

HANDWASHING STATIONS at Farmers Markets



Farmers
Market
Factsheet
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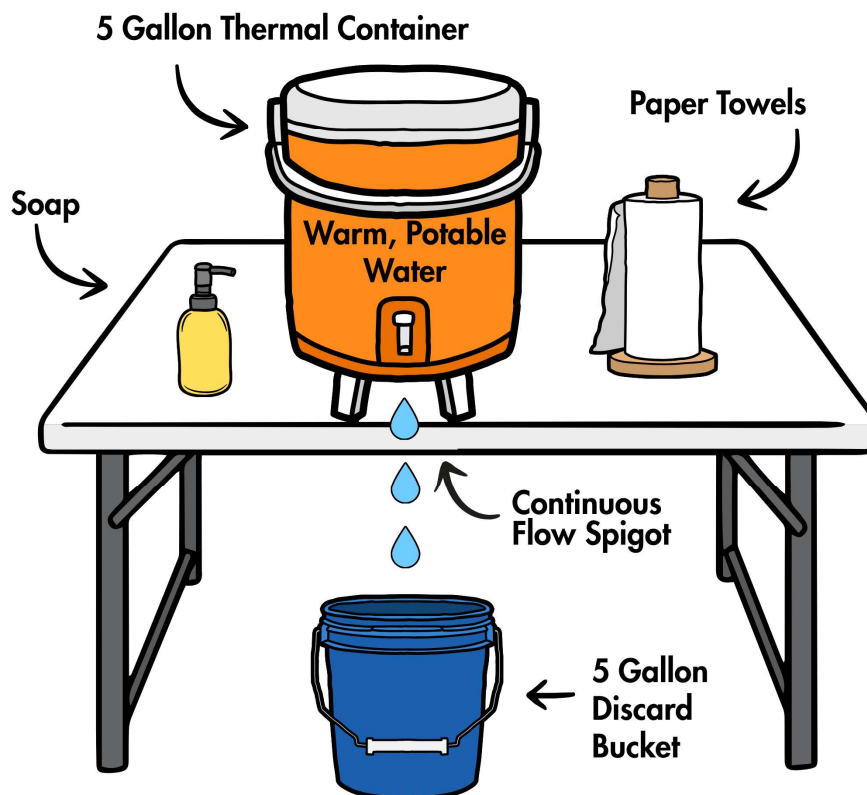
Who needs a Handwashing Station?

The Washington State Retail Food Code (246-215) and County Health Departments/Districts require farmers market vendors to have - *and use* - a handwashing station if they have a Temporary Food Establishment permit or an approved application to be Exempt from Permit. This includes vendors who are:

- Sampling;
- Selling unpackaged foods;
- Serving prepared or ready-to-eat foods.
- Serving open beverages.

Handwashing Station Requirements

The Washington State Retail Food Code (246-215-09225) requires handwashing stations to have soap, paper towels, and warm, potable water in a thermal container that holds at least 5 gallons. The spigot must be able to have a continuous flow of water and there must be a 5-gallon discard bucket to catch water.



What is Warm Water?

The Washington State Retail Food Code (246-215) requires water to be "warm." Many County Health Departments or Districts will recommend that water is 100F to 120F. The Code specifies that water is:

- At least 100F for permanent handwashing sinks and facilities (05210); and
- Not less than 110F for ware washing (04540).

Thermal Containers & Continuous Flow Spigots

Thermal containers from brands like Home Depot, Igloo, Coleman, or Rubbermaid are easy to find. However, be sure it has a flip-up or turn-on spigot. The push button spigots are not acceptable because they are not continuous flow. Thermal containers are easy to clean with soap and water. Periodically, it's good to clean them with sanitizer (e.g., bleach water), especially if the container is also used for drinking water.



Continuous flow spigot



Not a continuous flow spigot

Do I need a handwashing station in my booth if there is one nearby?

According to the Washington State Retail Food Code (246-215-09225), the handwashing station must be convenient for employees to use, meaning within 25 feet of food preparation, dispensing, and ware washing. However, most County Health Departments will require farmers market vendors who serving unpackaged or prepared food or sampling to have their handwashing station in their individual booths.

Can I use a hand sanitizer instead of a handwashing station?

No. While it's always great to have hand sanitizer available, it does not take the place of a handwashing station.

Hand Washing How Tos

The Washington State Department of Health has on Hand Washing how-tos in various languages. Downloadable signs are available at <https://doh.wa.gov/community-and-environment/food/food-worker-and-industry/hand-washing-signs>

Downloadable visual handout on When to Wash Hands from the Spokane Regional Health District:

<https://assets.srhd.org/assets/media/documents/HandwashingEmployees.pdf>



More Info

If you have any questions, please reach out to your farmers market manager or the Food Safety team at your County Health Department or District.