



## Guidance for Creating Vendor Hand Wash Stations

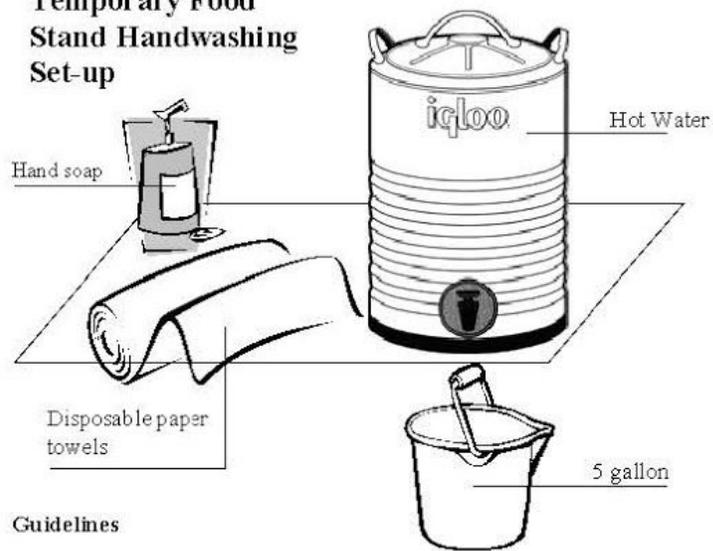
The Richmond Farmers Market has created a new set of rules/regulations in response to the COVID-19 crisis, known as our [Modified Operating Procedures](#).

As a part of these Modified Operating Procedures, all vendors must have a hand sink in their booth, and/or wear gloves at all times. This document is meant to provide information on how to set up a hand sink in compliance with these regulations.

- In booth handwashing stations
  - Provide a minimum water-holding capacity of two gallons in an enclosed container;
  - Utilize a spigot that can be opened to provide a constant flow of water;
  - Provide soap; Gel sanitizer may be used in addition to hand washing but not in place of it;
  - Provide paper towels;
  - Maintain a wastewater collection container with a minimum capacity equal to or greater than the freshwater container's capacity;
  - Provide a receptacle for used paper towels;
  - Maintain hand washing equipment in a clean and sanitary manner (rinsing with 50 ppm chlorine/water is suggested); and
  - Use only potable (ie, drinkable) water for hand washing, free of fecal coliform bacteria.

On the following pages, we will provide some images of different portable hand sink options. Feel free to copy these designs, or come up with your own! As long as they meet the standards featured above, you will be all set.

### Temporary Food Stand Handwashing Set-up



### Guidelines



(Photo Courtesy of Hollywood Farmers Market)



[How to Put a Garden Hose Spigot on a 5 Gallon Bucket](#)



[DIY Camping Sink](#)



We hope that this is helpful! If you have any questions or concerns, please do not hesitate to reach out.

Caleb Smith  
Market Coordinator, Richmond Farmers Market  
[richmondfarmersmarketIN@gmail.com](mailto:richmondfarmersmarketIN@gmail.com)  
(765) 983-7425