Fact Sheet

Hand Washing

Hand washing is an important food safety basic, and is one of the most effective ways of preventing the spread of harmful bacteria. Having a dedicated hand wash basin is a requirement of the Australia New Zealand Food Standards Code (the Code), and all food businesses must comply with the Code.

Do I need a hand wash basin?

Yes – All food businesses must be fitted with at least one dedicated hand wash basin.

What do I need for a hand wash basin?

A hand wash basin:

> Must be separate from other basins (e.g. basins for washing equipment or food)
> Must be a permanent fixture
> Must be located so it doesn’t become a source of contamination of food
> Must be easily accessible to all employees
> Must be connected to a supply of warm running water
> Must have a supply of soap
> Must have single use towels or another way for hands to be dried so that germs are not spread

Hand washing – who & when

Anyone who is handling food in the business must wash their hands:

> After going to the toilet;
> Before or after handling food
> When moving from handling raw food to handling ready to eat food;
> When hands become contaminated
> Immediately after coughing, sneezing, using a handkerchief or tissue, eating, drinking, smoking and touching hair, scalp, or body opening.

Where do I need to have a hand wash basin?

A food premise must have hand wash basins:

> In areas where hands may become a source of contamination; as well as,
> Immediately next to the toilets or toilet cubicles that are a part of your food business.

For more information

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