

Food Demonstrators & Handwashing Facilities

Issue

A wide range of food handling and food preparation activities take place at food demonstrator booths/tables – from the simple (e.g., dispensing prepackaged drinks into cups) to the more complex (e.g., cooking, cutting/portioning, and plating various potentially hazardous foods).

Hand washing requirements differ among this range of activities. This document clarifies these requirements.

What is a food demonstrator?

Food demonstrators give food samples to the public and can be found in grocery stores, warehouse stores, fairs, and other locations. They may be employees of the food establishment in which they work or hired by a separate food demonstrator company.

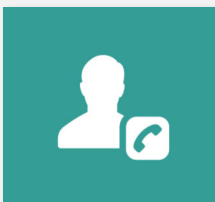
Due to the periodic nature of food demonstrators in some stores/locations, local health jurisdictions may choose to permit some food demonstrators separately as “temporary food establishments.” Other jurisdictions may include food demonstrators as part of a larger, permanent store/deli permit. Regardless of the permitting option chosen, food demonstrators must be able to adequately and conveniently wash their hands as often as their duties and activities require. Some demonstrators may not need hand washing.

Hand Washing Requirements

- Food demonstrators must comply with all sections of the food code related to hand washing frequency (02310). As with any food service operation, more complex food handling activities will require more frequent hand washing.
- If hand washing is or may be required during the food handling activities, food demonstration sites must have hand washing facilities located to allow for “convenient use” (05255). As stated in the FDA plan review guide, this means within 25 feet of the table/booth and readily accessible. In most circumstances, hand washing facilities should be at the table/booth location.
- When offering FOOD samples, demonstrators may have HANDWASHING SINKS that meet the temporary food establishment requirements (09225) if NOT handling raw MEAT, FISH, POULTRY [(05210(6))].
- Hand washing facilities must be equipped to allow for proper hand washing. At a minimum, food demonstrators must have hand washing facilities that meet the temporary food establishment requirements (09225).

WAC References

[WAC 246-215-02310](#) | [WAC 246-215-05210\(6\)](#) | [WAC 246-215-05255](#) | [WAC 246-215-09225](#)



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