



Do It Yourself (DIY) Handwashing Stations



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DIY Handwashing Stations

Convenient

Moveable

Effective

Easy to Monitor

Less Expensive than
Plumbing



Can be as simple as you wish



Or can be cleverly engineered



Basic Hand Washing Station Parts List

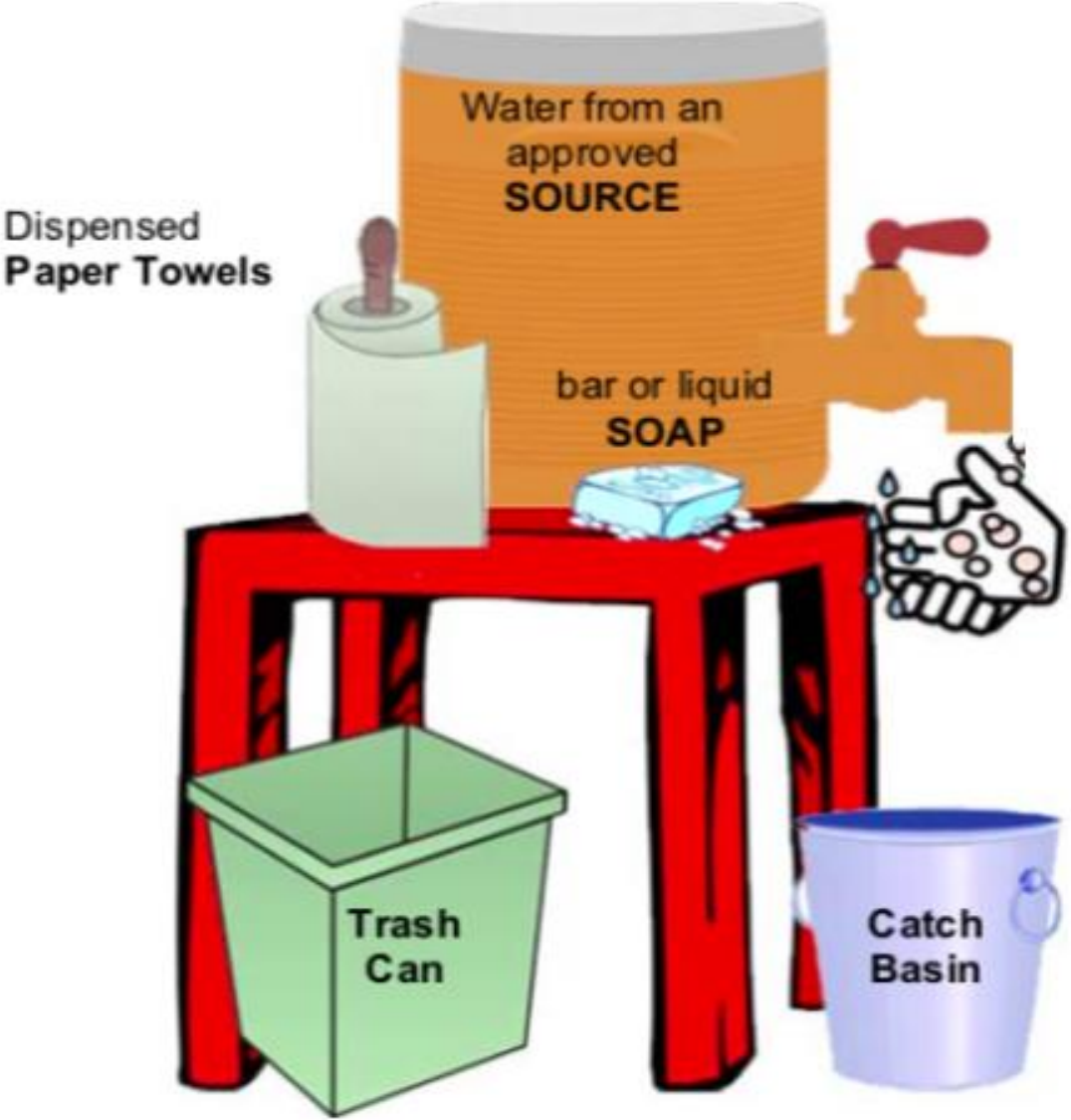


Image adapted from: www.youngfarmers.org/fsma_resources/portable-handwashing-stations

Water from an Approved Source means

💧 Municipal Water Source

OR

💧 Tested well water free of
Escherichia coli (E. coli)

OR

💧 Surface water that has been
treated and free of E. coli



When to Wash Hands:

- After using the toilet
- Before starting/returning to work
- Before and after eating or smoking
- Before putting on gloves
- After working with animals
- Any time your hands may have become contaminated



For More Information

Build a low-cost handwashing station for food safety on the farm- University of Minnesota Extension

<https://extension.umn.edu/growing-safe-food/handwashing-station>

Making your own handwashing station- University of California Cooperative Extension Small Farm Program (video)

<https://www.youtube.com/watch?v=0XCXVcTVQM&t=142s>

National Young Farmers Coalition

www.youngfarmers.org/fsma_resources/portable-handwashing-stations/

Improving Handwashing Stations- University of Vermont Extension

<https://blog.uvm.edu/cwcallah/2020/06/09/improving-handwashing-stations/>

Areas Most Often Missed Poster

https://universitysystemnh-my.sharepoint.com/:w:/g/personal/mchoate_usnh_edu/ESo5awkr0XBMgnu6npufObgBcwM-ilsk-du9vrjYiDIERw?e=JnZrBb

How to Wash Your Hands Poster

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