



Food Code Implementation Guidance from the  
Washington State Department of Health  
Food Safety Program

# Hand Washing Facilities for Food Demonstrators



**Food Code  
References:**  
2-301.14  
5-204.11  
9-205.11

**Issue:**

Food demonstrators are becoming increasingly common in some stores and locations. Questions arise about these unique food handling operations, including: What is required for hand washing facilities?



**FSRC Issue:  
# 2009-01**

**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 third-party food demonstrator company.

**Approved by  
Washington State  
Food Safety  
Review Council:  
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A wide range of food handling and food preparation activities take place at food demonstrator booths/tables. These activities can be simple, such as dispensing prepackaged drinks into cups, or more complex, such as cooking, cutting or portioning, and plating various potentially hazardous foods.



Due to the periodic nature of food demonstrators in some stores or other locations, local health jurisdictions may choose to permit some food demonstrators separately as “temporary food establishments” or include them as part of a larger, permanent store or 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.



**Hand Washing Requirements for Food Demonstrators**

- Food demonstrators must comply with all sections of the food code related to hand washing frequency (2-301.14 – when to wash). As with any food service operation, more complex food handling activities will require more frequent hand washing.
- Food demonstration sites must have hand washing facilities located to allow for “convenient use” (5-204.11). According to the FDA plan review guide, this means having readily accessible hand washing facilities within 25 feet of the table or booth. In most circumstances, hand washing facilities should be at the table or booth location. Some types of activities (such as simply pouring prepackaged drinks into cups) may not require hand washing, and therefore would not require convenient hand washing facilities.
- 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 (9-205.11).



NOTE: This fact sheet is a compilation of major food safety rules regarding the given topic and is not designed to replace reading the Food Code.



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