

SANITATION

With the combination of animals, food, rides and people, the fair can create an ideal environment for the spread of germs. To prevent or limit illness, careful planning and attention should be paid to sanitation efforts.



HANDWASHING STATIONS

Handwashing stations should be considered frontline protection to limit the spread of disease. Proper and consistent handwashing with soap and warm water can eliminate most germs that could lead to illness.

Handwashing stations should be located in numerous, strategic locations throughout the fairgrounds: near food pavilions and food vendors, next to entrances near animal barns and shows, inside or next to restrooms, and at other locations as necessary.

Posters and other information about hand hygiene should also be placed in high-visibility areas near handwashing stations to encourage handwashing and proper technique.

Hand sanitizer can also be provided, but keep in mind that although it can be effective in killing germs, it is less effective at cleaning soiled hands. If hands are soiled, soap and hot water should be used.



Hand washing stations should be located throughout the fair with informational posters hung nearby to encourage use.

ANIMAL AREAS

Good sanitation is important around animal exhibit barns and other animal areas. Drainage should direct animal waste away from visitors. Visitors may inadvertently track feces into other barns or nonanimal areas and infect other animals or increase risk of disease transmission. Antibacterial bedding or other materials can be used to help reduce the risk of disease transmission in this way.

Wash bays or manure collection locations should be positioned in areas with excellent drainage to prevent manure from spreading to different areas of the fair.

Note: MCIT coverage excludes all liability claims resulting in bodily injury and/or property damage arising from pollution, fungal pathogens or bacteria. These could include outbreaks of illnesses from animal contact or food. Therefore, members are encouraged to take special precautions to avoid these situations. For additional details, members should contact their MCIT risk management consultant.



Wash bays should be located in areas with excellent drainage.

More sanitation information pertaining to animal contact can be found in Chapter 13. Members should refer to the MCIT Coverage Document for details about coverage or contact their MCIT risk management consultant.



OUTHOUSES AND RESTROOMS

Similar to animal waste, human waste can also be a vector for disease transmission and should be treated with care. Handwashing stations should be present and visitors encouraged to use them after using restrooms. Signage, available from the Minnesota Department of Health and other sources, should be conspicuously hung to promote handwashing.

Food and drink should be discouraged in restrooms and portable toilets. Septic tanks should be inspected for leaks prior to the fair and regularly emptied during fair time.

Restrooms should be adequately supplied and cleaned during the fair. Portable units should be provided to accommodate crowds, and securely anchored and emptied as necessary.



Hand washing stations should be located near outhouses and restrooms.

DRINKING WATER AND BACKFLOW PREVENTION

Care must be taken to ensure that water does not become polluted and transmit disease to fairgoers and the surrounding community. Contamination of water can occur through a process known as cross-connection and backflow or back-siphon.

This occurs when multiple water sources are turned on and used at once, which can cause the water pressure in the water main or well to be less than at the faucet. In this circumstance, the water could actually flow back into the pipe or well. If the end of a hose or pipe has contact with contaminated substances, they could be drawn back into the water supply.

There are many different styles of backflow preventers that range from one-way valves to cupped funnels in the pipe. For the best results, backflow preventers should be present on each water spigot or built into the main water supply.

In addition to backflow prevention, drinkable water and nonpotable (undrinkable) water should be clearly identified to prevent persons from drinking from



Backflow preventers can be used to keep water from flowing back into the water source.

nonpotable sources. Signs should read “Not for human consumption.”

Information about sanitation related to cooking facilities is provided in Chapter 16.