

Sanitation and General Environmental Controls

Description:

The OSHA standard for sanitation regulates workplace facilities for drinking water, rest rooms, locker rooms, on-site food service areas, and medical or first aid areas. It also sets standards for keeping work areas clean, floors and occupied spaces free of hazards to health and safety, and areas where food is stored or consumed free of toxics.

Regulatory Reference

29 CFR Subpart J General Environmental Controls

29 CFR § 1910.141 Sanitation

Applies to:

All permanent places of employment fall under the OSHA sanitation standard.

General Requirements:

- (1) **Housekeeping.** All places of employment shall be kept clean to the extent that the nature of the work allows. The floor of every workroom shall be maintained, so far as practicable, in a dry condition. Where wet processes are used, drainage shall be maintained and false floors, platforms, mats, or other dry standing places shall be provided, where practicable, or appropriate waterproof footgear shall be provided. All sweepings, solid or liquid wastes, refuse, and garbage shall be removed in such a manner as to avoid creating a menace to health and as often as necessary or appropriate to maintain the place of employment in a sanitary condition.
- (2) **Waste disposal.** Any receptacle used for collection and storage of solid or liquid waste or refuse prone to spoilage shall be so constructed that it does not leak and may be thoroughly cleaned and maintained in a sanitary condition. Such a receptacle shall be equipped with a solid tight-fitting cover, unless it can be maintained in a sanitary condition without a cover. This requirement does not prohibit the use of receptacles which are designed to permit the maintenance of a sanitary condition.
- (3) **Vermin control.** Every enclosed workplace shall be so constructed, equipped, and maintained, so far as reasonably practicable, as to prevent the entrance or harborage of rodents, insects, and other vermin. A continuing and effective extermination program shall be instituted where their presence is detected.
- (4) **Water supply.** Potable water shall be provided in all places of employment, for drinking, washing of the person, cooking, washing of foods, washing of cooking or eating utensils, washing of food preparation or processing premises, and personal service rooms (such as locker rooms and rest rooms). Portable drinking water dispensers shall be designed, constructed, and serviced so that sanitary conditions are maintained, shall be capable of being closed, and shall be equipped with a tap.
- (5) **Non-potable water.** Outlets for non-potable water, such as water for industrial or firefighting purposes, shall be posted or otherwise marked in a manner that will indicate clearly that the

water is unsafe and is not to be used for drinking, washing of the person, cooking, washing of food, washing of cooking or eating utensils, washing of food preparation or processing premises, or personal service rooms, or for washing clothes.

- (6) Toilet facilities. Except as otherwise indicated in this paragraph (c)(1)(i) of 29 CFR § 1910.141, separate toilet rooms for each sex, shall be provided in all places of employment in accordance with table J-1 of the regulation. The number of facilities to be provided for each sex shall be based on the number of employees of that sex for whom the facilities are furnished. Where toilet rooms will be occupied by no more than one person at a time, can be locked from the inside, and contain at least one water closet, separate toilet rooms for each sex need not be provided. Where such single-occupancy rooms have more than one toilet facility, only one such facility in each toilet room shall be counted for the purpose of table J-1.
- (7) Consumption of food and beverages on the premises. Where employees are permitted to consume food or beverages, or both, on the premises.
- (a) No employee shall be allowed to consume food or beverages neither in a toilet room nor in any area exposed to a toxic material.
 - (b) No food or beverages shall be stored in toilet rooms or in an area exposed to a toxic material.
 - (c) All employee food service facilities and operations shall be carried out in accordance with sound hygienic principles. In all places of employment where all or part of the food service is provided, the food dispensed shall be wholesome, free from spoilage, and shall be processed, prepared, handled, and stored in such a manner as to be protected against contamination.
 - (d) Receptacles constructed of smooth, corrosion resistant, easily cleanable, or disposable materials, shall be provided and used for the disposal of waste food. The number, size, and location of such receptacles shall encourage their use and not result in overfilling. They shall be emptied not less frequently than once each working day, unless unused, and shall be maintained in a clean and sanitary condition. Receptacles shall be provided with a solid tight-fitting cover unless sanitary conditions can be maintained without use of a cover.

Training Requirements:

The OSHA sanitation standard has no mandated training requirements.

Maintenance and Review

Documented periodic facilities inspections by managers and supervisors provides a reasonable compliance method for many companies.