Construction and Maintenance Eating and Sanitary Facilities

MSC-PRAC-30496

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Topic: Safety and Health

Construction and Maintenance Eating and Sanitary Facilities

PURPOSE

This practice identifies a key aspect of the Safety and Health (S&H) program, and establishes requirements for maintaining the sanitation of eating, restroom, and other related facilities used by employees.

SCOPE

This practice includes the following major sections:

- Housekeeping
- Eating Facilities
- Washing Facilities
- Toilet Facilities
- Drinking Water

The requirements of this practice are consistent with the requirements published in the Hanford Mission Support Contract (MSC) Safety and Health virtual manual.

APPLICATION

This practice applies to Mission Support Alliance (MSA) construction personnel.

GENERAL REQUIREMENTS

Records generated during the performance of this activity are to be included in the Construction Work Package and will be managed in accordance with MSC-PRAC-30374, *Construction Work Package* and MSC-PRAC-30376, *Construction Document Control.*

HOUSEKEEPING

The requirements of MSC-PRAC-30475, *Housekeeping* are followed.

EATING FACILITIES

Vending machines, food preparation facilities, food storage facilities, and designated eating areas are operated and maintained under sound hygienic principles to prevent biological hazards.

Identify the location of eating facilities at the beginning of each project. These eating facilities are located in areas that allow the employees to eat without exposure to construction or maintenance activities, chemicals, fumes, or airborne contaminates from any nearby process or operations activities.

Eating facilities are not allowed in Radiological Areas or adjacent to Radiological Buffer Areas.

Designated eating areas are provided with suitable tables and chairs (or picnic tables) adequate for the number of employees that use the facility. The eating facility should, at a minimum, be covered to provide shade and protection from sun, rain, and snow. The shelter that is built over any designated eating area is designed and built to withstand anticipated forces associated with poor weather conditions relative to the climate (such as snow loads, heavy rain, and wind).

Designated eating facilities are kept in a clean and orderly manner at all times. Do not allow debris and food scraps to accumulate anywhere in or near the facility. Provide an adequate number of covered waste receptacles; these are required to be of metal construction equipped with a snug-fitting lid for the purpose of minimizing the attraction of insects, mice, and other vermin. Empty waste receptacles on a daily basis for removal from the project with other trash and debris.

Use of common utensils (such as sharing the same cup) is prohibited. Perishable foods are kept under refrigeration.

Where vending machines and other electrical appliances are installed in conjunction with eating facilities, install the electrical wiring according to applicable electrical codes. Shelter these electrical installations and appliances against wet weather.

Provide an adequate number of fire extinguishers in the immediate vicinity where electrical devices are in use and where smoking is allowed in the designated eating area.

The use of torches, space heaters, and other heat-producing devices not intended for heating or cooking food are prohibited from being used for that purpose.

WASHING FACILITIES

Washing facilities for construction employees are appropriately provided throughout the site, including the following:

- Tepid wash water (50–100 ^{o}F)
- Individual hand towels
- Hand soap or industrial hand cleaner

Where employees are engaging in the application of paints, coatings, etc., or in other operations involving substances that may be harmful to the employees, provide additional washing facilities in proximity of the work area. Washing equipment may be in the form of ordinary soap and water or in the form of special compounds designed specifically for the removal of harmful chemicals and other contaminants from the skin.

TOILET FACILITIES

Keep toilet facilities (whether portable or permanent) clean; maintain in good working order and provide with an adequate supply of toilet paper.

Management and supervision ensure that project toilet facilities are cleaned and serviced on a scheduled basis that prevents the facilities from becoming unsanitary and unusable.

Each portable toilet facility includes both a toilet seat and a urinal.

Provide at least 1 toilet where there are fewer than 20 employees on the project. Provide at least 2 toilets for every 20 employees up to a total of 200 employees on the project. Provide additional toilets at the ratio of at least 1 for every 50 employees for projects with more than 200 employees.

Toilet facilities that have become inoperable due to water supply or plumbing problems, or are full and cannot be used in a sanitary manner, are removed from service immediately.

DRINKING WATER

An adequate supply of potable drinking water is available and accessible at all times in the working areas.

Drinking water and ice conforms to the quality criteria established by local, state, and federal regulations.

Water and ice dispensing facilities and containers are maintained, cleaned, and sanitized in accordance with applicable regulations.

Portable containers used to dispense drinking water are equipped with a faucet or drinking fountain and be capable of being tightly closed. These containers are designed, constructed, and serviced so that sanitary conditions are maintained. Employees are not allowed to dip from any drinking water container.

Any container used to store or dispense drinking water is clearly marked as to the nature of its contents and is not used for any other purpose. Containers also have a seal that identifies the date the container was filled.

Where drinking fountains are not provided, single-service cups (to be used once) are supplied. Where single-service cups are supplied, provide a sanitary container for the unused cups and a receptacle for disposal of used cups.

FORMS

None

RECORDS IDENTIFICATION

Records Capture Table

Name of Document	Submittal Responsibility	Retention Responsibility
Construction Work Package	Construction Supervisor/Superintendent	Project Document Control

REFERENCES

MSC-PRAC-30374, *Construction Work Package*
MSC-PRAC-30376, *Construction Document Control*
MSC-PRAC-30475, *Housekeeping*