

MSA FACILITIES SAFETY AND HEALTH INSPECTION PROGRAM

Sanitation



Sanitation

At the completion of this unit you shall be able to:

1. Utilize section Q of the Safety and Health Hazard Inspection Program Checklist to identify compliant and non-compliant safety behaviors.
2. Identify areas of concern requiring immediate action to mitigate or prevent a possible injury.

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Sanitation



Sanitation is the hygienic means of promoting health through prevention of human contact with the hazards of wastes.

Sanitation



Hazards can be either physical, microbiological, biological or chemical agents of disease.

Sanitation



Wastes that can cause health problems are human and animal feces, solid wastes, domestic wastewater (sewage, sullage, greywater), industrial wastes, and agricultural wastes.

Sanitation



Hygienic means of prevention can be by using engineering solutions (e.g. sewerage and wastewater treatment), simple technologies (e.g. latrines, septic tanks), or even by personal hygiene practices (e.g. simple handwashing with soap).

Sanitation



The purpose of this section of the Safety and Health Inspection Program is to ensure that our people are working and eating in clean and safe areas.

Sanitation

- ▣ Section Q of the inspection checklist deals with Sanitation Issues.
- ▣ Let's take a closer look at this section.

**MSA GENERAL INDUSTRY-BASED SAFETY AND HEALTH
HAZARD INSPECTION CHECKLIST**

No.	Inspection Observations	Compliant? Y•N•N/A	See Comments (indicate with X)
8	Compressed Gas Cylinders are stored separately from flammable materials such as gasoline.		
9	Compressed Gas Cylinders containing flammable gases are stored in ventilated locations.		
10	Other.		
N	SPRAY FINISHING USING FLAMMABLE and COMBUSTIBLE MATERIALS		
1	Forced ventilation is provided for the area.		
2	Spray booth airflow is not obstructed.		
3	No ignition sources (e.g., open flames or spark-producing work) are in the area.		
4	Ventilation and electrical equipment is classified for "hazardous locations" (Class I, Division I).		
5	Fire control systems are operational.		
6	Other.		
O	EXPLOSIVES		
1	Explosives materials are labeled and stored in secured areas/vaults.		
2	Storage areas are posted with the hazard designation sign.		
3	A Hanford Fire Marshal Permit has been issued for the material. ***		
4	Other.		
P	PERSONAL PROTECTIVE EQUIPMENT (PPE)		
1	Appropriate PPE is selected, fitted, and used properly for protection against hazards identified.		
2	PPE is properly stored and maintained.		
3	Facility/work area-specific PPE requirements are known, or conspicuously posted in affected work areas.		
4	Other.		
Q	SANITATION		
1	Non-potable water sources are adequately marked.		
2	Food and beverages ARE NOT consumed or stored in toilet rooms or in areas exposed to toxic materials.		
3	Toilet and shower facilities are adequate and maintained in a sanitary condition.		
4	Rodent, insect, and vermin control measures are in place and maintained.		
5	Potable water supplies are adequate.		
6	Appliances are clean and maintained.		
7	Other.		
R	SAFETY COLOR CODE FOR MARKING PHYSICAL HAZARDS		
1	Emergency "STOP" switches are color-coded RED.		

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A-5004-299 (REV 2)

Sanitation

1. Non-potable water sources are adequately marked.
2. Food and beverages ARE NOT consumed or stored in toilet rooms or in areas exposed to toxic materials.
3. Toilet and shower facilities are adequate and maintained in a sanitary condition.
4. Rodent, insect, and vermin control measures are in place.
5. Potable water supplies are adequate.
6. Appliances are clean and maintained.
7. Other

Sanitation

1. Non-potable water sources are adequately marked.

- Potable water means water that can be safely drunk, used for cooking, or for cleaning eating surfaces and utensils.



Sanitation

1. Non-potable water sources are adequately marked.

- ▣ Non-Potable water is water that is or may be compromised based upon testing or system design and cannot be used for drinking, cooking, etc.



Sanitation

1. Non-potable water sources are adequately marked.

- ▣ The non-potable water sources need to be marked to warn employees that the water is not considered safe and should not be used for drinking or eating purposes.



Sanitation

1. Non-potable water sources are adequately marked.

- ▣ A compliant rating would indicate that these supplies were marked in some manner and were not used as potable water.



Sanitation

1. Non-potable water sources are adequately marked.

- ▣ A non compliant rating would indicate that this was not the case. And non-potable water was being used for drinking and food preparation.



Sanitation

2. Food and beverages ARE NOT consumed or stored in toilet rooms or in areas exposed to toxic materials.
- An area of concern is where eating or drinking is taking place where conditions are possibly unsanitary or hazardous due to chemicals being present.
 - This includes the storage of food or food items where the chemicals are stored, used, or disposed of as well as in toilet facilities.



Sanitation

2. Food and beverages ARE NOT consumed or stored in toilet rooms or in areas exposed to toxic materials.
- A compliant rating would indicate that this rule is followed by all personnel.



Sanitation

2. Food and beverages ARE NOT consumed or stored in toilet rooms or in areas exposed to toxic materials.
- A compliant rating would indicate that this rule is followed by all personnel.
 - A non compliant rating would indicate that food was being consumed or stored in a questionable location.



Sanitation

3. Toilet and shower facilities are adequate and maintained in a sanitary condition.
- This item is to ensure that the toilet and shower facilities are maintained in a clean and sanitary manner.



Sanitation

3. Toilet and shower facilities are adequate and maintained in a sanitary condition.
- If the showers and toilets are clean and sanitary this would have a compliant rating.



Sanitation

3. Toilet and shower facilities are adequate and maintained in a sanitary condition.
- A non compliant rating would mean some issues needed to be corrected. Ensure that this is documented on your checklist.



Sanitation

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Sanitation

4. Rodent, insect, and vermin control measures are in place.
- This item is to ensure that measures are in place to control mice, voles, spiders, ants, and other vermin that can carry disease and damage property.



Sanitation

4. Rodent, insect, and vermin control measures are in place.
 - ▣ A compliant rating would indicate that traps and approved poisons were in place and no sign of infestation is present.



Sanitation

4. Rodent, insect, and vermin control measures are in place.
 - ▣ A non compliant rating would indicate that traps and approved poisons are not in place or signs of infestation is present.



Sanitation

5. Potable water supplies are adequate.

- The purpose of this item is to ensure that water that is suitable and safe for drinking or cooking is available. This is called “Potable Water”.
- A compliant rating would indicate this was the case.



Sanitation

5. Potable water supplies are adequate.

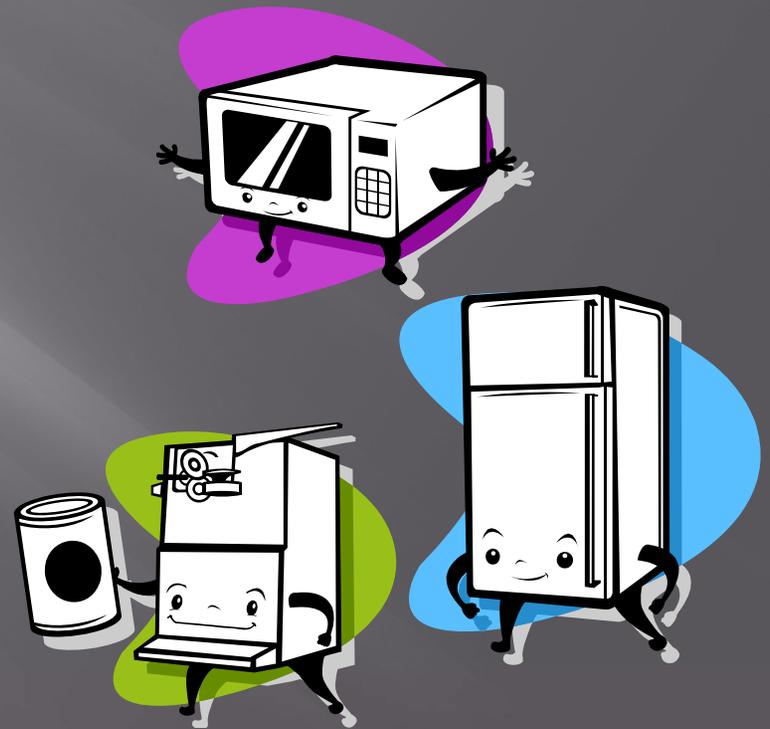
- A non compliant rating would indicate the Potable water was either inadequate or not available. Given the conditions where many of our people work this is critical and must be addressed quickly.



Sanitation

6. Appliances are clean and maintained.

- We've all been told to clean up after ourselves when we use food preparation appliances. This is to ensure that the appliances are safe and do not create a fire hazard or food safety hazard.
- The purpose behind this item is check to see if the appliances in use are clean.



Sanitation

6. Appliances are clean and maintained.

- A compliant rating would indicate that the appliances were clean.



Sanitation

6. Appliances are clean and maintained.

- A non compliant rating would indicate that the appliances were not clean. It is necessary to ensure that provisions are put into place to ensure that the appliances are kept in a sanitary condition.
- This would need to be noted on the checklist.



Sanitation

- If at any time you have any questions about how to fill out the form or about the items on the form please contact your OS&H group.

MSA GENERAL INDUSTRY-BASED SAFETY AND HEALTH HAZARD INSPECTION CHECKLIST

Facility:	Facility Representative:
Date:	Team Member:
Total Items Reviewed:	Team Member:
Total Non-Compliant Items:	Team Member:

No.	Inspection Observations	Compliant? Y·N·NA	See Comments (indicate with X)
A	FIRE PROTECTION INSPECTION <i>(All issues must be observed as applicable see note 2)</i>		
1	Emergency Lights - Each unit must be operable when tested.		
2	Portable Fire Extinguishers (PFE) - Each unit is properly mounted, an inspection tag is in place and reflects through previous month, the pressure gauge is in the "green" zone (where applicable).		
3	PFE is not obstructed, is visible, and the seal is not broken.		
4	Sprinkler Clearance - Clearance between the sprinkler deflector and the top of any storage is 18 inches or greater.		
5	Fire Riser Pressure Gauge Inspection - Inspect gauges to verify pressure to the building and pressure held in the fire system. Typically both gauges will have similar pressure readings.		
6	Fire Risers - Access to fire system sprinkler risers and other system components must be unobstructed.		
7	Fire Riser Valve Inspection - Check all seals, position and supervision for broken seals or possible tampering.		
8	Post Indicating Valve Inspection - This valve will be located outside of the facility. It must be verified that the window on the side of the valve reads "OPEN".		
9	Exit Signs - Exit signs with an internal lighting source must be checked to ensure all lamps are functional. - Exit signs that use Tritium must be observed that they have not been damaged, all applicable labels are present, the sign has not expired, and it is not covered with another sign.		
10	Fire Doors - Identify that fire doors operate freely and latch securely upon closure. Fire doors must not be propped open.		
11	Ceiling Tiles - Where automatic sprinklers are installed drop ceiling tiles are in place. Missing tiles slow response of fire suppression sprinklers.		
12	Manual alarm stations are easily identified and readily accessible.		
13	Other.		
B	GENERAL SAFE BEHAVIORS		
1	Employees are taking the necessary safety precautions for the work being performed.		
2	Work is being performed such that collocated employees in the area are not exposed to occupational hazards or unsafe conditions.		

Thank you for your time
and desire to help us have
a safer workplace