5.0 Sanitation Standards - Food and Drink Policies & Housekeeping Policies
SANITATION STANDARD - FOOD AND DRINK POLICIES

Requirements: 29CFR 1910.141 (G) (2)

(g) Consumption of food and beverages on the premises. (2) Eating and drinking areas-No employee/student or faculty shall be allowed to consume food or beverages in any area exposed to toxic chemicals. This includes water in any type of container.

Eating, drinking, smoking, gum chewing, applying cosmetics, contact lenses and taking medicine in laboratories where hazardous chemicals are used is strictly prohibited. Food, beverage, cups, and other drinking and eating utensils should not be stored in areas where hazardous chemicals are used or stored. Coffee pots and food refrigerators must be separated for any room with chemicals present. Foods for testing in labs must be stored separately and brought into the lab the day it is needed.

OSHA 29CFR 1910.141 (g) prohibits the storage, preparation or consumption of food or drink in a location in which hazardous materials are present. Remove food, food refrigerators, coffee makers, tea bags, coffee cups and water bottles from the lab including these items from trash containers. Any sign that food or drink is or was present in the lab, even if not consumed there, is prohibited.

Chabot College Policies on Food and Drink in the Laboratories or Stockroom Area:

- Consumption of food and beverages is not permitted in the laboratories, work rooms or chemistry stockroom where chemicals are used or stored.
- Storage of food and/or beverages is not permitted in the laboratories, work rooms or chemistry stockroom where chemicals are used or stored.
- Applying cosmetics is not permitted in the laboratories, work rooms or chemistry stockroom where chemicals are used or stored.
- Taking medicine is not permitted in the laboratories, work rooms or chemistry stockroom where chemicals are used or stored.
- Smoking is not permitted in the laboratories, work rooms or chemistry stockroom.
- Handling or applying contact lenses is not permitted in the laboratories, work rooms or chemistry stockroom where chemicals are used or stored.
- Refrigerators containing chemicals shall be posted as CHEMICAL STORAGE ONLY, NO FOOD or similar wording.

Designated areas for consuming food and/or beverages will be clearly marked. No chemicals may be used or stored in this area. The areas designated are Room 3909 and 3939.

Contamination of food, drink, smoking materials, contact lenses and/or cosmetics is a potential route for exposure to toxic substances.

The fines range in the thousands of dollars for each offense. OSHA heavily regulates this standard.

No Drinking Or Eating Is Allowed In The Laboratories, Work Rooms or Chemistry Stockroom -This Includes Water.
SANITATION STANDARD – HOUSEKEEPING

REQUIREMENTS: OSHA 29 CFR 1910.1450

A. Housekeeping

1. Work areas, aisles and passageways must be kept clean and free from obstructions that could create a hazard.

2. Laboratory floors must be maintained, so far as practicable in a dry condition. Where emergency wet processes may be required (e.g. emergency showers), drainage must be provided and maintained and false floors, platforms, mats and other dry standing places must be provided. Where practicable or appropriate, waterproof footwear must be provided.

3. All solid or liquid wastes, glass or metal chemical containers, and excessive combustible materials must be removed in such a manner as to avoid creating a menace to safety and health and as often as necessary or appropriate to maintain the place of employment in a sanitary condition.

4. It is the responsibility of the instructor to ensure that a safe working environment exists for students.
   a. Each work area should be inspected by the instructor or lab assistant after each session has taken place.
   b. If spills are observed they should be cleaned up immediately. The spill material should then be placed in a hazardous waste collection container for removal. A light surfactant and water should be used to wipe down the area.

B. Hand washing

1. Hand washing is the single most important procedure for preventing the spread of contamination. Despite this fact, many laboratory personnel don't wash their hands properly. Here are some hand-washing tips and procedures for your use.
   a. Consider the sink, including the faucet controls, to be contaminated
   b. Avoid touching the sink
   c. Turn water on using paper towels and then wet your hands and wrists
   d. Work soap (Boraxo) into lather
   e. Vigorously rub together all surfaces of the lathered hands for 15 seconds. Friction helps remove dirt and microorganisms. Wash around and under rings, around cuticles, and under fingernails
   f. Rinse hands thoroughly under a stream of water. Running water carries away contaminants
   g. Point fingers down so water and contaminants won't drip towards elbows
   h. Dry hands completely with a clean dry paper towel
   i. Use a dry paper towel to turn off the faucet

2. If liquid soap is used, thoroughly clean soap dispensers before refilling with fresh soap. This does not apply for powdered soap.

3. When hand-washing facilities are not available, use appropriate antiseptic hand cleaner or antiseptic towelettes. As soon as possible, rewash hands with soap and running water.
C. Cleaning Equipment and Work Surfaces in the Chemistry Lab

1. The instructor or laboratory technician will visually inspect the cleanliness of work areas, laboratories and surrounding areas at the end of classes or work day (this includes bench tops, equipment, balances, chairs and floor).

2. If needed, equipment and/or work surfaces should be cleaned at the completion of work as follows:

   a. Wear proper protective equipment if appropriate
   b. Wipe down area with hot soapy water
   c. Clean under the bottom of all equipment
   d. Clean backsplash area and sinks
   e. Collect paper towels if contaminated and dispose of in container designated for chemically contaminated waste container or solid chemical waste container, not in the ordinary trash
   f. If chemical spill occurred, refer to the procedures for cleaning chemical spills in the “Procedures for Chemical Spills” section

3. Students can clean equipment under the supervision of a lab technician or instructor. Students should wear eye protection and gloves during this procedure if applicable. Common sense should be applied.