



For more information on migrant housing standards and inspections in Mississippi, contact

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Department of Workforce Services
Foreign Labor Certification
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## **Housing Inspection Check List**

## OSHA Migrant Housing Standards

Housin	ng Site		
1	Is the site itself adequately drained (at least 200 feet from stagnating pools, sink holes, or other surface collections of water)?	☐Yes	□No
2	Is drainage from and through the site such that is will not endanger the water supply? Where, for example, is the well located? Is it adequately sealed to prevent contamination from entering?	☐Yes	□No
3	Is the site free from depressions in which water may become a nuisance during wet weather or flash floods?	☐Yes	□No
4	In single-family housing camps, are the houses adequately spaced apart to prevent overcrowding?	☐Yes	□No
5	Is the house in which food is prepared and served, and where sleeping quarters are located, at least 500 feet from any area in which livestock is kept?	☐Yes	□No
6	Is the site around the houses maintained in a clean and sanitary condition free from rubbish, debris, waste paper, garbage, or other refuse?	☐Yes	□No
7	When the house is closed for the season (or permanently), is the garbage and other refuse collected and disposed of so as to prevent a nuisance?	☐Yes	□No
8	Are all abandoned privy and garbage pits filled with earth, and the grounds and buildings left in a sanitary condition at the close of the season?	☐Yes	□No
9	At the end of occupancy, are the privy buildings locked or otherwise secured to prevent the entrance of rodents and protection from the elements?	☐Yes	□No
House	(or Shelter)		
10	Is the house constructed and maintained in a manner that will provide adequate protection against the elements? Are the roof and walls in good repair?	☐Yes	□No
11	Are beds (or cots and bunks if appropriate), clean mattresses, and suitable storage facilities (such as wall lockers for clothing and personal articles) provided in every room used for sleeping purposes?	☐Yes	□No
12	Are beds at least 36 inches apart from each other and at least 12 inches above the floor?	☐Yes	□No
13	If bunk beds are used, are they at least 48 inches apart from other beds?	☐ Yes	□No

14	Are triple-deck bunks being used? (They are prohibited).	☐ Yes	□No
15	Are the floors in each house constructed of wood, asphalt, or concrete?	☐Yes	□No
16	Are floors kept in good repair? (Free from splinters, holes, and nails.)	☐ Yes	□No
17	If floors are wood, are they smooth, of tight construction, and elevated not less than one foot above the ground to prevent dampness and permit free circulation of air beneath?	☐Yes	□No
18	Are living quarters provided with windows in each room? (Window area not less than 10 percent of floor space)	☐Yes	□No
19	Are the windows constructed so that at least one-half of each window can be opened for purposes of ventilation (and escape in event of fire)?	☐Yes	□No
20	Are all windows and outside doors equipped with screens (standard 16 mesh material) and is the screen door equipped with a self-closing or similar device?	☐Yes	□No
21	Does each room used for sleeping purposes contain at least 50 square feet of floor space for each occupant?	☐Yes	□No
22	Does the house where workers cook, live, and sleep have a minimum floor space of 100 square feet per person? (and have at least a seven foot ceiling)	☐Yes	□No
23	Are sanitary facilities for storing and preparing food provided in each family unit? Kitchen, for example, must contain cupboards or shelves, table and chairs, and a working refrigerator.  Central feeding facilities must comply with the requirements of the "Food Service Sanitation Ordinance and Code".	□Yes	□No
24	Is the heating, cooking, and water heating equipment installed in accordance with State and local ordinances, codes, and regulations governing such installations? Is the hot water heater vented to the outside?	☐Yes	□No
25	If the house is used during cold weather, is adequate heating equipment provided?	☐Yes	□No
Water	Supply		
26	Does each housing site have an adequate and convenient water supply for drinking, cooking, bathing, and laundry purposes?	☐Yes	□No
27	Has the drinking water supply been approved by the appropriate health authority?	☐Yes	□No
28	If water is not piped into the house, is water available within 100 feet of the house?	☐Yes	□No
29	If a central water source is used by more than one family, are common drinking cups permitted? (They are prohibited.)	☐Yes	□No

Toilet	Facilities		
30	Are toilet facilities adequate for the size of the shelter or camp? (One unit for each 15 persons.)	☐Yes	□No
31	Does each toilet room have a window not less than 6 square feet in area opening directly to the outside area or otherwise satisfactorily ventilated?	☐Yes	□No
32	Are all ventilation openings on the toilet screened with standard 16 mesh material?	☐Yes	□No
33	Are outdoor toilets located within 200 feet of the shelter but no closer than 100 feet?	☐Yes	□No
34	If toilet rooms are shared, such as in multi-family shelters, and in barracks type facilities, are separate toilet facilities provided for each sex? These rooms shall be marked "for men" and "for women".	☐Yes	□No
35	Is each toilet room or outdoor privy lighted naturally or artificially by a safe type of lighting at all hours of the day and night? (Porch or yard light may be used as artificial lighting for outdoor privy.)	Yes	□No
36	Is toilet paper available in each privy, water closet, or chemical toilet compartment?	☐Yes	□No
37	Is each privy or toilet room kept in a sanitary condition? (They must be cleaned daily if necessary.)	☐Yes	□No
Sewag	e Disposal Facilities		
38	If public sewers are available at the site, are all sewer lines and floor drains from the building connected? No sewage seepage shall be permitted on the ground surface.	Yes	□No
Laund	ry, Handwashing, and Bathing Facilities		
39	Is each house equipped with a handwash basin or per six persons in shared facilities? 40. Is each site equipped with a shower facility (one shower head for each ten persons)?	Yes	□No
41	Does each site have a laundry tray or tub for every 30 persons?	☐ Yes	□No
42	Is there a slop sink in each service building used for laundry, hand washing, and bathing?	☐Yes	□No
43	Are floors in laundry rooms of smooth finish (but not slippery) and impervious to moisture?	☐Yes	□No
44	Are floor drains provided in all shower baths, shower rooms, or laundry rooms to remove waste water and facilitate cleaning?	☐Yes	□No
45	Are junctions between the curbing and the shower floor covered?	☐Yes	□No
46	Are the walls and partitions of shower rooms smooth and impervious to the height of the splash?	☐Yes	□No

47	Is there an adequate supply of hot and cold running water provided at each site for bathing and laundry purposes?	☐Yes	□No
48	Does each site have a working stove or facilities for cooking and heating water? Are cooking facilities provided for each family unit?	☐ Yes	□No
49	If a central service building is used for laundry or bathing, is it provided with equipment capable of maintaining a temperature of at least 70° F during cold weather?	☐ Yes ☐ No	
50	Are facilities (clothesline or dryer) provided at each site for drying clothes?	☐ Yes	□No
51	Are all service buildings (laundry, shower, etc.) being kept clean?	☐ <b>Y</b> es	□No
Lighti	ing		
52	If electricity is available at the housing site, does each habitable room in the house have at least one ceiling-type light fixture and at least one wall or floor receptacle?	☐ Yes	□No
53	Does each laundry room and bathroom have at least one ceiling or wall-type light fixture and receptacle?	☐ Yes	□No
Refus	e Disposal		
53	Are garbage cans available at each site, and are they fly-tight and rodent-tight? (Must have lids)	☐ Yes	□No
55	Is at least one garbage can or disposal source available for each house, and located within 100 feet of the house? Are garbage cans placed on a wooden, metal, or concrete stand?	Yes	□No
56	Are garbage containers kept clean?	☐ Yes	□No
57	Are garbage containers emptied when full, but not less than weekly when in use?	☐ Yes	□No
Insect	and Rodent Control		
58	Are adequate measures taken to prevent infestation and harborage of insects, rodents, and pests?	☐ Yes	□No
First A	Aid		
59	Is a first aid kit available at the site for the emergency treatment of injured persons?	☐ Yes	□No
Gener	al		
60	Is the grower aware they are to immediately report to the local health office the name of any individual at the site who is known or suspected of having a communicable disease?	☐Yes	□No
61	Is the grower aware that any case of suspected food poisoning or an unusual prevalence of fever, diarrhea, sore throat, vomiting, or jaundice is to be reported immediately to the pearest health authority by telegram or telephone?	☐Yes	□No

# Occupational Safety and Health Standards 1910 Subpart J

## **Authority for 1910 Subpart J**

Source: http://www.osha.gov/pls/oshaweb/owadisp.show\_document?p\_table=STANDARDS&p\_id=10121

Part Number: 1910

Part Title: Occupational Safety

and Health Standards

Subpart: J

Subpart Title: General Environmental Controls

Standard Number: 1910 Subpart J

Title: Authority for 1910 Subpart J

**Authority:** 29 U.S.C. 653, 655, 657; Secretary of Labor's Order No. 12-71 (36 FR 8754), 8-76 (41 FR 25059), 9-83 (48 FR 35736), 1-90 (55-FR 9033), 6-96 (62 FR 111), 3-2000 (65 FR 50017), 5-2007 (72 FR 31159), or 4-2010 (75 FR 55355), as applicable.

Sections 1910.141, 1910.142, 1910.145, 1910.146, and 1910.147 also issued under 29 CFR part 1911.

[58 FR 4549, Jan. 14, 1993; 59 FR 26115, May 19, 1994; 61 FR 9227, March 7, 1996; 63 FR 33450, June 18, 1998; 63 FR 66038, Dec. 1, 1998; 64 FR 204, Jan. 4, 1999; 70 FR 1140, Jan. 5, 2005; 70 FR 53929, Sept. 13, 2005; 72 FR 71069, Dec. 14, 2007; 76 FR 24698, May 2, 2011; 76 FR 33607, June 8,

2011; 76 FR 80739, Dec. 27, 2011]

### **Sanitation**

Source: http://www.osha.gov/pls/oshaweb/owadisp.show\_document?p\_table=STANDARDS&p\_id=9790

Part Number: 1910

Part Title: Occupational Safety and Health

Standards

Subpart:

**Subpart Title:** General Environmental Controls

Standard Number: 1910.141

Title: Sanitation.

1910.141(a)

### General

1910.141(a)(1)

### SCOPE

This section applies to permanent places of employment.

1910.141(a)(2)

## DEFINITIONS APPLICABLE TO THIS SECTION

**Nonwater carriage toilet facility**, means a toilet facility not connected to a sewer.

**Number of employees means**, unless otherwise specified, the maximum number of employees present at any one time on a regular shift.

Personal service room, means a room used for activities not directly connected with the production or service function performed by the establishment. Such activities include, but are not limited to, first-aid, medical services, dressing, showering, toilet use, washing, and eating.

**Potable water means water** that meets the standards for drinking purposes of the State or local authority having jurisdiction, or water that meets the quality standards prescribed by the

U.S. Environmental Protection Agency's National Primary Drinking Water Regulations (40 CFR 141).

**Toilet facility**, means a fixture maintained within a toilet room for the purpose of defecation or urination, or both.

**Toilet room**, means a room maintained within or on the premises of any place of employment, containing toilet facilities for use by employees.

**Toxic material** means a material in concentration or amount which exceeds the applicable limit established by a standard, such as 1910.1000 and 1910.1001 or, in the absence of an applicable standard, which is of such toxicity so as to constitute a recognized hazard that is causing or is likely to cause death or serious physical harm.

**Urinal** means a toilet facility maintained within a toilet room for the sole purpose of urination.

**Water closet** means a toilet facility maintained within a toilet room for the purpose of both defecation and urination and which is flushed with water.

**Wet process** means any process or operation in a workroom which normally results in surfaces upon which employees may walk or stand becoming wet.

1910.141(a)(3)

## Housekeeping

1910.141(a)(3)(i)

**All places** of employment shall be kept clean to the extent that the nature of the work allows.

1910.141(a)(3)(ii)

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.

1910.141(a)(3)(iii)

**To facilitate cleaning**, every floor, working place, and passageway shall be kept free from protruding nails, splinters, loose boards, and unnecessary holes and openings.

1910.141(a)(4)

## Waste disposal

1910.141(a)(4)(i)

Any receptacle used for putrescible solid or liquid waste or refuse 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 without regard to the aforementioned requirements.

1910.141(a)(4)(ii)

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.

1910.141(a)(5)

**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.

1910.141(b)

### Water supply

1910.141(b)(1)

### POTABLE WATER

1910.141(b)(1)(i)

**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.

1910.141(b)(1)(ii) [Reserved] 1910.141(b)(1)(iii)

**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.

1910.141(b)(1)(iv)
[Reserved]

1910.141(b)(1)(v)

**Open containers** such as barrels, pails, or tanks for drinking water from which the water must be dipped or poured, whether or not they are fitted with a cover, are prohibited.

1910.141(b)(1)(vi)

A common drinking cup and other common utensils are prohibited.

1910.141(b)(2)

### NONPOTABLE WATER

1910.141(b)(2)(i)

**Outlets for nonpotable 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.

1910.141(b)(2)(ii)

Construction of nonpotable water systems or systems carrying any other nonpotable substance shall be such as to prevent backflow or backsiphonage into a potable water system.

1910.141(b)(2)(iii)

Nonpotable water shall not be used for washing any portion of the person, cooking or eating utensils, or clothing. Nonpotable water may be used for cleaning work premises, other than food processing and preparation premises and personal service rooms: Provided, That this nonpotable water does not contain concentrations of chemicals, fecal coliform, or other substances which could create unsanitary conditions or be harmful to employees.

1910.141(c)

### Toilet facilities

1910.141(c)(1)

### **GENERAL**

1910.141(c)(1)(i)

Except as otherwise indicated in this paragraph (c)(1)(i), toilet facilities, in toilet rooms separate for each sex, shall be provided in all places of employment in accordance with table J-1 of this section. 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.

Number of employees	Minimum number of water closets (*1)
1 to 15	1
16 to 35	2
36 to 55	3
56 to 80	4
81 to 110	5
111 to 150	6
Over 150	(*2)

(\*1) Where toilet facilities will not be used by women, urinals may be provided instead of water closets, except that the number of water closets in such cases shall not be reduced to less than 2/3 of the minimum specified.

(\*2) 1 additional fixture for each additional 40 employees.

1910.141(c)(1)(ii)

The requirements of paragraph (c)(1)(i) of this section do not apply to mobile crews or to normally unattended work locations so long as employees working at these locations have transportation immediately available to nearby toilet facilities which meet the other requirements of this subparagraph.

1910.141(c)(1)(iii)

The sewage disposal method shall not endanger the health of employees.

1910.141(c)(2)

### CONSTRUCTION OF TOILET ROOMS

1910.141(c)(2)(i)

Each water closet shall occupy a separate compartment with a door and walls or partitions between fixtures sufficiently high to assure privacy.

1910.141(d)

## Washing facilities

1910.141(d)(1)

**General.** Washing facilities shall be maintained in a sanitary condition.

1910.141(d)(2)

### **LAVATORIES**

1910.141(d)(2)(i)

Lavatories shall be made available in all places of employment. The requirements of this subdivision do not apply to mobile crews or to normally unattended work locations if employees working at these locations have transportation readily available to nearby washing facilities which meet the other requirements of this paragraph.

1910.141(d)(2)(ii)

**Each lavatory** shall be provided with hot and cold running water, or tepid running water.

1910.141(d)(2)(iii)

Hand soap or similar cleansing agents shall be provided.

1910.141(d)(2)(iv)

Individual hand towels or sections thereof, of cloth or paper, air blowers or clean individual sections of continuous cloth toweling, convenient to the lavatories, shall be provided.

1910.141(d)(3)

#### **SHOWERS**

1910.141(d)(3)(i)

Whenever showers are required by a particular standard, the showers shall be provided in accordance with paragraphs (d)(3)(ii) through (v) of this section.

1910.141(d)(3)(ii)

One shower shall be provided for each 10 employees of each sex, or numerical fraction thereof, who are required to shower during the same shift.

1910.141(d)(3)(iii)

Body soap or other appropriate cleansing agents convenient to the showers shall be provided as specified in paragraph (d)(2)(iii) of this section.

1910.141(d)(3)(iv)

**Showers** shall be provided with hot and cold water feeding a common discharge line.

1910.141(d)(3)(v)

Employees who use showers shall be provided with **individual clean towels**.

1910.141(e)

#### CHANGE ROOMS

Whenever employees are required by a particular standard to wear protective clothing because of the possibility of contamination with toxic materials, change rooms equipped with storage facilities for street clothes and separate storage facilities for the protective clothing shall be provided.

1910.141(f)

### CLOTHES DRYING FACILITIES

Where working clothes are provided by the employer and become wet or are washed between shifts, provision shall be made to insure that such clothing is dry before reuse.

1910.141(g)

## Consumption of food and beverages on the premises

1910.141(g)(1)

#### **APPLICATION**

This paragraph shall apply only where employees are permitted to consume food or beverages, or both, on the premises.

1910.141(g)(2)

#### EATING AND DRINKING AREAS

No employee shall be allowed to consume food or beverages in a toilet room nor in any area exposed to a toxic material.

1910.141(g)(3)

#### WASTE DISPOSAL CONTAINERS

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.

1910.141(g)(4)

### SANITARY STORAGE

No food or beverages shall be stored in toilet rooms or in an area exposed to a toxic material.

1910.141(h)

#### FOOD HANDLING

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.

[39 FR 23502, June 27, 1974, as amended at 40 FR 18446, April 28, 1975; 40 FR 23073, May 28, 1975; 43 FR 49748, Oct. 24, 1978; 63 FR 33450, June 18, 1998; 76 FR 33607, June 8, 2011]

## **Temporary labor camps**

source: http://www.osha.gov/pls/oshaweb/owadisp.show\_document?p\_table=STANDARDS&p\_id=9791

Part Number: 1910

Part Title: Occupational Safety and

Health Standards

Subpart: J

Subpart Title: General Environmental

Controls

Standard Number: 1910.142

Title: Temporary labor camps.

1910.142(a)

### Site

1910.142(a)(1)

All sites used for camps shall be adequately drained. They shall not be subject to periodic flooding, nor located within 200 feet of swamps, pools, sink holes, or other surface collections of water unless such quiescent water surfaces can be subjected to mosquito control measures. The camp shall be located so the drainage from and through the camp will not endanger any domestic or public water supply. All sites shall be graded, ditched, and rendered free from depressions in which water may become a nuisance.

1910.142(a)(2)

All sites shall be adequate in size to prevent overcrowding of necessary structures. The principal camp area in which food is prepared and served and where sleeping quarters are located shall be at least 500 feet from any area in which livestock is kept.

1910.142(a)(3)

The grounds and open areas surrounding the shelters shall be maintained in a clean and sanitary condition free from rubbish, debris, waste paper, garbage, or other refuse.

1910.142(a)(4) [Removed]

1910.142(b)

### Shelter

1910.142(b)(1)

Every shelter in the camp shall be constructed in a manner which will provide **protection against the elements**.

1910.142(b)(2)

**Each room used for sleeping purposes** shall contain at least 50 square feet of floor space for each occupant. At least a 7-foot ceiling shall be provided.

1910.142(b)(3)

Beds, cots, or bunks, and suitable storage facilities such as wall lockers for clothing and personal articles shall be provided in every room used for sleeping purposes. Such beds or similar facilities shall be spaced not closer than 36 inches both laterally and end to end, and shall be elevated at least 12 inches from the floor. If double-deck bunks are used, they shall be spaced not less than 48 inches both laterally and end to end. The minimum clear space between the lower and upper bunk shall be not less than 27 inches. Triple-deck bunks are prohibited.

1910.142(b)(4)

The floors of each shelter shall be constructed of wood, asphalt, or concrete. Wooden floors shall be

of smooth and tight construction. The floors shall be kept in good repair.

1910.142(b)(5)

**All wooden floors** shall be elevated not less than 1 foot above the ground level at all points to prevent dampness and to permit free circulation of air beneath.

1910.142(b)(6)

**Nothing in this section** shall be construed to prohibit "banking" with earth or other suitable material around the outside walls in areas subject to extreme low temperatures.

1910.142(b)(7)

**All living quarters** shall be provided with windows the total of which shall be not less than one-tenth of the floor area. At least one-half of each window shall be so constructed that it can be opened for purposes of ventilation.

1910.142(b)(8)

All exterior openings shall be effectively screened with 16-mesh material. All screen doors shall be equipped with self-closing devices.

1910.142(b)(9)

In a room where workers cook, live, and sleep a minimum of 100 square feet per person shall be provided. Sanitary facilities shall be provided for storing and preparing food.

1910.142(b)(10)

In camps where cooking facilities are used in common, stoves (in ratio of one stove to 10 persons or one stove to two families) shall be provided in an enclosed and screened shelter. Sanitary facilities shall be provided for storing and preparing food.

1910.142(b)(11)

All heating, cooking, and water heating equipment shall be installed in accordance with State and local ordinances, codes, and regulations governing such installations. If a camp is used during cold weather, adequate heating equipment shall be provided.

1910.142(c)

## Water supply

1910.142(c)(1)

An adequate and convenient water supply, approved by the appropriate health authority, shall be provided in each camp for drinking, cooking, bathing, and laundry purposes.

1910.142(c)(2)

A water supply shall be deemed adequate if it is capable of delivering 35 gallons per person per day to the campsite at a peak rate of 2 1/2 times the average hourly demand.

1910.142(c)(3)

The distribution lines shall be capable of supplying water at normal operating pressures to all fixtures for simultaneous operation. Water outlets shall be distributed throughout the camp in such a manner that no shelter is more than 100 feet from a yard hydrant if water is not piped to the shelters.

1910.142(c)(4)

Where water under pressure is available, one or more drinking fountains shall be provided for each 100 occupants or fraction thereof. Common drinking cups are prohibited.

1910.142(d)

### Toilet facilities

1910.142(d)(1)

**Toilet facilities adequate** for the capacity of the camp shall be provided.

1910.142(d)(2)

Each toilet room shall be located so as to be accessible without any individual passing through any sleeping room. Toilet rooms shall have a window not less than 6 square feet in area opening directly to the outside area or otherwise be satisfactorily ventilated. All outside openings shall be screened with 16-mesh material. No fixture, water closet, chemical toilet, or urinal shall be located in a room used for other than toilet purposes.

1910.142(d)(3)

A toilet room shall be located within 200 feet of the door of each sleeping room. No privy shall be closer than 100 feet to any sleeping room, dining room, lunch area, or kitchen.

1910.142(d)(4)

Where the toilet rooms are shared, such as in multifamily shelters and in barracks type facilities, separate toilet rooms shall be provided for each sex. These rooms shall be distinctly marked "for men" and "for women" by signs printed in English and in the native language of the persons occupying the camp, or marked with easily understood pictures or symbols. If the facilities for each sex are in the same building, they shall be separated by solid walls or partitions extending from the floor to the roof or ceiling.

1910.142(d)(5)

Where toilet facilities are shared, the number of water closets or privy seats provided for each sex shall be based on the maximum number of persons of that sex which the camp is designed to house at any one time, in the ratio of one such unit to each 15 persons, with a minimum of two units for any shared facility.

1910.142(d)(6)

**Urinals shall be provided** on the basis of one unit or 2 linear feet of urinal trough for each 25 men. The floor from the wall and for a distance not less than 15 inches measured from the outward edge of the urinals shall be constructed of materials impervious to moisture. Where water under pressure is available, urinals shall be provided with an adequate water flush. Urinal troughs in privies shall drain freely into the pit or vault and the construction of this drain shall be such as to exclude flies and rodents from the pit.

1910.142(d)(7)

**Every water closet** installed on or after August 31, 1971, shall be located in a toilet room.

1910.142(d)(8)

**Each toilet room** shall be lighted naturally, or artificially by a safe type of lighting at all hours of the day and night.

1910.142(d)(9)

An adequate supply of toilet paper shall be provided in each privy, water closet, or chemical toilet compartment.

1910.142(d)(10)

**Privies and toilet rooms** shall be kept in a sanitary condition. They shall be cleaned at least daily.

1910.142(e)

## Sewage disposal facilities

In camps where public sewers are available, all sewer lines and floor drains from buildings shall be connected thereto.

1910.142(f)

## Laundry, handwashing, and bathing facilities

1910.142(f)(1)

Laundry, handwashing, and bathing facilities shall be provided in the following ratio:

1910.142(f)(1)(i)

**Handwash basin** per family shelter or per six persons in shared facilities.

1910.142(f)(1)(ii)

Shower head for every 10 persons.

1910.142(f)(1)(iii)

Laundry tray or tub for every 30 persons.

1910.142(f)(1)(iv)

**Slop sink in each building** used for laundry, hand washing, and bathing.

1910.142(f)(2)

Floors shall be of smooth finish but not slippery materials; they shall be impervious to moisture. Floor drains shall be provided in all shower baths, shower rooms, or laundry rooms to remove waste water and facilitate cleaning. All junctions of the curbing and the floor shall be coved. The walls and partitions of shower rooms shall be smooth and impervious to the height of splash.

1910.142(f)(3)

An adequate supply of hot and cold running water shall be provided for bathing and laundry purposes. Facilities for heating water shall be provided.

1910.142(f)(4)

**Every service building** shall be provided with equipment capable of maintaining a temperature of at least 70 deg. F. during cold weather.

1910.142(f)(5)

Facilities for drying clothes shall be provided.

1910.142(f)(6)

All service buildings shall be kept clean.

1910.142(g)

## Lighting

Where electric service is available, each habitable room in a camp shall be provided with at least one ceiling-type light fixture and at least one separate floor- or wall-type convenience outlet. Laundry and toilet rooms and rooms where people congregate shall contain at least one ceiling- or wall-type fixture. Light levels in toilet and storage rooms shall be at least 20 foot-candles 30 inches from the floor. Other rooms, including kitchens and living quarters, shall be at least 30 foot-candles 30 inches from the floor.

1910.142(h)

## Refuse disposal

1910.142(h)(1)

Fly-tight, rodent-tight, impervious, cleanable or single service containers, approved by the appropriate health authority shall be provided for the storage of garbage. At least one such container shall be provided for each family shelter and shall be located within 100 feet of each shelter on a wooden, metal, or concrete stand.

1910.142(h)(2)

Garbage containers shall be kept clean.

1910.142(h)(3)

**Garbage containers** shall be emptied when full, but not less than twice a week.

1910.142(i)

# Construction and operation of kitchens, dining hall, and feeding facilities

1910.142(i)(1)

In all camps where central dining or multiple family feeding operations are permitted or provided, the food handling facilities shall comply with the requirements of the "Food Service Sanitation Ordinance and Code," Part V of the "Food Service Sanitation Manual," U.S. Public Health Service Publication 934 (1965), which is incorporated by reference as specified in Sec. 1910.6.

1910.142(i)(2)

A properly constructed kitchen and dining hall adequate in size, separate from the sleeping quarters of any of the workers or their families, shall be provided in connection with all food handling facilities. There shall be no direct opening from living or sleeping quarters into a kitchen or dining hall.

1910.142(i)(3)

No person with any communicable disease shall be employed or permitted to work in the preparation, cooking, serving, or other handling of food, foodstuffs, or materials used therein, in any kitchen or dining room operated in connection with a camp or regularly used by persons living in a camp.

1910.142(j)

### Insect and rodent control

Effective measures shall be taken to prevent infestation by and harborage of animal or insect vectors or pests.

1910.142(k)

### First aid

1910.142(k)(1)

Adequate first aid facilities approved by a health authority shall be maintained and made available in every labor camp for the emergency treatment of injured persons.

1910.142(k)(2)

Such facilities shall be in charge of a person trained to administer first aid and shall be readily accessible for use at all times.

1910.142(1)

### Reporting communicable disease

1910.142(l)(1)

It shall be the duty of the camp superintendent to report immediately to the local health officer the name and address of any individual in the camp known to have or suspected of having a communicable disease.

1910.142(1)(2)

Whenever there shall occur in any camp a case of suspected food poisoning or an unusual prevalence of any illness in which fever, diarrhea, sore throat, vomiting, or jaundice is a prominent symptom, it shall be the duty of the camp superintendent to report immediately the existence of the outbreak to the health authority by telegram, telephone, electronic mail or any method that is equally fast.

[39 FR 23502, June 27, 1974, as amended at 47 FR 14696, Apr. 6, 1982; 49 FR 18295, Apr. 30, 1984; 61 FR 5507, Feb. 13, 1996; 61 FR 9227, March 7, 1996; 63 FR 33450, June 18, 1998; 70 FR 1141, Jan. 5, 2005; 70 FR 53929, Sept. 13, 2005]

For more information on migrant housing standards and inspections in Mississippi, contact

Mississippi Department of Employment Security
Department of Workforce Services
Foreign Labor Certification
P.O. Box 1699
Jackson, MS 39215-1699

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