

3.0 Restrooms and Sewage (Answers G-9, G-10, 1-6, 2-2 - 2-5)

Purpose:

To ensure that sanitation facilities are properly maintained to minimize the risk of introducing pathogens to produce.

Concern:

Improperly maintained sanitation facilities present opportunities to introduce pathogens that contaminate production areas and compromise workers' health.

Contaminants Introduction:

- Pathogens can be introduced to production fields and employees by improper management of sanitation facilities.

Policies and Procedures:

Growers should list what they are doing to maintain and prevent contamination by restrooms, field sanitation units, and septic systems. These are some sample policies.

1. All Occupational Safety and Health Act 29CFR, 1928.110 rules will be followed where eleven (11) or more employees are engaged on any given day in hand-labor operations in the field.
(http://www.osha.gov/pls/oshaweb/owadisp.show_document?p_table=STANDARDS&p_id=10959).
2. Sanitation facilities, including restrooms and hand-wash stations, will be located within ¼ mile or five minutes' walking distance from the field.
3. One toilet and one hand-washing station will be provided for every 20 employees.
4. Toilet facilities will be easily accessible and stocked with toilet paper. Hand-washing facilities will be stocked with single-use disposable paper towels, soap, potable water, and a trash receptacle. This is recorded in Appendix 3.1 - Service and Cleaning Log for Sanitation Facilities.
5. Bilingual signs requiring employees to wash hands after using the restroom will be posted.
6. Toilet facility will have a cleaning checklist located inside that indicates each time the facility has been cleaned or restocked. This is recorded in Appendix 3.1 - Service and Cleaning Log for Sanitation Facilities.
7. Sanitary facilities will be directly accessible for septic truck servicing and will be located in an area where leakage or spills will not contaminate crops.
8. No waste from the sanitary facilities will be disposed of in the fields. In the event of a spill, all steps will be taken to minimize the likelihood of crop contamination. Refer to Emergency Response Plan for Spills/Leaks for Sanitary Facilities in Appendix 3.2.
9. All sanitary facilities will follow NC DENR rules and regulations for Septage Management section 800 (<http://www.wastenotnc.org/swhome/rules.asp>) "Septage" includes solid waste that is a fluid mixture of untreated and partially treated sewage solids, liquids, and sludge of human or domestic

- origin that is removed from a wastewater system. It includes washings from the interior of septage handling containers, including pumper trucks.
10. Farm sewage treatment and septic systems will be visually monitored daily by the farm manager for evidence of leaking or runoff, using the Daily Field Supervisor checklist found in Appendix 3.3.
 11. In the event of a septic systems leakage, the Emergency Response Plan for Spills or Leaks in Sanitation Facilities (Appendix 3.2) will be used to document and contain contamination.
 12. Septic systems, sewage treatment facilities, and stormwater discharge areas will be located and assessed for overflow potential.

Appendix 3.1 Servicing and Cleaning Log for Sanitation Facilities

Location of operation

Please see the food safety plan for overall field sanitation unit service procedures.

Sanitation Unit #	Date of Cleaning	Cleaned By (name)	Date of Servicing	Serviced By (name)	Supplies Stocked**

* See field map for locations of each unit in fields.

** Sanitation supplies are single-use towels, toilet paper, hand- or anti-bacterial soap, potable water for hand washing

If contracted with sanitation company, attach service/cleaning receipt.

Reviewed by:

Title:

Date:

Appendix 3.2

Emergency Response Plan for Spills or Leaks in Sanitation Facilities

Location:

Date:

Explain spill/leak event:

Response Plan for remediation:

- 1. Assess the situation** for any additional immediate hazards to field, employees, and water sources. If immediate hazards are assessed, call 911 or other emergency services that can deal effectively with spills. If water sources are affected, call NC DENR Waste Management Division to assess the situation and determine procedures.
- 2. Contain and Control the spill.** Your first priority is to protect yourself and others, then stop the leak by righting the sanitary unit if possible. Confine the spill if possible by shoveling a ditch around it to prevent runoff.
- 3. Clean up the spill.** Call sanitary facility service provider to immediately respond to this spill. Provide location and time of spill. Service provider will clean up the site.

Appendix 3.3

Field Supervisors Daily Checklist for **Farm name.**

Field Location: _____

Date: _____

√/Date	Item	Comments / Corrections
	All new workers complete orientation, get brochure, and sign roster	
	Water containers are filled from potable drinking water.	
	All employees are clean. Sick or injured employees asked to report to supervisor. Sick workers reassigned.	
	Employees wash hands before starting work, after breaks.	
	Break areas designated. Restrooms are clean and fully supplied. No leaks.	
	First-aid kits available. Supplies for cleanup of contamination and body fluid spills available.	
	Visual inspection of water sources and sewage system does not indicate areas at risk for contamination.	
	Areas with evidence of animal activity, flooding, or other contamination have been documented with Notice of Unusual Events/Problems and Corrective Measures	
	Harvesting tools and containers are properly stored and clean and in good repair.	
	Harvesting machinery is clean and free from excessive dirt and mud, dripping lubricants, or fuel. Light bulbs, glass, and plastic are protected to avoid contaminating produce in case of breakage.	
	Pesticide spray equipment visually checked for damage.	

Signed _____ Date _____

List the items needing follow up on the **Notice of Unusual Events/Problems and Corrective Measures** and attach to this document.