



FARM LABOR CAMP INSPECTION CHECKLIST

Housing Provider:	Location of Housing:
Name of Operator:	Description of Housing Facilities:
Housing Capacity:	Number of Occupants:
Inspector:	Date:

OSHA 1910.142 - Temporary Labor Camps

DESCRIPTION	Substantive		
	YES	NO	Min.
Site including refuse disposal: 29 CFR 1910.142 (a) - (h)			
Drainage must be adequate (29 CFR 1910.142 (a)(1) (not subject to periodic flooding, danger to domestic water supply, or inactive water)			
Site must be 500 ft. from livestock (29 CFR 192.142 (a)(2)			
Site must be free from rubbish, debris, wastepaper, garbage, or other refuse (29 CFR 1910.142(a)(3)			
Insect and rodent proof refuse containers provided (one container per family unit)			
Containers should be kept clean and at least 100 ft. of shelters (29 CFR 1910.142 (h)(1)			
Containers should be kept on a wooden, metal, or concrete stand (20 CFR 1910.142 (h)(1)			
Containers should be emptied no less than twice a week or when full (29 CFR 1910.142 (h)(3)			
Garbage containers that are leak proof with tight lids should be provided in the kitchen area (29 CFR 1910.142 (i)			
Shelter including lighting: 29 CFR 1910.142 (b)(g)			
SLEEPING QUARTERS			
Must have at least 50 sq. ft. per person in sleeping rooms (29 CFR 1910.142 (b)(2) (Ceilings at least 7 ft. high)			



Sleeping rooms must contain wall lockers for clothing as well as beds, cots, or bunks (no triple bunks) provided for each farmworker (20 CFR 1910.142 (b)(3))			
COMMON AREAS			
Housing must be protected from the elements (29 CFR 1910.142 (b)(1))			
Floors must be made of wood, asphalt or concrete and must be in good repair (29 CFR 1910.142 (b)(4))			
No broken windows and should be able to open at least halfway for ventilation purposes (29 CFR 1910.142 (b)(7))			
Screen doors should be equipped with self-closing devices (29 CFR 1910.142 (b)(8))			
Should be at least 100 sq. ft. per person in a room where farmworkers cook, live and sleep (29 CFR 1910.142 (b)(9))			
COOKING AREAS			
Sanitary facilities provided for cooking and storing food (29 CFR 1910.142 (b)(9))			
At least one stove for every 10 people or 2 families (29 CFR 1910.142 (b)(10))			
Poisonous or toxic materials should not be stored with food or in areas of food preparation (20 CFR 1910.142 (i))			
Central eating facilities should be separate from sleep quarters (29 CFR 1910.142 (i)(2))			
Kitchen along with all equipment and utensils should be kept clean (29 CFR 1910.142(i))			
HEATING			
Heating, cooking, and water heating equipment installed in accordance with applicable codes and regulations and adequate heating provided in every shelter during cold weather (29 CFR 1910.142 (b)(11))			
LIGHTING			
Each room should be supplied with at least one ceiling-type light fixture and electrical outlets (20 CFR 1910.142 (g))			
Water Supply (29 CFR 1910.142 (c))			
Water must be adequate for drinking, cooking, bathing, and laundry and approved by appropriate health authorities (29 CFR 1910.142 (c))			
At least 35 gallons of water must be provided per day, per person at a peak rate of 2 ½ times the average hourly demand (29 CFR 1910.142 (c) (2))			
If indoor water facilities are not provided, shelters must be within 100 ft. of a yard hydrant. 29 (CFR 1910.142 (c)(3))			
When water under pressure is available, 1 water fountain for each 100 farmworkers must be provided. Common drinking cups are prohibited. (29 CFR 1910.142 (c)(4))			
Hot and cold running water must be provided (29 CFR 1910.142 (i))			
Toilet Facilities /Sewage (29 CFR 1910.142 (d) (e))			
Toilet rooms should be accessible without crossing through a sleeping room (29 CFR 1910.142(d) (2))			
Each toilet room must have at least a 6 sq. ft. opening to the outside for adequate ventilation (29 CFR 1910.142 (d)(2))			
Bathrooms must be cleaned daily, if privies are used, they must be 100 ft. away from any sleeping, dining, lunch area or kitchen (29 CFR 1910.142 (d)(3) and (10))			
Separate toilet facilities must be provided for each sex and separated by walls or partitions extended from the floor to the ceiling (29 CFR 1910.142 (d)(4))			



Required ratio of one toilet facility for each 15 persons and urinals of at least 2 feet trough for every 25 men (29 CFR 1910.142(d)(5) and (6)			
Toilets kept in sanitary condition with toilet paper provided in adequate supply (20 CFR 1910.142 (d) (9) and (10)			
If public sewers are available, sewer lines and drains should be connected (29 CFR 1910.142 (e)			
Laundry, Hand washing, and Bathing Facilities (20 CFR 110.142 (f)			
Laundry, Hand washing, and Bathing facilities should be provided with floors, walls, and partitions waterproof, smooth or and/or non-slip (29 CFR 1910.142 (f)(1) and (2)			
At least 1 shower for every 10 persons (29 CFR 1910.142 (f)(1)			
1 hand wash basin per family shelter or 1 basin for every 6 persons in shared facilities (29 CFR 1910.142 (f) (1)			
1 laundry tray/tub for every 30 persons (20 CFR 1910.142 (f)(1)			
Slop sinks should be provided in buildings used for laundry, hand washing and bathing (29 CFR 1910.142 (f)(1) and (6)			
Adequate supply of hot and/or cold running water for bathing and laundry purposes (20 CFR 1910.142 (f)(3)			
Facilities for drying clothes should be provided (29 CFR 1910.142 (f)(5)			
Insect and rodent control/First Aid/Communicable Disease (20 CFR 1910.142 (j) (k) (l)			
Effective measures shall be taken to prevent infestation by and harborage of insects, animals and/or pests (29 CFR 1910.142 (j)			
Food should be free from vermin, rodents, flies, and spoilage. (29 CFR 1910.142 (i)			
First aid supplies and equipment should be available to all workers in the camp (29 CFR 1910.142 (k)(1)			
A person in the camp should be trained to administer first aid (29 CFR 1910.142 (k)(2)			
Must report to local health authorities the identity of anyone in the camp suspected of having a communicable disease (29 CFR 1910.142 (l)(1)			
Must report to local health authorities immediately a case of food poisoning or an unusual prevalence of any illness in which fever, diarrhea, sore throat, vomiting, or jaundice is prominent. (29 CFR 1910.142 (l)(2)			
Persons with a communicable disease should not be working in preparation, cooking, or handling of food (29 CFR 1910.142(i)			

INSPECTION NOTES:
