

Use this checklist to self-inspect all worker housing prior to your official state inspection. You do not need to return this checklist to másH2A. For complete housing requirements, see 29 CFR 1910.142(a)–(l).

For housing that began construction on or after April 3, 1980.

OSHA HOUSING SELF CHECKLIST

§ 1910.142(a) – Site

<input type="checkbox"/>	Site has adequate drainage.
<input type="checkbox"/>	Site is not located within 200 feet of inactive water (sinkhole, swamp, etc.) unless treated for mosquito control.
<input type="checkbox"/>	Site is graded, ditched, and free from depressions where water may become a nuisance.
<input type="checkbox"/>	There is no danger to domestic or public water supply from poor drainage.
<input type="checkbox"/>	Site is not located within 500 feet of a livestock area.
<input type="checkbox"/>	Site is not subject to periodic flooding.
<input type="checkbox"/>	Site is adequately sized and not overcrowded with structures.
<input type="checkbox"/>	Grounds and open areas are maintained in clean and sanitary conditions, free of rubbish, debris, waste, and other refuse.
<input type="checkbox"/>	Refuse is collected and disposed when closed for the season.
<input type="checkbox"/>	Abandoned toilet pits are filled with dirt.
<input type="checkbox"/>	Toilet buildings are locked when closed for the season.

§ 1910.142(b) – Shelter

<input type="checkbox"/>	Shelter provides protection against the elements.
<input type="checkbox"/>	Sleeping rooms have at least 50 square feet per person.
<input type="checkbox"/>	The ceiling is at least 7 feet high.
<input type="checkbox"/>	Sleeping rooms have suitable storage facilities (wall lockers, etc.) for clothing and personal articles.
<input type="checkbox"/>	Each occupant is provided his or her own bed, cot, or bunk.
<input type="checkbox"/>	All beds, cots, or bunks are at least 3 feet apart and more than 12 inches from the floor.
<input type="checkbox"/>	All double bunks are at least 4 feet apart, both laterally and end-to-end, with at least 27 inches between the upper and lower bunk.
<input type="checkbox"/>	No triple bunks are used.
<input type="checkbox"/>	Floors in the structures are made of wood, asphalt, or concrete.
<input type="checkbox"/>	All wooden flooring is of smooth and tight construction, and elevated at least 1 foot above ground level.

<input type="checkbox"/>	Floors are in good repair.
<input type="checkbox"/>	Windows and doors in living quarters total at least 10% of the floor area.
<input type="checkbox"/>	Windows are unbroken and can be opened halfway to allow for ventilation.
<input type="checkbox"/>	Shelter openings are screened with 16-mesh material.
<input type="checkbox"/>	Doors are equipped with self-closing devices.
<input type="checkbox"/>	There are at least 100 square feet per person in a room where workers cook, live, and sleep.
<input type="checkbox"/>	There are sanitary facilities for storing and preparing food in rooms where workers cook, live, and sleep.
<input type="checkbox"/>	There is at least 1 stove per 10 persons or 2 families in common-use cooking facilities.
<input type="checkbox"/>	Common-use cooking facilities are in an enclosed and screened shelter.
<input type="checkbox"/>	Heating, cooking, and water heating equipment are installed in accordance with applicable codes and regulations.
<input type="checkbox"/>	There is adequate heating in every shelter used during cold weather to maintain a comfortable temperature.

§ 1910.142(c) – Water Supply

<input type="checkbox"/>	Water supply is adequate and/or convenient for drinking, cooking, bathing, and laundry.
<input type="checkbox"/>	Each person is provided at least 35 gallons of water per day.
<input type="checkbox"/>	Water has been approved by the health department for drinking, cooking, bathing, and laundry purposes.
<input type="checkbox"/>	Water is fit for common use.
<input type="checkbox"/>	Water outlets are located within 100 feet of all shelters (if water is not piped to the shelters).
<input type="checkbox"/>	There is at least 1 drinking fountain per 100 persons is provided, with water under pressure.
<input type="checkbox"/>	No common drinking cups are used.

§ 1910.142(d) – Toilet Facilities

<input type="checkbox"/>	Toilet facilities accessible without passing through a sleeping room.
<input type="checkbox"/>	Toilet rooms are adequately ventilated and/or have a 6 feet square opening to the outside.
<input type="checkbox"/>	Privies are located at least 100 feet away from any sleeping room, dining room, lunch area, or kitchen.

<input type="checkbox"/>	Toilet facilities located within 200 feet from every sleeping room.
<input type="checkbox"/>	Separate toilet facilities are provided for each sex.
<input type="checkbox"/>	Toilets are distinctly marked "men" and "women" in English and in the native language of the expected building occupants, or marked with easily understood pictures/symbols.
<input type="checkbox"/>	Solid floor-to-ceiling walls or partitions separate facilities for each sex (if located in the same building).
<input type="checkbox"/>	There is at least 1 water closet or privy seat (for each sex) per 15 persons and 1 urinal or 2 feet of urinal trough per 25 men.
<input type="checkbox"/>	The floor from the wall, and for a distance of at least 15 inches from the outward edge of the urinal, is constructed with nonabsorbent material.
<input type="checkbox"/>	Urinals have an adequate water flush (if water pressure is available).
<input type="checkbox"/>	Urinal troughs in privies drain freely into a pit or vault constructed to keep out flies and rodents.
<input type="checkbox"/>	Every water closet installed on or after August 31, 1971 is located in a toilet room.
<input type="checkbox"/>	Toilet rooms, commodes, and urinals are adequately lighted all hours of the night and day.
<input type="checkbox"/>	All outside openings are screened.
<input type="checkbox"/>	Toilet paper is adequately supplied.
<input type="checkbox"/>	Toilets are sanitary and toilet rooms are cleaned daily.
§ 1910.142(e) – Sewage Disposal Facilities	
<input type="checkbox"/>	Sewer lines and floor drains connected to public sewers, if available.
§ 1910.142(f) – Laundry, Washing, & Bathing	
<input type="checkbox"/>	Laundry facilities and facilities for drying clothes are provided and kept clean.
<input type="checkbox"/>	Hand washing facilities are provided and kept clean.
<input type="checkbox"/>	Bathing facilities are provided and kept clean.
<input type="checkbox"/>	There is at least 1 water basin per family shelter or per 6 persons in shared facility.
<input type="checkbox"/>	There is at least 1 showerhead per 10 persons.
<input type="checkbox"/>	There is at least 1 laundry tray or tub per 30 persons.
<input type="checkbox"/>	There are slop sinks provided in buildings used for laundry and bathing.
<input type="checkbox"/>	Laundry and bathing facilities have waterproof, smooth, non-slip flooring.
<input type="checkbox"/>	Facilities have floor drains or adequate drainage.
<input type="checkbox"/>	There are walls or waterproof partitions up to the splash line.
<input type="checkbox"/>	There is an adequate supply of hot and cold running water for bathing and laundry purposes.

<input type="checkbox"/>	Hot water or facilities for heating water for laundry and bathing purposes are available.
<input type="checkbox"/>	Every service building has equipment capable of maintaining a temperature of at least 70° F during cold weather.
§ 1910.142(g) – Lighting	
<input type="checkbox"/>	Electric service is available and supplied to each habitable room, laundry room, toilet room, kitchen, dining room, and storage room.
<input type="checkbox"/>	Each room has at least 1 ceiling-type light fixture.
<input type="checkbox"/>	Each room has at least 1 electrical wall outlet.
<input type="checkbox"/>	Each room has adequate lighting.
§1910.142(h) – Refuse Disposal	
<input type="checkbox"/>	Insect and rodent proof refuse containers are provided.
<input type="checkbox"/>	There is at least 1 refuse container per family unit.
<input type="checkbox"/>	Refuse containers are kept clean.
<input type="checkbox"/>	Refuse containers are located within 100 feet of each shelter on a wooden, metal, or concrete stand.
<input type="checkbox"/>	Refuse containers emptied when full no less than twice per week.
§ 1910.142(i) – Kitchen & Dining Facilities	
<input type="checkbox"/>	Food is free from flies, rodents, and other vermin.
<input type="checkbox"/>	Food is free from spoilage.
<input type="checkbox"/>	No poisonous or toxic materials are stored in the food storage or preparation area.
<input type="checkbox"/>	No persons with communicable diseases are preparing, cooking, or handling food.
<input type="checkbox"/>	Kitchen facilities, equipment, and utensils are kept clean.
<input type="checkbox"/>	Kitchen has adequate sinks with hot and cold water under pressure.
<input type="checkbox"/>	Kitchen has leak-proof garbage container with tight lids.
<input type="checkbox"/>	Central feed facilities are separate from sleeping quarters.
§ 1910.142(j) – Insect & Rodent Control	
<input type="checkbox"/>	Effective measures taken to prevent insect and rodent infestation.
§ 1910.142(k) – First Aid	
<input type="checkbox"/>	First aid supplies and equipment are available.
<input type="checkbox"/>	There is a trained person available to administer first aid.
§ 1910.142(l) – Communicable Diseases	
<input type="checkbox"/>	Identity of anyone suspected of having communicable disease reported to local health authority.
<input type="checkbox"/>	Suspected food poisoning / illness with fever, diarrhea, sore throat, vomiting, or jaundicing symptoms reported to local health authority.