

Administrative Change to OC-ALCI 48-11, *Workplace Food and Drink*

OPR: 776 MXSS/MXDEB

References throughout to “AFOSH Standard 91-501” are hereby changed to “Air Force Instruction 91-203”. 9 October 2014

Reference to OPR 776 MXSS/MXDEB is hereby changed to OC-ALC/SE

Reference to Certified by: 76 MXSG/DD (David Goss) is hereby changed to Certified by: OC-ALC/SE (Aaron Wilkerson).

21 July 2016

**BY ORDER OF THE COMMANDER
OKLAHOMA CITY AIR LOGISTICS
COMPLEX**

**OKLAHOMA CITY AIR LOGISTICS
COMPLEX INSTRUCTION 48-11**

18 JUNE 2014

Aerospace Medicine

WORKPLACE FOOD AND DRINK



COMPLIANCE WITH THIS PUBLICATION IS MANDATORY

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Certified by: 76 MXSG/DD
(Mr. David Goss)

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This instruction augments Air Force Occupational Safety and Health (AFOSH) Standard (Std) 91-501, Air Force Consolidated Occupational Safety Standard, paragraph 14.5.13.2., and the Occupational Safety and Health Administration (OSHA) Standard, 29 Code of Federal Regulations (CFR) 1910.141, Sanitation. It establishes policy and prohibitions for consumption of food and drink in the Oklahoma City Air Logistics Complex (OC-ALC) work areas. It applies to all OC-ALC organizations. Ensure that all records created as a result of processes prescribed in this publication are maintained in accordance with (IAW) AF Manual (AFMAN) 33-363, *Management of Records*, and disposed of IAW the AF Records Information Management System (AFRIMS) Records Disposition Schedule (RDS) located at <https://www.my.af.mil/afirms/afirms/afirms/rims.cfm>. Refer recommended changes and questions about this publication to the Office of Primary Responsibility (OPR) using the AF Form 847, *Recommendation for Change of Publication*; route AF Form 847s from the field through the appropriate functional chain of command.

1. Background. AFOSH Std 91-501, paragraph 14.5.13.2., and OSHA Std 29 CFR 1910.141 prohibit the consumption of food or beverages in areas exposed to toxic materials, chemicals or industrial shop contaminants.

2. Policy. The following requirements apply throughout OC-ALC:

2.1. OC-ALC is committed to improving and sustaining employee health and well-being. Good sanitation practices are essential to a healthy workforce. Constant vigilance must be maintained when working in industrial shops/work areas containing potential chemical

hazards. This includes thoroughly washing hands and face before eating, drinking, and smoking, chewing tobacco or gum, applying cosmetics or using the toilet facilities after performing work in an industrial area.

2.2. The consumption of food in OC-ALC industrial areas is permitted only within approved designated break areas, enclosed administrative areas and enclosed shop floor modular office areas. Personnel transporting food through an industrial work area to one of the areas directed by this paragraph shall ensure the food remains in sealed containers until reaching the approved area. Personnel shall not temporarily store, keep or maintain containers of food in an industrial work area while transporting to an approved area for consumption.

2.2.1. Consideration will be given to accommodate employees with specific diagnosed medical conditions that require intake of food or drink (e.g., diabetes).

2.3. The consumption of food is permitted in the Continuous Improvement (CI) areas of the 544th Propulsion Maintenance Squadron/F100 Engine Flight (544 PMXS/MXDPA). These CI areas are considered secondary break areas only for 544 PMXS/MXDPA personnel. Food will only be consumed during authorized break times when production is completely shut down.

2.4. The consumption of food and beverages in open containers, shall not be allowed in 76th Aircraft Maintenance Group (76 AMXG) industrial work areas with the exception of approved and scheduled celebrations and formal events in dock 5 ½ inside building 3001 and unoccupied docks in buildings 2121 and 2136 designated by the 76 AMXG commander/director or their deputy. Food and beverages in open containers will be allowed in these designated unoccupied docks only during such celebrations and events. The 76 AMXG commander/director or deputy must approve such celebrations and formal events where the consumption of food and beverages in open containers will be allowed. When celebrations or formal events are approved and scheduled, work shall cease in adjoining docks and the area where food and drink is to be served and consumed is to be cleaned IAW housekeeping guidance provided by BEF, before food and beverages in open containers are present (e.g., event occurring in building 3001 dock 3, all work in docks 2 and 4 shall cease). When celebrations or formal events are approved and scheduled, work shall cease in adjoining docks (e.g., event occurring in building 3001 dock 3, all work in docks 2 and 4 shall cease). The area where food and drink is to be served and consumed is to be cleaned IAW housekeeping guidance provided by 72d Aerospace Medicine Squadron (72 AMDS) Bioenvironmental Engineering Flight (BEF) (72 AMDS/SGPB), before food and beverages in open containers are present.

2.5. The consumption of food is not allowed in laboratories. The consumption of beverages may be allowed in laboratory areas IAW paragraph 2.9. of this instruction at the discretion of the laboratory supervisor. Food and beverages are allowed in enclosed administrative areas or break areas as designated by the laboratory supervisor.

2.6. The inside of an aircraft undergoing depot maintenance is considered an industrial work area for purposes of this instruction.

2.7. The consumption of beverages in re-closable containers is permitted in industrial work areas that have not been designated as Regulated Areas by the 72 AMDS/SGPB BEF. Refer

to the most recent industrial hygiene survey conducted by BEF to determine if there are regulated areas in the shop in question.

2.8. Consumption of beverages may also be restricted due to technical orders, process orders or hazards identified in BEF surveys.

2.9. The consumption of beverages shall be controlled as follows:

2.9.1. Beverages must be kept in a re-closable container at all times. If a straw is used, it must be covered when not in use.

2.9.2. Bottle caps, mug lids, etc., shall only be removed immediately prior to and replaced immediately after consumption.

2.9.3. Water/Gatorade coolers located in approved areas should utilize single use, disposable paper cups (e.g., cone-type cups).

2.9.4. Personnel shall utilize hand washing, as needed, and shall remove hand personal protective equipment (PPE) (e.g., gloves), before touching and handling beverage containers.

2.10. No employee shall be allowed to consume or store food or drink in restrooms, bathrooms or in any area exposed to a toxic material. Food or drink may be stored in personal lockers which are adjacent to or within restrooms, as long as the food or drink remains sealed or enclosed in a re-closable container and not consumed within the restroom.

2.11. Vending machines and ice machines used to supply ice for employee consumption shall not be located in industrial areas.

2.12. At no time will maintenance activities be performed in authorized break areas or administrative areas (e.g., CI areas, office areas). Actions such as small parts disassembly and cleaning, inventorying tools, parts, equipment, etching, etc., are all prohibited activities in break areas or administrative areas.

2.13. Coveralls/PPE worn while performing production tasks in regulated areas shall be handled IAW established PPE doffing procedures and the production shop's housekeeping plan.

2.14. A request for a one time waiver for special events (e.g., holiday meals and events, flight recognition ceremonies, unit luncheon, etc.), to serve and consume food and drink in a location defined as an industrial work area may be submitted via e-mail to the OC-ALC Environmental and Occupational Health Office through the 776th Maintenance Support Squadron (776 MXSS) workflow account: [776 MXSS Workflow 576MXSS.Workflow@us.af.mil](mailto:776_MXSS_Workflow@us.af.mil)

2.14.1. The waiver shall state the reason for the event (e.g., "unit luncheon" or "flight recognition ceremony," etc.), provide the name of the point of contact and define the area where food will be served and consumed (e.g., Building 2121, Dock 1; Building 3001 X-73-75, Y-73-75).

3. Responsibilities.

3.1. Supervisors:

3.1.1. Prohibit eating and drinking IAW this instruction.

- 3.1.2. When adequate break room facilities are not available, the supervisor shall stagger lunch periods as necessary to accommodate the number of employees.
- 3.2. Employees will follow procedures outlined in this instruction.

DONALD E. KIRKLAND, Brigadier General, USAF
Commander

Attachment 1

GLOSSARY OF REFERENCES AND SUPPORTING INFORMATION

References

29 CFR 1910.141, *Sanitation*, 1 July 2013

29 CFR 1910.1000 through 1910.1052, *Toxic and Hazardous Substances* (i.e., OSHA Expanded Standards), 1 July 2013

AFMAN 48-155, *Occupational and Environmental Health Exposure Controls*, 1 October 2008, (Certified Current 16 April 2010)

AFOSHSTD 91-501, *Air Force Consolidated Occupational Safety Standard*, 7 July 2004

AFOSHSTD 91-501_AFMCSUP_1, *Air Force Consolidated Occupational Safety Standard*, 9 June 2006, (Certified Current 26 August 2011)

AFMC/AFGE Master Labor Agreement, 1 April 2012

Prescribed Forms

None

Adopted Forms

AF Form 847, *Recommendation for Change of Publication*

Abbreviations and Acronyms

544 PMXS/MXPAA—544th Propulsion Maintenance Squadron/F100 Engine Flight

776 MXSS—776th Maintenance Support Squadron

72 AMDS/SGPB—72d Aerospace Medicine Squadron/Bioenvironmental Engineering Flight

76 AMXG—76th Aircraft Maintenance Group

AF—Air Force

AFMAN—Air Force Manual

AFOSH—Air Force Occupational Safety and health

AFOSHSTD—Air Force Occupational Safety and Health Standard

AFRIMS—Air Force Records Information Management System

AMXG—Aircraft Maintenance Group

BEF—Bioenvironmental Engineering Flight

CFR—Code of Federal Regulations

CI—Continuous Improvement

IAW—In Accordance With

OC—ALC – Oklahoma City Air Logistics Complex

OPR—Office of Primary Responsibility

OSHA—Occupational Safety and Health Administration

PPE—Personal Protective Equipment

RDS—Records Disposition Schedule

TSS—Training Scheduling System

Terms

Industrial Shop Contaminant— Anything that is introduced to the work area as a byproduct of the work being performed such as metal grinding, liquid on floors, used oil drained from a piece of equipment, sand, etc.

Toxic Material— A material in concentration or amount which exceeds the applicable limit established by a standard, such as those defined in AFMAN 48-155, *Occupational and Environmental Health Exposure Controls*, current publication, 29 CFR 1910.1000 through 1910.1052, *Toxic and Hazardous Substances*, (OSHA Expanded Standards), 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. See 29 CFR 1910.141, *Sanitation*.

Industrial Work Area— Inside the yellow lines and other designated areas, such as rooms in which maintenance work is performed.