

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

**OKLAHOMA CITY AIR LOGISTICS
COMPLEX INSTRUCTION 48-110**

11 APRIL 2024

Aerospace Medicine

WORKPLACE FOOD AND DRINK



COMPLIANCE WITH THIS PUBLICATION IS MANDATORY

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RELEASABILITY: There are no releasability restrictions on this publication.

OPR: OC-ALC/SE

Certified by: OC-ALC/SE
(Mr. Jeffrey Base)

Supersedes: OC-ALCI48-11, 18 June 2014

Pages: 6

This instruction establishes Oklahoma City Air Logistics Complex (OC-ALC) specific policy and prohibitions augmenting Occupational Safety and Health Administration (OSHA) Standard, 29 Code of Federal Regulations (CFR) 1910.141, Sanitation; the Department of Air Force Manual (DAFMAN) 91-203, *Air Force Occupational Safety, Fire, and Health Standards*; **Chapters 14.4.2., 18.11.2.3., 25.6.2., 27.3.3., 30.14.8.5., and 32.5.5.;** DAFMAN48-146, *Occupational Health Program Management*, and the OC-ALCI 48-140 *Chemical Expanded Standards* for the consumption and storage of nourishments in the OC-ALC industrial 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) Air Force Manual (AFI) 33-322, *Records Management and Information Governance Program*, and disposed of IAW the AF Records Information Management System (AFRIMS) Records Disposition Schedule (RDS). Refer recommended changes and questions about this publication to the Office of Primary Responsibility (OPR) using the DAF Form 847, *Recommendation for Change of Publication*; route DAF Form 847s from the field through the appropriate functional chain of command.

SUMMARY OF CHANGES

This document has been revised and should be completely reviewed. Changes include updating references to Air Force Instructions and Manuals. Updating subparagraphs in this instruction that provide group/squadron/flight specific guidance as to locations food and drink are approved for consumption and storage.

1. Overview. This instruction prohibits the consumption of food or drink in areas exposed to toxic materials, chemicals, and/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 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 those spaces designated by the Group/Squadron Commanders or Directors, with consultation from the Bioenvironmental Engineering Flight (BEF), such as break areas, enclosed administrative areas, and enclosed shop floor modular office areas. Personnel transporting food through an industrial work area to one of these areas must ensure the food remains in sealed containers until reaching the spaces listed in this paragraph. Personnel must not temporarily store, keep, or maintain containers of food in an industrial work area while transporting to a space listed in this paragraph 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., pre-packaged, single serve hard or bar type candies or foods for a person with medically diagnosed diabetes).

2.3. The consumption of food and drink in open containers, must not be allowed in 76th Aircraft Maintenance Group (76 AMXG) industrial work areas, except for approved and scheduled celebrations and formal events designated by the 76 AMXG Commander/Director or their deputy in Dock 5 ½ inside Building 3001 and unoccupied docks in Buildings 2121 and 2136. Food and drinks in open containers will be allowed in these designated unoccupied docks only during such celebrations and formal events. The 76 AMXG commander/director or deputy must approve such celebrations and formal events where the consumption of food and drinks in open containers will be allowed. When celebrations or formal events are approved and scheduled by the Group/Squadron Commander or Director, the Commander/Director or their deputy must assure work will cease in adjoining docks. The area where food and drink are to be served and consumed is to be cleaned IAW housekeeping guidance provided by BEF, before food and drinks in open containers are present (e.g., formal events occurring in Building 3001 Dock 5 ½, all work in Docks 4 and 6 must cease).

2.4. The consumption of food is not allowed in laboratories. The consumption of drink may be allowed in laboratory areas designated by Group/Squadron Commanders or Directors with consultation from the BEF. The consumption of drink must be controlled IAW [paragraph 2.9](#) of this instruction. Food and drinks are allowed in enclosed administrative areas or break areas as designated by the Group/Squadron Commanders or Directors.

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

2.6. The consumption of drink in re-closable containers is permitted in industrial work areas that have not been designated as Regulated Areas by BEF. Refer to the current industrial hygiene survey issued by BEF to determine if there are regulated areas in the shop in question. Questions regarding regulated areas should be directed to BEF.

2.7. Consumption of food and drinks may also be restricted due to technical orders, process orders, or hazards identified in survey letters from BEF, or at the direction of supervisory personnel.

2.8. The consumption of drinks must be controlled as follows:

2.8.1. Drinks must always be kept in a re-closable container. If a straw is used, it must be covered when not in use.

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

2.8.3. Water/Sports Drink coolers and dispensers located in approved areas should utilize single use, disposable paper cups (e.g., cone-type cups); or personal, closable, reusable containers (e.g., thermos, or water bottles with a cap/lid that fully covers the opening of the container and is approved by supervisory personnel.

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

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

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

2.11. 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.

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

2.13. 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 drinks in a location defined as an industrial work area must be submitted via e-mail to the OC-ALC Safety Office (OC-ALC/SE) (OC-ALC.SEWorkflow@us.af.mil). The area must be cleaned IAW guidance from BEF prior to the event.

2.13.1. The waiver must 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 must prohibit eating and drinking IAW this instruction.

3.1.1. When adequate break room facilities are not available, the supervisor must stagger lunch periods as necessary to accommodate the number of employees.

3.1.2. DELETED

3.2. Employees must follow procedures outlined in this instruction.

BRIAN R. MOORE
Brigadier General, USAF
Commander

Attachment 1**GLOSSARY OF REFERENCES AND SUPPORTING INFORMATION*****References***

29 CFR 1910.141, *Sanitation*, 1 July 2022

29 CFR 1910.1000 through 1910.1052, *Toxic and Hazardous Substances (i.e., OSHA Expanded Standards)*, 1 July 2022

DAFMAN 48-146, *Occupational Health Program Management*, 1 December 2022

DAFMAN 91-203, *Air Force Occupational Safety, Fire, and Health Standards*, 25 March 2022

Prescribed Forms

None

Adopted Forms

DAF Form 847, *Recommendation for Change of Publication*

Abbreviations and Acronyms

76 AMXG—76th Aircraft Maintenance Group

AF—Air Force

DAFMAN—Department of the Air Force Manual

BEF—Bioenvironmental Engineering Flight

CFR—Code of Federal Regulations

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

Terms

Industrial Shop Contaminant—Anything that is introduced to the industrial 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 DAFMAN 48-146, *Occupational Health Program Management*, 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.