



Agricultural Safety and Health Bureau
 Division of Occupational Safety and Health
 1101 Mail Service center
 Raleigh, NC 27699-1101
 (919) 807-2923
 Fax: (919) 807-2924
 www.nclabor.com

Migrant Housing Inspection Checklist

1. Inspector's name:	6. Inspection date:
2a. Grower's name/Telephone number:	7. Housing description:
2b. Grower's complete address:	8. County and housing site directions:
3. Crew leader:	9. Water supply/sewage disposal approved: <input type="checkbox"/> Yes <input type="checkbox"/> No
4. Crops grown:	10. Number of occupants approved for:
5. Type of inspection: <input type="checkbox"/> Preoccupancy <input type="checkbox"/> Occupied housing	11. Expected occupancy dates: Arrival: _____ Departure: _____

A. Site	Standard	In Compliance		Findings
		Yes	No	
1. adequately drained	.142(a)(1)			
2. site free from depressions and water nuisance	.142(a)(1)			
3. 200 feet from collections of inactive water	.142(a)(1)			
4. 500 feet from livestock feeding or quartering area	.142(a)(2)			
5. grounds and open areas maintained in sanitary condition	.142(a)(3)			
Heat—General Structure (May 15–September 1)				
1. adequate heating equipment if used during cold weather. Note: Any time the outside temperature falls below 50° F., heaters must be provided	95-225(e)			
2. heating equipment must be capable of heating the area to 65° F.	95-225(e)			
Lighting—General Structure				
1. one ceiling fixture and one wall outlet in rooms and service rooms	.142(g)			
2. 30 footcandles provided 30 inches from floor in living quarters and kitchen	.142(g)			
3. 20 footcandles provided for toilet and service rooms	.142(g)			
Water Supply—General Structure				
1. within 100 feet from shelter	.142(c)(3)			
2. water supply equal to 35 gallons per person per day	.142(c)(2)			
3. no common drinking cups	.142(c)(4)			
4. drinking fountains provided (ratio of 1 fountain to 100 occupants)	.142(c)(4)			
B. Shelter				
1. protects against elements	.142(b)(1)			
2. 7-foot ceiling minimum	.142(b)(2)			
3. floors made of wood, concrete, or asphalt	.142(b)(4)			
4. floors smooth, tight, and in good repair	.142(b)(4)			
5. wooden floors at least 1 foot above ground level	.142(b)(5)			
6. window area equal to 1/10 of floor space	.142(b)(7)			
7. one-half of windows will open for ventilation	.142(b)(7)			
8. windows unbroken	.142(b)(1)			
9. windows and door screened	.142(b)(8)			
10. screen door has self-closing device	.142(b)(8)			
11. 100 square feet per person for cooking, living, and sleeping	.142(b)(9)			

Grower:

Site:

C. Sleeping Quarters	Standard	In Compliance		Findings
		Yes	No	
1. 50 square feet per person for sleeping only	.142(b)(2)			
2. beds, cots, and storage facilities provided for each occupant	.142(b)(3)			
3. beds, cots, or bunks 3 feet apart	.142(b)(3)			
4. beds, cots, or bunks 12 inches from floor	.142(b)(3)			
5. 36 inches space laterally and end-to-end between beds/cots	.142(b)(3)			
6. no triple bunks used	.142(b)(3)			
D. Toilet Facilities				
1. adequate for capacity of camp (see .142(d)(5))	.142(d)(1)			
2. one unit per 15 people	.142(d)(5)			
3. urinal trough provided at rate of 2 linear feet per 25 men	.142(d)(6)			
4. accessible without passing through sleeping quarters	.142(d)(2)			
5. properly ventilated or six-foot square window	.142(d)(2)			
6. outside openings screened	.142(d)(2)			
7. located within 200 feet from shelter	.142(d)(3)			
8. privies at least 100 feet from shelter	.142(d)(3)			
9. facilities provided for each sex with clear identification	.142(d)(4)			
10. facilities for each sex separated by solid walls or partitions extending from floor to ceiling	.142(d)(4)			
11. toilet rooms lighted	.142(d)(8)			
12. adequate supply of toilet paper	.142(d)(9)			
13. privies and toilet rooms kept in sanitary condition	.142(d)(10)			
14. toilet rooms and privies must be cleaned daily	.142(d)(10)			
F. Washing and Bathing Facilities				
1. hand washbasin per family or per 6 persons	.142(f)(1)(i)			
2. shower head per every 10 persons	.142(f)(1)(ii)			
3. laundry tub per every 30 persons	.142(f)(1)(iii)			
4. slop sink in each laundry building must be provided	.142(f)(1)(iv)			
5. floor drain in showers	.142(f)(2)			
6. shower floor impervious to moisture	.142(f)(2)			
7. walls and partitions of waterproof material up to splash line	.142(f)(2)			
8. adequate supply of hot and cold running water	.142(f)(3)			
9. facilities for heating water for bath and laundry	.142(f)(3)			
10. service building equipped with heating facilities to maintain a temperature of 70° F. during cold weather	.142(f)(4)			
11. facilities for drying clothes	.142(f)(5)			
12. service buildings clean	.142(f)(6)			
I. Kitchens				
1. food free from vermin, rodents, and flies	95-225(g)(1)			
2. food preparation areas maintained in a clean and sanitary manner	95-225(g)(2)			
3. food free from spoilage	95-225(g)			
4. sanitary facilities for storing and preparing food	95-225(g)(1)			
5. kitchen facility provided with operable stove with at least 1 burner per 5 persons, in no event less than 2 burners	95-225(g)(2)			
6. kitchen provided with an operable refrigerator with .75 cubic feet per person minimum	95-225(g)(2)			
7. kitchen provided with a table	95-225(g)(2)			
8. kitchen provided with a sink with hot and cold running water	95-225(g)(2)			
9. kitchen surfaces accessible for cleaning, free from open crevices, nontoxic, and resistant to corrosion	95-225(g)(3)			
10. no poisonous or toxic materials stored with food or in food preparation area	95-225(g)			

Grower:

Site:

	Standard	In Compliance		Findings
		Yes	No	
I. Kitchens (continued)				
11. if single-service eating and drinking utensils are used, they are maintained, stored, and handled in order to prevent contamination	95-225(g)			
12. pots and pans maintained in a clean and sanitary condition	95-225(g)			
13. cloths used in kitchen must be clean	95-225(g)			
14. proper storage area provided for kitchen utensils	95-225(g)			
15. food supplies safe for human consumption	95-225(g)			
16. potentially hazardous food maintained at safe temperatures—45° F. or below	95-225(g)			
17. frozen food treated properly in order to avoid contamination	95-225(g)			
18. canned food treated properly in order to avoid contamination	95-225(g)			
19. no live pets present in room or area in which food is prepared or served	95-225(g)			
20. food preparation person meets all sanitary requirements of position (clean garments and hands and no smoking)	95-225(g)			
21. no person with communicable diseases serving or preparing food	95-225(g)			
22. water and sewage approved by local sanitarian	.142(c)(1)			
23. equipment and utensils clean	95-225(g)(1)			
24. kitchen area clean	95-225(g)(2)			
H. Refuse Disposal				
1. fly- and rodent-tight containers available	.142(h)(1)			
2. located within 100 feet of shelter	.142(h)(1)			
3. placed on wooden, metal, or concrete stands	.142(h)(1)			
4. garbage containers kept clean	.142(h)(2)			
5. garbage containers emptied when full and no less than twice per week	.142(h)(3)			
J. Rodent Control				
1. effective rodent control measures in place	.142(j)			
K. First Aid Supplies				
1. first aid supplies available	.142(k)(1)			
2. person trained to administer first aid	.142(k)(2)			
L. Communicable Diseases				
1. communicable diseases reported to local health authorities	.142(1)(1)			
2. suspected food poisoning, fever, diarrhea, sore throat, vomiting, or jaundice reported to health authorities	.142(1)(2)			
General Duty Violations				
1. electrical wiring, fixtures, appliances, equipment	95-129(1)			
Fire Protection—General Structure				
1. rooms used for sleeping which open to outside and are 900 square feet or larger must have one smoke detector and one alarm device per 900 square feet or fraction thereof	95-225(f)			
2. rooms used for sleeping that open to a common corridor or hall must have smoke detectors and alarm devices located approximately 15 feet from the ends of the hall	95-225(f)			
3. smoke detectors and alarm devices properly maintained	95-225(f)			
4. one fire extinguisher present in each building used for sleeping, minimum rating 2a	95-225(f)			
5. one fire extinguisher present in each building used for cooking, minimum rating 5bc	95-225(f)			
6. all multistory buildings have a stairway	95-225(f)			
7. all multistory buildings have a permanently affixed exterior ladder or second stairway	95-225(f)			