



# EATING & DRINKING IN THE WORKPLACE



## INTRODUCTION

Eating and drinking in the workplace can be hazardous to your health. Taking the time to note what is going on around the area where you eat and drink could be essential to your health. OSHA is very specific about the consumption of food or beverages in the workplace.

## PAY ATTENTION TO WHAT IS HAPPENING AROUND WHERE YOU EAT, DRINK AND STORE YOUR FOOD

- Food and beverages should not be stored or consumed in a toilet room or in an area where it may be contaminated by any toxic material.
- Sprays such as cleaners, paints, pesticides or other types of chemicals can and will contaminate your food or drink.
- Eating and drinking is prohibited in areas that are used to store or use any material that is toxic.
- OSHA prohibits the consumption of food and drink in areas in which work involving exposure or potential exposure to blood or other potentially infectious material exists, or where the potential for contamination of work surfaces exists.
- Eating, drinking, smoking, applying cosmetics or lip balm and handling contact lenses is prohibited in work areas where there is a reasonable likelihood for occupational exposure. (Exposure means that the hazardous material will contaminate these items.)
- Food and drink should not be kept in refrigerators, freezers, shelves, cabinets or on countertops or bench-tops where blood or other potentially infectious materials are present.
- Desk tops can be unhygienic places. Papers that have been handled by many hands, inks, dust and other types of debris can contaminate your food.





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## GOOD HOUSEKEEPING

- Keep the area where you prepare and/or eat your food clean. An unclean surface will attract rodents and pests
- Waste disposal containers should be constructed of smooth, corrosion-resistant, easily cleanable or disposable materials. They should be emptied or disposed of often so as to not attract rodents, pests and bacteria and have tight fitting lids.
- Wipe up all spills as soon as they happen.



## CONCLUSION

Remember to look around and insure that the area you eat and drink in is safe and clean and will not put you or other employees in danger. A designated area should be set up for your workplace, use it and keep it clean.

