



LABOR HOUSING INSPECTION CHECKLIST
 Oregon Occupational Safety & Health Division (Oregon OSHA)
 350 Winter St. NE, Salem, Oregon 97301-3882
 503-378-3272 or 800-922-2689 (toll-free)

NOTE: This checklist is intended as an aid and not as a substitute for full compliance with OAR 437-004-1120.

Labor housing facility name or employer's LOC # _____	Name of owner or operator _____
Site Address _____	City _____
ZIP _____ Phone: _____	Most current registration _____
Present # of occupants _____	Maximum # of occupants _____
ALH open date(s) _____	H2A Flag? <input type="checkbox"/>

REGISTRATION INFORMATION

OAR 437-004-1120	Y	N	“Yes” means rule requirements are met. Relate comments to “No” responses.
Registration certificate is posted/any necessary translation provided for occupants. (5)(b)(D)	<input type="checkbox"/>	<input type="checkbox"/>	

SITE REQUIREMENTS

Grounds are substantially free of wastewater, sewage, refuse, noxious plants. (6)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Grass, weeds, and brush are cut back at least 30 feet from housing. (6)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Adequate drainage is provided, no flooding during occupancy. (6)(c)	<input type="checkbox"/>	<input type="checkbox"/>	
All outside water sources have proper drainage or disposal. (6)(d)	<input type="checkbox"/>	<input type="checkbox"/>	
Housing and facilities are responsibly maintained & operated. (6)(e)	<input type="checkbox"/>	<input type="checkbox"/>	
Toxic materials stored in a safe place. (6)(f)	<input type="checkbox"/>	<input type="checkbox"/>	
Empty pesticide containers are removed from area. (6)(g)	<input type="checkbox"/>	<input type="checkbox"/>	
Mosquitoes, flies, and rodents prevented/controlled in immediate area and within 200 ft. of housing facilities under the operator's control. (6)(h)	<input type="checkbox"/>	<input type="checkbox"/>	
Livestock operations not located within 500 feet of housing area (6)(i) (See definition and exceptions.)	<input type="checkbox"/>	<input type="checkbox"/>	
Electricity provided in compliance with Subdivision 4/S. (6)(j) (See checklist of common electrical hazards from Subdivision 4/S at the end of this document.)	<input type="checkbox"/>	<input type="checkbox"/>	
Electrical extension cords, if used, have circuit breaker/fuse protection. (6)(k)	<input type="checkbox"/>	<input type="checkbox"/>	
If built or remodeled on/before Dec. 15, 1989: facility has ceiling or wall light fixture and at least one wall electrical outlet.	<input type="checkbox"/>	<input type="checkbox"/>	
If built or remodeled after Dec. 15, 1989: facility complies with code in effect at that time. (6)(l) [Note the year built or remodeled]	<input type="checkbox"/>	<input type="checkbox"/>	

SITE REQUIREMENTS, CONTINUED

OAD 437-004-1120	Y	N	“Yes” means rule requirements are met. Relate comments to “No” responses.
A wall or ceiling electric light is provided in toilet rooms, lavatories, shower or bathing rooms, laundry rooms, hallways, stairways, common eating area, and other dark areas. (6)(m)	<input type="checkbox"/>	<input type="checkbox"/>	
Privies have inside lights or adequate indirect light from outside. (6)(n)	<input type="checkbox"/>	<input type="checkbox"/>	
Adequate lighting is provided in corridors and walkways for safe walking at night. (6)(o)	<input type="checkbox"/>	<input type="checkbox"/>	
Street numbers easily visible to emergency responders from public road. (6)(p)	<input type="checkbox"/>	<input type="checkbox"/>	
Lowest point of wooden floors structure is at least 12 inches above ground. (6)(q)	<input type="checkbox"/>	<input type="checkbox"/>	

WATER SUPPLY

All water furnished conforms to Public Health Division standards for safe (potable) water. (7)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Pre-occupancy bacteriological analysis is completed – if required. (7)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Enough water – at sufficient pressure – is provided for each occupant. (7)(c) and 7)(a)(A)	<input type="checkbox"/>	<input type="checkbox"/>	
Water supply is protected from contamination. New plumbing is installed to comply with Oregon building code. (7)(d)	<input type="checkbox"/>	<input type="checkbox"/>	
When potable water is not available in each dwelling unit, a water source is provided within 100 ft. with at least one sanitary drinking fountain for each 100 occupants. (7)(e)	<input type="checkbox"/>	<input type="checkbox"/>	
Any accessible non-potable water sources are posted “Unsafe for Drinking” in the language of occupants or universal symbols. (7)(f)	<input type="checkbox"/>	<input type="checkbox"/>	
Containers for water storage in housing have spigots, tight-fitting lids, and are made of material that protects water from contamination. (7)(g)(A)	<input type="checkbox"/>	<input type="checkbox"/>	
Re-usable, portable containers used for water storage in housing are washed and sanitized at least once every 7 days. (7)(g)(B)	<input type="checkbox"/>	<input type="checkbox"/>	
Water containers used do not require dipping or pouring. (7)(h)	<input type="checkbox"/>	<input type="checkbox"/>	
Cups, dippers, or utensils used to provide water are not common-use. (7)(i)	<input type="checkbox"/>	<input type="checkbox"/>	
Potable and non-potable systems are not cross-connected. (7)(j)	<input type="checkbox"/>	<input type="checkbox"/>	

BATHING, HANDWASHING, LAUNDRY, AND TOILET FACILITIES

Adequate hot and cold water under pressure is provided for all common uses. (8)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Floor and walls are impervious to moisture and have readily cleanable finish. (8)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Common-use facilities are maintained in sanitary and operational condition. (8)(c)	<input type="checkbox"/>	<input type="checkbox"/>	
Common-use buildings have heating capable of maintaining at least 68° F during use. (8)(d)	<input type="checkbox"/>	<input type="checkbox"/>	

Shower floors are sloped and nonslip, with drains provided. (9)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
BATHING, HANDWASHING, LAUNDRY, AND TOILET FACILITIES, CONTINUED			
OAR 437-004-1120	Y	N	“Yes” means rule requirements are met. Relate comments to “No” responses.
At least one shower head with hot/cold water under pressure provided per 10 occupants of each gender – or fraction thereof – or locking, private, unisex shower(s) in the same ratio. (9)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Separate, common-use bathing facilities provided in the same building for both sexes have solid, floor-to-ceiling, non-absorbent privacy walls. (9)(c)	<input type="checkbox"/>	<input type="checkbox"/>	
Separate bathing facilities are marked “Men” and “Women” in English and native language of occupants or easily understood pictures/symbols. (9)(d)	<input type="checkbox"/>	<input type="checkbox"/>	
At least one handwashing basin with hot and cold water provided for every six occupants. (10)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Only single-use or disposable towels are provided in common-use facilities. Disposal containers are provided if disposable towels used. (10)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
At least one laundry tray, tub, or washing machine is provided – with plumbed hot and cold water – for each 30 occupants or fraction thereof. (11)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Clothes line/clothes dryer that serves the needs of the occupants is provided. (11)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Laundry room has drain to remove wastewater. (11)(c)	<input type="checkbox"/>	<input type="checkbox"/>	
Common use laundry rooms have a slop sink. (11)(d)	<input type="checkbox"/>	<input type="checkbox"/>	
Toilet facilities are located within 200 feet of living area served. (12)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Toilet facilities are located in rooms built for that purpose. (12)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Usable, unobstructed path or walkway – free of noxious weeds, debris, holes, and standing water – is maintained from living area to common-use toilet facilities. (12)(c)	<input type="checkbox"/>	<input type="checkbox"/>	
One toilet per 15 occupants or fraction thereof provided for each gender. Toilets ensure privacy (12)(d)	<input type="checkbox"/>	<input type="checkbox"/>	
For unisex or non-common use toilet facilities, 1 toilet per 15 occupants provided without regard to gender. (12)(d)(C)	<input type="checkbox"/>	<input type="checkbox"/>	
If three or more toilets are required for men, a maximum of one urinal is allowed to be substituted for each three required toilets. (12)(d)(A)	<input type="checkbox"/>	<input type="checkbox"/>	
Urinals are constructed of nonabsorbent, noncorrosive material with smooth, cleanable finish. (12)(d)(B)	<input type="checkbox"/>	<input type="checkbox"/>	
Common-use toilet facilities are cleaned at least daily – more often if needed to maintain sanitation. (12)(e)	<input type="checkbox"/>	<input type="checkbox"/>	
Toilets for separate genders are marked “Men” and “Women” in English and native language of expected occupants or with easily understood pictures/symbols. (12)(f)	<input type="checkbox"/>	<input type="checkbox"/>	

BATHING, HANDWASHING, LAUNDRY, AND TOILET FACILITIES, CONTINUED

OAR 437-004-1120	Y	N	“Yes” means rule requirements are met. Relate comments to “No” responses.
Toilets ventilated according to Oregon building code. (12)(g) (See links in the ALH Q&A, “Referenced Rules and Statutes” document.)	<input type="checkbox"/>	<input type="checkbox"/>	
Separate, common-use toilet facilities used for both genders in same building have solid, nonabsorbent, floor-to-ceiling privacy walls. (12)(h)	<input type="checkbox"/>	<input type="checkbox"/>	
Tops of toilet partitions are at least 6 feet from floor, bottoms are no more than 1 foot from floor, and the partition extends at least 18 inches beyond the front of toilet seat. (12)(i)(A)	<input type="checkbox"/>	<input type="checkbox"/>	
A door or curtain is provided on the front (entrance to) the toilet compartment for privacy. (12)(i)(B)	<input type="checkbox"/>	<input type="checkbox"/>	
Common-use toilet facilities are provided with toilet paper, holders/dispensers, and disposal container(s) with lids. (12)(j)	<input type="checkbox"/>	<input type="checkbox"/>	
Free access to toilet rooms is maintained. (If access is through another room that room can not be lockable.) (12)(k)	<input type="checkbox"/>	<input type="checkbox"/>	
Location and construction of privies conforms to Oregon DEQ standards. (13)(a) (See links to DEQ’s <i>Division 71</i> and <i>Division 73</i> in the ALH Q&A, “Referenced Rules and Statutes” document.)	<input type="checkbox"/>	<input type="checkbox"/>	
Privies located are at least 100 feet from living areas and from where food is prepared and served (13)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Adequate lighting is provided for portable toilets and privies (13)(c)	<input type="checkbox"/>	<input type="checkbox"/>	
When in use, portable and chemical toilets are serviced often enough to prevent health hazards – at least weekly – and are cleaned at least daily. (13)(d)	<input type="checkbox"/>	<input type="checkbox"/>	

SEWAGE DISPOSAL AND PLUMBING

Sewage line is connected to community sewer system, septic tank, or other sanitary means conforming to DEQ standards. (14)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Plumbing installation complies with DEQ and Oregon building codes. (14)(b) (See links in the ALH Q&A, “Referenced Rules and Statutes” document.)	<input type="checkbox"/>	<input type="checkbox"/>	

GARBAGE AND REFUSE DISPOSAL

OAR 437-004-1120	Y	N	“Yes” means rule requirements are met. Relate comments to “No” responses.
Containers used are clean and in good repair (15)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
At least one 30-gallon (or larger) container – accessible in site area – is provided per 15 occupants. (15)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
During use, bins and dumpsters are emptied at least weekly – not allowed to become health hazard or to interfere with lid closing fully. (15)(c)	<input type="checkbox"/>	<input type="checkbox"/>	
Common-use cans and portable containers are emptied into dumpsters or bins at least twice weekly or when full. No garbage on the ground. (15)(d)	<input type="checkbox"/>	<input type="checkbox"/>	
Containers are kept covered and garbage storage area is kept clean to control flies and rodents (15)(e)	<input type="checkbox"/>	<input type="checkbox"/>	
Burning of food waste or wet refuse is not allowed. (15)(f)	<input type="checkbox"/>	<input type="checkbox"/>	
Garbage and solid wastes are disposed of according to DEQ standards. (15)(g)	<input type="checkbox"/>	<input type="checkbox"/>	

LIVING AREAS

All areas are safe, in good repair, stable on foundations; and provide protection from the elements, ground and surface water, rodents, and insects (16)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Walls and roof are tight and solid; floors are rigid and durable with smooth, cleanable finish in good repair. (16)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
For living areas without permanent heating, free portable heaters capable of keeping 68° F are supplied. Any supplied portable heaters are electric, without defect, and have functional manufacturer’s safety devices. (16)(c)(A)-(C)	<input type="checkbox"/>	<input type="checkbox"/>	
Permanently installed, solid-fuel or gas-fired heaters installed and vented to prevent fire and gas hazards and meet these requirements: <ul style="list-style-type: none"> ➤ If installed before Dec. 15, 1989, it sits on fire-resistant material that extends at least 18 inches beyond perimeter of stove base. ➤ If installed on or after Dec. 15, 1989, heater meets Oregon building code in effect and manufacturer’s specifications. Wall/ceiling within 18 inches of stovepipe has fire-resistant material installed; vented metal collar installed around any stovepipe that passes through a combustible ceiling/floor/wall/roof.	<input type="checkbox"/>	<input type="checkbox"/>	
Heating system with automatic control cuts off fuel supply if flame/ignition fail or safe temperature/pressure is exceeded.	<input type="checkbox"/>	<input type="checkbox"/>	
Gas appliances and piping installed to comply with Oregon building code in effect and manufacturer’s instructions.	<input type="checkbox"/>	<input type="checkbox"/>	
Stoves and heaters do not block escape from sleeping places. (16)(d)(A)-(E)	<input type="checkbox"/>	<input type="checkbox"/>	

LIVING AREAS, CONTINUED

OAR 437-004-1120	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
16-mesh screens in good repair are provided on all openable windows and doors. Screen doors are tight-fitting, and if hinged, are self-closing. (16)(e)	<input type="checkbox"/> <input type="checkbox"/>	
Each occupant is provided with a bed, bunk, or cot; and suitable storage is provided for each occupant or family unit. (16)(f)(A)(i-iv) Mattress or pad is provided for each bed or bunk <ul style="list-style-type: none"> ➤ Pads provided are thicker than 2 inches and covered ➤ Mattress or pad is not on the floor ➤ Sleeping surface is at least 12 inches above floor. 	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Mattresses/pads furnished are clean, in good repair, and free of insects and parasites (16)(g)(A)-(B) Mattresses/pads are treated or cleaned before each occupancy and stored in clean dry place.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Beds, bunks, or cots are spaced to allow for rapid emergency evacuation (16)(h)	<input type="checkbox"/> <input type="checkbox"/>	
NOTE: As of January 1, 2018, the requirements in (16) (i), (j), and (m) no longer apply. (They are not included in this checklist.)		
Each sleeping rooms with single-level beds provides at least 50 square feet of floor space per occupant. (16)(k) Sleeping rooms with double bunk beds provide at least 40 square feet per occupant. (No triple bunks)	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
NOTE: As of January 1, 2018, the requirements in (16) (l), and (n) apply.		
All living areas where workers cook, live, and sleep provide at least 100 sq. ft. per occupant (16)(l) .	<input type="checkbox"/> <input type="checkbox"/>	
Only areas with a 7 foot ceiling height are counted towards the required square footage for sleeping rooms or cook/live/sleep areas. (16)(n)	<input type="checkbox"/> <input type="checkbox"/>	
Separate, private sleeping areas are provided for unrelated persons of each sex and for each family unit. (16)(o)	<input type="checkbox"/> <input type="checkbox"/>	
Windows or skylights equal to at least 10 percent of required floor space are provided. At least half of these are openable to the outside. No more than half of the required window space is met with skylights. (See details and exceptions.) (16)(p)	<input type="checkbox"/> <input type="checkbox"/>	
Before occupancy, all living areas are cleaned and free of rodents, insects, and parasites (16)(q)	<input type="checkbox"/> <input type="checkbox"/>	

FIRE PROTECTION

OAR 437-004-1120	Y	N	“Yes” means rule requirements are met. Relate comments to “No” responses.
Fires only allowed in equipment designed for that use; no open fires within 25 feet of structures. (17)(a)	<input type="checkbox"/>	<input type="checkbox"/>	
Each living area has working, approved smoke detector at time of each season’s initial occupancy. (17)(b)	<input type="checkbox"/>	<input type="checkbox"/>	
Readily-accessible fire-extinguishing equipment provided within 50 feet of each housing unit.* Equipment protection rated equal to 2A:10BC. (17)(c) (*NOTE: Immediately available hoses within 50 ft. may substitute for extinguisher only if water supply is constant and reliable.)	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	
Living areas built before Dec. 15, 1989 – with more than one room but only one exit door have an exit window that can be readily opened directly to outside, and meets the following requirements: The window opening is at least 24-by-24 inches, and The lower edge of the window is less than 48 inches above floor, and The window is labeled “Emergency Exit.” (17)(d)(A)(B)(C) and (D)	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Living areas built on or after Dec. 15, 1989 comply with Oregon Building Codes Division rules. Required exit windows in sleeping rooms have: Clear net openings of at least 5.7 square feet, and A minimum height of 22” and width of 20.” (17)(e)(A)	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	
Second story rooms with 10 or more occupants have at least two exits and comply with Oregon state building code. (17)(f)	<input type="checkbox"/>	<input type="checkbox"/>	
Rooms on floors above the second-story and in basements provide occupants with access to at least two separate exits and comply with Oregon state building code. (17)(g)	<input type="checkbox"/>	<input type="checkbox"/>	

NOTE: All living areas in labor housing and related facilities must comply with applicable local and state laws and regulations in effect at the time of construction or remodel.

COMMON USE COOKING FACILITIES, DINING HALLS AND SINGLE UNIT COOKING FACILITIES
(NOTE: SEE DEFINITIONS IN THE RULES)

When provided, **all common use cooking facilities, dining halls, and single unit cooking facilities** must meet the following standards:

OAR 437-004-1120	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
Gas or electric refrigerator can maintain food at or below 41° F. (18)(a)(A), (19)(a)(A), or (20)(a)(A)	<input type="checkbox"/> <input type="checkbox"/>	
At least two cooking burners are provided for each 10 occupants (or part thereof) or two families. (18)(a)(B), (19)(a)(B), or (20)(a)(B) NOTE: Dining halls are considered to have the appropriate number of burners if they are able to satisfactorily furnish meals.	<input type="checkbox"/> <input type="checkbox"/>	
If gas or electric hot plate or wood stove is within 18 inches of a wall, wall is made of smooth, cleanable, nonabsorbent, grease- and fire-resistant material. (Labeled or listed appliances are exempt.) (18)(a)(B)(i), (19)(a)(B)(i), or (20)(a)(B)(i)	<input type="checkbox"/> <input type="checkbox"/>	
There are no LPG (propane) tanks used inside occupied buildings; outside tanks are connected to appliances with approved lines. (18)(a)(C), (19)(a)(C), or (20)(a)(C)	<input type="checkbox"/> <input type="checkbox"/>	
Food storage shelves, food preparation areas, food contact surfaces, and floors in food preparation areas are finished with smooth, cleanable, and nonabsorbent material. (18)(a)(D), (19)(a)(D), or (20)(a)(D)	<input type="checkbox"/> <input type="checkbox"/>	
Table and chairs (or equivalent) are provided to accommodate the number of occupants using sleeping areas. (18)(a)(E), (19)(a)(E), or (20)(a)(E)	<input type="checkbox"/> <input type="checkbox"/>	
Refrigerators and stoves, or hot plates are kept in working order (18)(b), (19)(b), or (20)(a)(F)	<input type="checkbox"/> <input type="checkbox"/>	
Facilities and equipment are cleaned before each occupancy. (18)(c), (19)(c), or (20)(b)	<input type="checkbox"/> <input type="checkbox"/>	

When provided, **common use cooking facilities and dining halls** must meet the following additional standards:

OAR 437-004-1120	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
Dining halls and common-use kitchens are separate from sleeping quarters (no direct opening.) (18)(d), (19)(d)	<input type="checkbox"/> <input type="checkbox"/>	
If housing operator becomes aware of anyone with a communicable disease listed in (22), the operator bars them from the dining hall or common-use kitchen until they are no longer contagious. (18)(e), (19)(e)	<input type="checkbox"/> <input type="checkbox"/>	
Buildings for dining halls and common-use kitchens have heating equipment capable of maintaining a temperature of at least 68° F during use. (18)(f), (19)(f)	<input type="checkbox"/> <input type="checkbox"/>	
Dining halls and common-use kitchens are in buildings or shelters. Doors, windows and openings have screens of at least 16 mesh. (18)(g), (19)(h)	<input type="checkbox"/> <input type="checkbox"/>	

**COMMON USE COOKING FACILITIES, DINING HALLS AND SINGLE UNIT COOKING FACILITIES,
CONTINUED**

When provided, dining halls must meets the following additional standards:

OAR 437-004-1120

Y N

**“Yes” means rule requirements are met.
Relate comments to “No” responses.**

At a minimum, dining halls comply with the requirements of the 2005 edition of the FDA Food Code. **(19)(g)**

(NOTE: Links to the Food and Drug Administration’s 2005 Food Code are available in the ALH Q&A, “Referenced Rules and Statutes” document.)

DISEASE REPORTING

OAR 437-004-1120

Y N

**“Yes” means rule requirements are met.
Relate comments to “No” responses.**

Housing operators comply with reporting requirements for communicable diseases. **(22)**

***NOTE:** Diseases listed in **OAR 333-018-0015** that must be reported include anthrax, botulism, diphtheria, Severe Acute Respiratory Syndrome (SARS), plague, paralytic shellfish poisoning, measles, pesticide poisoning, poliomyelitis; rabies (human or animal), rubella. and any known or suspected common-source outbreaks; and any “uncommon illness of potential public health significance.”*

FIRST AID/ EMERGENCY PLAN

NOTE: ***OAR 437-004-1120(21)*** states that the Division 4 Medical Services and First Aid rules in ***OAR 437-004-1305*** apply to all labor housing and related facilities. To meet the requirements, housing operators must evaluate reasonably anticipated injuries at the site; provide appropriate first aid supplies and an appropriate emergency medical plan along with any special plans necessary for summoning and providing help for occupants in an emergency. See requirements in ***OAR 437-004-1305*** Medical Services and First Aid, summarized below.

OAR 437-004-1305

Y N

**“Yes” means rule requirements are met.
Relate comments to “No” responses.**

Appropriate first aid supplies are provided and available. **(2)(a)**

Supplies are protected from contamination; containers are clearly marked. **(2)(b)**

Timely emergency medical services are available and are summoned when needed. **(3)**

An emergency medical plan – based on an evaluation of site conditions and response capability – has been developed:
 Potential injuries evaluated
 Local EMS response determined
 Qualified first-aid person on site, if required. **(4)(a)(A)-(C)**

Employees are trained about the emergency plan and their responsibilities in case of an emergency. **(4)(a)(D)**

Emergency plans are posted where employees gather. **(4)(b)and(c)**

ELECTRICITY

OAR 437-004-1120(6)(j) states that electricity provided in ALH facilities must comply with the requirements in subdivision 4/S, Electricity

(Only common electrical hazards are noted in this checklist)

OAR 437-004-2810 General Requirements	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
<p>(5) Lights that are 7 feet or closer to the floor or work surface have a guard, fixture or holder to protect the bulb or tube from breakage.</p> <p>(14) Electrical equipment is free from recognized hazards that may cause death or serious physical harm. [See criteria in (14)(a)-(d).]</p> <p>(15) In wet or damp locations, only fixtures approved for those locations are used; they are installed so that water cannot enter or accumulate in electrical parts.</p> <p>(18) All wall plugs and switches have approved, unbroken covers or faceplates and no broken parts.</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	
OAR 437-004-2860 Flexible Cable and Extension Cords.	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
<p>(1) Extension cords used with portable electric tools and appliances are the three-wire type (minimum) and have an approved grounding plug and receptacle to provide ground continuity.</p> <p>(7) Flexible cables and extension cords are not allowed to be used as a substitute for fixed structural wiring.</p> <p>(8) Flexible cables and extension cords are not run through holes in walls, ceilings, or floors or through doorways, windows, or similar openings – except during construction.</p> <p>(10) Extension cords are not plugged together to make them longer unless the resultant cord is rated to carry the load.</p>	<p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p> <p><input type="checkbox"/> <input type="checkbox"/></p>	
OAR 437-004-2870 Attachment Plugs and Receptacles.	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
<p>(6)(e) The terminal for the equipment grounding conductor (bare wire) is grounded and is not attached to any terminal or lead that reverses the designated polarity.</p>	<p><input type="checkbox"/> <input type="checkbox"/></p>	
OAR 437-004-2880 Cord and Plug-connected Equipment.	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
<p>(3) Exposed, noncurrent-carrying metal parts of fixed electrical equipment are grounded. (Equipment includes motors, electrical machinery, refrigerators, freezers, electric ranges, clothes dryers, etc.)</p>	<p><input type="checkbox"/> <input type="checkbox"/></p>	
OAR 437-004-2900 Grounding and Bonding.	Y N	“Yes” means rule requirements are met. Relate comments to “No” responses.
<p>(1) The “electrical pathway” in the facility from circuits and equipment to ground is permanent and continuous.</p>	<p><input type="checkbox"/> <input type="checkbox"/></p>	