

Oregon OSHA – ALH RAC

Employer Representative meeting

June 29, 2022

8:30 a.m.

Attendees: Sarah Rew, Tim Mahern-Macias, Jenny Dressler, Jon Laraway, Candy Carnes, Mike Omeg, Erin Roby, Stacey (via phone)

1. Introduction: Tim Mahern-Macias, from Housing and Community Services, discusses the ag workforce housing tax credit. Martin Jarvis is the program expert for the tax credit.
2. Recap from last meeting: heat illness prevention in ALH
3. Task Force for ALH
4. DOL update: Greig Lowell. Greig explained the requirement that state OSHA plans be at least as effective as federal regulations (ALEA). Greig discussed the 7' ceiling height rule, screen doors in hotels/motels, and laundry, which were all discussed, specifically if there was any wiggle room in enforcing these issues. For example, screen doors in hotels/motels. When inspecting they look at the totality of the situation.
5. Kitchens

Focus: what elements make up a kitchen?

Advocate groups have requested that water and sinks be near where food is prepared.

Stacey: Water requirements and grey water requirements prohibit us from putting sinks in every building – but we have it at/near cooking facilities.

Erin R.: Lots of places have water in one building, and cooking facilities in another.

Ann: for us it's similar – we have a variety of setups. Some have an indoor cooking area with a sink. Others have an outdoor cooking area with a nearby

sink. It all depends on the availability of water and how the septic and drain system was setup.

Jon: People have stated they don't like people to prep food and wash hands in the same sink. Is the issue having separate sinks for bathing, separate for cooking, etc.?

Sarah Rew: people have argued for a separation of these things. Our conversation is really about what should be requirements for the kitchen. Specifically, how close or far should the sink be? What is near enough?

Jon: Agreed. I wouldn't want to go into the restroom to wash and prepare food.

Sarah Rew: outside stoves, cooktops, hot plates, does anyone use alternative measures for cooking?

Jon: I gave my guys BBQs to use outside.

Sarah Rew: what do you do to provide food prep areas? Mounted countertops or large work tables?

Ann: in our facilities each cabin has a stainless steel counter ... and then a stainless counter next to cook surface.

Stacey: I believe we are supposed to provide a separate dishwashing tub as well. Is that in the rules?

Sarah Rew: not in the rule, perhaps feds.

Bill: When I built my camp in 2011, I tried to have OSHA involved in the design and they were reluctant to do so. Now standards are changing again. I agree substandard housing needs to be brought up.

Jon (chat): I guess this begs the question does every inspector know and have the same definition of "Adequate"

Greig Lowell: in your conversations with advocates, are you getting more complaints about enforcing what we currently have?

Rew: that's a great question. In my role here I mostly get suggestions about improving the current rule.

6. Heat rule questions:

Sarah Rew: Call or email if you or your workers have questions about working in the heat, work-rest breaks, etc.

Greig Lowell: we are working on policy guidance to offer assistance for your heat illness prevention plans.

Jenny Dressler: heat/humidity change throughout the day. How/when is that measured? It's a mess from a regulatory standpoint to understand what compliance looks like.

Next meeting: July 27, 2022

Oregon OSHA – ALH RAC

Worker Representative meeting

June 29, 2022

10:30 a.m.

Attendees: Sarah Rew, Greig Lowell, Tim Mahern-Macias, Nargess Shadbeh, Lisa, Kathy Keesee

1. **Introduction:** Tim Mahern-Macias, from Housing and Community Services, discusses the ag workforce housing tax credit. Martin Jarvis is the program expert for the tax credit.
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4. **DOL update:** Greig Lowell. Greig explained the requirement that state OSHA plans be at least as effective as federal regulations (ALEA). Greig discussed the 7' ceiling height rule, screen doors in hotels/motels, and laundry, specifically if there was any wiggle room in enforcing these issues. For example, screen doors in hotels/motels. When inspecting OSHA looks at the totality of the situation.

5. Kitchens

Rew: What makes a kitchen, and what is adequate?

Tim: one potential, at least from OHCS, we could score the task credit for on-farm applicants.

Sarah: one area for improvement is a designated sink for dish washing/food prep, as well as adequate space for food prep.

Nargess: Did growers say they are in agreement with sinks being adjacent to the food prep area?

Sarah: they were in agreement that there should be an adequate food prep area.

Nargess: And that the food prep area should be adjacent to where you are washing your vegetables?

Rew: yes

Nargess: What about burners, should it be in the same room or someplace else?

Rew: we did not specify that – we talked about it. This is where we have an infrastructure issue. Some places have cooking outside, and food prep inside. Or food prep and water in one spot, and cooking facilities over there. We aren't talking huge distances, but nonetheless, that is the setup at many facilities.

Nargess: we are talking huge distances ... I have seen 60-70 ft. ... it could be up to 100'.

Rew: Are we talking about individual use – or common use kitchens?

Nargess: Individual - common use are more “advanced”

Rew: There's two parts to the conversation, (1) do the kitchens meet the current rule, and (2) if it does, what should be changed?

Nargess: when we did the redline to you all we detailed what a kitchen should look like –

Tim: When looking at the example that Kathy provided, it looked like there was an indoor kitchen, and then one outdoors ... so the concern then is the distance from that sink to the cooking area, correct? And then whether or not hot and cold water is being piped through there?

Nargess: the sink inside and the tabletop is not typical ... some parts of the gorge is better than that, but a lot is not ... if there was water in that room for food prep then that would be a good thing.

Tim: if an advocate came to OSHA with pictures of housing, and an address, is that enough to go out and do a compliance check?

Rew: explains complaint process

Dave McLaughlin: there are specific things we follow to initiate an inspection.

Nargess: Our preference is that people have individual kitchens in the rooms ...if you can't do that then have a common kitchen facility with adequate sinks, cooktops, etc. So increase burners, have adequate number of sinks, have food prep areas, have a place so people can sit and eat, have exhaust fans. Some consideration should be given to food storage as well. Nonporous floors so they can be mopped. The biggest thing is remove the provision that says "if provided".

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