age and collection Disposers should be located, grounded, and installed according to approved plumbing practices and local code requirements

Kitchen employees should be instructed to use nonmetallic tampers, keep silverware out of the disposer, and clean the trap metal catcher daily The disposer should be stopped and the power disconnected before any attempt to clean or clear it is made

Insect and rodent control

The bacterial problem is often the limiting factor for securing good sanitary procedures We must recognize other potential biological hazards, the flying, leaping, crawling vermin, such as insects and rodents, which create esthetic and microbial problems

In plants where insect or rodent infestation is a problem, it is always best to employ a professional exterminator The hazard of poisonous chemicals and preparations should not be risked by personnel with little or no previous experience in exterminating

Communication with all plant departments, food vendors, and others concerned should be set up well in advance of the exterminator's visit Outside signs may provide an extra warning to neighboring plants or residents, to protect pets from exposure

To protect the workplace against entrance of vermin, wire mesh and metal screens can be used near base of foundations See Hopkins and Schulze (References) for ideas

Refuse collection

Hazards in refuse collection vary with the type of equipment used and the various conditions surrounding the operation A frequent cause of accidents involve packing blades which cause partial loss of fingers, hands, arms, and feet Other hazards arise from "booby traps" unwittingly laid by companies whom they serve—loose broken glass in a refuse container, lightweight trash cans filled with heavy objects (like chunks of concrete), heavy objects concealed by paper or other trash, hose or other obstacles strewn along the pathway to a rubbish can Containers that are rusted through or that have unserviceable handles increase the risk of job injury

The injury frequency rates for refuse collection and disposal, for those units reporting injuries for 1972 to the National Safety Council, are 110 and 88, respectively This compares to about 10 for the 1972 all-industry average

Cuts, lacerations, and punctures accounted for about 14 percent of the lost-time injuries, this compares favorably to industry in general where 17 percent of the workers suffered such injuries Wearing heavy work gloves minimizes these types of injuries

Refer to the booklet, "Operation Responsible—Safe Refuse Collection," published by Environmental Protection Agency (see References)

Personal Service Facilities

Drinking fountains, washrooms, locker rooms, showers, and toilets—personal service facilities that contribute to employee comfort—should be conveniently located These facilities make up an essential part of the occupational health program in most industries

Drinking fountains

Sanitary drinking fountains, one to about every 50 people, should be installed at convenient places throughout an industrial plant, in accordance with American National Standard A112, *Specifications for Drinking Fountains,* and local code requirements The fountain should have an angle jet and a lip guard (Fig 20–2) A waste can may be located at each fountain It is important that the stream projector cannot be flooded or submerged in the event of stoppage, and that the stream be directed and projected so that it cannot be contaminated by the user In dusty areas, fountains should be covered

The water temperature should be 50 to 55 F for heavy manual labor, or 45 F for less active office work If ice is used, it should be in a separate compartment, without direct contact between the water and the ice

Where city water is available on construction work, a water line can be extended to upper floors as the building is erected A standard drinking fountain can be installed on each floor

On some types of work, such as highway, pipeline, power line construction, and timber clearing, the drinking water source is so re-