Monsanto

FROM: Industrial Hygiene Audit Group - WGK

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SUBJECT: EATING FACILITY GUIDELINES

REFERENCE:

TO: J. W. Molloy

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During the past several months the Industrial Hygiene Audit Group has been developing eating facility guidelines. The approach taken has been to first determine the types of chemical contaminants we have in the plant and then outline the requirements for each type. There are four types of contaminants of WGK as outlined by the Industrial Hygiene Audit Group, the first three deal with materials which are toxic or hazardous to employee health as determined by Monsanto or Governmental Agencies. The fourth type presents a nuisance problem. The four types of contamination problems are:

Type 1 - Problem of contamination is mainly one of air contamination; an example would be benzene.

Type 2 - Problem of contamination is mainly one of work surface contamination; an example would be pentachlorophenol.

Type 3 - Problem of contamination is combination of both air contaminant and work surface contaminant; an example would be para-nitrochlorobenzene.

Type 4 - Contaminant is not considered to be toxic but presents a nuisance problem; an example would be santosite.

Department eating facility requirements will be determined by the type contaminant and extent of potential exposure situations.

During our discussion it became apparent that although there are four types of contaminants two basic types of lunchroom designs would cover all four types. The most logical grouping would be to classify Type 1 with Type 4 and Types 2 with 3. Before I get into the requirements for each type facility it is important to note the intent in listing the requirements. The intent of our group is to outline requirements for the most severe situation in each contaminant type. The requirements will then act as a starting point from which less stringent requirements could evolve if they could be justified.

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Basic elements of design for all types of eating facilities would include positive pressure ventilation system (with or without purifying bed depending on contaminant). Storage for contaminated items outside the eating area, clean up facilities separate from food preparation area, smooth easily cleanable surfaces and a formal housekeeping program to insure freedom from contamination. An attempt should be made in new installations to locate the eating facility outside the manufacturing area. Implementation of these design features would in most cases insure an uncontaminated eating facility for Type 1 and Type 4 chemical hazards.

For Type 2 and Type 3 hazards additional features must be employed to the items above to provide uncontaminated eating facilities. Type 2 and 3 facilities should be designed with two areas, an ante chamber for storing contaminated items, washing, and putting on disposable coveralls; and an eating room proper. The design of the facility should encourage a movement through the cleanup process. An employee would first deposit his hard hat, glasses, gloves, etc. in an area designated for contaminated items, then move on to a wash basin. After washing he would proceed to put on a disposable coverall, pick up his lunch and enter the eating room proper. After eating the employee would exit the eating room, deposit his disposable coverall in a specially marked bin, pick up his hard hat etc. and return to work.

Access to the eating facility should be limited and the design should reflect this need. The construction of the structure should maximize cleaning efficiency with minimal porter effort. Smooth non-porous surfaces with drains in the floor would be some features reflecting the design goal.

After defining the general guidelines for eating facilities the next step will be to classify each department based on the chemicals handled. Some work has already been done in this area in P_2S_5, C/A and Little Phos. These departments have on-going projects to provide eating facilities which meet the above outlined recommendations. Other departments will be classified as time goes with departments having projects to improve eating areas having priority.

Evaluation of departments needing breathing air systems is continuing. A cost estimate for a central system will be completed around the end of November or early December.

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