

## **SANITATION**

**1846**

(No. 10 September 1997)

Observing rules of cleanliness can help to prevent the spread of disease. In addition to maintaining good personal hygiene, CAL FIRE employees must maintain clean eating, sleeping, and bathing areas.

## **HAND WASHING**

**1846.1**

(No. 10 September 1997)

Frequent hand washing is recommended to prevent diseases spread by casual contact, such as colds and flu. Employees must always wash hands thoroughly before handling food. Thorough hand washing must be practiced whether or not gloves are worn.

Employees who provide medical aid must always wash hands after gloves are removed and after any patient contact, whether or not the patient is known to have an infectious disease. [\[See Section 1852\]](#) Occupational Infections, for information on universal precautions. Effective hand washing techniques are described in Section 1846.1.2 below.

## **USE OF WATERLESS ANTISEPTIC HAND CLEANERS**

**1846.1.1**

(No. 10 September 1997)

In field situations where running water is not available, the use of waterless antiseptic hand cleaners is recommended. However, the use of such waterless cleaners is not a substitute for hand washing, and should be followed by regular hand washing as soon as possible.

## **EFFECTIVE HAND WASHING TECHNIQUE**

**1846.1.2**

(No. 10 September 1997)

Effective hand washing requires soap (regular or mild detergent), warm running water, and friction to loosen and suspend soil and microorganisms so they can be washed away. Follow the step-by-step procedures listed below. See Section 1846.1.1 for techniques to use in situations where warm running water is not available.

- Remove rings and jewelry which can harbor dirt and microorganisms. If such items are contaminated, cleanse before wearing again.
- Wet hands, apply a small amount of soap and then lather thoroughly. Holding hands downward below elbow level to avoid contamination of clean areas, rub hands together vigorously using a circular motion. A 10 to 15 second vigorous hand washing is usually sufficient to remove most transient matter. Clean under fingernails, around cuticles, thumbs, knuckles, and sides of the hands.

- Rinse hands well under running water. Remember to keep hands down to prevent residue from running back up forearms. Pat hands dry to prevent abrasions and chapping. Frequent hand washing results in the loss of natural oils causing cracking and irritation of the skin. Over-the-counter hand creams and lotions are available to remedy this problem.

## **INCIDENT BASE KITCHEN SANITATION**

**1846.2**

(No. 10 September 1997)

Sanitary conditions must be maintained in incident base kitchens and eating facilities to prevent employee illness. Kitchen supervisors must observe field kitchen health and safety guidelines described in Sections 1846.2.1 through 1846.2.8 below.

### **KITCHEN SITE SPECIFICATIONS**

**1846.2.1**

(No. 10 September 1997)

The kitchen site should have flat, ample space for refrigerator vehicles, food storage, food preparation and service, eating area, and room for possible expansion. The area should be kept free of vehicle and foot traffic which create dust and traffic safety problems. Garbage should be stored away from the immediate kitchen area. Vehicle access for garbage pick up and food delivery should not disrupt kitchen operations. A clean water source or space for a water truck should be provided, and waste water should be disposed of away from the kitchen site. Shade, electricity, and other amenities should be made available. The toilet area should be at least 150 feet away and downwind from the kitchen and eating area.

### **KITCHEN LAYOUT**

**1846.2.2**

(No. 10 September 1997)

The kitchen layout includes placing liquid petroleum gas (LPG) tanks at least ten feet away and downwind from ignition sources. Cylinders should be chained to fixed objects to prevent them from falling over. Water supply should be situated so as to avoid drainage problems. Toilet facilities should be convenient, and washing facilities should be in close proximity. The kitchen area should be kept clear of flammable vegetation. Perimeter barricades that are visible at night should be put up to provide security and crowd control. Condiment and drink tables should be placed near the eating area and away from serving lines, if congestion is a problem. Food preparation and serving areas should be covered with a flame resistant tarp. Supervisors should ensure that in heavy foot traffic areas provisions are made to reduce dust near the kitchen area.

## **FOOD STORAGE**

**1846.2.3**

(No. 10 September 1997)

Perishables--meats, dairy products, foods containing eggs, and bagged lunches need to be refrigerated at 45 degrees F or below. All bulk food containers should be properly labeled. Materials should be carefully stacked and stored at least 6" above ground level and not under bird roosts. Refrigerated storage should have safe access--ramps equipped with guardrails 42-45 inches high (with mid-rails) and stairs with handrails 30-34 inches high. Refrigerated storage doors should open on operations side, and the platform must be large enough to allow truck doors to open while parked on the platform.

## **COOKING**

**1846.2.4**

(No. 10 September 1997)

During food preparation, food handlers must be free of communicable diseases and infections such as boils, infected cuts, open sores, etc. Employees with cuts, punctures, or abrasions (if not infected) on their hands must wear plastic gloves when handling food. They should wear clean outer garments, aprons, and caps when serving food and during food preparation where practical. The kitchen trailer should have grease collection containers such as cardboard boxes lined with plastic bags which allow easy handling for disposal. The preparation area should be kept clean and sanitary.

## **FOOD SERVING**

**1846.2.5**

(No. 10 September 1997)

Food should be dispensed rapidly, and kept covered when not being served. Food handlers should serve food--self service should not be permitted. Milk should be kept in thermal containers. Perishable hot foods should be kept at 140 degrees F or above, and cold foods should be kept in a covered iced serving container. Protective sneeze guards should be used to cover all foods to be served. Ice tubs used to dispense canned or bottled beverages should be sanitized using a solution of one part household bleach in 100 parts water (approximately 1/4 cup bleach per gallon of water).

All employees, inmates, wards, contractors, and volunteers--male or female--who serve or handle food in mess halls or incident base kitchens must wear an appropriate hair net, cap, or other suitable covering which fully confines the hair.

Hair must be covered when it may become caught in any machinery or power tools.

## **EATING AREA**

**1846.2.6**

(No. 10 September 1997)

The eating area should be shaded and dust free with tables and benches or equivalent. Covered, plastic bag-lined garbage containers should be provided, and garbage bin collection should be well away and downwind from the kitchen and eating areas. Tables should be sanitized using a solution of one part household bleach in 100 parts water (approximately 1/4 cup bleach per gallon of water).

## **FOOD DELIVERY**

**1846.2.7**

(No. 10 September 1997)

In transporting food to fireline personnel, exact times of food delivery should be coordinated to maintain food sanitation and minimize down time. Perishable cooked food should be delivered in appropriate thermal insulated containers.

## **OTHER FIELD KITCHEN CONSIDERATIONS**

**1846.2.8**

(No. 10 September 1997)

All utensils, pots, pans, etc. should be washed in hot soapy water then rinsed in hot water and sanitized in a chemical or heat rinse and air dried. They should be stored in a clean place protected from dust.

Pest control for rodents and insects should be provided through good clean-up and proper storage of food and garbage. Baiting and trapping may be used if necessary. Consult local health department personnel for assistance with pest control problems. Dust should be kept down by using wood chips, watering, or soil sealant compounds. Tripping hazards from hose lines or electric cords should be eliminated. Smoking is not permitted in food preparation, serving, or storage areas.

[\(see next section\)](#)

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[\(see Forms or Forms Samples\)](#)