



Pennsylvania Department of Agriculture

COMPARISON OF PDA CH 82, USDOL [29 CFR 1910.142](#) (OSHA) AND [20 CFR 654](#) (ETA) HOUSING/CAMP STANDARDS

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
PERMITTING			
§82.2 Permit to operate	SFLC Permit Required <ul style="list-style-type: none"> - Permit issued to land, building or facility owner. - Separate permit required for each camp. - Permits valid 1 year. - Posting of permit in SFLC required - Must have passing inspection for issuance or renewal of permit. - Permits may be revoked or suspended at any time for violation of this chapter or the act. 	Migrant & Seasonal Agricultural Worker Protection Act 500.130 – 500.135 defines. <ul style="list-style-type: none"> - Inspections occur randomly. - Accepts PA permit 	Migrant & Seasonal Agricultural Worker Protection Act 500.130 – 500.135 defines. <ul style="list-style-type: none"> - Inspections occur randomly. - Accepts PA permit
APPLICATION			
§82.3 Submission of plans to the Department	<ul style="list-style-type: none"> - Plans and specifications submitted for any construction, remodel, alteration, or new camp. - Floor plans provided including: <ul style="list-style-type: none"> o All rooms in the camp including room dimensions to approximate size. o Number of beds per sleeping room and identification of any bunk beds. o Windows including dimensions. o Egress/fire escapes o Toilet and bathing facilities o Laundry facilities (if applicable) o Kitchen/living facilities (if applicable) - Completed and signed application including: <ul style="list-style-type: none"> o Determination of housing o Proof of municipal or non-community water or passing water test results o Proof of compliance with Uniform Construction Code (UCC) o Written verification from land owner for use of building as SFLC (if applicable) 	<ul style="list-style-type: none"> - Application filing and issuance according to §500.44-500.56 	



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
INSPECTIONS			
§82.2. Permit to operate.	Pre-season (prior to occupancy) <ul style="list-style-type: none"> - Camp must be move in ready for inspection. - H2A camps must be 100% in compliance before permit issued and approved for occupancy. - Occurs ~30 days prior to worker date of need. In-seasons (while occupied) <ul style="list-style-type: none"> - Occurs mid-growing season. - Includes inspection of site and field. Additional inspections as necessary to verify compliance.	- Certificate of housing inspection §500.135	
OCCUPANTS RESPONSIBILITY			
§82.18. Occupant concurrent responsibility. §82.19. Obligations of owners and operators.	<ul style="list-style-type: none"> - Occupant held legally responsible concurrently with the permittee of the camp with §82.4 -site; §82.6 (a)(b) – cleanliness; §82.9(k) – toilet facilities; §82.11(f) – laundry, handwashing & bathing facilities; §82.13 (a)(c)(e) – refuse <ul style="list-style-type: none"> o PROVIDED: Department found camp in compliance prior to occupancy and occupant has been informed of the applicable requirements in writing and in native language and has acknowledged responsibility for these requirements in a written inspection report provided by the Department <i>§82.18(a)</i> - Nothing relieves owner/operator/permittee of any responsibility imposed by §82 or any other Law or Regulation 	No specific mention	No specific mention
OCCUPANCY			
How many?	<ul style="list-style-type: none"> - Determined by square ft of useable floor space in sleeping – <i>§82.5(a)(1)</i> - Dorm/sleeping rooms (unrelated workers) = 50 sq ft/adult, 25 sq ft/occupant under age 14 	- At least 50 sq ft/person - <i>CFR 1910.142 (b)(2)</i>	<ul style="list-style-type: none"> - >50 sq ft/person for single beds - 40 sq ft/person for double bunks in dorms only – <i>20 CFR 654.407 9 (c)(1) and (c)(2)</i>
Sleeping Rooms contents	- Each occupant provided with bed, mattress & cover, pillow & case, sheets, and blankets <i>§82.5b(a)</i>	- Provided with beds, cots, bunks – <i>29 CFR 1910.142 (b)(3)</i>	- Provided with beds, cots, bunks, clean mattress, clean and sanitary linens – <i>20 CFR 654.416 (a)&(b)</i>



Pennsylvania Department of Agriculture

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OCCUPANCY			
Spacing of beds	<ul style="list-style-type: none"> - Beds, cots, bunks = 12 inches from floor and 36" apart on all sides – §82.5b(a)(1) - Double bunks = 48" apart on all sides and 27" between upper & lower bunk – §82.5b(a)(2) - Triple bunk prohibited – §82.5b(a)(3) 	<ul style="list-style-type: none"> - Beds, cots, bunks = 36" apart and 12" off floor - Double bunks = 48" both laterally and end to end - Clear space between lower and upper bunk = 27" - Triple bunks prohibited 29 CFR 1910.142 (b)(3) 	No specific mention
Storage in sleeping rooms	<ul style="list-style-type: none"> - Each occupant provided with storage facilities in sleeping room area such as wall locker or closet, 3 ft of rod and shelving, dresser, or equivalent/occupant – §82.5b(b) 	<ul style="list-style-type: none"> - Suitable storage facilities such as wall lockers provided in every sleeping room – 29 CFR 1910.142 (b)(3) 	<ul style="list-style-type: none"> - Adequate facilities for hanging and storing personal effects provided – 20 CFR 654.401 (f)
Maintenance of sleeping rooms	<ul style="list-style-type: none"> - Bedding and linens kept in sanitary condition at all times. Washed or drycleaned as necessary to keep sanitary – §82.6 (b) 	No specific mention	<ul style="list-style-type: none"> - Maintained in sanitary condition – 20 CFR 654.407(a)
SITE			
Drainage	Adequately drained – §82.4	Adequately drained -29 CFR 1910.142 (a)(1)	Adequately drained - 20 CFR 654.404 (a)
Location	<ul style="list-style-type: none"> - Not within 500 ft of swamp, pools, sink holes or other surface collection of water UNLESS the water is subject to mosquito control measures – §82.4(a) - Not along, across or projecting into floodways or flood channel – §82.4(b) 	<ul style="list-style-type: none"> - Shall not be subject to periodic flooding nor located within 200 ft of swamp, pools, sink holes, or other surface collections of water UNLESS the water is subject to mosquito control measures. - Drained so not to cause a danger to the domestic or public water supply. 29 CFR 1910.142 (a)(1) 	<ul style="list-style-type: none"> - Away from conditions that could create offensive odors, flies, noise, traffic, or similar hazards. - Provided with reasonable recreational space relevant to camp size. 20 CFR 654.404 (b) & (d)
Grading /exterior maintenance	<ul style="list-style-type: none"> - Site graded, ditched, or rendered free from depressions – §82.4(a) 	<ul style="list-style-type: none"> - Site graded, ditched, or rendered free from depressions – 29 CFR 1910.142 (a)(1) 	<ul style="list-style-type: none"> - Free from debris, poisonous plants, uncontrolled weeds, or brush – 20 CFR 654.404(c)
Location near farm animals	<ul style="list-style-type: none"> - At least 500 ft from area with livestock unless variance approved by Dept – §82.4(c) - Animal waste produced for ag. purposes must 500 ft away and be managed to not be a nuisance or fly breeding medium – §82.4(f) 	<ul style="list-style-type: none"> - At least 500 ft from area where livestock are kept – 29 CFR 1910.142(a)(2) 	No specific mention



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
SITE			
Grounds	<ul style="list-style-type: none"> - Clean and sanitary, free from refuse, debris, wastepaper, garbage, noxious plants, uncontrolled weeds, abandoned autos, or other refuse – §82.4(d) - Removal of all refuse when camp is closed and privy locked – §82.4(d) 	<ul style="list-style-type: none"> - Clean and sanitary, free from rubbish, debris, wastepaper, garbage, or other refuse. - Removal of all refuse when camp is closed and privy locked – 29 CFR 1910.142(a)(3) 	<ul style="list-style-type: none"> - Free from debris, poisonous plants, uncontrolled weeds, or brush – 20 CFR 654.404(c)
HOUSING/SHELTER			
Types allowed	<ul style="list-style-type: none"> - Building for habitation by humans only – §82.5(a)(1) - Fully partitioned rooms in buildings used for other purposes except livestock shelter – §82.5(a)(2) - Approved mobile homes – §82.5(a)(3) - Separate dormitory or sleeping room shared by unrelated workers provided for each sex – §82.5(a)(4) 	No specific mention	<ul style="list-style-type: none"> - Separate sleeping for each sex in non-family groups – 20 CFR 654.407 (e)
Construction/repair: Floors	<ul style="list-style-type: none"> - Smooth, tight, and easily cleanable. Sound and sanitary condition – §82.5(e) - 1st story wood 18” above ground level – §82.5(e)(1) - Shower/laundry impervious to water, floor drains provided, floor/wall juncture coved – §82.5(e)(2) 	<ul style="list-style-type: none"> - Shall be constructed of wood, asphalt, or concrete. - Wooden floors smooth and tight construction and in good repair. Elevated 1 ft above the ground level— so to prevent dampness and permit air circulation beneath. 29 CFR 1910.142 (b)(4) 	<ul style="list-style-type: none"> - Smooth, rigid, cleanable –20 CFR 654.407 (b)
Construction/repair: Doors	<ul style="list-style-type: none"> - Exterior doors weather tight, sound condition. If for ventilation fitted with 16” mesh screen door with self-closing device – §82.5(g) - Solid doors with self-closing devices in lieu of screen door if approved by Dept – §82.15(b) 	<ul style="list-style-type: none"> - All exterior openings effectively screened with 16” mesh. - All screen doors equipped with self-closing device – 29 CFR 1910.142(b)(8) 	<ul style="list-style-type: none"> - Screened with 16” mesh - Doors screened at all times and with self-closing devices. Tight fitting and in good repair. 20 CFR 654.408(a)& (b)
Construction/repair: Ceiling	At least ½ floor area minimum 7’ ceiling height in habitable rooms (areas < 5’ may not be used to determine floor space) – §82.5(e)(3)	At least 7 ft ceiling provided – 29 CFR 1910.142 (b)(2)	<ul style="list-style-type: none"> - At least ½ of the floor area in each living unit must have a minimum ceiling height of 7 ft. No floor space may be counted where the ceiling height is < 5 ft – 20 CFR 654.407(g)



Pennsylvania Department of Agriculture

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HOUSING/SHELTER			
Construction/repair: Walls	<ul style="list-style-type: none"> - Sound condition and good repair – §82.5(b) - Protected from weathering. - Foundation interior and exterior 50% above ground level if used as a common wall in habitable rooms – §82.5(c) - Exterior wall of wood protected from weathering. Exterior walls of masonry provided with waterproof paint, sealant or moisture barrier in interior – §82.5(d) 	<ul style="list-style-type: none"> - Provide protection against the elements. - Banking of materials is allowed on outside walls – 29 CFR 1910.142(b) 	<ul style="list-style-type: none"> - Structurally sound, in good repair, maintained in sanitary condition, protection against the elements – 20 CFR 654.477(a)
Construction/repair: Windows	Every habitable room – §82.5(f) <ul style="list-style-type: none"> - Weather tight, operable, in good repair and: - Size = 10% of floor area - 45% of window area openable (unless operable device to provide ventilation). - Fitted screens with 16” mesh 	In all living quarters – 29 CFR 1910.142 (b) (1),(7),(8) <ul style="list-style-type: none"> - total window area >1/10th of floor area. - ½ of window openable for ventilation. - Screened with 16” mesh at all times. - In good repair 	In all living quarters – 20 CFR 654.408(a), 654.407(h) <ul style="list-style-type: none"> - total window area >1/10th of floor area. - Total openable window space > 45% of the minimum window area required, except where adequate ventilation is provided. - Screened with 16” mesh.
Construction/repair: Heat	<ul style="list-style-type: none"> - Safe and adequate space heating equipment in all habitable rooms, bathrooms, showers, and laundry rooms to 68°F from September 15 to May 15 – §82.5(h) - Unvented or unable to be vented heaters with a flame are prohibited – §82.5(i) 	<ul style="list-style-type: none"> - Adequate heating equipment provided if camp is used during the cold weather. - Installed and operated according to State and Local Codes – 29 CFR 1910.142(b)(11) 	<ul style="list-style-type: none"> - Provided if temp falls below 68°F. - Installed properly and in good repair so temp is maintained at 68°F or above. - Heat sources with combustible fuel vented. - No portable heater other than electric. - Heating pipes of fireproof materials. - Vents with metal collars. 20 CFR 654.409 (a),(b) and (c)
WATER			
Availability and supplied	<ul style="list-style-type: none"> - Approved water system – §82.7(a-f) <ul style="list-style-type: none"> o Municipal (community) or non-community water supply regulated by DEP. o Non-public water supply with test results <ul style="list-style-type: none"> ▪ Initial test – 3 coliform checks at 15 min intervals, 1 nitrite/nitrate 	<ul style="list-style-type: none"> - Adequate and convenient water supply for drinking, cooking, bathing, and laundry purposes. approved by the appropriate Health authority. 29 CFR 1910.142 (c)(1) 	<ul style="list-style-type: none"> - Adequate and convenient water supply provided that meets State Health Department Standards. 20 CFR 654.405 (a)



Pennsylvania Department of Agriculture

	<ul style="list-style-type: none"> ▪ Annual testing – coliform (<1), nitrite/nitrate if MCLs <5 mg/L ▪ Quarterly testing – nitrite/nitrates if MCLs 5-10 mg/L (until 4 consecutive tests < 5mg/L) ▪ Public notice – nitrite/nitrates if MCLs 10-20mg/L) ▪ Do not use or boil water advisory – coliform >1 (until supply meets safe drinking standards or is treated), nitrite/nitrates >20mg/L (confirmation sample required within 24 hrs) <p>- Unapproved systems inaccessible to residents.</p>		
Hot and cold water supplied	<ul style="list-style-type: none"> - Hot water (120°F) provided to kitchens, lavatories, showers, tubs, and laundry – §82.5(i) - Hot and cold water supplied to the kitchen and laundry facilities – §82.7(i) 	<ul style="list-style-type: none"> - Adequate supply of hot and cold water available for drinking, cooking, bathing, and laundry purposes. <i>29 CFR 1910.142(b)(11)</i> 	<ul style="list-style-type: none"> - Sinks with hot and cold water provided. <i>20 CFR 654.413(b)(5)</i>
Supply demands	<ul style="list-style-type: none"> - Delivers 50 gal/person/day at peak rate of 2 ½ times the average hourly demand and capable of providing maximum daily and hourly demands – §82.7(g) 	<ul style="list-style-type: none"> - Adequate if delivers 35 gal/person/day at peak rate 2½ X average hourly demand. <i>29 CFR 1910.142 (c)(2)</i> - Distributed so that no shelter is more than 100 feet from a yard hydrant if water is not piped to the shelter. <i>29 CFR 1910.142(c)(3)</i> 	<ul style="list-style-type: none"> - Adequate water supply. <i>20 CFR 654.405(a)</i>
Supply pressure	<ul style="list-style-type: none"> - Normal operating pressure supplied to all fixtures for simultaneous operation – §82.7(h) 	<ul style="list-style-type: none"> - Normal operating pressure (fixtures not less than 8lbs/sq ft and direct flush valves not less than 15 lbs/sq ft) supplied to all fixtures for simultaneous operation – <i>29 CFR 1910.142(c)(3)</i> 	<ul style="list-style-type: none"> - Water under pressure for bathing and hand washing. <i>20 CFR 654.412 (a)</i>
Drinking fountains	<ul style="list-style-type: none"> - 1 or more /100 occupants or a fraction thereof (excluded SFHU). - Impervious materials. - Angle jet nozzle with non-oxidizing guard above the rim of the bowl. Pressure regulating valve. Kept sanitary. - If fountain impractical, adequate supply of single service cups provided with waste receptacle §82.7(j) 	<ul style="list-style-type: none"> - Where water is available under pressure, 1+ fountains shall be provided/100 occupants or a fraction thereof. - Construction must meet ANSI Standard Specifications. - Common drinking cups prohibited. <i>29 CFR 1910.142 (c)(4)</i> 	<ul style="list-style-type: none"> - Not applicable



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
PLUMBING			
Installed/maintained	<ul style="list-style-type: none"> - Prevent contamination of water supply – §82.8(a) - Prevent unsanitary conditions or nuisance – §82.8(b) - Subject to UCC regulations enforceable by local municipality or L&I 	<ul style="list-style-type: none"> - General Provisions of OSHA 	<ul style="list-style-type: none"> - Maintained to allow for disposal of sewage – 20 CFR 654.406 (a)
TOILET FACILITIES			
Numbers	<ul style="list-style-type: none"> - Adequate for the capacity of the camp. - Separate toilet rooms for each sex – §82.9(e) - Ratios – §82.9(b) <ul style="list-style-type: none"> o 1 – 5 occupants of 1 sex = 1 o 6 – 30 occupants of 1 sex = 2 o 31 – 45 occupants of 1 sex = 3 o 46 – 60 occupants of 1 sex = 4 - If <6 occupants irrespective of sex = 1, if locked from the inside and in a single occupancy toilet facility – §82.9(b) - SFHU's and apartments = each with its own 	<ul style="list-style-type: none"> - Adequate for the capacity of the camp. - Separate for sexes in multifamily/barracks type units. - 1 unit/15 persons with minimum of 2 units for any shared facility – 29 CFR 1910.142 (d)(3),(5) 	<ul style="list-style-type: none"> - 1 unit/15 occupants. - Separate for sexes – 20 CFR 654.411(b)
Urinals	<ul style="list-style-type: none"> - 2 linear ft of trough or 1 unit/18 men. # of water closets needed reduced by 1/3 by installing urinals – §82.9(c) 	<ul style="list-style-type: none"> - 2 linear ft or 1 unit/ 25 men. - Adequate water flush, drain freely and exclude pests – 29 CFR 1910.142 (d)(6) 	<ul style="list-style-type: none"> - Non-absorbent material. - Substituted in a ratio of 1 urinal or 24" for one toilet up to 1/3 – 20 CFR 654.411(c)
Structure	<ul style="list-style-type: none"> - In central toilets, water closets separated by partitions – §82.9(a) - If facilities for each sex are in the same building, then separate by solid walls or partitions extending from floor to ceiling/roof – §82.9(e) - Floor around urinals (>15" from outer edge) = impervious materials – §82.9(c) - Sanitary design/cleanable – §82.9(d) - A window not less than 6 sq ft in area opening directly to the outside and properly screened or satisfactorily ventilated – §82.9(g) - Privy building vented by opening, screened at least 2 sq ft – §82.9(g) 	<ul style="list-style-type: none"> - If facilities for each sex are in the same building, then separate by solid walls or partitions extending from floor to ceiling/roof. - Floor around urinals (>15" from outer edge) = impervious materials. - Windows not less than 6 sq ft in areas opening directly to the outside or otherwise vented. - Outside openings screened 16" mesh. - Lighted naturally or artificially by safe lighting all times – 29 CFR 1910.142(d)(4),(2),(8) 	<ul style="list-style-type: none"> - Men & women facilities separated by solid walls floor to ceiling. - Fly tight structure - Well lighted, ventilated, sanitary - Constructed to prevent nuisance/health hazard 20 CFR 654 411 (a)(d)(f)(h)



Pennsylvania Department of Agriculture

Structure cont.	<ul style="list-style-type: none"> - Outside openings screened with 16" mesh §82.9(g) - Well lighted at any time – §82.9(i) - Approaches may not be obstructed – §82.9(i) 		
Located	<ul style="list-style-type: none"> - No fixture, water closet, urinal, chemical toilet shall be located in a room other than for toilet purposes – §82.9(h) - Toilet facilities within 200 ft of sleeping room door – §82.9(f) - Privy not closer than 100 ft to sleeping room, dining room, lunch or kitchen area – §82.9(f) 	<ul style="list-style-type: none"> - Accessible without any individual passing through any sleeping room. - Pits/vaults keep out rodents and flies. - Installed after 8/31/71: located in toilet room. - Within 200 ft of sleeping room door. - Not closer than 100 ft to a sleeping room, dining room, lunch, or kitchen room – 29 CFR 1910.142(c)(4), 29 CFR 1910.142 (d)(3), (6), (7) 	<ul style="list-style-type: none"> - <200' from living units - >50' from living/cooking areas - Located to prevent nuisance/health hazard – 20 CFR 654.411 (a)(g)(h)
Supplied/Other	<ul style="list-style-type: none"> - Adequate supply of toilet paper in each privy, water closet or chemical toilet compartment – §82.9(j) - Kept in clean and sanitary condition. Cleaned daily – §82.9(k) - Must be signed in English and native language of occupant or marked with understandable picture or symbol – §82.9(e) 	<ul style="list-style-type: none"> - Adequate supply of toilet paper in each. - Kept sanitary and cleaned daily – 29 CFR 1910.142(d)(9)(10) 	<ul style="list-style-type: none"> - Toilet tissue supplied (common use facilities) - Marked "men" & "women" in native language – 20 CFR 654.411 (d)(e)
LAUNDRY/HAND WASHING/ BATHING			
Numbers	<ul style="list-style-type: none"> - 1 hand wash basin/6 people – §82.11(a)(1) - 1 showerhead/10 people – §82.11(a)(2) - 1 mechanical washing machine OR 1 double laundry tray OR 2 tubs/30 people OR transportation 1x weekly OR commercial linen service – §82.11(a)(3) - 1 slop sink/camp – §82.11(a)(4) - 1 tub/6 people as alternative to showers §82.11(g) 	<ul style="list-style-type: none"> - 1 hand wash basin/family or 6/persons in shared facility - 1 showerhead/10 persons - 1 laundry tub or tray/ 30 persons - 1 slop sink/building 29 CFR 1910.142 (f)(2) (i), (ii), (iii), (iv) 	<ul style="list-style-type: none"> - Showerheads = 1/15 - Wash basins = 1/15 - Laundry tub/trays = 1/25 - OR Washing machine = 1/50 - Separate shower facilities for sexes (except family units) 20 CFR 654.412 (b) (c) (d)
Floors	<ul style="list-style-type: none"> - Non-slippery finish, easily cleanable surface, impervious to moisture, floor drains provided, floor/wall coving installed – §82.11(b) - Shower room walls/floor smooth and impervious to height of splash – §82.11(c) 	<ul style="list-style-type: none"> - Smooth finish, not slippery, impervious to moisture, drains provided, curbing and floors coved, walls/shower partitions smooth and impervious to height of splash – 29 CFR 1910.142 (f)(2) 	<ul style="list-style-type: none"> - Nonabsorbent, nonskid, with proper drains – 20 CFR 654.412 (b)



Pennsylvania Department of Agriculture

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Other	<ul style="list-style-type: none"> - Adequate hot and cold running water with normal operating pressure – §82.11(d) - Facilities to dry clothing provided – §82.11(e) - Facilities kept clean – §82.11(f) - Wash basin in each toilet facility unless washroom facilities on same floor in convenient proximity – §82.11(h) - Common towels prohibited – §82.11(i) - Dry dressing area provided in or adjacent to shower facility – §82.11(j) 	<ul style="list-style-type: none"> - Adequate hot and cold running water provided. - Facilities for heating water provided. - Service buildings provided with heat (70°f) - Facilities for drying clothing provided. - Kept clean – 29 CFR 1910.142 (f)(3)(4)(5)(6) 	<ul style="list-style-type: none"> - Bathing and hand washing provided, hot and cold water under pressure provided in bathing, laundry and hand washing areas, maintained clean and sanitary, located within 200’ of living unit. - Shower area with >9sq ft of floor space/worker – 20 CFR 654.412(a)(b)
SEWAGE			
	<ul style="list-style-type: none"> - Approved by municipal Sewage Enforcement Officer or DEP. Constructed to prevent contamination of the water supply – §82.10 	<ul style="list-style-type: none"> - In camps where public sewers are available, all sewer lines and floor drains from the buildings shall be connected thereto – 29 CFR 1910.142 (e) 	<ul style="list-style-type: none"> - Facilities for effective disposal provided, maintained, connection to public sewer where available. - Portable privies provided where public sewer or septic not available – 20 CFR 654.406 (a)(b)(c)
LIGHTING/ELECTRICAL			
Installed/maintained	<ul style="list-style-type: none"> - Subject to UCC regulations enforceable by local municipality or L&I – §82.12 - Proof of building code inspection. - Lights turn on, no burned-out bulbs. 	<ul style="list-style-type: none"> - General provisions of OSHA, BOCA, NEC, state, and local codes 	<ul style="list-style-type: none"> - Electricity provided. Wiring and lighting fixtures in safe condition. - General provisions of OSHA, BOCA, NEC, State, and local codes – 20 CFR 654.410 (a)(d)
Levels		<ul style="list-style-type: none"> - Toilet and storage areas = 20 foot candles measured 30” from floor. - Other rooms = 30 foot candles 30” from the floor - Each habitable room = 1 ceiling type light fixture - Laundry room, toilet room, rooms where people congregate = 1 ceiling or wall-type fixture 29 CFR 1910.142 (g) 	<ul style="list-style-type: none"> - Adequate ceiling/wall type fixtures in all rooms. - Adequate lighting for pathways and yard – 20 CFR 654.410 (b)(c)
Outlets		<ul style="list-style-type: none"> - 1 separate floor or wall-type convenience outlet in each habitable room – 29 CFR 1910.142 (g) 	<ul style="list-style-type: none"> - Electrical outlets provided in each room – 20 CFR 654.410 (b)



Pennsylvania Department of Agriculture

REFUSE			
Type	<ul style="list-style-type: none"> - Food wastes: stored in leak proof, nonabsorbent, rust/corrosion resistant containers with tight-fitting lids – §82.13(a) - Other refuse: sufficient size; must prevent arthropod/rodent/other nuisances – §82.13(b) 	<ul style="list-style-type: none"> - Fly-tight, rodent-tight, impervious, cleanable, or single service containers, approved by the local health authority, kept clean – 29 CFR 1910.142 (h) (1) and (2) 	<ul style="list-style-type: none"> - Fly tight 20-gallon container provided adjacent to housing unit = 1/15persons – 20 CFR 654.414 (a)
Located	<ul style="list-style-type: none"> - Adjacent and convenient to kitchens, dining rooms, living quarters and toilet rooms – §82.139(c) 	<ul style="list-style-type: none"> - Within 100 ft of each shelter and on wood, metal, or concrete stand – 29 CFR 1910.142 (h)(1) 	<ul style="list-style-type: none"> - Fly tight 20-gallon container provided adjacent to housing unit = 1/15persons – 20 CFR 654.414 (a)
Numbers	<ul style="list-style-type: none"> - Sufficient in number – §82.13(b) 	<ul style="list-style-type: none"> - 1/family shelter – 29 CFR 1910.142 (h)(1) 	<ul style="list-style-type: none"> - 1/15 persons – 20 CFR 654.414 (a)
Disposal	<ul style="list-style-type: none"> - 1x/week emptied or whenever full – §82.13.(d) - Containers kept clean after removal – §82.13(e) 	<ul style="list-style-type: none"> - Emptied when full but not less the 2x/week – 29 CFR 1910.142 (h)(3) 	<ul style="list-style-type: none"> - Collected 2 x /week or more often – 20 CFR 654.414 (b)
RODENT/INSECT CONTROL			
Prevention	<ul style="list-style-type: none"> - Effective control measures and environmental changes approved by the Dept. to control infestations and harborage of animals and insects – §82.15(a) 	<ul style="list-style-type: none"> - Effective measures shall be taken to prevent infestation by and harborage of animal or insect vectors or pests – 29 CFR 1910.142(j) 	<ul style="list-style-type: none"> - Free from rodent, insect, vermin – 20 CFR 654.415
Other	<ul style="list-style-type: none"> - Agricultural pesticides and toxic chemicals may not be stored in housing areas – §82.15(c) 	<ul style="list-style-type: none"> - Poisonous/toxic materials not stored with food or in food prep areas – 29 CFR 1910.142 (i) 	<ul style="list-style-type: none"> - Pesticides and other chemicals not stored in housing unit – 20 CFR 654.417(i)
FOOD SERVICE/KITCHENS			
Location	<ul style="list-style-type: none"> - Private Kitchens = separated space but not necessarily partitioned from sleeping area – §82.14(a) - Communal Kitchens = in a room or building separate from the sleeping areas – §82.14(b) 	<ul style="list-style-type: none"> - Separate from the sleeping quarters of any workers or their families. - No direct opening from living or sleeping quarters into kitchen or dining halls – 29 CFR 1910.142 (i)(2) 	<ul style="list-style-type: none"> - In family units cooking and eating equipment provided. - Central mess kitchens separate from sleeping quarters – 20 CFR 654.413 (a)(d)
Fire safety in kitchens	<ul style="list-style-type: none"> - Floor, ceiling, walls easily cleanable and non-absorbent - Wall surfaces adjacent to cooking areas shall be fire-resistant – §82.14(d) 	<ul style="list-style-type: none"> - General provisions of OSHA 	<ul style="list-style-type: none"> - General provisions of OSHA, state, and local fire codes - Wall surfaces adjacent to cooking areas = fire resistant materials – 20 CFR 654.417 (a), 20 CFR 654.413 (d)



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
Supplied Private and communal kitchens	<ul style="list-style-type: none"> - Stove/hot plate 2 burners/10 persons - Food storage shelves - Counter for food prep - Mechanical refrigeration to maintain 45°F or below and freezer accommodations. - Table and chairs adequate for capacity of camp - Adequate sinks with hot/cold running water under normal pressure - Adequate lighting and ventilation – §82.14(a)(b) 	<ul style="list-style-type: none"> - Employer must provide each worker 3 meals a day <u>or</u> furnish free and convenient cooking/kitchen facilities so workers can prepare their own meals. - Where the employer provides the meals, the job offer will state the charge, if any, to the worker for such meals. Amount of meal § 655.173 - Appliances must be sufficient to allow workers to safely prepare 3 meals per day, cannot only be an electric hot plate, microwave, or outdoor community grill. Rental and public accommodations that do not provide kitchen facilities - employers must provide 3 meals per day – 20 CFR 655.122(g) 	<ul style="list-style-type: none"> - Family units/common facilities for families: cook stove with min of 2 burners (1 stove/10 people) - Shelves and counter space - Mechanical refrigeration (<45 f); tables and chairs provided to accommodate capacity - Provided with adequate light and ventilation. - In common facilities, sinks with hot and cold water under pressure – 20 CFR 654.413 (a) (b)(b,5)
Central Kitchens	<ul style="list-style-type: none"> - Central kitchen = area in which a person designated by the employer or farm labor contractor is responsible for the preparation, cooking and storage of food for more than their immediate family. - Physical facilities, equipment and operation shall comply with Retail Food Facility Act and be subject to Retail Food Facility License – §82.14(c)(d) 	<ul style="list-style-type: none"> - Where dining or multiple family feeding operations are permitted or provided, food facility shall comply with requirement of the “Food Service Sanitation Ordinance and Code,” Part V of the “Food Service Sanitation Manual,” U.S. public health Service Publication 934 (29 CFR 1965). - No person with any communicable disease shall be employed or permitted to work in preparing, cooking, serving, or handling food or materials used in a dining room or kitchen used by persons living in camp - Free from vermin, flies, rodents. - No spoiled food. Equipment and utensils clean. - Kitchen clean - 29 CFR 1910.142 (i)(1)(3) 	<ul style="list-style-type: none"> - Walls of nonabsorbent, cleanable materials – 20 CFR 654.413 (d)



Pennsylvania Department of Agriculture

FIRST AID			
Number	- 1 kit/50 persons or fraction thereof – §82.16(a)	- Adequate first aid facilities approved by a health authority shall be maintained and made available in every camp – 29 CFR 1910.142(k)(1)	- Provided – 20 CFR 654.417 (g)
Responsibility	- 1 designated person trained to administer first aid shall be in charge of the kit and be accessible at all times – §82.16(b)	- 1 person trained to administer first aid and shall be in charge of kit and readily accessible at all times – 29 CFR 1910.142 (k)(2)	No specific mention
FIRST AID			
Contents	Shall include: - 50 adhesive compress, 10 4x4 gauze pads, 20 3x3 gauze pads, 10 2x2 gauze pads, 2 gauze roller bandage, 1 roll adhesive tape (1" and ½"), 50 cotton balls, 50 cotton swabs, 12 aromatic ammonia inhalants, 1 8oz ethyl or isopropyl alcohol, 1 8oz benzalkonium chloride, 1 scissors, 1 tweezers – §82.16(a)	No specific mention	No specific mention
COMMUNICABLE DISEASE REPORTING	- Shall comply with FDA Food Code Section 2-201, Responsibility of Permit Holder, Person in Charge, and Conditional Employees to report health and activities as they relate to diseases that are transmissible through food.	- Camp superintendent shall report to the Health Authority if camp individual is known to have a communicable disease. - Same shall report any food poisonings or prevalent illnesses to health authority by phone or telegram immediately – 29 CFR 1910.142(l) (2)	No specific mention
SAFETY – FIRE PREVENTION AND EGRESS			
All buildings used as living quarters	- All safety provisions of Ch82.17 are subject to Uniform Construction Code (UCC) regulations enforceable by local municipality or L&I unless otherwise specified in this section. Proof of compliance required prior to permitting	General provisions of the OSHA Act	General provisions of the OSHA Act
Room use	- Built prior to 2004, wood frame construction only 1 st and 2 nd floors occupied or used. 3 rd floor and above shall be effectively secured – §82.17(a)(4)	General provisions of the OSHA Act	General provisions of the OSHA Act



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
Fire extinguishers	<ul style="list-style-type: none"> - 10-B minimum installed and maintained (not expired and charged) in each kitchen – §82.17(a)(2) - 2-A rating installed and maintained (not expired and charged) in each dormitory room, central/convenient to group of shared sleeping rooms, for ea\$3000 sq ft of floor area, at least one per floor including basement – §82.17(a)(3) 	General provisions of the OSHA Act	General provisions of the OSHA Act <ul style="list-style-type: none"> - Fire extinguishers provided within 100 ft of each housing unit. - Fire extinguishing equipment must provide protection equal to 2 1/2/ gallon stored pressure or 5-gallon pump-type water extinguisher – <i>20 CFR 654.417 (f)</i>
Exits	<ul style="list-style-type: none"> - Safe, adequate, reliable, accessible, unobstructed. No locks or devices preventing egress allowed – <i>§82.17(a)(1)</i> Residential buildings built prior to 2004 - 1 story construction (≤8 workers) = 2 exits <ul style="list-style-type: none"> o 1 exit may be window if 24" openable on each side and <6ft from exterior ground – <i>§82.17(c)(1)</i> - Sleeping quarters (9+ workers) = 2 separate doors in central dining and common rooms leading to outside or hall leading to safe and open space at ground level – <i>§82.17(c)(2)</i> - Stairs serving 2+ floors = self-closing door at upper and lower end of each flight of stairs, door swings in direction of travel exit, landing width and depth = width of stairs and enclosed with smoke-tight walls – <i>§82.17(c)(3)</i> - 2nd floor = 2 opposite located exits <ul style="list-style-type: none"> o 1 may be a window if 24" openable on each side, <3ft from floor, and if >6ft from ground have outside stairs or approved fire escape. <i>§82.17(c)(4)</i> o Outside fire escape installed with 3 ft landing equipped with safety rails and stairs of metal or pressure treated wood. Maintained in safe condition–<i>§82.17(c)(7)</i> - 2nd floor (9+ workers) = 2 standard stairway exits with landing and handrails – <i>§82.17(c)(5)</i> - 3rd floor = 2 opposite exits to exterior ground installed with 3 ft landing equipped with safety rails and stairs of metal or pressure treated wood. Maintained in safe condition – <i>§82.17(c)(6)</i> 	General provisions of the OSHA Act	General provisions of the OSHA Act. <ul style="list-style-type: none"> - Housing for >10 persons with 1 story construction with 2 means of egress. - Dormitory for >10 persons, dining facilities, common rooms with 2 doors separated for fire escape. - Rooms on the 2nd floor with permanent ladder or second stairway – <i>20 CFR 654.417 (b)(c)(d)</i>



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
Storage of materials	<ul style="list-style-type: none"> - Petroleum gas storage vessels outside, securely fastened, shut off valve outside bldg, not stored under or near fire escapes/stairs – <i>Ch82.17(a)(8)</i> - Flammables/volatile materials not stored in or adjacent to living rooms – <i>Ch82.17(a)(9)</i> 	General provisions of the OSHA Act	General provisions of the OSHA Act Volatile/flammable liquids not stored in or adjacent to living units – <i>20 CFR 654.417 (h)</i>
SAFETY – FIRE PREVENTION AND EGRESS			
Stove pipes/fuel lines	<ul style="list-style-type: none"> - Devises using liquid or solid fuel or electricity if closer than 36” to the wall, fireproof sheeting provided 6” beyond. Units tested by Am. Gas Assoc., or Underwriters Labs can be closer without fireproof wall if installed according to manufacturer’s specs – <i>Ch82.17(a)(5)</i> - Where stovepipes pass through walls, floors, ceilings fireproof insulation shall be provided – <i>Ch82.17(a)(6)</i> - Fuel lines located/protected to prevent breakage – <i>Ch82.17(a)(7)</i> 	General provisions of the OSHA Act	General provisions of the OSHA Act <ul style="list-style-type: none"> - Solid or liquid fuel stoves not used in rooms with wood or other combustible materials without proper insulation/fire proofing floor, walls, ceilings. - Heating pipes with fireproof materials. - Vents/stovepipes with metal collar – <i>20 CFR 654.409 (b) (c)</i>
Occupancy Permit	<p>Residential buildings built prior to 2004</p> <ul style="list-style-type: none"> - No certificate of occupancy required. Building considered approved under UCC Section 402.1(b)(8) <p>Residential buildings built after 2004</p> <ul style="list-style-type: none"> - Occupancy permit required for all new constructions or alterations to existing buildings. Permit issued by ‘opt-in’ municipality or contracted 3rd parties in ‘opt-out’ municipalities <p>Commercial buildings built prior to 2004</p> <ul style="list-style-type: none"> - Existing occupancy permit valid if no changes since issuance - If no occupancy permit, subject to UCC section 403.28. Permit issued by ‘opt-in’ municipality or L&I in ‘opt-out’ municipalities - Remodel, repair or change in occupancy requires full conformance with UCC <p>Commercial buildings built after 2004</p> <ul style="list-style-type: none"> - Occupancy permit required for all new constructions. Permit issued by ‘opt-in’ municipality or L&I in ‘opt-out’ municipalities 	General provisions of the OSHA Act	General provisions of the OSHA Act



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
SAFETY – FIRE PREVENTION AND EGRESS			
Smoke detectors	<p>Residential buildings built prior to 2004</p> <ul style="list-style-type: none"> - 1 single station smoke detector, maintained (batteries in place & functional), installed between the sleeping rooms and path of exit – Ch82.17(c)(8) <p>Residential buildings built after 2004</p> <ul style="list-style-type: none"> - As required by UCC. Maintained (batteries in place & functional) <p>All commercial buildings</p> <ul style="list-style-type: none"> - As required by UCC 	General provisions of the OSHA Act	General provisions of the OSHA Act
SINGLE FAMILY HOUSING UNITS			
§82.20. Single family homes.	<ul style="list-style-type: none"> - Related as spouses, children, parents, brothers or sisters and function as one housekeeping unit where heating, plumbing, water, sewage, and electrical systems of the other housing unit cannot affect it – Ch. 82.20(a). - Written agreements as long as unit maintains habitable conditions – §82.20(b) - Agreements are submitted annually – §82.20(g) - SFHU requirements §82.20(c)(1-9) <ul style="list-style-type: none"> o Approved water system providing hot and cold running water at 25 lbs/sq in under peak demand o Adequate supply of electricity o Adequate ventilation and weathertight windows and doors for all habitable rooms o Sound, weatherproof physical structure o Prevention rodent and insect infestations o Adequate toilet facilities, plumbing and sewage disposal o Heat supply to 68°F on continuous basis o Adequate garbage disposal, containers with lids prior to removal/collection o 1 smoke alarm, 1 fire extinguisher 	No specific mention	No specific mention



Pennsylvania Department of Agriculture

AREA OF CONCERN	PDA CH 82	USDOL (OSHA) BUILT AFTER 4/80	USDOL (ETA): BUILT BEFORE 4/80
SINGLE FAMILY HOUSING UNITS			
Living units: 1+ rooms where workers live, sleep and eat	<ul style="list-style-type: none"> - 100 sq ft of floor space/adult, 50 sq ft/occupant under 14 – §82.5(a)(2) - Double beds in single family sleeping room only – §82.5b(a)(2) - Single family units responsible for own frequency on cleaning – §82.6 (a) and (b) 	<ul style="list-style-type: none"> - >100 sq ft/person – 29 CFR 1910.142 (b)(9) 	<ul style="list-style-type: none"> - >60 sq ft/person – 20 CFR 20 CFR 654.407 (c)(3)
Other requirements	<ul style="list-style-type: none"> - Family with children 6 years or older = 1 rigid partition for privacy in sleeping quarters – §82.5(b) 	No specific mention	<ul style="list-style-type: none"> - Separate or partitioned sleeping areas for parents where children are > age 6. - Separate sleeping for each family - 20 CFR 20 CFR 654.407 (d)(e)

NOTE: Bolded descriptions are the strictest regulation. Where both are equal, PDA is bolded.