



NO FOOD OR DRINK IN LABORATORIES

The storage and consumption of food and beverages, as well as other related activities, are not permitted in laboratories where hazardous materials are used, handled or stored. Hazardous materials include biological agents, chemicals, radioactive materials and waste from these materials.



REASONS FOR PROHIBITION

- Chemical exposure through ingestion of food or drink can occur when food and drinks are brought to or stored in a lab. This allows food and drinks to absorb chemical vapors, dusts and mists.
- Consuming food or drinks in the lab can result in acute or chronic exposure.



SAFETY PRACTICES

- Laboratory refrigerators, ice chests, cold rooms and so forth should never be used to store food or drinks.
- Refrigerators for the storage of hazardous materials should be labeled **"No Food or Drink Allowed."**
- Laboratory chemicals should **never** be tasted.
- Laboratory water sources should **never** be used as drinking water.
- Wash your hands thoroughly after using any chemicals, even if you are wearing gloves, before eating and drinking.



REGULATIONS

Occupational Safety and Health Administration Bloodborne Pathogens Standard

I. 29 CFR 1910.1030 (d)(2)(ix) – Eating, drinking, smoking, applying cosmetics or lip balm, and handling contact lenses are prohibited in work areas where there is a reasonable likelihood of occupational exposure.

II. 29 CFR 1910.1030 (d)(2)(x) – Food and drink shall not be kept in refrigerators, freezers, shelves, cabinets or on countertops or benchtops where blood or other potentially infectious materials are present.

OSHA Sanitation Standard

I. 29 CFR 1910.141 (g)(2) – No employee shall be allowed to consume food or beverages in a toilet room nor in any area exposed to a toxic material.

OSHA Laboratory Standard

I. 29 CFR 1910.1450 Appendix A (d) – Avoid eating, drinking, smoking, gum chewing or application of cosmetics in areas where laboratory chemicals are present (22, 24, 32, 40); wash hands before conducting these activities (23, 24). Avoid storage, handling or consumption of food or beverages in storage areas, refrigerators, glassware or utensils which are also used for laboratory operations (23, 24, 226).

STEPHEN F. AUSTIN STATE UNIVERSITY

Environmental Health, Safety and Risk Management Department

safety@sfasu.edu | (936) 468-4514