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Aerospace Medicine

PUBLIC FACILITY SANITATION

COMPLIANCE WITH THIS PUBLICATION IS MANDATORY

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This instruction implements AFR 48-1, *Aerospace Medicine Program*. It prescribes the minimum sanitary standards for public facilities on Air Force installations. See **Attachment 1** for a glossary of references, abbreviations, acronyms, and terms.

SUMMARY OF REVISIONS

This is the initial publication of AFI 48-117, substantially revising AFR 161-34.

Section A—Responsibilities

1. The Commander. Commanders oversee the overall operation and maintenance of Air Force facilities.

1.1. The Medical Treatment Facility (MTF) Commander makes sure public Air Force facilities are evaluated for sanitation. Recommendations for the sanitary operation and maintenance of base facilities are given to the installation commander or other responsible persons.

Section B—Program Elements

2. Sanitary Requirements:

2.1. Existing sanitation standards established by local or state authorities or by other Air Force policy documents cover operations such as child care facilities. If more than one set of standards applies, use the more stringent standard. This instruction does not apply to industrial or administrative workplaces or swimming pools. For sanitary standards covering field combat training exercises or combat situations, consult Military Public Health (MPH) or Bioenvironmental Engineering Service (BES) to review proposed contract services for compliance to sanitary requirements.

2.2. Water for drinking, cooking, and lavatory purposes must be potable. Install all plumbing according to the National Plumbing Code for new construction, the Uniform Plumbing Code for maintaining

and repairing existing systems, or local plumbing codes. Hose bibbs at janitor's sinks must have a backflow prevention device. Drinking fountains must have safe and sanitary designs. Bubbler drinking fountains and shared drinking cups are prohibited. Sanitize drinking water containers and protect them from contamination. Transfer water from a "hauling" tank in a sanitary manner. When supplying single-use cups, provide a sanitary container for clean cups and a garbage bin for the used cups. Make ice from potable water and store it in a sanitary condition.

2.3. Do not dump raw or inadequately treated sewage or waste water on the ground or into streams, rivers, lakes, or other bodies of water. Sewage systems must meet the National Plumbing Code for new construction, the Uniform Plumbing Code for maintaining and repairing existing systems, or local plumbing codes.

2.4. Collect, store, and dispose of all garbage and solid waste to prevent the spread of disease, fire hazards, breeding places for rodents or pests or public nuisance. Empty garbage cans frequently. Keep storage areas clean and sanitary. Dispose of garbage and solid waste in a sanitary landfill, an approved incinerator, or by other methods approved by BES.

2.5. In public facilities, managers must restrict all eating and drinking to specified areas.

2.6. All food service facilities and operations must comply with AFI 48-116, *Food Safety and Inspection Program*. You cannot prepare, handle, or store food or beverages in rest rooms or in any area exposed to hazardous materials. Provide suitable waste cans in the right numbers, sizes, and locations.

3. Facility Maintenance:

3.1. Keep grounds and the inside and outside of facilities clean, in good condition, and free of insects, rodents, and trash.

3.2. Use durable floor materials you can clean easily. For floors and floor coverings in vestibules and janitor's closets, use smooth durable materials such as sealed concrete, terrazzo, ceramic or quarry tile, durable grades of linoleum or plastic, or tight wood impregnated with plastic not affected by cleaning solutions.

3.3. Wall bases splashed by mop water must be tightly sealed and have a recessed area at the floor level. They must not have openings on the surface for pests to live in.

3.4. Use washable, moisture- and corrosion-resistant wall finishes.

3.5. Tightly seal pipes, ducts, joints of structural elements, and conduits so pests can't enter.

3.6. Properly maintain heating, ventilation, air conditioning, and air changing systems. Service them at manufacturers recommended intervals, and be sure they provide necessary ventilation.

3.7. All spaces with people, machinery, or equipment in them must have enough light to evaluate cleanliness.

3.8. Provide required supplies and equipment for housekeeping. Properly label cleaning compounds and hazardous substances. Store separately in an enclosed section.

4. Rest Rooms and Toilet Facilities:

- 4.1. Equip rest rooms with tight fitting, self-closing doors. Keep doors closed except during cleaning or maintenance. Keep entryways clean and in good repair.
- 4.2. Men and women must have separate facilities. You can have a single rest room if it has a solid door that locks from the inside.
- 4.3. Make sure each rest room has conveniently located hand washing sinks with soap and running water. Use liquid or powdered soap if possible. Supply single-use towel dispensers or air dryers in a convenient location. Common-use towels are prohibited.
- 4.4. Construct rest room floors of watertight, easy-to-clean materials.
- 4.5. Clean and disinfect bathrooms and toilet fixtures as needed, using a 50 ppm chlorine solution (one teaspoon of household bleach, that is, 5.25 percent sodium hypochlorite per gallon of water) or an equally effective sanitizer.
- 4.6. Rest rooms must have screened windows and adequate ventilation.
- 4.7. Rest rooms must have garbage cans. Women's rest rooms must have a covered container for sanitary napkins. Empty receptacles often to prevent overflow.
- 4.8. You can use portable toilet facilities and disposal systems for temporary needs. Supply garbage cans and portable hand washing facilities or waterless hand cleaners.

5. Showers, Saunas, Steam Rooms, Locker Rooms, and Other Bathing Facilities:

- 5.1. Showers must have:
 - Fixtures that blend hot and cold water.
 - Separate shower enclosures and dressing areas for each sex.
 - Nonslip floors, sloped to drain.
 - An enclosed, dry dressing area near the showers.
- 5.2. Dressing and Locker Rooms must have:
 - Daily cleaning. You must disinfect floors at least once a week using a 50 ppm chlorine solution or an equally effective sanitizer.
 - Adequate ventilation and lighting.
 - Ventilated clothing lockers.
 - Nonskid, easy-to-clean, and durable floor coverings. Do not use floor coverings that support bacterial growth.
- 5.3. Saunas and steam rooms must:
 - Be cleaned and disinfected according to manufacturers' recommendations.
 - Have signs informing people of potential health problems from heat stress.

6. Laundry Facilities:

- 6.1. Laundry facilities include coin-operated laundries and dormitory laundry rooms.

6.1.1. Locate each facility to prevent steam, odors, lint, and objectionable noises from reaching personnel areas.

6.1.2. Keep facilities sanitary, lint-free, in good repair, and free of pests.

6.1.3. Make sure dirty linen doesn't contaminate the facility or clean linen when you handle, store, and transport it. Hand washing facilities must be available in soiled linen areas.

7. Barber and Beauty Shop Requirements:

7.1. Shops must be separated from food and beverage services.

7.2. Carpeting is permitted only in customer waiting areas.

7.3. Shops at fixed installations must have hot and cold running water, sinks, and convenient rest room facilities.

7.4. Each shop must have suitable outer garment storage facilities, supply storage cabinets, and covered containers for bulk waste and soiled materials.

7.5. Minimum Equipment for Each Barber or Beauty Shop Station. Each station must have:

- One or more covered containers for disinfecting solutions.
- One container for garbage.

8. Health and Personal Hygiene of Barber and Beauty Shop Hairdressers:

8.1. The local Aerospace Medicine Council (AMC) decides how often hairdressers need medical examinations based on local circumstances. The AMC develops procedures to make sure workers can get examinations if they develop a disease that can be transmitted through skin contact. Hairdressers must:

- Wear a clean outer smock or uniform.
- Wash their hands before and after working with each patron.
- Refrain from smoking or using tobacco products while working with patrons.
- Know the requirements in this instruction.

8.2. Sanitary And Safety Precautions for Hairdressers and Barbers:

8.2.1. Do not serve patrons who have open sores or inflammation on the face, neck, or scalp.

8.2.2. Do not serve patrons infested with lice or other insects.

8.2.3. Use freshly laundered or single-use disposable towels for each patron. Place dirty towels in an appropriate container.

8.2.4. Cover headrests with a freshly laundered towel or a fresh single-use disposable cover for each patron.

8.2.5. Use individual paper neck strips or a freshly laundered towel for each patron. Change the outside covering cloth once a day or more often if necessary.

8.2.6. You can use vacuum cleaning devices for hair removal.

8.2.7. Don't use common hair brushes, shaving mugs, shaving brushes, sponges, powder puffs, and or styptic pencils. You can use neck dusters if you sanitize them with an ultraviolet light between patrons. Wash neck dusters with soap and water and air dry them at the end of each day. Clean and disinfect hair brushes with plastic bristles following the method described in 9.2.paragraph 9.2.

8.2.8. You can apply liquid or powdered styptics if you use sterile individual applicators.

8.2.9. Continental United States (CONUS) facilities must use national brand hair care supplies only. If you get MTF commander approval, you can use foreign brands overseas.

8.2.10. Use disposable razors for each patron if possible. You can use a straight razor if you clean and disinfect it after each use.

8.2.11. Keep razor straps clean.

8.2.12. Do not groom pets in barber or beauty shops.

8.2.13. Keep shops clean and free of trash, hair, spills, or dust.

9. Taking Care of and Disinfecting of Instruments:

9.1. Cleaning Instruments:

- To clean clipper heads, use a stiff bristle brush. Do not use the brush for any other purpose.
- Clean and disinfect manicure and pedicure instruments after each patron. Follow the steps in paragraph 9.2.
- To clean other instruments rinse them thoroughly with hot water after each patron.

9.2. Disinfecting Instruments. If you suspect a patron has a communicable disease or infection you must disinfect all instruments including: combs and clipper heads. Follow these procedures:

- Wash the instruments with soap and water.
- Rinse in running water.
- Soak in a commercial disinfectant for 15 minutes. Prepare fresh disinfectant frequently, following the manufacturer's directions.
- Rinse in running water.
- Dry with a clean cloth or paper towel.

10. Insect and Rodent Control:

10.1. Facility managers must correct any conditions allowing insects, rodents, or other pests. Implement appropriate procedures for structural management and repair, pest exclusion, outside grounds maintenance, general sanitation, and pest control.

10.2. Screen all outside doors, windows, and other openings to keep insects and other pests out. Use screens in good condition with at least 16 meshes per inch. Make sure all screen doors open outward and have self-closing devices.

10.3. Insect and rodent control practices vary from base to base. Consult the Base Civil Engineering Pest Management Section for help.

10.4. Pesticides used in public facilities must be applied by or under the direct supervision of certified pest management personnel.

10.5. All pest management contracts should be:

- Prepared by the Base Civil Engineer (BCE).
- Coordinated with BES.
- Approved by the MAJCOM pest management professional.
- Monitored by the BCE quality assurance evaluator (QAE).

11. Living Quarters:

11.1. Keep all living quarters clean and free of garbage, litter, insects, and rodents.

11.2. Living quarters must be equipped to maintain a minimum temperature of 60 degrees Fahrenheit. Fireplaces, stoves, furnaces, and space heaters must be vented to the outside and provided fresh air for proper combustion.

11.3. Wash bed linens at least once a week and between occupants. Wash mattress covers at least monthly and between occupants.

11.3.1. Bunks and beds must have at least 30 inches of space above and between them.

11.3.2. You don't need to use mattress covers with plastic covered mattresses. Launder blankets at least every three months.

12. Outdoor Recreation Area and Equipment Requirements:

12.1. Keep recreational areas free of litter and garbage.

12.2. Enforce Insect and rodent control. All buildings must insect and rodent proof. Civil Engineering pest management personnel should assist facility managers with pest control.

12.3. Sewage from recreational areas must empty into a sewage disposal system. Coordinate disposal plans with the BES. At campgrounds, you may have common sanitary dumping station or individual hookups at each camp site.

12.4. Empty sink water into a sewage system, soakage pit, or another approved disposal system.

12.5. Supply enough metal or durable plastic garbage cans and empty them often enough to prevent overflowing.

12.6. Sanitizing stables:

12.6.1. Stables and corrals must have good drainage to prevent pooling of surface water, objectionable odors, or breeding areas for flies or mosquitoes.

12.6.2. Remove manure from stable stalls daily.

13. Medical Evaluation of Public Facilities:

13.1. Medical service personnel must have access to public facilities at any reasonable time so they can conduct medical evaluations of the facilities.

13.2. Military Public Health (MPH) determines how often each needs evaluation, with approval by the AMC. MPH must keep a list of public facilities and how often they get evaluated.

13.3. Public facilities are inspected at least once a year. Local conditions, a facility's sanitary history, and potential health problems determine how often evaluations get scheduled. For example, confinement centers may require an evaluation only once a year, while beauty shops may need evaluation every three months. When special problems exist in a particular facility, you may need to schedule evaluations more frequently.

13.4. Dormitory rooms, unaccompanied officer's quarters, transient quarters, family quarters, and contract quarters are inspected only at the request of the installation commander or other responsible person.

13.5. Contract workers must follow sanitary standards for contract work. Incorporate appropriate parts of this instruction into contract requirements. Medical service personnel who notice sanitation problems with contract workers must tell the QAE responsible for monitoring the contract. The QAE must make sure the problems get resolved.

13.6. Evaluators should contact the facility manager prior before starting an evaluation. The manager or an appropriate representative should go with the evaluator through the facility.

13.7. MPH develops criteria for inspections and rates each facility as either excellent, satisfactory, marginal, or unsatisfactory. Ratings depend on the number of problems found, how long they have existed, previous efforts to correct them, and the effect of the problems on the community.

13.8. Reporting Evaluations:

13.8.1. Evaluators discuss any sanitation problems they find with the site supervisor. They also provide a legible copy of the report (see **Attachment 2** for a sample report). The division chief responsible for the facility should be advised of substantive comments.

13.8.2. Unsatisfactory reports go to the MTF commander and then to the installation commander. Medical Services decide when to reevaluate failed facilities.

13.8.3. Evaluators send copies of unsatisfactory evaluations of Army and Air Force Exchange Service (AAFES) facilities to the local exchange manager and to AAFES headquarters.

- Send evaluations of facilities in CONUS, PACAF, Panama, and the Azores to HQ AAFES, PO Box 660202 (PD-Q/V), Dallas, TX 75266-0202.
- Send evaluations of facilities in Europe to AAFES Europe Region, Staff Veterinarian, APO AE 09245-0003.

ALEXANDER M. SLOAN, Lt General, USAF, MC
Surgeon General

Attachment 1

GLOSSARY OF REFERENCES, ABBREVIATIONS, ACRONYMS AND TERMS

References

AFPD 48-1, *Aerospace Medicine Program*

AFI 48-116, *Food Safety and Inspection Program*

Control of Communicable Diseases in Man, Latest Edition

Abbreviations and Acronyms

AAFES—Army and Air Force Exchange Service

AFI—Air Force Instruction

AFPD—Air Force Policy Directive

AMC—Aerospace Medicine Council

BCE—Base Civil Engineer

BES—Bioenvironmental Engineering Service

CONUS—Continental United States

MAJCOM—Major Command

MPH—Military Public Health

MTF—Medical Treatment Facility

QAE—Quality Assurance Evaluator

Terms

Hose Bibb—Water faucet connection for attaching a hose.

Potable Water—Water declared fit for drinking by responsible authorities. (See AFI 48-119.)

Public Area—Areas such as recreational facilities, food service establishments, rest areas, and similar places with water or sewage disposal systems available to the general community.

Rest Room—A room containing a toilet and sink, with or without a urinal.

Sewage—Fecal material, urine, food waste, shower or bathtub water, and laundry waste water originating in dwellings or office buildings, institutions, food service establishments, and similar facilities.

Attachment 2

SAMPLE SANITATION REPORT FORMAT

FROM: (Office Symbol)

SUBJ: Sanitation Inspection of (facility, building number, time, and date of inspection)

TO: (As specified in paragraph 13.8.)

Instructions. For each item in the list below, please list any violations that need correction. Describe unique situations that require special attention. Please provide specific information about the violation as well as recommendations for correction. Only complete those items that apply to the facility evaluated.

1. Operational cleanliness and maintenance.
2. Rest rooms.
3. Bathing facilities.
4. Insect or rodent control.
5. Outdoor sanitation and refuse control.
6. Barber and beauty hygiene procedures.
7. Laundry handling.
8. Sleeping facilities.
9. Summary and assessment.

Name of Evaluator

Person Accompanying Evaluator