



COUNTY OF LOS ANGELES - PUBLIC HEALTH
ENVIRONMENTAL HEALTH
GARMENT INSPECTION PROGRAM
5050 Commerce Dr, Baldwin Park, CA 91706 (626)-430-5570



TO: Garment Manufacturers, Contractors and Garment Accessory Manufacturer

FROM: The Garment Inspection Program

SUBJECT: **SANITARY REQUIREMENTS**

The Los Angeles County-Public Health requires that all places of the employment associated with the apparel manufacturing industry shall comply with the following minimum sanitary requirements.

HEALTH LICENSE/PERMIT

The Health License must be kept at place of business, on display at all times. The Health License may be obtained at the Environmental Health Head Quarters, Garment Inspection Program, 5050 Commerce Dr., Baldwin Park, CA 91706.

TOILET FACILITIES

An adequate number of toilet and handwash facilities shall be provided and maintained in good repair and in a clean and sanitary condition at all times. The toilet fixtures and rooms should be cleaned daily.

- a. Toilet tissue in a permanently installed dispensing device shall be available for employees use at all times.
- b. Employers are responsible regarding employee usage of toilet rooms. The proper method of toilet tissue disposal is by flushing it in the toilet. Frequently, soiled toilet tissue is observed on the floor or in cardboard boxes. This practice is prohibited since it increases the possibility of transmitting pathogenic microorganisms.
- c. Hand wash basins shall be provided with cold running water. Hot water may be required if deemed necessary.
- d. Soap and single towels for hand wash purposes shall be provided in permanently installed dispenser at all times. Proper receptacles shall be provided for the disposal of used towels.

DRINKING WATER

- a. Potable drinking water, either a fountain or bottled water, shall be provided. Bottled water requires an adequate supply of individual cups in a permanently installed dispenser. A drinking fountain requires an approved drainage system.
- b. The use of a common drinking cup or glass is prohibited.

VERMIN, RODENTS AND WASTES

- a. Insects, rodents and other vermin shall be eradicated whenever present. Included are the presence of rats, mice, cockroaches and flies.
- b. The interior and exterior of the premises must always be kept in a clean and sanitary condition.
- c. The floors should be cleaned daily especially in the eating areas.
- d. Trash-waste containers with tight-fitting lids must be provided for the disposal of all foods wastes and other trash generated in the business.
- e. Trash and waste should be disposed of on a daily basis.

EATING AREA

- a. If employees eat on the premises, a designed area shall be provided. The area must be kept clean.
- b. Any cooking of food is not recommended unless an approved facility is provided by the employer and the facility is approved by the Department.
- c. Warming of foods is permitted only if the area is kept clean and the facility approved by the Department.

SLEEPING AND LIVING ON THE PREMISES

- a. Sleeping and living in any facility where garments are manufactured is NOT AUTHORIZED by the Department.

MAINTENANCE AREA

- a. The floors, walls and ceiling throughout the premises must be kept clean, sanitary and in good repair.
- b. Approved and adequate lighting and ventilation is required in the facility.
- c. Storage shall be in an organized, orderly manner 6" off the floor to allow cleaning and prevent rodent harborage.
- d. It is recommended that a pest control program be established.