

Regulatory Compliance

Safety Showers and Emergency Eye Washes in the Food Service Industry

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The *American Rescue Plan* was signed into law by President Biden in March of 2021. The purpose of this relief bill is to expand previously implemented relief programs by explicitly targeting businesses in the foodservice industry. With new funds being made available to establishments all over the country, now is an excellent time to think about updating your restaurant's safety equipment.

Eyewash stations and safety showers are often overlooked in the foodservice industry. People tend to think that these stations are for applications that involve the use of dangerous chemicals or materials. However, the regulations concerning these fixtures could apply to your restaurant or eatery.

In addition to regulatory compliance, having the proper safety equipment in your restaurant will help keep guests and staff safe. Ultimately, a business that prioritizes the safety and wellbeing of its employees will maximize its operational efficiency. Here is a look at the safety regulations that could affect your restaurant and the equipment that can enable you to meet compliance.

Restaurant Safety Regulations

According to the *Occupational Health and Safety Administration* (OSHA) **29 CFR 1910.151(c)**, facilities are required to have an emergency eyewash station or emergency shower station if personnel are working with corrosive materials that could cause bodily harm. These eyewash stations are required to be in the "immediate" vicinity in case of an accident.

Corrosive or caustic materials are often found in cleaning agents used by restaurant staff to clean equipment, floors, or other areas of the establishment. If employees are handling caustic or corrosive materials in your restaurant, the OSHA regulations concerning these chemicals may apply to your business, and you may be required to install an eyewash or shower station.

To find an eyewash station or emergency shower station that fulfills the OSHA requirements, businesses turn to the *American National Standards Institute* (ANSI) for guidance. According to **ANSI Z358.1-2014**, eyewash and shower stations need to be visible, accessible, and reliable.

"Reliable" in this context refers to the water source used for the eyewash and shower stations. Water sources should provide "tepid" (60-100 degrees Fahrenheit) water at an appropriate flow rate. ANSI Z358.1-2014 also stipulates that the station should take no more than 10 seconds for the employee to reach in case of emergency.

The ideal placement for an eyewash or emergency shower station depends on a number of factors. In general, these emergency rinse stations should be placed in the nearest vicinity possible to areas of potential risk. These stations should also be situated in places that are easy to access in case of an incident.

It is essential to understand that OSHA refers to the ANSI standard when inspecting eyewash and shower stations in a facility. When considering an eyewash or shower station that would meet compliance for your restaurant, you should first consult the OSHA regulations and then the ANSI standards for further details.

Eye Washes and Shower Stations to Help You Meet Compliance

Hughes Wall-Mounted Eye/Face Wash 85GEW. The *stainless-steel eyewash station* can be easily positioned anywhere that there is sufficient plumbing and is designed to satisfy ANSI and OSHA guidelines. The dust covers on the nozzles will automatically pop off when the lever is engaged. This eyewash station is ideal for virtually any indoor application.

Hughes Ceiling-Mounted Drench Shower 23GV. For emergency shower compliance, this *ceiling-mounted shower station* provides a powerful water flow with a tug of the pull handle. The high-flow rates of this indoor safety shower will meet or exceed ANSI and OSHA guidelines, and the universally recognized shower sign will direct staff to the shower in case of emergency.

Find the Eye Wash or Safety Shower that is Right for You

Besides helping restaurants meet regulatory compliance, eyewash stations and safety showers are also in the best interest of the staff. Keeping proper safety equipment in your restaurant will ensure the safety and wellbeing of your team and will maximize operational productivity.

Justrite is the industry leader in workplace safety equipment. To help you find the right equipment for your establishment, contact one of their *product specialists* today.

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