

Chapter H 76

MINIMUM STANDARDS FOR WISCONSIN
MIGRANT LABOR CAMPS

H 76.01	Standards	H 76.07	Food
H 76.02	Definitions	H 76.08	Water supply
H 76.03	Camp plan	H 76.09	Service building
H 76.04	General requirements for dwelling units	H 76.10	Waste disposal
H 76.05	Prevention of overcrowding	H 76.11	Management
H 76.06	Kitchen and mess hall or dining room	H 76.12	Inspection
		H 76.13	Posting of regulations
		H 76.14	Appeal

H 76.01 Standards. These minimum standards adopted by the state board of health on September 16, 1949, in accordance with subsection 140.05 (3), Wis. Stats. shall be applicable to all migrant labor camps.

History: 1-2-56; am. Register, February, 1958, No. 26, eff. 3-1-58.

H 76.02 Definitions. (1) The term *migrant labor camp* shall mean and include the site and all structures maintained as living quarters for 6 or more seasonal or migrant agricultural, industrial or construction workers and for their dependents by any person or for him or under his control and supervision.

(2) The term *dwelling unit* shall mean any building, apartment, trailer, tent or dormitory used as a place of abode.

(3) The term *sleeping room* shall mean a room used for sleeping purposes.

(4) The term *habitable room* shall mean any room in a dwelling unit which is used wholly or in part as living quarters.

History: 1-2-56; am. (1), Register, February, 1958, No. 26, eff. 3-1-58; r. and recr. (1), Register, December, 1961, No. 72.

H 76.03 Camp plan. (1) Every dwelling unit or migrant labor camp shall be located on a well-drained area, and the premises shall be properly graded so as to prevent the accumulation of storm or other waters. No dwelling unit or migrant labor camp shall be located in any area that is situated so that drainage from any barnyard, outdoor toilet, or other source of filth can be deposited in its location.

(2) The camp shall be so laid out that no dwelling unit shall be located farther than 200 feet from a toilet and service building as required herein, and walkways to such service buildings, other than portable buildings, shall be graveled or paved and well lighted at night.

(3) No transportable dwelling unit shall be located less than 10 feet from any other dwelling unit unless of same occupancy, or from the boundary line of the premises on which it is located.

History: 1-2-56; am. (1), Register, February, 1958, No. 26, eff. 3-1-58.

H 76.04 General requirements for dwelling units. (1) All camp buildings shall meet the requirements of the state industrial commission.

(2) Every habitable room shall be adequately ventilated and, with exception of tents, shall have window area opening directly to the exterior of at least 10% of the floor area, excepting that for the period between May 1 and October 15, the aggregate areas of window sash and screened outside doors may be 7.5% of the floor area.

Register, February, 1963, No. 86

(3) Where necessary, every dwelling unit shall be provided with properly installed heating equipment of adequate capacity to maintain a temperature of 70 degrees F. during the season of normal use.

(4) Every habitable room shall be adequately lighted. All electric wiring must conform to the Wisconsin state electrical code.

(5) Each dwelling unit, other than tents, used during the mosquito and fly season shall have all exterior openings protected with 16 mesh screen. Screen doors shall open outward and be self-closing. Tent openings shall be provided with mosquito netting.

(6) Every dwelling unit shall be kept free of vermin.

(7) Every room in every dwelling unit shall be maintained in a reasonably clean and safe sanitary condition.

(8) Tents shall be erected on raised flooring. Wooden flooring shall be elevated not less than 1 foot above the ground level to permit free circulation of air beneath.

H 76.05 Prevention of overcrowding. (1) Every sleeping room shall have at least 400 cubic feet of volume per occupant over 12 years of age and 200 cubic feet of volume per occupant under 12 years of age, excepting that for the period between May 1 and October 15 sleeping room volume per occupant over 12 years of age may be 300 cubic feet. Sleeping quarters shall be of sufficient size to afford three feet between sides of beds. Head-to-toe sleeping arrangements shall be followed.

(2) Every habitable room shall be not less than 7 feet, 6 inches in height from floor to the ceiling.

H 76.06 Kitchen and mess hall or dining room. (Applicable only when operated by or for the employer.) (1) The kitchen and dining room shall be separated from sleeping quarters and toilet rooms. No kitchen or dining room shall be used for sleeping purposes.

(2) Kitchen and dining room tables and chairs or benches shall be so constructed as to be easily kept clean. Table tops or coverings shall be smooth and free from cracks.

(3) Dishes and utensils shall be of non-tarnishable materials, free from cracks and easily cleanable.

(4) Cooking utensils shall be stored on racks or suspended on hooks at least 12 inches above the floor.

(5) The kitchen and dining room shall be swept daily, preferably with sweeping compound to lay the dust.

(6) The kitchen and dining room shall be scrubbed with hot soap suds or suitable detergent at least once a week and preferably more often during a rainy period.

(7) Dining tables shall be washed with soap or suitable detergent and water after each meal.

(8) Handwashing facilities shall be provided in kitchens and shall include warm water, soap, and individual toweling for use by kitchen personnel only.

(9) Cooks and all food handlers shall keep clean and wear clean clothing.

(10) A sink with ample facilities for providing hot water shall be provided for washing dishes and kitchen utensils. All dishes and utensils after being thoroughly scraped shall be washed and scalded or disinfected. Air drying is required.

H 76.07 Food. (Applicable only when provided and operated by or for the employer.) (1) All milk used shall either be adequately pasteurized, evaporated, or powdered.

(2) Perishable foods such as meats, milk, butter, eggs and salads must be kept under refrigeration not to exceed 50 degrees F.

(3) Refrigerators shall be thoroughly washed with hot water and soap or suitable detergents at least once a week.

(4) Non-perishable foods must be stored in dry, clean, well ventilated, rodent-proof, screened store rooms. No food shall be stored on the floor; shall be on shelves elevated at least 12 inches above the floor.

H 76.08 Water supply. (1) An adequate supply of pure water with supply outlets located not more than 200 feet from any dwelling unit shall be furnished for drinking and domestic purposes in all camps. Where a public water supply is not available, the well or wells supplying the camp shall comply with the Wisconsin well construction code, excepting that well pits or pump pits are not permitted. Supply outlets may be located in the service building, if separate from toilet, shower and laundry rooms.

(2) No common drinking vessels shall be permitted, nor shall any drinking water faucets be placed in any toilet room.

H 76.09 Service building. (1) Every migrant labor camp shall have erected thereon suitable building or buildings for housing toilet, lavatories, showers, and laundry facilities pursuant to this regulation, such buildings to be known as service buildings. A service building may be part of another building. A service building shall not be required for independent residential units housing single families.

(2) There shall be provided separate toilet rooms for each sex. Water-flush toilets shall be required wherever a public sewer system is available. Privies or other acceptable type toilet units are permitted elsewhere when not in conflict with local ordinances. Such privy or other type toilet unit shall be fly-tight and vermin-proof, and constructed with impervious floors and risers. No privy shall be located within 75 feet of a building used for human occupancy. Each water closet shall be enclosed in a separate compartment. Male toilet rooms equipped with water closets shall also be provided with individual urinals.

(3) Lavatories supplied with hot and cold running water shall be provided for each sex, such lavatories to be located in the toilet rooms where water-flush toilets are provided, or in a separate wash room in the service building when such toilets are not provided.

(4) Separate shower bathing facilities with hot and cold running water shall be provided for each sex. Each shower unit for women shall be enclosed in a separate compartment at least 3½ feet square. Each shower compartment for women should preferably be supplemented by an individual dressing compartment at least 10 square feet in area.

(5) Laundry facilities consisting of double tray laundry units, or equivalent, equipped with hot and cold running water shall be provided in each service building. One such unit shall be provided for each 30 occupants.

(6) Floors of toilets, showers, and the laundry shall be of concrete, tile, or similar material impervious to water and easily cleaned, and pitched to a floor drain.

(7) The number of plumbing fixtures shall be determined as follows:

- (a) One toilet for each 20 persons of each sex or fraction thereof.
- (b) One urinal for each 40 men or fraction thereof.
- (c) One lavatory for each 40 persons of each sex or fraction thereof.
- (d) One shower for each 80 persons of each sex or fraction thereof.

History: 1-2-56; am. (1) and (5), Register, February, 1958, No. 26, eff. 3-1-58.

H 76.10 Waste disposal. (1) All liquid waste from showers, water-flush toilets, laundries, faucets, and lavatories shall be discharged into a sewer system connected with the public sewer system, if available, or into a septic tank system approved by the state board of health.

(2) Substantial fly-tight, leak-proof metal garbage depositories from which the contents shall be removed and disposed of in a sanitary manner at least twice weekly between May 1 and October 15, and otherwise weekly, shall be provided in sufficient number. Tin cans shall be washed and flattened before disposal if otherwise not disposed of in a true sanitary manner. The storage area for garbage and refuse containers shall be maintained in a clean and sanitary manner. Containers shall be scrubbed each time they are emptied. Facilities for washing containers shall be provided.

H 76.11 Management. It is the duty of the camp owner or operator, together with any attendants or persons in charge of such camp to:

(1) Maintain the camp in a clean, orderly, and sanitary condition at all times.

(2) Report to the health officer all cases of persons or animals affected or suspected of being affected with any communicable disease.

(3) Designate some individual or employe to be responsible for the compliance with these standards and such person's name is to appear on the regulations posted in accordance with section H 76.13.

H 76.12 Inspection. All dwelling units in migrant labor camps shall be open to inspection at all reasonable hours by representatives of the local and state board of health.

History: 1-2-56; am. (1), Register, February, 1958, No. 26, eff. 3-1-58.

H 76.13 Posting of regulations. All migrant labor camps located in Wisconsin shall be constructed, arranged and maintained in a manner required in above regulations. Copies of these regulations shall be posted in conspicuous places in the camp where they can be easily seen by the camp personnel.

History: 1-2-56; am. (1), Register, February, 1958, No. 26, eff. 3-1-58.

H 76.14 Appeal. Any person who considers any part of the minimum standards for Wisconsin migrant labor camps, or any interpretation of these standards, to be unreasonable may appeal to the state board of health to modify the same.

History: 1-2-56; am. (1), Register, February, 1958, No. 26, eff. 3-1-58.

H 76.15 History: 1-2-56; r. Register, December, 1961, No. 72, eff. 1-2-62.