

AN OPERATORS GUIDE TO FARM LABOR CAMPS IN PENNSYLVANIA



DID YOU KNOW?

- You must have a permit if you plan to provide housing for farm workers.
- Both Federal and State inspectors may inspect the camps.
- Units with 2 or more persons, that are not single-family units, require an Occupancy Permit from the PA Department of Labor and Industry or their local municipality under the UCC (Uniform Construction Code).
- You must contact PDA if you plan to add additional units or alter the structure in any way.
- Farm workers are not always migrants. Any person working with an agricultural commodity and performing agricultural labor is a farm worker.
- Occupancy: Dormitories/sleeping rooms—50ft²/adult person
Living Units (houses)—100ft²/adult person
- Beds need to be 12'' apart—bunks need to be 48'' apart. Triple bunks are prohibited.
- Mattresses, pillows, linens must be provided by the operator and in good condition.
- Storage space in the sleeping room for each occupant must be provided.
- Grounds and refuse must be maintained and kept sanitary.
- Windows and doors must be properly screened at all times to meet federal standards.
- Heat must be provided from September 15th to May 15th. To meet federal standards, heat must be available at all times in case the temperature drops below 68°f.
- Potable water is to be supplied at all times. Water tests for Coliform and Nitrite/ Nitrate are required yearly if a non-community water supply is used.
- Toilets, separate for sexes, adequate for the camp occupancy, must be supplied and maintained (1 – 5 = 1; 6 – 30 = 2, etc...). Window/ventilation must be provided in the facility.
- Laundry cleaning units or transportation agreements for doing laundry must be provided.
- One hand wash sink provided per 6 occupants or 1 family.
- One slop (mop) sink provided per camp.
- Adequate hot (120°f) and cold water must be provided.
- One stocked first aid kit per 50 persons needed.
- Units must be maintained in a sanitary fashion at all times.
- Smoke alarms need to be interconnected. There needs to be one on each floor in the direction of exit and one in the kitchen. They must be in working condition and with battery back up at all times.
- Fire extinguishers: 1, 10-B rated/kitchen and 1, 2-A (min.) conveniently located per floor (1/3,000 sq ft.)
- Cooking: two burners per 10 occupants. To meet Federal standards, 1 stove/10 occupants.
- Field sanitation requirements must be met. Inspections for water supply, toilet availability, hand washing stations, and drinking water will take place. When more than 11 are working in the field a Federal field inspection could occur.

Questions? State Requirements, 717-787-4315

Federal Requirements, 215-861-5820

Farm Labor Contractors, 610-344-0271

