

 <p><b>Carnegie Mellon University</b> Environmental Health &amp; Safety FIRE   LAB   WORK</p>	<p><b>Environmental Health and Safety</b> <b>Food and Drink in Laboratories - Guideline</b></p>
<p><b>Date of Issuance:</b> 1/10/18</p>	<p><b>Revision Date:</b> 2/15/2024</p>
<p><b>Revision Number:</b> 3</p>	<p><b>Prepared by:</b> EHS</p>

## 1. Purpose

Carnegie Mellon University has developed this guideline to cover general procedures for the consumption of food and drink in laboratory settings.

## 2. Scope

Laboratories that contain hazardous chemicals, biological hazards, radioactive materials, research animals, and/or human blood or tissues require special work practices to prevent unintentional ingestion of hazardous agents. Such laboratories are generally not appropriate facilities in which to eat or drink; therefore, personnel must adopt safe practices by eating or drinking outside of laboratory areas, and only after washing their hands.

## 3. Guidelines

- a. Eating, drinking, gum chewing, or any activities that increase the likelihood of ingestion of hazardous chemical, radioactive, or infectious materials are prohibited in areas where these materials are used.
- b. A physical barrier is required between areas permissible for food storage and/or consumption and the laboratory.
- c. Storage of food and beverages is not allowed in refrigerators, cold rooms or ice chests that contain any hazardous chemical, radioactive, or infectious materials. Storage of food and beverages is prohibited except in designated break areas away from laboratories.
- d. Cups, water bottles and other food and beverage items are not allowed in laboratories.
- e. Food and liquids used for research that are stored in the laboratory must be labeled "Not for human consumption".

## 4. Revisions

Date	Documented Changes	Initials
1/28/2020		
1/28/2021	Updated Format and Accessibility Update	MAS
2/15/2024	Reviewed and no updates necessary	JJH

For additional questions or concerns please [contact EHS](#).