

i FACT SHEET

Cooking facilities in employer-provided housing



Oregon OSHA adopted comprehensive amendments to its Agricultural Labor Housing (ALH) and Related Facilities rule in Division 4, OAR 437-004-1120, through Administrative Order 1-2025. These amendments also apply to all employer-provided housing across Oregon, in Division 2, OAR 437-002-0142, Labor Housing.

The following provisions apply when kitchens are currently provided (through 2027) and continue in required kitchens thereafter (starting Jan. 1, 2028). Bolded text represents new/upcoming requirements.

Buildings and utilities

From March 31, 2025, through Dec. 31, 2027, when provided, kitchens must meet the following requirements:

- Doors and windows have screens 16 mesh or smaller
- Sleeping quarters are separate from kitchen when common use ("common use" are facilities used by occupants of dorm-style housing, or occupants of more than one housing unit)
- Contact surfaces and floors are made of or finished with smooth, nonabsorbent, cleanable material
- Buildings have heating capable of keeping the facility at least 68 degrees Fahrenheit

Beginning Jan. 1, 2028, kitchens are required and must have the following:

- **Are in buildings or shelters that are enclosed or screened with 16 mesh or smaller**
- **Plumbed sinks with hot and cold water and adequate number of faucets**
- **Note: Sinks in or adjacent to food preparation areas do not count toward the requirements for handwashing in section 10 of the ALH rule**
- Separation from all sleeping quarters when common use
- Contact surfaces and floors that are made of, or finished with, smooth, nonabsorbent, cleanable material
- Heating capable of keeping the facility at least 68 degrees Fahrenheit



Appliances and equipment

From March 31, 2025, through Dec. 31, 2027, when provided, kitchens must meet the following requirements:

- Have an adequate number of refrigerators that keep food at or below 40 degrees Fahrenheit
- Have at least two cooking burners for every 10 people (or part thereof), or two families—whichever requires more
- The required refrigerators and stoves or hotplates maintained in working condition
- No liquid petroleum gas tank use indoors
- A table and seating (or other arrangement) to accommodate the number of occupants

Beginning Jan. 1, 2028, kitchens are required and must have the following:

- Have at least two cooking burners for every 8 people (or part thereof), or two families—whichever requires more
- An adequate number of refrigerators that keep food at or below 40 degrees Fahrenheit
- The required refrigerators and stoves or hotplates maintained in working condition
- No liquid petroleum gas tank use indoors
- A table and chairs or equivalent arrangement to accommodate the number of occupants



These provisions apply when kitchens are currently provided (through 2027) and continue in required kitchens thereafter (starting Jan. 1, 2028):

- Have adequate food storage shelves and food preparation areas
- Have some protected food storage (i.e., cabinets with doors, or bins with lids)
- Facilities and equipment are cleaned before each occupancy
- Not to be used by any person with a communicable disease who prepares, cooks, or serves food to others

When operating a dining hall, the facility must comply with the 2005 edition of the [U.S. Food and Drug Administration \(FDA\) Food Code](#)



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Workers

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The Technical Section of Oregon OSHA produced this fact sheet to highlight health and safety programs and rules. The information is intended to explain the rules and provide best practices to employers.