The NIH Food Safety and Drinking Water Safety Programs are two of the many worker health and safety programs covered by the ORS, Division of Occupational Health and Safety (DOHS).

Others include:
- Automated External Defibrillator Program (AED)
- Asbestos Management
- Biological Compliance
- Blood Pressure Monitoring Services
- CPR Heartsaver® Training
- Employee Assistance Program
- Ergonomics
- Indoor Air Quality Assessment
- Integrated Pest Management
- Laboratory Safety Training
- Nursing Mothers Program
- Occupational Medical Services
- Safety Shoes
- Work-Related Injury and Illness Investigation
- Safety Engineering
- Biorisk Management

Learn more about Food and Drinking Water Safety and all of the DOHS Programs at our website:
http://go.usa.gov/33VAz

Information about food?
- Division of Amenities and Transportation Services
  http://go.usa.gov/33VyW
- Food and Drug Administration Food Code
  http://go.usa.gov/33VVA

Information about water?
- NIH ORF Drinking Water Page
  http://go.usa.gov/3cBdF
- Washington Suburban Sanitary Commission
  https://www.wsscwater.com/waterquality

If you suspect you have become ill after consuming something from an NIH facility, please report IMMEDIATELY to Occupational Medical Services Office (OMS), Building 10, Room 6C306, for evaluation.

To report a suspected illness from something you have consumed at NIH, please contact the DOHS at Phone: (301) 496-2346 or E-mail: ORSFoodsafety@mail.nih.gov.
How do we keep your food & drinking water safe?

Safe food and drinking water at the National Institutes of Health is ensured through the teamwork of numerous organizations including the Office of Research Facilities (ORF); Office of Research Services (ORS); Division of Amenities and Transportation Services (DATS); Division of Occupational Health and Safety (DOHS); local health departments; and facility managers.

The DOHS component of this team oversees regulatory compliance and provides support from technical experts. All of these services are performed by the Food Safety and Drinking Water Safety Program Manager within the Community Health Branch (CHB).

**FOOD SAFETY PROGRAM**

**Permanent Food Service Facilities**
The Food Safety Program ensures the Clinical Center Nutrition Kitchen and all NIH supported cafeterias and concession stands (on and off campus) maintain compliance with the Food and Drug Administration (FDA) Food Code. The two main compliance activities are construction and renovation plan reviews and food safety surveys.

**Temporary Food Service Events**
The preparation and service of food for sale to the NIH general population outside permanent food facilities is a temporary food event. Temporary food events held on the NIH campus require prior approval by DOHS and DATS. These events must comply with the FDA Food Code.

**Food Safety Consultations**
The DOHS Food Safety Program Manager can provide consultative services to those who are planning an event where food is served. Recommendations on planning, equipment, menu selection, and overall sanitation at the event can be provided.

**Food Safety Complaints & Illness Investigation**
The DOHS is the lead organization in the investigation of food safety related complaints and possible foodborne illnesses.

**Food Safety Outreach**
The DOHS provides food safety outreach through newsletters, articles, posters, outreach event participation, and Global e-mails.

**DRINKING WATER SAFETY PROGRAM**

Water supplied to the NIH main campus and the Washington DC metro area facilities comes from the Washington Suburban Sanitary Commission (WSSC). This is the same water supplied to the surrounding communities and no additional water treatment is performed by NIH. All public water systems are required by Federal Law through the Safe Drinking Water Act to ensure that the water supply and distribution systems under WSSC’s control meet the criteria for safe drinking water.

DOHS works with the ORF to ensure that the water supply maintains its quality within the distribution system by conducting:

- Construction and renovation plan reviews
- Cross connection control activities
- Water quality technical assistance

**Aesthetic Concerns**
Concerns about water aesthetics (odor, taste, and color) and water fountains that are not in a working, sanitary condition should be reported to your facility manager; this can be done by phone or by placing a maintenance service request online at http://go.usa.gov/33VJG