

Talk No: 36	Title: SITE WELFARE
<p>Introduction: Adequate welfare provisions should be available on all sites, not just for the relative comfort of employees, but to encourage good hygiene practices and to help prevent occupational health diseases such as dermatitis.</p>	
<p>Main points:</p> <ul style="list-style-type: none"> – There should be sufficient toilets, wash basins and rest facilities on site to cater for the maximum number of employees. – All such facilities must be maintained to a reasonable standard. – Water facilities must include hot and cold or warm water for washing, and a suitable supply of drinking water that should be sign-posted where applicable. <p>Discussion points:</p> <ul style="list-style-type: none"> – Employees are as responsible as employers for maintaining welfare facilities in a reasonable condition. Leave them as you would wish to find them - do not abuse them, and inform your supervisor if they are unsatisfactory. – Washing facilities must be in reasonable proximity to toilets and to canteen areas. – Soap and drying facilities should be provided at wash basins. – Smoking is only permitted in the designated smoking areas. – If food is provided on site it must be stored, handled and prepared in a hygienic manner. – Where cookers/microwaves are provided for site use, ensure they are maintained in a reasonable and clean condition, and ensure all food is thoroughly cooked. – Dispose of waste on site carefully, especially food waste which can attract vermin. – Always wash your hands prior to eating/drinking on site. – Food and drink should only be consumed in the welfare facilities provided. – Suitable storage areas should be provided for PPE and for “street” clothes as applicable. <p style="text-align: center;">ON SITE HEALTH AND SAFETY IS THE RESPONSIBILITY OF ALL – TEAMWORK IS REQUIRED IF GOOD WELFARE FACILITIES ARE TO BE MAINTAINED.</p>	
<p>Notes:</p>	