



Talk No. 36		WELFARE	
Start time		End	Duration

1. **Introduction:**

- 1.1 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 diseases such as dermatitis.

2. **Main Points:**

- 2.1 There should be suitable washing facilities and rest facilities on site to cater for the maximum number of employees.
- 2.2 All such facilities must be maintained to a reasonable standard.
- 2.3 Water facilities must provide a supply of warm water for washing and a suitable supply of drinking water. Facilities should be sign-posted where applicable.

3. **Points to remember**

- 3.1 Employees are as responsible for maintaining welfare facilities as management. If you would wish to find them - do not abuse them and inform management if they are unsatisfactory.
- 3.2 Washing facilities must be in close proximity to toilets and to canteen areas.
- 3.3 Soap and drying facilities must be provided at wash basins.
- 3.4 Rest areas should be protected from cigarette smoke.
- 3.5 If food is provided on site it should be handled and prepared in a hygienic manner.
- 3.6 Where cookers/microwaves are provided for site use, ensure they are properly maintained and ensure all food is thoroughly cooked.
- 3.7 Dispose of waste or food waste which can attract vermin.
- 3.8 Always wash your hands before eating or drinking on site.
- 3.9 Suitable storage areas should be provided for PPE and for "street" clothes as applicable.

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ATTENDANCE SHEET

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All operatives listed and signed below Box Talk.

Date

NAME