

## S29 – Toolbox Talk Workplace Health & Safety Welfare

Adequate welfare provisions are 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.

There are sufficient toilets, wash basins and rest facilities on-site to cater for the maximum number of employees. All provided facilities should be maintained to a reasonable standard. Water facilities include hot, cold, and warm water for washing, and a suitable supply of drinking water that is sign-posted where applicable. Cups or similar vessels should be available unless water is supplied in jet-form.

- Employees are as responsible as employers for keeping 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 should be within a reasonable distance of the toilets and canteen areas
- Where appropriate, toilets should be divided into Men's and Women's, and they should be adequately ventilated and lit
- Soap and drying facilities should be provided at wash basins
- Rest areas should be smoke-free 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, they must be kept in a reasonable and clean condition, and all food should be thoroughly cooked
- On-site, waste should be disposed of carefully, especially food waste which can attract vermin
- Hands should be washed prior to eating/drinking on-site
- Suitable storage and drying areas should be provided for PPE and normal clothes as applicable.

### Training register

Date .....

Name of attendee

Signature

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