MP 5.6 – PASTORAL WORKERS’ ACCOMMODATION

Index

Purpose ................................................................................................................... 2
Commencement ................................................................................................. 2
Application ........................................................................................................... 2
Referral Agency ................................................................................................. 2
Associated Requirements .................................................................................... 2
Definitions ........................................................................................................... 2
Siting Requirements ........................................................................................... 4
Construction of Buildings .................................................................................. 4
Flyscreening ....................................................................................................... 4
Drinking Water ................................................................................................... 5
Artificial Lighting ............................................................................................... 5
Sleeping Accommodation ................................................................................... 5
Kitchens ............................................................................................................... 6
Storeroom .......................................................................................................... 7
Dining Room ...................................................................................................... 7
Bathing Facilities ............................................................................................... 7
Laundries ........................................................................................................... 8
Sanitary Accommodation ................................................................................... 8
Meat House ....................................................................................................... 8
Non-Resident Workers’ Accommodation ........................................................... 9
Purpose

To ensure premises being used for pastoral workers’ accommodation provide suitable standards of health, safety and amenity for residents.

Commencement

This version of MP5.6 commences on 1 January 2008 and replaces Part 21 published on 1 July 2003.

Application

This standard applies to pastoral workers’ accommodation.

Referral Agency

Under item 8 of Schedule 2 of the Integrated Planning Regulation 1998 the Chief Executive administering the Pastoral Workers’ Accommodation Act 1980 is a concurrence agency with the jurisdiction to assess the building work for compliance with the Performance Criteria of this standard.

Where a proposal does not satisfy the Acceptable Solutions, the concurrence agency must determine whether the performance criteria have been met. Consultation with the Department of Industrial Relations is therefore advised at the design concept stage where performance based solutions are proposed. Proposals to refurbish existing buildings or structures should also be discussed with the Department before final documentation.

Associated Requirements

- Building Act 1975
- Building Regulation 2006
- Fire and Rescue Service Act 1990
- Building Fire Safety Regulation 1991
- Building Code of Australia (BCA)
- Pastoral Workers’ Accommodation Act 1980
- Pastoral Workers’ Accommodation Regulation 2003
- Plumbing and Drainage Act 2002
- Plumbing and Drainage Regulation 2003
- Integrated Planning Regulation 1998
- Environment Protection Act 1994

Definitions

Note: Italicised words within the body of the text are defined.

Acceptable solutions means solutions which are deemed to satisfy the performance criteria.

Accommodation includes buildings, structures, rooms, fittings, furnishings, equipment, facilities and amenities.
Group accommodation means accommodation provided pursuant to section 9 of the Pastoral Workers Accommodation Act 1980.

Non-resident workers means workers other than resident workers.

Occupier means:
(a) the person in actual occupation of land on which premises are situated or, if no person is in actual occupation, the owner of the land;
(b) any person authorised by the occupier to act on the occupier’s behalf in the general management or control of the land or premises.

Pastoral work means work in connection with:
(a) the management, rearing or grazing of horses, cattle or sheep on premises other than dairy farms;
(b) the shearing or crutching of sheep;
(c) the scouring, sorting or pressing of wool;
(d) work declared under a regulation to be pastoral work or any work performed by a worker in connection with that work.

Performance Criteria means the outcome that must be achieved for an element of a building or structure or part of a building or structure.

Premises means any land, building or structure or other place (whether open or enclosed), including its appurtenances, on, in, about or in connection with which any worker is employed.

Required means required to satisfy a Performance Criteria or an Acceptable Solution of this standard.

Resident worker means a worker who eats and sleeps in accommodation provided by an occupier on the premises or in a group accommodation.

Structure for the purposes of this standard includes a transportable hut and a caravan.

Worker means a person performing pastoral work.
### PERFORMANCE CRITERIA

#### Siting Requirements

**P1** A building or *structure* being used to accommodate *workers* must be suitably located to provide an adequate standard of health and amenity for the *workers*.

**A1** Every building or *structure* providing *accommodation* for *workers* -

(a) is separated from any other building or *structure* used for any purpose of or connected with the carrying out of *pastoral work* on which such *workers* are employed; and

(b) is located –

(i) at least 45 metres from any *building or structure* used for the shearing or crutching of *sheep* or the scouring, sorting or pressing of *wool*; and

(ii) at least 27 metres from any *building or structure* used for or connected with the carrying out of any other *pastoral work*.

#### Construction of Buildings

**P2** The building or *structure* being used to accommodate *workers* must be constructed in an appropriate manner to –

(a) minimise the accumulation of dust, water, litter or waste; and

(b) prevent harbourage of pests or anything that would adversely affect the hygienic condition of the premises; and

(c) provide for the general relaxation and socialisation of *workers*.

**A2** Every building or *structure* used for –

(a) sleeping, dining or cooking is internally lined with fibre cement sheeting, tongued and grooved timber, plasterboard or the like, except walls constructed of brick or concrete are not required to be lined; and

(b) sleeping *accommodation* has a verandah –

(i) with a floor area of not less than 3.15 m² for each *worker* the associated building is capable of accommodating; and

(ii) with a minimum length of 3 m and a minimum width of 2.1 m; and

(iii) with a floor constructed of closely fitted seasoned timber or wood float finished concrete.

#### Flyscreening

**P3** Openings in external walls must be suitably constructed or protected so that –

**A3** Openings are protected as follows:

(a) Every verandah attached to any sleeping *accommodation* is fully...
### PERFORMANCE CRITERIA

(a) hygienic conditions within the premises are maintained; and

(b) adequate ventilation is provided consistent with the function or use of the building or structure.

### ACCEPTABLE SOLUTIONS

(b) Every exterior door, window or other opening to any sleeping accommodation other than a door, window or other opening to a screened verandah is fully screened.

(c) Every external door, window or other opening to any kitchen, dining room, storeroom or meat house is fully screened.

(d) The screening material is metal or fibreglass mesh with a maximum aperture of 2.25mm².

### Drinking Water

| P4 | A sufficient supply of good drinking water must be provided for workers. |
| A4 | Potable water is provided as follows: |
|    | (a) At least 8 litres of potable water is provided per worker per day. |
|    | (b) Containers used for the storage of potable water have any openings covered with fine mesh to prevent contamination. |

### Artificial Lighting

| P5 | A system of lighting for the amenity of workers must be provided, to the degree necessary, appropriate to – |
|    | (a) the function or use of the building or structure; and |
|    | (b) the floor area of the building or structure. |
| A5 | Electric lighting – |
|    | (a) is provided to every building or structure, including every sleeping compartment; and |
|    | (b) is powered by – |
|    | (i) a consumer mains power supply, where available; or |
|    | (ii) a private generating plant, provided by the occupier. |

### Sleeping Accommodation

| P6 | Sleeping compartments must – |
|    | (a) provide adequate personal space and facilities for each worker accommodated therein; and |
| A6 | Every sleeping compartment has – |
|    | (a) a minimum floor area of 5.6 m² for each worker accommodated therein; and |
|    | (b) a single power point installed in every sleeping compartment, where |
**PERFORMANCE CRITERIA**

(b) be separate for males and females.

**ACCEPTABLE SOLUTIONS**

the building or *structure* is connected to a consumer mains power supply; and

(c) walls extending from the floor to the ceiling separating each sleeping compartment.

Sleeping compartments for males and females are –

(a) separated by walls extending from the floor to the ceiling.

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**Kitchens**

**P7** A kitchen must have –

(a) adequate food preparation areas; and

(b) unencumbered area and safe access to the kitchen at all times; and

(c) fixtures and finishes which maintain the safety and wholesomeness of food; and

(d) suitable cleaning up facilities for washing and cleaning of utensils; and

(e) adequate storage facilities to prevent contamination of food and utensils.

**A7** A kitchen is provided and contains –

(a) a vermin-proofed cupboard or cupboards, to store all pots, pans, kitchen and eating utensils having a volume of 1.5m³ for every 10 *workers*; and

(b) tables or benches –

(i) for the preparation of meals; and

(ii) constructed of timber, metal or dressed, closely cramped timber or the like; and

(iii) with upper surfaces covered with impervious building board, laminated sheeting, stainless steel sheeting or the like; and

(c) for all cases of shearers’ *accommodation*, two single stainless steel sinks or one double bowl stainless steel sink; and

(d) in all other cases, one single stainless steel sink or, where meals are cooked for four or more *workers*, two single stainless steel sinks or one double bowl stainless steel sink; and

(e) hot and cold water outlets to each sink; and

(f) two power points, where the building is connected to a consumer mains power supply.
PERFORMANCE CRITERIA

Storeroom

P8 A storeroom must be provided in the building or structure housing the kitchen to the degree necessary and appropriate to –
(a) the storage of non-perishable food and other provisions; and
(b) maintain the safety and wholesomeness of food.

ACCEPTABLE SOLUTIONS

A8 A storeroom is provided and has –
(a) lighting and ventilation; and
(b) shelving surrounding the internal walls of the room; and
(c) a door and a locking device and key; and
(d) external walls except for brick or concrete walls, lined with tongued and grooved timber, fibre cement sheeting, plasterboard or the like.

Dining Room

P9 A dining room must be provided and must have –
(a) suitable capacity to cater for the number of workers expected to eat meals; and
(b) unencumbered area and safe access through the room at all times.

A9 A dining room is provided and has –
(a) two power points, where the building or structure is connected to a consumer mains power supply; and
(b) tables providing 600 mm table length per worker; and
(c) a floor area not less than 11 m² for a maximum of 12 workers, with an additional 0.92 m² for every worker in excess of 12.

Bathing Facilities

P10 Suitable bathing facilities for personal hygiene must –
(a) be provided for the workers; and
(b) provide suitable privacy between males and females.

A10 Bathing facilities are provided within a building or structure and are protected from the weather and have –
(a) one shower, in a separate cubicle, for each six workers or portion of six workers employed and every cubicle has minimum floor dimensions of 900mm x 900mm; and
(b) a dressing area with a minimum floor area of 0.81 m² for each shower; and
(c) one clothes hook in the dressing area for each worker; and
(d) one fixed stainless steel or porcelain wash basin for each four workers or portion of four workers employed, provided in such building or structure in an area separate from the dressing space and
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<th>PERFORMANCE CRITERIA</th>
<th>ACCEPTABLE SOLUTIONS</th>
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<td>shower cubicles; and</td>
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<td>(e) hot and cold water outlets to each shower and wash basin; and</td>
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<td>(f) doors and partitions to separate shower compartments to provide privacy; and</td>
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<td>(g) walls extending from the floor to the ceiling separating male and female facilities.</td>
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**Laundries**

**P11** Adequate laundry facilities to cater for the number of workers must be provided in a building or structure.

**A11** A laundry is provided and has –

- (a) one fixed concrete, plastic or stainless steel wash tub provided for each three workers or portion of three workers employed; and
- (b) hot and cold water piped to each wash tub; and
- (c) one power point, where the building or structure is connected to a consumer mains power supply.

**Sanitary Accommodation**

**P12** Suitable sanitary facilities for personal hygiene must –

- (a) be provided for the workers; and
- (b) provide suitable privacy between males and females.

**A12** Sanitary facilities –

- (a) are provided in accordance with the Building Code of Australia, the Plumbing and Drainage Act 2002, the Standard Plumbing and Drainage Regulation 2003 and the Environmental Protection Act 1994; and
- (b) have closet doors able to be latched closed from the inside and outside; and
- (c) are separated by walls extending from the floor to the ceiling between male and female facilities; and
- (d) consist of at least one closet pan for each 10 workers or portion of 10 workers employed.

**Meat House**

**P13** Suitable hygienic facilities are to be provided for the slaughter of livestock and subsequent storage of meat.

**A13** A meat house is provided and –

- (a) is in a separate building or structure; and
### PERFORMANCE CRITERIA

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<th>ACCEPTABLE SOLUTIONS</th>
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<td>(b) is located as close as practicable to the kitchen; and</td>
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<tr>
<td>(c) is located as far as practicable from a building or structure used for sleeping accommodation; and</td>
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<td>(d) has a concrete floor; and</td>
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<tr>
<td>(e) where a killing pen for cattle or a killing block for sheep is provided –</td>
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<td>(i) the killing pen has a concrete floor drained to an outlet; and</td>
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<td>(ii) has a piped supply of water.</td>
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### Non-Resident Workers’ Accommodation

P14  Suitable standards of health, safety and amenities must be provided for non-resident workers.

A14  Non-resident workers’ accommodation is constructed in accordance with this Standard; except –

(a) where there are 4 or more non-resident workers with a cook –

   (i) sleeping accommodation, acceptable solution A6 does not apply except the cook is provided with sleeping accommodation in accordance with A6; and

   (ii) laundries, acceptable solution A11 does not apply; and

(b) in all other cases of non-resident workers –

   (i) sleeping accommodation, acceptable solution A6 does not apply; and

   (ii) kitchens, acceptable solution A7 does not apply; and

   (iii) storeroom, acceptable solution A8 does not apply; and

   (iv) laundries, acceptable solution A11 does not apply; and

   (v) meat house, acceptable solution A13 does not apply; and

   (vi) the dining room has a
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<td>stainless steel sink with hot and cold water outlets and a vermin-proof cupboard.</td>
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