

---

## 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****ACCEPTABLE SOLUTIONS****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 m<sup>2</sup> 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**

- screened.
- (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 2.25mm<sup>2</sup>.

**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 –

**A5** Electric lighting –

- (a) the function or use of the building or *structure*; and
- (b) the floor area of the building or *structure*.

- (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 –

**A6** Every sleeping compartment has –

- (a) provide adequate personal space and facilities for each *worker* accommodated therein; and

- (a) a minimum floor area of 5.6 m<sup>2</sup> 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.

**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 1.5m<sup>3</sup> 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	ACCEPTABLE SOLUTIONS
<b>Storeroom</b>	
<p><b>P8</b> A storeroom must be provided in the building or <i>structure</i> housing the kitchen to the degree necessary and appropriate to –</p> <ul style="list-style-type: none"> <li>(a) the storage of non-perishable food and other provisions; and</li> <li>(b) maintain the safety and wholesomeness of food.</li> </ul>	<p><b>A8</b> A storeroom is provided and has–</p> <ul style="list-style-type: none"> <li>(a) lighting and ventilation; and</li> <li>(b) shelving surrounding the internal walls of the room; and</li> <li>(c) a door and a locking device and key; and</li> <li>(d) external walls except for brick or concrete walls, lined with tongued and grooved timber, fibre cement sheeting, plasterboard or the like.</li> </ul>
<b>Dining Room</b>	
<p><b>P9</b> A dining room must be provided and must have –</p> <ul style="list-style-type: none"> <li>(a) suitable capacity to cater for the number of <i>workers</i> expected to eat meals; and</li> <li>(b) unencumbered area and safe access through the room at all times.</li> </ul>	<p><b>A9</b> A dining room is provided and has –</p> <ul style="list-style-type: none"> <li>(a) two power points, where the building or <i>structure</i> is connected to a consumer mains power supply; and</li> <li>(b) tables providing 600 mm table length per <i>worker</i>; and</li> <li>(c) a floor area not less than 11 m<sup>2</sup> for a maximum of 12 <i>workers</i>, with an additional 0.92 m<sup>2</sup> for every <i>worker</i> in excess of 12.</li> </ul>
<b>Bathing Facilities</b>	
<p><b>P10</b> Suitable bathing facilities for personal hygiene must –</p> <ul style="list-style-type: none"> <li>(a) be provided for the <i>workers</i>; and</li> <li>(b) provide suitable privacy between males and females.</li> </ul>	<p><b>A10</b> Bathing facilities are provided within a building or <i>structure</i> and are protected from the weather and have –</p> <ul style="list-style-type: none"> <li>(a) one shower, in a separate cubicle, for each six <i>workers</i> or portion of six <i>workers</i> employed and every cubicle has minimum floor dimensions of 900mm x 900mm; and</li> <li>(b) a dressing area with a minimum floor area of 0.81 m<sup>2</sup> for each shower; and</li> <li>(c) one clothes hook in the dressing area for each <i>worker</i>; and</li> <li>(d) one fixed stainless steel or porcelain wash basin for each four <i>workers</i> or portion of four <i>workers</i> employed, provided in such building or <i>structure</i> in an area separate from the dressing space and</li> </ul>

**PERFORMANCE CRITERIA****ACCEPTABLE SOLUTIONS**

shower cubicles; and

- (e) hot and cold water outlets to each shower and wash basin; and
- (f) doors and partitions to separate shower compartments to provide privacy; and
- (g) walls extending from the floor to the ceiling separating male and female facilities.

**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**

**ACCEPTABLE SOLUTIONS**

- (b) is located as close as practicable to the kitchen; and
- (c) is located as far as practicable from a building or *structure* used for sleeping *accommodation*; and
- (d) has a concrete floor; and
- (e) where a killing pen for cattle or a killing block for sheep is provided –
  - (i) the killing pen has a concrete floor drained to an outlet; and
  - (ii) has a piped supply of water.

**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

**PERFORMANCE CRITERIA****ACCEPTABLE SOLUTIONS**

stainless steel sink with hot and cold water outlets and a vermin-proof cupboard.