

# Ventilation, Lighting, Sanitation and Accommodation

## Ventilation

Farming often involves tasks that may produce gases, vapours, dusts or other impurities. Employers are responsible for ensuring the air at a workplace is kept free of impurities that are harmful to the health and safety of those at the workplace.

If inhaled impurities are at a level likely to cause injury, the employer should provide a means to remove the impurity and prevent the recirculation of the air containing the impurity in the workplace (i.e. ensure an appropriate ventilation system is used to control the quality of air).

## Lighting

Employers must ensure the lighting is of sufficient quality and quantity for the work being done at the workplace.

If the failure of the lighting system at the workplace would cause a danger to the health or safety of the individuals, emergency lighting should be available.

## Eating Areas

Since there is a risk of contamination of food from a hazardous substance at a farm, employers are responsible for providing an enclosed eating area separate from the work area.

Food or drink should not be stored in an area where they may be contaminated by a hazardous substance (e.g. not in the same refrigerator as veterinary medications).

### Eating area requirements:

- Kept sanitary
- Adequate lighting, heat and ventilation
- Sufficient tables and seating
- Garbage receptacles
- Appropriate distance or separation from the worksite to prevent the possibility of contamination

## Drinking Water

If the drinking water is not taken directly from a water pipe, the container must be adequately covered and equipped with a faucet when used by more than one person. Employers should provide drinking cups, whenever possible.

If there are two water outlets and one is not suitable for drinking water, the outlets should be clearly labeled.

Employers must provide safe drinking water, meeting the Guidelines for Canadian Drinking Water Quality, within 200 m from the workplace.

(Guidelines: [www.hc-sc.gc.ca/ewh-semt/water-eau/drink-potab/guide/index-eng.php](http://www.hc-sc.gc.ca/ewh-semt/water-eau/drink-potab/guide/index-eng.php))

## Housekeeping

Employers are responsible to ensure that waste material and debris are legally (i.e. as recommended in your Environmental Farm Plan) disposed of, on a regular basis, to prevent hazards to health and safety.

## Hand-cleaning Facilities

Employers are required to provide appropriate hand-cleaning facilities located in a reasonable location in relation to the toilets. It is also important that employees are aware of the importance of hand cleaning for both their protection and the protection of the product (i.e. avoiding potential hazardous contamination of food or the product).

### Facilities and supplies for hand cleaning:

- Wash basin
- Water for cleaning
- Soap/cleanser
- Sanitary hand-dry facilities (e.g. not a shared towel)
- Waterless hand cleaners

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## Fire Protection and Escape

Employers are responsible for supplying, maintaining and servicing adequate fire protection at the workplace. Employers must reference the *Fire Prevention Act* to determine the type and quantity required.

Farmers are required to have fire extinguishers in all tractors, vehicles and buildings.

There are a number of service providers throughout the province that will ensure the requirements are met and perform the required annual inspection of fire extinguishers.

## Toilets

Employers are responsible for providing toilet facilities for employees. The number of toilets required depends on the number of people employed and gender. Employers must ensure the toilets remain in working order, with a waste bin and a sufficient supply of toilet paper.

Where the employees are working at a temporary site, or in a vehicle, the employer must ensure the required toilets are reasonably accessible (i.e. reasonable distance from the field or use a portable toilet).

# of Employees	Toilet requirements for EACH gender:
1 – 9	1 toilet
10 – 24	2 toilets
25 – 49	3 toilets
50 – 74	4 toilets
75 – 99	5 toilets
100 or more	5 toilets + 1 toilet per 30 employees above 100

A farm with 9 employees or less is permitted to have one toilet for both males and females assuming the toilet has a door with an inside locking device.

*Example: If you have 12 females and 4 males, you are required to have 2 toilets for the female crew and 1 toilet for the male crew.*

## Emergency Showers and Eyewashes

If there is a chance of a person’s eyes or skin being acutely affected by exposure to a caustic, acidic or other hazardous substance, the employer must provide:

- Emergency shower
- Eye wash fountain
- Any other equipment required for the removal of the substance

Eyewash stations must be designed to deliver fluid to both eyes simultaneously at a volume of at least 1.5 L/min for 15 minutes.

*To determine the appropriate station you must consider the types of products used at the workplace. An eyewash bottle would be acceptable when using products requiring a “quick rinse”, but an eyewash station is required when using products that require 15 minutes of flushing.*

## Work Clothes and Change Rooms

A change room and storage area for employees’ clothing is necessary if employees are required to change out of street clothes. Employers must provide work clothes if there is a chance that clothing would become contaminated to the extent that exposure to it poses a health and safety risk.

Where an employee’s skin may be contaminated and shower-in/out facilities are provided, they must include including:

- One shower/10 employees of each gender
- Sufficient water supply (35° – 45°C)
- Sufficient soap and towels

### DISCLAIMER:

*This fact sheet is a general overview for information purposes only. Farmers must reference legislation to ensure compliance.*