

RURAL WORKERS ACCOMMODATION ORDINANCE.

RURAL WORKERS ACCOMMODATION REGULATIONS.

REGULATIONS 1962. No. 7.*

- Short title.** 1. These Regulations may be cited as the Rural Workers Accommodation Regulations.
- Repeal.** 2. The Rural Workers Accommodation Regulations (being Regulations 1952, No. 7) are repealed.
- Definitions.** 3. In these Regulations, unless the contrary intention appears—
 “approved” means approved by an Inspector in writing for the purposes of the provisions in which it occurs;
 “building” means a structure used for the accommodation of rural workers, and includes sleeping quarters, a dining room, kitchen, bath room, washing room, store room, meat room or closet, used for or in connexion with the accommodation of rural workers or the supply, preparation or consumption of meals of rural workers, and includes part of a building;
 “shearer” means a rural worker who is employed in or about a shearing shed in the shearing or crutching of sheep but who is not employed on the premises when the shearing or crutching is not in progress; and
 “the Ordinance” means the *Rural Workers Accommodation Ordinance 1938-1962*.
- Sites of buildings.** 4.—(1.) A building shall be located on a site free from dampness, whether arising from lack of drainage, seepage or otherwise.
 (2.) A building (other than a building erected before the first day of September, 1962) for the use of rural workers as sleeping quarters or for dining or cooking or as a store room shall be located at a distance of not less than 50 yards from a shearing shed in or about which the rural workers are employed.
 (3.) A building (other than a building erected before the first day of September, 1962) for the use of shearers as sleeping quarters or for dining or cooking or as a store room shall be located at a distance of not more than 200 yards from the shearing shed in or about which he is employed.
- Materials for, and construction of, buildings.** 5.—(1.) The external walls of a building shall be constructed of brick, stone, concrete, corrugated galvanized iron, sawn or dressed timber or fibro cement, or some other approved material.
 (2.) Where brick, stone or concrete is used in the external walls of a building, a damp-proof course shall be provided.
 (3.) An Inspector may, by notice in writing, require the provision of a damp-proof course in a case where the construction of the external walls of a building is of material other than brick, stone or concrete, and in such a case a damp-proof course shall be provided.

* Made under the *Rural Workers Accommodation Ordinance 1938-1962* on 26th July, 1962; notified in the *Commonwealth Gazette* and commenced on 2nd August, 1962.

(4.) Subject to these Regulations, the internal walls of a building shall be not less than 8 feet in height.

(5.) The floor of each room of a building (other than a bath room or washing room) shall be constructed of sawn well-seasoned flooring boards so fitted as to be free from cracks, or of any approved material.

(6.) Notwithstanding the last preceding sub-regulation, a floor of a meat house or closet and a floor the construction of which was commenced before the first day of September, 1962, may be constructed—

- (a) of sawn well-seasoned flooring boards;
- (b) of cement; or
- (c) of flagstones.

(7.) Where the floor of any room of a building is constructed of flooring boards and is not free from cracks or defects, an Inspector may by notice in writing require the owner to cover the floor with—

- (a) lastoleum or malthoid of a quality of not less than five ply, affixed securely by an adhesive so as to provide an even surface;
- (b) masonite;
- (c) hardboard;
- (d) asphalt tiles;
- (e) timbrock tiles; or
- (f) an approved material.

(8.) Where the floor of a room or compartment used for sleeping is constructed of cement or flagstones, an Inspector may by notice in writing served on the owner require the owner to cover the floor, or such part of the floor as the Inspector specifies in the notice, with an approved material.

(9.) A person on whom a notice has been served under the last preceding sub-regulation shall comply with the notice within the time specified in the notice, or if no time is so specified, within a reasonable time after service of the notice.

(10.) The roof of a building shall be constructed of galvanized iron, corrugated fibro, tiles or slates, or some other approved material.

(11.) The roof of a building shall have a pitch sufficient to allow rainwater to run off, and provision shall be made for carrying off the rainwater without causing dampness to the walls or the foundations of the building.

(12.) Each room of a building shall have at least one vertical glazed or louvre type window opening directly to the open air.

(13.) A building, other than a building of brick, stone or concrete, which is used for sleeping, dining or cooking shall be lined and ceiled with tongued and grooved timber, fibrous sheeting, masonite or caneite, or with some other approved material, not being iron or steel, or bags, hessian or like material.

(14.) A building of brick, stone or concrete construction used for dining, cooking or sleeping shall be ceiled in the manner provided by the last preceding sub-section.

(15.) Each building, and each room, fixture or fitting attached to or appurtenant to a building, shall be constructed in a good and workmanlike manner and shall be maintained in good order and condition.

Doors of buildings.

6.—(1.) Each building shall be fitted with close-fitting doors which provide a convenient and safe means of access and entrance.

(2.) The doors required by the last preceding sub-regulation shall—

(a) be capable of being opened and closed effectively;

(b) be maintained in good order and condition; and

(c) be not less than 6 feet 6 inches high and not less than 2 feet 6 inches wide.

(3.) Each outer door shall be provided with a lock and key.

(4.) A dining room shall be provided with not less than two doors.

Ventilation and natural lighting.

7.—(1.) Each room and compartment of a building shall be so constructed that, for every one thousand cubic feet or part thereof of air space in the room or compartment, there is a minimum of 24 square inches of unobstructed ventilation to the open air at or near the level of the ceiling.

(2.) Each room and compartment of a building shall be provided with a window or windows having an aggregate superficial area inside the frame or frames of not less than one-tenth of the floor area of the room or compartment.

(3.) The window or windows of a kitchen or other room or compartment in which food is, or is likely to be, prepared shall have an aggregate superficial area inside the frame or frames of not less than three and one-half square feet.

(4.) Where the floor of a building is constructed of boards, it shall be laid in such a way that there is between the underside of every joist upon which the floor is laid and the ground surface (or the upper surface of any asphalt, concrete or other material with which the ground or site of the building is covered) a clear space of not less than 12 inches in depth which is effectively ventilated and cross ventilated by means of air bricks or other suitable method.

Fly proofing.

8. Each kitchen, dining room and store room shall be made completely fly-proof by fitting—

(a) to each window or other ventilative opening—wire gauze of a maximum mesh of one-sixteenth part of an inch; and

(b) to each outside doorway—a light fly-proof, self-closing swing frame that—

(i) is so fitted upon helical spring hinges as to enable the frame to swing inwards and outwards;

(ii) is closely fitting in the doorway;

(iii) is covered from the top to a height of 3 feet 6 inches from the floor with wire gauze of a maximum mesh of one-sixteenth part of an inch; and

(iv) is covered elsewhere with solid fly-proof material.

9.—(1.) Good and efficient lighting shall be provided in each compartment or room used for sleeping, dining or cooking or for food storage, and shall be sufficient to illuminate clearly the whole of the interior of the compartment or room. Artificial lighting.

(2.) The lighting in a compartment or room used for dining, cooking and food storage shall be provided by means of—

- (a) kerosene pressure lamps of not less than 300 candle power;
- (b) electric lights; or
- (c) any other approved type of lamp.

(3.) The lighting in a compartment or room used for sleeping shall be provided by means of—

- (a) kerosene pressure lamps;
- (b) electric lights;
- (c) Kerosene bracket wall lamps; or
- (d) any other approved type of lighting.

(4.) Where kerosene bracket wall lamps are provided under the last preceding sub-regulation, one such lamp shall be provided for each worker who sleeps in the compartment or room.

(5.) Where lighting is by means of kerosene lamps, a weekly supply of one and a half pints of kerosene shall be provided for each lamp free of cost to the worker.

(6.) All lighting equipment shall be maintained in good working order and condition.

10.—(1.) A kitchen, or room or compartment used as a kitchen shall contain— Kitchen and cooking utensils.

- (a) a stove or cooking range;
- (b) a sufficient number of tables and benches of dressed timber closely cramped with an even surface or covered with masonite or linoleum;
- (c) a kitchen sink of galvanized iron, enamelled iron or stainless steel or plastic, or any other approved material, together with suitable drainage boards; and
- (d) an adequate supply of proper cooking utensils, including tea pot and coffee pot or urn with a close-fitting lid and a spout or tap, meat mincer, meat axe or cleaver, wood axe, butcher's knife and steel, carving knife and fork, soup ladle, potato masher, large mixing spoons, egg beater, flour sifter, rolling pin, colander, tin opener, kitchen alarm clock, large and medium saucepans of cast iron or aluminium, cast iron water boilers, large and medium buckets, cooking meat dishes, serving meat dishes, large meat fork, mixing bowls, baking dishes for sweets, baking dishes for cakes, small cake moulds, pie dishes, bread trough, dough scraper, bread-baking loaf dishes, salt-cellars, butter basins and sugar basins having close-fitting lids, frying pans, scrubbing brushes, common soap, sand soap, washing soda, pudding cloths, dish-washing cloths, tea towels, broom, shovel, water dipper and any additional item required by an Inspector by notice in writing in the particular case.

(2.) Salt cellars, butter basins, sugar basins, and the lids of butter and sugar basins shall be of—

- (a) glass ware;
- (b) chinaware;
- (c) melamine; or
- (d) an approved material.

(3.) Where thirty or more rural workers are accommodated on the premises a double set of standard cement washing tubs fitted with suitable drainage boards and having rubber matting fitted to the bottom of each tub may be provided instead of a kitchen sink.

(4.) Where a kitchen is equipped with a stove or cooking range, a grating suitable for heating plates shall be placed above the stove or range, extending from one side of the brickwork to the other side and a suitable galvanized iron hood shall be fitted above the grating at a distance of not less than 12 inches from the grating in such a way—

- (a) that smoke and fumes rising from the surface of the stove or range are drawn off through the hood to the outer air; and
- (b) that soot and foreign matter are prevented from falling through the chimney to the surface of the stove or range.

(5.) The kitchen sink or washing tubs shall be so constructed that the sullage water is discharged into a brick or concrete sump or grease-trap on the outside of the building, and flows away from the sump or grease-trap, by means of a brick or concrete drain, to a distance of not less than 30 feet from the kitchen.

(6.) The bottom of the sump or grease-trap referred to in the last preceding sub-regulation shall be at least 9 inches below the level of the bottom of the drain.

(7.) The grease or solids retained in the sump or grease-trap shall be removed as frequently as is necessary and burned or buried in the manner prescribed in regulation 41 of these Regulations.

Refrigeration.

11.—(1.) Between the fifteenth day of September in each year and the fifteenth day of May in the next following year, refrigeration shall be provided on the premises for the storing of perishable foodstuffs intended for consumption by the workers who are employed there and who have meals on the premises during that period.

(2.) The refrigeration referred to in the last preceding sub-regulation shall be provided by means of—

- (a) a refrigerator or refrigerators of the standard upright household type or of the chest type;
- (b) a deep-freeze unit or units; or
- (c) a cool room of a type designed to store and preserve large quantities of foodstuffs,

operated by electricity, gas, kerosene or any approved means.

(3.) The means of refrigeration referred to in the last preceding sub-regulation shall be installed in the kitchen or dining room or, where a cool room is provided, the cool room shall be within 50 feet of the kitchen.

(4.) The amount of refrigeration space to be provided shall be—

- (a) where not more than 6 workers are employed—not less than 4 cubic feet;
- (b) where more than 6 but not more than 11 workers are employed—not less than 6 cubic feet;
- (c) where more than 11 but not more than 20 workers are employed—not less than 8 cubic feet;
- (d) where more than 20 but not more than 30 workers are employed—not less than 12 cubic feet; and
- (e) where more than 30 workers are employed—not less than 15 cubic feet.

(5.) Notwithstanding any provision of this regulation, the refrigeration to be provided under this regulation for the use of a rural worker who is accommodated in a building in which no other rural worker, other than a member of his family, is accommodated shall be by means of a refrigerator of not less than 4 cubic feet capacity installed in that building.

(6.) A means of refrigeration provided under this regulation shall at all times—

- (a) be kept in good and clean condition and in efficient working order;
- (b) be kept supplied, without cost to the rural worker, with such kerosene, fuel, electricity, gas and lubrication as is necessary for its efficient and continuous operation.
- (c) be under the control of the cook, or of a person designated by the owner for the purpose, who shall—
 - (i) notify the owner immediately of any breakdown, inefficiency or fault in the running of the means of refrigeration;
 - (ii) suitably control the temperature of the means of refrigeration;
 - (iii) regularly defrost and clean out the means of refrigeration;
 - (iv) ensure that the doors of the means of refrigeration are kept closed; and
 - (v) where the means of refrigeration is operated by kerosene, regularly trim its wicks.

12.—(1.) Each rural worker shall be provided with one knife, one fork, two spoons, one cup or pint enamel mug, and two melamine or delf plates, ^{Eating utensils.} each of which shall be in good order and thoroughly clean and free from cracks, chips or rust.

(2.) Where, during the term of employment of a rural worker, the supply of delf plates becomes insufficient, through losses, breakages or otherwise to enable compliance with this regulation in the case of that worker, metal or enamel plates may be substituted for such period as is reasonably necessary to enable the supply of delf plates to be replenished.

**Fly-proof safes
for cooked
food.**

13.—(1.) A kitchen shall be provided with a safe for cooked food.

(2.) Where refrigeration is not provided in full conformity with the requirements of regulation 11 of these Regulations, or is for the time being not in use, a safe for cooked food shall be provided in addition to the safe provided by the last preceding sub-regulation.

(3.) A safe for cooked food—

- (a) shall be completely fly-proof;
- (b) shall allow of full ventilation;
- (c) shall be made with a frame of iron, steel or dressed timber;
- (d) shall be covered at its sides and back with fly-proof wire gauze;
- (e) shall be provided at its front with a close-fitting hinged door covered with fly-proof wire gauze and a suitable effective fastening or locking device;
- (f) shall have internal dimensions of not less than 36 inches in width, not less than 20 inches from front to back and not less than 36 inches from top to bottom; and
- (g) shall be supported by legs so that the bottom shelf is not less than 18 inches above the floor.

**Fly-proof safe
for fresh meat.**

14.—(1.) Except where a meat house is erected in accordance with the next succeeding regulation, a safe for the storage of fresh meat shall be provided in addition to the safe or safes required to be provided by the last preceding regulation.

(2.) A safe for fresh meat—

- (a) shall be completely fly-proof;
- (b) shall allow of free ventilation;
- (c) shall be made with a frame of iron, steel or dressed timber;
- (d) shall be covered at its sides and back with fly-proof wire gauze;
- (e) shall be provided at its front with close-fitting hinged door covered with fly-proof wire gauze and fitted with a suitable fastening or locking device;
- (f) shall have internal dimensions of not less than 36 inches in width, not less than 24 inches from front to back and not less than 5 feet from top to bottom;
- (g) shall be supported by legs so that the bottom is not less than 12 inches above the floor;
- (h) shall be equipped with hooks which are suitable for the hanging of meat and which are affixed to the under side of the top of the safe;
- (i) shall be placed in the proximity of a suitable cutting-up block; and
- (j) shall be placed in a corner of the kitchen adjacent to an external wall which is so fitted with louvred windows as to allow of a free passage of air from outside the building to the safe.

15.—(1.) Where more than ten rural workers, including the cook or cooks, are employed, or in any other case where an Inspector by notice in writing so requires, a meat house shall be erected at a distance of not more than 40 feet from the kitchen. Meat houses.

(2.) A meat house erected in pursuance of the last preceding sub-regulation—

- (a) shall be constructed with a frame of iron, steel or dressed timber;
- (b) shall have the following internal dimensions—
 - (i) where twenty or more rural workers are employed—
not less than 10 feet in width, not less than 10 feet from front to back, and not less than 9 feet from floor to ceiling; or
 - (ii) where less than twenty rural workers are employed—
not less than 7 feet in width, not less than 7 feet from front to back, and not less than 7 feet from floor to ceiling;
- (c) shall be provided with a close-fitting hinged fly-proof door measuring not less than 6 feet 6 inches in height and not less than 2 feet 6 inches in width and fitted with an effective lock and key;
- (d) shall have a floor of concrete with a surface not less than 4 inches above the level of the surrounding ground;
- (e) shall have walls to a height of 3 feet from the level of the floor on its back, front and sides, made of—
 - (i) tongued and grooved timber;
 - (ii) masonite;
 - (iii) hardboard sheeting; or
 - (iv) fibrous sheeting;
- (f) shall be covered with a waterproof roof made of galvanized iron or other waterproof material, which shall be so placed as to allow of a space of not less than 12 inches between the rafters of the roof and the framework of the ceiling, and which shall have eaves extending on all sides not less than 18 inches beyond the vertical line of the structure;
- (g) shall be covered on the inside with fly-proof wire gauze securely fixed across the ceiling framework and down the walls to the top of, and affixed to, the lower walls referred to in paragraph (e) of this sub-regulation;
- (h) shall be adequately ventilated; and
- (i) shall contain meat hooks, a rail fitted at a convenient height and in a convenient place for the hanging of meat, a meat cutting-block with an even surface, a bench extending from one wall to the opposite wall, and a pickle cask.

(3.) Where an Inspector has so required by notice in writing, an owner shall provide a meat house in conformity with the provisions of the last preceding sub-regulation, irrespective of the number of rural workers employed.

Store room.

16.—(1.) A store room shall be provided for the purpose of storing food and other provisions, other than fresh meat and cooked foods.

(2.) A store room required to be provided under the last preceding sub-regulation shall be—

- (a) lighted and ventilated in accordance with the provisions of regulation 7 of these Regulations;
- (b) fitted with strongly-built timber shelving, surrounding the internal walls; and
- (c) fitted with an effective lock and key.

Heating.

17.—(1.) Subject to this regulation, each dining room shall contain—

- (a) a fire-place; or
- (b) a stove, radiator or other form of approved space-heating device.

(2.) Where a fire-place, stove or other smoke-producing heating device is installed, a chimney shall be constructed in such a way as effectively to draw off all smoke from the fire-place, stove or other heating device.

(3.) Where a fire-place is provided, the opening shall be—

- (a) where not more than 10 workers are accommodated—not less than 4 feet wide;
- (b) where more than 10 but not more than 15 workers are accommodated—not less than 5 feet wide; and
- (c) where more than 15 workers are accommodated—not less than 6 feet wide.

(4.) Where a fire-place or space-heating device is provided in a room not being the dining room, an Inspector may approve of the use of that fire-place or device in lieu of the fire-place or device required to be provided under this regulation.

Separation of dining room from kitchen.

18.—(1.) Each dining room shall be separated from the kitchen.

(2.) Where a dining room and a kitchen are under the same roof, a partition of wood or fibrous sheeting, or other approved material shall be built from the floor to the ceiling between the dining room and the kitchen, and the partition shall be provided with a door.

(3.) A servery opening may be provided in the partition if the opening—

- (a) does not exceed 3 feet square; and
- (b) is equipped with a close-fitting shutter.

(4.) The shutter shall be kept closed at all times except during the period occupied in the serving of meals.

Dining tables.

19.—(1.) A sufficient number of dining tables shall be provided which shall be constructed of dressed timber closely cramped with an even surface.

(2.) Where the upper surface of a dining table is not even and free from crevices, an Inspector may, by notice in writing, order that the table be permanently covered with linoleum, masonite or other material which he deems suitable for the purpose, and may direct the manner in which the covering is to be affixed to the table for the purpose of providing an even surface.

(3.) Where a dining table is used for seating persons on either side, it shall measure not less than 3 feet 6 inches in width, and shall be of sufficient length to provide a space of not less than 2 feet for each person seated at the table.

(4.) Dining tables shall be so placed in the dining room that when persons are seated at the tables, there shall be a clear passageway of at least 4 feet behind every person seated at the tables.

(5.) A dining table shall, whether or not a worker or workers is or are seated at the end or ends thereof, be so placed in the dining room that there shall be a clear passageway at each end of the table of not less than 2 feet in width.

20.—(1.) A dining room shall be provided with sufficient seating accom- Seats.
modation to seat each rural worker.

(2.) The seating accommodation required to be provided by the last preceding sub-regulation—

- (a) shall be constructed of dressed timber with an even surface;
- (b) shall be movable; and
- (c) where forms are used, the forms—
 - (i) shall have a surface of not less than 10 inches in width; and
 - (ii) shall have legs which are not less than 12 inches in width where they come in contact with the floor.

21.—(1.) Where a building used for sleeping quarters is divided into Partitions.
compartments, the partitions used for the purpose of dividing the sleeping quarters into compartments—

- (a) shall reach from the floor of the building to the ceiling; and
- (b) shall be made of wood, fibrous sheeting, masonite or caneite, or an approved material, not being bags, hessian or like material.

(2.) Except in the case of partitions erected prior to the first day of August, 1952, iron or steel shall not be used in the construction of partitions in sleeping quarters.

(3.) Where an iron or steel partition has been erected prior to the first day of August, 1952, it shall be painted and kept painted with a suitable light-coloured paint.

22.—(1.) Where twelve or more rural workers, including a cook or Sleeping quarters for cooks and assistants.
cooks, are accommodated, separate sleeping accommodation for cooks and their assistants shall be provided in a building which—

- (a) does not adjoin—
 - (i) a building used as sleeping quarters for other rural workers; or
 - (ii) a dining room; and
- (b) shall be at a distance of not more than 50 feet and not less than 30 feet from the kitchen.

(2.) Where more than 5 but less than 12 rural workers, including a cook or cooks, are accommodated—

- (a) sleeping accommodation for cooks and their assistants shall be provided in a separate compartment or compartments which may adjoin the sleeping compartments of other rural workers, the kitchen or the dining room;
- (b) the partitions separating any such separate sleeping compartment from any other sleeping compartment or compartments or from the kitchen or dining room shall, unless the partitions are of brick, stone, concrete or like material, be double-lined with wood, fibrous sheeting, masonite, caneite or gyprock or with other suitable approved material;
- (c) there shall be no direct means of ingress or egress between any such separate sleeping accommodation and any other room, compartment, quarters or building.

**Doors of
sleeping
compartments.**

23.—(1.) Each sleeping compartment shall be fitted with a close-fitting wooden door with an efficient and effective lock.

(2.) Each worker using the sleeping compartment shall be supplied with a key to fit the lock.

(3.) Upon the termination of his employment, the worker shall surrender the key supplied to him.

(4.) A door of a sleeping compartment shall be so placed as not to give access to or egress from any passageway, corridor, or other room, other than an unoccupied verandah attached to the sleeping compartment.

(5.) The last preceding sub-regulation, does not apply to a building erected before the first day of September, 1962, the doors of sleeping compartments of which are so placed as to give access to and egress from a passageway or corridor.

**Equipment
for sleeping
compartments.**

24.—(1.) A movable bed in good order and clean condition shall be provided for each rural worker.

(2.) The bed required to be provided by the last preceding sub-regulation shall be—

- (a) a standard stretcher having a sleeping surface of woven spring wire and having dressed timber side-rails and dressed timber ends with provision made by means of bolts to adjust the tension of the sleeping surface;
- (b) a standard bed with a frame made of—
 - (i) tubular steel;
 - (ii) angle iron; or
 - (iii) angle steel,
 which has a sleeping surface—
 - (iv) of 12 gauge chain wire of a maximum mesh of 2 inches, with an even surface and with spiral springs at one end or at both ends;
 - (v) of woven steel wire of 12 gauge or chain wire with an even surface and with spiral springs at one end or at both ends;

(vi) of 12 gauge chain wire with diamond-shaped mesh of approximately 4 inches in length and 2 inches in width, with an even surface, and with spiral springs at both ends; or

(c) a standard bed with a frame of angle iron or angle steel having a sleeping surface of chain wire or of 12 gauge woven steel wire, and with an even surface sprung with spiral springs at one end or at both ends.

(3.) A bed shall not be less than 6 feet 6 inches in length and not less than 2 feet 6 inches in width and the sleeping surface shall not be less than 1 foot 6 inches and not more than 2 feet 6 inches above the surface of the floor.

(4.) A bed or beds shall be so placed in a room or compartment used for sleeping that there is sufficient floor space for the convenience of the person or persons using that room or compartment.

(5.) Each rural worker shall be supplied with a mattress and a pillow, and outside loose washable mattress and pillow covers, which shall comply with the following requirements—

(a) the mattress shall be not less than 6 feet 4 inches in length, 2 feet 6 inches in width and 4 inches in depth;

(b) the mattress shall be enclosed in good quality striped ticking, or in an approved material which is firmly double-stitched or machine-rolled all around;

(c) the mattress shall be of good quality and filled with—

(i) 22 pounds weight of carbonized or garnetted wool;

(ii) 22 pounds weight of garnetted cotton;

(iii) 16 pounds weight of Java or Siamese kapok;

(iv) 24 pounds weight of woollen flock;

(v) 22 pounds weight of a mixture of two or more of the materials mentioned in the preceding subparagraphs of this paragraph; or

(vi) an approved weight of any other approved material;

(d) the mattress shall be tufted on either side with not less than 23 tufts of leather, cotton, wicking or felt, in such a way that on either side there are at least 3 rows of not less than 5 tufts each and at least 2 rows of not less than 4 tufts each;

(e) the pillow shall be of good quality and shall be filled with a suitable quantity of one or more of the materials referred to in paragraph (c) of this sub-regulation; and

(f) the outside loose washable mattress and pillow covers shall—

(i) be of good quality;

(ii) be made of light weight duck, of strong calico, or of an approved material; and

(iii) be in good and clean condition when they are issued to a rural worker.

(6.) Each room or compartment used for sleeping shall be provided with a dressed timber table with an even surface, and with six clothes hooks affixed to the walls.

Accommodation for female workers.

25. Separate sleeping, washing, bathing and closet accommodation, otherwise conforming to the provisions of these Regulations, shall be provided for female rural workers.

Cleanliness and fumigation of buildings.

26.—(1.) In addition to the fumigation, disinfecting and cleaning of premises required by section 6 of the Ordinance, an Inspector may at any time by notice in writing direct that any premises be cleaned, fumigated or disinfected if the premises are in an unclean or insanitary condition.

(2.) An Inspector may by notice in writing direct the removal of any debris from within a distance of 50 yards of any building and may direct that the debris be disposed of in such manner as he specifies.

(3.) An Inspector may by notice in writing direct the owner to take effective steps, which he may specify in the notice, to get rid of all vermin (including cockroaches, spiders, ants, fleas, bugs, rats, mice and lice).

(4.) A person on whom a notice has been served under this regulation shall comply with the terms of the notice within the time specified in the notice or, where no time is specified, within a reasonable time.

Water supply.

27.—(1.) A sufficient supply of good drinking water shall be provided for the rural workers.

(2.) Each building used for sleeping, dining or cooking shall be fitted with guttering to provide a catchment of rainwater from the roof of that building.

(3.) A water tank or vessel for the storage of rainwater shall be provided adjacent to each building used for sleeping, dining or cooking, and shall be so placed that the rainwater from the roof discharges into the tank or vessel through a down pipe connected to the guttering.

(4.) A fine wire mesh shall be soldered across the top of the down pipe at its junction with the guttering.

(5.) The down pipe shall be so soldered to the top of the tank or vessel that the rainwater is effectively led without leakage to the tank.

(6.) The roofing, guttering and down piping shall be so constructed as to prevent the pollution or contamination of water entering the tank.

(7.) The water tank shall be so constructed and covered as to prevent its water contents from being polluted or contaminated.

(8.) The guttering shall be cleared of foreign matter from time to time or whenever necessary to enable the rainwater to pass freely through the wire gauze into the down pipe.

(9.) A tank shall be connected by means of a pipe or pipes, to a suitable tap inside the kitchen so as to provide at the tap an uninterrupted supply of water from the tank.

(10.) At least one water tank in good order and clean condition shall be provided as a source of drinking water for the rural workers, and it shall be fitted with a suitable tap and provided with proper drinking mugs.

Bath rooms.

28.—(1.) A bath room shall be erected for the use of rural workers and shall be constructed of galvanized iron or some other suitable approved material.

(2.) The wall frames of the bath room shall be not less than 8 feet 6 inches high and shall be covered with a material specified in the last preceding sub-regulation to within 6 inches of the roof.

(3.) The bath room shall contain or be provided with—

- (a) a door;
- (b) at least one window;
- (c) clothes hooks affixed to the walls or partitions in the proportion of at least 2 clothes hooks to each shower;
- (d) a seating form or forms providing at least 2 feet of seating space to each shower;
- (e) at least 2 semi-rotary pump-type showers (or pull-up cistern-type showers) or 1 plunge bath, and at least 1 additional shower or plunge bath for each 4 members, or part thereof, in excess of 7; and
- (f) partitions which separate each adjacent shower or plunge bath, erected in such manner as an Inspector may by notice in writing direct, and commencing 12 inches from the level of the floor.

(4.) The bath room floor shall be constructed of concrete, so graded as to provide a run-off for water, and shall have a minimum floor space of 6 feet in length and 5 feet in width for the first two showers or one plunge bath, and shall have an additional 3 feet in length for each additional shower, or 6 feet in length for each additional plunge bath, installed.

(5.) Where a shower of the pull-up cistern-type is provided it shall—

- (a) be of a capacity of not less than 3 gallons;
- (b) consist of either—
 - (i) a container made of heavy galvanized iron which is free of sharp rims and other sharp projections and which is fitted with a brass or copper shower rose so designed that the flow of water may be controlled by rotating the rose; or
 - (ii) a container made of heavy galvanized iron, which has a shower rose soldered to the bottom, and which has a valve in the centre which may be operated by a chain so as to release water through the rose; or
 - (iii) a shower of an approved type;
- (c) be securely fitted with an iron handle so shaped that the shower will hang only in a vertical direction with the rose facing downwards; and
- (d) be suspended from a woven wire rope, which passes over a small pulley block, and which is so affixed to a wall or partition as to prevent the shower from coming into contact with the floor, yet which may be securely fastened in such a position, by means of a chain attachment and by means of a stud fastened to the wall or partition, that the shower is at least 7 feet above the floor.

(6.) The floor area of the bathroom shall include a minimum rectangular floor area of not less than 3 feet by 5 feet for each shower compartment and 6 feet by 5 feet for each bath compartment.

Washing room. 29.—(1.) A washing room shall be provided for the use of rural workers.

(2.) The washing room shall contain separate vessels and utensils for personal ablution and for the washing of clothes in the proportion of one set of vessels and utensils for every 5 workers or fraction thereof.

(3.) The washing room—

- (a) shall be constructed of galvanized iron, timber or such other approved material;
- (b) shall have a concrete floor;
- (c) shall have walls of a minimum height of 7 feet 6 inches, which extend to within 6 inches of the roof; and
- (d) shall contain a water copper for boiling clothes.

Clothes line. 30. A clothes line of galvanized wire, together with suitable props, shall be erected near the washing room so as to allow a length of clothes line of not less than 5 feet for each rural worker accommodated.

Bath rooms and washing rooms not to adjoin sleeping quarters. 31.—(1.) Unless an Inspector otherwise approves in writing in the particular case—

- (a) a bathroom or washing room shall not adjoin a building used for sleeping, dining or cooking; and
- (b) where twenty or more rural workers are accommodated, the bath room and washing room shall be situated at a distance of—
 - (i) not less than 30 feet from the building or buildings used for sleeping, dining and cooking; and
 - (ii) not more than 50 feet from the building or buildings used for sleeping purposes.

(2.) Notwithstanding the last preceding sub-regulation a bath room or washing room may be situated less than 30 feet away from a kitchen where the hot water for that bath room or washing room is supplied with water heated by the kitchen range under paragraph (a) of sub-regulation (2.) of regulation 33 of these Regulations.

Water for bath rooms and washing rooms. 32.—(1.) A sufficient supply of clean water shall be provided for use in bath rooms and washing rooms.

(2.) In order to ensure that water for use in bath rooms and washing rooms which is obtained from rivers, creeks or earth dams shall be free of discolouring matter—

- (a) the water shall be stored in an overhead tank, which shall have—
 - (i) a sludge pipe 2 inches in diameter fitted to the bottom;
 - (ii) a discharge pipe fitted at the side 12 inches from the bottom; and
 - (iii) a manhole in the top;
- (b) commercial aluminium sulphate shall be added to the water in the proportion of half an ounce to 1,000 gallons of water; and
- (c) mud and other foreign matter shall be removed from the tank as often as is necessary to ensure that the mud or other foreign matter does not reach the level of the discharge pipe.

33.—(1.) A sufficient quantity of hot water shall be available for use in bath rooms and washing rooms. Hot water for bath rooms and washing rooms.

(2.) The water shall be heated—

- (a) by being passed through a copper coil in a kitchen range, and thence to storage in a tank above the range;
- (b) by a water copper or coppers capable of providing not less than 2 gallons of water for each rural worker accommodated; or
- (c) by an approved method.

(3.) Water which is heated in the manner provided by paragraph (a) of the last preceding sub-regulation shall be supplied through a pipe or pipes, which shall be lagged where necessary for conservation of heat, to a suitable tap or taps in the bath room and washing room.

34.—(1.) Proper and sufficient drainage shall be provided for the carrying away from a building of all surface water, rainwater or waste water to a reasonable distance from the building. Drainage.

(2.) Waste liquids from a kitchen shall not be discharged into a drain provided in compliance with the last preceding sub-regulation.

35. An adequate quantity of an approved effective disinfectant shall be provided and applied to all closets, drains and receptacles as frequently as is necessary to eliminate offensive odours and repel flies. Use of disinfectants.

36.—(1.) Sanitary conveniences shall be provided for the use of rural workers on the basis of one closet to every 10 workers or part thereof accommodated. Sanitary conveniences.

(2.) Sanitary convenience shall be—

- (a) by earth closets on the cesspit system;
- (b) by closets on the pan system; or
- (c) by water closets in conjunction with a septic tank.

(3.) A closet or closets shall be erected at a distance of—

- (a) not more than 60 yards from a building used by workers for sleeping, dining or cooking; and
- (b) not more than 30 yards from a building used as a shearing shed.

(4.) Notwithstanding the provisions of paragraph (b) of the last preceding sub-regulation, a closet the erection of which was commenced before the first day of September, 1962, may be situated at a distance of not more than 60 yards from a building used as a shearing shed.

(5.) A closet structure shall comply with the following requirements:—

- (a) it shall be constructed of weather-proof material;
- (b) the walls shall be not less than 7 feet in height;
- (c) it shall be provided with a hinged door capable of being fastened on the inside;
- (d) the floor shall be of concrete or such other approved material impervious to water; and
- (e) the surface of the floor shall be not less than 4 feet 6 inches in length and not less than 3 feet 6 inches in width.

(6.) The internal walls of each closet structure shall be hot lime-washed at least once each year and at such other times as an Inspector may in writing direct.

(7.) An adequate supply of deodorizing material, such as lime, or good sanitary powder, blue oil, kerosene or phenol, together with a suitable receptacle for such material, shall be provided and kept in the closet structure at all times.

(8.) Where a range of closets is in use, each closet shall be separated from the adjacent closet by partitions which shall commence not less than 12 inches and not more than 18 inches from the floor, and shall extend to a height of not less than 5 feet 9 inches from the ground.

Cesspits.

37.—(1.) Where a sanitary convenience on the cesspit system is provided, it shall be erected at a distance of—

(a) not less than 30 yards from a building used by workers for sleeping, dining or cooking; and

(b) not less than 25 yards from a building used as a shearing shed.

(2.) A cesspit shall not be constructed or maintained—

(a) where it may pollute any water used or likely to be used for drinking or for domestic or dairy purposes; or

(b) where the level of the ground water is below the level of the bottom of the cesspit.

(3.) A cesspit shall be dug to a suitable depth and shall extend forward under the floor of the closet at least 9 inches beyond the front riser of the seat.

(4.) A metal cylinder not less than 14 inches in diameter shall be so fitted through the concrete floor as to extend—

(a) not less than 12 inches into the cesspit below the floor level; and

(b) no less than 18 inches above the floor level.

(5.) The closet structure above the cesspit shall be fly-proof and shall be so constructed as to prevent access of flies to the cesspit.

(6.) A suitable seat of dressed timber or such other approved material shall be constructed over the top of the cylinder and shall have a hinged, self-closing lid which shall be kept closed at all times when the closet is not in use.

(7.) A bank of earth shall be made and constantly maintained around the closet structure to prevent the access of surface water to the cesspit.

(8.) When the nightsoil in the cesspit rises to a level which is not less than 18 inches below the natural surface of the adjoining ground the pit shall no longer be used, and the contents—

(a) shall be emptied and removed; or

(b) shall be covered with not less than 1 cwt. of lime spread over the surface and with clean earth to a height of 1 foot above the surface of the adjoining ground.

38.—(1.) Where a sanitary convenience on the closet pan system is Closet pans. provided, it shall be erected at a distance of—

- (a) not less than 30 yards from a building used by workers for sleeping, dining or cooking; and
- (b) not less than 25 yards from a building used as a shearing shed.

(2.) A closet pan shall be of 24 gauge galvanized iron, cylindrical in shape, 14 inches high and 14 inches in diameter, and shall be equipped with side handles and a suitable rim or lugs for the affixing of an air-tight lid.

(3.) The pan shall be replaced as often as is necessary, and in any case at least once a week.

(4.) The pan shall be enclosed by a suitable movable box seat provided with a close-fitting hinged lid which—

- (a) shall cover fully the opening of the seat; and
- (b) shall be kept closed when the pan is not in use.

39.—(1.) Where a sanitary convenience is provided by a water closet Water closets. in conjunction with a septic tank, the provisions of Part III. of the Public Health (General Sanitation) Regulations, insofar as they relate to water closets and septic tanks, shall be complied with.

(2.) A water closet and septic tank shall not be provided as a means of sanitary convenience where the closet or the tank is likely to be or to become a nuisance or a danger to health.

40.—(1.) Subject to this regulation, sheep may be slaughtered on the premises to provide meat for consumption by rural workers. Slaughtering of sheep.

(2.) The killing site shall be a concrete platform which shall comply with the following requirements:—

- (a) it shall be situated not less than 50 yards from any building;
- (b) it shall measure not less than 5 feet in length and not less than 3 feet in width;
- (c) it shall be firmly embedded in the ground and rise at least 6 inches above the level of the surrounding ground; and
- (d) it shall be so graded as to provide a quick run-off for water.

(3.) The platform shall be washed clean after each killing.

(4.) An earth drain not less than 30 feet in length shall be constructed to carry the water away from the platform.

(5.) A suitable frame shall be affixed to the platform on which a carcase shall be hung during the process of skinning and dressing the carcase.

(6.) After a sheep has been slaughtered—

- (a) the skin shall be removed and hung or stored at a distance of not less than 50 yards from any building.
- (b) the waste and offal shall—
 - (i) be removed immediately from the killing site; and
 - (ii) be burnt or otherwise disposed of so as to prevent unchained dogs from carrying the waste or offal to within 50 yards of any building; and

(c) the carcase shall be dressed.

(7.) When a carcase has been dressed it shall be completely covered with a clean fly-proof bag of duck or strong calico, sufficient supplies of which shall be kept at the site readily available for that purpose.

Disposal of refuse.

41.—(1.) A sufficient number of water-tight metal receptacles with close-fitting lids shall be provided to hold all refuse from the dining room and kitchen.

(2.) All refuse, whether liquid or solid, from the dining room and kitchen shall be removed to a distance of not less than 200 yards from any building at least once in every 24 hours and shall be disposed of—

(a) by burning; or

(b) by being effectively buried at least 3 feet below the surface of the ground.

(3.) The disposal of refuse, as provided in the last preceding sub-regulation, shall be carried out—

(a) where the refuse is to be burnt—at least once every 24 hours; and

(b) where the refuse is to be buried—immediately.

(4.) Receptacles for holding refuse shall be emptied and thoroughly cleaned at least once in every 24 hours.

Offences.

42.—(1.) A person shall not—

(a) wilfully destroy, remove, damage or render ineffective any building, fixture or thing provided in pursuance of these Regulations, or any part of such building, fixture or thing;

(b) where a means of refrigeration has been provided in pursuance of regulation 11 of these Regulations, use that means of refrigeration for a purpose other than the preservation of perishable foodstuffs intended for consumption by rural workers; or

(c) commit a nuisance within any building or within 130 yards of any building.

Penalty: Ten pounds.

(2.) Where a person is convicted of an offence under paragraph (a) of the last preceding sub-regulation, the court may, in addition to any penalty imposed on him, order the offender to make good any loss or damage occasioned by his wilful act.