

HOUSEKEEPING STANDARDS

	POSITION	SIGNATURE	DATE
COMPILED:	SAFETY OFFICER		APRIL 2011
APPROVED:	SITE MANAGER		APRIL 2011

1. **AIM**

To introduce a formalised standard to ensure that all areas are maintained in good order, kept clean and safe.

2. **SCOPE**

This Standard shall apply to all areas where work is conducted by Global Link.

3. **DEFINITIONS**

"Housekeeping" means a place for everything and everything in its place.

4. RESPONSIBLE FOR IMPLEMENTATION

The Site Manager is responsible to have this standard implemented.

5. **GENERAL**

- 5.1 Housekeeping standard inspections differ slightly from physical condition inspections in the sense that during housekeeping inspections, the general cleanliness of working areas are inspected.
- 5.2 The areas to be inspected during housekeeping inspections are:
 - Buildings and floors
 - Lighting (natural and artificial)
 - Ventilation (natural and artificial)
 - Sanitation and plant hygiene amenities
 - Pollution (air, ground and water)
 - Aisles and storage demarcated
 - Good stacking and storage practices



- Removal of scrap material
- Removal of full refuse containers

5.2 The following to be inspected in the areas listed above

- (i) buildings and floors (to be in good state of repair)
 - roofing
 - walls and support columns
 - doorways and frames
 - gutters and down pipes
 - uneven floors
 - carpets
 - roadways and walkways
 - elevated platforms

(ii) Lighting (natural and artificial)

- All fittings and switches in good state of repair
- Windows and skylights kept clean
- All bulbs/fluorescent tubes in good working order
- Emergency lighting adequate
- Defects are reported timeously
- No dark areas which require additional illumination

(iii) Ventilation (natural and artificial)

- Ventilation adequate
- Ventilation system provided in hazardous areas
- Employee complaints investigated (heatstress/coldstress)
- No build-up of mists, vapours, gases, fumes, solvents and dust.
- Regular monitoring done by competent person
- Respiratory equipment supplied where needed and it is used

(iv) Sanitation and plant hygiene amenities

- Toilets and ablution facilities kept clean and hygienic
- Kitchen and tearooms kept clean, hygienic and vermin free
- Sufficient waste bins provided
- Floors, wall tiles fixtures and fittings kept clean
- Soap, towels and toilet paper provided
- Waste bins kept clean and contents removed regularly
- Change rooms kept clean and tidy
- Provision made for food storage
- Showers kept clean



- Sufficient clean drinking water provided
- No food kept in change rooms
- Tuck shop
- Offices
- Laboratory

(v) Pollution (air, ground and water)

- Employees aware of pollution hazards on site
- Handlers of hazardous material properly trained
- PPE adequate and worn correctly
- All chemical spills reported (incident reporting)
- Leaks are repaired immediately
- Air pollution incidents are reported immediately
- Bund walls kept in good state of repair
- Water and material is conserved (no wastage)
- Employees are trained to clean up spills safely
- Monitoring systems are in place(water, air and soil pollution)

(vi) Aisles and storage demarcated

- All lines uniform in colour
- All areas covered
- Lines uniform in width
- Walkways unobstructed
- No materials protruding beyond demarcation
- "No storage areas" demarcated

(vii) Good stacking and storage practices

- stacks correctly erected (maximum height =3x shortest base distance)
- stacks are built in authorised areas
- no unstable or hazardous stacks
- stacks erected and broken down according to procedure and under supervision
- stacks bonded to prevent tumbling
- access to top of stack only by ladder
- stacking on shelves neat and tidy. Heavy objects stored on lower racks
- no stacking on cupboard tops
- no storage in windowsills
- cupboard contents neat and tidy

(viii) Removal of scrap material

- all scrap material removed, sorted and stored in designated areas
- salvage yard kept neat and tidy
- containers with scrap material removed regularly and emptied

- sufficient containers provided
- all containers adequate for purpose of use
- contents of containers removed as per schedule
- no containers overflowing
- separate containers provided for different materials where necessary
- waste recycle program maintained (oil, glass and paper)
- locations of waste bins properly marked in a uniform manner
- lids in place where used

(x) General

- Fire extinguishing equipment should never be obstructed
- Workshops-check the storage of oil and degreasing fluid
- Oil spillages to be cleared up with sawdust. Sawdust to be removed as soon as
 the oil spillage has been cleaned and disposed off as described in the
 environmental procedures.
- Cranes to be inspected and should be clean and free of unnecessary articles.
- Vehicles to be cleaned on a regular basis
- 5.4 Deviations noted on any of the above to be corrected without delay to ensure that working and storage areas are neat, tidy and safe at all times.

6. <u>SAFETY REQUIREMENTS</u>

ISO 14001:1996 OHSAS 18001:1999 Mine Health and Safety Act

7. REFERENCES

Mine Health and Safety Act, Section 11