Drinking Water in the Workplace

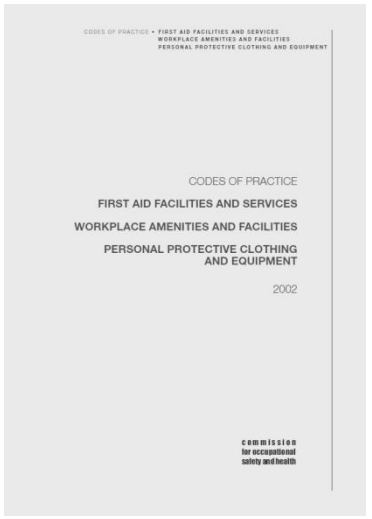
Drinking Water in the workplace

Grant Vella

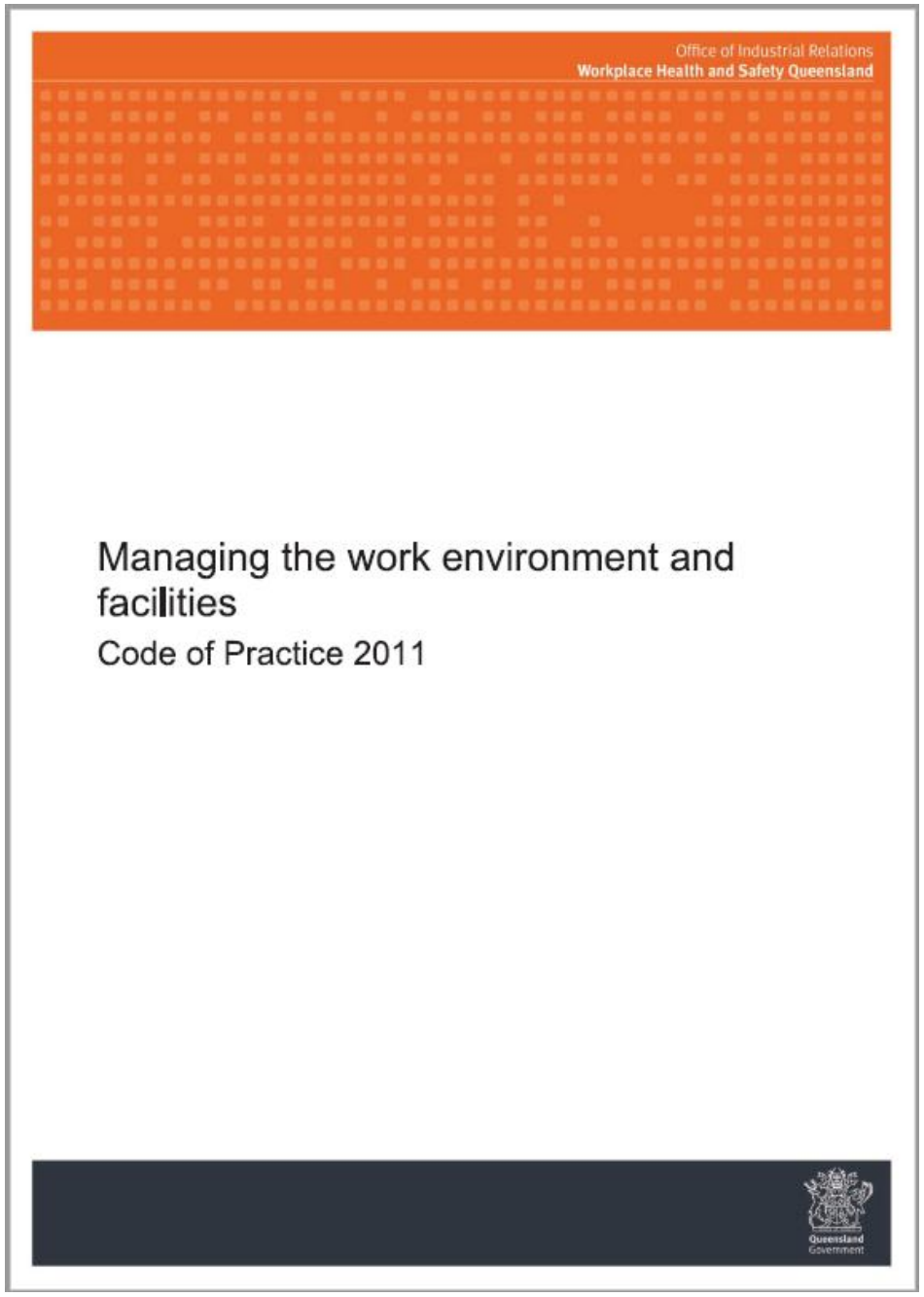
Technical Support & Training
ZIP WATER

- ***Managing the Work Environment & Facilities***
  - ***Queensland Code of Practice 2011***
- ***Designing for Accessibility***
- ***Filtration considerations***

Safe Work Australia



Each State and Territory has their own guidelines that may impact your designs



Workplace Health and Safety Queensland

Managing the work environment and facilities Code of Practice 2011

Workplace Health and Safety Queensland
Managing the work environment and facilities
Code of Practice 2011

Section **3.2 Drinking water**

An adequate supply of clean drinking water must be provided free of charge for workers at all times. The supply of the drinking water should be:

- positioned where it can be easily accessed by workers
- close to where hot or strenuous work is being undertaken to reduce the likelihood of dehydration or heat stress
- separate from toilet or washing facilities to avoid contamination of the drinking water.

Workplace Health and Safety Queensland
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Section **3.2 Drinking water**

The temperature of the drinking water should be at or below 24 degrees Celsius. This may be achieved by:

- refrigerating the water or providing non-contaminated ice
- shading water pipes and storage containers from the sun.

Water should be supplied in a hygienic manner, so that workers do not drink directly from a shared container. This may involve:

- a drinking fountain, where the water is delivered in an upward jet
- a supply of disposable or washable drinking containers.

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Section **3.5 Dining facilities**

Workers should be provided with access to hygienic dining facilities for eating their meals and for preparing and storing food. Depending on the type of workplace, a range of facilities may be appropriate, which could include a shared facility such as a canteen or cafeteria, a dedicated meals area or allowing time for mobile workers to access meal facilities.

A separate dining room should be provided if:

- 10 or more workers usually eat at the workplace at the same time
- there is a risk of substances or processes contaminating food.

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Section **3.5 Dining facilities**

- **Facilities for small static workplaces**
- For some small workplaces, an area within the workplace for making tea and coffee and preparing and storing food might be all that is needed. The facility should be protected from the weather, be free of tools and work materials and be separated from toilet facilities and any hazards (including noise, heat and atmospheric contaminants). It should be supplied with:
- seating
- a sink with hot and cold water, washing utensils and detergent
- an appliance for boiling water
- clean storage, including a refrigerator for storing perishable food
- vermin-proof rubbish bins, which should be emptied at least daily

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Section **3.5 Dining facilities**

Facilities for large static workplaces

A dedicated dining room should be provided that is protected from the weather and is separated from work processes, toilet facilities and any hazards (including noise, heat and atmospheric contaminants). It should be supplied with

- adequate numbers of tables and seats to accommodate each worker likely to use the dining room at one time
- a sink with hot and cold water, washing utensils and detergent
- an appliance for boiling water
- crockery and cutlery
- food warming appliances, such as a microwave oven
- clean storage, including a refrigerator for storing perishable food
- vermin-proof rubbish bins, which should be emptied at least daily

How ?


Zip
IT'S WATER. REFRESHED.
ECONOCHILL
POWER
CHILLED


eastcoast
SPRING WATER

How ?

Drinking Water in the Workplace
Designing for Accessibility

Workplace Health and Safety Queensland
Managing the work environment and facilities
Code of Practice 2011

Section **3.1** Access to facilities

Workers, including those who have particular needs or disabilities, must have access to the facilities. Facilities may not need to be provided if they are already available close to the workplace, are suitable for workers to use and the workers have appropriate opportunities to use them.

Additionally

AS1428

Design for Access and Mobility

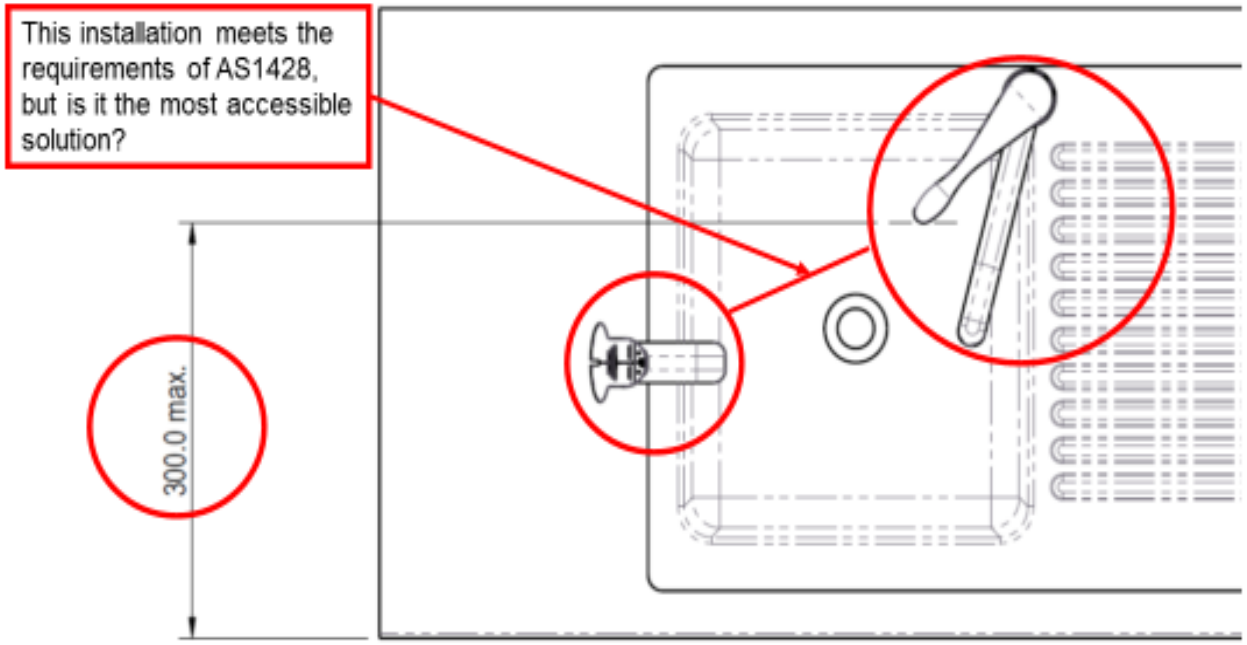
AS1428 calls for the tap handle to be 300mm from the edge of bench

In this example meets the basic requirements of AS1428

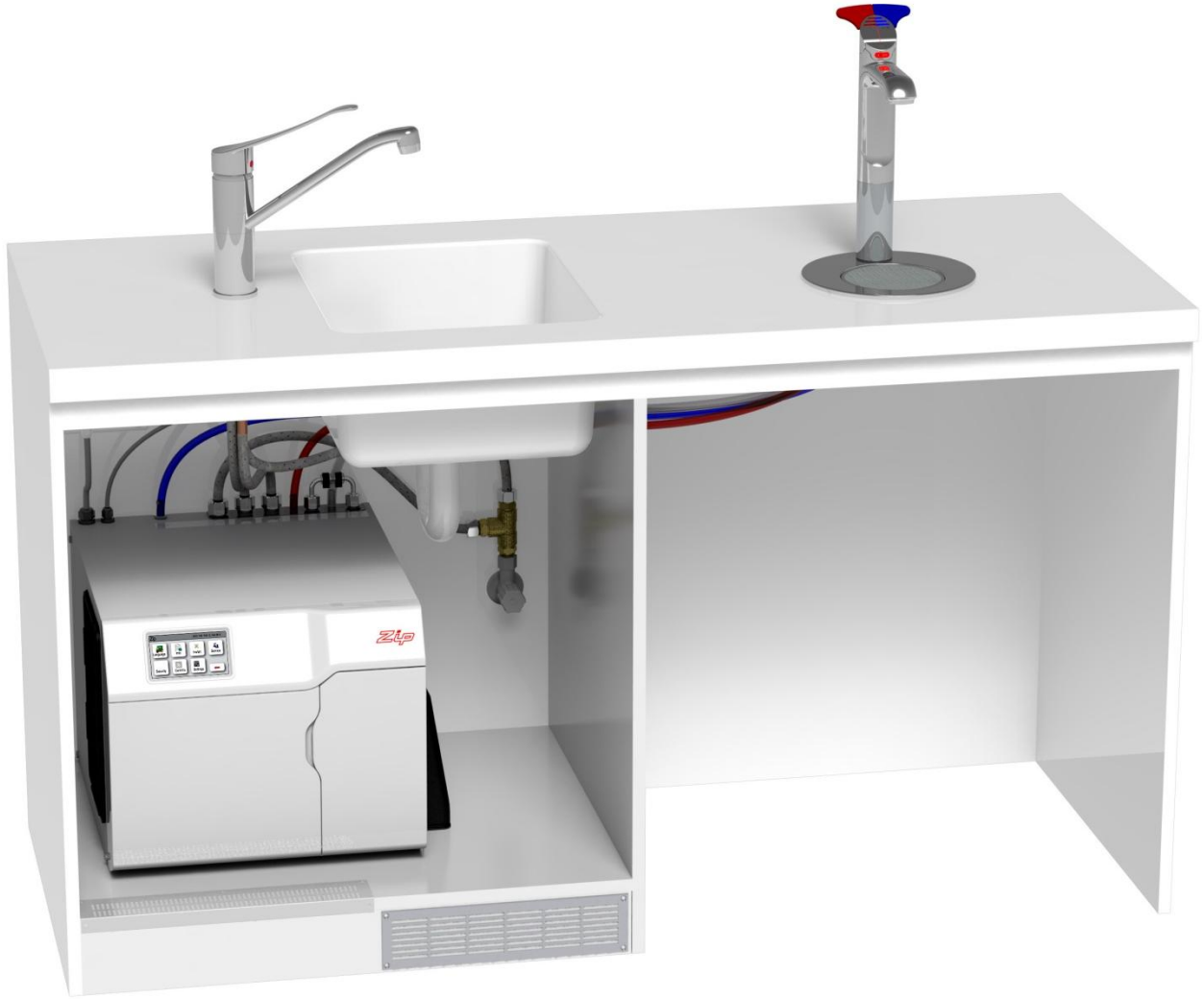
in this example a person with one arm would not be able to safely pour themselves a drink, as they cannot hold the cup and operate at the tap same time

Accessibility

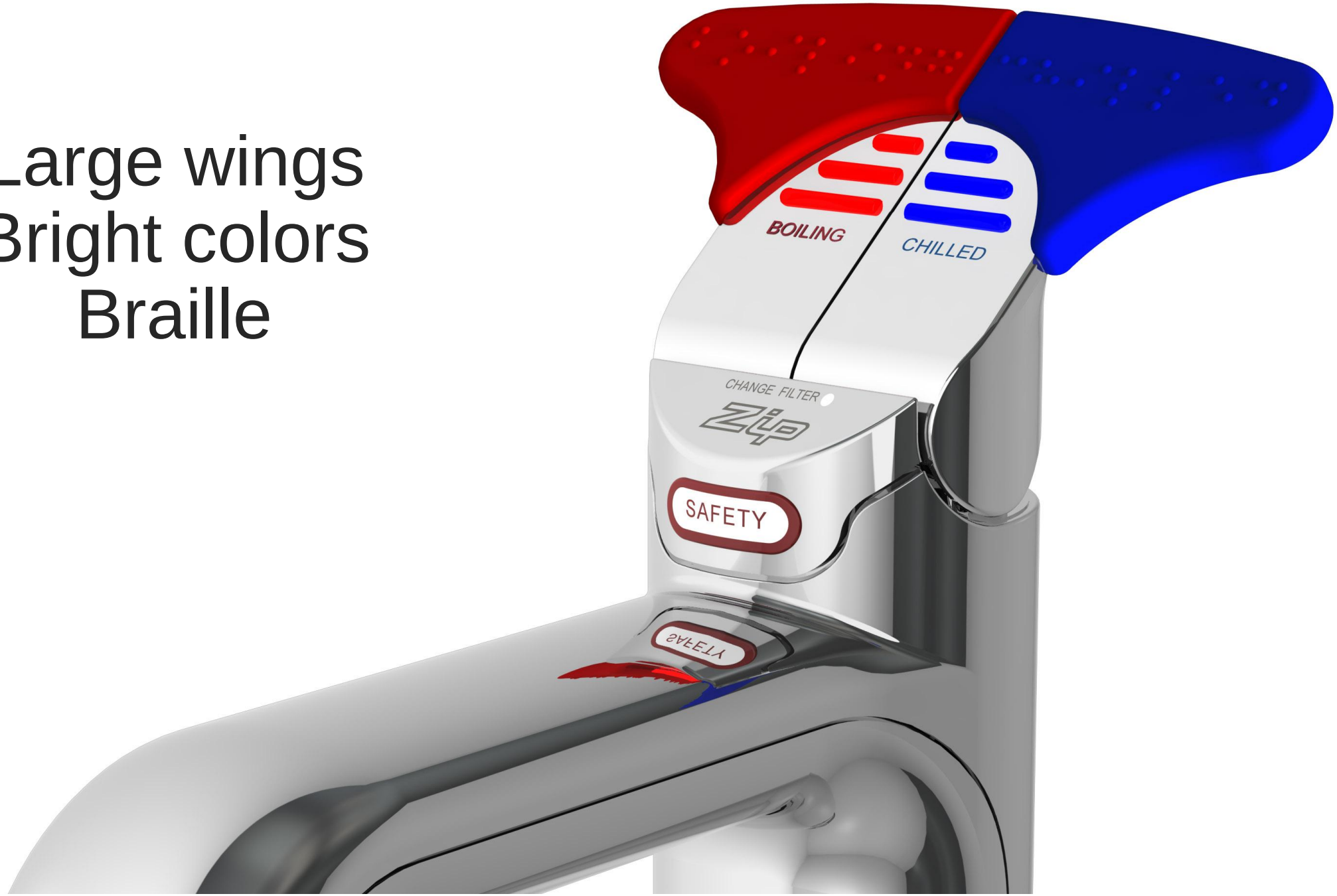
- It is important to consider all of the afore mentioned requirements and provide the most accessible solution possible



Accessible Design using a font



Large wings
Bright colors
Braille



Accessible Design - Chiller

- Accessible Drinking Water Fountain

- Lower bowl for wheelchair or children
- Upper bowl for adults or teens

Drinking Water in the Workplace
Filtration Considerations

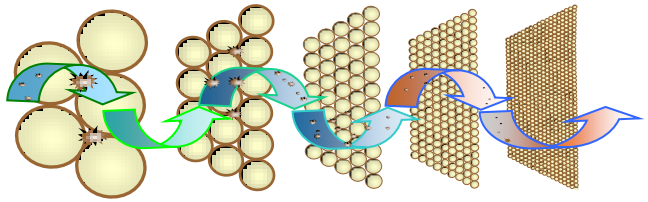
Water Filtration

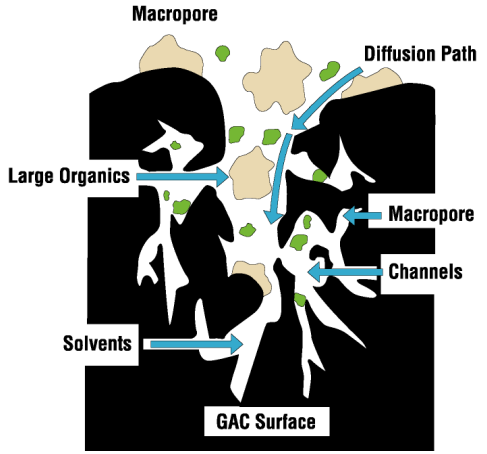
Why should I filter my water?

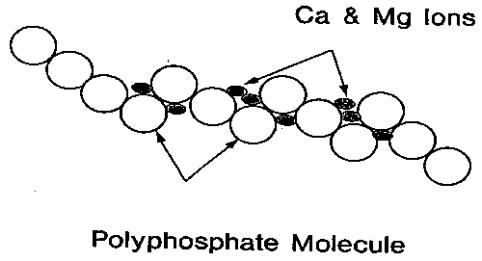
- First consider where your water comes from (rain, lake, ground, desalination)
- Then consider what chemicals are used to treat that water (Chlorine)
- Now ask yourself how does that water get from the treatment plant to your tap (some pipes can be over 100 years old!)
- Then you should consider what the health benefits may be and how filtering your water could help to extend the life of you equipment
- Finally imagine the positive impact your decision to use a filtered water system would have on the environment! How many plastic bottles you would be eliminating?

How it works

- Three actions of water filters
  - **Mechanical**: Pharmaceutical grade microfiber membranes remove sediment and Parasitic micro-organisms down to 0.2 microns
  - **Chemical:** Pre-Activated carbon Block removes Chlorine taste and odour through the process of Adsorption.
  - **Scale Reduction:** Food grade Polyphosphate lubricates the CaCO3 molecules to help prevent the build up of Lime Scale. Helps extend the life of your drinking water appliance.





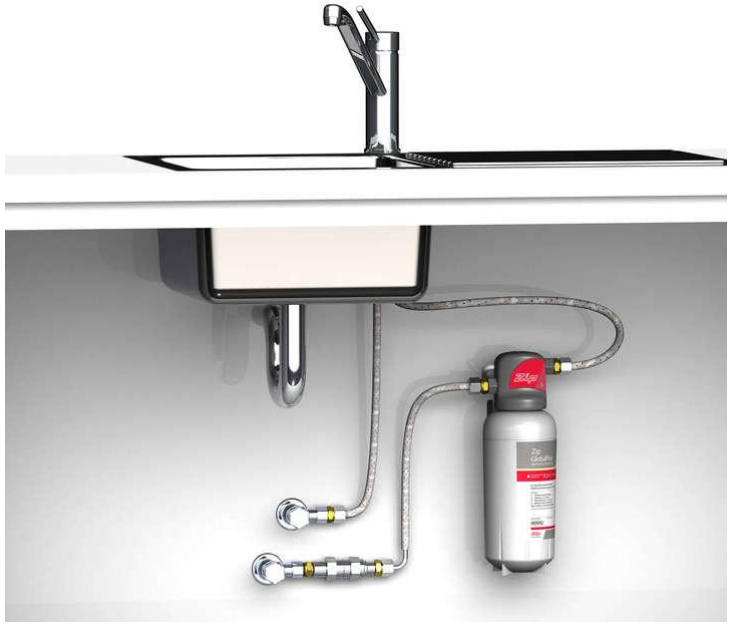


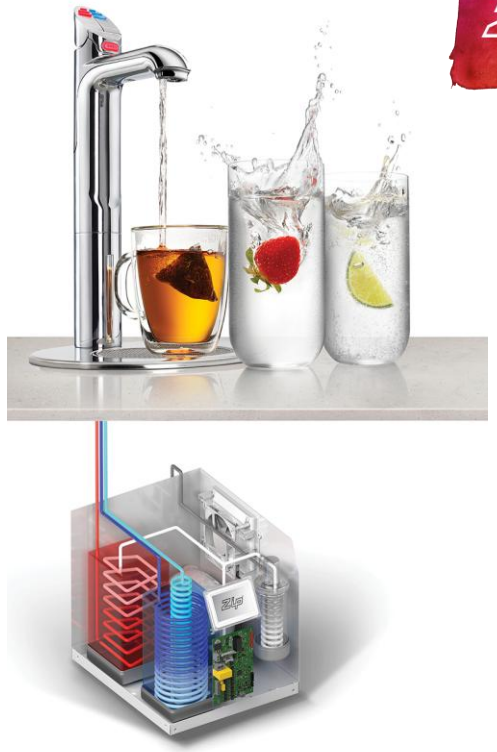
Watermark & NSF

WaterMark

System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Std. No. 42—Aesthetic effects	***Std. No. 53—Health effects***
Chemical Reduction	*Mechanical Filtration*
Taste & Odor	Cyst
Chlorine Taste & Odor	Asbestos
Mechanical Filtration	
Particulate Class I	





Drinking Water Solutions

Thank You

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www.zipwater.com

www.nsf.org

www.worksafe.qld.gov.au