# ics

#### Fact-sheet – How to ensure clean sanitation?



### What is the objective?

#### Why should the factory ensure clean sanitation?

The facility should protect the workers against impact on food security, livelihood, and chronic diseases due to unclean sanitation. Both equipment and awareness are necessary to ensure that clean water, basic toilets, and good hygiene practices are available for workers.

To ensure that, the factory should first be aware of the areas where sanitation is crucial, and it should implement a system to systematically ensure cleanliness in such areas:

- Identify the areas where sanitation is a crucial factor (for example, drinking water facility, toilet areas, washing areas, refectory, canteen, etc.);
- Create procedures and instructions about regular inspection and maintenance of sanitation in the workplace;
- Ensure regular inspection of drinking water facility, toilet areas, washing areas, refectory, canteen and regularly replace the washing equipment;
- Organize awareness trainings for workers to know what are the hygiene measures to take (wash hands with soap or use hand sanitizers, drink potable water, etc.);
- Encourage the workers to follow the basics of sanitation by placing signs on key areas (toilets, eating area, drinking water station, etc.) and enforce the measures with regular reminders.





#### **Fact-sheet** – How to ensure clean sanitation?



# How to achieve the objective?

How to ensure clean sanitation in the workplace?

Step 0

- Recognize necessity of sanitation;
- •Elaborate policy procedures to ensure sanitation;
- •Appoint a manager in charge of ensuring the sanitation for all workers;
- •Identify the areas where sanitation is crucial (drinking water facility, toilet areas, washing areas, dining, canteen, etc.).

- •Improve facilities to ensure sanitation;
- •Ensure hygienic and separate toilets are available for male and female (ensure there is the required number of toilets for the amount of workers on the premises);
- •Ensure clean drinking water system (for example Reverse Osmosis system, water purifier or mineral water etc.);
- •Install the drinking water dispensers, the dining facility/refectory at a suitable distance away from unhygenic areas as toilets;
- •Ensure hand sanitizers / soap dispensers are available at dining and toilet areas.

Step 1

- Ensure regular monitoring and management of areas critical to sanitation;
- •Create a sanitation checklist for each area which includes records of the state of cleanliness of each area and whether sanitizer bottles have been refilled/soap is available;
- •Carry out regular audits to ensure the monitoring process is maintained;
- •Train the cleaning team (use of proper cleaning products, how to use them, importance of routine cleaning).

Step 2

- •Improve awareness of workers about hygiene by organizing trainings and information meetings;
- •Encourage to exclusively drink the water provided by the factory (for example, by posting signs banning the use of running water for drinking purpose);
- **Develop** a habit to clean hands before and after handling food and after toilet usage.

Step 3



## Fact-sheet – How to ensure clean sanitation?



# **Common non-compliances**

Neg espelience	Commont
Non-compliances  Toilet close to drinking water.	Comment
Tollet close to drinking water.	Drinking water facility found close to the toilet area.  There is a risk of contamination of water due to the proximity of drinking water with the toilet.
The worker is drinking water from the toilet.	The worker does not drink the potable water provided by the factory.  There may be a high chance of infection and the worker's health may be severely at risk.
Unclean and non-compliant toilets.	Poor condition of urinals. Toilets are not separated by walls/doors.



# **Good practices**

- > Daily maintenance of critical areas where poor hygiene and sanitation might pose a threat to the workers' health, with management's supervision.
- Periodic awareness training to workers about sanitation.