Environmental Health Guidelines For Dormitories

The following guidelines shall apply to dormitories.

**Toilet Facilities** *(Ref: COPEH 2005, Section 2)*
The following sanitary facilities shall be provided for every 15 workers/boarders or less:
- 1 Water Closet
- 1 Urinal
- 1 Wash-hand Basin
- 1 Shower Room

**Cooking Area** *(Ref: Singapore Standard SS 547:2009, Section 3.4)*
Provisions shall be made for the following:
(a) A proper designated cooking area that is:
   (i) located at least 5 m away from the external walls of the temporary accommodation building, or
   (ii) compartmented from any accommodation spaces by walls, floor and ceiling of non-combustible materials having a minimum ½ hour fire resistance rating, if the cooking area is located within accommodation building.
(b) A roof over the cooking area and the floor to have proper drainage;
(c) Piped PUB water and a sink discharge connected to the sewer;
(d) A raised cooking slab, proper wash area, and adequate number of refuse bins with tight-fitting covers;
(e) Provide proper rodent-proof storage facilities for cooked and raw food;
(f) Measures shall be taken to ensure that no smell, smoke and other public nuisances arise from the cooking at dormitory. Proper equipment shall be provided to abate such nuisances.
(g) Cooking must be at designated area above ground

**Note**:

1 SS 547:2009 “Temporary Housing Quarters on Construction Sites” (*http://www.standards.org.sg/Admin/Preview/Preview.cfm?Id=WN1594&Table=WhatNew&Preview=0*)

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