

CANADIAN PIPELINE CAMP STANDARDS 2012-2018

AGREEMENT made this 11th day of October, A.D., 2012.

BY AND BETWEEN:

PIPE LINE CONTRACTORS ASSOCIATION OF CANADA [herein referred to as the "Association"] on behalf of those employers of employees who have appointed or who may appoint the Association as agent for collective bargaining, those employers on whose behalf the Association is registered or accredited as collective bargaining agent and such other employers of employees as may be or become bound by collective agreement(s) relating to the pipeline sector of the construction industry [herein referred to as the "Employer"]

AND:

UNITED ASSOCIATION OF JOURNEYMEN AND APPRENTICES OF THE PLUMBING AND PIPEFITTING INDUSTRY OF THE UNITED STATES AND CANADA;

INTERNATIONAL UNION OF OPERATING ENGINEERS;

LABORERS INTERNATIONAL UNION OF NORTH AMERICA;

INTERNATIONAL BROTHERHOOD OF TEAMSTERS, CHAUFFEURS, WAREHOUSEMEN AND HELPERS OF AMERICA

[herein referred to as "pipeline craft Union(s)"].

WHEREAS the Canadian Pipeline Advisory Council [herein referred to as the "Advisory Council"] and the Parties signatory hereto are desirous of establishing uniform standards for camp accommodation and amenities in the pipeline sector of the construction industry within Canada; and

WHEREAS the Advisory Council as one of its objects, will act wherever possible to settle matters of dispute which may arise from time to time;

NOW THEREFORE THIS AGREEMENT WITNESSETH that in consideration of the mutual premises and covenants herein contained, the Parties covenant and agree as follows:

ARTICLE 1 - ACKNOWLEDGEMENT

- 1.1 The Parties recognize the transitory nature of pipeline construction, the temporary location of camp facilities and the need for mobility of camp buildings from site to site along the pipeline rights-of-way.
- 1.2 The Parties acknowledge that these Standards are adopted as reasonable guidelines which, in consideration of location, duration and mobility requirements of a particular pipeline contract, may only be modified, by mutual agreement of the Parties.

ARTICLE 2 - LOCATION AND PROTECTION

- 2.1 Each camp will be located as far from the right-of-way and equipment operations as possible and shall be situated so as to provide good natural drainage and maximum protection from the elements.
- 2.2 All portable buildings shall be of sound, weather proof construction and shall be properly insulated as protection against sound and year-round climatic conditions. Enclosed walkways shall be installed to provide covered access between the dining room, recreation room, sleeper units, and each ablation unit during the specified time periods as follows:
 - A. South of 60° latitude - November 1st to April 30th;
 - B. Between 60° and 66° 23' latitude - October 1st to May 31st;

C. North of 66° 23' latitude - September 1st to June 30th.

- 2.3 Each portable unit, when running gear is left attached to facilitate frequent moves, shall be securely blocked under the frame and against wheels to prevent movement when occupied by employees. Where separate ablution units are installed, they shall be so placed as to require the shortest possible walking distance from the sleeping units and, where ground conditions are such that wet or muddy footing may be encountered, walkways of wood, gravel, cinders or similar materials shall be installed between sleeper units and ablution units.
- 2.4 Generators used to supply power to the camp shall be located as far away as practical from the sleeping facilities, or provided with noise abatement, to minimize the effects of noise and vibration on the occupants.

ARTICLE 3 – CAMP STRUCTURES

3.1 Installation and Servicing

- 3.1.1 The installation, moving, servicing and maintenance of camp facilities carried out by the Employer shall be performed by members of the pipeline craft Unions. Where camp facilities are provided by a third party or parties, they shall be installed, moved, serviced and maintained by employees who are members of, a recognized Building Trades union.
- 3.1.2 Prior to occupancy, the camp shall be inspected by a committee comprising an authorized representative from each of the pipeline craft unions, the employer, and the camp supplier. At a minimum all hot water tanks and domestic water lines to be flushed out prior to camp accommodations opening. All heating and

ventilation ducts will be vacuumed prior to camp accommodation opening. All existing carpeting shall be shampooed prior to camp accommodations opening or replaced if necessary by linoleum or tile. All living accommodation shall be fumigated prior to camp accommodations opening if deemed necessary by the Review Committee.

3.2 Fire Protection

3.2.1 A fire alarm and protection system shall be provided for each building in accordance with provincial or territorial standards as a minimum.

3.2.2 Fire security will be determined on an individual camp accommodations basis with an enunciator panel or similar warning system located in a guard shack or other location accessible to emergency personnel.

3.2.3 Smoke detectors shall be installed in each sleeping room, ablution unit, dry room and hallways. Heat detectors shall be installed in the furnace room and laundry room. Manual pull stations shall be installed adjacent to each exit door. An audible Fire Code compliant alarm shall be located in the corridor. There shall be twenty-four (24) hour standby power to operate the fire alarm system in case of power failure. There shall be emergency lighting in all camp units, hallways and ablution units. There shall be illuminated exit signs at all exit doors. Chemical fire extinguishers shall be provided on a ratio of one (1) extinguisher per twenty (20) occupants.

3.3 Walkways and Parking Facilities

3.3.1 Walkways shall be installed between all buildings. Where adverse weather conditions prevail, walkways shall be enclosed.

- 3.3.2 Beyond the plug-ins required for work operational vehicles, there shall be plug-ins equivalent to fifty (50) percent of camp occupancy. Plug-ins to operate on basis of 50% turned on for 1/2 hour at a time on an alternating basis. A backup boosting system will be available on-site. Parking lots shall be provided and maintained on a regular basis. Vehicle plug-in facilities shall be supplied for camp occupants' vehicles during winter months.

ARTICLE 4 - LIVING ACCOMMODATION

4.1 Sleeping Rooms

- 4.1.1 Each occupant shall be provided with a single sleeping room of not less than eight (80) square feet of floor space. The interior walls and ceilings shall be suitably clad and properly finished. The floor shall be covered with a suitable material, such as linoleum or tile. Each sleeping room shall be properly insulated for soundproofing and for protection against year-round climatic conditions. Each sleeping room shall be fully enclosed with a door and a mortise-type lock, and the occupant shall be supplied with one (1) key at no cost. Windows shall be provided with a weather-proof window and screen and with window blinds, venetian blinds or drapes. Blackout drapes shall be provided on all windows in those camps north of 60 degrees latitude or in summer camps.
- 4.1.2 Sleeping rooms will be maintained daily and such maintenance shall include making of beds, emptying ashtrays and wastebaskets, and sweeping of floors.

4.2 Comfort and Convenience

The following shall be supplied to each occupant of each sleeping room:

- 4.2.1 A single, good quality, household-type bed of box spring and mattress construction of not less than eighty (80) inches in length and thirty-nine (39) inches in width.
- 4.2.2 Fresh, clean bed clothing, including mattress cover; two sheets; one 12" x 24" pillow and pillow case (two if requested); two blankets; one bed cover. Sheets and pillow cases(s) will be changed for each new occupant and weekly thereafter. Bed cover and mattress cover will be sterilized for each new occupant. Blankets will be sterilized for each new occupant and changed every two (2) months thereafter.
- 4.2.3 A clothes closet fitted with a hasp and staple, and with minimum dimensions of twenty-four (24) inches in depth, thirty-six (36) inches in width, and of sufficient height to permit the hanging of overcoats, coveralls and other such personal belongings, with a shelf and a clothes hanger rod.
- 4.2.4 A table or desk equipped with a regular drawer.
- 4.2.5 A waste basket.
- 4.2.6 A padded chair.
- 4.2.7 At least four (4) coat hooks and one (1) towel rack on interior walls.
- 4.2.8 A mirror-type cabinet with screened integral light fixture and electrical outlet receptacle.
- 4.2.9 Electrical outlets and fixtures, including a ceiling light with a wall switch, a bed light, and two (2) duplex receptacles.

4.2.10 A television serviced from a main satellite dish or cable provider.

4.2.11 A radio shelf.

4.2.12 All bedrooms and common areas shall have internet access. Internet shall have the maximum bandwidth that is reasonably available at the particular location of the camp. When necessary, the camp manager will allocate individual bandwidth. Where the camp has access to fibre optics, service to bedrooms shall consist of: HD Television, basic cable package; set top box; resident ability to order additional services (channels, pay per view, etc.); isolated/secure /dedicated internet connection; and bilingual support 24/7/365.

4.3 Heating and Air Conditioning

4.3.1 Heating of each sleeping room shall be by a dual heat system using forced air flow set at 20° Celsius supplemented by a thermostatically controlled electric baseboard heater. The forced air systems shall have indoor ducts, tight sealing registers and deflectors. The baseboard heater shall have thermostats located five (5) feet above the floor level on the opposite wall to the baseboard heater.

4.3.2 Where a camp facility will be occupied for at least two of the months of June, July and August, there will be air conditioning provided in each sleeping room.

4.4 Corridors and Exits

4.4.1 Corridors of sleeping units are to be completely enclosed and heated. Corridor floors shall have an underlay of material adequate to deaden objectionable noise and shall be covered with non-slip material.

4.4.2 Each corridor exit shall be equipped with two (2) exterior-type doors placed four (4) feet apart. These doors shall be screened from May 15th to October 15th.

4.4.3 Exterior doors for corridors shall be weatherproof and fitted with automatic door closures.

4.4.4 Corridors shall be cleaned daily.

4.4.5 Footwear scrapers shall be installed at the exterior entrances to all corridors.

4.5 Laundry Facilities

4.5.1 Each complex of sleeping rooms shall have heated laundry facilities equipped with a minimum ratio of two (2) heavy duty automatic washers, three (3) heavy duty automatic dryers, one (1) slop sink with an adequate supply of hot and cold running water for cost-free use by the occupants for each forty-two (42) to forty-nine (49) person complex.

4.5.2 Laundry facilities shall be cleaned daily.

4.5.3 A heated dry room equipped with racks and clothes hangers, for the purpose of daily drying of outer clothing, shall be made available in each complex of sleeping rooms.

4.6 Segregated Living Accommodation

4.6.1 Male and female persons shall be housed in separate living accommodations where reasonably practicable.

4.7 Washroom and Toilet Facilities

4.7.1 Washroom and toilet facilities shall be housed in the same building, and shall be separated from sleeping rooms by full partitions and shall have separate ventilation with suction fan.

- 4.7.2 Adequate supplies of paper towels, toilet tissue and a cooler style fountain for dispensing potable water shall be supplied.
- 4.7.3 Flush toilets shall be provided at the following ratio:
One (1) toilet for 1 to 5 persons
Two (2) toilets for 6 to 10 persons
Three (3) toilets for 11 to 15 persons
Four (4) toilets for 16 to 30 persons
Five (5) toilets for 31 to 45 persons
Six (6) toilets for 46 to 60 persons
Seven (7) toilets for 61 to 75 persons
Eight (8) toilets for 76 to 90 persons
with the addition of one (1) toilet for each fifteen (15) persons thereafter.
- 4.7.4 Urinals shall be provided at the ratio of one (1) per twenty-five (25) men.
- 4.7.5 Wash basins shall be provided at the ratio of one (1) per five (5) persons with one (1) mirror over each basin.
- 4.7.6 Individual shower units shall be provided at the ratio of one (1) per ten (10) persons. All hot water tanks supplying multi-shower washrooms shall have a minimum capacity of seventy-five (75) gallons. Hot water tanks in units manufactured after signing of agreement and all replacement tanks shall be capable of 300 US gallons per hour recovery at 100 degrees F differential. Hot water tanks or individual shower units shall be equipped with anti-scald devices.
- 4.7.7 A dressing cubicle adjacent to the shower stall shall be provided with curtains, a hinged seat on the wall or a bench seat, a plastic duckboard, and two (2) double clothes hooks.
- 4.7.8 Washroom and toilet facilities shall be cleaned daily.

- 4.7.9 For work awarded after January 1, 2013, “Jack and Jill” type washrooms shall be in effect. “Jack and Jill” type washrooms shall apply to all existing camps after May 31st 2014 unless an existing individual camp is subject to grandfathered status.

ARTICLE 5 - DINING AND RECREATION

5.1 Dining Facilities

- 5.1.1 Dining Facilities shall be of sufficient size and employ sufficient staff to handle the serving of all persons residing in camp in two (2) sittings per meal of not more than thirty (30) minutes each. Food shall be of good quality and menu varieties shall be as in Appendix A which is attached hereto.

5.2 Camp Commissary

- 5.2.1 A camp commissary shall be provided and have available, at prevailing retail prices in the area, tobacco supplies, soft drinks, magazines, newspapers, toilet goods, a variety of “over the counter” cold and flu medications, stationery, postage stamps, and essential work clothing bearing a Union-made label. The hours of operation shall be determined by the Camp Committee.

5.3 Recreation Facilities

- 5.3.1 Recreation facilities shall be provided on the basis of a minimum of six (6) square feet of recreational floor space per person, not including offices or commissary space. Recreation space shall be in an insulated building with positive air movement, adequately heated and contain washrooms that are properly ventilated.

- 5.3.2 Recreation facilities shall, provide for card games, pool, darts, shuffleboard, and such other games of chance as may be available.
- 5.3.3 Premium coffee, tea and hot chocolate, with the customary condiments, pastries and fresh fruit shall be available in the recreation hall or other appropriate facility during at least two (2) evening hours as determined by the Camp Committee.
- 5.3.4 A television set shall be installed in each of the two (2) partitioned rooms within the recreation room. Television reception shall be enhanced by satellite or cable to be signal fed to all sleeping rooms and recreation rooms.
- 5.3.5 As soon as possible, pay telephones, internet hook-ups, and/or other means of communication shall be made available. Pay telephones shall be installed on the basis of one (1) telephone per one hundred occupants. Any and all charges shall be borne by the originator of the call. Pay telephones shall be installed on the basis of:

1 to 50 occupants	one telephone
51 to 100 occupants	two telephones
101 to 150 occupants	three telephones
151 to 200 occupants	four telephones
201 to 250 occupants	five telephones
251 to 300 occupants	six telephones
301 to 400 occupants	seven telephones
401 to 500 occupants	eight telephones
501 to 600 occupants	nine telephones
601 to 700 occupants	ten telephones

and thereafter there shall be one additional telephone for each 100 occupants. Internet hook-ups shall be installed on the basis of one (1) internet hook-up per fifty (50) persons with a minimum of two (2) of each on site. All telephones and internet hookups shall be equipped with privacy booths.

5.3.6 A commercial-type ice making machine of adequate capacity shall be installed in the recreation facilities.

5.3.7 The recreation facilities shall be cleaned daily.

ARTICLE 6 – CATERING SPECIFICATIONS

6.1 Quality of Food

6.1.1 MEAT – “AAA” Standard

6.1.2 FOWL - "AA" grade or equivalent

6.1.3 DAIRY PRODUCTS - "AA" Grade

6.1.4 CANNED GOODS – Canada Standard, Canada Choice or Canada Fancy

6.2 Menu Requirements

6.2.0 Weekly menus shall include vegetarian and diabetic options.

6.2.1 Breakfast Specific:

Three (3) varieties of chilled juices and sugar-free juices; hot porridge; assorted dry cereals; bacon; fried and boiled eggs; white and brown toast; tea; coffee; milk.

Variables:

One (1) of stewed prunes, stewed rhubarb, one-half (½) grapefruit or other fruit; ham and sausage at least twice per week and one (1) other assorted meats on other days; two (2) of scrambled eggs, poached eggs or omelets; two (2) of hash browns, fried potatoes or baked beans; one of hot cakes or French toast.

6.2.2 Lunch Specific:

Soup (to include clam chowder on Fridays); first, second or third line meats (one of each but can substitute second line or third line); boiled potatoes; rice; two vegetables; assorted cold cuts

(must include two (2) of cold roast beef, chicken and ham); two (2) types of salads; salad dressings and oils; pickles; brown and white bread and rolls; cake; cookies and pastry; one type of pie; tea; coffee; milk.

Variables:

Mashed potatoes plus; one of baked, scalloped or french-fried potatoes; two each of celery, carrot sticks, radishes, sliced tomatoes, sliced cucumbers, green onions, boiled or pickled eggs; cheeses; one of jello or puddings; canned fruit once per week; ice cream twice per week; one of lemonade, iced tea or juices.

6.2.3 Dinner Specific:

Same as lunch except that each week first line meat shall be beef steak or prime rib twice, roast beef once, roast pork once, baked ham once, roast or fried chicken once and roast turkey once.

Variables:

Same as lunch except canned fruit three times per week and ice cream twice per week.

6.2.4 Cold Lunches:

All sandwiches shall be prepared by the catering staff. When practical, a pre-ordering system may be utilized by the caterer. Sandwiches shall be date coded and be prepared utilizing the following assortments of fills. A selection of four of these are to be made available each day: cold roast beef, ham and pork, prepared meats, egg salad, fish, lettuce, cheese and appropriate dressings. Pickles plus three of the following assortment of garnishes shall be provided each day: celery, carrot sticks, radishes, sliced tomatoes, sliced cucumbers, green onions, and boiled or pickled eggs. Cakes, pastries and pies; fresh fruit; tea; coffee; milk and soup for thermos fillings shall also be provided.

- 6.2.5 Fresh Fruit
Fresh fruit shall be available in the dining room at meal hours.

6.3 Serving Specifications

- 6.3.1 Residents are entitled to eat all the food they want. The size of the servings may be limited, however free access must be provided for those who wish to return for additional servings. Should the serving line run out of first line meat choice during regular meal periods, it must be replaced immediately by another first line choice. Food, other than fruit and lunch packs, is not to be removed from the kitchen or dining hall. Persons found moving food beyond those perimeters may have camp privileges revoked.
- 6.3.2 Meals shall be prepared in accordance with specifications contained herein and, where there is an infraction of minimum requirements may be subject to review by the Chair of the Camp Committee and the Catering Manager, at a mutually agreed time.

6.4 Variety

- 6.4.1 First-Line:
Beef steak, veal or pork cutlets, roast beef, roast pork, ham, ham steak, chicken, turkey, pork chops, veal chops, roast lamb, roast veal, roast duck, prawns, shrimp, oysters, prime rib, spare ribs, scallops, trout, salmon, halibut, black Alaska cod.
- 6.4.2 Second-Line:
Fish, short ribs, spare ribs, stews, meat pies, liver, curried dishes, meat balls, pasta and sauce, sausages, salisbury steak, swish steak, ground beef, lamb chops, corned beef, beef, chicken or pork stir fry's, Chinese food, chicken balls,

chicken wings, perogies, burgers, pork hocks, pizza.

- 6.4.3 Third-Line:
Wieners, omelettes, chili con carne, baked beans, chicken and turkey turnovers, fried rice, chicken nuggets, tacos, tortillas, fajitas, donairs, dishes utilizing leftover meats or other dishes designated as chef's choice.

6.5 Dining Hall and Kitchen Provisions

- 6.5.1 The kitchen shall have at least one (1) hot line so that plates and breakfast foods may be served hot. It shall also have large enough grill space, ovens, bake ovens, dishwashing facilities, refrigeration facilities and storage, all of which shall be kept in a clean condition at all times. Positive air flow shall be provided.
- 6.5.2 Subject to Provincial or Territorial Health Regulations, kitchen facilities, equipment and food supplies shall be subject to inspection by the duly authorized representatives of the Camp Committee at any and all times.
- 6.5.3 Recognizing that camp kitchen design may change, or circumstances may vary from camp to camp, the following guidelines shall apply in determining the minimum number of serving lines acceptable in a camp kitchen. One serving line should be able to accommodate service of up to four hundred and fifty (450) camp residents in one hour at lunch or dinner service. Alternatively, where meal times are staggered or non-traditional serving line designs are used, there should be no longer than an eight (8) minute wait between the time a camp resident lines up for a meal and the time they are served their first portion. For breakfast service, every effort shall be made to keep this time at or below five (5) minutes from time of line up to service of first portion. Where

the above service standards are not being met, the Camp Committee will meet to inspect the situation and make recommendations to alleviate the situation.

- 6.5.4 The dining room shall be of sufficient size and employ sufficient wait staff to adequately serve the camp occupancy in not more than two and one-half (2 ½) hour sittings per meal.
- 6.5.5 The following stations shall be located so as not to impede serving of the steam tables:
 - 1. Beverage station, i.e. tea, coffee, milk, cold drinks, drinking water, etc.
 - 2. Fresh fruit station, i.e. apples, oranges, bananas, pears, plums, grapes, watermelon, etc.
 - 3. Cold table, i.e. salads, cold meats, green vegetables, cheese, etc.
- 6.5.6 Trays and/or dishes are to be cleared by members of the culinary staff.
- 6.5.7 Tables shall not be less than three (3) feet in width. Settings at the table shall be not less than thirty (30) inches per person with adequate width and space between tables.
- 6.5.8 Dinner plates are to be kept warm prior to the serving of meals.
- 6.5.9 There shall be no cracked or chipped dishes used.
- 6.5.10 No person shall be required to stand outside of the entrance hall waiting for the line up to go through.
- 6.5.11 To expedite meal service, meal hours may be staggered.
- 6.5.12 The entrance to the serving lines shall be fully enclosed, heated and provided with clothes hooks and adequate shelves to accommodate the hanging

of outer clothing and hard hats. Soiled coveralls and hard hats will be prohibited in the dining hall.

- 6.5.13 Garbage areas adjacent to kitchens shall be screened, sprayed and kept clean at all times.
- 6.5.14 Garbage cans retained in the kitchen and dining hall shall be washed daily with steam or scalding water.

ARTICLE 7 – GENERAL PROVISIONS

7.1 Department

- 7.1.1 Occupants shall be expected to conduct themselves in an orderly fashion at all times and shall show due consideration to fellow occupants by maintaining reasonable hours and refraining from rowdiness and inordinate noise while on camp premises.
- 7.1.2 Any and all acts of willful misconduct, brawling, vandalism, damage to camp property, theft of camp equipment and supplies or violation of reasonable and published Employer camp rules shall be cause for instant dismissal and shall be subject to the Grievance Procedure in the appropriate Collective Agreement(s).
- 7.1.3 Security shall be provided and determined on an individual camp basis.
- 7.1.4 Smoking shall NOT be allowed within the sleeping rooms, hallways, kitchen, dining room, recreation room or any other common areas within the camp. Where permitted by law, smoking will be allowed in a designated heated “Smoking Room”, furnished and well ventilated which is additional to the required recreation room and which may be attached to or separate from the existing recreation room.

7.1.5 There will be no public posting of names of workers and their corresponding living accommodations or room numbers.

7.2 Camp Committee

7.2.1 There will be recognized, on each project, a Camp Committee comprised of one Job Steward representing each of the pipeline craft Unions, one (1) contractor representative and the Camp Manager, which shall be responsible for enforcement of these camp standards or any mutually agreed upon modifications thereof.

7.2.2 The Camp Committee will select one of its members to act as Chairman whose responsibility it will be to arrange regular meetings and to record the proceedings of each meeting. The Chairman will have the authority to review any complaints of employees in respect of camp conditions and any actions of the Employer resulting from improper deportment with the Job Superintendent and/or the Camp Manager.

7.2.3 Complaints by individual employees shall be submitted in writing to their respective Job Stewards who shall present them at the next regular meeting of the Camp Committee. Any complaint held to be valid by a majority of the Camp Committee will be submitted in writing by the Chairman to the Job Superintendent for adjustment.

7.2.4 The Job Superintendent or his designate may attend any and all meetings of the Committee with a view to expediting the adjustment of any valid complaint or submitting any complaint with regard to improper deportment or infraction of published Employer Camp rules.

7.2.5 The Camp Committee shall have the authority to withdraw the camp privileges of anyone found guilty of any infraction of camp rules.

7.2.6 Camp Rules as established by the Camp Committee shall be posted in each sleeping room, recreation room and dining hall.

7.3 Medical

7.3.1 Competent medical staff shall be available in or near the camp on a twenty-four (24) hour basis to handle medical emergencies in accordance with the current applicable government regulations relating to occupational safety and health. Competent medical staff means nurse or equivalent as a minimum.

7.3.2 An air emergency medical evacuation unit shall be readily available at or near the camp for the transportation of sick or injured persons.

7.4 Water Supply

7.4.1 The drinking water supply for the camp shall be tested at the time of initial camp occupancy to ensure it is potable, and thereafter shall be routinely tested not less than once per week and the results posted in a conspicuous location.

ARTICLE 8 - DISPUTES

8.1 Where a complaint which is held to be valid cannot be adjusted between the Camp Committee and the Job Superintendent within forty-eight (48) hours, details of the complaint and the remedy sought shall be submitted in writing to the Chairman of the Advisory Council who shall appoint a subcommittee consisting of two Union representatives and two Employer representatives from among the regular and alternate

members of the Advisory Council or their designated substitutes.

- 8.2 In no case and at no time shall representatives of the Union or the Employer involved in the dispute be appointed to the subcommittee.
- 8.3 The subcommittee thus appointed shall meet and render a decision within three (3) days of appointment. A unanimous decision of the subcommittee shall be final and binding.
- 8.4 In the event that the subcommittee arrives at a majority decision which either party is unwilling to accept, or is unable to arrive at a decision within the prescribed time limits, the matter shall be referred to an Arbitration Board consisting of two (2) members, one to be named by the Employer and one by the Union(s). These two (2) members shall choose a third member as Chairman. If either party to the dispute fails to appoint its member or if no third member can be agreed upon within forty-eight (48) hours, then application shall be made to the appropriate governmental authority over labour matters for the appointment of a person to represent the defaulting party or a third member to act as Chairman. The Arbitration Board shall meet and render its decision within fourteen (14) days, however, this time limit may be extended by mutual consent.
- 8.5 The decision of the majority of the Arbitration Board shall be final and binding. If there is no majority decision, then the decision of the Chairman shall constitute the decision of the Board. Each party shall bear the expense of its appointee and both parties shall share equally the expense of the Chairman.
- 8.6 The time limitations specified herein may be extended only by mutual agreement of the parties or by order of the Chairman of the Arbitration Board.
- 8.7 Pending settlement of any complaint the work shall be prosecuted without slowdown or work stoppage.

ARTICLE 9 - EFFECTIVE DATE AND RENEWAL

9.1 These standards shall apply to all new camps for projects awarded after January 1st, 2013. These standards shall apply to all existing camps after May 31st, 2014. These standards shall remain in full force and effect until December 31, 2018 or until otherwise amended by mutual agreement of all Parties hereto. In the interim, all existing camps shall fall under the provisions of the existing Camp Standards dated 2004–2008.

IN WITNESS WHEREOF, we the undersigned, hereby attach our signatures to this Agreement:

PIPE LINE CONTRACTORS ASSOCIATION OF CANADA



Lyall Nash, Chairman
Canadian Pipeline Advisory Council



Neil Lane
Executive Director

UNITED ASSOCIATION OF JOURNEYMEN AND APPRENTICES OF THE PLUMBING & PIPEFITTING INDUSTRY



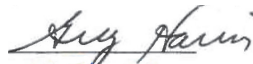
Rob Kinsey, International Representative

INTERNATIONAL UNION OF OPERATING ENGINEERS



Lionel Railton, International Representative

LABORERS INTERNATIONAL UNION OF NORTH AMERICA



Greg Harris, Manager Sub-regional Office, Western Canada

TEAMSTERS CANADA



Roy Finley, Director of Teamsters Canada
Construction Division

**LETTER OF UNDERSTANDING
Camp Standards for Minor Projects**

BY AND BETWEEN:

PIPE LINE CONTRACTORS ASSOCIATION OF
CANADA

AND:

UNITED ASSOCIATION OF JOURNEYMEN AND
APPRENTICES OF THE PLUMBING AND
PIPEFITTING INDUSTRY OF THE UNITED
STATES AND CANADA;

INTERNATIONAL UNION OF OPERATING
ENGINEERS;

LABORERS INTERNATIONAL UNION OF NORTH
AMERICA;

INTERNATIONAL BROTHERHOOD OF
TEAMSTERS, CHAUFFEURS, WAREHOUSEMEN
AND HELPERS OF AMERICA

[herein referred to as "pipeline craft Union(s)"].

WHEREAS the above parties have agreed on CANADIAN
PIPELINE CAMP STANDARDS;

IT IS UNDERSTOOD and agreed that on those pipeline
construction projects of not more than two (2) months
duration or involving camp installations for less than two
hundred (200) employees, and on those projects involving
pipe sizes under 16 inch diameter, the Parties shall be entitled
to enter into a memorandum for modifications to the
CANADIAN PIPELINE CAMP STANDARDS as may be
considered appropriate under the existing circumstances.

PIPE LINE CONTRACTORS ASSOCIATION OF CANADA



Lyall Nash, Chairman
Canadian Pipeline Advisory Council



Neil Lane
Executive Director

UNITED ASSOCIATION OF JOURNEYMEN AND APPRENTICES OF THE PLUMBING & PIPEFITTING INDUSTRY



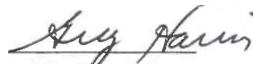
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