Natural Resource Ministries

Inspection Form - Compliance with Camp Standards

CAMP STANDARDS DO NOT APPLY IF A CAMP IS OCCUPIED BY LESS THAN 5 PERSONS

Contract No.: IM24TLE001 Contractor Name: _____

Camp Location: _____ Contract Rep/Foreman: _____

Ministry: Forests

Ministry Rep: Todd Fradsham, RFT, Operations Technologist Date of Inspection: _____

Inspected by: _____ Number of Persons in Camp: _____

Date Camp Established: _____ Number of Cook(s) in Camp: _____

Section		Compliance with Camp Standards Schedule	Comply? Yes	No	Remarks
Agreement (clause 15.20 in NRS1000)		Prior written approval from ministry given for use of recreation sites or Crown land?			
		Camp Standards Schedule (NRS776)			
		Accommodation Requirements			
4.01		Exemptions? Which clauses?			
		offsite accommodation suitable w/safe and effective transportation?			
6.01		**Standards**			
		locations & contact info. provided to Health Authority?			
		locations & contact info. provided to WorkSafe BC?			
		locations provided to Ministry Representative?			
		72 Hours notice prior to setting up camp?			
6.02		**Supervision**			
	(b)	copy of camp standards posted			
	(c)	When applicable *Silviculture Workers Fact Sheet* posted & easily visible?			
	(d)	camp clean and sanitary			
	(f)	domestic animals controlled			
		Water Supply			
6.03		approved by Health Authority, operating permit issued?			
6.04		Approval from Ministry of Environment for short term water use from stream or other water body?			
6.05		with exception of purchased bottled water, water samples provided to Health Authority?			
6.08		containers for water not used for other purposes			
		containers securely closed and tapped			

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6.09		containers clean			
6.10		unfit water - no connections, warning signs			
		Campsite			
6.11		good drainage			
6.12		drainage not contaminating water			
6.13		approved location			
6.14		**Sleeping Accommodations *Provided by Contractor***			
	(a)	>18 m^2 has been inspected by fire official			
	(b)	>6 m from building, vehicles, engines, other structures			
	(c)	adequate bracing			
	(d)	are flame resistant			
	(e)	flammable materials not used in structures			
	(f)	flammable material stored >15 m from structures			
	(g)	well ventilated			
	(h)	weather proof with adequate lighting			
	(i)	floors smooth and easily cleanable and clean			
	(j)	not overcrowded			
	(k)	dry storage for clothing / possessions			
	(l)	not used for drying clothes			
	(m)	ground sheet for bed <30 cm above ground			
	(n)	waterproof barrier for mattresses and pillows			
	(o)	clean and sanitary condition			
		Kitchen and Meals			
6.17		operating permit issued?			
6.18	(a)	kitchen separate and cleanable			
	(c)	hand basins, soap, disposable towels			
	(d)	utensils cleaned, sanitized, & personal water bottles cleaned daily			
	(e)	non-absorbent surfaces clean/sanitized			
	(f)	3 sink method / air dry			
		Dining Room			
6.19		dining room size, separate from kitchen, clean			
6.20		dining room dry, heated, insect/ vermin controlled			
		Food Handlers			
6.21	(c)	valid FOODSAFE certificate(s) (names & numbers)			
		Food			
6.22	(a)	food from commercial source & protected from contamination			
	(b)	ice of drinking water quality			
	(c)	hazardous food < 4.0 C or > 60c /, logged daily			
	(d)	adequate space, thermometer in refrigeration units			
	(e)	supplies off floor, protected from contaminants			
		Food Equipment			
6.23		container clean, washable, tight closed			
6.24		food equipment: good condition, no cracks, corrosion			

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6.25		kitchenware, utensils in cupboards or off floor			
		Food Safety Management Plan			
6.26		Reviewed food safety plan in place			
		Reviewed sanitation plan in place			
		Sanitary Facilities			
6.27		hot water showers and dressing areas, floors and walls			
6.28		no flush toilets			
6.29		privies			
	(a)	pests deterred			
	(b)	no surface/ground water in pit			
	(c)	no waste to water supply			
	(d)	vented			
	(e)	30 m from water & 10m from food service areas			
	(f)	private			
6.30		water adequate to wash basin			
6.31		privies / showers / wash basins (see table below)			
6.32		privy pits filled and covered, marked			
6.33		facilities clean and sanitary			
		Garbage and Sewage			
6.34		approved by Health Authority			
6.35		infiltration pits, 30m from water, covered, no overflow			
	(a)	kitchen sewage/waste disposed in infiltration pit, closed system			
	(b)	bathing sewage/waste disposed in infiltration pit, closed system			
6.36		garbage stored in wildlife / insect proof containers			
6.37		disposal every 3 days (daily if bear problems)			
		Dryroom			
6.38		Separate, heated dry room			

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General – Contractor's Employee Comments:

Discussion / Actions:

SANITARY FACILTIIES TABLE – Requirements			
No. of Persons in Camp	**No. Privy Seats**	**No. Showers**	**No. Wash Basins**
5-7	1	1	1
8-15	2	1	3
16-30	3	2	6
31-45	4	3	9
46-60	5	4	12
61-75	6	5	15
76-100	7	6	20
For each additional group of 6 persons in addition to 100, add 1 wash basin For each additional group of 20 persons in addition to 100, add 1 privy and shower			

DISTRIBUTION: **Original** to Contract File **Copy** to Contractor