



**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.: IM24TLE002 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)			
4.01	Accommodation Requirements		
	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 <i>Silviculture Workers Fact Sheet</i> posted & easily visible?		
	(d) camp clean and sanitary		
	(f) domestic animals controlled		
6.03	Water Supply		
	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		

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			

6.25	kitchenware, utensils in cupboards or off floor			
6.26	Food Safety Management Plan			
	Reviewed food safety plan in place			
	Reviewed sanitation plan in place			
6.27	Sanitary Facilities			
	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			
General – Contractor’s Employee Comments:				
Discussion / Actions:				

SANITARY FACILITIES 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