

STATE OF MONTANA **Food & Consumer Safety Section**

Department of Public Health & Human Services

| Date | |
|------|----|
| Page | of |

FCS September 2014

Youth Camp Inspection Report

| | 1041 | | spection report | | | | | | |
|---|----------------------|------------------------------------|------------------------|------------------------|----------|---------|-----------------|--------|--|
| Camp Name | | Licens | e | Owner | | | | | |
| Manager | Phone | | Max Number of Per | sons (staff, volunteer | s, youth | n) | | | |
| Location Address | | | City | Cou | County | | | | |
| Inspection Purpose: Regular | Follow-up (| Complaint | Illness Investigation | Pre-opening | _ Othe | er | | | |
| REQUIRE | MENT (REFERENCE AR | RM TITLE 37, CHA | PTER 111, SUBCHAPTER 5 |) | IN | Оит | NOT OBSERVED | N/A | |
| Construction/alteration/a | ddition plans revie | wed, in comp | oliance. | | | | | | |
| Water supply meets ARM | 17.38.1,2,5, Circula | ar 84-11, Circ | cular 11, Circular 17. | | | | | | |
| Public water supply, PWSIE | | | | | | | | | |
| If private, quarterly coliform | | | | | | | | | |
| Water supply repaired/repla | | | | | | | | | |
| Common water station w/ h | | | | | | | | | |
| Riser pipes protected, eleva | | ' <u>></u> ¾", frost-fr | ee, backflow protect | ed. | | | | | |
| Outlets turned off, capped | | | | | | | | | |
| Wastewater system meets | s ARM 17.38.1, Cir | cular 84-10, (| Circular 13. | | | | | | |
| DEQ or local permit #: | | . | | | | | | | |
| Liquid waste from sink, sho | | | | | | | | | |
| Replaced/repaired if failed, | | | | | | | | | |
| Riser pipe diameter ≥ 4 ", ≥ 6 | | | | | | | | | |
| Trailer connection ≥ 3", slop | | | | | | | | | |
| Dump station/100 trailer sp | | | • | closing cover. | | | | | |
| Dump station water w/ anti- | | | | | | | | - | |
| Central toilet/10 people, < 3 | | | | Mada ala salas | | - | | | |
| Solid waste containers add Weekly removal to approve | | | | itate cleaning. | | | | | |
| Food service licensed if se | erving people not m | embers of pr | ivate organization. N | leets 37.110.2. | | | | | |
| Food free of spoilage/conta | | | | | | | | | |
| Food washed, cooked as n | ecessary.Held at < | <u><</u> 45°F or <u>></u> 1₄ | 40°F. Safe thawing. | | | | | | |
| Food/utensils protected from | | | | | | | | | |
| Food workers w/o food-car | | | | actices. | | | | | |
| Washing/sanitizing facilities | | | | | | | | | |
| Kitchen/food storage floors | | | e, in good repair & cl | ean. | | | | | |
| Swimming area/pool/spa | | | | | | | | | |
| Laundry washed ≥ 130°F f | | oned > 150°F | , or alternative appro | oved. | | | | | |
| Driers vented. Facilities cle | | 0 " | | | | | | | |
| Separation of sorting/storin | | | | rotected. | | | | | |
| Hand sink w/ soap, disposa | | | | | | - | | | |
| Maintenance program for | | | | | | | | - | |
| Structures/furnishings/fixtu | | | aır. | | | | | | |
| Furnishings movable or mo | | • | | | | | | | |
| Storage space adequate for Cleaning supplies sufficient | | | to compare | | | | | | |
| Mattresses w/ clean cover | | | • | | | | | | |
| Floors, walls, ceilings of r | | | | | | | | | |
| Shower floor sloped to drai | | oistare sirioo | in & non-absorbent. | | | | | | |
| Communicable disease re | | f non-staff w/ | name/address/phor | e/assigned unit | | | | | |
| Ill child isolated. Parent req | | | | io, accigina a mi | | | | | |
| 1 st aid policy w/ parent pho | | | | site. | | | | | |
| Illness/injury report form co | | | | | | | | | |
| Campsite free of unreason | <u> </u> | | | | | | | | |
| Equipment maintained in sa | | 5 1.5.15116 | | | | | | | |
| Insect/rodent control adequ | | hods. Vegeta | tion maintained. No | noxious weeds. | | | | | |
| Report Received By | | | | | | | | | |
| | | | | | | | بالممال ١٧٠ | | |
| Inspector | | Phone | | Follow-up in: | spection | on requ | urea: Yes | 3 / NO | |

Email _____