



Ministry of
Forests and Range

Inspection Form - Compliance with Camp Standards

Contract No.: _____

Contractor Name: _____

Location: _____

Contract Rep/Foreman: _____

Ministry Rep: _____

Date of Inspection: _____

Inspected by: _____

Number of Persons in Camp: _____

Date Camp Established: _____

Number of Cook(s) in Camp: _____

Section	Standards Compliance with Schedule D	Comply?		Remarks
		Yes	No	
	Accommodation Requirements			
3.01	Exemptions, which clauses?			
5.01	Location of camps provided to Health Authority			
	Supervision			
5.02	(b) copy of standards posted			
	(c) camp clean and sanitary			
	(d) information to employees / method of notification			
	(e) domestic animals controlled			
	Water Supply			
5.03	approved by Health Authority, operating permit issued?			
5.04	water samples provided to Health Authority			
5.05	adequate potable water - camp			
	adequate potable water - worksite			
5.06	water source o.k.			
5.07	containers for water not used for other purposes			
	containers securely closed and tapped			
5.08	containers clean and uncontaminated			
5.09	unfit water - no connections, warning signs			
	Campsite			
5.10	good drainage			
5.11	drainage not contaminating water			
5.12	approved location			
	Communicable Diseases			
5.13	illnesses reported			
	Kitchen and Meals			
5.14	operating permit issued?			

5.15	(a)	kitchen separate and cleanable			
	(b)	meals of sufficient quantity and quality			
	(c)	hand wash 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				
5.16	dining room size, separate from kitchen, clean				
5.17	dining room dry, heated, insect/ vermin controlled				
	Food Handlers				
5.18	(a)	food handlers' health			
	(b)	neat and clean in appearance			
	(c)	valid FOODSAFE certificate(s) (names & numbers)			
	Food				
5.19	(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				
5.20	container clean, washable, tight closed				
5.21	food equipment: good condition, no cracks, corrosion				
5.22	kitchenware, utensils in cupboards or off floor				
	Food Safety Management Plan				
5.23	approved food safety plan in place				
	approved sanitation plan in place				
	Sanitary Facilities				
5.24	hot water showers and dressing areas, floors and walls				
5.25	no flush toilets				
5.26	privies - conveniently located				
	(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			
5.27	water adequate to wash basin				
5.28	privies / showers / wash basins (see table below)				
5.29	privy pits filled and covered, marked				
5.30	facilities clean and sanitary				

	Garbage and Sewage		
5.31	approved by Health Authority; permit issued?		
5.32	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		
5.33	garbage stored in wildlife / insect proof containers		
5.34	disposal every 3 days (daily if bear problems)		
	Dryroom		
5.35	Separate, heated dry room		
General – Planter’s Comments:			
Discussion / Actions:			

SANITARY FACILITIES TABLE – Schedule D Requirements			
No. of Persons in Camp	No. of Privy Seats	No. of Showers	No. of Wash Basins
1-7	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 Yellow Copies to Contractor