

Summer Camp Inspection Report

Score: _____

Name of Summer Camp: _____

Establishment ID: _____

Location Address: _____

City: _____ State: NC Zip: _____ County: _____

Billing Address: _____ City: _____

Permittee: _____ Telephone: _____

Date: _____ Status Code: _____

Time In: _____ Time Out: _____

☐ Inspection ☐ Re-InspectionWater sample taken today? ☐ YES ☐ NOWater Supply: ☐ Municipal//Community ☐ On-Site Supply Wastewater System: ☐ Municipal//Community ☐ On-Site System

Season Opens: _____ Season Closes: _____ Campers: Current # _____ Maximum # _____ Employees: Current # _____ Maximum # _____

Camp Premises .1002, .1010, .1011, .1013, .1014, .1015, .1016, .1017(f)-(g), .1023, .1024, .1025, .1026, .1028

1	IN	OUT		Site factors; summer camp premises free of actual or potential health hazards .1010	3	1.5	0	11	IN	OUT	N/A	Laundry areas and equipment; clean and in good repair, soiled laundry handled & stored separately from clean laundry .1014(e)	2	1	0
2	IN	OUT		Water supply approved; no cross connection .1011(a),(b),(c)	4	2	0	12	IN	OUT		Drinking water dispensed in a sanitary manner .1015	1	0.5	0
3	IN	OUT		Hot and cold water provided under pressure .1011(d)	2	1	0	13	IN	OUT		Storage, handling, and use of pesticides, poisonous or toxic materials, and hazardous materials .1026(b), .1028(a)	3	1.5	0
4	IN	OUT		Approved sewage and liquid waste disposal .1013	4	2	0	14	IN	OUT		Effective measures taken to exclude flies, rodents, and vermin and prevent their breeding or presence on the premises.1026(a),(e)	3	1.5	0
5	IN	OUT		Solid waste storage and cleaning facilities .1025	3	1.5	0								
6	IN	OUT		Camp building floors, walls, and ceilings proper construction, clean, and in good repair .1024(1),(2)	4	2	0								
7	IN	OUT		Lighting and ventilation adequate, clean, and in good repair .1024(3)	2	1	0	15	IN	OUT		Premises clean; protective railings or fences provided and in good repair .1026(c), .1028(b)	3	1.5	0
8	IN	OUT	N/A	Lodging facilities and permanent sleeping quarters provided by the camp properly arranged, clean, and in good repair .1016	3	1.5	0	16	IN	OUT	N/A	Educational kitchens; sanitation standards, shatter resistant lighting where required, no live animals present. .1017(f),(g), .1026(d)	2	1	0
9	IN	OUT	N/A	Separate storage and handling of clean and dirty linen in lodging facilities provided by the camp .1016	2	1	0	17	IN	OUT	N/A	Field sanitation standards maintained for cookouts or activities away from basecamp; written procedures when required .1002	3	1.5	0
10	IN	OUT		Toilet, handwashing, and bathing facilities available, properly supplied, fixtures clean and in good repair .1014(a),(b),(c),(d)	4	2	0	18	IN	OUT	N/A	Proper storage and handling of ice outside of a camp food service kitchen .1023	2	1	0
Total Deductions for Camp Premises															

Camp Food Service Kitchen .1017 (a)-(e)

						OUT	CDI	R							OUT	CDI	R										
Supervision						.1017(a), .2652						Food Temperature Control						.1017(a), .2653, .2654									
1	IN	OUT	N/A	N/A	PIC present; PIC performs duties	1	0.5	0				19	IN	OUT	N/A	Adequate equipment for temperature control; Plant food properly cooked for hot holding; Approved thawing methods used	2	1	0								
Employee Health						.1017(a), .2652						20						IN	OUT	N/A	Thermometers provided & accurate	1	0.5	0			
2	IN	OUT	N/A		Employee health reporting, restriction, exclusion; Procedures for vomit & diarrheal events	2	1	0				Food Identification						.1017(a), .2653									
Good Hygienic Practices						.1017(a), .2652, .2653						21	IN	OUT	N/A	Food properly labeled: original container	1	0.5	0								
3	IN	OUT	N/A		Proper eating, tasting, drinking or tobacco use; No discharge from eyes, nose, & mouth	1	0.5	0				Prevention of Food Contamination						.1017(a), .2652, .2653, .2654, .2656, .2657									
Preventing Contamination by Hands						.1017(a), .2652, .2653, .2655, .2656						22	IN	OUT	N/A	Insects & rodents not present; no unauthorized animals	1	0.5	0								
4	IN	OUT	N/A		Hands clean & properly washed	3	1.5	0				23	IN	OUT	N/A	Contamination prevented during food preparation, storage & display; Personal cleanliness; Wiping cloths; Washing fruits and vegetables	2	1	0								
5	IN	OUT	N/A	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	2	1	0			Proper Use of Utensils												.1017(a), .2653, .2654				
6	IN	OUT	N/A		Handwashing sinks supplied & accessible	1	0.5	0				24	IN	OUT	N/A	Proper use and storage of: Utensils; equipment & linens; single-use articles; gloves	2	1	0								
Approved Source						.1017(a),(d), .2653, .2655						Utensils and Equipment						.1017(a), .2653, .2654									
7	IN	OUT	N/A		Approved source for food and water; food receiving temperatures, good condition, safe, unadulterated	3	1.5	0				25	IN	OUT	N/A	Equipment, food & non-food contact surfaces approved; Warewashing facilities approved, test strips	1	0.5	0								
Protection from Contamination						.1017(a), .2653, .2654						26	IN	OUT	N/A	Non-food contact surfaces clean	1	0.5	0								
8	IN	OUT	N/A		Food separated & protected; disposition of returned, previously served, unsafe food	2	1	0				Physical Facilities						.1017(a),(c),(e), .2654, .2655, .2656									
9	IN	OUT	N/A		Food-contact surfaces: cleaned & sanitized	2	1	0				27	IN	OUT	N/A	Hot and cold water available; plumbing & plumbing fixtures; wastewater & garbage properly disposed	2	1	0								
Food Time/Temperature Control for Safety						.1017(a),(b), .2653						28	IN	OUT	N/A	Physical facilities installed, maintained & clean	1	0.5	0								
10	IN	OUT	N/A	N/A	Proper cooking time & temperatures; Pasteurized eggs used where required	2	1	0				29	IN	OUT	N/A	Meets ventilation and lighting requirement; designated areas used	1	0.5	0								
11	IN	OUT	N/A	N/A	Proper reheating procedures for hot holding	2	1	0				Total Deductions for Camp Food Service Kitchen															
12	IN	OUT	N/A	N/A	Proper cooling time & temperatures; Proper cooling methods used	2	1	0				TOTAL DEDUCTIONS (Camp Food Service Kitchen + Camp Premises)															
13	IN	OUT	N/A	N/A	Proper hot holding temperatures	2	1	0																			
14	IN	OUT	N/A	N/A	Proper cold holding temperatures	2	1	0																			
15	IN	OUT	N/A	N/A	Proper date marking & disposition	2	1	0																			
16	IN	OUT	N/A	N/A	Time as a Public Health Control; procedures & records	2	1	0																			
Consumer Advisory / Highly Susceptible Populations						.1017(a), .2653																					
17	IN	OUT	N/A		Consumer advisory; Pasteurized foods used; prohibited foods not offered	2	1	0																			
Chemical						.1017(a), .2653, .2657																					
18	IN	OUT	N/A		Food additives approved & properly used; Toxic substances properly identified, stored, & used	2	1	0																			

