### Inspection of Resident Camp

**Water Supply:**
- Community
- Transient Non-Community
- Non-Public Water Supply
- Non-Transient Non-Community

**Wastewater System:**
- Community
- On-Site

**Water sample taken today?**
- YES
- NO

**Seasonal Permit Issued**
- YES
- NO

**Inspection**
- YES
- NO

**Visit**
- YES
- NO

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### SITE: (3608 - 3612)

1. Site factors for camp facilities and activities and actual or potential health hazards: 1.0 0.5
2. Water supply, hot and cold water heating facilities in food preparation, utensil and hand washing, and areas required for cleaning: 3.0 1.5
3. Cross connections: 3.0 1.5
4. Wastewater disposal: 4.0 2.0
5. Solid waste storage and cleaning facilities: 2.0 1.0
6. Swimming Pools: 1.0 0.5

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### CAMP BUILDINGS/AREAS: (3613 - 3617)

7. Camp floors, walls ceilings; construction, cleanliness and repair: 1.0 0.5
8. Lighting and ventilation: adequate and in good repair: 1.0 0.5
9. Sleeping quarters, lodging, arrangement, cleanliness and repair: 2.0 1.0
10. Vermin exclusion: 2.0 1.0
11. Storage, handling of clean and dirty linen and clothing: 1.0 0.5
12. Lavatories, bathing & toilet facilities: approved, accessible, adequate, clean, good repair: 2.0 1.0
13. Laundry facilities clean, good repair, properly handled: 1.0 0.5
14. Drinking water facilities: approved and clean: 2.0 1.0
15. Pesticides and potentially hazardous materials: storage and handling: 2.0 1.0
16. Premises clean; drained; free of vermin harborage; approved pesticides only: 1.0 0.5
17. Animal stables: properly located and approved manure storage and removal: 2.0 1.0

### FOOD SERVICE: (3618 - 3638)

18. Food service facilities & dining halls: adequate size and construction: 1.0 0.5
19. Caterer approved: 2.0 1.0
20. Field Sanitation: written procedures available and approved: 3.0 1.5
21. Employees: clothing, hair restraints, tobacco use: 1.0 0.5
22. Employees: proper handwashing: 4.0 2.0
23. Employees: excluded for disease: 3.0 1.0
24. Food Protection: Supplies: source, wholesome, safe for consumption, handling, service and transportation: 4.0 2.0
25. Food Protection: During service and storage: 3.0 1.5
26. Food Protection: Dry food storage: 1.0 0.5
27. Food Protection: Milk and Milk products: 2.0 1.0
28. Food Protection: Ice: source, storage and handling: 2.0 1.0
29. Food Protection: Shellfish: source, preparation, storage; advisory posted: 2.0 1.0
30. Refrigeration: adequate, foods at required temperatures; proper thawing: 2.0 1.0
31. Use of anti-bacterial soap, gloves, sanitized surfaces, washing of produce: 3.0 1.5
32. Foods meet time and temperature requirements during storage, preparation, cooking, display, service, and transportation: 4.0 2.0
33. Thermometer available for checking food temperatures: 2.0 1.0
34. No re-service of foods: 2.0 1.0
35. Equipment and Utensils: approved construction, good repair, clean: 3.6 1.5
36. Equipment and Utensils: washed, rinsed, and sanitized, cloths clean: 4.0 2.0
37. Approved dishwashing facilities, test kits, methods, preparation sinks when required: 3.0 1.5
38. Storage facility: 3.0 1.5
39. Storage and handling of utensils and equipment: 2.0 1.0
40. Storage spaces clean, arrangement, stored above floor: 1.0 0.5
41. Food Service Facilities: lighting meets minimum levels, shielded: 1.0 0.5
42. Food Service Facilities: ventilation clean, good repair: 1.0 0.5
43. Food Service Facilities: Luminaries: location, approved facilities, clean, repair: 3.0 1.5
44. Food Service Facilities: toilet facilities: location, construction, signs, storage, by exclusion, clean, repair: 1.0 0.5
45. Food Service Facilities: Floors: proper construction, good repair, clean: 1.0 0.5
46. Food Service Facilities: Walls, Ceilings: proper construction, good repair, clean: 1.0 0.5
47. Premises, Miscellaneous: approved use of specialty kitchens, no domestic use: 1.0 0.5
48. Premises, Miscellaneous: toxic materials, food service laundry, mop & broom storage: 1.0 0.5
49. Food Service Facilities: no live animals, effective pest control: 2.0 1.0

### TOTAL DEDUCTIONS

**Report Received by:**

**REHIS L.D.**

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**Purpose:** General Statute 130A-248 requires the Commission for Public Health to adopt rules governing the sanitation of facilities where food or drink is prepared or served for pay or where lodging is provided for pay. This form is developed for use in making inspections of Resident Camps. **Preparation:** Local environmental health specialists shall complete the form every time they conduct an inspection. Prepare an original and two copies for: 1. Original to be left with the camp director or manager. 2. Copy for the local health department. 3. Copy for the Environmental Health Services Section. **Disposition:** Please refer to Records Retention and Disposition Schedule for County/District Health Departments which is published by the North Carolina Division of Historical Resources. Additional forms may be ordered from: Environmental Health Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00)