

STATE OF MONTANA Environmental Health & Food Safety Section Department of Public Health & Human Services Work Comp Inspection Depart

Date

age	of

1. Starter	work Camp Inspection Report					_ of		
E	stablishment Name		License					
0	Dwner Manager	Phone	Email					
L	ocation Address	City	County					
In	nspection Purpose: Regular Follow-up Comp	laint Illness Investigation	_ Pre-opening	Other_				
Item	Requirement from ARM Title 37, Chapte	er 111, Subchapter 12 for Work Camps	S.	IN	OUT	Not Observed	N/A	
1								
2	If private, coliform tests quarterly (monthly if seasonal). Nitrate every 3 yrs.							
3	² Date/result last coliform: Date/result last nitrate: Bate/result last coliform: Bate/result last coliform: Bate/result last coliform: Bate/result last nitrate: Bate/result last coliform: Bate/result last nitrate: Bate/result last nitrate:							
4								
5	Sewer risers in good repair, airtight, plugged whe	n not in use.						
6	Water connections- Appropriate backflow preve lead to water supply contamination	ntion installed where hazards	exist that would					
7	Solid waste- appropriate containers in good repa	air and sufficient number.						
8	Containers within 300 feet of all sites or in approv	ed central location.						
9	Not causing health/accident/fire hazard, rodent/in	sect harborage, air pollution.						
10	Disposed of at least weekly to approved landfill fa	acility.						
11	Pest & weed control- harborage eliminated for in	nfestations of pests and wildlife	e.					
12	Extermination measures not used within 100 feet	of drinking water well.						
13								
14	Pet animals limited to site unless leashed, not car	using nuisance.						
15	Address/ID symbols- clear on each unit/ site.							
16	Units/ sites- do not exceed approved number.							
17								
18	B Hazardous substances stored appropriately in secure area accessible only to employees.							
	Guest register maintained and available upon req							
20	Shelter Units- well maintained and cleaned thoro	oughly after being occupied.						
21	Skirting material/construction approved. Access opening for service connections.							
22	Furnishings easily movable for cleaning and in go							
23	Bedding, towels, and other laundered items clear	and sanitary.						
24	Utensils used for food or drink single-service or washed, rinsed and sanitized by employees.							
25	5 Service building- adequate toilets, lighting, handwashing & janitorial sinks, w/in 300 ft of all sites							
26	Interior surfaces in plumbed areas are smooth, no	onabsorbent, and easily clean	able.					
27	All windows, doors, and other openings screened	or closed.						
	B Connected to approved water and wastewater treatment systems.							
29	Clean & in good repair. Hand soap, disposable towels or hot air dryer, & toilet tissue provided.							
30	Cooking shelter- cleaned daily.							
31	Variance -conditions are in compliance.							
	Abandonment- Without hazards. Septic tanks, p	rivy vaults, cisterns removed a	and filled with solid					
32	materials.							

Report Received By (sign)		(print)	
Inspector (sign)		print)	
Phone	Email		
Follow-up inspection required: Yes / N	EHFS March 2023		

Water Supply

37.111.1207

(1) Adequate and potable system cannot be altered without approval

37.111.1202

(1)(e) Required testing- non PWS

Quarterly coliform unless seasonal operation Seasonal: Monthly testing during operation season Nitrate every 3 years

Wastewater

37.111.1209

- (1)(a) Failed wastewater system cannot be used
- (1)(b) Grey & black water disposed in approved wastewater system
- (2)(e) Sewer riser must be plugged or capped when not in use

Water Connections

37.111.1208(2)(e) Backflow prevention where needed

Solid Waste

37.111.1218

- (1) Not causing health/accident/fire hazard, rodent/insect harborage, air pollution.
- (2) Adequate containers
- (3) Container within 300 ft, or centrally approved location
- (7) Disposed of weekly

Pest & Weed Controls

37.111.1219

- (1) Buildings free of harborage for insects, rodents, and other vermin
- (2) Extermination measures not used within 100 feet of drinking water well
- (4) Prevent growth of noxious weeds detrimental to health

General Operating Requirements

37.111.1203

- (4) Each site must be marked and numbered
- (3) Manger on duty
- (5) Skirting in good condition with access opening
- (7) Pets not causing nuisance

<u>Licensure</u>

37.111.1226

(5) May not offer sites/units in excess of number approved

Hazardous Substances

37.111.1220

(3) Hazardous substances stored appropriately in secure location

Guest Register

37.111.1223

- (1) Camp maintains occupant register
- (5) Register made available upon request

<u>Shelter Units</u>

37.111.1217

- (1)(a) Cleaned after occupied
- (1)(b) Maintained in good repair and sanitary condition
- (1)(c) Furnishing easily movable for cleaning
- (1)(e) Bedding laundered and sanitary
- (1)(f) Utensils used for food or drink single-service or washed, rinsed and sanitized

Service Buildings

37.111.1216

- (1)(a) Must have adequate sinks, lighting, toilets, and janitorial sink
- (1)(b) Interior surfaces in plumbed areas are smooth, nonabsorbent, and easily cleanable
- (1)(d) All windows, doors, and other openings screened or closed
- (1)(h) All equipment in good repair & cleaned regularly
- (1)(i) Must have hand cleaner, disposable towels or hot air dryer and toiler tissue
- (2) Cooking shelters must be cleaned each day after use

<u>Variances</u>

37.111.1231

(1) Regulatory authorities may grant a variance

<u>Abandonment</u>

37.111.1228

(1) Septic tanks, privy vaults, cisterns removed or filled