

STATE OF MONTANA Environmental Health & Food Safety Section Department of Public Health & Human Services

Youth Camp Inspection Report

Date

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	Establishment Name License				
	Owner Manager Phone Email				
	Location Address City County				
	Inspection Purpose: Regular Follow-up Complaint Illness Investigation Pre-opening	Other_			
Ite	m Requirement from ARM Title 37, Chapter 111, Subchapter 12 for Youth Camps.	IN	Ουτ	Not Observed	N/A
1	Construction/Alteration/Addition plans reviewed, in compliance.				
2	2 Water supply- potable & adequate. Alterations approved by DEQ, DPHHS, & local authority.				
3	B If private, coliform tests quarterly or monthly (seasonal establishments only). Nitrate every 3 yrs. Date/result of last coliform: Last nitrate:				
4	Wastewater system- all grey and black water disposed in approved wastewater system				
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11	Growth of noxious plants controlled.				
	2 Address/ID symbols- clear on each unit/site.				
	3 Units/ sites- do not exceed approved number.				
14	4 Supervision- Management available at all times.				
15	5 Equipment of sufficient quality and maintained. Adequate storage.				
16	3 Janitorial facilities include one sink and chemical storage. Employee access only.				
17					
18	B Guest register with emergency contacts maintained and available upon request.				
19	Posted warnings of potential natural hazards and free of hazardous conditions.				
20	D Hazardous Substances- used only for intended purpose.				
2′	1 Labelled properly and stored in original container in a separate, secure area.				
	Fire Protection- flammable materials stored in well-ventilated structure separate from				
22	2 employee/camper areas. Facility free of flammable hazards.				
23	3 Shelter Units- well maintained and cleaned thoroughly after being occupied.				
	Furnishings easily movable for cleaning and in good repair.				
	5 Bedding, towels, and other laundered items clean and sanitary.				
	6 Service building- adequate toilets, lighting, handwashing & janitorial sinks, w/in 300 ft of all sites				
	7 Interior surfaces in plumbed areas are smooth, nonabsorbent, and easily cleanable.				
	All windows, doors, and other openings screened or closed.				
	9 Connected to approved water and wastewater treatment systems.	ļ			
	Clean & in good repair. Hand soap, disposable towels or hot air dryer, & toilet tissue provided.				
	1 Food service- appropriate separate licensure.	ļ			
	2 Pools- appropriate separate licensure.	ļ			
	3 Communicable disease and injury- Register and incident reports maintained.	ļ			
	4 Suspected communicable diseases reported immediately. Isolation/first aid protocol followed.	ļ			
35	5 Variance -conditions are in compliance.				

Report Received By (sign)_____(print)_____ Inspector (sign)_____(print)_____ Email _____ Phone Follow-up inspection required: Yes / No Date of follow-up_____ EHFS March 2023

Water Supply

37.111.1202

- (1)(e) Required testing- non-PWS
 - Quarterly coliform unless seasonal operation Seasonal: Monthly testing during operation season
 - Nitrate every 3 years

37.111.1207

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

Wastewater

37.111.1209

- (1)(a) Failed wastewater system cannot be used
- (1)(b) Grey & black water disposed in approved wastewater system

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
- (3) Growth of vegetation controlled to eliminate harborage
- (4) Prevent growth of noxious weeds detrimental to health

General Operating Requirements

37.111.1203

- (3) Manger on duty
- (4) Each site must be marked and numbered

37.111.1227

- (1)(a) Free of hazardous conditions
- (1)(b) Posted warnings of potential natural hazards
- (1)(c) Equipment of sufficient quality and maintained
- (3) Janitorial facilities accessible to employees only
- with 1 sink and chemical storage
- (7) First aid policies in place

<u>Licensure</u>

37.111.1226

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

Fire Protection and Hazardous Substances 37.111.1220

- (1) Free of flammable hazards
- (3) Hazardous substances stored appropriately in secure location
- (4) Flammable materials stored in separate, wellventilated structure

Guest Register

37.111.1223

- (1) Campgrounds maintain guest register
- (5) Register made available upon request

Shelter Units

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 and towels laundered and sanitary

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)(f) Must be connected to approved water and wastewater systems
- (1)(h) All equipment in good repair & cleaned regularly
- (1)(i) Must have hand cleaner, disposable towels or hot air dryer and toilet tissue

Communicable Disease

37.111.1227

(8) Record of illnesses, injuries, and fatalities

Variances

37.111.1231

(1) Regulatory authorities may grant a variance