

Rules Governing the Sanitation of Summer Camps

15A NCAC 18A .1000

**RULES GOVERNING
THE SANITATION OF
SUMMER CAMPS
15A NCAC 18A .1000**

**North Carolina Department of Health and Human Services
Division of Public Health
Environmental Health Section**

**Effective February 1, 1976
Amended Effective April 1, 2024**

All Environmental Health Rules may be accessed online at:
<http://ehs.ncpublichealth.com/rules.htm>

Definitions (.1001)

Summer Camp:

- Prepares or serves food for pay **or** provides overnight lodging accommodations for pay
- Groups of children or adults engaged in organized recreational or educational programs



Definitions (.1001)

Other Definitions:

- **Base camp**
- **Camp food service kitchen**
- **Educational kitchen**



Field Sanitation (.1002)

- **Activities and cookouts away from base camp per 15A NCAC 18A .3619**
- **No written procedures required**



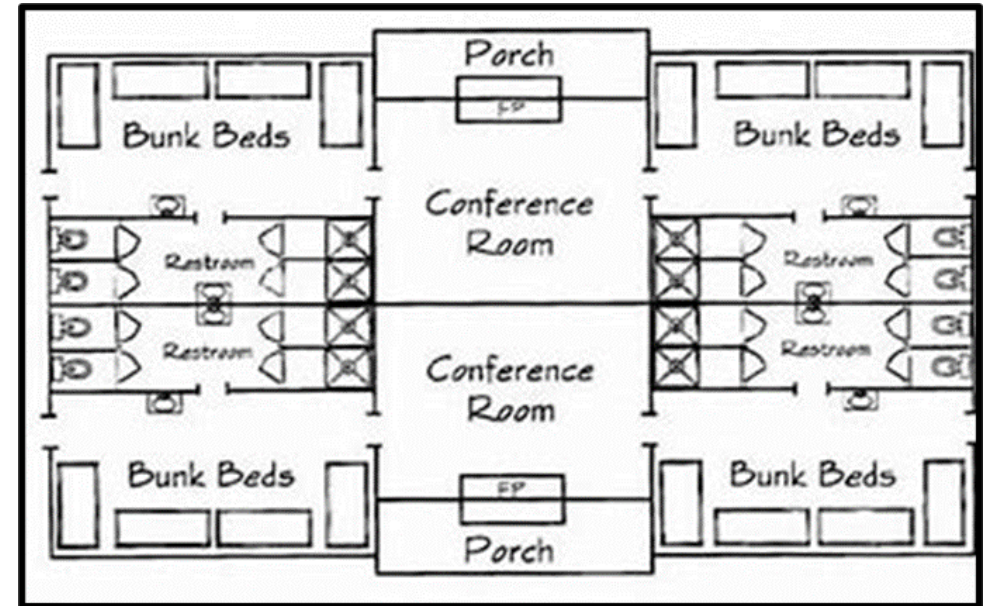
Field Sanitation (.1002)

- **Food storage, preparation, and cooking**
- **Off-site water supply and treatment**
- **Cleaning of utensils and equipment**
- **Handwashing for food handlers**
- **Storage of toxic materials**
- **Disposal of human waste**



Standards and Approval of Plans (.1003)

- Plans drawn to scale submitted prior to construction or remodel
- Plans must be approved, disapproved, or marked incomplete within **30 days**
- Written comments provided if plans disapproved or incomplete



Permits (.1004)

- Permit required from the health department
- “Advance Notice of Operation” required at least **45 days** prior to first date of operation each calendar year
- Transitional permit issued for transfer of ownership – **180 days**

N.C. Department of Health and Human Services
 Division of Public Health
 Environmental Health Section

PERMIT TRANSITIONAL PERMIT

Date: _____

Name of Establishment: _____ Permittee: _____
 Location Address: _____ Manager/Person in Charge: _____
 City: _____ State NC Zip: _____ County: _____
 Billing Name: _____ Status Code: I T K
 Billing Address: _____ Establishment ID: _____
 City: _____ State: _____ Zip: _____ Map #: _____ Parcel ID: _____
 Email Address: _____ @ _____ . _____ Lat: _____ Long: _____
 Phone: _____ Fax: _____ Emergency Phone Number: _____

Permission is granted to operate a _____ as defined in G.S. 130A-247(1) and 130A-248, Regulation of Food and Lodging Facilities. See permit requirements in Rules. This permit is not transferable and may be revoked for failure to comply with all requirements.

Wastewater System: Municipal/Community On-Site Capacity: _____ Category # 0 1 2
 Water Supply: Municipal/Community On-Site 3 4

Pushcart/Mobile Food Unit operating in conjunction with: _____
 Restaurant or Commissary Name and ID Number: _____

Conditions/Remarks: _____

ATTACHMENTS

Transitional Permit Conditions:
 This permit shall expire on _____ and is not renewable. All non-compliant items listed herein and on attached pages (if applicable) must be completed within 90 / 180 days. This establishment must close if all noncompliant items are not corrected by the expiration date.

Received By: _____ Title: _____ Date: _____
 Manager/Person in Charge

Signed: _____ REHS#: _____ Date: _____
 Division of Public Health

Purpose: General Statute 130A-248(b) states "No establishment shall commence or continue operation without a permit or transitional permit issued by the Department. The permit or transitional permit shall be issued to the owner or operator of the establishment and shall not be transferable. If the establishment is leased, the permit or transitional permit shall be issued to the lessee and shall not be transferable. If the location of an establishment changes, a new permit shall be obtained for the establishment. A permit shall be issued only when the establishment satisfies all of the requirements of the rules. The Commission shall adopt rules establishing the requirements that must be met before a transitional permit may be issued. The Department may also impose conditions on the issuance of a permit or transitional permit in accordance with rules adopted by the Commission. A permit or transitional permit shall be immediately revoked in accordance with G.S. 130A-250 for failure of the establishment to maintain a minimum grade of C. A permit or transitional permit may otherwise be suspended or revoked in accordance with G.S. 130A-251." Preparation: Local environmental health specialists shall issue a permit every time a change in permit status is indicated. Prepare an original and one copy for: 1. Original to be left with the owner or operator; 2. Copy for the local health department. Responsibilities: Please refer to Records Retention and Disposition Schedule 8.B.6., for County/District Health Departments which is published by the North Carolina Division of Archives & History. Additional forms may be ordered from: Environmental Health Section, 1612 Mail Service Center, Raleigh, NC 27609-1612, (Contact 91-4140)

PHS 1041 (Revised 07/12)
 Environmental Health Section

Permits (.1004)

- Permit conditions can be imposed if necessary
- Suspension or revocation of permits
- Re-evaluation within 15 days after request for revocation



Public Display of Grade Card (.1005)

- Inspection conducted at least once during each season's operation
- A grade card is posted in a conspicuous place by the REHS where it can be seen by the public when entering the facility



Inspections and Reinspections (.1006)

Unannounced reinspection
within **15 calendar days**
from date of request to
raise letter grade

Score: <u>94.5</u>	
Establishment ID: <u>05555260002</u>	
Date: <u>6/7/2024</u>	Status Code: <u>A</u>
Time In: <u>10:00 AM</u>	Time Out: <u>1:00 PM</u>
<input checked="" type="radio"/> Inspection	<input checked="" type="radio"/> Re-Inspection
Water sample taken today?	<input checked="" type="radio"/> YES <input type="radio"/> NO

Grading (.1008)

- **Scoring system**
 - A = 90-100%
 - B = 80-89.5%
 - C = 70-79.5%
 - Revocation = < 70%
- **Marking instructions**
- **Point deductions**



Before Beginning the Inspection

- **Review the file for**
 - On-site wastewater and on-site water supply documentation
 - Violations noted on previous inspection reports
 - Complaints/issues reported about the facility
- **Equipment**
 - Flashlight
 - Thermometer/alcohol swabs
 - Hair restraint (food service)
 - Inspection form and comment addendum
 - Rules



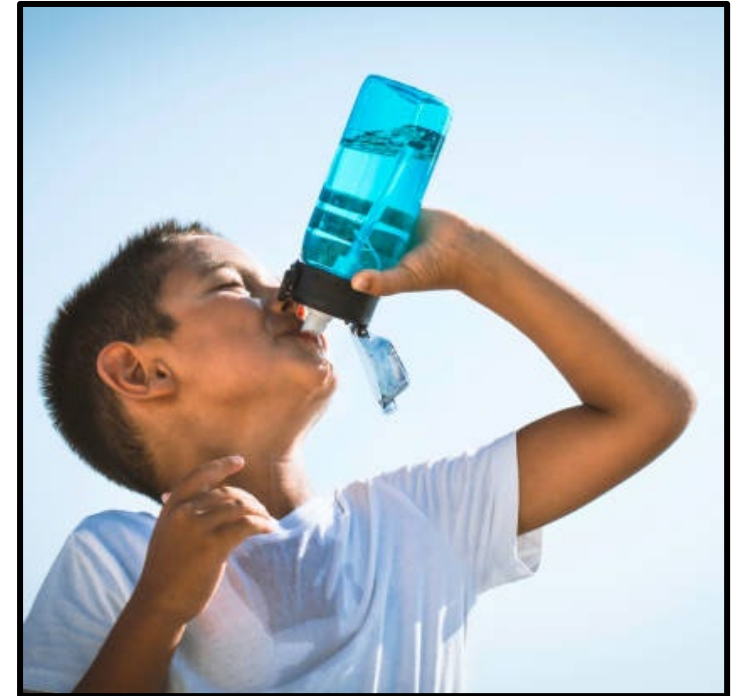
Site (.1010)

- Topography, drainage, and other site factors satisfactory for the camp facilities and activities
- Site shall be free of actual or potential health hazards
- **#1 on inspection form**



Water Supply (.1011)

- **Water supply**
 - Public
 - On-site supply that meets .1700 Rules
- **Bacteriological water sample collected for on-site supply at least once per year**
- **Cross-connections not allowed**
- **#2 on inspection form**



Water Supply (.1011)

- Hot water heating facilities provided
- Hot and cold water under pressure provided to all required areas
 - Food preparation
 - Bathing facilities
 - Areas where water is needed for cleaning
- **#3 on inspection form**



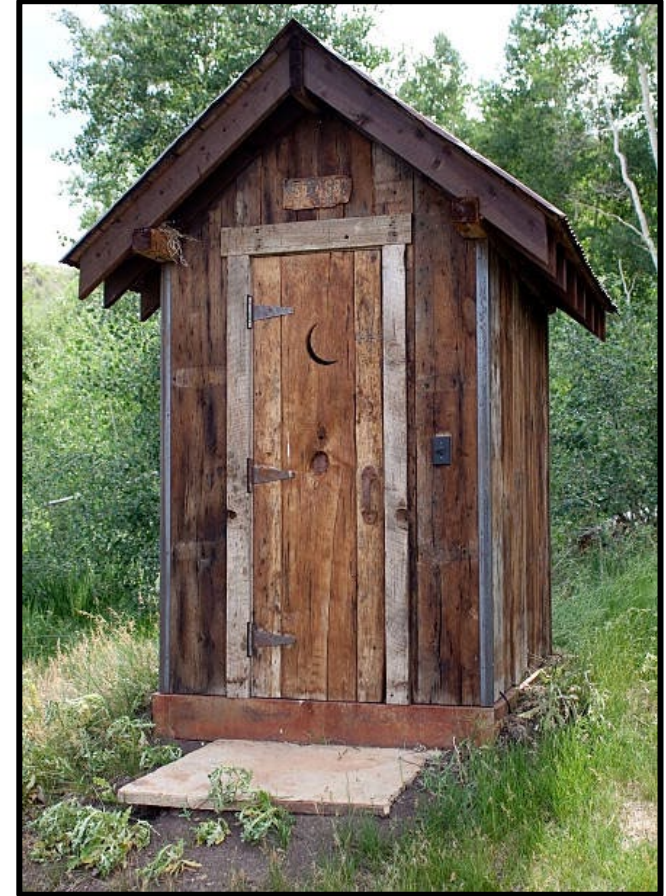
Recreational Waters (.1012)

Public swimming pools provided by the camp shall meet the .2500 Rules



Liquid Wastes (.1013)

- **Wastewater disposal system**
 - Public sewer system
 - Approved on-site system
- **#4 on inspection form**



Toilet: Handwashing: Laundry: and Bathing Facilities (.1014)

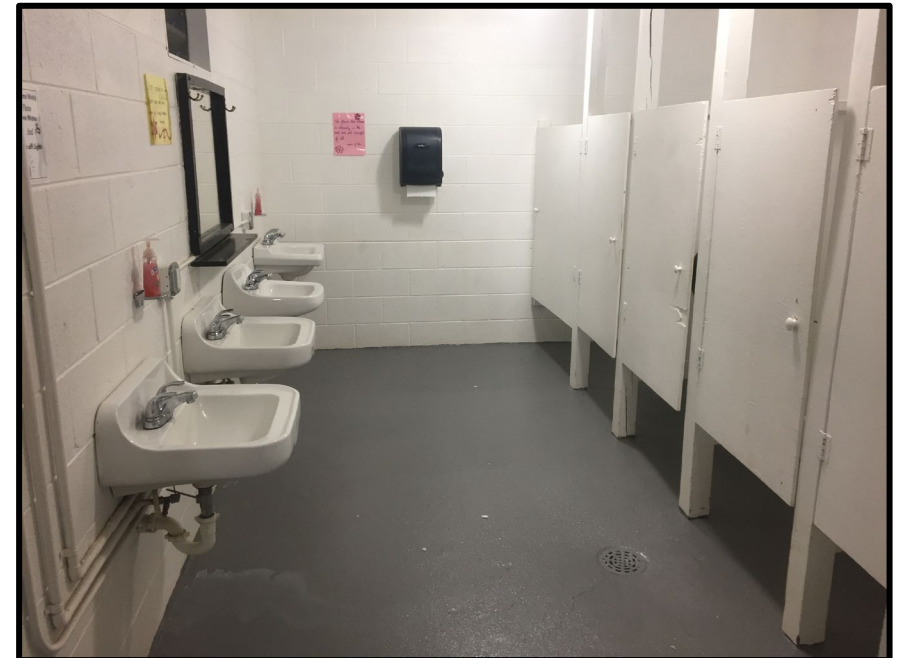
- **Facilities available for use by employees and campers**
- **Toilets**
 - Located so campers do not pass through kitchen
 - No more than 25 campers per toilet seat
 - Within 500 ft of sleeping quarters and camp kitchen



- **#10 on inspection form**

Toilet: Handwashing: Laundry: and Bathing Facilities (.1014)

- **Handwashing facilities**
 - Potable water
 - Soap
 - Individual towels or hand-drying device
 - Provided at flush toilet facilities and camp kitchen
- **#10 on inspection form**



Toilet: Handwashing: Laundry: and Bathing Facilities (.1014)

- **Bathing facilities**
 - Provided with hot and cold water
 - Not required for day camps with no overnight stays
- **All fixtures clean and in good repair**
- **#10 on inspection form**



Toilet: Handwashing: Laundry: and Bathing Facilities (.1014)

- Laundry areas and equipment clean and in good repair
- Soiled laundry handled and stored separately from clean laundry
- **#11 on inspection form**



Drinking Water Facilities (.1015)

- **Water dispensed in a sanitary manner**
- **Drinking fountains**
 - Sanitary angle-jet design
 - Clean and properly regulated
- **#12 on inspection form**



Lodging Facilities (.1016)

- **Permanent sleeping quarters**
 - Cross ventilation provided
 - At least **30 inches** between beds, minimum of **six feet** between heads of sleepers
 - One bed for every camper
 - Single beds or double level bunk beds allowed
 - Kept clean and in good repair
- **#8 on inspection form**



Lodging Facilities (.1016)

- **Separate storage and handling of clean and dirty linen in lodging facilities provided**
- **#9 on inspection form**



Food Service Facilities (.1017)

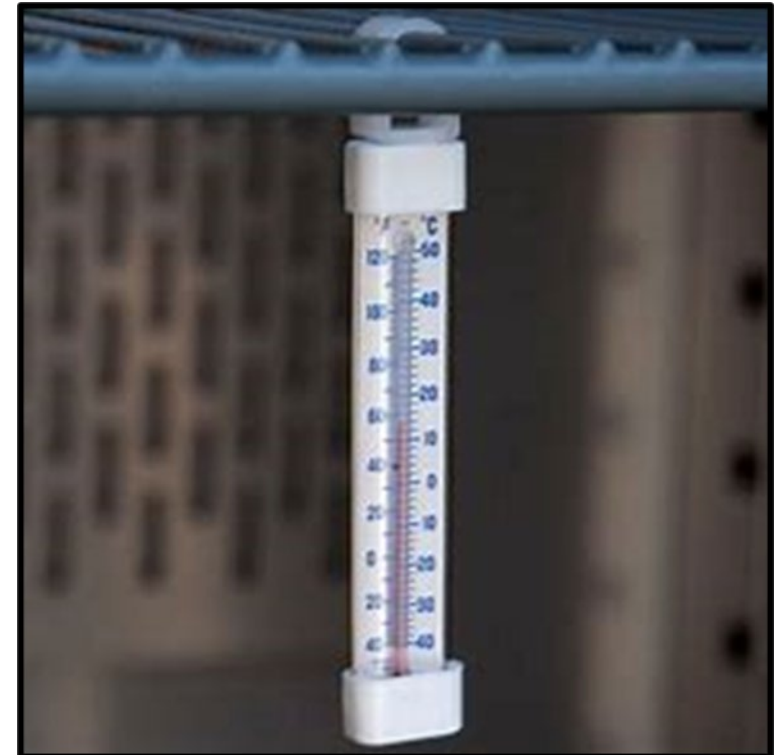
- **Camp kitchen and covered dining hall required when food prepared or served for pay**
- **Comply with .2600 Rules with exceptions**



Food Service Facilities (.1017)

Exceptions:

- TCS foods held at 42-45 F if:
 - Equipment in use as of 4/1/24
 - Equipment is upgraded or replaced by 4/1/26
 - TCS foods date marked for a maximum of four days
- Not subject to verification visits



Food Service Facilities (.1017)

Exceptions:

- **Lighting requirements in the NC Food Code do not apply**
- **Family style service allowed**
- **Non-commercial equipment allowed, except warewashing equipment**



Food Service Facilities (.1017)

Exceptions:

- **Approved two-compartment sink allowed when single-service utensils used**
- **Certified food protection manager not required**



Food Service Facilities (.1017)

Exceptions*:

- Person in charge duties
- Employee health policy
- Irreversible registering temperature indicator
- Vomiting & diarrheal event clean-up plan

***Effective beginning 4/1/25**

Food Employee Reporting Agreement

Reporting: Symptoms of illness
I agree to report to the person in charge (PIC) when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Note: The PIC must report to the Regulatory Authority when an employee is jaundiced.

Reporting: Diagnosed illnesses
I agree to report to the PIC when I have been diagnosed with:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Salmonella (nontyphoidal)
4. Shigella spp. infection (shigellosis)
5. Escherichia coli (O157:H7 or other STEC infection)
6. Hepatitis A

Note: The PIC must report to the Regulatory Authority when an employee is diagnosed with any of the above illnesses.

I agree to report to the PIC when I have been exposed to:

1. An outbreak of Norovirus, typhoid fever, shigella
2. A household member diagnosed with Norovirus
3. A household member attending or working in a fever, shigellosis, E. coli O157:H7 or other STEC.

Exclusion and Restriction from Work
If you have any of the symptoms or illnesses listed above, you may be excluded from work.
*If you are excluded from work you are not allowed to come to work.
**If you are restricted from work you are allowed to come to work.

Returning to Work
If you are excluded from work for having diarrhea and/or vomiting, you must wait until you have passed since your last symptoms of diarrhea and/or vomiting for a health practitioner that states the symptom is from a noninfectious cause.
If you are excluded from work for 1) exhibiting symptoms of Norovirus, Salmonella, Shigella spp. infection, E. coli (O157:H7 or other STEC), you must wait until approval from the Regulatory Authority is granted before returning to work.
I have read (or had explained to me) and understand the requirements of this agreement to comply with:

1. Reporting requirements specified above involving symptoms and illnesses.
2. Work restrictions or exclusions that are imposed upon me.
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could result in disciplinary action or termination of my employment and may result in the closure of my business.

Employee Name (please print) _____ Sign _____
PIC Name (please print) _____ PIC Sign _____

Vomit & Diarrhea Clean-up Plan

PURPOSE
In accordance with 2-501.11 of the FDA Food Code, a food establishment must have written procedures to implement a plan for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

ASSEMBLE A CLEAN-UP KIT
You can buy a kit from a supplier or assemble your own. Clean-up kits should contain personal protective equipment and cleaning supplies.

Basic Personal Protective Equipment	Recommended Personal Protective Equipment
<ul style="list-style-type: none">• Single-use gloves• 1 face mask	<ul style="list-style-type: none">• 1 pair of goggles• 1 single-use gown with sleeves• 1 single-use hair cover• 1 pair of shoe covers

Basic Cleaning Supplies	Recommended Cleaning Supplies
<ul style="list-style-type: none">• Plastic garbage bags• Paper towels• Absorbent powder/solidifier (such as kitty litter or baking soda)• Disinfectant**	<ul style="list-style-type: none">• 1 scoop/scraper• Drop cloth• Caution tape• Dedicated mop and bucket (disposable mop heads recommended)

****Disinfectant:**

- If using concentrated bleach (shown as 8.25% on the label) to make disinfectant, add 3/4 cups of bleach to 1 gallon of water.
- If using regular bleach (shown as 5.25% on the label), add 1 cup of bleach to 1 gallon of water.
- Commercially prepared disinfectants can be used. The U.S. Environmental Protection Agency has a list of other commercial disinfectants for reference.

BEFORE CLEAN UP BEGINS

- Promptly remove ill customers, workers, and others from areas of food preparation, service, and storage.
- Block off the area to keep out anyone who is not cleaning up the area.
- Put on personal protective equipment. At the very least, anyone cleaning up vomit or diarrhea must wear single-use gloves and goggles.

Food Service Facilities (.1017)

- All TCS food held at 41 F or less by 4/1/26
- Kitchens illuminated by natural or artificial means
- Contracted food services must be in compliance with food laws



Food Service Facilities (.1017)

- **Supplemental cooking rooms allowed**
- **Non-commercial utensils and equipment allowed in educational kitchens**
- **Lighting shielded in educational kitchens, food prep & storage areas**



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/O	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					Food Identification									.1017(a), .2653						
2	IN	OUT	N/A		Employee health reporting, restriction, exclusion; Procedures for vomit & diarrheal events					2	1	0				20	IN	OUT	N/A	Thermometers provided & accurate					1	0.5	0			
Good Hygienic Practices										.1017(a), .2652, .2653					Prevention of Food Contamination									.1017(a), .2652, .2653, .2654, .2655, .2657						
3	IN	OUT	N/A		Proper eating, tasting, drinking or tobacco use; No discharge from eyes, nose, & mouth					1	0.5	0				22	IN	OUT	N/A	Insects & rodents not present; no unauthorized animals					1	0.5	0			
Preventing Contamination by Hands										.1017(a), .2652, .2653, .2655, .2656					Approved Source									.1017(a),(d), .2653, .2655						
4	IN	OUT	N/A		Hands clean & properly washed					3	1.5	0				7	IN	OUT	N/A	Approved source for food and water; food receiving temperatures, good condition, safe, unadulterated					3	1.5	0			
5	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed					2	1	0				Protection from Contamination										.1017(a), .2653, .2654				
6	IN	OUT	N/A		Handwashing sinks supplied & accessible					1	0.5	0				8	IN	OUT	N/A	Food separated & protected; disposition of returned, previously served, unsafe food					2	1	0			
Approved Source										.1017(a),(d), .2653, .2655					Food Time/Temperature Control for Safety									.1017(a),(b), .2653						
9	IN	OUT	N/A		Food-contact surfaces: cleaned & sanitized					2	1	0				10	IN	OUT	N/A	N/O	Proper cooking time & temperatures; Pasteurized eggs used where required					2	1	0		
Protection from Contamination										.1017(a), .2653, .2654					Consumer Advisory / Highly Susceptible Populations									.1017(a), .2653						
10	IN	OUT	N/A	N/O	Proper hot holding temperatures					2	1	0				17	IN	OUT	N/A	Consumer advisory; Pasteurized foods used; prohibited foods not offered					2	1	0			
11	IN	OUT	N/A	N/O	Proper cold holding temperatures					2	1	0				Chemical										.1017(a), .2653, .2657				
12	IN	OUT	N/A	N/O	Proper date marking & disposition					2	1	0				18	IN	OUT	N/A	Food additives approved & properly used; Toxic substances properly identified, stored, & used					2	1	0			
13	IN	OUT	N/A	N/O	Time as a Public Health Control; procedures & records					2	1	0				Total Deductions for Camp Food Service Kitchen														
Consumer Advisory / Highly Susceptible Populations										.1017(a), .2653					Physical Facilities									.1017(a),(c),(e), .2654, .2655, .2656						
14	IN	OUT	N/A	N/O	Hot and cold water available; plumbing & plumbing fixtures; wastewater & garbage properly disposed					2	1	0				27	IN	OUT	N/A	Hot and cold water available; plumbing & plumbing fixtures; wastewater & garbage properly disposed					2	1	0			
15	IN	OUT	N/A	N/O	Physical facilities installed, maintained & clean					1	0.5	0				28	IN	OUT	N/A	Physical facilities installed, maintained & clean					1	0.5	0			
16	IN	OUT	N/A	N/O	Meets ventilation and lighting requirement; designated areas used					1	0.5	0				29	IN	OUT	N/A	Meets ventilation and lighting requirement; designated areas used					1	0.5	0			
Chemical										.1017(a), .2653, .2657					TOTAL DEDUCTIONS (Camp Food Service Kitchen + Camp Premises)															



Ice Handling (.1023)

- Ice protected from contamination
- Block ice rinsed before crushing
- Equipment clean, in good repair, protected
- **#18 on inspection form**



Construction and Maintenance Requirements (.1024)

- **Camp buildings**
 - Sound construction
 - Clean, good repair
- **Floors**
 - Easily cleanable, clean, good repair
 - Non-absorbent where required
- **#6 on inspection form**



Construction and Maintenance Requirements (.1024)

- **Walls**

- Clean, good repair
- Easily cleanable, light colored, and washable where required

- **#6 on inspection form**



Construction and Maintenance Requirements (.1024)

- **Lighting & Ventilation**
 - Rooms and areas well lighted and ventilated
 - Natural or artificial means
 - Fixtures and equipment clean, good repair
 - Vents that discharge to the outside do not create a nuisance

• **#7 on inspection form**



Solid Wastes (.1025)

- **Solid wastes**
 - Stored in leak-proof, non-absorbent containers
 - Covered with tight-fitting lids
- **Dry rubbish stored in an approved manner**
- **#5 on inspection form**



Solid Wastes (.1025)

- Adequate storage areas for solid wastes accumulated
- Container cleaning facilities provided; areas kept clean
- Solid wastes disposed of frequently in approved manner
- **#5 on inspection form**



Vermin Control: Premises: Stables (.1026)

- **Effective measures to keep pests out of food service areas and sleeping quarters**
- **Outer openings protected**
 - Self-closing doors
 - Closed windows
 - 16-inch mesh or finer screening
 - Air currents or other methods
- **#14 on inspection form**



Vermin Control: Premises: Stables (.1026)

- **Pesticides**
 - Approved
 - Used as directed to avoid health hazards
- **#13 on inspection form**
- **Premises neat, clean, and free of litter**
- **#15 on inspection form**



Vermin Control: Premises: Stables (.1026)

- **No live birds or animals allowed in kitchen or dining areas**
- **#16 on inspection form**
- **Horse stables**
 - Properly located to minimize odor and nuisances
 - Manure stored, removed, or disposed to minimize breeding of flies
- **#14 on inspection form**



Miscellaneous (.1028)

- Potentially hazardous materials handled and stored to minimize health hazards
- **#13 on inspection form**
- Protective railings, fences, and enclosures provided, in good repair
- **#15 on inspection form**



Appeals Procedure (.1031)

Appeals concerning the interpretation and enforcement of the rules made in accordance with G.S. 150B



End of Presentation

If you have any questions about this presentation, please contact your Regional Specialist.