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DESCRIPTORS Camp Counselors; *Camping; *Day Camp Programs; Definitions; Food Standards; Health Facilities; Personnel Policy; Recreational Activities; Recreational Facilities; *Resident Camp Programs; Safety; Sanitation; *State Legislation; *State Standards; Transportation; *Youth Programs

ABSTRACT State laws and regulations applicable to youth camp operations provided by state agencies are organized in this Compendium under ten major headings: personnel; program safety; personal health, first aid, and medical services; site and facilities; sanitation; food service; transportation; primitive camping and out-of-camp trips; day camping; and travel camps. These major areas are further divided into some 70 subcategories covering specific topics such as staff qualifications and responsibilities, staff-camper ratios, emergency procedures, hazardous and high risk activities, physical examinations, communicable diseases, facilities design, waste disposal, and meal planning. Within each subcategory the laws and regulations are arranged alphabetically by state and are, in nearly all cases, presented verbatim. The Compendium includes all legislation specific to youth camp licensing and regulation: it excludes, with few exceptions, general legislation applicable to youth camps. A section titled "Applicability" provides each state's definition of "camping" and explains types of camps which are named in the states' statutes or regulations. Additional information includes a list of states which require licenses or permits to operate a camp and a directory of agencies and personnel responsible for administering the youth camp laws and regulations. (JH)
The information in this publication is based upon a Draft Compendium compiled by Angeline "Rusty" Hunter and Dr. Betty van der Smissen of The Pennsylvania State University and issued in April 1977. This issue is both an update of state statutes and regulations, based upon information requested in the fall 1978, and a revision of the categories. Sections on licensing, enforcement agencies, and applicability have been added. The work of the update and revision was performed by Judy Brookhiser and Dr. Betty van der Smissen of The Pennsylvania State University pursuant to Purchase Order Number 40908 with the Center for Disease Control, Department of Health, Education and Welfare.
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This Compendium is based upon those laws and regulations applicable to youth camp operations provided by state agencies. A request was sent to persons responsible for such laws and regulations in each state by the DHEW, Center for Disease Control. A listing of present liaison officers by state starts on page 475. Communication was received from each of the fifty states in response to a letter sent out in October 1978. States not responding were telephoned.

All legislation specific to youth camp licensing and regulation is included. For the most part, general legislation applicable to youth camps was not indicated by the states; therefore, the Compendium is not exhaustive. It includes only those laws deemed applicable by the responding State official. In addition, the definition of camping varied somewhat from state to state. The specific statutory and regulatory sources utilized for each state are listed on pages 1 through 8. The definitions of camping identified by law or regulation may be found in the section entitled Applicability, page 9. Further there are laws of general applicability which were not included. In some states this may be minimal, but in other states such may represent the full legal control of youth resident camps. A state that does not have laws or regulations listed in this Compendium may have generally applicable laws controlling youth camp operations. In fact, some states have indicated that they prefer laws of general applicability to laws enacted specifically for camps. On the other hand, there appears to be a trend toward more complete youth camp legislation under the title of Youth Camp Safety Act.

The Compendium is organized into ten major categories and 70 operational areas or subcategories. Nine subcategories are further divided. The Table of Contents indicates these categories and areas. Within each area the laws and regulations are presented by states alphabetically. The laws and regulations in nearly all cases are verbatim. An effort has been made to cross-reference topics; however, the placement of information into areas and cross-referencing is subject to human fallibility. Finally, an Index of States with page citations to laws or regulations for each state may be found on page 483.

With the continuing importance of legal control in the camping field, as well as the dynamic status of laws and regulations, it is imperative that information be kept up-to-date. Updating of information, as well as additional information or corrections, should be sent to the Center for Disease Control.
SUMMARY

Thirty-six (36) states reported no change in legislation or regulation since the Draft Compendium. These states were:

- Alaska
- Arizona
- Arkansas
- Colorado
- Delaware
- Georgia
- Hawaii
- Idaho
- Illinois
- Indiana
- Iowa
- Kansas
- Kentucky
- Louisiana
- Maine
- Maryland
- Michigan
- Minnesota
- Missouri
- Montana
- Nevada
- North Carolina
- North Dakota
- Oklahoma
- Pennsylvania
- Rhode Island
- South Carolina
- South Dakota
- Tennessee
- Texas
- Utah
- Vermont
- Virginia
- Washington
- West Virginia
- Wyoming

The information contained herein for these states is the same as that which appeared in the Draft Compendium, but with the addition of statutes and regulations falling into new or revised categories and sections. Of these 36 states that reported no changes, six states indicated that they were in process of writing, revising, or updating regulations and/or statutes. These states are Arkansas, Indiana, Kentucky, Michigan, Rhode Island, and Utah. The status of these various updates and revisions can be found in the Source of Laws section in this Compendium. Missouri reported that proposed youth camp legislation in that state had failed to pass in 1978.

Six states reported minor changes or changes in one area of regulation and/or statute such as fire inspection regulations, water regulations, or license fees. Those six states are California, Connecticut, Nebraska, New Mexico, Ohio and Wisconsin.

Eight states indicated new or extensively revised camp legislation. Alabama and Mississippi have passed new statutes and regulations. Miscellaneous regulations were reported as proposed in the Draft Compendium. Massachusetts and Oregon have drafted regulations which are in the final stages of acceptance. These draft regulations are included in this Compendium. Florida, New Hampshire, New Jersey, and New York have revised and/or replaced sections to their previous regulations.

There were no new areas of statutes or regulations identified through this update. Some of the new legislation has included a requirement for fire alarm systems, which was not prevalent in previous legislation. Where there were new regulations, they seemed to be guided by or modeled after the proposed CDC Suggested State Statute and Regulations and/or the American Camping Association's Standards.
Legislative areas that have not been dealt with in this Compendium include those of tax laws and minimum wage. These are areas not likely to be written directly into camp legislation, but their application has pervasive influence on the operation of youth camps. These are currently areas of particular concern and controversy in many states. The license requirements for general food service, water system and sewage systems have not been indicated either.

A summary of the number of states which have statutes or regulations in the various areas and categories follows:

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As can be seen from this summary the areas of Site and Facilities and Sanitation have the largest percentage of state regulations. One category of Food Service contains a comparable percentage of states. Some categories of Personal Health, First Aid and Medical Services contain regulations from nearly one-half of the states. Personnel and Program Safety categories vary from a few to one-fourth of the states with five categories containing approximately one-half of the states. Three areas have consistently less than one-half of the states reporting legislation. Those three which have the fewest number of states regulating are Transportation, Primitive Camping and Out-of-Camp Trips, and Day Camping.

There appears to be a trend for states to review and update existing legislation and when there is no such legislation to propose youth camp safety statutes. The number of states requiring camps to be licensed has steadily increased leaving only 16 currently not requiring licensing or registration in some form. All but four states delegate the responsibility for youth camps to the Department or Board of Health.
The Department of Social Service is the responsible agency in Michigan and Colorado, in New Hampshire the Water Supply and Pollution Control Commission is responsible while New Mexico designates the Environmental Improvement Agency as responsible for youth camps.
Alabama
State Board of Health and the State Committee of Public Health Regulations Governing the Safe and Sanitary Design, Maintenance, and Operation of Camps.

Alaska

Arizona

Arkansas

As reported by Mr. Larry Nipper, Director, Division of Vector Control and Recreation, Bureau of Consumer Protection Services, Arkansas Department of Health, Arkansas is in the process of updating its rules and regulations for camps and expects rules and regulations to be forthcoming within a twelve-month period. Arkansas is expecting to update their regulations under Act 96, a 1913 Health Department enabling act.

California
Department of Health Services. Laws and Regulations Relating to Organized Camps. n.d. Excerpts: California Health and Safety Code: Division 13, Part 2.3, Sections 18897-18897.7 (Camps) and Sections 26100-26109 (Swimming Pool Sanitation); California Administrative Code, Title 17, Sections 30700-30751 (Organized Camps) and Sections 7774-7833 (Swimming Pool Sanitation); Title 19, Sections 9.80-9.98 (State Fire Marshal); and Title 24: Sections P 1001-P 1118 and Sections T17-7583-T17-7594 (State Building Standards Commission).

Colorado

Connecticut
State Department of Health, Public Health Code Regulation, Section 19-13-827a; Connecticut General Statutes, Chapter 363 Youth Camps, Sections 19-539 to 548.

Delaware
Florida

Section 381-031, Florida Statutes. Part II—Chapter 10D-25.75 through 10L-25.98, Florida Administrative Code.

Georgia

A letter from the Department of Human Resources indicated that, although there is no legislation directly applicable to camp, the local health department personnel make routine inspection based on regulations for food service, water supply, sewage disposal, etc.

Hawaii

The Department of Health reported no laws and regulations directly applicable to youth camp, but the regulations on food service, sanitation, waste disposal, and sanitary facilities could be applied.

Idaho

When the Department of Health and Welfare was contacted, it replied that there was no legislation pertaining to camps and the health and safety of children.

Illinois


Indiana


In a telephone conversation with the General Sanitation Division of Indiana it was reported that although these regulations were in effect, revisions were in progress and a supplement was expected sometime in 1979.

Iowa

The Department of Health reported that the Iowa Legislature had not passed any laws governing youth camps, however, the task of writing regulations has begun.

Kansas

In a telephone conversation with the Department of Health, there were no specific camp laws but general health laws, such as food service, lodging, general sanitation, sewage, water supply, and disease outbreak were used. Inspection can be requested.

Kentucky


The Department of Human Resources of Kentucky indicated in a letter written in October 1978 that the listed regulations were in effect. They further noted that they anticipated revisions would be made in the Kentucky Youth Camp Regulations prior to the next camping season.

Louisiana


Maine

Maryland


Massachusetts


In addition, the drafted Proposed Sanitation and Safety Regulations for Recreational Camps for Children for which public hearings have been held and which are now in the process of finalization have been included herein in the draft form.

Michigan


In a telephone conversation with the Michigan Department of Social Services, it was noted that Michigan is in the process of reviewing its Rules for Licensing Children's Camps. An ad hoc committee had been meeting, but no changes were expected before the next camping season (Summer 1979).

Minnesota


Mississippi


Missouri

A proposed Youth Camp bill failed to pass in 1977. According to the Bureau of Community Sanitation, Division of Health, general state sanitation requirements such as water supply construction, sewage disposal systems, and food service could be applied.

Montana

The Department of Health and Environmental Services reported no regulations dealing specifically with church, YMCA, YWCA, or youth camps; but general food service establishments, sanitary facilities, and water supply laws and regulations are applied to youth camps.

Nebraska


It was reported in a letter from the Nebraska Department of Health that Legislative Bill 813 changed the statutes concerning recreational camp fees. An amendment to Rule 38 changed the existing Rules and Regulations concerning inspections by the State Fire Marshall. The rules and regulations concerning food will be changed during public hearings in late 1978. The change will be to delete the 1962 United States Public Health Service "Food Service Sanitation Manual" and add the 1976 USPHS "Food Service Sanitation Manual."
Nevada


New Hampshire


New Jersey


The New Jersey Youth Camp Safety Act Advisory Council is currently (Fall 1978) studying revisions to the section on first aid personnel.

New Mexico

The General Sanitation Division Insect and Rodent Control Section of the Environmental Improvement Agency said in a letter that there were no changes in New Mexico’s Laws or Regulations since the January, 1974 report given to the Cordura Corporation for HEW.

The Safe Drinking Water Act of 1977 made the Water Supply Regulations issued by the State Environment Department applicable.

New York


North Carolina


North Dakota

North Dakota has no legislation specifically applicable to youth camps but general statutes pertaining to water safety, fire prevention, health and safety would apply. The Child Welfare Services of the Social Services Board added that it would be a costly venture to set up a program for regulation of camps from Boy Scouts to Sunday Schools.

Ohio


Legislation is now (Fall 1978) being written to exempt youth camps from Family Campsite regulations.

Oklahoma

The Department of Health applies the following laws to youth camp: swimming pool, water supply, sewage disposal, solid waste disposal, and food preparation and serving.

Oregon

Oregon Revised Statutes 446.310 to .350. Recreation Parks. (Includes organizational camps.) Enabling statutes; regulations now written and in process of being adopted. The Health Division of the Department of Human Resources has organized an advisory committee made up of representatives from various portions of the camping and camp community.
Pennsylvania

Title 25, Rules and Regulations, Department of Environmental Resources, Chapter 191, relating to organized camps and campgrounds. By reference to Chapter 193, Public Swimming and Bathing Places; Chapter 151, Food Establishments; and Chapter 73, Standards for Sewage Disposal Facilities. No. 497 Camp Registration Act, November 10, 1959.

Rhode Island


The Rhode Island Department of Health in a letter reported that the 1978 State Legislature amended the existing act and made it possible for the regulations to be updated. A major change was a provision for adding safety requirements. The State is in the process of developing new regulations and expects to have them in order by spring time (1979).

South Carolina


South Dakota

The Department of Health, Sanitation and Safety Program Director said that commercial youth camps are included in the food and lodging laws, but non-profit organizational camps are excluded from licensing. The Department does act as consultants for non-profit camps whenever possible.

Tennessee


Texas


Utah


In a letter written in the fall of 1978 the Utah State Division of Health reported that they were in the process of rewriting camp codes.

Vermont


Virginia

Regulations Governing the Sanitation of Summer Camps.

In addition rules and regulations governing the following areas are applicable: Campgrounds, Tourist Establishment Swimming Pools and other Public Pools, Disposal of Sewage, Restaurants, and Water Works.


Wyoming In a letter from the Environmental Surveillance and Control Services it was reported that the following standards were used to determine approvability: (1) Minimum Standards Governing Food Service Establishments; (2) Minimum Standards Governing Swimming Pools and Beaches; (3) Minimum Standards for Private or Semi-Public Water Supplies; and (4) Vector Control Regulations.
APPLICABILITY

Following are the individual States' definitions of "Camping", along with an explanation of categories or types of camps when they have been used in the statute or regulation. The term "director" may be confusing in some instances. In some legislation "director" is defined as the director of the state enforcement agency, while in other States it means the director of the camp. If the term is defined in the statute or regulations, it has been included in the listing of definitions which follow.
"Camp"—The term "camp" shall mean any place, area, parcel, or tract of land upon which persons or groups of persons temporarily congregate for educational, recreational, religious or therapeutic purposes, with or without the implied or written consent of the proprietor.

a. Day Camp—Day camp shall mean a camp that does not provide facilities for overnight use.

b. Organized Camp—Organized camp shall mean any camp established to provide facilities for campers, whether privately or publicly owned, and intended to accommodate persons or groups of persons temporarily congregated for educational, recreational, religious, or the therapeutic purposes.

c. Resident Camp—Resident camp shall mean any camp that provides permanent or semi-permanent facilities for sleeping and which may or may not provide centralized food preparation and food service facilities.

d. Primitive Camp—Primitive camp shall mean a camp that is used primarily for tent camping in which accommodations may be limited to toilet and refuse disposal facilities.

e. Travel Camp—Travel camp shall mean a camp that provides facilities to accommodate travel trailers, truck coaches or campers, tent campers, tents, and vehicles.

"Manager"—"Manager" shall mean the person having charge of the operation of a camp whether a person be the proprietor or his duly authorized representative.

"Proprietor"—"Proprietor shall mean the person who is legally responsible for the operation of a camp.

"Camps" shall be considered to include all locations and places of temporary abode used for camping purposes and shall apply to any logging, mining, construction, work, resort, recreational, health, educational, sectarian, tourist or picnic camp, or any plot of land used, maintained or held out to the public as a place for use for camping purposes by transient guests whether equipped with tents, tent houses, huts, or cottages, or not so equipped and by whatever name the same may be called, and whether any fee is charged for the use thereof or not.

The term "department" shall mean the Department of Health and Social Services.

The term "commissioner" shall mean the Commissioner of the Department of Health and Social Services for the State of Alaska or his authorized representative.

"Children's camp" means any land with permanent buildings, tents or other structures established or maintained as living quarters where both food and lodging or the facilities therefor are provided for minors, operated continuously for a period of five days or more each year for religious, recreational or vacation purposes, and the use of the camp is offered either free of charge or for payment of a fee.

(continued)
The term "children's camp" shall not include any camps owned or leased for individual or family use, penal or correctional camps, or places operated solely for the education, care or treatment of children.

"Camp": Means any area provided for the purpose of temporarily engaging in recreation, health, education, sectarian or tourist related activities away from their established residences.

"Proprietor": Means any person, firm, organization, corporation, or governmental agency operating a camp.

"Personal": Any person who performs any function which in any way could influence the health and safety of the camp guests.

"Organised camp" means a site with program and facilities established for the primary purposes of providing an outdoor group living experience with social, spiritual, educational, or recreational objectives, for five days or more during one or more seasons of the year. The term "organised camp" does not include a motel, tourist camp, trailer park, resort, hunting camp, labor camp, penal or correctional camp nor does it include a child care institution or home-finding agency. The term "organized camp" also does not include any charitable or recreational organization which complies with the rules and regulations for recreational trailer parks provided for by subdivision (c) of Section 18013. (Added by Stats. 1961, Ch. 1929; amended by Stats. 1963, Ch. 276.)

Supplement and Guide to the Definition of an "Organised Camp."

"Organised camp" (as defined in Section 18897) means a site with program and facilities established for the primary purpose of providing an outdoor group living experience with social, spiritual, educational, or recreational objectives for five days or more during one or more seasons of the year.

The criteria to be used in identifying an organized camp are as follows:

1. Camp is located on a permanent site.
2. Camp has a well defined program of organized supervised activities in which campers are required to participate.
3. There is present at the camp a qualified program director and a staff adequate to carry out the program.
4. A major portion of daily program activities are out of doors.
5. Establishments which rent or lease facilities on an individual, family or group basis for the principal purpose of sporting or other unorganized recreational activities should not be considered an organized camp.
6. Camps operated by organizations such as the Y.M.C.A., Y.W.C.A., Girls Scouts of America, Boy Scouts of America, Camp Fire Girls, Salvation Army, etc. are true prototypes of organized camps. Membership in one of the following organizations is indicative of status as an organized camp:
   a. the American Camping Association, or
   b. the Christian Camp and Conference Association, or
   c. the California Association of Private Camps, or
   d. the Association for Outdoor Education Inc., or
   e. other similar camping associations.
APPLICABILITY (continued)

Colorado

Child Care Center. A facility, by whatever name known, which is maintained for the whole or part of a day for the care of five or more children under the age of sixteen years and not related to the owner, operator, or manager thereof, whether such facility is operated with or without compensation for such care, and with or without stated educational purposes. The term shall include facilities commonly known as "day care centers," "day nurseries," "nursery schools," "kindergartens," "preschools," "play groups," "day camps," "summer camps," "centers for mentally retarded children," and those facilities which give twenty-four hour care for dependent and neglected children; and shall include those facilities for children under the age of six years with stated educational purposes operated in conjunction with a public, private or parochial college or a private or parochial school, except that the term shall not apply to any kindergarten maintained in connection with a public, private, or parochial elementary school system of at least six grades; provided further that the term "kindergarten" shall mean any facility providing an educational program for children only for the year preceding their entrance to the first grade, whether such facility is called a kindergarten, nursery school, pre-school, or by any other name. The term shall not include any facility licensed as a foster care home under the provisions of this article.

"Residential Camp" shall be known as a facility operating for three or more consecutive 24 hour days during one or more seasons of the year for the care of five or more children who have completed the second grade or are eight to sixteen years of age. The program shall have as its purpose a group living experience offering educational and recreational activities utilizing an outdoor environment.

"Day Camp" shall be known as a facility which has a program having as its purpose an outdoor group living, recreational experience using a natural environment, for day care of five or more children between five and sixteen years of age. Day camps shall have a permanent site and permanent staff and operate for one week or more during the year. For day camp, a day is less than twenty-four hours per day.

Connecticut

As used in this chapter, (a) "youth camp" means any parcel or parcels of land on which there is established or located living quarters, dwelling units, buildings, structures, or any portion thereof, for recreational or educational purposes and accommodating for profit or under philanthropic or charitable auspices five or more children, under sixteen years of age, who are (1) not bona fide personal guests in the private home of an individual and (2) living apart from their relatives, parents or legal guardian, for a period of two days or more per week or portions of two or more days per week, provided any such relative, parent or guardian who is an employee of such camp shall not be considered to be in the position of loco parentis to his child for the purposes of this chapter; (b) "resident camp" means any youth camp which is established, conducted or maintained to accommodate five or more children for at least one week in duration and in which the campers attending such camps eat and sleep; (c) "nonresident camp" means any youth camp which is established, conducted or maintained to accommodate five or more children during daylight hours for at least two days a week with the campers eating and sleeping at home, except for one meal per day at such camp; (d) "person" means any individual, partnership, association, organization or corporation; (e) "commissioner" means the commissioner of health; (f) "department" means the state department of health. (1969, P.A. 820, S.1.)
"Recreation Camp" shall mean any camp continuously operated by the same or different persons for 30 days or more per year on a mutual or prorata basis, for five or more resident or day campers.

"Recreational or educational camp"—One or more buildings or structures, tents, trailer or vehicles, or any portion thereof, together with the land appertaining thereto, established, operated or used as living quarters for five (5) or more residents of a camp designed and operated for recreational or educational purposes.

"Group camp site"—Camp sites utilized by organizations such as Boy Scouts, Girl Scouts, church or other groups, etc., not providing permanent housing are included under provisions of this chapter. Residents of such camp sites are housed in tents or similar temporary housing approved by the Department of Health and Rehabilitative Services (hereinafter referred to as Department). Such camping facilities shall comply with all provisions of this chapter, except those specific to living quarters.

"Temporary, primitive or wilderness campsites"—Camp sites designed for operation for a limited period of time and for a specific function or activity. Such camp sites shall meet basic sanitation requirements as determined by the health authority.

"Person"—An individual or group of individuals, association, partnership, corporation, or political subdivision.

"Camp operator"—The person who has been granted a license in accordance with these regulations to operate a camp.

"Youth Camp"—Means any parcel of land having the general characteristics and features of a camp as that term is generally understood, used wholly or in part for recreational or instructional purposes and accommodating, for profit or philanthropic or charitable auspices, five or more children under 18 years of age, apart from their parents, relatives, or legal guardians for a period of three or more consecutive days or five days during a calendar year or more. This site may be equipped with temporary or permanent buildings and may be operated as a day camp or as a resident camp.

"Day Camp"—An experience in group living in a natural environment operated during the daylight hours only, with the same group of children under the same leadership in attendance for three or more consecutive days or five or more days during a calendar year.

"Primitive Camp"—Any camp site which in no way provides for any major artificial change from the natural surroundings, such as central food service, sewage treatment facilities, housing, etc. Primitive camps must provide for waste disposal in a sanitary manner, such as privies, and must provide an approved water supply source such as any approved well. Primitive camps may be held on youth camp property which provides facilities for resident camping such as housing, food service, etc.

"Department"—Means the State Department of Public Health.

"Director"—Means the Director of the State Department of Public Health.
"Camp" means any area or tract of land on which facilities are established or maintained to provide an opportunity in outdoor group living and for the purpose of temporarily engaging in recreation, health, education, sectarian or tourist related activities away from established residences.

1. "Organizational or Resident Camp" means any area or tract of land on which facilities are established or maintained to provide an outdoor group living experience for ten (10) or more children or adults and operated for educational, recreational, religious, health or vacation purposes either gratuitously or for compensation and where central food service facilities may be provided.

2. "Day Camp" means a camp which is in operation for any part of the day but less than 24 hours a day.

3. "Primitive or Outpost Camp" means a portion of the permanent camp premises or other site at which the basic needs for camp operation such as places of abode, water supply systems, and permanent cooking facilities and water flush toilets are not usually provided.

4. "Travel Camp" means a camp which provides care for not less than a 48-hour period and which uses motorized transportation to move campers as a group from one site to another.

5. "Trip Camp" means a camp which provides care for organized groups of campers and which moves campers under their own power or by a transportation mode permitting individual guidance of a vehicle or animal from one site to another.

6. "Troop Camp" means a camp which provides care for organized groups of campers sponsored by a voluntary organization serving children and youth. If a troop camp is operated as a primitive, residential, travel or trip camp, the regulations governing that specific type of camp shall apply.

7. "Recreational or Family Camp" means any area, place or tract of land where provisions are made for the accommodation of three (3) or more tents, recreational vehicles or vacation mobile homes, publicly or privately owned, designated, maintained, used or intended for use by the public or certain limited groups and shall include any building, structure, vehicle or enclosure used or intended for use as part of the equipment of such camp.

"Camp" or "youth camp" means any area, parcel, or tract of land on which facilities are established, maintained or operated for recreational, educational, or vacation purposes for five (5) or more youths under eighteen (18) years of age, either free of charge, or for payment of a fee; provided, however, that individual or family camp units are excluded from the requirements of this regulation. This definition includes the following types of camps:

(a) "Day camp" means a camp operated for all or part of the day but less than twenty-four (24) hours a day during one (1) or more seasons of the year;

(b) "Primitive or outpost camp" means a portion of the permanent camp premises or other site under control of the youth camp operator at which the basic needs for camp operation, such as places of abode, water supply system, and permanent toilet and cooking facilities are not usually provided; and (continued)
### APPLICABILITY (continued)

<table>
<thead>
<tr>
<th>State</th>
<th>Definition</th>
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<tbody>
<tr>
<td>Kentucky</td>
<td>(c) &quot;Residential camp&quot; means a camp operating on a permanent campsite and providing overnight lodging facilities.</td>
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<tr>
<td>Louisiana</td>
<td>&quot;Camp&quot;—Any place where one or more tents, cabins, camp cars or trailers are erected or maintained for hire, used for hire, intended, or designed to be used as living or sleeping quarters for one or more families or persons, or where space is rented for the placing of such tents, cabins, camp cars, or trailers; or where free camping is permitted with or without tents, cabins, camp cars, or trailers, or where one or more tents, cabins, camp cars or trailers are established for living or sleeping purposes with the expressed consent of the owner or person legally in charge of the land upon which such camp is located.</td>
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<tr>
<td>Maine</td>
<td>&quot;Recreational camp&quot; means and includes day camps, boys' and girls', family, hunting, fishing and similar camps.</td>
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<td>&quot;Recreational Camp&quot;—A combination of program and facilities established for the primary purpose of providing an outdoor group living experience for children with social, recreational, spiritual, and educational objectives and operated and used for five or more consecutive days during one or more seasons of the year.</td>
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<td>&quot;Primitive Facility&quot;—Means a portion of the basic camp premise or other site under control of the operator or the camp, at which site the basic needs for camp operation such as places of abode, water and supply systems, permanent type toilet facilities and permanent type culinary facilities are not usually provided.</td>
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<td>&quot;Trip Camping&quot;—A program in which groups of individuals who are mobile, moving under their own power or by transportation which permits individual guidance of the vehicle or animal (e.g., bicycle, canoe, horse, sailboat, snowmobile), travel from one site to another exceeding two nights, as differentiated from overnight camping.</td>
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<td>Maryland</td>
<td>&quot;Camp&quot; means a property consisting of a tract of land and all tents, vehicles, buildings or other structures pertaining thereto used as living quarters or shelter, which is operated gratuitously or for compensation, during any portion of any five or more days per annum, and which accommodates five or more persons at any time; provided, however, that this definition shall not apply to a camp to be used by one family on its own premises, motels, motor courts, migrant labor camps and mobile home parks.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Sanitary Code, Article IV: &quot;Recreational Camp for Children&quot; means any place of camp character, as the term is commonly understood, used wholly or in part for recreational or instructional purposes and accommodating for profit or under philanthropic or charitable auspices five or more children who are not members of the family or personal guests of the operator. The site may or may not be equipped with tents or temporary or permanent buildings, and may be operated as a day camp or as a resident camp.</td>
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(continued)
Proposed Regulations:
“Recreational Camp for Children” means any day camp, primitive or outpost camp, residential camp, short-term group camp, travel camp, or trip camp on private or public land which is conducted wholly or in part for recreational or instructional purposes and accommodating for profit or under philanthropic or charitable purposes five or more children who are not members of the family or personal guests of the operator. It shall also mean programs and/or activities promoted or advertised as a camp regardless of the programs advocated and shall also include sites and facilities primarily designed for other purposes such as but not limited to schools, playgrounds, resorts, hospitals, wilderness areas, and government lands. Recreational camps for children shall not include any program operated by a public school department or any program operated by a private organized educational system approved by the local school committee.

“Residential Camp” means a recreational camp for children operating on a permanent campsite for four or more consecutive 24-hour periods.

“Short-term Group Camp” means a recreational camp for children which provides care for more than a 24-hour period but less than a 96-hour period for groups, clubs, and troops of campers sponsored by an organization or person.

“Day Camp” means a recreational camp for children operated on a site for any part of the day but less than 24 hours a day for at least five days during a two-week period and does not include day care centers as defined by Chapter 28A, Section 10, M.G.L. and licensed by and operating in accordance with the regulations of the Massachusetts Office for Children.

“Primitive or Outpost Camp” means a portion of the permanent camp premises or other site at which the basic needs for camp operation such as places of abode, water supply systems and permanent toilet and cooking facilities are not usually provided.

“Trip Camp” means a recreational camp for children which provides care for not less than a 24-hour period and which moves campers under their own power or by a transportation mode permitting individual guidance of a vehicle or animal from one site to another.

“Travel Camp” means a recreational camp for children which provides care for not less than a 48-hour period and which uses motorized transportation to move campers as a group from one site to another.

“Children’s camp” or “camp” means a residential, day, troop, or travel camp conducted in a natural environment for 5 or more school age children apart from their parents, relatives or legal guardians for 5 or more days in a 14-day period. A camp provides care and supervision for groups of children for usually no more than 12 weeks. Special kinds of camps are: (a) “Resident camp” which means a camp which provides a minimum of 24 hours a day care for children at campsites.
(b) “Day camp” which means a camp providing care for children during all or part of the day but less than 24 hours a day.
(c) “Travel camp” which means a camp which is mobile and provides not less than 24 hours a day care for children at various campsites.
(d) “Troop camp” which means a camp which provides not less than 24 hours a day care for organized groups of children within a parent council of the boy scouts, girl scouts, or camp fire girls.
"Children's camp" is defined as a parcel(s) of land with permanent buildings, tents or other structures established or maintained as living quarters where both food and water are provided for 10 or more people, operated continuously for a period of 5 days or more each year for educational, recreational, or vacation purposes, and the use of the camp is offered to minors free of charge or payment of a fee.

"Youth Camp" means any camp operating on a permanent campsite for four (4) or more consecutive periods of twenty-four (24) hours, and accommodating twenty (20) or more children six (6) to eighteen (18) years of age; provided, however, athletic camps and hunting and fishing camps shall not be included in this definition.

"Camping" means a sustained experience which provides a creative, recreational, and educational opportunity in group living in the out-of-doors. It utilizes trained leadership and the resources of natural surroundings to contribute to each camper's mental, physical, social and spiritual growth.

"Program Manager Permit" is the permit to operate a camping program at a camp facility. This individual is responsible for the staff supervision and program administration. The above individual may or may not be the Camp Director.

"Recreation camp" shall mean one or more temporary or permanent tents, buildings, or structures, together with the tract of land appertaining thereto, established or maintained for more than a forty-eight hour period as living quarters used for purpose of sleeping or the preparation and the serving of food and extending beyond the limits of a family group for children or adults, or both, for recreation, education, or vacation purposes, and including facilities located on either privately or publicly owned lands not already licensed under the provisions of Chapter 41 Reissue Revised Statutes of Nebraska, 1943.

"Children's camp" means any land with permanent buildings, tents or other structures established or maintained as living quarters where both food and lodging or the facilities therefor are provided for minors, operated continuously on a 24-hour basis for a period of 5 days or more each year for religious, recreational or vacation purposes, either free of charge or for a fee, but does not include any camps owned or leased for individual or family use, penal or correctional purposes, or places operated for the education, care or treatment of children.

"Recreation Camp": Definition. All places of camp character, as the term is commonly understood, which are utilized wholly or in part for recreational purposes and operated for a period of thirty days or more during one or more seasons of the year, whether continuously or otherwise, and which receive the patronage, whether paid or not, of five or more children who are not bona fide personal guests in the private home of an individual, and any of which children, not accompanied by parent or guardian, is under eighteen years of age. Such patronage may be for recreational purposes solely or for a combination of recreation and instruction, and may be for profit or under philanthropic or charitable auspices.

"Recreation Camps": Types. Recreation camps may be of either the Residence-type, in which the same 10 or more campers remain on the camp (continued)
APPLICABILITY (continued)

New Hampshire
(continued)
site for all meals and are provided with sleeping accommodations for a period of not less than five nights, or the Day-type which do not provide sleeping accommodations, but at which meals may or may not be provided.

New Jersey
"Youth Camp" means any parcel or parcels of land having the general characteristics and features of a camp as the term is generally understood, used wholly or in part for recreational or educational purposes and accommodating five or more children under 18 years of age for a period of, or portions of, two days or more and includes a site that is operated as a day camp or as a resident camp.

"Unless other specified, all regulations apply to both resident and day camps."

New York
Definitions of camp categories. (a) "Summer day camp" shall mean a place occupied at least five days between June 1 and September 15 by children under 16 years of age primarily for the purpose of outdoor organized group activities for a period of less than 24 hours on any day the property is so occupied.

(b) A "children's traveling summer day camp" shall mean a summer day camp which operates for a period of less than 24 hours on any day between May 15 and September 15 and transports children under 16 years of age on a regular schedule to any place primarily for the purpose of organized group activity.

(c) A "children's overnight camp" shall mean a place occupied by children under 18 years of age for the purpose of organized activities and on which provisions are made for overnight occupancy of more than 72 continuous hours.

Application. (a) The requirements of this Subpart shall apply to a camp occupied by or maintained for occupancy by 10 or more children except:

(1) programs approved, certified or licensed under the Social Services Law, the Education Law, or other applicable state law;
(2) programs operated by a governmental agency including those premises exempted under article 13-B or 13-C of the Public Health Law;
(3) any operation or use of a tract of land or property determined by the State Commissioner of Health as not being within the intent or regulation by this Subpart.

North Carolina
"Summer Camp." The term "summer camp" shall include those camp establishments which provide food or lodging accommodations for groups of children or adults engaged in organized recreational or educational programs.

NOTES:
1. This definition includes day camps and church assemblies and retreats.
2. This definition and the following sections of these rules and regulations shall not be interpreted as prohibiting summer camps or other organizations from conducting overnight hikes or similar primitive camping activities. However, camp management and group leaders are responsible for the maintenance of accepted field sanitation standards.

(continued)
North Carolina (continued)

3. This definition and the following sections of these rules and regulations shall not be interpreted as prohibiting family camp-outs, scout hikes, and camper rallies.

Ohio

"Camp" means any tract of land or premises having facilities used for camping purposes such as construction work, recreational, health, educational, sectarian, tourist picnic, or resort camps.

Explanation.
1. Camp means total area of any tract of land having facilities used for camping purposes such as construction work, recreation, health, educational, sectarian, tourist, picnic or resort camps.

2. Camp in this regulation does not mean Agricultural Labor Camps which are regulated by Chapter HE-26 of the Ohio Sanitary Code.

"Resident camp" means any camp in which one or more permanent or semi-permanent structures are established or maintained as living or sleeping quarters.

Explanation.
1. Resident camps include mainly recreational, health, education and sectarian camps which are operated by various organizations such as Boy Scouts, 4-H Groups, Churches and Fraternal Groups.

"Day camp" means a camp used primarily for camping purposes during daylight hours only.

"Primitive camp" means any camp in which only sewage and solid waste disposal facilities are required.

Explanation.
1. Only sewage and solid waste disposal facilities are required for primitive day camps, primitive resident camps and primitive family camps. Other facilities are optional.

Oregon

"Day Camp" means an organizational camp providing day use opportunities which may be combined with no more than two (2) overnight camps within any two (2) week period.

"Developed Camp" means an organizational camp operating in or working from a permanent site, and usually provided with permanent shelters, sewage disposal systems, water supply systems, and food service facilities.

"Organizational Camp" includes any area designated by the person establishing, operating, managing, or maintaining the same for recreational use by groups or organizations which include but are not limited to youth camps, scout camps, summer camps, day camps, nature camps, survival camps, athletic camps, camps which are operated and maintained under the guidance, supervision, or auspices of religious, public and private educational systems and community service organizations.

"Primitive camp" means an organizational camp operating in an unimproved campsite or portion thereof, not provided with permanent sleeping units, sewage disposal systems or water supply systems.
As used in this act, "organized camp" means a program and facilities established for the primary purpose of providing an outdoor group living experience for children, youth and adults, with social, recreational and educational objectives, and which is operated and used for five or more consecutive days during one or more seasons of the year. The term "organized camp" does not mean establishments commonly known as tourist camps, motels, trailer parks, lumber camps, construction camps, labor camps, penal camps and hunting camps.

"Recreational Camp for Children"—Means any place of camp character, as the term is commonly understood, used wholly or in part for recreational or instructional purposes and accommodating for profit or under philanthropic or charitable auspices five or more children who are not members of the family or personal guests of the operator. The site may or may not be equipped with tents or temporary or permanent buildings, and may be operated as a day camp or as a resident camp.

"Resident Camp"—Any tract of land on which are located overnight accommodations maintained primarily for the vacation use of youths or children.

"Day Camp"—Any tract of land on which are located accommodations for children or youths maintained or used primarily for recreational purposes during daylight hours and from which participants return to their homes each evening.

"Director"—The term director shall mean the Director of Health of the State of Rhode Island or his duly authorized agent.

"Camp" shall include but not be limited to the following types:

1. "Resident Camp" shall mean any area or tract of land on which facilities are established or maintained to provide an outdoor group living experience for five or more children or adults where one or more permanent or semi-permanent structures are established or maintained as living or sleeping quarters for children or adults and operated for educational, recreational, religious, health or vacation purposes either gratuitously or for compensation and where central food service facilities may or may not be provided.

2. "Day Camp" shall mean any area or tract of land of camp character providing accommodations for five or more children or adults for recreational, religious, educational, social or camp-craft activities, used primarily during daylight hours and not providing overnight sleeping facilities for campers.

3. "Family Campground" shall mean any area, place or tract of land of camp character provided for use by recreational vehicles or tents, publicly or privately owned, designated, maintained, used or intended for use by the public or limited to certain groups, being generally accessible to vehicles and having approved potable drinking water and/or toilet facilities.

"Commercial Youth Camps" are included in the food and lodging laws, but non-profit organization camps are excluded from licensing. The Department of Health, Sanitation and Safety Program acts as consultants for non-profit camps whenever possible.
"Organized camp"—Any area, place, parcel, or tract of land on which facilities are established or maintained to provide an outdoor group-living experience for children or adults, or where one or more permanent or semi-permanent structures are established or maintained as living or sleeping quarters for children or adults, and operated for educational, social, recreational, religious instruction or activity, physical education or health, or vacation purposes either gratuitously or for compensation, provided, that this definition is not intended to include a hunting, fishing or other camp privately owned and used exclusively for the personal pleasure of the owner and his guests.

"Day Camp": Any organized camp that does not provide facilities for overnight use.

"Resident Camp": Any organized camp where one or more permanent or semi-permanent structures are established or maintained as living or sleeping quarters with or without centralized food preparation and food service facilities.

"Travel Camp": Any organized camp in which provisions are made for the accommodation of travel trailers, truck coaches or campers, tent campers, tents, and vehicles.

"Primitive Camp": A travel camp established primarily for tent camping in which accommodations may be limited to toilet and refuse disposal facilities.

"Youth Camp" means any property or facilities having the general characteristics of a day camp, resident camp or travel camp, as these terms are generally understood, used primarily or in part for recreational, athletic, religious and/or educational activities and accommodating five (5) or more children under eighteen (18) years of age who attend or temporarily reside at the youth camps for a period of, or portions of, four (4) days or more.

"Primitive Camp" means any youth camp which does not provide permanent structures and/or utilities for camper use.

"Hotel or motel" shall include "tourist camp," "recreational resort or camp," "summer camp for children," and similar facilities, and shall mean every building or other structure, with all buildings and facilities in connection, kept, used, maintained as, advertised as, or held out to the public to be, a place where living accommodations are furnished to transient guests or to groups normally occupying such facilities on a seasonal or short-term basis.

"Director" shall mean the Utah State Director of Health.

"Vacation Camp": An establishment which is a seasonal operation lasting not more than four months and offers a summer camping program which includes providing food and/or lodging to vacationing youth or family groups.
"Summer Camp" means and includes any building, tent or vehicle, or groups of buildings, tents or vehicles if operated as one place or establishment, or any other place or establishment, public or private, together with the land and waters adjacent thereto, which is operated or used in this State, for the entertainment, education, recreation, religious instruction or activity, physical education or health of children under eighteen years of age who are not related to the operator of such place or establishment by blood or marriage within the third degree of consanguinity or affinity, if five or more such children are accommodated at any one time, gratuitously or for compensation, during any portion of more than two consecutive days.

The term "camp" as used herein shall refer only to an established group camp which is established or maintained for recreation, education, vacation, or religious purposes for use by organized groups and wherein these activities are conducted on a closely supervised basis and wherein day to day living facilities, including food and lodging, are provided either free of charge or by payment of a fee.

"Director" shall mean the person in charge of the camp program.

"Existing camp" shall mean a camp which was established prior to the date of adoption of these rules and regulations.

"New camp" shall mean a camp which is established after the date of adoption of these rules and regulations.

"Organized Camp"—Any area, place, parcel, or tract of land on which facilities are established or maintained to provide an outdoor group living experience for children or adults, or where one or more permanent or semi-permanent structures are established or maintained as living or sleeping quarters for children or adults, and operated for educational, social, recreational, religious instruction or activity, physical education or health, or vacation purposes either gratuitously or for compensation, provided, that this definition shall not be construed to include a hunting, fishing, or other camp privately owned and used exclusively for the personal pleasure of the owner.

"Recreational and Educational Camp," hereinafter referred to as camp, means and includes the premises and temporary or permanent structures, together with appurtenances thereto, established or maintained as living quarters where both food and lodging or the facilities therefor are provided for children and/or adults, operated for a period which includes 3 or more consecutive nights of lodging, for a planned program of recreational and/or educational purposes, and offered free of charge or for payment of a fee.

"Primitive Facility" means a portion of the basic camp premises or other site under the control of the person owning or operating the camp, at which site the basic needs for camp operation such as places of abode, water supply system, permanent type toilet facilities and permanent type culinary facilities are not usually provided.
I. PERSONNEL

Counselor's Qualifications and Training

Counselor to Camper Ratio

Director's Qualifications and Training

Director and Operator Responsibilities

Required Camp Personnel

- Director
- Counselors
- Special Activity Leaders - Training and Certification
- Health Personnel - Training and Certification
- Maintenance . . . Other

Standards and References

Personnel Policies, Records and Job Descriptions
California

There shall be at all times at least one counselor who is a high school graduate or who is at least eighteen (18) years of age, for each ten (10) campers under sixteen (16) years of age.

In addition, there shall be a competent staff, adequate for the maintenance and operation of the camp facilities. There shall be a competent staff adequate for the care, protection, and supervision of the campers.

See Program Safety: Supervision of Activities

Colorado

All paid employees in any capacity shall be sixteen (16) years of age or over.

All program staff including counselors shall be eighteen (18) years of age or over, or shall be high school graduates, or shall have completed prescribed high school training. A minimum of two months supervised counselorship in camping shall be required.

Connecticut

Over 16.

CIT--over 14.

See Personnel: Standards and References

Maine

At least 80 percent of the counselors and program staff should be 18 years and older. This section does not apply to day camps.

All junior counselors, counselors, and program staff who are under 18 years of age shall be at least two (2) years older than the camper group with which they are working.

Massachusetts

Counselor means an individual who has a supervisory role with campers. This individual shall be at least a high school graduate with at least eight weeks experience in structured group camping and/or supervision of children and be at least 18 years of age.

Michigan

Adult (18 or over).

Mississippi

See Personnel: Counselor to Camper Ratio

New Jersey

"Counselor" means a staff member 16 years or older. "Counselor" and "Adult" are not synonymous terms, rather they are two different divisions.

New York

Adult counselors shall be at least 18 years of age and may include both specialty and general counselors. In addition, the counselor shall possess a high school diploma and either have experience in camping and supervision of children, or have completed a training course acceptable to the permit issuing official.

Texas

Adult supervisor.

See Personnel: Counselor to Camper Ratio

27
Wisconsin

One staff member, 18 years of age or older, excluding kitchen and maintenance staff, shall be provided for every eight campers under 18 except for campers six years of age and under, the ratio shall be one to four.
<table>
<thead>
<tr>
<th>State</th>
<th>Counselor to Camper Ratio Description</th>
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<tbody>
<tr>
<td>California</td>
<td>A ratio of one staff member for every ten campers or fraction thereof, 8 to 16 years of age, shall be maintained at all times.</td>
</tr>
<tr>
<td>Colorado</td>
<td>Oné 16 year old to six campers under six; one 16 year old to eight campers over six.</td>
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<tr>
<td>Connecticut</td>
<td>The following ratios of counselors to campers shall be used: 6 years and under—1 counselor to 5 campers; 7-8 years—1 counselor to 6 campers; 9-14 years—1 counselor to 8 campers; 15-18 years—1 counselor to 10 campers; 19 years and over—1 counselor to 20 campers.</td>
</tr>
<tr>
<td>Illinois</td>
<td>Residential camps shall have at least one counselor to 10 campers. Individuals who are at least 16 years of age may be used as adjuncts to the counselor staff. However, these individuals shall not be included in meeting the specified counselor to camper ratio requirements. For the purpose of this section, age shall be determined at the start of the camp session.</td>
</tr>
<tr>
<td>Maine</td>
<td>Camp director not included in ratio in camps serving over 50.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Ratio of Counselors to Campers: Residential and group camps shall have one counselor to 10 campers. Individuals who are at least 16 years of age may be used as adjuncts to the counselor staff. However, these individuals shall not be included in meeting the specified counselor to camper ratio requirements. Camps including handicapped shall have counselors to the handicapped at a ratio of one to five. (continued)</td>
</tr>
</tbody>
</table>
PERSONNEL: Counselor to Camper Ratio (continued)

Mississippi (continued)
See Program Safety: Special Program Areas—Swimming
See Program Safety: Special Program Areas—Boating, Canoeing, and Fishing
See Program Safety: Special Program Areas—Riflery
See Program Safety: Special Program Areas—Archery

New Jersey
An adult leader assisted by a counselor shall be responsible for the supervision of every 20 children. The camp director shall not be included in servicing over 50 children.
See Program Safety: Special Program Areas—Swimming

New York
At an overnight camp, the ratio of adult counselors to children eight years of age and over shall be 1:8; for children younger than eight years of age, the ratio shall be 1:6; a maximum of 20 percent of the total required counselors may be 17 years of age.

Oregon
See Program Safety: Special Program Areas—Swimming

South Carolina
See Program Safety: Special Program Areas—Swimming

Texas
Each youth camp shall have at least one (1) adult supervisor who is responsible for the care and supervision of each ten (10) children in the camp. The camp director shall not be included in this ratio in camps serving over fifty (50) youths at one time.

Wisconsin
One staff member, 18 years of age or older, excluding kitchen and maintenance staff shall be provided for every eight campers under 18 except for campers six years of age and under. The ratio shall be one to four.
Every camp, at all times of operation, shall have a person in charge who is at least twenty-five (25) years of age.

The director shall be 25 years of age or over, shall have a maturity of judgment and prior adult leadership experience in organized camping, of similar group experience with children, and shall be responsible for maintaining and executing minimum rules and regulations.

Except for those persons who have already served at least one summer as a camp director, a camp director shall have had at least 16 weeks administrative or supervisory experience in an organized camp or in lieu thereof equivalent training or experience in camping satisfactory to the commissioner.

Camp director must be at least 25 years of age and have 16 weeks of administrative or supervisory experience in an organized camp. A Day Camp Director must be at least 21 years of age.

Each Residential Camp shall have a camp director on the premises who shall meet the following criteria:
1. Be at least 25 years of age
2. Have at least 24 weeks previous experience as part of the administrative staff of a recreational camp for children.

The director shall have two years of experience working with children, shall be knowledgeable in camp administrative practices and have not less than one season of leadership experience in an organized children's camp or related activity.

1. Each Residential Camp shall have a camp director on the premises who shall meet at least two of the following criteria:
   a. Be at least 25 years of age
   b. Have successfully completed a course in camping administration such as those offered by national professional camping associations, national agencies, or their equivalent
   c. Have had at least two years previous experience as part of the administrative staff of a youth camp.

2. In addition to the above, the director of camps for the handicapped shall have educational background and/or experience appropriate to the groups being served.

A camp director shall not be less than 21 years of age and have not less than two years administrative experience in an organized camp.
Each children's camp shall have a camp director, who may also be the camp operator, responsible for supervising the camp program. Minimum qualifications shall be:

1. Bachelor's degree, or at least 25 years of age for an overnight camp and 21 years for a summer day or traveling summer day camp; and
2. At least 24 weeks of previous administrative or supervisory experience acceptable to the State Commissioner of Health.

Each youth camp shall be under the direction of a qualified adult with at least two (2) years of experience working with children. The director shall be knowledgeable in camp administrative practices and shall have at least one (1) season of leadership experience in an organized youth camp or related activity.

All camps shall be under the supervision of an adult having mature judgment and ability to understand and apply state laws and regulations relating to operation and maintenance of the camp.
PERSONNEL: Director and Operator Responsibilities

**Alabama**

In any organized camp within the State of Alabama, at least one person shall be retained for the duration of the camping season for the purpose of serving as camp manager, director, supervisor, or administrator. Said person shall be given authority to execute or have executed corrective or preventative measures as the Health Officer may direct which affect the health, safety, and well being of the camp staff and camp occupants.

See Personal Health, First Aid, and Medical Services: Arrangements for Emergency Care (Hospitals, Clinics, ...
See Sanitation: Animal Regulations

**Alaska**

All camps shall be under the supervision of a competent person, whose duty it shall be to see that the foregoing regulations are carried out, and that the camp is maintained at all times in a clean and sanitary condition.

See Sanitation: Maintenance Supervisor and Camp Maintenance

**Arizona**

At all times there should be one of the camp's supervisory staff in residence who is responsible for supervising the legal provisions and the recommendations of this Guide relating to children's camps.

See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

**Arkansas**

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
See Personal Health, First Aid, and Medical Services: Health History
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

**California**

See Sites and Facilities: Special Program Areas and Facilities—Swimming
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

**Colorado**

The director shall familiarize campers and staff with rules governing the use of National and State lands and shall be responsible for compliance with all such regulations.

See Personnel: Director's Qualifications and Training
See Program Safety: Program Aims and Objectives
See Program Safety: Discipline
See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
Connecticut
See Program Safety: Special Program Areas—Archery
See Program Safety: Special Program Areas—Horseback Riding

Delaware
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Florida
All camps housing fifty (50) or more persons shall be supervised and regularly inspected by the camp operator or his designated agent or employee. All persons designated as camp supervisors shall be jointly responsible with the camp operator for the sanitary condition of the camp.

The camp operator shall be responsible for complying with all statutory requirements and regulations issued thereunder relating to camps and with all conditions stated in the license issued to him under these regulations.

The license required under these regulations shall be posted and kept in a conspicuous place in the camp by the camp operator.

Indiana
See Site and Facilities: Special Program Areas and Facilities—Swimming (Natural Swim Areas)
See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
See Personal Health, First Aid, and Medical Services: Doctor on Call
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Kentucky
The camp operator shall assure that a camp director or an authorized representative is available within the camp boundaries at all times while the camp is in operation.

Louisiana
... duty of the owner, or person legally in charge of the land upon which any ... Camp is located, or of the operator or person in charge of such ... Camp, to see that all of the provisions of these regulations are complied with.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Maine
See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)
See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals
See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems
See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location (continued)
PERSONNEL: Director and Operator Responsibilities (continued)

Maine (continued)
See Site and Facilities: Shelters for Living and Sleeping--Adequate Separate Beds and Separate Sex
See Personal Health, First Aid, and Medical Services: Health History
See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
See Sanitation: Bathing, Handwashing, and Laundry

Massachusetts
The operator shall provide a program of activities which shall meet the generally recognized needs of the children and shall in no respect be in conflict with their best interests nor a hazard to their health or safety.

The operator shall not use or permit the use of any buildings or shelter in a recreational camp unless it is structurally safe, adequate in size for its use, easy to keep clean, and has a roof which is reasonably weathertight.

See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals
See Site and Facilities: Site Location--General Location and Adequate Space
See Site and Facilities: Facilities Design--Site and Facilities Design
See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Personal Health, First Aid, and Medical Services: Doctor on Call
See Personal Health, First Aid, and Medical Services: Physical Examination and Required Innoculations
See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)
See Sanitation: Safe Water Supply and Safe Ice Supply
See Sanitation: Maintenance Supervisor and Camp Maintenance

Michigan
See Personnel: Standards and References

Minnesota
It shall be the duty of every operator of a children's camp to carry out the provisions of this regulation.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

Mississippi
See Site and Facilities: Special Program Areas and Facilities--Swimming (Natural Swim Areas)
See License, Registration, and Permit Requirements: Specific to Camps

Nebraska
See Personal Health, First Aid, and Medical Services: Doctor on Call
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
New Hampshire

See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

New York

A person to whom a permit to operate a temporary residence or promote or hold a mass gathering has been issued shall provide an individual, who is acceptable to the permit issuing official as suitable and responsible, to be in charge of the property and who shall be on or available to the property during reasonable hours of the day while the property is occupied or open for occupancy.

A person to whom any permit is issued shall comply with the provisions of this Part and with all conditions stated in the permit and shall allow the permit issuing official or his representative to enter the premises at a reasonable time to ascertain compliance with this Part.

See Personnel: Director’s Qualifications and Training
See Program Safety: Safety Education
See Program Safety: Emergencies and Evacuations—Emergency Drills
See Site and Facilities: Facilities Design—Playground and Recreational Equipment
See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisors

North Carolina

See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Ohio

When a camp is in operation, the operator shall maintain at least one competent individual on duty at all times.

The operator shall establish rules governing the operation and maintenance of the Camp. Such rules shall be provided to guests as they initially enter the camp or be posted.

See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)
See Program Safety: Identification and Minimization of Hazards
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
See Personal Health, First Aid, and Medical Services: First Aid
See Sanitation: Maintenance Supervisor and Camp Maintenance

Rhode Island

See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals
See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems
See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity: Cubic Air Space, Floor Space, and Storage Space
See Personal Health, First Aid, and Medical Services: Doctor on Call
See Personal Health, First Aid, and Medical Services: Screening (On Site and Exclusion of Communicable Disease)

(continued)
Rhode Island (continued)

See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)
See Sanitation: Safe Water Supply and Safe Ice Supply

South Carolina

See Sanitation: Solid Waste Disposal (Garbage)

Tennessee

In any organized camp within the State of Tennessee, at least one person shall be retained for the duration of the camping season for the purpose of serving as camp manager, director, supervisor, or administrator. Said person shall be given authority to execute or have executed corrective or preventative measures as the Public Health Officer may direct which affect the health, safety, and well being of the members of the camp staff and camp occupants.

See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)
See Personal Health, First Aid, and Medical Services: Doctor on Call
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Texas

See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)

Utah

It shall be the duty of each person operating a camp . . . to carry out the provisions of these regulations. Such person shall also have the duty of controlling the conduct of camp occupants to this end, and shall make at least one daily inspection of the entire camp for these purposes. Central toilet and washroom facilities shall be inspected as necessary.

Virginia

See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Washington

See Sanitation: Insect, Weed, and Rodent Control (Vector Control)
See Sanitation: Maintenance Supervisor and Camp Maintenance

West Virginia

See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Wisconsin

The camp owner or operator shall take such steps as necessary to determine if staff members are responsible, mature persons and shall be responsible for the staff's actions relating to camp operation.

See Sanitation: Maintenance Supervisor and Camp Maintenance
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<th>State</th>
<th>Required Personnel:</th>
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### PERSONNEL: Required Camp Personnel—Counselors

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<td>Boating, Canoeing, and Fishing, Archery, Horseback Riding</td>
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<td>Hazardous and High Risk, Swimming, Riflery</td>
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<td>New Jersey</td>
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<td>New York</td>
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<tr>
<td>Rhode Island</td>
<td>See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor</td>
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<tr>
<td>South Carolina</td>
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<tr>
<td>Texas</td>
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<td>West Virginia</td>
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<td>Wisconsin</td>
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<tr>
<td>State</td>
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<tr>
<td>Alaska</td>
<td>See Sanitation: Maintenance Supervisor and Camp Maintenance</td>
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<tr>
<td>California</td>
<td>See Personnel: Counselor’s Qualifications and Training</td>
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<tr>
<td>Massachusetts</td>
<td>See Food Service: Meal Planning and Nutritional Requirements (Including Special Diets)</td>
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<tr>
<td>New York</td>
<td>See Sanitation: Maintenance Supervisor and Camp Maintenance</td>
</tr>
<tr>
<td>Ohio</td>
<td>See Sanitation: Maintenance Supervisor and Camp Maintenance</td>
</tr>
<tr>
<td>Tennessee</td>
<td>See Sanitation: Maintenance Supervisor and Camp Maintenance</td>
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<td></td>
<td>See Food Service: Food Service Personnel</td>
</tr>
<tr>
<td>West Virginia</td>
<td>See Sanitation: Maintenance Supervisor and Camp Maintenance</td>
</tr>
</tbody>
</table>
Mental and physical health—obviously camp staff personnel should be temperamentally fit to work with and supervise children. They should be physically fit to carry on their duties. They should be of good moral character. They should not be addicted to drugs, nor be chronic alcoholics, nor known to have abused children or guilty of immoral conduct with them.

Director—good character—no conviction of "offense involving moral turpitude," certified mentally competent, no improper use of "narcotics or controlled drugs."

Adequate and competent staff, "of good character and reputation."

Camp management "shall ascertain and have on record information attesting to the character, integrity, and ability of each staff member to perform the tasks required of his position."

The camp management shall ascertain and have on record information attesting to the character, integrity, and ability of each staff member to perform the tasks required of his position.

See Personnel: Director and Operator Responsibilities
All staff members shall be provided written instructions as to their general responsibilities and duties and shall be given interpretation of the camp policies and objectives.

There shall be maintained a record of all personnel which shall include: name, address, age, training, education, experience, and other qualifications; an annual physical examination, names and telephone numbers of persons to be notified in event of an emergency.

Personnel and character references on all staff members shall be made available upon request to the authorized licensing personnel from the Division.

These current records shall be kept at the camp for as long as the individual is a member of the staff.

See Personnel: Policies, Records, and Job Descriptions

Each . . . Camp shall be provided with a building to be known as the office, in which shall be kept copies of all records pertaining to the management and supervision. The records shall be available at all times to the State Health Officer and the Police Department.

A camp shall have a written job description of each staff classification.

Records identifying staff qualifications shall be maintained in the camp for inspection by the permit issuing official or his designated representative.
A camp shall have a written statement of personnel policies and practices as they affect both the camp and staff. Staff members shall be informed of these policies and practices.

A camp shall have a written job description of each staff classification.
II. PROGRAM SAFETY

Program Aims and Objectives

Special Populations

Supervision of Activities

Discipline

Safety Education

Emergencies and Evacuations
  Emergency Procedures and Training
  Emergency Telephone Numbers
  Emergency Communication Systems
  Emergency Drills
  Fire Regulations and Equipment (Moveable)

Identification and Minimization of Hazards

Handling and Storage of Flammable Liquids, Poisons, and Chemicals

Power Tools

Special Program Areas
  Hazardous and High Risk Activities
    Swimming
    Boating, Canoeing, and Fishing
    Riflery
    Archery
    Horseback Riding
    Trampoline . . . Other
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colorado</td>
<td>The agency, group, or individual operating a camp is required to provide a written program which will reflect its stated purpose. A written copy of the purpose shall be at the camp site.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>The operator shall provide a program of activities which shall meet the generally recognized needs of the campers and shall in no respect be in conflict with their best interests nor a hazard to their health and safety.</td>
</tr>
<tr>
<td>Michigan</td>
<td>Objectives for campers: &quot;Develop an appreciation and understanding of their natural environment.&quot; Activities &quot;shall be provided conducive to learning of skills, increase of knowledge, improvement of health, and development of character.&quot; Reasonable grouping according to age and capabilities for all activities including contact sports.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>Reasonable grouping according to age and the capabilities of each child shall be observed in all activities, including contact sports.</td>
</tr>
</tbody>
</table>
PROGRAM SAFETY: Special Populations

Illinois

See Sanitation: Bathing, Handwashing, and Laundry

Massachusetts

Each camp serving special needs campers shall have:

1. One counselor to four mildly disabled campers needing occasional assistance in activities
2. One counselor to two severely disabled campers needing frequent or constant assistance in activities.

Non-Ambulatory Campers—All campers and staff members with problem of mobility shall be housed on ground floor level with the egresses leading directly to grade or to a ramp inclined no greater than one foot to twelve feet.

Toilet Facilities for Special Needs Campers—Toilets used by campers with special toileting needs or practices shall be assured privacy and be provided with facilities that meet their needs.

Handwash Sinks for Special Needs Campers—All handwash sinks used by campers with special needs shall be so adapted as to allow for easy access and use.

Shower Facilities for Special Needs Campers—All showers or bathtubs used by campers with special needs will have aids such as chairs on casters, stools and footrests, non-slip surfaces, and flexible shower heads attached to hoses in order to provide for the increased independence of the campers and to make it easier and safer for the staff to assist the campers.

See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor

See Sanitation: Toilet Facilities

See Sanitation: Bathing, Handwashing, and Laundry

See Food Service: Meal Planning and Nutritional Requirements (Including Special Diets)

Mississippi

See Personnel: Director's Qualifications and Training

See Personnel: Counselor to Camper Ratio

New Hampshire

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor

Rhode Island

All camps operated primarily for children who are physically or mentally handicapped shall have as staff, persons having such special skills as are generally recognized as essential to the health and safety of such children.

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
<table>
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<tr>
<th>State</th>
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<tr>
<td><strong>Alabama</strong></td>
<td>See Personnel: Director and Operator Responsibilities See Program Safety: Power Tools See Program Safety: Special Program Areas—Swimming See Program Safety: Special Program Areas—Riflery</td>
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<tr>
<td><strong>Alaska</strong></td>
<td>See Personnel: Director and Operator Responsibilities</td>
</tr>
<tr>
<td><strong>Arizona</strong></td>
<td>See Personnel: Director and Operator Responsibilities</td>
</tr>
<tr>
<td><strong>California</strong></td>
<td>Counselors shall possess demonstrated competence to supervise safety of camp activities. All counselors shall have been trained in the principles of first aid. See Personnel: Counselor’s Qualifications and Training</td>
</tr>
<tr>
<td><strong>Colorado</strong></td>
<td>All campers shall be under the direct supervision of a responsible staff member at all times, for the safety and well-being of the campers. Each phase of the camping program shall be under the supervision of a counselor who shall be responsible under the director for health and safety precautions. The use of firearms and ammunition, power tools, boats, bows and arrows, and other special equipment involving unusual risk shall be under the custody and direct supervision of authorized personnel at all times. Children shall at no time be left without competent supervision. Sleeping quarters of counselors shall be in close proximity to sleeping quarters of the children they supervise. Children shall not sleep alone except for specific program functions under close supervision. Each activity shall be supervised by a staff qualified by experience and training in the specific area. See Program Safety: Power Tools See Program Safety: Special Program Areas—Swimming</td>
</tr>
<tr>
<td><strong>Connecticut</strong></td>
<td>See Program Safety: Special Program Areas—Hazardous and High Risk Activities</td>
</tr>
<tr>
<td><strong>Florida</strong></td>
<td>Every occupant of the camp shall use the sanitary and other facilities furnished for his convenience and shall comply with all applicable camp regulations which may concern or affect his conduct. (Responsibility of occupants.) See Personnel: Director and Operator Responsibilities</td>
</tr>
<tr>
<td><strong>Illinois</strong></td>
<td>See Program Safety: Special Program Areas—Swimming</td>
</tr>
<tr>
<td><strong>Indiana</strong></td>
<td>See Program Safety: Identification and Minimization of Hazards See Program Safety: Power Tools</td>
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</table>
The instructor in charge of a supervised activity shall possess competence in skills specific to the activity. There shall be a mature and competent instructor to supervise archery, aquatics, gymnastics, horseback riding, camp craft, tripping, scuba diving, air-rifle and firearms instructions or any other camp activity of a hazardous nature. Scuba diving instructors must possess a certificate from one of the following instructor organizations: Professional Association of Diving Instructors (P.A.D.I.), National Association of Underwater Instructors (N.A.U.I.), National Association of Scuba Diving Shops (N.A.S.D.S.), Y.M.C.A. Scuba Instructor, and the Los Angeles County Scuba Instructor.

An adult (18 or older) shall supervise.

Children under 16 years of age not accompanied by an adult at a temporary residence or mass gathering shall be provided with adequate and competent adult supervision exercised by a supervisor or supervisors present on the property.

At least one adult counselor shall be present during sleeping hours on every level of a building used for sleeping.
### PROGRAM SAFETY: Supervision of activities (continued)

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<tr>
<td>South Carolina</td>
<td>See Program Safety: Power Tools See Program Safety: Special Program Areas—Swimming See Program Safety: Special Program Areas—Riflery</td>
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<tr>
<td>Texas</td>
<td>All recreational activities shall be conducted under the direct supervision of a qualified adult supervisor. See Program Safety: Power Tools See Program Safety: Special Program Areas—Hazardous and High Risk Activities See Program Safety: Special Program Areas—Swimming</td>
</tr>
<tr>
<td>West Virginia</td>
<td>See Program Safety: Power Tools See Program Safety: Special Program Areas—Swimming See Program Safety: Special Program Areas—Riflery</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>See Program Safety: Special Program Areas—Swimming See Program Safety: Special Program Areas—Riflery</td>
</tr>
</tbody>
</table>
Colorado

The director shall not use, nor permit an employee or other child to use, corporal or other harsh punishment, or any humiliating or frightening method of discipline to control the actions of any camper or group of campers.

Massachusetts

See Food Service: Meal Planning and Nutritional Requirements (Including Special Diets)

Michigan

Policies and practices for discipline provided in writing for all employees, including no deprivation of food, isolation of child, corporal punishment or "abusive physical activity" for punishment by staff or other campers.

New Jersey

Policies and practices for discipline of a child shall be clearly stated and furnished in writing to all employees of the camp. A child shall not be deprived of food, isolated or subjected to corporal punishment or abusive physical exercise as a means of punishment either by staff or by another camper.
### PROGRAM SAFETY: Safety Education

<table>
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<tr>
<th>State</th>
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| Alabama   | See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training  
See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable) |
| California| See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems                                      |
| Illinois  | See Program Safety: Special Program Areas—Hazardous and High Risk Activities  
See Site and Facilities: Special Program Areas and Facilities—Swimming (Natural Swim Areas) |
| Maine     | See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)  
See Transportation: Condition of Camp Vehicle(s) and Trailers                        |
| Mississippi| Campers shall be informed about potential natural hazards to their safety and, where feasible, hazardous area shall be posted. Such natural or potential hazards shall include but not be limited to:  
(a) Noxious plants, harmful reptiles, insects, rodents  
(b) Steep dropoffs, cliffs, or mine shafts in the area  
(c) Swimming or diving areas or streams that contain polluted waters or steep dropoffs or other unusual bottom conditions or currents. |
| New Hampshire| Guidelines provide for safety education.  
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease) |
| New York  | The camp operator shall develop and implement an on-site camp safety training program for staff members and campers. It shall include a tour of camp facilities, campsite hazards, first aid and health, hiking and other program activities. A copy of the camp safety training program, names of the staff and campers attending, date or dates of training and the length of the training sessions shall be kept on file.  
See Program Safety: Special Program Areas—Riflery |
| Ohio      | Provide the campers information about natural potential hazards to their safety. Campers should be advised to natural conditions such as  
(1) noxious plants and weeds located on the camp grounds; (2) any steep dropoff or cliffs within the area; (3) any type of harmful snakes or rodents; (4) bathing beaches or streams that contain polluted waters or steep dropoffs; (5) what to do in case of severe weather conditions; (6) any other natural conditions that could be a natural potential hazard on any particular camp ground. |
| West Virginia| Each camp shall carry on a continuous program of safety education for its campers and staff members. |
All camps which provide permanent and/or semi-permanent structures for group living, eating, sleeping, or assembly shall have disaster and/or evacuation procedures outlined in writing and conspicuously posted. These shall be reviewed and studied by the staff and specific assignments made to each staff member and adult leader. All campers shall be instructed as to their actions in event of fire.

Each camp shall have at the campsite a written plan of evacuation from the area for all campers and staff should an emergency arise. This plan shall also include the means of transportation involved to evacuate all persons.

Every camp shall have an accurate system whereby persons in charge know where every child is at any time.

(1) The office at campsite shall be informed at all times as to the schedule of the day's activities so that campers may be reached promptly.

(2) Itinerary of out of camp trips or overnights shall be kept on file at the camp office.

See Site and Facilities: Facilities Design—Fire Design and Materials/ Fire Exits and Alarm Systems

See Program Safety: Emergencies and Evacuations—Emergency Communication Systems

The camp operator shall develop contingency plans and related procedures dealing with circumstances such as natural disasters and other emergencies.

Disaster Plan—Each camp shall have at the campsite a written disaster plan. All campers and staff shall be advised of the procedures contained in the plan. Arrangements for transporting individuals from the camp to emergency facilities shall be included in the plan.

Lost Camper and Swimmer Plans—Lost camper and lost swimmer plans shall be formulated and kept on file. All staff shall be trained in the procedures contained in these plans.

Written emergency procedures shall be provided at a camp for fire, tornado, serious accident, illness or injury, and a lost camper. Each member of the camp staff shall be informed of his duties in case of an emergency.

See Program Safety: Special Program Areas—Swimming

The camp program shall include written contingency plans and related procedures dealing with circumstances such as natural disasters and other emergencies. (See resource list.)

Each camp shall have at the campsite a written disaster plan. All staff shall be advised of the procedures contained in the plan.

(continued)
Mississippi (continued)

Arrangements for transporting individuals from the camp to emergency facilities shall be included in the plan.

Lost camper and lost swimmer plans shall be formulated and on file. Appropriate staff shall be trained in the procedures contained in these plans.

When tents are used for sleeping purposes, whether or not said tents are located on platforms, procedures shall be developed to ensure rapid evacuation in the event of an emergency.

New Jersey

Written emergency procedures shall be provided at a camp for emergency evacuation, fire, natural disasters, serious accident, illness or injury, and a lost camper. Each member of the camp staff shall be informed of his duties in case of an emergency.

See Program Safety: Special Program Areas—Swimming

New York

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor

Oregon

Each organizational camp shall retain on site separate plans outlining procedures which deal with the following emergency situations:

(a) Natural disasters and other emergencies
(b) Lost camper and lost swimmer
(c) Fire
(d) Transportation emergencies

Plans shall contain at least evacuation procedures, procedures for communicating with emergency medical facilities and the nearest fire station, and procedures for the control of vehicular traffic through the camp.

The following information shall be posted conspicuously in all organizational camps. When telephones are provided such information shall be posted by each phone:

(a) Emergency facilities:
   (1) The telephone number of the Fire Department is _____________.
       Note: Or other means of calling the Fire Department such as giving the location of the nearest fire alarm box.
   (2) The telephone number of the Police Department is _____________.
   (3) The telephone number of the organizational camp office is _____________.
   (4) The location of this camp is _____________.
       Note: Give highway number, street number, rural route and box number or other data to aid in assuring prompt Fire Department response.
   (5) The telephone number of the medical facility is _____________.
   (6) The location of the medical facility is _____________.

(b) Where no camp telephone is provided the location of the nearest public telephone shall be posted.

(c) Portable fire extinguishers (and/or other fire fighting equipment) is located _______________. Note: Give directions as to location.
Rhode Island

See Program Safety: Emergencies and Evacuations—Emergency Communication Systems

Tennessee

All organized camps which provide permanent and/or semi-permanent structures for group living, eating, sleeping, or assembly shall have disaster and/or evacuation procedures outlined in writing and conspicuously posted. These shall be reviewed and studied by the staff and specific assignments made to each staff member and adult leader. All campers shall be instructed as to their actions in event of fire or forest fire.

Texas

A written plan of procedures to be implemented in the case of a disaster, serious accident, epidemic, or fatality shall be formulated and posted in the infirmary. This plan is to be made available to all camp staff during the staff training program.

West Virginia

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
PROMO SAFETY: Emergencies and Evacuations—Emergency Telephone Numbers

Arizona
The names, addresses, and phone numbers of physicians and hospitals in the area of the camp should be posted in a conspicuous place for ready reference.

Colorado
Emergency telephone numbers shall be posted
1. Doctor
2. Hospital
3. Ambulance Service
4. Local Rescue Unit
5. Poison Control
6. Fire Department or Lookout Station
7. Forest Ranger

Connecticut
Posting of the telephone numbers of the camp physician, camp director, camp nurse, nearest hospital, local director of health in whose jurisdiction the camp falls, local fire department in whose jurisdiction the camp falls, local police department in whose jurisdiction the camp falls, the poison control center, the nearest state police barracks which is the source of snake anti-venom or other emergency assistance, and of ambulance services.

Florida
The name(s), telephone number, address or instructions how to locate the camp operator and supervisor at any and all times shall be kept posted in a prominent location in the camp at all times.

Illinois
Emergency numbers of local police, state police, fire department, ambulance service, and at least one hospital shall be conspicuously posted near the telephone. (Primitive camps may be exempted from this rule when approved by the Department.)

Indiana
Telephone number of the nearest fire department and ambulance service shall be prominently posted near the telephone.

Kentucky
Emergency telephone numbers posted.

Mississippi
When telephones are provided, camp operators shall maintain and post by each phone a current roster of telephone numbers of physicians, hospitals, police, ambulance, and fire departments in the immediate area.

Ohio
All operators shall maintain a roster of telephone numbers of physicians, hospitals, police, ambulances, and fire departments in the immediate area.

Oregon
See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training
Every resident camp or permanently based camp shall have a telephone or comparable communication to and from the camp.

There shall be a telephone line available to the first aid area for the use of the first aid staff, with posting of the telephone numbers of the camp physician, camp director, camp nurse, nearest hospital, local director of health in whose jurisdiction the camp falls, local fire department in whose jurisdiction the camp falls, local police department in whose jurisdiction the camp falls, the poison control center, the nearest state police barracks which is the source of snake anti-venom or other emergency assistance, and of ambulance service.

A telephone shall be located in, or conveniently near, the youth camp.

Telephone service shall be made reasonably available to all campers and access shall be provided at all times to such service for emergency use.

Camp shall have access to a telephone, with emergency telephone numbers posted.

A telephone or other two way electronic communications system must be readily available. Communications should be able to reach outside communication facilities.

Telephones Required—All residential and day camps shall have immediate access to a telephone. The operator shall maintain and post by each phone a current roster of telephone numbers of the physician, hospitals, police, ambulances, and fire departments in the immediate area.

Public Address System Recommended—A public address or other communication system shall be available for emergency use.

A plan for communicating with emergency medical facilities as well as the nearest fire station regarding responses to emergency situations shall be on file at the camp.

At all regularly established camps there shall be: A telephone in camp, or available within ten minutes travel time therefrom.

A conveniently located telephone or directions to locate the nearest telephone shall be posted.

See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training

An effective plan and communication system shall be provided for emergency use. Such plan shall be provided in writing to all counselors and supervisors and shall be prominently posted throughout the camp area.

A telephone in camp.
<table>
<thead>
<tr>
<th>State</th>
<th>Requirement</th>
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</thead>
<tbody>
<tr>
<td>South Carolina</td>
<td>Have or have access to a telephone.</td>
</tr>
<tr>
<td>Tennessee</td>
<td>Each organized camp shall have or have access to a telephone.</td>
</tr>
<tr>
<td></td>
<td>Not in camp system, necessarily.</td>
</tr>
<tr>
<td>Texas</td>
<td>The camp shall have a telephone, preferably in the infirmary, for emergency use when such service is available.</td>
</tr>
<tr>
<td>West Virginia</td>
<td>Each organized camp shall have ready access to a telephone or other type of communication.</td>
</tr>
<tr>
<td>State</td>
<td>Requirements</td>
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<tr>
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<tr>
<td>California</td>
<td>At least one fire drill shall be held within 24 hours of the commencement of each camping session. Additional drills shall be conducted at least once each week thereafter. When sessions exceed a seven-day period, at least one drill shall be held during night-time sleeping hours. Upon notification of fire, fire drill, or upon activation of the fire alarm all buildings and structures shall be immediately evacuated in accordance with the established fire plan.</td>
</tr>
<tr>
<td>Colorado</td>
<td>The camp program shall include fire drills which shall be held at the beginning of each camp session and frequently enough thereafter to minimize danger of panic.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Fire drills shall be held within the first 24 hours of the beginning of each camping session. The fire evacuation plan shall be approved by the local fire department which should also indicate the frequency of fire drills to be held during the camping season.</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Fire drills shall be held within the first 24 hours at the beginning of each camping session and frequently enough thereafter to minimize danger of panic.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>Fire and emergency drills shall be conducted at least once each camp period or every two weeks, whichever is more frequent.</td>
</tr>
<tr>
<td>New York</td>
<td>Fire drills shall be held within the first 48 hours of each camping session and periodically thereafter in accordance with the fire safety plan.</td>
</tr>
</tbody>
</table>
PROGRAM SAFETY: Emergencies and Evacuations—Fire Regulations
and Equipment (Moveable)

Alabama

All camps shall be provided with fire fighting equipment of the type and
quantity approved and recommended by the State Fire Marshal. All such
equipment shall be maintained in good operating condition and be
readily available at all times.

The operator and staff of each camp shall be familiar with the fire
fighting equipment and use of the same available in the camp.

All permanent and semi-permanent buildings on structures shall be used
and maintained in accordance with the provisions and any limitations
of the State Fire Marshal and any local ordinances relative to fire
prevention.

See Program Safety: Emergencies and Evacuations—Emergency Procedures
and Training

Arkansas

See Program Safety: Identification and Minimization of Hazards
See Sanitation: Solid Waste Disposal (Garbage)

California

See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems

Colorado

Before camp opens, arrangements shall be made with the nearest public
officials for protection in case of fire.

Standard fire fighting equipment shall be located in camp according to
the needs of the site, and in transportation units. There must be a
dry chemical or currently inspected carbon dioxide fire extinguisher
located in the kitchen. In addition all buildings and/or structures
shall have a minimum of one carbon dioxide or dry powder fire extin-
guisher per floor used by campers. In tent areas a carbon dioxide or
dry powder extinguisher shall be located within 75 feet of each tent.
Water under pressure shall be approved only when it is automatic and
hoses are connected and ready for use at all times.

All equipment such as fire extinguishers, furnace rooms, wiring, gas
equipment appliances, fire escapes, exit signs, storage of flammable
materials shall be determined and approved by the local fire department.
Tetrachloride fire extinguishers shall not be used.

The director shall be responsible for having all extinguishers profes-
sionally checked and certified as to their workability prior to the
opening of camp each year and immediately after being used.

Fire hazards and combustible materials such as paper, rags, and excelsior
shall not be permitted to accumulate upon the premises.

Delaware

See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems

Illinois

Not in main document. YCSA contains that licensee contact State Fire
Marshal's office for appropriate fire prevention provisions and fire
fighting equipment. Must comply with Illinois Fire Marshal's regulations.

See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems
PROGRAM SAFETY: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable) (continued)

Indiana
Fire extinguishing equipment shall be provided in a readily accessible place located not more than one-hundred (100) feet from each building used for sleeping purposes. Such equipment shall provide protection equal to a two and one-half (2-1/2) gallon stored pressure or five (5) gallon pump-type water extinguisher.

See Sanitation: Solid Waste Disposal (Garbage)

Kentucky
See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems

Louisiana
No fires shall be at any time so located as to endanger automobiles or other property in any . . . Camp. No fires shall be left unattended at any time on the exterior premises of any . . . Camp, and all camp fires shall be completely extinguished before camping party leaves.

Maine
Operator shall instruct the occupants of the camp of the measures that they should take in case of fire.

Maryland
See Sanitation: Solid Waste Disposal (Garbage)

Massachusetts
The operator shall provide such facilities, equipment, and fire breaks, for fire prevention and fire fighting, as may be recommended by the local fire department. A written statement of compliance from the local fire department shall be available to the licensing authority.

See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems

Michigan
Reference to state fire marshal.

Fire extinguishers of class and size and at locations determined by the fire inspector shall be installed throughout the camp.

See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training
See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems

Minnesota
See Site and Facilities: Facilities Design—Site and Facilities Design

Mississippi
Fire extinguishers of approved type with a current inspection date so tagged shall be properly located and easily visible in buildings having fire hazards.

Nebraska
Reference is made on fire safety in recreation camps to the requirements of the office of the State Fire Marshal.

New Hampshire
See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems
New Jersey

Regularly serviced fire extinguishers meeting the requirements of the Fire Underwriters Association shall be placed in strategic and easily accessible locations. Each fire extinguisher shall be inspected prior to the opening of camp and at periodic intervals thereafter for proper care and maintenance.

A statement shall be obtained from the local fire authority or the State Fire Marshal certifying that the camp is in compliance with local and state fire regulations.

The camp shall also conform to New Jersey Forest Fire Law N.J.R.S. 13:9-19. "13:9-19. Burning waste or other material; permits. In any district for which firewardens have been appointed under the provisions of this chapter, no person shall set fire to or cause to be burned waste, fallows, stumps, logs, brush, dry grass, fallen timber or anything that may cause a forest fire, without first obtaining the written permission of the state firewarden, or a division, section or district firewarden. No such permission shall be granted by any firewarden, if, in his opinion, any forest or woodland will be endangered thereby; nor shall any such permission, if granted, relieve or exonerate any person from any penalties provided by this chapter, if by reason of such fire, any forest, brush land or salt marsh be burned. Permits shall not be necessary for burning any of the above enumerated materials when the fire is set a distance of not less than two hundred feet from any forest, brush land, salt marsh, or field containing dry grass or the inflammable material from which fire may be transmitted to any forest, brush land or salt marsh."

See Program Safety: Identification and Minimization of Hazards

New York

The camp operator shall be responsible for the regular inspection of all fire protection facilities and equipment.

The camp operator shall submit a fire safety plan acceptable to the permit issuing official containing but not limited to the following: Alarm system; evacuating buildings; assembly area and accounting for all persons; evacuating the property; notifying fire department; fire drills; type and location of all fire fighting equipment; and internal plan for fire fighting.

Fire extinguishers and other fire fighting equipment acceptable to the permit issuing official shall be provided, inspected, and tagged by the camp operator prior to the camp season. The equipment shall be maintained in operating condition at all times.

Ohio

Fire fighting equipment of the type and quantity approved by the state fire marshal or local fire department shall be made available by the operator for use in fighting fires. All fire fighting equipment shall be maintained in good operating condition and so located that it is readily available for use at all times.

Oregon

Permanent buildings within the organizational camp which are accessible to entry by the campers and are constructed of combustible material or contain combustible material shall be provided a portable fire extinguisher with a minimum rating of 10 B:C:2:A as defined in NFPA No. 10-1974. Such fire extinguishers shall be accessible to the camp staff.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oregon (continued)</td>
<td>See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training</td>
</tr>
<tr>
<td>Rhode Island</td>
<td>See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems</td>
</tr>
<tr>
<td>Tennessee</td>
<td>All campers shall be instructed as to their actions in event of fire or forest fire. All organised camps shall be provided with fire fighting equipment of the type and quantity approved and recommended by the State Fire Marshal. All such equipment shall be maintained in good operating condition and be readily available at all times. The operator and staff of each organized camp shall be familiar with the fire fighting equipment and use of the same available in the organized camp. All permanent and semi-permanent buildings or structures shall be used and maintained in accordance with the provisions and any limitations of the State Fire Marshal and any local ordinances relative to fire prevention. See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training</td>
</tr>
<tr>
<td>Texas</td>
<td>All youth camps shall be provided with fire fighting equipment of the type and quantity approved and recommended by the State Fire Marshal. All such equipment shall be maintained in good operating condition and be readily available at all times. The operator and staff of each youth camp shall be familiar with the fire fighting equipment and use of the same available in the organized camp.</td>
</tr>
<tr>
<td>West Virginia</td>
<td>Fire-fighting equipment of the type and quantity approved by the State Fire Marshal's Office shall be available for use in fighting fires. All fire-fighting equipment shall be maintained in good operating condition and so located that it is readily available at all times. The operator of the organized camp shall be properly informed in fire prevention and the proper use of such fire-fighting equipment. See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Staff shall be instructed in fire prevention and familiarized at the beginning of the camping period with procedure to be followed in case of fire. Fire-fighting equipment shall be placed in or near all buildings. Fire extinguishers shall be of an approved type and be properly maintained and inspected. If fire barrels or buckets are used, they shall be painted red and plainly marked and kept filled with water.</td>
</tr>
</tbody>
</table>
PROGRAM SAFETY: Identification and Minimization of Hazards

Arizona

The general layout of a children's camp shall be planned to lessen fire, accident, and disease hazards.

Arkansas

All necessary accident prevention measures must be taken.

Structural hazards must be eliminated and adequate fire safety measures must be taken.

California

See Site and Facilities: Site Location—General Location and Adequate Space

Colorado

Premises shall be free of all hazards, for example, but not limited to old refrigerators with doors, free standing walls, open cisterns, grease traps, etc., unsafe fences (one in which children can be caught or strangled), unsafely constructed or worn or hazardous play equipment.

Ammunition, firearms, explosives, and power tools shall be stored in a locked place not occupied by children.

Harmful items, including but not limited to chemicals, plastic bags, sharp tools or instruments, corrosive agents, insecticides, rodenticides, weedicides, herbicides, bleaches, cleaning materials, detergents, polishes, items containing petroleum products and matches, shall be stored on a shelf or in a cabinet marked with a warning label.

See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)

See Site and Facilities: Site Location—General Location and Adequate Space

See Site and Facilities: Special Program Areas and Facilities—Archery

See Site and Facilities: Special Program Areas and Facilities—Riflery

Connecticut

Athletic fields free from hazards. (Section 1(o))

Illinois

Areas in which children may play shall be free of severe stone outcroppings, away from busy highways, railroad tracks, and dangerous manufacturing areas... not... located near openings such as abandoned wells, dropoffs, sewage areas, lakes, and ponds.

Indiana

Camp streets, driveways, and recreational vehicle parking areas shall be maintained free of holes.

Lighting shall be provided at camp entrance, service buildings, sanitary dumping stations, and such other areas within the camp as deemed necessary by the State Board.

Fire arms, archery equipment, or other potentially hazardous equipment or tools shall be used under the supervision of a qualified staff member and stored in a locked or restricted area.

Kentucky

Natural hazards within the boundaries of the camp shall be plainly marked as such and such measures and procedures as approved by the department shall be complied with to insure the safety of the campers.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Regulations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kentucky</td>
<td>All buildings, grounds, and equipment shall be maintained in such a manner as to eliminate or minimize the danger from holes, glass, splinters, sharp projections and other hazardous conditions so as to protect the safety of all persons residing or using the facilities at the camp site.</td>
</tr>
<tr>
<td>Maine</td>
<td>See Site and Facilities: Special Program Areas and Facilities—Archery</td>
</tr>
<tr>
<td>Maryland</td>
<td>Adequate guards, signs, or area restrictions shall be provided to reduce accident potential.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>No personal weapons, bows, rifles, or similar equipment shall be brought to camp without the camp operator's written permission. If articles of such nature are to be brought to camp, they shall be kept under lock and key by the camp operator and used only by the owner in accordance with camp safety regulations.</td>
</tr>
<tr>
<td>Minnesota</td>
<td>Sea Site and Facilities: Site Location—General Location and Adequate Space</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Premises shall be reasonably free of hazards such as: old refrigerators with doors, free standing walls, open cisterns, open grease traps, and unsafe fences in which children can be caught or strangled. Glass doors and glass panels adjacent to doors shall be marked. Stairways over four steps in height shall be equipped with handrails. Rooms shall not be equipped with open or unguarded stairwells, windows which present a hazard from falling, unsafely located or constructed electrical outlets, any broken items which may cause injury, and elevators or other vertical shafts. See Personnel: Director and Operator Responsibilities See Program Safety: Safety Education See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing</td>
</tr>
<tr>
<td>Nevada</td>
<td>The general layout of a children's camp shall be planned to lessen fire, accident, and disease hazards.</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>Guidelines provide for this.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>The Department may require a camp to correct or eliminate any specific condition not described in these standards but which it deems necessary for proper sanitation or fire protection at the camp. (continued)</td>
</tr>
</tbody>
</table>
New Jersey
(continued)

Children shall be protected from hazardous areas such as traffic, cliffs, sink-holes, pits, and abandoned excavations. These areas shall be guarded or posted to eliminate the possibility of accidents.

New York

See Program Safety: Safety Education
See Site and Facilities: Facilities Design--Playground and Recreational Equipment

North Carolina

See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals
See Site and Facilities: Site Location--Drainage

Ohio

The camp operator shall limit the number of guests in a camp to avoid overcrowding.

Firearms and other potentially hazardous equipment under the control of the operator shall be kept in locked compartments and shall be used only under proper supervision.

See Program Safety: Safety Education

Oregon

Organizational camps shall be kept free of safety hazards including but not limited to debris, open excavations, and unused refrigerators with latchable doors.

Pennsylvania

See Sanitation: Safe Water Supply and Safe Ice Supply

Rhode Island

See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing

South Carolina

Natural hazards shall be controlled, such as large dead tree limbs over frequently used areas, loose stones in walkways, poison ivy in play areas, etc.

Artificial hazards shall be controlled or eliminated such as deep holes, broken glass, or other sharp objects.

See Program Safety: Special Program Areas--Riflery

Washington

Where no provision is made in these regulations to clearly apply to any condition or thing found to exist which may be a health hazard in a camp, the health officer may direct the owner as to the best means to adopt to secure proper sanitary conditions in said camp.

West Virginia

Sink holes, pits, abandoned excavations, or similar hazards shall be guarded or posted to reduce the possibility of accidents.

See Sanitation: Solid Waste Disposal (Garbage)

Wisconsin

See Sanitation: Maintenance Supervisor and Camp Maintenance
<table>
<thead>
<tr>
<th>State</th>
<th>Regulations</th>
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<tr>
<td>Alabama</td>
<td>Containers of gasoline or inflammables or explosives shall be plainly marked and stored in a locked area separate and apart from permanent and semi-permanent structures used by campers. Containers for insecticides, herbicides, rodenticides, and other hazardous chemicals shall be plainly marked and stored in a locked area not accessible to campers.</td>
</tr>
<tr>
<td>California</td>
<td>See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems</td>
</tr>
<tr>
<td>Colorado</td>
<td>Substances which may be toxic to a child if ingested, inhaled, or handled (skin contact), including but not limited to poisons, drugs, medicines, and first aid medication, shall be stored in a cabinet or enclosure located in an area not occupied by children.</td>
</tr>
<tr>
<td>Illinois</td>
<td>The storage and use of insecticides for the control of flies and insects shall be in accord and in consultation with the Department</td>
</tr>
<tr>
<td>Indiana</td>
<td>Hazardous substances shall be labeled, stored, and handled as required by applicable laws and regulations. No flammable or volatile liquids or materials shall be stored in or adjacent to rooms used for sleeping purposes.</td>
</tr>
<tr>
<td>Kentucky</td>
<td>All insecticides, pesticides, and chemical poisons shall be plainly labeled and stored in a safe place. Gasoline and other highly flammable fluids shall be plainly marked and stored in a locked container or building not occupied by residents of the camp and at a safe distance from sleeping quarters or buildings where people congregate.</td>
</tr>
<tr>
<td>Maine</td>
<td>The operator shall cause portable containers for gasoline and all explosives to be plainly marked and stored in a locked building not occupied by campers or staff, and located at a safe distance from other buildings. Non-portable containers of flammable liquids and poisonous substances if not kept in a locked building shall be plainly marked and provided with locks on spigots and other outlets. The operator shall cause containers for insecticides, disinfectants, and other hazardous chemicals to be plainly marked and stored in a locked closet or compartment separate from food storage areas and not accessible to campers.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>The operator shall cause portable containers for gasoline and all explosives to be plainly marked and stored in a locked building not occupied by campers or staff, and located at a safe distance from other buildings. Children shall not have access to such locked buildings. (continued)</td>
</tr>
</tbody>
</table>
Nonportable containers of flammable liquids and poisonous substances if not kept in a locked building shall be plainly marked and provided with locks on spigots and other outlets. Covers shall be of a type removable only with tools or shall be provided with locks.

The operator shall cause containers for insecticides, disinfectants, medicines, and other hazardous chemicals to be plainly marked and stored in a locked closet or compartment separate from food storage areas and not accessible to children.

Storage of Gasoline and Flammable Substances—The operator shall cause containers for gasoline, kerosene, explosives, and flammable materials to be plainly marked and stored in a locked building not occupied by campers or staff, and located at a safe distance from other buildings. Campers shall not have access to such locked buildings and the materials described above shall be used only under qualified supervision.

Storage of Disinfectant and Other Hazardous Chemicals—The operator shall cause containers for insecticides, disinfectants, and other hazardous chemicals to be plainly marked and stored in a locked closet or compartment separate from food storage areas and not accessible to campers.

Flammables not to be stored in buildings where children sleep.

Insecticides, germicides, other poisonous substances, and cleaning materials shall not be stored in the same room with foods.

Substances which may be toxic if ingested, inhaled, or handled, including but not limited to drugs, medications, pool chemicals, pesticides, and other toxic chemicals which shall be plainly marked and stored in locked cabinets or enclosures located in an area not accessible to campers.

Gasoline and other volatile petroleum products shall be stored in accordance with existing and applicable state and local laws, ordinances, and regulations dealing with fire safety.

Drugs, insecticides, strong caustics, acids, and any poisons shall be stored away from food in locked cabinets, under the sole control of the supervisory staff.

Containers for gasoline and similar products, herbicides, insecticides, rodenticides, or any material which might be hazardous shall be labeled and stored in a locked building not occupied by campers or staff. This building shall be located at a safe distance from occupied quarters.

Containers for gasoline, kerosene, and other flammable materials shall be labeled and stored in separate locked and unoccupied building. Oil base paints and thinners shall be stored in approved type paint lockers or in a separate building.

Agricultural, commercial, or household pesticides and toxic chemicals shall be stored and/or used to cause no air, surface water, or ground
<table>
<thead>
<tr>
<th>State</th>
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</tr>
</thead>
<tbody>
<tr>
<td>New York</td>
<td>water pollution or be hazardous to the occupants of the camp. They shall be stored in their original containers in areas designated for such use. See Food Service: Food Protection, Handling, Storage, and Refrigeration</td>
</tr>
<tr>
<td>North Carolina</td>
<td>Only those pesticides which have been properly registered with the U. S. Department of Agriculture and the N. C. Department of Agriculture and approved for the purpose shall be used; such pesticides shall be used in accordance with the directions on the approved labels and shall be so handled and stored as to avoid health hazards. Miscellaneous—Potentially hazardous materials, such as fuel, chemicals, explosives, equipment, and apparatuses, shall be handled and stored so as to minimize health hazards.</td>
</tr>
<tr>
<td>Ohio</td>
<td>The handling and storage of fuel oil or other flammable liquids shall be in compliance with the applicable standards of the National Board of Underwriters (Pamphlet No. 30). Hazardous substances shall be labeled, stored, and handled as required by applicable laws and regulations and as directed by the health commissioner in instances not covered by such laws and regulations.</td>
</tr>
<tr>
<td>Oregon</td>
<td>Cleaning equipment and supplies, all insecticides, chemicals, paints, and other toxic substances shall be kept isolated from campers and stored so as to prevent contamination of clothing, toweling, and bedding materials. All applications of chemicals including but not limited to cleaners and disinfectants shall be in accordance with the manufacturers' recommendations. All toxic substances shall be clearly labeled. Gasoline and other volatile petroleum products shall be stored in covered safe containers, shall be clearly labeled, and shall be stored in a safe place. See Sanitation: Insect, Weed, and Rodent Control (Vector Control) See Food Service: Food Service Regulations—Kitchen and Food Preparation Areas</td>
</tr>
<tr>
<td>Pennsylvania</td>
<td>See Site and Facilities: Special Program Areas and Facilities—Swimming (Pools)</td>
</tr>
<tr>
<td>Rhode Island</td>
<td>The operator shall cause portable containers for gasoline and all explosives to be plainly marked and stored in a locked enclosure well ventilated and not occupied by campers or staff, and located at a safe distance from other buildings. Children shall not have access to such locked buildings. Nonportable containers of flammable liquids and poisonous substances shall be plainly marked and provided with locks on spigots and other outlets. Covers shall be of a type removable only with tools or shall be provided with locks. The operator shall cause containers for insecticides, disinfectants, medicines, and other hazardous chemicals to be plainly marked and stored in a locked closet or compartment separate from food storage areas and not accessible to children.</td>
</tr>
</tbody>
</table>
South Carolina

All poisons and/or flammable materials shall be kept in a locked area and away from sleeping quarters.

See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Tennessee

Containers for insecticides, herbicides, rodenticides, and other hazardous chemicals shall be plainly marked and stored in a locked area not accessible to campers.

Containers of gasoline or inflammables or explosives shall be plainly marked and stored in a locked area separate and apart from permanent and semi-permanent structures used by campers.

See Food Service: Food Protection, Handling, Storage, and Refrigeration

Texas

Containers of gasoline or inflammables or explosives shall be plainly marked and stored in a locked area separate and apart from permanent and semi-permanent structures used by campers.

Chemical control agents, insecticides, rodenticides, and other hazardous chemicals shall have the containers plainly marked and stored in a locked area not accessible to campers.

Vermont

Poisonous and toxic materials, required to maintain sanitary conditions and for sanitization purposes, must be properly labeled, used, and stored.

Only those poisonous and toxic materials required to maintain the establishment in a sanitary condition, and for sanitization of equipment and utensils, shall be present in any area used in connection with food service establishments.

When not in use, poisonous and toxic materials shall be stored in cabinets which are used for no other purpose, in a place which is outside the food-storage, food-preparation, food-service, and cleaned equipment and utensil storage areas.

Bactericides and cleaning compounds shall not be stored in the same cabinet or area of the room with insecticides, rodenticides, or other poisonous materials.

All containers of poisonous and toxic materials shall be prominently and distinctively marked or labeled for easy identification of contents.

Bactericides, cleaning compounds, or other compounds intended for use on food-contact surfaces shall be used in accordance with the manufacturer's recommendations and in such a manner as will not leave a toxic residue on such surfaces.

Poisonous polishing materials shall not be used on equipment or utensils not stored in the establishment.

West Virginia

See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing
Wisconsin

Chemicals, inflammable liquids, and other hazardous materials shall be plainly marked, stored in a locked building not occupied by campers or staff and be used in a proper manner.

Poisonous and toxic materials necessary to maintain sanitary conditions shall be labeled and stored in cabinets used for no other purpose. The cabinets shall not be located in food preparation areas. Poisonous and toxic materials shall be stored and used only in such manner and under such conditions as will not contaminate food or constitute a hazard.
**PROGRAM SAFETY: Power Tools**

<table>
<thead>
<tr>
<th>State</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Alabama</strong></td>
<td>All tools, including power tools, used by campers shall be maintained in good repair, shall have the necessary safety guard attached, and shall be used only under qualified supervision at all times.</td>
</tr>
<tr>
<td><strong>Colorado</strong></td>
<td>The use of firearms and ammunition, power tools, boats, bows and arrows, and other special equipment involving unusual risk shall be under the custody and direct supervision of authorized personnel at all times. Ammunition, firearms, explosives, and power tools shall be stored in a locked place not occupied by children. See Program Safety: Supervision of Activities</td>
</tr>
<tr>
<td><strong>Indiana</strong></td>
<td>Tools shall be used under the supervision of a qualified staff member and stored in a locked or restricted area.                                                                                                       See Program Safety: Identification and Minimization of Hazards</td>
</tr>
<tr>
<td><strong>Massachusetts</strong></td>
<td>Power equipment shall not be stored, operated, or left unattended without proper safeguards in areas accessible to the campers. All power tools shall be stored in a locked place. Power tools and outboard motors shall be used by campers only under the direction and supervision of counselors.</td>
</tr>
<tr>
<td><strong>Michigan</strong></td>
<td>Power equipment not to be stored, operated, or left unattended in camper areas without proper safeguards.</td>
</tr>
<tr>
<td><strong>Mississippi</strong></td>
<td>Power equipment shall not be stored, operated, or left unattended without proper safeguards in camper areas. All power tools shall be stored in a locked place not occupied by campers. Power tools and outboard motors shall be used by campers only under the direct supervision of counselors.</td>
</tr>
<tr>
<td><strong>New Jersey</strong></td>
<td>Power equipment, especially that used for maintenance of the camp, shall not be stored, operated, or left unattended without proper safeguards in camp areas.</td>
</tr>
<tr>
<td><strong>South Carolina</strong></td>
<td>Potentially hazardous equipment or tools shall be used under the supervision of a qualified staff member and stored in a locked or restricted area.</td>
</tr>
<tr>
<td><strong>Tennessee</strong></td>
<td>All tools, including power tools, used by campers shall be maintained in good repair, shall have the necessary safety guard attached and shall be used only under qualified supervision at all times.</td>
</tr>
<tr>
<td><strong>Texas</strong></td>
<td>All tools, including power tools, used by campers shall be maintained in good repair, shall have the necessary safety guard attached, and shall be used only under qualified supervision at all times.</td>
</tr>
<tr>
<td><strong>West Virginia</strong></td>
<td>Tools and power tools shall be used by campers only under qualified supervision.</td>
</tr>
</tbody>
</table>
See Program Safety: Supervision of Activities

All hazardous activities, including but not limited to archery, aquatics, horseback riding, and firearms instruction, shall be supervised by a qualified activities specialist who has adequate experience and training in his specialty.

See Program Safety: Supervision of Activities

The counselor supervising specialized or high risk activities such as, but not limited to, horseback riding, hiking, scuba diving, rock climbing, firearms, canoeing, and aquatic events shall possess evidence of appropriate training, certification, and experience in their program specialties. Said counselor shall be present at the site of activity. When applicable, adequate provisions shall be made to assure any special training necessary for camp personnel to protect the safety and health of special needs campers.

See Program Safety: Special Program Areas--Boating, Canoeing, and Fishing

Hazardous camp activities (aquatics, archery, horseback riding, and riflery) by a qualified adult activity specialist capable of implementing safety standards established by department, training, or experience in conducting the activity.

Hazardous camp activities, such as aquatics, archery, horseback riding, riflery, and out-of-camp trips shall be conducted by a qualified adult activity specialist capable of implementing safety standards established by the Department, or other recognized body in the specialized field. He shall also have training or experience in conducting the activity.

Hazardous camp activities such as aquatics, archery, horseback riding, and riflery shall be conducted by and under the direct supervision of a qualified adult activity specialist capable of implementing safety standards established by the department. He shall also have training or experience in conducting the activity.
PROGRAM SAFETY: Special Program Areas—Swimming

Alabama

Safety features and practices relative to swimming pools shall meet the criteria set forth in the "Swimming Pool Recommendations, Bureau of Environmental Health, Alabama State Department of Health."

Swimming activities shall be supervised by a qualified adult at all times.

California

Lifeguard service as described in Section 24100.1 Health and Safety Code, shall be provided where either swimming pools or natural bathing places are used. There shall be a designated waterfront director who shall be at least eighteen (18) years of age.

Every public swimming pool . . . lifesaving apparatus, measures to insure safety of bathers, and measures to insure personal cleanliness of bathers shall be such that the public swimming pool is at all times sanitary, healthful, and safe.

Lifeguard service shall be provided for any public swimming pool which is of wholly artificial construction and for the use of which a direct fee is charged. For all other swimming pools, lifeguard service shall be provided or signs shall be erected clearly indicating that such service is not provided.

Colorado

All swimming activities must be supervised by a minimum of one Water Safety Instructor (WSI) with a minimum of one to ten staff-camper ratio maintained at all times. (YMCA or Boy Scout training is acceptable).

In addition to the Water Safety Instructor (WSI), there shall be on duty a minimum ratio of one person with at least a senior life saving certificate (or its equivalent) per 30 campers in the water.

Streams, ponds, lakes, and swimming pools shall be off limits to all campers unless under direct supervision with ratio maintained.

All procedures and equipment for waterfront activities shall comply with the American Red Cross standards (available from local ARC offices).

The following list of minimum equipment shall be required of all waterfront activity, i.e., swimming, boating, and fishing.

(a) Buoy
(b) Reach pole
(c) Ropes
(d) Rescue boat available at all times for boating or swimming activities on a lake or pond

Connecticut

See Program Safety: Special Program Areas--Hazardous and High Risk Activities

Illinois

One or more lifeguards shall be on duty during all bathing hours when there are one or more swimmers at a swimming pool. These lifeguards shall be currently certified Red Cross senior lifesavers, YMCA senior lifesavers, or Boy Scouts lifeguards.

First aid kit approved by ARC or equivalent to be provided.

Safety regulations for swimming and boating conspicuously displayed.

See Program Safety: Special Program Areas—Boating, Canoeing, and Fishing
PROGRAM SAFETY: Special Program Areas—Swimming (continued)

Indiana

See Site and Facilities: Special Program Areas and Facilities—Swimming (Natural Swim Areas)
See Sanitation: Animal Regulations

Kentucky

All swimming and small craft and boating activities shall be under the supervision of a person holding a current American Red Cross Senior Life Saving Certificate or its equivalent at all times. All necessary lifesaving devices shall be provided.

A method of checking swimmers recognized by the American Red Cross Life Saving and Water Safety Standards shall be enforced.

Maine

A waterfront director must be at least 21 years of age and must hold either a current Red Cross Water Safety Instructor Certificate, a YMCA Swimming Instructor or Lifesaving Instructor Certificate, or a Boy Scouts of America National Aquatic Instructor Certificate. Waterfront director for Day Camps should be at least 21 years of age, but in no event shall be less than 18 years of age.

On the waterfront staff, in addition to the director, there shall be a minimum of one currently certified Senior Red Cross Life Saver, YMCA Senior Life Saver, or Boy Scout Lifeguard, who is on duty for each 20 persons in the water and an over all ratio of one guard for every 10 persons in the water.

Waterfront staff shall be present on the waterfront when the waterfront is in use.

Any person who wishes to go swimming must be classified according to ability in swimming, and must be supervised according to this classification.

A system of checking persons in and out of the water must be used.

Swimming after dark is prohibited unless adequate artificial lighting is provided.

Lifesaving equipment that is adequate for the type of swimming, boating, and canoeing areas used must be provided, must be kept in perfect order at all times, and must be placed as to be immediately available. One lifesaving boat with proper equipment must be on hand at all times.

A first aid kit must be on hand at the waterfront, and must be equipped and ready for immediate use.

Swimming regulations must be posted on the waterfront, and must be obeyed by all.

Association of Underwater Instructors (N.A.U.I), National Association of Scuba Diving Shops (N.A.S.D.S.), YMCA Scuba Instructor and the Los Angeles County Scuba Instructor.

See Program Safety: Supervision of Activities

Massachusetts

Aquatics activities including those events associated with swimming, boating, canoeing, watercraft, and water skiing shall be directed by individuals currently authorized as an American National Red Cross (continued)
Water Safety Instructor with current lifesaving training, and current first aid and CPR training or the equivalent. When the aquatic director supervises two or more aquatic staff members, the director shall be at least 21 years of age.

In addition to the aquatic director, swimming supervision shall include a minimum ratio of one counselor with at least a current Advanced Lifesaving Certificate, first aid and CPR training as issued by the American National Red Cross or its equivalent per 30 campers in the water. There shall be a minimum of one to 10 staff to camper ratio maintained at all times.

The following waterfront safety requirements shall be observed:

(a) All swimming areas shall be maintained in a clean and safe condition, free from rocks, holes, and other hidden dangers. Any other known hazard nearby shall be posted. Swimming shall be prohibited at sites other than the permanent camp waterfront without the prior approval of the camp operator and the waterfront supervisor.

(b) Practices and equipment for the waterfront shall comply with the American Red Cross or other equivalent standards. Swimming pools shall be protected by fences which are six feet in height and no opening is more than four inches, and the entrance gates kept locked except during periods when a qualified lifeguard is on duty. All rescue equipment shall be kept in appropriate locations where it can be readily available.

(c) At the first swimming session a determination shall be made of each camper’s swimming ability. Campers shall be confined to swimming areas consistent with the limits of their swimming skills or to swimming areas requiring lesser skills than those for which they have been classified.

(d) A method of supervising and checking bathers such as the "buddy system" shall be established and enforced. A written "lost swimmer plan" shall be established and all staff shall know exactly what their duties are in case of an emergency at the waterfront.

(e) Swimming shall be prohibited during the hours of darkness unless adequate lighting is provided and swimming is restricted to shallow areas.

See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training

An aquatic supervisor in a resident camp or day camp for swimming programs shall be currently certified as an American Red Cross Water Safety Instructor, a YMCA aquatics instructor, or a Boy Scouts of America national aquatics instructor.

The aquatic supervisor in a troop or a travel camp who supervises swimming programs shall be currently certified as an American Red Cross senior lifesaver, a YMCA senior lifesaver, or a Boy Scouts of America lifeguard (also holds for supervisor of wading or watercraft programs).

When swimming or watercraft activities are in progress, the aquatic supervisor shall be in attendance supervising the program (and) . . . is responsible for the procedures of waterfront supervision and they (continued)
PROGRAM SAFETY: Special Program Areas—Swimming (continued)

Michigan
(continued)

All waterfront activities involving campers, staff members, or visitors shall be adequately supervised.

Mississippi

In addition to the aquatics director, there shall be a minimum ratio of one counselor with at least an Advanced Life Saving Certificate as issued by the American National Red Cross or its equivalent per 30 campers in the water. There shall be a minimum of one to 10 total staff to camper ratio maintained at all times.

A system shall be devised and on file for checking participants in and out during swimming and boating activities.

Aquatics activities including those events associated with swimming, boating, canoeing, watercraft, and water skiing shall be directed by individuals currently certified as American National Red Cross Water Safety Instructors or the equivalent. While all certificates do not require 21 years of age, it is highly recommended that the aquatics director be of such age.

(continued)
PROGRAM SAFETY: Special Program Areas--Swimming (continued)

Mississippi

(continued)

All swimming and diving areas shall be provided with selected safety equipment which is in good usable condition. Appropriate staff shall be trained in the proper use of said equipment. (See resource list.)

All swimming and diving areas shall be operated and maintained in accordance with recommended state and local sanitation and safety standards. (See resource list.)

Safety equipment provided for swimming and diving areas shall be in good usable condition.

Boating shall not be allowed in designated swimming areas.

See Program Safety: Special Program Areas--Hazardous and High Risk Activities
See Site and Facilities: Special Program Areas and Facilities--Swimming (Natural Swim Areas)
See Site and Facilities: Special Program Areas and Facilities--Swimming (Pools)
See Sanitation: Animal Regulations
See Program Safety: Emergencies and Evacuations--Emergency Procedures and Training

Nebraska

Water recreation shall be permitted only under the supervision of a qualified member of the camp staff.

New Hampshire

No bathing at bathing beaches or swimming pools shall be permitted without being under the supervision of an operator or competent attendant trained in lifesaving procedure.

Urinating or spitting, or the washing of vehicles or animals in the waters of bathing beaches is prohibited.

No person having sore or inflamed eyes, or mouth, nose, or ear discharges, or any communicable disease, shall be permitted to enter any artificial pool, or any other bathing place in association with other bathers.

New Jersey

Swimming Areas:

(a) A swimming area shall be maintained in a clean and safe condition, free from rocks, holes, and hidden dangers. Any known hazard in the vicinity shall be properly safeguarded and posted.

(b) The permanent swimming area of a resident camp or a day camp shall have a delineation of areas for non-swimmers, intermediates, and swimmers, in accordance with the standards of the American Red Cross, YMCA, or Boy Scouts of America.

(c) Lifesaving equipment shall be provided at a swimming area and placed so it is immediately available in case of an emergency. The equipment shall be kept in good working order and at a minimum shall include a bell or whistle, two assist poles, and a ring buoy firmly attached to sufficient line to reach the perimeter of the swimming area.

(continued)
PROGRAM SAFETY: Special Program Areas--Swimming (continued)

Waterfront Staff:

(a) The aquatics supervisor and assistant aquatics supervisor in any camp or any place where camp activities are conducted who supervise swimming or watercraft programs shall be currently certified as an American Red Cross water safety instructor, or a YMCA aquatics instructor, or Boy Scouts of America national aquatics instructor or its equivalent, and as an American Red Cross advanced lifesaver or its equivalent.

(b) The aquatics guard in any camp or in any place where camp activities are conducted who supervise wading, swimming, or watercraft programs shall be currently certified as an American Red Cross or YMCA advanced lifesaver or its equivalent.

(c) When swimming or watercraft activities are in progress, the aquatics supervisor shall be in attendance supervising the program.

(d) The aquatics supervisor and one aquatics guard shall be on duty for 30 or fewer children in the water. One additional aquatics guard shall be on duty for every additional 30 children or portion thereof.

(e) The aquatics supervisor is responsible for the procedures of waterfront supervision and they shall be strictly enforced. The aquatics staff shall not engage in recreational swimming or boating while on waterfront duty.

(f) Swimming pools have a maximum depth of 36 inches and having a maximum swimming area of 500 square feet shall be supervised by one (1) aquatics guard with the assistance of two (2) adult leaders for twenty (20) or fewer campers in the water. One (1) additional aquatics guard and one (1) additional adult leader shall be on duty for each additional twenty (20) campers or fraction thereof.

Swimming Procedures:

(a) American Red Cross, YMCA, or Boy Scouts of America tests shall be used to determine each child's swimming ability. Children shall be confined to an area equal to the limits of their swimming skills or an area requiring lesser skills for which they have been classified.

(b) A method of supervising and checking bathers shall be established and enforced. Recommended methods are the check or buddy board, the buddy system, the colored cap system or any combination of these. The system used shall be supervised during swimming periods by a member of the aquatics staff and checks shall be conducted not less than every ten minutes. A written "lost swimmer" plan shall be established and all staff shall know exactly what their duties are in case of an emergency at the waterfront. A "lost swimmer" drill shall be held at least every two weeks.

(c) Swimming is prohibited at sites other than the permanent camp waterfront without prior approval of the camp management.

See Sanitation: Animal Regulations

New York

A swimming pool or bathing beach operated as part of a children's camp shall comply with Part 6 of this chapter including the following:

(continued)
New York (continued)

(1) The waterfront shall be directly supervised by a waterfront supervisor.

(2) Swimming shall be prohibited at unauthorized sites.

(3) The permanent swimming area shall be divided for non-swimmers, intermediates, and swimmers, and children shall be confined to that area according to their swimming ability.

(4) Permanent swimming areas shall have supervised entrances and exits, lifeguard station providing an unobstructed view of the swimming area, and life saving equipment. Swimming pools shall be protected by fences; entrance gates shall be locked except during periods when a lifeguard is on duty.

(5) Practices and equipment for the waterfront shall comply with American Red Cross or equivalent standards acceptable to the State Commissioner of Health.

(6) An acceptable method of supervising and checking bathers shall be established and enforced by the waterfront supervisor; checks shall be conducted at least every 15 minutes. A "lost swimmer" plan is required so that all staff members know their duties in case of an emergency.

(7) Swimming shall be prohibited during the hours of darkness unless adequate lighting is provided and swimming is restricted to shallow water.

Waterfront supervisors shall hold a current American Red Cross water safety instructor's certificate or its equivalent acceptable to the State Commissioner of Health; in addition, the supervisor shall have at least three seasons of previous waterfront experience. Lifeguards shall be at least 17 years of age and hold current American Red Cross advanced lifesaving certificates or their equivalents acceptable to the State Commissioner of Health. There shall be one qualified lifeguard for every 25 bathers; the ratio of counselors and lifeguards to campers on the waterfront shall be 1:10. All aquatic activities conducted by the camp shall be under the leadership of an adult counselor trained in the specialty.

* Buddy board, buddy system, or colored cap are acceptable methods.

See Program Safety: Special Program Areas--Boating, Canoeing, and Fishing

Ohio

Where water recreation is permitted the operator shall provide adequate personnel and facilities to assure compliance with all health and safety rules as required by the Board of Health and Regulations HE-31-01 to HE-31-03, inclusive, of the Ohio Sanitary Code.

Oregon

Waterfront activities shall be under the immediate supervision of a person 18 years of age holding a current Red Cross Water Safety Instructor Certificate, a YMCA Aquatic Leader Examiner, a Boy Scouts of America National Aquatic Instructor Certificate, or the equivalent.

Waterfront programs serving less than 10 persons may operate with only the supervision of a person over 18 years of age holding a current Red Cross Advanced Lifesaving Certificate, YMCA Senior Lifesaver, Boy Scout Lifeguard, or the equivalent.

(continued)
In addition, there shall be a currently certified Red Cross Advanced Lifesaver, YMCA Senior Lifesaver, Boy Scout Lifeguard, or the equivalent for each 25 persons on the water and additional observers of an overall ratio of one guard or observer for each 10 persons on the water.

See Program Safety: Emergencies and Evacuations--Emergency Procedures and Training

Rhode Island

Bathing suits, shoes, caps, and other accessories provided for patrons' use at public bathing resorts shall be sanitized after each use in a manner approved by the director.

South Carolina

In resident camps, lifeguards for natural bathing places shall be at a ratio of one (1) lifeguard per 25 swimmers in addition to the waterfront director, who shall have a water safety instructor's certificate. Lifeguards must have a current American Red Cross senior life saving certificate or equivalent.

See Site and Facilities: Special Program Areas and Facilities--Swimming (Natural Swim Areas)

Tennessee

In any organized camp swimming program, a swimmer accounting system shall be employed. Swimming activities shall be under qualified adult supervision at all times.

See Site and Facilities: Special Program Areas and Facilities--Swimming (Pools)

Texas

An adult waterfront director, who holds current American Red Cross Water Safety Instructor or Senior Life Saver Certificates or their equivalent, shall be in charge of all swimming and watercraft activities. While swimming or watercraft activities are in progress, the waterfront director or a qualified assistant shall be in attendance supervising the program.

The waterfront director is to be responsible for procedures of waterfront supervision and insure that they are strictly enforced. The waterfront staff shall not engage in recreational swimming or boating while on waterfront duty. When swimming and waterfront activities are conducted in natural bodies of water such as rivers, lakes, or creeks, one lifeguard per ten (10) children shall be on duty. If the swimming program is conducted in a swimming pool, one lifeguard per thirty-five (35) children shall be on duty with a minimum of two (2) persons on duty when the swimming pool is in use.

American Red Cross, YMCA, or Boy Scouts of America tests shall be used to determine each child's swimming ability. Children shall then be confined to the limits of swimming skills for which they have been classified. Also, the swimming area shall have areas for non-swimmers, intermediates and swimmers clearly marked in accordance with the standards of the American Red Cross, YMCA, or Boy Scouts of America.

A method of checking bathers in and out of the water shall be established and enforced. Recommended methods are the check or buddy board, the buddy system, the colored cap system, or any combination of these.

(continued)
Lifesaving equipment commensurate with the activity shall be provided at the swimming area and placed so it is immediately available in case of an emergency.

Swimming areas shall be maintained in a safe and clean condition.

See Program Safety: Special Program Areas--Hazardous and High Risk Activities
See Program Safety: Special Program Areas--Boating, Canoeing, and Fishing
See Sanitation: Animal Regulations

The person actively in charge of the swimming pool or bathing beach shall have a current water safety instructor's certificate from the American Red Cross or an organization having equivalent standards.

At least one qualified lifeguard shall be on duty in the immediate swimming area at all times when swimming is permitted.

The area used for swimming shall be clearly marked in accordance with American Red Cross Standards, or their equivalent, for non-swimmers, beginners, and swimmers. All persons shall be confined to the limits of the area for which they have been classified.

A method of checking swimmers shall be enforced and shall consist of one of the following methods:
   (a) The check system
   (b) The buddy system
   (c) The colored cap system
   (d) An adaptation of one or three.

Lifesaving equipment as designated by the West Virginia State Board of Health Regulations Governing the Sanitation of Bathing Places shall be readily available at the swimming pool or bathing beach.

See Sanitation: Animal Regulations

A waterfront director, at least 18 years of age, who holds current American Red Cross water safety instructor and senior lifesaver certificates or their equivalent, shall be in charge of all swimming and watercraft activities.

The area used for swimming shall be clearly marked and separated into sections for non-swimmers, beginners, intermediates, and swimmers. No person shall go into an area beyond his classification.

Note: See American Red Cross, Young Men's Christian Association, or Boy Scout Standards.

A method for checking persons in and out of the water shall be established and enforced.

A method for supervising persons in the water such as the buddy system, the colored cap system, or a combination shall be established and enforced.

Swimming after dark shall be allowed only if adequate artificial lighting is provided.
Wisconsin (continued)

Lifesaving equipment that is adequate for the types of swimming and watercraft areas shall be provided, shall be kept in perfect condition at all times, and shall be immediately available.

Note: Lifesaving equipment should include as a minimum, an emergency bell or whistle, a lifeboat, ring buoys, assist poles, and ropes.

A first-aid kit shall be kept at the waterfront and shall be equipped and ready for immediate use.

Swimming and boating regulations shall be posted at the waterfront and shall be obeyed by all persons.
PROGRAM SAFETY: Special Program Areas—Boating, Canoeing, and Fishing

Colorado

All boating activity shall be supervised by a minimum of one Water Safety Instructor (WSI).

There shall be at least one staff member on the water per six children in boats.

Life jackets shall be worn by all campers regardless of swimming ability.

In addition to the Water Safety Instructor (WSI) there shall be a minimum of one person with at least a senior lifesaving certificate (or its equivalent) on the water per 15 campers in boats.

All fishing and shoreline activity must be under staff supervision with a one adult to ten ratio maintained.

All fishing or shoreline activity taking place one mile or more from the camp's center of operation must be supervised by a minimum of two or more adults with a ratio of one to ten maintained.

Streams, ponds, lakes, and swimming pools shall be off limits to all campers unless under direct supervision with ratio maintained.

See Program Safety: Supervision of Activities
See Transportation: Qualifications of Driver

Connecticut

Boats and small crafts shall be licensed or registered under the boating laws, if so required, and this information shall be available upon request to agents of the State Department of Health. Water safety equipment shall meet United States Coast Guard standards where applicable.

See Program Safety: Special Program Areas—Hazardous and High Risk Activities

Illinois

At every bathing beach there should be provided at least one square sterned boat equipped with oars, oarlocks, and a life ring or other approved device.

Safety regulations pertaining to swimming and boating should be conspicuously posted at each waterfront.

Kentucky

All small craft and boating activities shall be conducted in compliance with applicable rules and regulations of the Department of Transportation, Division of Water Enforcement.

See Program Safety: Special Program Areas—Swimming

Maine

See Program Safety: Supervision of Activities

Massachusetts

All watercraft activities carried out on flat water shall be supervised by a minimum of one counselor to each 12 campers in watercraft. These counselors shall be on the water and in a position to effect rescue. Each counselor shall possess at least an American National Red Cross Advanced Lifesaving Certificate, current first aid and CPR training, or its equivalent.

(continued)
Massachusetts (continued)

All watercraft activities carried out on white water, salt water, or hazardous fresh water shall be supervised by a minimum of one counselor to each 12 campers in watercraft. However, regardless of the number of campers, there shall be a minimum of two counselors in separate watercraft supervising the activity. In addition to an American National Red Cross Advanced Lifesaving Certificate or its equivalent, the counselors must have evidence of previous training and experience with the water activity totaling at least six hours on the water.

All piers, floats, and platforms shall be in good repair and water depth shall be indicated by printed numerals on the deck or planking.

Small craft shall be used only by a qualified person having permission of the waterfront supervisor or camp director. No small craft shall be allowed in the swimming area unless operated by lifeguard on waterfront duty.

All watercraft shall be equipped with U. S. Coast Guard approved personal flotation devices of types I, II, III, or IV as prescribed for the specific type of craft and number and age of occupants. Water skiers shall wear a vest as approved by the U. S. Coast Guard for that particular activity. Watercraft towing a water skier shall have an observer aboard.

Campers shall possess at least an American National Red Cross Advanced Beginner Swimming Certificate, American National Red Cross Survival Swimming Certificate, or its equivalent before being allowed to participate in white water, salt water, or hazardous fresh water boating activities. All white water activities must be carried out on water determined to be no more difficult than Class III as defined by the International Scale of River Difficulty. No trips shall be taken on unclassified white water.

See Program Safety: Special Program Areas--Hazardous and High Risk Activities

Michigan

Watercraft activities shall be conducted during daylight hours and supervised by the aquatics supervisor. A coast guard approved life preserver shall be provided for each occupant of a watercraft. A non-swimmer shall wear a vest-type coast guard approved life preserver and not be permitted in a sailboat unless accompanied by a counselor. A camper shall wear a vest-type coast guard approved life preserver before entering and while in white water or on a lake when the water is rough or while waterskiing.

During a watercraft activity period, a lifeguard shall patrol the watercraft area in a lifeboat. A watercraft docking area shall not be in the swimming area.

The swimming area shall not be used for the launching or stopping of waterskiers.

See Program Safety: Special Program Areas--Hazardous and High Risk Activities
See Program Safety: Special Program Areas--Swimming
See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
See Sanitation: Animal Regulations
PROGRAM SAFETY: Special Program Areas—Boating, Canoeing, and Fishing (continued)

Mississippi

Watercraft Activities:

All watercraft activities shall be supervised by a minimum of one counselor on the water to each 12 campers in watercraft. Said counselors shall possess at least an American National Red Cross Advanced Life Saving Certificate or its equivalent.

When participating in salt water, Class I, or white water activity, there shall be a minimum of two counselors in the water in separate watercraft regardless of the number of campers. Said counselor shall possess at least an American Red Cross Advanced Life Saving Certificate or its equivalent and shall meet at least one of the following criteria:

1. Have participated in three white water canoe or raft trips totaling at least six hours on the water
2. Have had at least six hours of practical instruction in survival and stream safety as taught by the American National Red Cross, Mississippi Boat and Water Safety Commission, or its equivalent
3. One counselor must hold a current American National Red Cross Canoeing Instructor Rating or its equivalent

All white water activities must be carried out on water determined to be no more difficult than Class III as defined by the International Scale of River Difficulty. No trips shall be taken on unclassified white water.

Campers who do not possess at least an American National Red Cross Advanced Beginner Swimming Certificate, American National Red Cross Survival Swimming Certificate, or its equivalent must wear Coast Guard Approved Personal Flotation Devices while participating in water activities other than swimming.

Fishing and shoreline activities shall be supervised.

All watercraft shall be equipped with U. S. Coast Guard approved personal flotation devices of types I, II, or III as prescribed for the specific type of craft and number of age of occupants. Water skiers shall wear a vest as approved by the U. S. Coast Guard for that particular activity. Watercraft towing a water skier shall have an observer on board.

See Program Safety: Power Tools
See Program Safety: Special Program Areas—Hazardous and High Risk Activities
See Program Safety: Special Program Areas—Swimming

Nebraska

See Program Safety: Special Program Areas—Swimming

New Jersey

Watercraft activities shall be conducted during daylight hours and supervised by an aquatics supervisor. A Type I or II foam-filled Personal Flotation Device (PFD) shall be provided for and worn by each occupant of a watercraft. A non-swimmer shall not be permitted in a sailboat unless accompanied by an aquatics guard.

A watercraft docking area shall not be in the swimming area. The swimming area shall not be used for the launching or stopping of waterskiers.

(continued)
## PROGRAM SAFETY: Special Program Areas--Boating, Canoeing, and Fishing (continued)

<table>
<thead>
<tr>
<th>Region</th>
<th>Requirements</th>
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<tbody>
<tr>
<td><strong>New Jersey</strong></td>
<td>During a watercraft activity period, an aquatic guard shall patrol the watercraft area in a lifeboat.</td>
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<tr>
<td></td>
<td>See Program Safety: Special Program Areas--Swimming</td>
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<td></td>
<td>See Sanitation: Animal Regulations</td>
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<tr>
<td><strong>New York</strong></td>
<td>Boats may be used only by persons having permission of the waterfront supervisor or camp director. Boats carrying passengers shall never be towed behind power or sail boats. All boats are prohibited in the swimming area unless operated by lifeguards on waterfront duty.</td>
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<td>All boats shall comply with the United States Coast Guard standards and with applicable state and local standards. Personal flotation devices shall be provided for each person and non-swimmers shall wear a Coast Guard approved life jacket or vest. A lifeguard shall be present in any watercraft having a capacity of eight or more persons and carrying non-swimmers.</td>
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<td>All persons shall wear water ski belts. Coast Guard approved life jackets or vests while waterskiing; in addition to the boat operator, a second person shall be present in the boat as an observer.</td>
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<tr>
<td><strong>Ohio</strong></td>
<td>See Program Safety: Special Program Areas--Swimming</td>
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<tr>
<td><strong>Oregon</strong></td>
<td>All watercraft shall be equipped with U. S. Coast Guard approved personal flotation devices of types I, II, and III as prescribed for the specific type of craft and number and age of occupants.</td>
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<td>See Program Safety: Special Program Areas--Swimming</td>
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<tr>
<td><strong>Tennessee</strong></td>
<td>All boating and/or watercraft activities shall be conducted under qualified adult supervision at all times.</td>
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<tr>
<td><strong>Texas</strong></td>
<td>A coast guard approved life preserver shall be provided for each occupant of a watercraft and each occupant twelve (12) years of age and under shall wear the life preserver at all times while in the watercraft. A non-swimmer shall wear a vest type coast guard approved life preserver and not be permitted in a sailboat unless accompanied by a counselor. A camper shall wear a vest type coast guard preserver before entering and while in white water or on a lake when the water is rough or while waterskiing.</td>
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<td>A watercraft docking area shall not be in the swimming area and waterskiers shall not launch or stop in the swimming area.</td>
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<td>See Program Safety: Special Program Areas--Hazardous and High Risk Activities</td>
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<td>See Sanitation: Animal Regulations</td>
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<tr>
<td><strong>Wisconsin</strong></td>
<td>Swimming and boating regulations shall be posted at the waterfront and shall be obeyed by all persons.</td>
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</table>
In any camp in which a firearms program is provided, the firearms program shall be governed by strict safety measures at all times, and shall be conducted under the supervision of a qualified instructor.

Any riflery program shall be closely supervised with instruction and provided by trained, experienced instructor(s) who shall be on duty at all times when the range is in use. In addition a 1:10 staff-child ratio shall be maintained.

Instruction on the use of firearms shall be presented to the campers prior to the use of the range.

Ammunition shall be distributed by the responsible staff member and issued on the firing line only.

In addition, adherence to the following safety rules shall be maintained:

1. All inexperienced shooters shall be accompanied by an experienced shooter.
2. Actions of uncased firearms shall be kept open except when on the firing line, ready to fire.
3. Firing shall be permitted on the firing line, or in designated firing areas only.
4. No food or drink of any kind is allowed on the firing line.
5. All firearms shall be unloaded immediately upon the command "cease firing," regardless of when this command is given. Actions will remain open until further commands are given.
6. On ranges where shooters must go down range to change targets and score, movement must be controlled by a range officer.
7. All shooters shall police their firing point when they have completed their firing.

Ammunition, firearms, explosives, and power tools shall be stored in a locked place not occupied by children.

The director of the rifle range shall be over age 18 and possess a current National Rifle Association Instructor's card or equivalent.

If riflery is a camp activity it shall be conducted with the following precautions:

Firearms shall be kept in good condition and stored in a locked cabinet when not in use. Ammunition shall also be stored in a locked facility in a location separate from the firearms.

Single shot rifles shall be used and persons shall stay behind the firing line at all times except when ordered by the range instructor to retrieve targets.

(continued)
<table>
<thead>
<tr>
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<th>Requirement</th>
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<tr>
<td>Massachusetts</td>
<td>Firearm activities shall be supervised by an individual who possesses a current National Rifle Association Instructor's card or its equivalent. A ratio of one counselor per 10 campers on the range shall be maintained at all times. This ratio may include the instructor.</td>
</tr>
<tr>
<td>Michigan</td>
<td>See Program Safety: Special Program Areas--Hazardous and High Risk Activities</td>
</tr>
<tr>
<td>Minnesota</td>
<td>Firearms and other hazardous weapons shall be kept in locked compartments and shall be used only under supervision.</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Firearm activities shall be supervised by an individual who possesses a current National Rifle Association instructor's card or its equivalent. In addition, a ratio of one counselor per 10 campers on the range shall be maintained at all times. Archery equipment, firearms, and ammunition shall be stored in a locked cabinet or building when not in use.</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Firearms and other potentially hazardous equipment shall be kept in locked compartments and shall be used only under proper supervision.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>The Advisory Council on Youth Camp Safety has established &quot;guidelines&quot; for riflery which the field inspectors employ for the evaluation of the associated facilities. At present (1978), these guidelines have not been incorporated as an official part of the New Jersey Youth Camp Safety Standards.</td>
</tr>
<tr>
<td>New York</td>
<td>Riflery instructors shall hold a certified rifle marksmanship instructor's rating from the National Rifle Association or its equivalent acceptable to the State Commissioner of Health. Campers shall be instructed in safe rifle range procedures before actual firing. Single shot rifles, preferably with slings, shall be used. Persons shall stay behind the firing line at all times, except when ordered by the instructor to retrieve targets. The instructor shall be on the range at all times during firing sessions and shall be assisted by another counselor who may be trained by the instructor. One staff person shall supervise a maximum of 10 campers on the firing line. The instructor shall determine that rifles are clean and in good repair, supervise the storage of equipment, and control its use by means of a check-out system. Guns and ammunition shall be stored, separately in locked cabinets.</td>
</tr>
</tbody>
</table>

See Site and Facilities: Special Program Areas and Facilities--Riflery
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ohio</td>
<td>See Program Safety: Identification and Minimization of Hazards</td>
</tr>
<tr>
<td>Oregon</td>
<td>Equipment used in riflery and archery programs shall be stored in locked areas.</td>
</tr>
<tr>
<td>South Carolina</td>
<td>Firearms, archery equipment, or other potentially hazardous equipment or tools shall be used under the supervision of a qualified staff member and stored in a locked or restricted area.</td>
</tr>
<tr>
<td>Tennessee</td>
<td>In any organized camp in which a firearms program is provided, the firearms program shall be governed by strict safety measures at all times, and shall be conducted under the supervision of a qualified instructor.</td>
</tr>
<tr>
<td>Texas</td>
<td>Strict safety procedures shall be enforced whenever the range is in use.</td>
</tr>
<tr>
<td>West Virginia</td>
<td>Firearms, ammunition, and archery equipment shall be kept in a locked room when not in use.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Where riflery and archery are included in the organized camp program, firearms and archery equipment shall be used and stored under qualified supervision.</td>
</tr>
<tr>
<td></td>
<td>Firearms shall not be permitted in camp except such as are under supervision and in organized activities at suitable sites.</td>
</tr>
</tbody>
</table>
PROGRAM SAFETY: Special Program Areas—Archery

Alabama
In any camp, the archery program, if provided, shall be planned and conducted in a manner to provide maximum safety.

Colorado
Close supervision and instruction shall be provided by trained, experienced archery instructor(s) on duty at all times the range is in use. The staff-child ratio of one to ten shall be maintained.

The range shall be kept free from hazards away from other activities and traffic of all types, and shall be well marked.

The targets shall be a minimum of fifteen feet apart.

One common shooting time shall be used with the targets at different ranges.

Equipment shall be maintained in safe condition.

The arrows shall be issued only on the firing line.

Equipment shall be stored under lock and key when not in use.

In addition, adherence to the following safety rules shall be maintained:

1. Bows and arrows shall be used only in specified areas.
2. Shooting area shall be roped off.
3. For group shooting, all archers shall use the same shooting line. All start shooting on signal. All retrieve arrows on signal.
4. Archers shall stay behind the shooting line.
5. Arrows shall be nocked to bowstring after shooters are on the shooting line and after the signal to shoot has been given.
6. Before arrows are released shooters shall have:
   a. a definite target
   b. see target
   c. know where arrow will land
7. Arrows shall be inspected for splinters or cracks. Damaged arrows shall not be used.
8. Directions of archer counselor shall be followed.
9. Remember—a bow is a weapon, not a toy.

See Program Safety: Supervision of Activities

Connecticut
The director of the archery range shall be over age 18 and possess evidence satisfactory to the State Department of Health of appropriate training and experience in archery.

The camp director providing he meets the requirements of Section I, subsection (n) (5) and (n) (6) may serve as director of archery or horseback riding activities in addition to his duties as camp director.

See Program Safety: Special Program Areas—Hazardous and High Risk Activities
PROGRAM SAFETY: Special Program Areas—Archery (continued)

Indiana
See Program Safety: Identification and Minimization of Hazards

Maine
See Program Safety: Supervision of Activities

Massachusetts
If archery is a camp activity, it shall be conducted with the following precautions:

Archery equipment shall be kept in good condition and stored under lock and key when not in use.

Archery activities shall be supervised by an individual who possesses a current certificate as issued by a national or regional professional archery association or successful completion of archery in a college degree program. In addition, a ratio of one counselor per 10 campers shall be maintained on the range at all times.

Michigan
See Program Safety: Special Program Areas—Hazardous and High Risk Activities

Mississippi
Archery activities shall be supervised by a counselor who possesses a working knowledge of rules covering archery safety. In addition, a ratio of one counselor per 10 campers shall be maintained on the range at all times.

New Jersey
The Advisory Council on Youth Camp Safety has established "guidelines" for archery which the field inspectors employ for the evaluation of the associated facilities. At present (1978), these guidelines have not been incorporated as an official part of the New Jersey Youth Camp Safety Standards.

New York
Archery supervisors shall be adult counselors with training in archery.

The bows and arrows shall be stored in a locked cabinet.

An archery staff-camper ratio of one for every 10 campers on the firing line shall be maintained.

See Site and Facilities: Special Program Areas and Facilities—Riflery

Oregon
Equipment used in riflery and archery programs shall be stored in locked areas.

Equipment used in archery programs shall be stored in an area not readily accessible to campers.

South Carolina
Archery equipment shall be used under the supervision of a qualified staff member and stored in a locked or restricted area.

Tennessee
In any organized camp, the archery program, if provided, shall be planned and conducted in a manner to provide maximum safety.
Texas

See Program Safety: Special Program Areas—Hazardous and High Risk Activities

West Virginia

Where riflery and archery are included in the organized camp program, firearms and archery equipment shall be used and stored under qualified supervision.
Alabama

All camps having horseback riding programs shall provide horses suited to the abilities of the campers and a competent, reliable riding instructor who shall be on duty during all riding activities.

Colorado

Any riding program shall be closely supervised with at least one wrangler present experienced in the handling of horses to instruct and supervise whenever the animals are being ridden, saddled, or groomed. A ratio of one adult to 10 children shall be maintained at all times.

Minimum first aid supplies shall be taken by all groups riding a mile or more from the center of camp.

A minimum of two adults, one of which shall be the wrangler, must accompany any trip one mile out of camp with a ratio of one adult to 10 children maintained.

No child shall be allowed in the area with horses unless a staff member is present.

The following minimum safety measures shall be maintained:

1. There shall be no more than one rider per horse.
2. Riders shall mount and dismount from the left side of the horse.
3. Animals shall not be teased.
4. Caution shall be exercised when walking between, behind, or in front of horse(s).
5. Horses shall not be allowed to run, or be driven, freely in or through the center of camp.

Connecticut

The director of horseback riding activities shall be over 18 and possess evidence satisfactory to the State Department of Health of appropriate training and experience.

The camp director providing he meets the requirements of Section 1, subsection (n) (5) and (n) (6) may serve as director of archery or horseback riding activities in addition to his duties as camp director.

See Program Safety: Special Program Areas—Hazardous and High Risk Activities

Massachusetts

"Horseback riding is a camp activity, a competent riding instructor shall determine the campers' riding experience and level of skill at the first day of riding and take these into account in assigning horses and deciding whether the camper shall ride in the ring or on the trail. Each rider shall wear a hard hat at all times. One experienced instructor shall be assigned for every 10 riders for each trail excursion. A minimum of two persons shall accompany any such excursion.

Michigan

See Program Safety: Special Program Areas—Hazardous and High Risk Activities
See Sanitation: Animal Regulations

Mississippi

See Program Safety: Special Program Areas—Hazardous and High Risk Activities
New Jersey

The Advisory Council on Youth Camp Safety has established "guidelines" for horseback riding which the field inspectors employ for the evaluation of the associated facilities. At present (1978) these guidelines have not been incorporated as an official part of the New Jersey Youth Camp Safety Standards.

See Sanitation: Animal Regulations

New York

A competent riding instructor shall determine each camper's riding experience and level of skill before assigning horses and deciding whether the camper rides in the ring or on the trail. One experienced instructor shall be assigned for every 10 riders for each trail excursion and a minimum of two staff persons shall accompany such excursion.

Protective head gear shall be worn at all times.

Children shall wear shoes with heels or closed stirrups shall be used.

Tennessee

In any organized camp in which a horseback riding program is provided, safety measures shall include:

1) The careful selection of a competent riding instructor and he shall be on duty at all times when riding is being done.

2) The stable shall include horses suited to the varying abilities of the camper.

3) Procedures for supervision and maintenance of equipment shall be outlined and followed.

Texas

See Program Safety: Special Program Areas--Hazardous and High Risk Activities
<table>
<thead>
<tr>
<th>Location</th>
<th>Regulations</th>
</tr>
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<tbody>
<tr>
<td>Colorado</td>
<td>Trampolines shall be used only under close supervision. This equipment shall not be used for free time entertainment. Trampolines shall be closed when not in use, and shall not be used except where the following regulations are in effect. An instructor experienced in the use of trampolines shall be present to teach and supervise all activities on the trampolines. Spotters shall be posted on four sides of each trampoline at all times. Spotters shall not stand, sit, or lie on trampolines but shall stand in a position of readiness watching the jumper at all times.</td>
</tr>
<tr>
<td>Maine</td>
<td>See Program Safety: Supervision of Activities</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Scuba diving activities shall be supervised by individuals who are currently certified by a national or regionally acceptable scuba training program.</td>
</tr>
<tr>
<td>Michigan</td>
<td>See Program Safety: Special Program Areas—Hazardous and High Risk Activities</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Scuba diving activities shall be supervised by individuals who are currently certified by a national or regional acceptable scuba training program. See Program Safety: Special Program Areas—Hazardous and High Risk Activities</td>
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</table>
III. PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES

Health Supervision and Qualified Health Supervisor

Doctor on Call

Standing Orders

Arrangements for Emergency Care (Hospitals, Clinics . . .)

Physical Examination and Required Inoculations

Health History

Screening (On Site and Exclusion of Communicable Disease)

Parental Emergency Waiver and Religious Waiver

Infirmary, Emergency Equipment, and Plan for Isolation

Medical Records —— Treatment Log, Camp Register and Reports
   (Including Reporting Outbreaks of Communicable Disease)

Accident and Illness Treatment and Prevention

First Aid
   First Aid Training and Certification
   First Aid Supplies

Medication Storage and Disbursement

Health and Accident Insurance

Emergency Transportation
### Alabama
There shall be a definite system of health supervision of the campers inclusive of such time when campers may be away from camp on an organized outpost camping activity.

### Arkansas
Ideally a nurse or physician should be in residence but often this is not feasible. If camps are remote from physicians and hospitals the camp operator should inform the parents or guardians of this fact before they have made a commitment to send the child to camp.

### California
There shall be a full-time adult at the camp charged with health supervision, who is either a licensed physician and surgeon, a registered nurse, or a person who has been at least trained in the principles of first aid (Red Cross or equivalent).

### Colorado
A resident licensed practical nurse, a registered nurse, an American Red Cross Advanced First Aider, or equivalent (holding a current card), or a licensed physician shall be at camp 24 hours a day.

### Connecticut
A physician shall be on call and responsible for all health care including first aid. Annually the physician shall sign and date standing orders to be carried out in his absence by the camp nurse or by a person over age 21 certified in Red Cross Advanced First Aid or the equivalent. Physicians and nurses employed in camps shall hold current Connecticut licenses and registrations. Additional aides under 21 may be employed if they possess Red Cross Advanced First Aid certification or its equivalent, but shall not be in charge of health care.

For residential camps having 250 or more campers or staff in residence, a registered nurse shall be required to be in charge of first aid and emergency care activities.

### Florida
There shall be adequate medical care and nursing care at or available to all camps.

### Illinois
Current ARC Standard First Aid, RN, LPN, or physician on premises at all times.

### Indiana
The operator, permittee, or lessee of each organizational or residential and day camp must have a camp nurse or nurse on call and who must be registered to practice in the state.

### Kentucky
See Personal Health, First Aid, and Medical Services: First Aid--First Aid Training and Certification

### Maine
The on-site staff should include a physician or registered nurse licensed in Maine or a practical nurse licensed to practice in Maine. A nurse should work under the direction of the consultant available licensed physician.
Maryland

See Personal Health, First Aid, and Medical Services: Doctor on Call

Massachusetts

A copy of the written documents required in Section 430.158 shall be available at the recreational camp for the guidance of the person in charge.

An adult present at the campsite at all times who is charged with health supervision. Said adult may be a certified physical assistant, a registered nurse, or other person especially trained in first aid service. First aid training shall be completion of and current authorization for Advanced First Aid and Personal Safety Course and CPR as presented by the American National Red Cross or its equivalent.

In all camps operated for children who are physically and/or mentally handicapped, all resident camps and at any other camp when so advised by the physician:

1. A nurse registered to practice in the Commonwealth; or
2. A physician licensed to practice in the Commonwealth.

Michigan

The health staff of a resident camp shall have on duty in residence a licensed physician or a registered nurse or licensed practical nurse complying with the rules of the state board of nursing; or a camp health director certified by the American Camping Association.

The health staff of a day, troop, or travel camp shall have on duty a licensed physician; or a registered nurse or licensed practical nurse complying with the rules of the state board of nursing; or a camp health director currently certified by the American Camping Association; or a first aider currently certified by the American Red Cross.

Minnesota

... a person qualified in first aid care shall be in charge at all times.

Mississippi

There shall be an adult with the youth camp at all times who is charged with health supervision. Said adult may be a licensed physician, a licensed physician's assistant, a registered nurse, licensed practical nurse, a camp health director who has been certified by a national professional camping association, national agency, or an individual who has completed at least the Standard First Aid and Personal Safety Course as presented by the American National Red Cross or its equivalent.

New Hampshire

At all camps at which the total number of persons, including campers, administrators, and employees, is never at any time greater than 75, there shall be definite arrangements to provide for the employment of a registered nurse, or a graduate nurse, or a licensed practical nurse in a camp whenever such employment shall be advised by the physician, and when so advised, a registered nurse, or a graduate nurse, or a licensed practical nurse shall be employed.

(As amended March 19, 1941.) At camps where there may be in regular residence a physician licensed to practice in this State, requirements (continued)
PERSONAL REALM, FIRST AID, AND MEDICAL SERVICES: Health Supervision and Qualified Health Supervisor (continued)

New Hampshire (continued)

1(a), 1(b), and 1(c) foregoing need not be observed, but requirement 3* shall apply to all camps where there is a resident physician so licensed.

*It is urged that where the total number of persons ordinarily approximates 75, or may even be somewhat less than this, camp management endeavor to meet this standard wherever doing so may be feasible. Particularly is this desirable, and regardless of camp size, where the campers are small children.

(As amended March 18, 1941.) In all camps operated for children who are not physically normal, or at which the total number of persons, including campers, employees, and other administrators, is at any time greater than 75, there shall be employed at least one of the following: (1) a registered nurse; (2) a graduate nurse; (3) a licensed practical nurse with one year or more resident training in an approved school of nursing; (4) a medical student who has satisfactorily completed three years in a medical school approved by the State Board of Registration in Medicine, or (5) a physician in residence.

Practice. Any person shall be regarded as practicing medicine under the meaning of this chapter who shall operate on, prescribe for, or otherwise treat any human ailment, physical or mental.

Persons Excepted. This chapter shall not apply to anyone while actually serving on the resident medical staff of any legally incorporated hospital; nor to any legally qualified physicians in other states or countries meeting regularly registered physicians in this state in consultation, nor to any physician residing on the border of a neighboring state and duly authorized under the laws thereof to practice medicine therein, whose practice extends into this state and who does not open an office or appoint a place to meet patients or to receive calls within this state, nor to regular or family physicians of persons not residents of this state, when called to attend them during a temporary stay in this state, provided such family physicians are legally registered in some state, nor to chiropody, simple treatments such as massage or baths, nurses in their legitimate occupations, cases of emergency, the administration of ordinary household remedies, the advertising or sale of patient medicines or those who endeavor to prevent or cure disease or suffering by spiritual means or prayer.

Similar Rights. Nothing in this chapter shall abridge the rights of any class of persons to whom authority is given by any other statute to perform any acts which might be deemed the practice of medicine.

Unlawful Practice: Penalty. Whoever, not being registered and licensed according to the law of this state, shall advertise himself as practicing medicine, or shall practice medicine, according to the meaning of this chapter, or in any way hold himself out as qualified so to do, or whoever does any of said acts after receiving notice that his license has been revoked, shall be fined not more than one hundred dollars, or imprisoned not more than three months, for the first offense; and for any subsequent offense he shall be fined not more than two hundred and fifty dollars, or imprisoned not more than six months, or both.

New Jersey

The health staff of a youth camp shall have on duty in residence a licensed physician; or a registered nurse or licensed practical nurse complying with the rules of the State Board of Nursing; or a camp
The camp operator shall submit and implement a written camp medical program acceptable to the permit issuing official which shall be kept on file in the camp and updated annually. Such program shall include, but not be limited to: daily health surveillance, handling of health emergencies and accidents; available ambulance services; provisions for medical, nursing, and first aid services; and the name of the designated on-site camp health director to supervise health and sanitation. Such director may be a physician, physician's assistant, nurse, emergency medical technician, or other person acceptable to the permit issuing official.

The management shall provide first aid services and shall arrange and provide medical and nursing supervision of the camping program.

Whenever so advised by the physician, the operator shall provide for the employment of a professional nurse or a medical student who has satisfactorily completed two years in a medical school approved by the Rhode Island Division of Professional Regulations at all camps at which the total number of persons, including campers, administrators, and employees, does not exceed seventy-five. (See Regulation 15.1(a)).

In all camps operated for children who are physically or mentally handicapped, or at resident camps at which the total number of persons, including campers, employees, or other administrators, is at any time greater than seventy-five, the operator shall employ full time at least one of the following: a professional nurse; a medical student who has satisfactorily completed two years in a medical school approved by the Rhode Island Division of Professional Regulations; or a physician.

A professional nurse licensed to practice in South Carolina, or a person especially trained in first aid and designated as being responsible for camp first aid shall be in the camp at all times. First aid training shall be that given by the American Red Cross in the advanced course in first aid or its equivalent.

There shall be a definite system of health supervision of the campers inclusive of such time when campers may be away from camp on an organized outpost camping activity.

A physician, registered nurse, LPN, or a person with an American Red Cross Advanced First Aid Certificate or its equivalent shall be in the camp at all times.
A physician or registered nurse licensed to practice in this state shall be on the camp staff, or the organized camp operator shall have made arrangements prior to the opening of the organized camp to have the services of said physician or nurse readily available.

All organized camp staff members shall have fundamental knowledge of procedures to follow in the event of health emergencies.

Note: Wisconsin licensed physicians, registered nurses, or Red Cross or equivalent advanced first aid certificate holders are considered as being suitably trained to be a camp health supervisor.

The on-site staff shall include a physician or registered nurse licensed to practice in Wisconsin or a person holding a current Red Cross or equivalent advanced first aid certificate. A nurse or first aid certificate holder shall work under the direction of a consultant physician.
<table>
<thead>
<tr>
<th>State</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alabama</td>
<td>A physician with an unlimited license to practice medicine in the State of Alabama shall be on the staff of any resident camp, or the resident camp operator shall have made arrangements prior to the opening of the camp to have the services of said physician readily available.</td>
</tr>
<tr>
<td>Arkansas</td>
<td>Each camp shall make arrangements necessary to insure that medical aid is readily available.</td>
</tr>
<tr>
<td>California</td>
<td>If a physician is not on the grounds, arrangements shall be made for a physician to be available on an on-call basis.</td>
</tr>
<tr>
<td>Colorado</td>
<td>There shall be on file at the campsite a Written Agreement or exchange of letters stating that a physician will furnish the necessary medical services.</td>
</tr>
<tr>
<td>Connecticut</td>
<td>A physician shall be on call and responsible for all health care including first aid.</td>
</tr>
<tr>
<td>Indiana</td>
<td>The operator, permittee, or lessee of each organizational or residential and day camp must have a camp physician or physician on call. The physician must be legally eligible to practice medicine in the State.</td>
</tr>
<tr>
<td>Kentucky</td>
<td>A nearby physician shall be available or on call for medical emergencies.</td>
</tr>
<tr>
<td>Maine</td>
<td>There shall be a plan for medical care by a consultant, available licensed physician, or licensed staff physician for emergency admission to a designated hospital.</td>
</tr>
<tr>
<td>Maryland</td>
<td>A person qualified to render emergency aid shall be available at all times. A registered nurse or physician licensed to practice in the State of Maryland should be on the camp staff and available for emergency treatment of illness and accident. The nurse or physician need not be a resident, but should be on call and able to reach the camp within a short period of time. Transportation shall be available at all times for use in case of emergency.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>A definite arrangement with a physician licensed to practice medicine in the Commonwealth to be on call at all times for medical service. Said arrangement shall be in writing and in detail and shall include the authority and responsibility of both the operator and the physician. The physician shall be responsible for the development of the health services program and shall provide written and signed standing orders to be followed by the health services personnel for general first aid procedures. The physician shall advise on the camp safety program.</td>
</tr>
<tr>
<td>Michigan</td>
<td>Consultation for medical treatment readily available.</td>
</tr>
<tr>
<td>State</td>
<td>Requirements</td>
</tr>
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</tr>
<tr>
<td><strong>Minnesota</strong></td>
<td>Each camper and staff member shall file with the camp operator the name, address, and telephone number of one or more duly licensed practitioners of the healing arts or other responsible persons who are to be notified in case of illness or injury. The camp operator shall designate one or more duly licensed practitioners of the healing arts to be called in an emergency.</td>
</tr>
<tr>
<td><strong>Nebraska</strong></td>
<td>The camp operator shall designate and place on record the name or names of one or more duly licensed practitioners of the healing arts to be called in case of emergency.</td>
</tr>
<tr>
<td><strong>New Hampshire</strong></td>
<td>At all regularly established camps there shall be a definite arrangement by the camp management with a physician licensed to practice in this State to be on call at all times for medical service and to supervise all first aid and nursing service in the camp. &quot;Definite arrangement&quot; shall be construed to include a detailed statement in writing by the camp manager and made available for the guidance of the person in charge in the absence of the manager. A &quot;Definite arrangement&quot; for such service should preferably be written contracts and in detail as to authority and responsibility of both parties.</td>
</tr>
<tr>
<td><strong>New Jersey</strong></td>
<td>A camp medical program shall be under the direction of a physician and consultation for medical treatment shall be readily available.</td>
</tr>
<tr>
<td><strong>Rhode Island</strong></td>
<td>When other medical service is not immediately available, the operator or a recreational camp shall provide: a definite arrangement with a physician licensed to practice in Rhode Island to be on call at all times for medical service and to advise on all first aid and nursing service in the camp. A physician shall advise on the camp health and safety program. The definite arrangement shall be in writing and in detail as to authority and responsibility of both the operator and the physician. A copy shall be available at the recreational camp for the guidance of the person in charge.</td>
</tr>
<tr>
<td><strong>Tennessee</strong></td>
<td>A physician with an unlimited license to practice medicine in this State shall be on the staff of any organized resident camp, or the organized camp operator shall have made arrangements prior to the opening of the organized camp to have the services of said physician readily available.</td>
</tr>
<tr>
<td><strong>Texas</strong></td>
<td>A physician licensed to practice in Texas shall be on call at all times for medical service and to advise health service personnel on all first aid and nursing services provided by the camp.</td>
</tr>
<tr>
<td><strong>West Virginia</strong></td>
<td>See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor</td>
</tr>
<tr>
<td><strong>Wisconsin</strong></td>
<td>Prior to the opening of camp, written arrangements for medical care by a staff or consultant physician and for emergency admission to a designated (continued)</td>
</tr>
</tbody>
</table>
hospital shall be made. Note: It is recommended that parent's or guardian's written consent for emergency care be secured by the camp director prior to or upon the camper's arrival at camp.
<table>
<thead>
<tr>
<th>Location</th>
<th>Rule</th>
</tr>
</thead>
<tbody>
<tr>
<td>Connecticut</td>
<td>Annually the physician shall sign and date standing orders to be carried out in his absence by the camp nurse or by a person over age 21 certified in Red Cross Advanced First Aid or the equivalent. There shall be on file a memorandum of understanding with the on-call or resident physician concerning the provision of medical care for emergencies and of routine care to be carried out at camp, including standing orders for the nurse, if there is one, and instructions for the director of first aid in lieu of a resident physician or nurse, for both day and residential camps.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Written standing orders issued by the physician to the person or persons responsible for first aid service to be followed in the absence of the physician. See Personal Health, First Aid, and Medical Services: Doctor on Call</td>
</tr>
<tr>
<td>Michigan</td>
<td>Written outline of daily procedures for health surveillance.</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>At all regularly established camps there shall be: Standing orders issued by the physician to the person responsible for first aid service to be followed in the absence of the physician.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>A camp shall have a written outline of daily procedures for campers and staff health surveillance.</td>
</tr>
<tr>
<td>New York</td>
<td>The camp shall have a written outline of daily measures for health surveillance, health emergencies, accidents, disasters, and lost, missing, or runaway person search and rescue. A camp medical program, including adequate record keeping, incoming and departing screening, dispensing of daily medication, daily sick call, infirmary management, management and operation of dispensary, daily check of sanitary and food service facilities, standing orders for a nurse if a physician is not in residence, readily available medical consultation, camper and handling specific camper and/or staff disabilities, shall be under the direction of a physician; provided, however, that incoming and departing screening and daily sick calls shall not be required at summer day camps.</td>
</tr>
<tr>
<td>Rhode Island</td>
<td>Written standing orders issued by the physician to the person or persons responsible for first aid service to be followed in the absence of the physician.</td>
</tr>
<tr>
<td>Texas</td>
<td>The physician that is on call shall issue written standing orders to the person or persons that are responsible for health service care concerning first aid service to be followed in the absence of the physician.</td>
</tr>
<tr>
<td>State</td>
<td>Description</td>
</tr>
<tr>
<td>-----------</td>
<td>-------------</td>
</tr>
<tr>
<td>Alabama</td>
<td>Arrangements shall be made with a nearby hospital by the operator of each resident camp prior to the opening of said camp for emergency treatment.</td>
</tr>
<tr>
<td>Arkansas</td>
<td>Each camp shall make arrangements necessary to insure that medical aid is readily available.</td>
</tr>
<tr>
<td>California</td>
<td>Advance arrangements shall be made for the immediate removal of seriously sick or injured campers or staff members to a point of adequate medical care, on recommendation of a physician.</td>
</tr>
<tr>
<td>Connecticut</td>
<td>For resident camps there shall be on file a memorandum of understanding between the camp director and the nearest hospital with regard to arrangements for emergency medical care.</td>
</tr>
<tr>
<td>Maine</td>
<td>See Personal Health, First Aid, and Medical Services: Doctor on Call</td>
</tr>
<tr>
<td>Michigan</td>
<td>A written arrangement for emergency medical treatment shall be made with a hospital, clinic, or doctor's office as close as possible to the camp where children can be taken in case of serious injury or illness.</td>
</tr>
<tr>
<td>Mississippi</td>
<td>There shall be a current written agreement or exchange of letters with a nearby hospital regarding procedure for admitting campers and providing for financial arrangements.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>A written arrangement for emergency medical treatment shall be made with a hospital, clinic, or doctor's office as close as possible to the camp where children can be taken in case of serious injury or illness.</td>
</tr>
<tr>
<td>New York</td>
<td>An arrangement for emergency medical services shall be made with an ambulance organization and with a hospital, clinic, or doctor's office as close as possible to the camp.</td>
</tr>
<tr>
<td>Tennessee</td>
<td>Arrangements shall be made with a nearby hospital by the operator of each organized camp prior to the opening of said camp for emergency treatment. Written permission for hospitalization and emergency treatment of children should be obtained from parents or guardian prior to entering camp; Provided, that primitive camps may be exempted from this requirement.</td>
</tr>
<tr>
<td>Texas</td>
<td>A written arrangement shall be made with a hospital, clinic, or doctor's office, as close as possible to the camp, for emergency medical treatment in case of serious illness or injury to a child. Also, emergency transportation must be available at all times to transport any sick or injured camper.</td>
</tr>
<tr>
<td>State</td>
<td>Description</td>
</tr>
<tr>
<td>-----------</td>
<td>------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>West Virginia</td>
<td>See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>See Personal Health, First Aid, and Medical Services: Doctor on Call</td>
</tr>
</tbody>
</table>
Staff members of all camps shall show evidence of freedom from tuberculosis in an active stage as required by regulations governing communicable diseases in Alabama.

All individuals under twenty-one (21) years of age being in residence of either resident camps or day camps for a period of time exceeding three (3) days, shall be required to have current inoculations against polio, diphtheria, and tetanus prior to entering camp.

Every year before camp opens all staff personnel should present evidence of a current negative tuberculosis skin test or a chest X-ray negative for active tuberculosis. Staff members with communicable diseases should not have direct contact with others and shall not prepare and serve food to others.

Within a week before admission, every child should be given a complete physical examination by a physician legally licensed to practice medicine. When necessary, a child shall be given special examination to determine his fitness for the camp.

At the time of admission, the parent shall present a medical statement by a doctor certifying that the child has no illness that would make his admission undesirable and that the child has a successful up-to-date vaccination for smallpox and up-to-date immunization for tetanus, diphtheria and whooping cough, polio and measles unless such immunizations are contraindicated because of religious objection or medical explanation for noncompliance.

Admission of children on a drop-in basis shall not be practiced. The occasional acceptance of a child for a day or part of the day in exceptional instances shall only be done if a statement signed by a doctor certifying the child is free from illness is present when the child is entered.

Both staff and campers.

Within two months prior to arrival in camp, all patrons and staff members shall have had a physical examination by a licensed physician and a copy of the report shall be on file in the camp records. Immediately before departure from home or upon arrival at the camp, all patrons and staff personnel shall be checked by a physician or registered nurse for the presence of communicable disease. No person found to be infected with any communicable disease shall be admitted to the camp.

The requirements of Section 10 shall not apply to commercial tent camps or travel trailer camps.
Illinois

Immunized against polio if work involves exposure to sewage or human excreta.

Massachusetts

Physical Examinations by Physician Required

Every camper and staff member prior to entering a camp other than a short-term group camp shall furnish a health history and a report of a physical examination which has been performed by a qualified physician within the preceding 12 months. The health history and physical examination shall emphasize those potential conditions for which camp personnel should be prepared. Each staff member and camper shall provide evidence of current immunizations against diphtheria, tetanus, measles, and poliomyelitis. Staff members shall also show evidence of a negative intradermal tuberculin test within the past three years. Said information shall be submitted on a form as prescribed by the Department of Public Health.

Physical Examinations Excepted

Short-term group campers shall not be required to furnish a report of physical examinations, however, a medical history including allergies, other health conditions, medications, impairments and current immunizations shall be required.

Camper—Within 12 months. Current protection against diphtheria, tetanus, polio, measles, rubella, or a statement saying immunization in process OR religious objection waiver and written statement from parents.

Staff—Paid employees in contact with children, exam, and TB test.

Volunteers—TB test.

Physical exam records on file.

Minnesota

A certificate of health shall be presented to the camp operator by each staff member and by each camper at the time of admission to the camp. The certificate shall be based on a physical examination performed not more than 90 days prior to admission to the camp by a duly licensed practitioner of the healing arts and shall be signed by such practitioner. It shall include a health history, an immunization record, a statement as to the existence of or freedom from communicable diseases, and instructions relative to the limitation of the camper's participation in camp activities necessitated by physical disability or impairment.

Mississippi

If there are religious objections to physical examinations or immunizations, the camper or staff member shall submit a written statement, signed by parents or legal guardian for campers, to the effect that the individual is in good health.

New Hampshire

Every camper and staff member entering camp (except those entering day camps) shall furnish a health history and a report of a physical examination which has been performed within the preceding 12 months. Within the period of three weeks preceding camp opening, each of the above persons shall furnish a brief physician's statement of his
New Hampshire (continued)

health status. Within 24 hours of entering camp, each of the above persons shall be screened by the camp nurse. No person found to be harboring any communicable disease shall be admitted.

Pre-Camp Health Examination

In connection with the required pre-camp examination (Regulation 17) the following recommended as embodying information to be recorded; examination to be made within two weeks before camp entrance:

(1) Health History—to be secured by examining physician from parent:

<table>
<thead>
<tr>
<th>Previous illnesses—dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measles</td>
</tr>
<tr>
<td>Diphtheria</td>
</tr>
<tr>
<td>Scarlet fever</td>
</tr>
<tr>
<td>Whooping cough</td>
</tr>
<tr>
<td>Chickenpox</td>
</tr>
<tr>
<td>Mumps</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Last illness, past four months</th>
</tr>
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</table>

Is child subject to—check

<p>| |</p>
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<tr>
<th></th>
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<tbody>
<tr>
<td>Frequent colds</td>
</tr>
<tr>
<td>Sore throats</td>
</tr>
<tr>
<td>Tonsillitis</td>
</tr>
<tr>
<td>Sinus infection</td>
</tr>
<tr>
<td>Fainting spells</td>
</tr>
<tr>
<td>Bed-wetting</td>
</tr>
</tbody>
</table>

Immunization and tests—date

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Whooping cough</td>
</tr>
<tr>
<td>Smallpox</td>
</tr>
<tr>
<td>Typhoid</td>
</tr>
<tr>
<td>Diphtheria</td>
</tr>
<tr>
<td>Tetanus</td>
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</tbody>
</table>

Is child a—check

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cardiac</td>
</tr>
<tr>
<td>Epileptic</td>
</tr>
<tr>
<td>TBC contact</td>
</tr>
<tr>
<td>Asthmatic</td>
</tr>
</tbody>
</table>

(2) Health Examination—by the physician

<table>
<thead>
<tr>
<th>Age</th>
<th>Height</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

Underline condition found

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Skin: clean scars rash</td>
</tr>
<tr>
<td>Scalp: clean nits pediculi</td>
</tr>
<tr>
<td>Eyes: normal myopic hyperopic conjunctivitis</td>
</tr>
<tr>
<td>Glasses worn: yes not needed</td>
</tr>
<tr>
<td>Ears: normal deafness</td>
</tr>
<tr>
<td>Nose: normal discharge</td>
</tr>
<tr>
<td>Pharynx: clear congested infected</td>
</tr>
<tr>
<td>Tonsils: normal removed enlarged infected</td>
</tr>
<tr>
<td>Teeth: clean tartar carious</td>
</tr>
<tr>
<td>Lungs: normal rales</td>
</tr>
<tr>
<td>Heart: normal abnormal (classify)</td>
</tr>
<tr>
<td>Abdomen</td>
</tr>
</tbody>
</table>

(continued)
PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: Physical Examination and Required Inoculations (continued)

**New Hampshire** (continued)

- Feet: normal, flat, deformed
- Nutrition: normal, undernourished
- Posture: good, fair, poor
- Hernia:
- Boys: genitalia
- Girls: menstruation
  - date of onset: regular
  - dysmenorrhea: vaginal smear
- Urine examination

If 12 years old and not yet matured, is child prepared mentally for camp life:

- Doctor's recommendations, before camp season
- Doctor's recommendations, to be carried out at camp.

- Date of examination
- Signature

M.D.

See Personal Health, First Aid, and Medical Services: Accident and Illness Treatment and Prevention

See Food Service: Food Service Personnel

**New Jersey**

Campers and staff at the time of admission to a resident camp shall submit a written report of a physical examination performed by a qualified physician within the preceding 12 months and written health history records which specifies all known physical and mental conditions. All campers shall also have protection against diphtheria, tetanus, poliomyelitis, measles and rubella, or a statement from a physician that immunization is in progress. If there is a religious objection to physical examinations or immunizations a child shall submit a written statement signed by the parents or legal guardians to the effect that the child is in good health and they assume the health responsibility for the child while in camp with the understanding they will be notified immediately if anything unforeseen occurs.

Required physical examination records shall be on file in the camp for review by the staff of the Department.

**New York**

A record of a physical examination within 12 months by a physician shall be kept on file for every person in camp. In addition to the recent medical history report, information enabling immediate notification of a camper or staff member's family in case of emergency shall be kept on file and shall include the full name, age, home and work addresses and phone numbers, and names of parents or guardians, or other family members. Medical history reports shall be available for review by the permit issuing official.

In the event of a religious objection to the physical examination or immunization of a child there shall be submitted a written statement signed by the parent or legal guardians of the child to the effect that the child is in good health and health responsibility for the child while in camp is assumed by the parents or legal guardians provided that they are notified immediately of any emergency situation.

**North Carolina**

Each applicant for participation in the camping program shall submit evidence of compliance with the following, and such evidence shall be (continued)
kept on file by the management: (1) Within six months before admission, every child shall be given a physical examination by a licensed physician. In addition, there shall be a check of the camper's physical condition within two weeks before departure to camp or upon arrival in camp by a licensed physician or a registered nurse. (2) All employees and campers should give evidence of a basic series of three immunizations of DPT or DT vaccine with a booster dose administered within the past ten years. All campers less than 18 years of age should give evidence of a basic series of three doses or oral polio vaccine with at least one subsequent booster dose.

Ohio

Camp operators and all camp personnel should receive periodic health examinations. Personnel with suspected and/or confirmed cases of communicable disease shall not be permitted to operate or work in a camp, until medical clearance is given by the health commissioner. When deemed necessary, the health commissioner may require laboratory tests or physical examinations of camp operators, staff members, and guests.

Rhode Island

See Personal Health, First Aid, and Medical Services: Health History

South Carolina

Requirements for medical examinations and/or medical histories may be set by the camp management. Immunization requirements should be in accordance with current State Board of Health recommendations. It is suggested that a certificate from the parent giving a general statement of the child’s health, i.e., known physical impairments, camp participation limitations due to health, etc., be utilized in lieu of a formal medical examination by a physician. When deemed necessary by the Health Officer or the camp management, a medical examination by a licensed physician and a medical history shall be required for all staff members and campers prior to going to camp. Preventative inoculations as recommended by the West Virginia State Department of Health shall be required of all staff members and campers before going to camp.

West Virginia

All campers under 18 years of age and all staff members including the operating and kitchen staff shall present a written report of a physical examination performed by a qualified physician conducted within the preceding 12 months.
Children should bring to camp with them a statement from their physician giving the number and dates of immunizations with tetanus toxoid, and stating for what other diseases the child has been immunized. The history of immunization against tetanus is especially important; in the absence of such information tetanus antitoxin might be administered to a child for an injury and antitoxin from horse serum can cause severe reactions.

All employees and campers should give evidence of a recent successful vaccination against smallpox, or be vaccinated before going to camp, unless there is a recorded history of smallpox. All employees and campers should give evidence of a typhoid immunization or be immunized prior to attending camp. It shall be the duty of the camp management to advise parents of the importance of having children immunized prior to admission.

Every camper and staff member entering camp shall furnish a health history and a statement of immunization and overall health status. The local enforcing agency, when necessary for the protection of the health of campers and staff members, may require special inoculations for each camper and staff member entering camp (tetanus, polio, etc.). This provision shall not apply to adult campers or those coming as family groups.

Records of personal data, including a medical history, shall be kept on each person attending a camp. Minimum records shall include the name, date of birth, and address and telephone number of parents or guardians; and the medical history, and dates of admission and discharge of each camper.

The camp director shall keep available the health certificates and health histories of each camper and staff member, together with a health log listing name of person, ailment, and treatment administered.

See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations

See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Every camper and staff member entering camp shall furnish a health history which should emphasize those potential conditions for which camp personnel should be prepared.

See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations

A current confidential medical history, including the child's immunization record which shall include immunization dates against diphtheria, measles, (continued)
mumps, poliomyelitis, rubella, and tetanus, shall be kept on file for every camper and updated annually. The camper's and staff's family or other responsible person's name, address, and telephone to contact during an emergency shall be kept on file.

North Carolina

See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations

Oregon

Each organizational camp shall require a health history for each non-adult camper. Such health history shall be prepared and signed by a parent, guardian, or other adult responsible for the individual non-adult camper. Such health histories shall include:

1. A record of medical treatment, immunization, and allergies.
2. A description of any physical condition requiring special consideration.

Individuals whose sincerely held religious beliefs preclude physical examination, immunization, or medical treatment are exempt from section (2) above.

Rhode Island

The operator shall require that all campers and staff members submit a medical history, record of immunization, and report of a physical examination to disclose the presence of defects which might interfere with participation in the camp program. These reports are to be made by the licensed physician within three months before campers and staff members go to camp. The record of immunization shall include immunizations against diphtheria, tetanus, smallpox, and poliomyelitis.

Staff members shall also show evidence of a negative skin test or X-ray for tuberculosis within one year. The records of such examinations shall be kept confidential and accessible to inspection only by camp physician, camp nurse, or the director.

South Carolina

See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations

Wisconsin

Each camper under 18 years of age and all staff members shall, upon arrival at the camp, present a current health history.
PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: Screening
(On Site and Exclusion of Communicable Disease)

Alabama
No person known to be infected with a notifiable disease or to be a carrier of such disease shall be employed in the operation or maintenance of any camp.

See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations

Alaska
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

See Food Service: Food Service Personnel

Arizona
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

Arkansas
No person affected with any disease in a communicable stage shall be employed in any camp.

California
No person shall work in the food service operation, who in the opinion of the local health officer, is affected with, or a carrier of, any disease in a stage which is likely to be communicable to persons exposed as a result of the affected person's duties as a food handler.

Colorado
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

Delaware
Immediately before departure from home or upon arrival at the camp, all patrons and staff personnel shall be checked by a physician or registered nurse for the presence of communicable disease. No person found to be infected with any communicable disease shall be admitted to the camp.

The requirements of Section 10 shall not apply to commercial tent camps or travel trailer camps.

Florida
No person known to be infected with any disease in a communicable form or to be a carrier of such disease shall be employed in the operation or maintenance of a camp.

Massachusetts
Every camper in each residential camp shall receive a health screening for the presence of communicable disease upon arrival at camp by the person responsible for the health program. No person found harboring a communicable disease shall be admitted to camp.

Minnesota
A physical check-up shall be given on arrival at the camp to reveal any communicable condition which may have developed since the physical examination.

See Food Service: Food Service Personnel
<table>
<thead>
<tr>
<th>State</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Massachusetts</td>
<td>Every camper shall receive a health screening not later than 48 hours after arrival at camp.</td>
</tr>
<tr>
<td>Nebraska</td>
<td>No person who is affected with any disease in a communicable form or in a carrier of such disease shall work in any camp establishment, and no camp operator shall employ any such person or any person suspected of being affected with any disease in a communicable form or of being a carrier of such disease.</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>Contained in guidelines. See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations. See Food Service: Food Service Personnel.</td>
</tr>
<tr>
<td>New York</td>
<td>No individual known to be a carrier of a communicable disease shall be employed at a children's camp.</td>
</tr>
<tr>
<td>North Carolina</td>
<td>See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations. See Food Service: Food Service Personnel.</td>
</tr>
<tr>
<td>Ohio</td>
<td>No person known to be infected with a disease in a communicable form or to be a carrier of such disease shall be employed in the operation or maintenance of a camp.</td>
</tr>
<tr>
<td>Oregon</td>
<td>See Food Service: Food Service Personnel.</td>
</tr>
<tr>
<td>Rhode Island</td>
<td>The operator shall not admit to camp any person found to be harboring a communicable disease. All campers of a resident camp shall have a medical screening or recheck upon arrival at camp.</td>
</tr>
<tr>
<td>Tennessee</td>
<td>No person known to be infected with a notifiable disease or to be a carrier of such disease shall be employed in the operation or maintenance of any organized camp. See Food Service: Food Service Personnel.</td>
</tr>
<tr>
<td>Vermont</td>
<td>See Food Service: Food Service Personnel.</td>
</tr>
<tr>
<td>West Virginia</td>
<td>No person known to be infected with a disease in a communicable form or to be a carrier of such disease shall be employed in the operation or maintenance of an organized camp.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Upon arrival at the camp or prior to leaving for the camp, the indicated campers and staff including food handlers shall be examined for communicable diseases by a licensed physician or registered nurse.</td>
</tr>
</tbody>
</table>

124
Written permission for hospitalization and emergency treatment of children should be obtained from parents or guardian prior to entering camp.

Children should bring with them to camp a form signed by the parents or a guardian which consents to emergency medical care and hospitalization (Appendix B). If a child is ill or injured the lack of the consent form may delay needed treatment. A new consent form is required every year.

Authorization from parents for emergency medical care.

Subsections 6.2.1 through 6.2.4 shall not apply to recreational camps and individuals whose religious beliefs prohibit or restrict medical attention, nor shall any part of these rules or regulations be construed to compel any person, either on behalf of himself or his child or ward, to submit to any physical examination, medical treatment, or immunization if such person, parent, or guardian relies in good faith on spiritual means alone through prayer to prevent or cure disease or suffering and objects to the same in writing.

If there are religious objections to physical examinations or immunizations, the camper or staff member shall submit a written statement, signed by parents or legal guardians for campers, to the effect that the individual is in good health and the reason for such objections.

A signed statement shall be required of each parent or guardian, in advance, giving permission to the physician selected by camp director to hospitalize, secure proper treatment for, and to order injection, anesthesia or surgery for each camper.

All parents and legal guardians shall sign a statement providing that in the event of the camp's inability to locate promptly a person designated to be notified in case of emergency, camp authorities may take such emergency measures as they deem appropriate and shall notify the parent or legal guardian as soon as possible.
<table>
<thead>
<tr>
<th>State</th>
<th>Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oregon</td>
<td>See Personal Health, First Aid, and Medical Services: Health History</td>
</tr>
<tr>
<td>Tennessee</td>
<td>Tennessee</td>
</tr>
<tr>
<td>Texas</td>
<td>Texas</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Wisconsin</td>
</tr>
</tbody>
</table>

It is recommended that parent's or guardian's written consent for emergency care be secured by the camp director prior to or upon the camper's arrival at camp.
PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: Infirmary Emergency Equipment, and Plan for Isolation

**Alabama**

First aid facilities meeting the approval of the Health Officer shall be maintained in each camp and readily available for emergency treatment of injured persons: Provided: That primitive camps may be exempted from this requirement.

**Arizona**

Personnel or children having a communicable disease should not be in contact with others and they shall not be permitted to prepare and serve food to others.

**Arkansas**

Whenever a case of disease occurs in any camp, presumably reportable, communicable or infectious, it shall be the duty of the person in charge to immediately isolate the case. Whenever any room has been occupied by a person or persons having any infectious or communicable disease, the room and furnishings shall be treated in accordance with the requirements of the State Board of Health designated for that specific disease.

See Personal Health, First Aid, and Medical Services: First Aid--First Aid Training and Certification

**California**

An infirmary (tentage or other shelter), with provision for isolating patients, shall be provided.

**Colorado**

There shall be a separate room suitable for isolation purposes equipped with necessary materials, and equipment that can be easily sanitized.

This room shall be used for the separation from the group of any child having or suspected of having a communicable disease or any illness.

If more than one child is placed in the isolation room, a partition arrangement shall be provided.

This room shall not be used for any other purpose while being used as isolation quarters and shall be closed off from other rooms.

Restroom facilities shall be located within or in close proximity to the room.

A responsible adult shall be present or within hearing distance of any ill child.

Inspection: An ill child shall be isolated from the group if he shows signs of illness or contagion.

When communicable diseases occur parents and staff members shall be advised when protective measures are available and are indicated for the particular disease.

Campers who are sick upon arrival shall be isolated.

All items used by the sick child shall not be used by any other person until they have been properly disinfected.

Staff members and other persons with an illness in a communicable stage shall not be permitted to have contact with the campers in the camp not permitted to work in a capacity where illness could be transmitted to the campers.

(continued)
Consultation with the local Health Department shall be sought when clarification of procedures is required.

There shall be available a defined area where ill or injured individuals may rest and receive care . . . and (it) shall have its own toilet facilities not used for other purposes within the camp.

See Program Safety: Emergencies and Evacuations—Emergency Communication Systems

See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

It shall be the duty of the camp operator, where no physician is in attendance at the camp, to report immediately to the local health department in the county where the camp is located any person in the camp affected with any disease designated as reportable in the rules and regulations for the control of communicable diseases adopted by the Division of Health and to insure the complete isolation of such person.

First aid facilities provided and readily accessible for use at all times. Such facilities equivalent to the 16-unit first aid kit recommended by the ARC, and provided in a ratio of 1:50 persons.

The operator, permittee, or lessee of each organizational or residential camp shall provide a place for the reception and first aid treatment of sick or injured campers. First aid equipment and supplies shall be available. When the existence of a communicable disease is suspected, the operator shall isolate the individual immediately and promptly arrange for medical attention.

Residential camps shall have facilities for isolation of persons suspected of having a communicable disease. Other camps shall provide for the immediate isolation of campers suspected of having a communicable disease.

An infirmary (tentage or other shelter protected from flies and other insects) shall be provided for the temporary isolation of sick or injured campers or staff.

Every operator of a recreational camp shall provide:

(1) A stretcher in each day and resident camp.

(2) A single facility shall be identified as an infirmary or first aid facility. Such facility shall have a light remaining lit all night which is visible from a distance.

(continued)
PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: Infirmary Emergency Equipment, and Plan for Isolation (continued)

Massachusetts (continued)

(3) In every residential camp, space shall be designated for use for isolation of a child ill with a communicable disease or suspected of such illness or otherwise in need of quiet and rest at a location suitably separated from the regular living and sleeping quarters so as to insure both quiet to the patient and safety to other persons, suitably equipped and not utilized for any other purpose. An isolated child shall be provided with adequate adult supervision.

See Site and Facilities: Facilities Design—Site and Facilities Design

Michigan

Room, tent, or building protected from flies and insects, located to insure privacy and quiet, not off the kitchen.

Child or staff shall be isolated if suspected of having communicable disease.

See Personal Health, First Aid, and Medical Services: First Aid—First Aid Supplies

Minnesota

The camp operator shall provide an infirmary for the isolation of sick or injured campers and staff members. First aid equipment and supplies shall be available, and a person qualified in first aid care shall be in charge at all times. When the existence of a communicable disease is suspected, the operator shall isolate the individual immediately and promptly arrange for medical attention. Transportation shall be provided for the immediate removal from the camp of the sick or injured campers or camp personnel in emergency cases.

Nebraska

The camp operator shall provide a place for the reception and first aid treatment of sick or injured campers. First aid equipment and supplies shall be available. When the existence of a communicable disease is suspected, the operator shall isolate the individual immediately and promptly arrange for medical attention.

New Hampshire

Definite arrangement to provide for any needed isolation facilities. Where the camp is of such size as to warrant provision of an infirmary building or room, such quarters shall be suitably isolated from the regular living and sleeping quarters such as to insure both quiet to the patient and safety to other patrons, shall be suitably equipped and shall not be utilized for any other purposes.

Until official action on such a case has been taken, strict isolation shall be maintained. The method of isolation shall be one approved by the local health officer. The person in charge shall not allow the patient to leave or be removed without permission of the health officer.

New Jersey

A room, tent, or building to serve as a health center shall be maintained on the campsite for the temporary isolation and treatment of sick or injured members of the camp community. This facility shall be protected from flies and insects; be located to insure privacy and quiet; and not located in or directly off the kitchen. It shall include first aid equipment and medical equipment supplies deemed necessary by the directing physician for the health and welfare of the camp. Hot water shall be available at this location.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Requirement</th>
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<tbody>
<tr>
<td>New Jersey</td>
<td>This standard does not apply if campsite is operated as a day camp.</td>
</tr>
<tr>
<td>New York</td>
<td>Unless a variance is issued by the permit issuing official, a camp with 100 or more occupants shall be provided with an infirmary having hot and cold running water, examining room, isolation and convalescent space, bathroom with flush toilets and showers and medical supplies. See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)</td>
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<tr>
<td>Ohio</td>
<td>The operator shall provide a place for the reception and first aid treatment of sick or injured campers.</td>
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<tr>
<td>Oregon</td>
<td>Each organizational camp shall have an infirmary, first aid facility, or similar area to handle health and emergency cases.</td>
</tr>
<tr>
<td>Rhode Island</td>
<td>Each resident camp shall provide space designated as isolation quarters for a person ill with, or suspected of being ill with, a communicable disease or otherwise in need of quiet and rest at a location suitably separated from the regular living and sleeping quarters so as to insure both quiet to the patient and safety to other patrons, suitably equipped and not utilised for any other purpose. An isolated child shall be provided with adequate adult supervision. See Site and Facilities: Facilities Design—Site and Facilities Design</td>
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<td>South Carolina</td>
<td>Each residential camp shall provide space designated as isolation quarters for a person ill with, or suspected of being ill with, a communicable disease or otherwise in need of quiet and rest at a location suitably separated from the regular sleeping and living quarters so as to insure both quiet to the patient and safety to other patrons, properly equipped and not used for any other purpose.</td>
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<tr>
<td>Tennessee</td>
<td>First aid facilities meeting the approval of the Public Health Officer shall be maintained in each organized camp and readily available for emergency treatment of injured persons: Provided: That primitive camps may be exempted from this requirement. In case of notifiable disease in any organized camp diagnosed by a licensed physician, the operator shall not permit the departure of that person or the removal of clothing or other articles that have been exposed to the infection without the approval of the Public Health Officer.</td>
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<tr>
<td>Texas</td>
<td>An infirmary or first aid facility to handle health and emergency cases shall be so designated as being such. It will be suitably equipped and utilized for no other purpose. A child ill with a communicable disease or suspected of such illness shall be isolated to insure both safety to other children and quiet to (continued)</td>
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the patient. Any child that is isolated shall have adult supervision provided.

See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training
See Program Safety: Emergencies and Evacuations—Emergency Communication Systems
See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

**Texas**

(continued)

First aid facilities approved by the health officer shall be maintained and readily available at all times for emergency treatment of injured persons.

Each organized camp shall maintain a well-equipped infirmary and isolation quarters and shall make arrangements necessary to insure that medical aid is readily available.

Whenever a suspected case of communicable disease occurs, the patient shall be isolated pending diagnosis.

Every tent, cabin, or other structure shall be thoroughly cleaned and disinfected after being occupied by anyone known to be suffering from any communicable disease.

In case of a disease diagnosed as quarantinable by a qualified physician, the operator shall not permit the departure of that person or the removal of clothing or other articles that have been exposed to the infection without the approval of the health officer.

An infirmary (tents or other shelter) protected from flies and other insects shall be provided for the temporary isolation of sick or injured campers and staff.

Any person suspected of having a communicable disease at any time shall be suitably isolated. Special surveillance on a regular basis shall be directed toward food service personnel.

**West Virginia**

First aid facilities approved by the health officer shall be maintained and readily available at all times for emergency treatment of injured persons.

Each organized camp shall maintain a well-equipped infirmary and isolation quarters and shall make arrangements necessary to insure that medical aid is readily available.

Whenever a suspected case of communicable disease occurs, the patient shall be isolated pending diagnosis.

Every tent, cabin, or other structure shall be thoroughly cleaned and disinfected after being occupied by anyone known to be suffering from any communicable disease.

In case of a disease diagnosed as quarantinable by a qualified physician, the operator shall not permit the departure of that person or the removal of clothing or other articles that have been exposed to the infection without the approval of the health officer.

An infirmary (tents or other shelter) protected from flies and other insects shall be provided for the temporary isolation of sick or injured campers and staff.

Any person suspected of having a communicable disease at any time shall be suitably isolated. Special surveillance on a regular basis shall be directed toward food service personnel.

**Wisconsin**

An infirmary (tents or other shelter) protected from flies and other insects shall be provided for the temporary isolation of sick or injured campers and staff.

Any person suspected of having a communicable disease at any time shall be suitably isolated. Special surveillance on a regular basis shall be directed toward food service personnel.
The operator of each camp shall maintain a register containing a record of all persons permitted to use the facilities of said camp. Provided, that exceptions may be made for primitive camps and certain day camps in which planned activities are limited to the extent that maintenance of a register would not be practical.

The register shall be available to the Health Officer and such register shall be preserved for a period of twelve (12) months. The register shall contain: The names and addresses of all occupants permitted to use the facilities of the organized camp. The dates of arrival and departure of each occupant using the facilities of the camp.

The camp operator shall notify the Health Officer immediately of any known or suspected case of notifiable disease as required by regulations governing communicable diseases in Alabama.

In the event of an outbreak of a highly infectious disease in any camp, such place or places shall upon the order of the Health Officer be immediately closed to the public.

Outbreaks of gastroenteritis (diarrhea disorders) occurring in any camp shall be reported immediately to the Health Officer.

No person who is affected with any disease in a communicable form or in a carrier of such disease shall work in any restaurant, and no restaurant shall employ any such person or any person suspected of being affected with any disease in a communicable form or of being a carrier of such disease. If the restaurant manager suspects that any employee has contracted any disease in a communicable form or has become a carrier of such disease he shall notify the Commissioner of Health and Social Services immediately.

When suspicion arises as to the possibility of transmission of infection from any restaurant employee the Commissioner of Health and Social Services is authorized to require any or all of the following measures: (1) the immediate exclusion of the employee from all restaurants; (2) the immediate closing of the restaurant concerned until no further danger of disease outbreak exists, in the opinion of the Commissioner of Health and Social Services; and (3) adequate medical examination of the employee and of his associates, with such laboratory examinations as may be indicated.

Each guest or resident of any camp shall report immediately to the person in charge of such camp every case of sickness in his/her tent, tenthouse, hut, cottage, or sleeping room. The Commissioner of Health and Social Services shall be promptly notified of any communicable disease.

The camp should maintain a register containing the addresses and telephone numbers of campers, staff, and visitors who attend camp, and the dates of attendance of that if an outbreak occurs, persons who have left camp can be warned of possible exposure to disease at camp.

The responsible person in the camp should report communicable diseases to the county health department as soon as possible. A list of county health departments appears in Appendix C. Forms for reporting may be

(continued)
Outbreaks of illness, especially those involving nausea, vomiting, cramps, and diarrhea, should be reported to the county health department immediately by telephone.

It shall be the duty of the camp officials having knowledge of any camper or employee having any reportable communicable disease, or suspected of having any, to report it at once to the health officer within whose jurisdiction such case occurs.

Records shall be kept of first aid and medical treatment rendered. Every person in charge of an organized camp must report all occurrences of infectious, contagious, or communicable diseases promptly to the local enforcing agency.

This includes occurrences of food poisoning.

See Enforcement: Conditions Warranting Immediate Closure or License Removal

When accidents or illnesses occur, the Director or responsible adult in charge shall notify the parent or guardian of the child or call the doctor or medical facility as instructed in writing by the parent or guardian.

Required records shall be readily available to authorized licensing personnel. The Director has authority to refuse admission to licensing personnel who do not have proper identification. Confidentiality of records shall be maintained.

Identification and responsibility data as well as medical reports on each child's social, emotional, and physical development shall be maintained. The following written records shall be included:

1. Child's name and birthdate.
2. Parent's or guardian's names, addresses, telephone numbers.
3. Parent's or guardian's places of employment, telephone numbers, addresses.
4. Name, address, telephone number of parent, guardian or designated adult emergency contact.
5. Name, address, telephone number of child's doctor.
6. Name, address, telephone number of child's dentist.
7. Names of persons (authorized by parent or legal guardian) designated to call for child.
   (a) In case of emergency dismissal for health or problem reasons, authorities shall return the child to the person responsible for placing the child, or to properly identified adult designated in writing by said person to receive the child, or other responsible persons designated in writing by the parents, guardians, or designated adult.
   (b) If a child is missing from the camp, his absence shall be reported immediately to local law enforcement authorities and to his parents, guardian, or designated adult. The date shall be entered on his social record.

(continued)
PERSONAL WEALTH, FIRST AID, AND MEDICAL SERVICES: Medical Records—
Treatment Log, Camp Register, and Reports (Including Reporting
Outbreaks of Communicable Disease) (continued)

Colorado (continued)

(8) Names, ages, and sex of other children in family.
(9) Other adults in family (list relationship to child).
(10) Dates of admission and discharge. Daily attendance records.
(11) Authorization from parents for children to participate in all special trips or excursions where they are walking or riding away from the campsite.
(12) Pre-admission medical certificate signed by a doctor. Immunizations shall be kept current and verification on file.
(13) All injuries and illnesses and subsequent treatment which any child receives at the camp.
(14) Copies of letters sent to Licensing Unit reporting serious injury or illnesses requiring hospitalization, or deaths. See Fatality and Hospitalization Statement. (See VIII-D)

Connecticut

Records of both staff and campers shall be kept on file and shall include the personal data concerning each member of the staff and camper kept in any reasonable form the camp director may choose, including therein the name, age, and address of the individual, the name, address, and telephone number including the business telephone number of the parent, guardian, or in the case of an adult, next of kin, who shall be notified in an emergency, the date of first attendance at camp and the date of leaving camp permanently in the case of residence camps, or the last date of attendance at camp in the case of day camps...

An abstract record of all cases treated at camp shall be kept in a bound volume noting the date, the condition, the disposal, and the person responsible for the care. At least once a week these cases shall be reviewed by the camp physician who shall sign and date the bound volume indicating his review of cases.

Communicable disease control shall meet the requirements of Sections 19-13A2 to 19-13-A24, inclusive.

Delaware

Illness. Whenever there shall occur in a camp any outbreak of suspected food poisoning or any unusual prevalence of any illness in which fever, diarrhea, sore throat, vomiting or jaundice is a prominent symptom, it shall be the duty of the person in charge of the camp to report immediately the existence of such an incident to the State Board of Health verbally, or by telegram or telephone.

All cases of communicable disease occurring in camp shall immediately be reported to the State Board of Health. This shall be the duty of the person in charge of the camp. Such report shall include the name and home address of any individual in camp known to have, or suspected of having such disease.

Until official action on such a case has been taken, strict isolation of the patient shall be maintained. The person in charge shall not allow the patient to leave or be removed without the permission of the State Board of Health. The provisions of the Communicable Disease Regulations of the State Board of Health will be followed.

Florida

The camp operator shall inform himself of the rules and regulations relative to the reporting and control of communicable diseases adopted by the Division of Health and shall comply with the pertinent requirements thereof.
When a case of reportable disease occurs in the youth camp, the case(s) shall immediately be reported to the Department or appropriate local health department. The list of reportable diseases and other pertinent information may be obtained from the Department.

Any suspected case of water-borne or food-borne illness shall be immediately reported to the local health department.

Each recreational or family camp operator shall maintain a register open for inspection by the state health commissioner or the local health officer having jurisdiction in the area. The register shall contain the following information in relation to each recreational vehicle in the camp:

1. The name and home address of each recreational vehicle campsite occupant.
2. The license number of the motorized vehicle.
3. The dates of arrival and departure of the recreational vehicle or its occupants.

All serious illnesses and accidents resulting in death or injury, other than minor injuries which require only first aid treatment and which do not involve medical treatment, shall be reported to the department at the end of the camping season, but in no event later than December 31 of each year, on forms provided by the department.

It shall be the duty of the owner or resident caretaker of any House Court of Camp to report immediately to the duly authorized representative of the State Health Officer, by telephone and in writing, any person residing in such House Court or Camp having, or reasonably suspected of having, any infectious or contagious disease.

The manager or caretaker of the House Court or Camp shall keep a record of all guests, noting:
1. The name and address of each occupant,
2. Date of arrival,
3. Name of the owner of each automobile,
4. Make of automobile,
5. The State in which automobile is registered,
6. Registration number of automobile, and
7. Year of issue of registration. This record shall be open at all times to inspection.

The camp operator shall report to the local health officer of the town in which the camp is principally located or directly to the Bureau of Health within 72 hours the following:
1. Injuries causing unconsciousness, causing fracture of a bone, necessitating hospitalization for 12 hours or more, requiring suturing, or of equivalent severity;
2. Carnivorous animal bite wounds;
3. Epidemic illnesses involving three or more persons including suspect food infection, or food intoxication (food poisoning), and
4. Any illness causing muscle paralysis or weakness, unconsciousness, loss of vision or hearing.

See Personal Health, First Aid, and Medical Services: Health History
See Personal Health, First Aid, and Medical Services: Medication Storage and Disbursement
The health record shall consist of but not be limited to the following:

1. Camper's or staff's name and address.
2. Name, address, and telephone number of parent, legal guardian, or designated adult emergency contact.
3. Signed authorization from the parent/guardian of all minors for emergency medical care.
4. Location and phone number of parent/guardian if they will be traveling during the camp session.
5. Name, address, and telephone number of the child's local physician and dentist.

A medical log listing date, name of patient, complaint, and treatment shall be maintained by the health staff in a book with lined pages. No lines shall be skipped and all entries shall be in ink.

All cases of communicable disease occurring in a camp shall be immediately reported to the board of health. Where no resident physician is in attendance, this shall be the duty of the camp nurse, or where no such nurse is provided, it shall be the duty of the operator. Such report shall include the name and home address of any individual in the camp known to have or suspected of having such disease. Until an on-such case has been taken by the camp physician, strict isolation shall be maintained.

Whenever there shall occur in a camp any suspected food poisoning or an unusual prevalence of any illness in which fever, rash, diarrhea, sore throat, vomiting, or jaundice is a prominent symptom the operator shall report immediately the existence of such an outbreak of disease prevalence to the Board of Health and to the Massachusetts Department of Public Health, verbally or by telegram or telephone.

All health records shall be readily available to health care personnel and shall be on file in camp for review by the licensing personnel.

Except for day camps, a report form (as promulgated by DPH) shall be completed in quadruplicate for each injury, illness, or fatality which occurs at camp, and as a result of which the child (a) is sent home, or (b) is admitted to a hospital, or (c) has either laboratory analyses or X-rays performed which result in a positive diagnosis. The original report form shall be maintained at the camp or sponsoring organization for at least one year for the purposes of this regulation. A copy shall be forwarded to the Massachusetts Department of Public Health and the Board of Health no later than 14 days after the event comes to the attention of the camp or medical authorities.

For day campers, a report form as promulgated by the DPH shall be completed in quadruplicate for each injury, illness, or fatality which occurs and as a result of which the child (a) is admitted to a hospital, or (b) has laboratory analysis or X-rays performed which result in a positive diagnosis. The report forms shall be submitted as in Section 430.153(a).

In the event of an injury or illness as described in Sections 430.153(a) or (b), the parents or other designated individuals shall be notified as soon as possible and receive a copy of the Illness and Injury Report.
Michigan

Bound medical log listing date, name of patient, ailment, and treatment prescribed. Serious injury or illness, physician notified immediately and parents as soon as possible.

Minnesota

Each camper and staff member shall file with the camp operator the name, address, and telephone number of one or more duly licensed practitioners of the healing arts or other responsible persons who are to be notified in case of illness or injury.

A health record of every camper and staff member shall be kept by the camp operator. In addition to the certificate of health, it shall include the detailed records of the individual's illnesses and injuries occurring and the first aid treatments given, during the period of attendance at camp.

See Personal Health, First Aid, and Medical Services: Doctor on Call

Mississippi

All records shall be on file in camp for review by the licensing personnel.

If an injury or illness is judged to be serious by the individual in charge of health supervision, the camp physician shall be consulted immediately. When the patient is a legally defined minor, the parents or guardian shall be notified as soon as possible.

A bound medical log listing date, name of patients, ailment, and treatment prescribed shall be maintained at the camp.

A report form (provided by the Board) shall be completed in duplicate for each injury, illness, or fatality which occurs at camp, and which is attended by a health staff person and as a result of which the child (a) is sent home, (b) is admitted to a hospital, or (c) has either laboratory analyses or X-rays performed which result in a positive diagnosis. The original report form shall be maintained at the camp or sponsoring organization for at least one year for the purposes of these regulations. A copy shall be forwarded to the Board not later than one month after the event comes to the attention of camp or medical authorities.

Camper's records shall be readily available to authorized personnel and shall include:

(1) Camper's name and address.
(2) Name, address, and telephone number of parent, legal guardian, or designated adult emergency contact.
(3) Authorization from the parent/guardian of all minors for emergency care.

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
See Sanitation: Animal Regulations

Nebraska

A health record of every camper and staff member shall be kept by the camp operator. It shall include individual's illnesses and injuries occurring, and the first aid treatments given during the period of attendance at camp.
MUM SULTS, FIRST AID, AND MEDICAL SERVICES: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease) (continued)

New Hampshire

All cases of communicable disease occurring in a camp shall be immediately reported to the State Department of Health and also to the local health officer. Where no resident physician is in attendance, this shall be the duty of the camp nurse, or where no such nurse is provided, it shall be the duty of the person in charge of the camp. Such report shall include the name and home address of any individual in the camp known to have or suspected of having such disease. Until official action on such a case has been taken, strict isolation shall be maintained. The method of isolation shall be one approved by the local health officer. The person in charge shall not allow the patient to leave or be removed without permission of the health officer.

Whenever there shall occur in a camp any outbreak of suspected food poisoning or an unusual prevalence of any illness in which fever, diarrhea, sore throat, vomiting, or jaundice is a prominent symptom, it shall be the duty of the person in charge of the camp to report immediately the existence of such an outbreak or disease prevalence to the State Department of Health, verbally or by telegram or telephone.

Medical log recommended in guidelines.

New Jersey

If a child or staff member is suspected of having a communicable disease, he shall be isolated and medical assistance obtained.

A bound medical log listing date, name of patient, ailment, and treatment prescribed shall be maintained at the health center. If an injury or illness is serious, the camp physician shall be consulted immediately, and the parents or guardians when the patient is a child notified as soon as possible.

On or before October 1, of each year, every youth camp shall report to the Department all accidents resulting in death, injury, and illness. This does not include minor injuries which require only first aid treatment and which do not involve professional medical treatment, loss of consciousness, restriction of activity or motion, or premature termination of the camper's stay at the camp.

Records of personal data for each child shall be kept at camp when in session and shall include as a minimum: the child's name, age, and address; the parent's or guardian's name, address, telephone number, and where they or their designees may be reached in case of emergency; and the dates of admission and release.

New York

All injuries, illnesses, and reportable diseases shall be reported to the camp health director and recorded in the medical log. Accidents or illnesses which result in death or which require resuscitation or admission to a hospital and illnesses suspected of being water, food, or air borne, or spread by contact shall be reported within 24 hours to the permit issuing official. Any camper or staff suspected of having communicable disease shall be suitably isolated.

North Carolina

Whenever a case of presumably communicable or infectious disease occurs, it shall be the duty of the person in charge to notify the local health department immediately.
Ohio

The operator shall keep such records and make such records available as required by the health commissioner.

The operator shall promptly notify the health commissioner of any known case of communicable disease or known carriers of communicable disease.

In the event of any outbreak of any communicable disease in a camp, the operator shall comply with the orders of the health commissioner.

Rhode Island

All cases of communicable disease occurring in a camp shall be immediately reported to the Rhode Island Department of Health, Division of Epidemiology. Where no resident physician is in attendance, this shall be the duty of the camp nurse, or where no such nurse is provided, it shall be the duty of the operator. Such report shall include the name and home address of any individual in the camp known to have or suspected of having such disease. Until official action on such case has been taken, strict isolation shall be maintained. The method of isolation shall be approved by the Director.

Whenever there shall occur in a camp any outbreak of suspected food poisoning or an unusual prevalence of any illness in which fever, rash, diarrhea, sore throat, vomiting, or jaundice is a prominent symptom, the operator shall report immediately the existence of such outbreak of disease prevalence to the Rhode Island Department of Health, Division of Epidemiology verbally or by telegram or telephone.

It shall be the duty of the proprietor or manager of a licensed camp or camp ground, to keep a record of all persons accommodated. A register shall be maintained for this purpose, recording the date of arrival, full name and address of each person accommodated, and in the event the person or party is travelling by means of automobile, the register shall further record the make of car, its owner, the city and state in which said owner resides and the registration number. Said register shall at all times be open to the inspection of the director of the department and of members of the state and municipal police organizations.

South Carolina

Any cases of food-borne illness shall be immediately reported to the local health department by phone, telegram, or verbally.

Tennessee

The camp operator shall notify the Public Health Officer immediately of any known or suspected case of notifiable disease as required by regulations governing communicable diseases in Tennessee.

Outbreaks of gastroenteritis (diarrhea disorders) occurring in any organized camp shall be reported immediately to the Public Health Officer.

The operator of any organized camp shall maintain a register containing a record of all persons permitted to use the facilities of said camp. Provided, that exceptions may be made for primitive camps and certain (continued)
day camps in which planned activities are limited to the extent that maintenance of a register would not be practical.

The register shall be available to the Public Health Officer and such register shall be preserved for a period of twelve (12) months.

The register shall contain: (1) the names and addresses of all occupants permitted to use the facilities of the organized camp and (2) the dates of arrival and departure of each occupant using the facilities of the organized camp.

The infirmary shall keep a health card on each child with the child's name, allergies, immunizations, parent's name and address with telephone number and parent or guardian authorization for emergency medical care if the need arises.

A bound medical log listing date, name of the patient, ailment, and the treatment prescribed shall be kept in the infirmary. In the event of serious injury or illness, the camp physician shall be consulted immediately and the parents or guardians notified as soon as possible. Any serious accident, illness, or death involving any camper must be reported to the Texas Department of Health Resources Youth Camp Program within ten days. Diseases which may be water-borne or food-borne, such as cholera, dysentery, typhoid, salmonellosis, shigellosis, or infectious hepatitis, shall be reported to the Department immediately.

The operator shall notify the health officer immediately of any known or suspected case of communicable diseases.

In the event of an outbreak of a highly infectious disease in an organized camp, such place, or places, shall upon the order of the health officer, or other qualified health official, be immediately closed to the public.

Outbreaks of intestinal disorders shall immediately be reported to the health officer.

The operator of an organized camp shall maintain a register containing a record of all persons permitted to use the facilities at the organized camp.

The register shall be available to the health officer and such register shall be preserved for a period of twelve months.

The register shall contain: (1) the name and address of all occupants permitted to use the facilities at the organized camp and (2) the dates of arrival and departure of each occupant using the facilities at the organized camp.

(continued)
West Virginia
(continued)

The operator shall inform himself of the State Laws and Regulations relative to the reporting and control of communicable disease and shall comply in full with said laws and regulations.

Wisconsin

The camp health supervisor shall keep available the health certificates and health histories of each camper and staff member together with a health record that lists date, name of person, ailment, and treatment administered.

Note: Records should be kept for the period of time specified in the statute applicable to the situation and as long as required by the insurance carrier or other concerned person.

Register. A record containing the names of all camp occupants shall be maintained. Campers shall check in upon arrival.
Bites or wounds should be washed immediately with soap and water and a physician contacted for further advice.

See Program Safety: Identification and Minimization of Hazards

(continued)
(4) Weigh all campers every two weeks as an index to the result of activity.

(5) Isolate all campers who present a temperature of 99.5°F or above. (Regulation 14(f)).

(6) Make a daily examination of the throat for the first twelve days of the season.

(7) Restrict diving for those campers who have a sinus infection.

(8) Counselors to report each morning relative to condition of campers.

(9) Make a list of all campers who report to the infirmary. Keep records of illnesses and injuries.

(10) Report to athletic director after breakfast all those who should be restricted in their activities.

(11) Study the menu of food served to the children and be assured that this includes the proper elements in diet necessary for growth. A proper diet, adequate in quantity, is of the utmost importance. Any evidence of camp management failing in this respect will be deemed ground for denial of a license another season.

(12) Study all physical activities in relation to fatigue. Remember that fatigue renders the child more susceptible to disease, accounts for loss of appetite and weight, and irritability.

(13) Give no serum, particularly tetanus antitoxin, without consulting parents or family physician relative to the possible existence of allergy in the child.

(14) Keep in the infirmary a list of the preventive inoculations which each child has had (from pre-camp examination record).

(15) Regularly inspect water supply, toilets, and kitchen. (See regulations governing.)

(16) Study personalities of campers in order to be prepared to discuss with counselors psychological problems arising.

(17) Require counselors to report concerning the daily functions of each child.

(18) Study camp grounds and water front concerning safeguard against accidents. This includes lighting of latrines, boat wharf, and paths used by children at night. Investigate for stumbling hazards, roots, and stones.

(19) Institute a series of talks to campers and counselors on the following subjects:
   (a) First aid in case of drowning, cuts, hemorrhage, and fractures.
   (b) A health program to include talks on food, care of bowels, methods to prevent spread of respiratory infection.
   (c) In camps for older children, those in their teens, talks on sex hygiene will prove of value. These talks must be given to small groups only.

(continued)
Health Suggestions for Counselors

(1) Your personal hygiene:
- Safeguard your own health.
- Eat well. Assure yourself a proper amount of sleep.
- Wash hands before each meal.
- Avoid undue fatigue.

(2) Concerning the children under your care:
- Study the physical, nervous, and psychological constitution of each child.
- Keep their feet dry. Have them wear rubbers in the early morning dew and on wet days.
- Supervise their clothing, dependent upon the weather.
- Make certain each child has regular bowel function.
- Report daily and indisposition, respiratory infection, appearance of a skin rash, injury however slight.
- Encourage campers to report any indisposition.
- Avoid fatigue of campers.
- When away from camp investigate water supply and type of milk served to children. (Regulation 18.)
- Expose children to sun gradually. Blondes burn easily.
- Encourage short rest periods before meals.
- Do not allow children to go without shoes.
- Report psychological problems to camp director.
- Do not allow children to sit about in wet bathing suits or clothing on cool or rainy days.
- Avoid excitement just before children retire. Eliminate exciting bedtime stories.

Suggested Health and Safety Items To Be Checked by Camp Managements**

Check daily:

(1) General health of each camper.
(2) Health and cleanliness of food handlers.
(3) Record results of residual chlorine tests of water.
(4) Check labeling of milk containers when received.
(5) Spacing of beds and ventilation of sleeping quarters.
(6) Temperature and cleanliness of milk and food storage.
(7) Cleanliness of toilets; privy seat cover kept closed.
(8) Buried garbage completely covered.
(9) Cleanliness of kitchen equipment.
(10) Cleanliness of grounds.
(11) Note if flies in kitchen, dining room, or around garbage cans. Latter properly emptied and cleansed and kept covered at all times.
(12) Adequacy of supervision of bathing and use of boats.

Check weekly:

(1) All screening.
(2) Medicine chest and kit supplies.
(3) The development of any fire hazard.
(4) Accuracy of residual chlorine tests.
(5) Adequacy of supervision and safety equipment and stamina of campers in connection with hiking.
(6) Condition of privies; whether fly-proof below seats.
(7) Condition of chemical toilet system.

(continued)
### Personal Health, First Aid, and Medical Services: Accident and Illness

#### Treatment and Prevention (continued)

**New Hampshire**

(continued)

<table>
<thead>
<tr>
<th>Condition of wells, top water-tight and pump tight in cover.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Removal of excreta from privies.</td>
</tr>
</tbody>
</table>

Check monthly:

1. Maintenance of posting of required notices.
2. Stock of chemicals for water and sewage treatment.
4. Record results of physical examinations of campers (the latter preferably made oftener than monthly).

Annually, before camp opens:

1. Have effected any requirements of Water Supply and Pollution Control Commission pertaining to criticisms made during previous season—especially inclusive of any required improvements in water supply or sewage disposal. (Annual analysis of water supply unnecessary if previous tests and inspections have uniformly denoted good quality and adequate protection.)
2. Recharge and check operation of fire extinguishers.
3. New supplies of reagents and color standards of residual chlorine tests. Insure that test equipment is in order.
4. Supply of chlorine or hypochlorite.
5. Depth of sludge in sewage tank (repeat at end of season; tank should be cleared if necessary).

#### Camper's Physical Examination

It is recommended that this form include spaces for recording data taken from the pre-camp examination record, also that the following be recorded on entrance and thereafter periodically during the stay in camp.

- Age at examination (Years and months)
- Weight
- Height
- Temperature
- Neck
- Chest: Girth expanded
- Waist
- Biceps: Right left
- Calf: Right left
- Nutrition (Good, fair, poor)
- Skin (Cuts or blisters, impetigo, scabies, nits, athlete's foot)
- Ears, eyes, nose, mouth (Infection)
- Allergic tendencies (Hay fever, asthma, etc.)
- Heart (Enlargement, murmur)
- Hernia
- Other findings
- General estimate of health (Good, fair, poor)
- Special Health needs

*This and the topic following, essentially as recommended by a well known physician camp director and member of Camp Committee of the American Academy of Pediatrics. Although designed more especially for those camps which have resident physicians, this program ought to be observed by all camp managements substantially as here presented.

(continued)
PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: Accident and Illness
Treatment and Prevention (continued)

New Hampshire
(continued)

"Adapted from "A Check List for a Healthy Camp," by Andrew F. Allen,
Chief, New York State Bureau of Camp Sanitation, as published in
"Camping World."

See Program Safety: Special Program Areas—Swimming
See Personal Health, First Aid, and Medical Services: Screening (On
Site and Exclusion of Communicable Disease)
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)
See Primitive Camping and Out-of-Camp Trips: General

New Jersey

See Site and Facilities: Site Location—General Location and Adequate
Space

New York

See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervisor

North Carolina

See Site and Facilities: Site Location—Drainage

Tennessee

See Site and Facilities: Site Location—General Location and Adequate
Space

Texas

See Site and Facilities: Site Location—General Location and Adequate
Space

Washington

See Site and Facilities: Site Location—General Location and Adequate
Space
See Site and Facilities: Site Location—Drainage
See Personal Health, First Aid, and Medical Services: Accident and
Illness Treatment and Prevention

West Virginia

See Site and Facilities: Site Location—General Location and Adequate
Space
See Program Safety: Identification and Minimization of Hazards

Wisconsin

It is recommended that each camper and staff member have at least one
hour of rest during the day, preferably after the noon meal: frequent
changes of clothing, especially underwear and socks be encouraged;
twice daily brushing of teeth and hand washing before meals and after
toileting be encouraged; and bedding be thoroughly aired and/or sunned
at least once a week.
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alabama</td>
<td>At least one staff member of each resident camp shall have completed an American Red Cross course in first aid or its equivalent, and all staff members shall have a basic knowledge of measures to follow in the event of health emergencies.</td>
</tr>
<tr>
<td>Arizona</td>
<td>Ideally all staff members should complete a course in first aid. At least one member of the staff should complete either an advanced first aid course offered by the American Red Cross or the Primary Emergency Medical Technician course as certified by the Arizona Department of Public Safety.</td>
</tr>
<tr>
<td>Arkansas</td>
<td>Adequate first aid facilities shall be provided, and the camp personnel shall include persons competent to render first aid.</td>
</tr>
<tr>
<td>California</td>
<td>Counselors shall possess demonstrated competence to supervise safety of camp activities. All counselors shall have been trained in the principles of first aid.</td>
</tr>
<tr>
<td>Colorado</td>
<td></td>
</tr>
<tr>
<td>Connecticut</td>
<td>See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervision</td>
</tr>
<tr>
<td>Delaware</td>
<td>Special camp personnel shall be trained in first aid methods.</td>
</tr>
<tr>
<td>Illinois</td>
<td>See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervision</td>
</tr>
<tr>
<td>Kentucky</td>
<td>Residential camps shall have a person holding an American Red Cross Standard First Aid and Personal Safety Certificate or its equivalent on site twenty-four (24) hours a day while the camp is in session. All other camps shall have a person holding, as a minimum, a First Aid Course Certificate from the American Red Cross or its equivalent on site while camp is in session. The certificates shall be made available for examination upon request of an authorized agent of the department.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>See Program Safety: Special Program Areas—Swimming</td>
</tr>
<tr>
<td>Michigan</td>
<td>First aider may be used as health supervisor for day, troop, or travel camp.</td>
</tr>
<tr>
<td></td>
<td>See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervision</td>
</tr>
</tbody>
</table>
PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: First Aid—
First Aid Training and Certification (continued)

**Minnesota**
See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervision
See Personal Health, First Aid, and Medical Services: Infirmary,
Emergency Equipment, and Plan for Isolation

**Mississippi**
See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervision

**New Hampshire**
Someone, either the camp manager or an employee designated for this
purpose, in the camp at all times, who is especially
trained in first aid service, such training to be given by the American Red Cross in
the advanced course in first aid, or its equivalent.

**New Jersey**
See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervision

**New York**
In addition to the health director, the number of staff members who
are required to possess at least a current Standard First Aid and
Personal Safety Certificate issued by the American Red Cross or its
equivalent acceptable to the State Commissioner of Health shall be a
minimum of one per 200 campers.

See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervision
See Primitive Camping and Out-of-Camp Trips—Staff Qualifications and
Ratios (Trip Leaders)

**North Carolina**
See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervision

**Rhode Island**
A professional nurse or a person especially trained in first aid service,
designated to render first aid, shall be in the camp at all times.
First aid training shall be that given by the American Red Cross in
the advanced course in first aid or its equivalent.

**South Carolina**
See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervision

**Tennessee**
At least one staff member of each organized camp shall have completed
an American Red Cross Course in First Aid, and all staff members shall
have a basic knowledge of measures to follow in the event of health
emergencies: Provided, that primitive camps may be exempted from this
requirement.

**Texas**
See Personal Health, First Aid, and Medical Services: Health Supervision
and Qualified Health Supervision

**West Virginia**
A person having approved first aid training shall accompany groups away
from the organized camp on out-of-door camp activities.

(continued)
PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: First Aid—
First Aid Training and Certification (continued)

West Virginia

See Primitive Camping and Out-of-Camp Trips: Health, First Aid, and Safety

Wisconsin

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervision
See Personal Health, First Aid, and Medical Services: Medication Storage and Disbursement

Adequate first aid supplies shall be a part of the equipment of all camps and shall be plainly marked "First Aid." These supplies shall be located in an easily accessible place and be ready for immediate use.

See Program Safety: Special Program Areas—Swimming

First aid equipment shall be provided by the operator, permittee, or lessee of all organizational or residential camps and readily accessible for use at all times. It shall, as a minimum, be equivalent to the sixteen (16) unit first aid kit recommended by the American Red Cross, and provided in a ratio of one (1) per fifty (50) persons.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

Adequate first aid supplies and equipment as designated by the physician on call shall be located in the camp.

150
A stretcher, and a fully equipped Red Cross standard 24 unit first aid kit, or equivalent, shall be available at all times.

See Program Safety: Special Program Areas—Swimming

A sufficient number of first aid kits so as to be available to all staff in all recreational camps at food service operations, all program areas, in motor vehicles, and office maintenance areas. In addition, first aid kits shall be readily available to staff en route.

Kits shall include at least:

(1) Soap (Unperfumed)
(2) Sterile gauze squares
(3) Compresses
(4) Adhesive tape
(5) Scissors
(6) Rolled bandages
(7) Tweezers
(8) Triangular bandages
(9) Antiseptic solution
(10) A sharp probe

The following equipment shall be readily available at each permanent campsite:

(1) Splints
(2) Eye cup

Infirmary has first aid equipment and medical supplies.

First aid supplies shall be available to staff in all youth camps at food service operations, program areas, in motor vehicles, office maintenance areas, and on camp outings.

Supplies should be arranged so that the desired item can be found quickly without unpacking the entire package.

Material should be wrapped so that unused portions do not become contaminated through handling.

Kits should include provisions for the area in which camping is being done.

At all regularly established camps there shall be: A first aid cabinet which shall be kept at all times fully equipped. A stretcher kept near such cabinet. A first aid bag which shall also be kept fully equipped and available for emergencies distant from the cabinet.

It is recommended that the first aid cabinets and kits include the following items. In addition to the cabinet kept at camp and which (continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Hampshire</td>
<td>may be more elaborately equipped, a smaller kit or bag, to contain the more important emergency items should be carried in camp cars and on hiking trips. (Regulations 14, 18.) Sterile gauze compresses 1 inch adhesive compresses Adhesive tape, 1/2 inch Roller bandages, 1, 2, and 3 inch Sterile gauze, 1 yard packages Triangular bandages, 40 inch squares Burn ointment Tweezers and scissors Tourniquet Milk tincture of iodine, 2% Chloramphenicol tablets Aromatic spirits of ammonia, ammonia inhalants Castor oil, in small tubes Calamine lotion (for ivy poisoning and browntail moth irritation) Drinking cups (folding paper) Handbook on first aid</td>
</tr>
<tr>
<td>New Jersey</td>
<td>See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation</td>
</tr>
<tr>
<td>New York</td>
<td>All camps shall maintain an equipped first aid cabinet with contents appropriate to the size and activities of the camp, together with telephone service and an emergency communications system.</td>
</tr>
<tr>
<td>North Carolina</td>
<td>See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor</td>
</tr>
<tr>
<td>Ohio</td>
<td>All operators shall maintain sufficient first aid supplies that comply with Red Cross standards or those of other organizations with equivalent standards.</td>
</tr>
<tr>
<td>Oregon</td>
<td>Organizational camps shall provide sufficient first aid supplies so as to make such supplies available to all camp staff.</td>
</tr>
<tr>
<td>Pennsylvania</td>
<td>See Program Safety: Special Program Areas—Swimming</td>
</tr>
<tr>
<td>Rhode Island</td>
<td>A Red Cross standard 24-unit first aid kit, or equivalent, which shall be kept at all times fully equipped, and a stretcher.</td>
</tr>
<tr>
<td>South Carolina</td>
<td>A Red Cross standard 24-unit first aid kit or equivalent readily available and fully equipped, and a stretcher.</td>
</tr>
<tr>
<td>Texas</td>
<td>See Primitive Camping and Out-of-Camp Trips: Health, First Aid, and Safety</td>
</tr>
<tr>
<td>State</td>
<td>Requirement</td>
</tr>
<tr>
<td>------------</td>
<td>-----------------------------------------------------------------------------</td>
</tr>
<tr>
<td>West Virginia</td>
<td>First aid facilities approved by the Health Officer shall be maintained and readily available at all times for emergency treatment of injured persons.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Adequate first aid supplies shall be provided.</td>
</tr>
</tbody>
</table>

See Program Safety: Special Program Areas—Swimming  
See Primitive Camping and Out-of-Camp Trips: Health, First Aid, and Safety
The giving or application of medication, providing dietary supplements, making special variation of diet, and carrying out special medical procedures, shall be done only on written order or prescription from a doctor to the parents or center which specifies time, intervals of dosage, amounts, etc.

Medications prescribed for an individual child shall be kept in the original container bearing the original pharmacy label, which shows the prescription number, date filled, doctor's name, directions for use and the child's name. When no longer needed, medication shall be returned to parents or destroyed.

Medications and drugs shall be locked and kept out of reach of campers.

See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals

See Personal Health, First Aid, and Medical Services: First Aid--First Aid Supplies

Only non-prescription drugs available in stock containers. Prescription drugs only on individual prescription "unless locked and in sole custody of a physician. Proof of use records as required under Sect. 19-461 of the general statutes shall be kept by the physician."

All prescription drugs shall be kept in a locked cabinet or container.

All medications brought to camp by campers shall be kept locked and shall be administered by the camp health supervisor as prescribed and a permanent record thereof be maintained. If narcotics are in medications they shall be kept under double lock.

Medication prescribed for campers or staff members shall be kept in original containers bearing the pharmacy label which shows the prescription number, date filled, physician's name, name of medication, direction for use, and the patient's name. All medications shall be kept in a locked storage compartment and distributed by the health supervisor. When no longer needed, medications shall be returned to the parents, staff member, or destroyed. Medication brought from home shall be dispensed by the person responsible for the health program only after written orders from the campers' physician and the written approval of the campers' parents and camp physician.

See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals

Medications prescribed for campers or staff members shall be kept in the original containers bearing the pharmacy label which shows the prescription number, date filled, physician's name, direction for use, and the patient's name. Medication shall be administered under the direction of health supervisor or adult supervision. When no longer needed, medications shall be returned to parents, staff member, or destroyed.

See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nebraska</td>
<td>See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals</td>
</tr>
<tr>
<td>New York</td>
<td>Unless waived in a specific instance by the permit issuing official, all narcotics and medications shall be stored under lock and dispensed only under specific directions of a licensed physician.</td>
</tr>
<tr>
<td>Rhode Island</td>
<td>See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals</td>
</tr>
<tr>
<td>Texas</td>
<td>If a child is taking a prescription medication when he reports to camp, the medical staff shall place that medication along with the child's name, dosage, and frequency in a lockable cabinet or other secure location which is not accessible to campers. The medication shall be administered by the medical staff only, and at no time will the child be allowed to self-administer the medication.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>All medications brought to camp by campers or staff shall be kept locked and shall be administered by the camp health supervisor as prescribed with a record of treatment maintained.</td>
</tr>
</tbody>
</table>
### PERSONAL HEALTH, FIRST AID, AND MEDICAL SERVICES: Health and Accident Insurance

<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Jersey</td>
<td>Liability coverage shall be carried by the camp.</td>
</tr>
<tr>
<td>New York</td>
<td>In addition, the camp shall arrange for the availability of accident and health insurance at a minimum of $1,000 for accidents and $300 for illness for each staff member and camper.</td>
</tr>
<tr>
<td>State</td>
<td>Requirement</td>
</tr>
<tr>
<td>------------</td>
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</tr>
<tr>
<td>Colorado</td>
<td>Transportation shall be available at all times for use in case of emergency. See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training</td>
</tr>
<tr>
<td>Illinois</td>
<td>Transportation shall be available for emergency use at the youth camp at all times.</td>
</tr>
<tr>
<td>Kentucky</td>
<td>Transportation shall be available at all times in the event of an emergency.</td>
</tr>
<tr>
<td>Maine</td>
<td>Emergency transportation shall be available at all times.</td>
</tr>
<tr>
<td>Maryland</td>
<td>Transportation shall be available at all times for use in case of emergency.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training</td>
</tr>
<tr>
<td>Michigan</td>
<td>A vehicle in good running condition shall be available at all times for use in emergency situations.</td>
</tr>
<tr>
<td>Minnesota</td>
<td>See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation</td>
</tr>
<tr>
<td>Mississippi</td>
<td>See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training</td>
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<tr>
<td>Nebraska</td>
<td>Transportation shall be available at all times for use in case of emergency.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>A vehicle in good running condition shall be available at all times for use in emergency situations.</td>
</tr>
<tr>
<td>Oregon</td>
<td>All organizational camps shall provide emergency transportation. Where emergency transportation does not include an on-site vehicle, a specific plan for emergency transportation shall be on file in the organizational camp. See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training</td>
</tr>
<tr>
<td>Texas</td>
<td>See Personal Health, First Aid, and Medical Services: Arrangements for Emergency Care (Hospitals, Clinics . . .)</td>
</tr>
<tr>
<td>West Virginia</td>
<td>Transportation shall be readily available at all times for use in case of emergency.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Emergency transportation shall be available at all times.</td>
</tr>
</tbody>
</table>
IV. SITE AND FACILITIES

Development Plan Approval and New Construction Approval

Site Location
  General Location and Adequate Space
  Drainage
  Access

Facilities Design
  Site and Facilities Design
  Heating, Electricity, and Plumbing
  Playground and Recreational Equipment
  Fire Design and Materials
  Fire Exits and Alarm Systems

Shelters for Living and Sleeping
  Living and Sleeping Quarters Design and Location
  Adequate Separate Beds and Separate Sex
  Beds, Bedding, and Towels

Special Program Areas and Facilities
  Swimming
    Natural Swim Areas
    Pools
  Archery
  Riflery
  Horseback Riding
Any person or persons contemplating construction, alteration, addition to, or change in the construction of any camp shall, prior to the initiation of any such construction, submit to the Health Officer a plot of the proposed camp, additions, alterations, or change in construction which shall show: Area and dimensions of the site; property lines; the number, location, and dimensions of all travel trailer spaces, truck coach or camper spaces, tent camper spaces, and tent sites; the number, size, type, and location of all permanent and/or semi-permanent structures and facilities; the location of any privately-developed water supply and sewage disposal system; the location of water and sewer lines; the location and width of roads.

In camps where central food preparation and food service buildings are planned, plans and specifications shall be submitted to the Health Officer showing the kitchen floor plan, layout and type of equipment, storage area, rest rooms, dining area, and hot water facilities.

In camps where artificially-constructed swimming pools are contemplated, plans and specifications shall be submitted to the State Health Department for review and approval prior to construction.

Plans for development of water supplies which require treatment other than chlorination shall be submitted to the State Health Department for review and approval prior to construction.

Plans and specifications for sewage treatment and disposal facilities which provide for surface discharge of effluent shall be submitted to the Alabama Department of Public Health for review and approval prior to construction.

Plot plans and all plans and specifications shall be submitted and shall be to a scale of not less than 1":100'.

Final approval of plans by the Alabama Department of Public Health shall constitute permit to proceed with construction.

The construction of a new permanent type camp or the relocation of such an existing camp shall not be commenced until such time as the camp site and preliminary plans have been approved by the Commissioner of Health and Social Services.

When a camp is hereinafter constructed, properly prepared plans and specifications for such construction shall be submitted to the Arkansas State Department of Health for approval before such work is begun.

Every building and structure shall be designed by a person, firm, or corporation acceptable to the local enforcing agency. Exception: Tents and tent structures as defined in Section 30700.4 are exempt from the requirements of this section as well as buildings and structures that do not exceed twenty-five (25) feet in any lateral dimension and where such building or structure is not more than one (1) story.

Approval of plans and specifications prepared in accordance with Section T17-30720(a) shall be obtained from the local enforcing agency prior to start of any construction.

(continued)
California
(continued)

Every building or structure shall be designed and constructed in accordance with the applicable provisions of Title 24, California Administrative Code and Section 19150 of the California Health and Safety Code.

Every building or structure to which Section T17-30720(a) applies shall be inspected as required during its construction. Upon completion of construction, the person, firm, or corporation responsible for its design, shall certify in writing to the local enforcing agency that the building or structure was, in fact, constructed in accordance with the approved plans and specifications thereof.

Nothing in this section shall prohibit the State Department of Public Health or local enforcing agency, from contracting with the State Office of Architecture and Construction of the Department of General Services or any private or other governmental agency, for the review of design and performance of inspection of construction of camp buildings and structures, in accordance with the provisions of this section.

Florida

Each person who is planning to construct or enlarge for occupancy or use a recreational or educational camp or other camp defined in this chapter or any portion or facility thereof, or to convert a property for use or occupancy as a camp shall give notice in writing of his intent to do so to the Division of Health and the Department of Health and Rehabilitative Services at least fifteen (15) days before the date of beginning such construction, enlargement of conversion in sufficient detail for the health authority to determine compliance with all regulations and the name and mail address of the person giving the notice and his telephone number, if any. Upon receipt of such notice the Division of Health shall send promptly to the person giving notice copies of the state law and regulations issued thereunder applicable to camps.

Illinois

A permit to construct any youth camp which is less than 50 percent complete on January 1, 1974, is required as set forth in the Youth Camp Act, Section 6. A permit is not required to alter, extend, or modify a youth camp. However, the Department recommends plans and specifications for any alterations, extensions, or modifications of a youth camp be submitted for review for compliance with provisions in these Rules and Regulations. All plans and specifications submitted with an application for a permit to construct shall be drawn to scale and shall be submitted in duplicate. The seal of an engineer or architect licensed to practice in Illinois shall be on all such plans and/or specifications when required by the Laws of the State of Illinois or when, at the discretion of the Department, such action is necessary.

Indiana

Any person or persons planning construction, addition to, or significant change in the construction of any camp after these regulations become effective shall, prior to the initiation of any such construction, submit plans, drawn to scale, to the State Board for review and approval. These plans must be certified by a registered engineer or architect licensed to practice in the State of Indiana.

Plans and specifications for sewage treatment and disposal facilities which provide for surface discharge of effluent shall be submitted to
the Stream Pollution Control Board and State Board for review and
approval prior to construction. Final approval of plans by the Stream
Pollution Control Board and State Board shall constitute the state's
permit to proceed with construction.

Compliance with all local laws, ordinances, rules, and regulations
shall be accomplished by the notifier.

Any person or persons contemplating construction, alteration, addition
to, or change in the construction of any permanent camp shall, prior to
the initiation of any such construction, submit plans in triplicate
to the department, through the local health department concerned, or
any proposed camp, additions, alterations, or change in construction
which shall show:

(a) Name and address of owner or operator of camp
(b) Area and dimension of the site
(c) Property lines
(d) A separate floor plan of all buildings and other improvements
constructed or to be constructed including location and number
of sanitary conveniences, including water closets, urinals,
showers, handwashing facilities and including a plumbing
riser diagram
(e) Detail drawings of sewage disposal facilities including
written specifications of sewage plan disposal facilities
(f) Detail drawings of water supply if source is other than public
(g) The location and size of water and sewer lines within the camp

In camps where central food preparation and food service buildings are
to be provided, plans and specifications shall be submitted showing the
kitchen floor plan, layout and type of equipment, storage area, restrooms,
dining area all in accordance with the State Food Service Code.

In camps where artificially constructed swimming pools are contemplated,
plans and specifications shall be submitted to the Department for
Natural Resources and Environmental Protection for review and approval
prior to construction.

It shall be unlawful to construct, reconstruct, or maintain, or to
begin the operation of, or to operate a House Court or Camp upon any
public or private property, except as herein otherwise specified; and
it shall be unlawful to occupy for living and/or sleeping purposes, or
to reside in any established House Court or Camp, without permission so
to do from the owner or person legally in charge of the land upon
which such House Court or Camp is located, or from the owner or person
legally in charge of such House Court or Camp.

It shall be unlawful for any person, firm, or corporation maintaining,
operating, or conducting any House Court, Camp, or Squatter Camp, or
for any person residing therein, or any other person, to violate, or
to contribute in any way to the violation of, any of the provisions of
this Code.

Before work is begun in the construction of a new Recreational Camp
or in the conversion of an existing establishment or facility to a new
Recreational Camp, properly prepared plans shall be submitted to and
approved, in writing, by the Department. If the Department fails to
Maine
(continued)
respond to such plans within a reasonable period of time (which shall not exceed sixty (60) days after receipt of such plan), the provisions of this Section shall be waived.

Details of information to be submitted to the Department.

Michigan
Plans for new camps or changes in existing buildings to be submitted for review by the Department, the fire marshal division of the Department of State Police and the county health department. Approval for license based on recommendations of the agencies.

Minnesota
Plans and specifications covering the installation of new systems of plumbing, water supply and sewage disposal, or the material alteration or extension of existing systems of plumbing, water supply and sewage disposal shall be submitted to the State Board of Health for review and approval in accordance with Regulations 10873 and 10904 of the Board.

Mississippi
Submission of Plans
1. Sanitary Facilities for New Camps and Modification of Existing Camps
   In accordance with applicable State and local laws, ordinances, and regulations, plans and specifications for the construction, reconstruction, or extensive alteration of any plumbing system, water supply, sewage system, garbage or refuse disposal system, kitchen, food service, or dining facilities, swimming and/or diving area at any residential camp shall be submitted to the Board for review, at least 60 days prior to the initiation of construction, to be returned by the Board within 30 days.

2. Camps on New Sites
   a. In accordance with applicable State and local laws, ordinances and regulations, plans and specifications for the construction and operation of a residential camp on a new site should be submitted to the Board for review at least 60 days prior to the initiation of construction and shall contain at least the following information:
      (1) Name and address of owner or operator of camp
      (2) Location, boundaries, and dimensions of campsite and lots
      (3) Entrance and exit roads, access roads, and trails
      (4) Location, use, and floor plans of all proposed or existing buildings; detailed plans and specifications of swimming pools and other swimming areas
      (5) Location of all proposed or existing water supplies and sewage systems
      (6) Source and method of protecting the water supply
      (7) Method of sewage disposal including, where applicable, the submission of a percolation test conducted in accordance with the standards adopted by the Board if a subsoil drainage system is used
      (8) Method of storm water drainage
      (9) Method of storage, collection, and disposal of solid wastes
      (continued)
SITE AND FACILITIES: Development Plan Approval and New Construction Approval (continued)

Mississippi (continued)

(10) Location and number of sanitary conveniences including toilets, water closets, privies, urinals, showers, bathtubs, and handwashing facilities

(11) Plumbing in plan and elevation of all proposed buildings and sanitary facilities

(12) A topographical map showing the relief of the land surface, location of all lakes, ponds, swamps, sink holes, abandoned wells, rivers, streams, abandoned quarries, and forests

(13) Method of ventilation of sleeping quarters and food service facilities

(14) Floor plans and equipment and facilities

b. The Board may declare a campsite unsatisfactory for camping purposes if, after review of the plans and a visit to the proposed site, conditions are found to exist which are in violation of these regulations.

c. The licensee shall notify the Board upon the completion of construction of a camp on a new site.

Nebraska

Properly prepared plans for all recreation camps which are hereafter constructed, reconstructed, or extensively altered shall be submitted to the department before such work is begun. Signed approval shall be obtained from the department.

New Hampshire

See Site and Facilities: Special Program Areas and Facilities—Swimming (Pools)

See Sanitation: Sewage and Liquid Waste Disposal

New Jersey

New construction must conform to all state building codes, local zoning ordinances, and appropriate health regulations (sewage disposal systems, well construction, etc.). In new construction, an enclosed structure containing sleeping quarters in a resident camp shall be separated from all other such enclosed structures by a distance of not less than 25 feet.

New York

Notice of construction, modification, or conversion required. No person shall modify, develop, or convert a property for use as a children's camp without first notifying the permit issuing official at least 30 days before construction commences. The notices shall give the name and location of the property, a brief description of the facilities to be provided and the name, telephone number, and mail address of the person giving notice. The notice shall be supplemented by additional information including plans or sketches as requested by the permit issuing official. Construction shall not start prior to the required approval of the plans or sketches.

See Sanitation: Sewage and Liquid Waste Disposal

North Carolina

Plans and specifications for camp buildings and equipment, water supply system, sewage system, and swimming pool or other swimming facility shall be submitted in duplicate to the health department of the county in which the site is located. Construction shall not be started until the plans and specifications have been approved by the local health department.

(continued)
Ohio

Each person shall submit to the Board of Health a minimum of two sets of plans and specifications showing and describing completely the proposed new camp, any proposed extensive change or addition to be made to an existing camp, and each person shall obtain written approval of the plans and specifications before he begins construction or makes an extensive change or addition.

The provisions of regulations HE-33-01 to HE-33-05, inclusive, of the Ohio Sanitary Code relating to the submission of plans and specifications for proposed water supply, sewage disposal, plumbing, drainage, or sanitary equipment apply to camps. The plans and specifications shall show: (1) a contour map showing the general layout of the entire camp; (2) entrance and exit roads, and trails; (3) camp buildings and service buildings; (4) description and sizes of camp sites and lots; (5) location, number, and types of plumbing fixtures; (6) method of storage, collection, and disposal of solid wastes; (7) swimming facilities including swimming pools and other bathing places; (8) that the applicable provisions of regulations HE-25-01 to HE-25-43, inclusive, of the Ohio Sanitary Code can be adequately met.

The provisions of regulation HE-21-03 of the Ohio Sanitary Code relating to submission of plans for proposed food service operations apply to camps.

To permit the local health department to determine that the plans are being followed, inspections must be made during construction of the camp.

The health commissioner shall have the right of entry and access to camps at any reasonable time for the purpose of inspecting and investigating conditions relating to the administration and enforcement of regulations HE-25-01 to HE-25-43, inclusive, of the Sanitary Code.

See Sanitation: Sewage and Liquid Waste Disposal

Pennsylvania

Before work is begun in the construction, remodeling, or alteration of an organized camp or campground, properly prepared plans and specifications shall be submitted to and approved by the Department.

The plans and specifications shall include, where applicable, data relating to the grounds, buildings, equipment, sewage disposal, water supply, including plumbing, refuse disposal, food service facilities, and such other information as may be required by the Department.

See Site and Facilities: Special Program Areas and Facilities—Swimming (Pools)

Rhode Island

An application for a license to operate a camp, bathing resort, or amusement place must be accompanied by A Detailed Plan Drawn to Scale showing the topography of the entire site, location of buildings, water supplies, sewage and refuse disposal units and bathing areas, unless such a plan has already been submitted and it describes accurately existing conditions. The plan submitted shall give detailed information relating to the source of drinking water, the type, size, and design of sewage disposal units, the seepage qualities of the soil, and any other items of sanitary significance. Alterations subsequent to the submission of such plans shall be made only with the approval of the director.

(continued)
Rhode Island (continued)

The provisions of this chapter shall not apply to any recreational camp maintained by an individual for the sole use of his family and private guests.

South Carolina

Any person planning to construct a new camp, as defined, or extensively remodel or enlarge the facilities of an existing camp where water, sewage, food, sleeping quarters, or other facilities of health significance are involved, shall notify in writing the health authority at the county health department, in the county where the camp is or is to be located, at least four weeks prior to any construction.

Where remodeling or enlarging of a camp is proposed, the owner shall notify the local health department and then a decision will be made relative to the need for plans and specifications.

In all new camps and remodeling or enlarging projects where plans are required, a set of plans, in duplicate, shall be forwarded to the county health department for approval at least four weeks prior to any construction and shall include the following:

1. A (scale) plan of each proposed building, showing size, facilities, use, and location of each.
2. A map (drawn relatively close to scale not less than one inch = 100 feet) showing the overall camp layout with proposed or existing buildings, wells, septic tanks and field systems, water lines, roads, streams or other bodies of water, swimming pools, recreation vehicle or tent spaces, or other camp facilities.
3. Names, address, and telephone number of camp owner(s) or operator(s).
4. If a central kitchen and food service facility is to be constructed, separate detailed plans and specifications shall be submitted to the Board of Health for approval prior to construction.
5. Where an artificial swimming pool is to be constructed separate plans and specifications shall be submitted to the Bureau of Environmental Engineering, State Board of Health, for approval prior to construction.
6. If a package waste treatment plant or lagoon is to be constructed, separate plans and specifications shall be submitted for approval.
7. Estimated total maximum number of campers and staff to be using the facilities at any given time.
8. Type and general purpose of the camp.
9. Method and location of garbage and refuse disposal if facilities are located on camp property.
10. Any changes in plans inconsistent with the original version shall be cleared with the Board of Health before changes are made. Any unauthorized plan changes may result in voiding of the construction permit and disapproval of the facility.

See Sanitation: Safe Water Supply and Safe Ice Supply

Tennessee

Any person or persons contemplating construction, alteration, addition to, or change in the construction of any organized camp shall, prior to the initiation of any such construction, submit to the Public Health Officer or Commissioner a plot of the proposed camp, additions, alterations or change in construction which shall show:

(continued)
SITE AND FACILITIES: Development Plan Approval and New Construction Approval

(continued)

**Tennessee**

(continued)

1. Area and dimensions of the site.
2. Property lines.
3. The number, location, and dimensions of all travel trailer spaces, truck coach or camper spaces, and tent sites.
4. The number, size, type, and location of all permanent and/or semi-permanent structures and facilities.
5. The location of any privately-developed water supply and sewage disposal system.
6. The location of water and sewer lines.
7. The location and width of roads.

In organized camps where central food preparation and food service buildings are planned, plans and specifications shall be submitted to the Public Health Officer or Commissioner showing the kitchen floor plan, layout and type of equipment, storage area, rest rooms, dining area, and hot water facilities.

In organized camps where artificially-constructed swimming pools are contemplated, plans and specifications shall be submitted to the Division of Sanitary Engineering, Tennessee Department of Public Health, for review and approval prior to construction.

Plans for development of water supplies which require treatment other than chlorination shall be submitted to the Division of Sanitary Engineering, Tennessee Department of Public Health, for review and approval prior to construction.

Plans and specifications for sewage treatment and disposal facilities which provide for surface discharge of effluent shall be submitted to the Division of Sanitary Engineering, Tennessee Department of Public Health, for review and approval prior to construction.

Plot plans and all plans and specifications shall be submitted in duplicate and shall be to a scale of not less than 1" : 100'.

Final approval of plans by the Health Authority shall constitute permit to proceed with construction.

See Sanitation: Sewage and Liquid Waste Disposal

**Texas**

When a camp is hereinafter constructed, detailed plans and specifications for such construction shall be submitted to the Texas Department of Health Resources for approval before such work is begun.

**Utah**

See Site and Facilities: Special Program Areas and Facilities--Swimming Pools

See Sanitation: Sewage and Liquid Waste Disposal

See Sanitation: Safe Water Supply and Safe Ice Supply

**Virginia**

Development Plan Approval--"The Virginia Statewide Building Code" would apply to new construction.

**West Virginia**

The alterations, additions, or changes in the construction of any organized camp or its facilities are prohibited unless such alterations, additions, or changes have been approved in writing by the Health Officer.

(continued)
Any person who is contemplating the construction, alteration, or conversion for occupancy or use of an organized camp, or any portion or facility thereof, or to convert a property for use as an organized camp, shall give notice in writing of his intent to do so to the Health Officer at least 15 days prior to such construction, alteration, or conversion. Said notice shall give the name of the city, town, or village, and the county in which the property is located, a description of the proposed construction, alteration, or conversion and the name and mailing address of the person giving the notice. Upon receipt of such notice, the Health Officer shall furnish the persons giving notice a copy of these regulations and copies of any other State law or regulations he deems necessary.

See Sanitation: Sewage and Liquid Waste Disposal
SITE AND FACILITIES: Site Location—General Location and Adequate Space

**Alabama**
Each camp should be located away from congested areas, busy streets, railroads, or heavily traveled thoroughfares and industrial sites. Organized camps should not be planned as to be adjacent to swamps, marshes, stockyards, slaughterhouses, or other establishments and locations which would constitute a health or safety hazard.

**California**
The campsite, consisting of activity, living and utility areas, and established trails, shall be in an area properly drained and free from natural or man-made hazards, such as mine pits and quarries, or large numbers of insects and venomous snakes. Poison oak shall be controlled. The grounds, building, and sleeping areas shall be kept in a safe condition clean and free from accumulations of paper, rubbish, and standing water. Excessive dustiness in the central campsite shall be prevented by suitable means. High-speed roads shall be avoided in future construction, and where high-speed roads cannot be avoided, special measures shall be taken to protect campers.

**Colorado**
The Department of Social Services Licensing Unit, shall be notified in advance of any change of any permanent campsite.

All sites, facilities, and equipment shall meet standards and recommendations of the State Department of Public Health and the Safety Division of the Department of Labor.

Campsites shall be as free from hazards as possible.

**Delaware**
See Site and Facilities: Site Location—Drainage

**Florida**
No camp shall be located on a site which is subject to or may cause extreme traffic or other hazards unless acceptable safeguards are provided.

No camp shall be located on the water shed of a domestic or public water supply so as to create a pollution hazard.

No camp structure shall be located less than two hundred (200) feet from barns, pens, or similar quarters of livestock or poultry.

All campsites shall be adequate in size to permit locating of buildings so as to minimize the hazards of fire.

All camps shall provide space for recreation commensurate with the purpose of the camp, the size of the camp, and the type of occupancy.

**Illinois**
Permanent housing, to the extent practical, shall not be subject to, or in proximity to conditions that create or are likely to create offensive odors, flies, noise, traffic, or any similar hazards.

See Program Safety: Identification and Minimization of Hazards

**Indiana**
Camps shall be situated so that food preparation areas and sleeping quarters are located at least 300 feet from any livestock except in camps specifically designated as horsemen's camps.
SITE AND FACILITIES: Site Location--General Location and Adequate Space (continued)

Louisiana
No . . . Cabin shall be planned or erected within less than five (5') feet from the property line of adjoining property. No . . . Cabin shall be located closer than twenty (20') feet to a street, avenue, boulevard, terrace, court, or place.

Maine
No person shall operate a recreational camp unless located: Where surface drainage conditions create no health or safety hazard; where approved water supply and sewage facilities can be provided; where traffic conditions create no undue safety hazards; where the grounds, building, and sleeping areas shall be kept in a safe condition, clean and free from accumulation of paper and rubbish; where excessive dustiness in the central camp area shall be prevented by suitable means.

Massachusetts
No person shall operate a recreational camp for children unless it is located: (a) So as to be accessible at all times during the designated camping season; (b) where surface drainage conditions create no health or safety hazard; (c) where approved water supply and sewage disposal facilities can be provided; and (d) where traffic conditions create no undue safety hazards.

Michigan
The location shall not present a fire, health, or social hazard. The main camp facilities shall not be divided by a major public highway or railroad.

Minnesota
The campsite shall be reasonably distant from any environment detrimental to the health and safety of the children in attendance at the camp. Adequate area shall be available for the development of satisfactory water supply and waste disposal systems. In order to protect against all hazards which cannot be eliminated, suitable guards shall be installed and maintained.

Nebraska
Adequate area shall be available for the development of satisfactory water supply and waste disposal systems. The camps shall be so located as to be free of nuisances and hazards also detrimental to health.

New Hampshire
Camps shall be so situated that they may receive abundant sunshine. Underbrush shall be kept cut down.

No occupied building, tent, garage, or stable shall be situated within fifty feet in a horizontal direction from the water's edge of any pond, lake or stream, without special permission of the Commission.

See Site and Facilities: Site Location--Drainage

New Jersey
The location of a camp shall not present a fire, health, or safety hazard. The camp facilities built after enactment of these regulations shall not be divided by a major public highway or railroad.

New York
. . . and so that adequate soil and space will permit the installation and operation of a proper sewage system and/or water supply system unless other satisfactory provisions are made.

(continued)
SITE AND FACILITIES: Site Location—General Location and Adequate Space (continued)

New York
(continued)
See Site and Facilities: Site Location—Drainage

North Carolina
See Site and Facilities: Site Location—Drainage

Ohio
There should be adequate land for the proper location and installation of sewers and waste disposal facilities, both sewage and solid waste.

Areas of less than one acre are usually not satisfactory. At least one acre will be needed for the proper location of the water supply and waste disposal facility.

Approximately one acre per camper should be available where outdoor camping is the principal activity.

South Carolina
The campsite shall be:
(1) Located in an area so that the central camp area can be properly drained.
(2) Situated so that food preparation areas and sleeping quarters are located at least 500 feet from any livestock.
(3) Laid out so that at least 40 feet of clearance exists between all permanent buildings and 30 feet between tents, campers, or trailers. This shall not apply to existing buildings.

Tennessee
Each organized camp should be located away from congested areas, busy streets, railroads, or heavily traveled thoroughfares and industrial sites. Organized camps should not be planned so as to be adjacent to swamps, marshes, stockyards, slaughter houses, or other establishments and locations which would constitute a health or safety hazard.

Texas
The location of a camp shall not present a fire, health, or safety hazard.

Utah
See Site and Facilities: Site Location—Drainage

Virginia
Close proximity of camps to main or frequently traveled highways is to be avoided unless adequate provision for the safety of the campers is provided.

In addition to the foregoing requirements, the State Department of Health advises that insofar as is practicable the following recommendations be observed:
(1) High or gently sloping grounds with sandy or porous soil are preferable campsites.
(2) Areas known to be heavily infected with ticks or containing unusual numbers of snakes should be avoided as campsites.

Washington
No camp shall be so located as to endanger any public or private water supply or the health of the public or health of the occupants.
SITE AND FACILITIES: Site Location—General Location and Adequate Space
(continued)

West Virginia

All organized camps shall be so located, maintained, and operated as to be conducive to the health of their occupants and not to endanger the health of the public or to create a nuisance.
Each camp shall be located on a well-graded and well-drained site, not subject to flooding, and so located that its drainage will not endanger any private or public water supply.

All camps shall be located on well-drained ground.

Every children's camp shall be located on well-drained ground near an adequate safe water supply.

The camp shall be located on a site affording adequate drainage and not subject to flooding.

See Site and Facilities: Site Location--General Location and Adequate Space

The location of the camp shall be such as to provide adequate surface drainage and afford facilities for obtaining a good water supply.

The camp shall be located on ground normally dry and of such topography as to readily permit the complete drainage of storm water. When this is impossible, the camp area should be artificially drained.

The campsite shall meet any further requirements that the State Board of Health deems essential for the maintenance of the health and safety of the occupants.

All campsites shall be well drained and free from depressions in which water may stand. No camp shall be located in or immediately adjacent to marshes, bottom lands, or other potential mosquito breeding areas unless adequate Division of Health approved safeguards or preventative measures are taken. Natural sink holes, swamps, pools or other surface collectors of water within two hundred (200) feet of the periphery of the camp shall either be drained or filled to remove quiescent surface water except that such areas containing water not subject to such drainage or filling shall be treated with oil or other larvacide as necessary to prevent the breeding of mosquitoes.

Youth campsites which include provisions for water supply, sewage disposal, and permanent buildings shall be located whenever possible, on a well-drained, gently sloping area and not in or adjacent to marshes, swamps, or along river flood plains. Natural water within 200 feet of youth camp buildings shall either be drained, filled, or shall be treated to prevent mosquito breeding, as required by the Department when found to be necessary by inspection.

No youth camp equipped with water supply, sewage disposal, permanent buildings, and food service should be located in an area subject to flooding.

Shelters shall be located as to prevent the entrance of ground water and surface water.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
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<tbody>
<tr>
<td>Indiana (continued)</td>
<td>The high use areas of the camp shall be well drained and free from depressions in which water may stagnate.</td>
</tr>
<tr>
<td>Kentucky</td>
<td>The campsite shall be located on land that provides good natural drainage. The area on which the tents, buildings, or structures are erected, together with such other areas frequently used for camp activities, shall be well drained and not located in a swamp or similar place in which mosquitoes may breed.</td>
</tr>
<tr>
<td>Louisiana</td>
<td>No ... Camp shall be so located that the drainage of the camp area will endanger any water supply. All ... Camps shall be well drained and located in areas reasonably distant from ponds, swamps, and similar places where mosquitoes may breed.</td>
</tr>
<tr>
<td>Maine</td>
<td>See Site and Facilities: Site Location—General Location and Adequate Space</td>
</tr>
<tr>
<td>Maryland</td>
<td>A camp shall not be located in swamps or marshes or adjacent thereto or in areas not properly drained.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>See Site and Facilities: Site Location—General Location and Adequate Space</td>
</tr>
<tr>
<td>Michigan</td>
<td>Good natural drainage or be properly drained.</td>
</tr>
<tr>
<td>Nebraska</td>
<td>The campsite shall be well drained and not subject to flooding.</td>
</tr>
<tr>
<td>Nevada</td>
<td>Every children's camp shall be located on well-drained ground near an adequate safe water supply.</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>Camps shall not be located where adequate surface drainage is impracticable. The sites shall be on elevated ground, with porous soil such as to provide good drainage. Swamps areas shall be avoided. Camps shall be so situated that they may receive abundant sunshine. Underbrush shall be kept cut down.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>A campsite shall be located on land that provides good natural drainage or be properly drained.</td>
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<tr>
<td>New York</td>
<td>A children's camp shall be so located that adequate surface drainage can be provided during the period of operation and so that adequate soil and race will permit the installation and operation of a proper sewage disposal system and/or water system unless other provisions are made acceptable to the permit issuing official.</td>
</tr>
<tr>
<td>North Carolina</td>
<td>The topography, drainage, and other site factors shall be satisfactory for the camp facilities and activities, and the site shall be relatively free of actual or potential health hazards.</td>
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<td>State</td>
<td>Requirements</td>
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</tr>
<tr>
<td>Ohio</td>
<td>The camp shall be properly drained and kept free of trash and debris.</td>
</tr>
<tr>
<td>South Carolina</td>
<td>See Site and Facilities: Site Location—General Location and Adequate Space</td>
</tr>
<tr>
<td>Tennessee</td>
<td>Each organized camp shall be located on a well-graded and well-drained site, not subject to flooding, and so located that its drainage will not endanger any private or public water supply.</td>
</tr>
<tr>
<td>Utah</td>
<td>Campsites shall be constructed to provide adequate surface drainage, and shall be isolated from barnyards, corrals, and other potential nuisances.</td>
</tr>
<tr>
<td>Virginia</td>
<td>The camp shall be located so that free drainage is provided in a direction to make any chance of pollution of its water supply from the camp itself or outside sources impossible.</td>
</tr>
<tr>
<td>Washington</td>
<td>All camps shall be located on land that provides good natural drainage. The site shall not be subject to flooding or located adjacent to swamps or marshes which might have an adverse effect on the health of the occupants.</td>
</tr>
<tr>
<td>West Virginia</td>
<td>Each organized camp shall be located on a well-graded and drained site and so located that its drainage will not endanger a private or public water supply.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Every camp shall be located on a well-drained area not subject to flooding. The premises shall be properly graded so as to prevent the accumulation of storm or other waters that may create hazards to the property or the health and safety of the occupants. A camp shall not be located in an area that is situated so that drainage from any source of filth can be deposited thereon.</td>
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<td>State</td>
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</tr>
<tr>
<td>Alabama</td>
<td>Each camp shall be accessible at all times during the designated camping season by an all weather road: Provided, that primitive camps may be exempt from this requirement.</td>
</tr>
<tr>
<td>California</td>
<td>See Site and Facilities: Facilities Design--Fire Design and Materials/ Fire Exits and Alarm Systems</td>
</tr>
<tr>
<td>Louisiana</td>
<td>Each . . . Camp shall abut or face on a driveway or roadway of not less than twenty (20') feet in width, well marked in the daytime and well lighted at night, said driveway or roadway to be so located that each unit is easily accessible. All entrances and exits from the . . . Camp shall be well marked and so arranged that they will be easily controlled and supervised.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>See Site and Facilities: Site Location--General Location and Adequate Space</td>
</tr>
<tr>
<td>Ohio</td>
<td>Access roadways should be at least twenty feet in width.</td>
</tr>
<tr>
<td>Tennessee</td>
<td>Each organized camp shall be accessible at all times during the designated camping season by an all weather road: Provided, that primitive camps may be exempted from this requirement.</td>
</tr>
</tbody>
</table>
Alabama

**Lighting.** Adequate lighting shall be provided at the entrance and inside permanent structures. *Provided,* That privies may be exempted from this requirement.

**Ventilation.** All toilet and bathing facilities shall be adequately ventilated. All living and sleeping quarters must be designed to provide adequate ventilation.

See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry

**Alaska**

Buildings and permanent tents shall be provided with floors raised above the ground.

**Walls and Ceilings.** Walls and ceilings of all rooms shall be kept clean and in good repair.

**Screening.** When flies are prevalent, all openings into the outer air shall be effectively screened and doors shall be self-closing, unless other effective means are provided to prevent the entrance of flies. . . . and during the insect season all outside openings shall be effectively screened.

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Food Service: Food Service Regulations--Kitchen and Food Preparation Areas

**Arizona**

See Program Safety: Identification and Minimization of Hazards

**Arkansas**

**Screening.** All outside openings must be properly protected to prevent the entrance of vector agents which could cause communicable diseases.

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry

**California**

**Ventilation.** shall be provided for dissipation of disagreeable odors and condensation in all rooms where food or beverages are prepared, stored, or served, where utensils are washed, in garbage storage rooms, and in all toilet rooms and dressing rooms.

**Light.** shall be provided in all areas and rooms. The working surface in all rooms or areas in which food or beverage are prepared or in which utensils are washed shall be provided with at least ten (10) footcandles of light as measured at thirty (30) inches above floor level. Food and utensil storage rooms, and toilet and dressing rooms shall be provided with at least four (4) footcandles of light as measured thirty (30) inches above the floor.

Water closets, slop sinks, and lavatories shall not be enclosed, unless approved ventilation is provided for such enclosures.

The floor and wall surface beneath and around every water closet, slop sink, or lavatory, if constructed of wood, shall be well painted with (continued)
California (continued)

a light colored paint of sufficient body to make it non-absorbent.

Crossconnection regulations as specified in Sections T17-7583, Title 24, California Administrative Code shall be complied with as applicable.

See Sanitation: Toilet Facilities

Colorado

All window wells and outside stairwells that are hazardous to children shall be equipped with screens or guards, which shall be attached in such a way that they may either be removed from the outside or broken in from the outside in case of fire.

Glass doors and panels shall be marked as a door. High impact glass shall be used or a barrier or guard shall be installed.

Stairways used by children shall be equipped with handrails.

Rooms used by the children shall not be equipped with open or unguarded stairwells, windows which present a hazard from falling, unsafely located or constructed electrical outlets, any broken items which may cause injury, etc., and elevators or other vertical shafts.

Connecticut

See Sanitation: Toilet Facilities

Illinois

Buildings. Permanent shelters in all youth camps shall be structurally sound and shall provide protection to the occupants. Walls and floors shall be of tight, durable material. Floors shall be of concrete, wood, or composition materials. Interior walls shall be structurally sound, smooth and clean. Exposed studs and rafters will be accepted provided that the foregoing conditions are met. Any area subject to splash shall be of impervious material.

All structures shall be constructed and maintained in a safe, sound manner.

Screening. Permanent buildings shall be constructed to exclude insects and rodents. All doors opening directly to the out-of-doors shall be insect-proof.

During the portion of the year when it is necessary to protect against mosquitoes, flies, and other insects, every door opening directly from a dwelling unit to the out-of-doors shall have screens and a self-closing device; and every window or other device with openings to outdoor space, used or intended to be used for ventilation shall likewise be supplied with screens. Screening material shall not be less than 16-mesh to the inch. Exception: Temporary enclosures, including tents and permanent structures such as adirondack shelters, pavilions, privies, etc., are not subject to this requirement.

Floors, walls, windows, etc. At least one-half of the floor area in each permanent living unit shall have a minimum ceiling height of (continued)
seven feet. No floor space shall be counted toward minimum requirements where the ceiling height is less than five feet.

Each habitable room (not including partitioned areas) shall have at least one window or skylight opening directly to the out-of-doors. The minimum total window or skylight area, including windows in doors, shall equal at least ten percent of the usable floor area. Sufficient window area shall be openable to provide for emergency egress. The total openable area shall equal at least 45 percent of the minimum window or skylight area required, except where comparable adequate ventilation method. When 15 or more persons are housed in one room, there shall be two or more doors or other adequate openings to the outside of the building for emergency exit.

See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing
See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Site and Facilities: Site Location—Drainage
See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Safe Water Supply and Safe Ice Supply

Camps shall be situated so that food preparation areas and sleeping quarters are located at least 300 feet from any livestock except in camps specifically designated as horsemen's camps.

Windows and doors. Each cabin, or other structure, exclusive of tents, used for sleeping quarters shall have openable windows, or the equivalent, equal to at least one-sixth (1/6) of the floor area. All outside openings shall be effectively screened with at least 16 mesh screen.

All screen doors shall be tight fitting, in good repair, and equipped with self-closing devices.

Floors. All permanent buildings used for camp activities or sleeping purposes shall be provided with smooth, cleanable floors in good repair.

See Program Safety: Identification and Minimization of Hazards
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry
See Transportation: Camp Parking and Traffic Control

Each unit or site reserved for the accommodation of a House Court or Camp shall not be less than seven hundred (700) square feet. Each unit shall be clearly defined by proper markers at each corner, and shall not be less than twenty (20) feet in width.
SITE AND FACILITIES: Facilities Design--Site and Facilities Design (continued)

Louisiana
(continued)

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Safe Water Supply and Safe Ice Supply

Maine

The operator shall maintain the floor in all buildings used for sleeping, food preparation or food service, smooth, clean, and free from chronic dampness. The operator shall keep the space beneath the floors clean and free from every unnatural obstruction.

Lighting. The operator shall provide adequate lighting for the safe and sanitary use of each kitchen, dining room, mess hall, and infirmary.

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Food Service: Food Service Regulations--Kitchen and Food Preparation Areas

Maryland

The principal camp area in which food is prepared and served and where sleeping quarters are located shall be at least 500 feet from any area in which livestock is kept.

Buildings. All service buildings and buildings used for sleeping or living quarters shall have windows or openings for the admission of light and shall be capable of adjustment for purposes of ventilation. All such openings, including doors, shall be properly screened, unless other effective means are provided to control flies and insects. All buildings used for sleeping or living purposes shall be provided with floors which are easily cleaned and in good repair.

See Sanitation: Toilet Facilities

Massachusetts

Certificate of Occupancy Required

All camp structures used for sleeping or assembly purposes shall have a current certificate issued by the local building inspector (see State Building Code, Section 428.0). Furthermore, the buildings shall be easy to keep clean and have a roof which is reasonably weathertight.

The operator shall provide adequate lighting for the safe and sanitary use of each kitchen, dining room, mess hall, infirmary, toilet rooms, and all stairways of five or more steps.

The operator shall provide for the ventilation of each toilet room, shower room, and bathroom to the outdoors.

The operator shall provide the exterior openings in every building of the recreational camp used for food preparation, food service, or permanent buildings used for sleeping with screens containing not less than 16 meshes per inch. Provided said screen door will open in the direction of the flow of traffic out of the building. If no screen door is possible the door shall be equipped with a self-closing device. Every screen door shall be equipped with a self-closing device. This regulation shall not apply to areas used for outdoor cooking.

(continued)
One-story, one room buildings. The operator shall provide for one-story, one room buildings having one thousand square feet or less and having 25 occupants or less at least one means of egress provided that the length of travel does not exceed 50 feet from any point in the building to the open air at grade.

Emergency escape. Every sleeping room shall have at least one openable window or exterior door to permit emergency exit or rescue and shall conform to the following construction:

1. Must be operable from the inside without the use of separate tools.
2. The sill height shall not be more than 36 inches above the finish floor and with a maximum six foot drop from the window sill to grade below the window.
3. Provide a minimum net clear opening area of 3.3 square feet with a rectangle having minimum net opening dimensions of 20 inches by 24 inches.
4. Shall not be obstructed.

Egress To Be Free of Obstructions

The operator shall be responsible for maintaining all means of egress free of obstructions.

See Personnel: Director and Operator Responsibilities
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry

Michigan

Buildings. Camp structures and facilities shall comply with state and local building and zoning codes.

Screening. During fly season each door, window, and other opening to the outside used for ventilation purposes of a building occupied by campers shall be supplied with a screen of not less than 16 mesh. Each screen door shall swing outward and have a self-closing device in working condition.

Lighting. The total window, screened area, and glazing in door measured between stops for a room occupied by children shall be not less than 10 percent of the floor area and the total openable window area shall be not less than 2-1/2 percent of the floor area, unless central air conditioning is provided. A skylight, louver, transom, glass block panel, and similar light transmitting device shall not be counted for more than 50 percent of the required area in lieu of conventional windows, screened areas, and glazed doors. The electrical service shall be maintained in a safe condition. Where conditions indicate a need for inspection, and on a new or remodeling project, the electrical service shall be inspected by a qualified electrical inspector and a copy of the certificate of approval shall be submitted to the fire inspector.

Floors, walls, windows, etc. A roof, exterior wall, door, skylight, and window shall be weathertight and watertight and shall be kept in sound condition and good repair.

(continued)
Floors, interior walls, and ceilings shall be sound and in good repair and maintained in a clean and sanitary condition.

A water closet compartment, bathroom, and kitchen floor surface shall be constructed and maintained so as to be reasonably impervious to water and to permit the floor to be easily kept in a clean and sanitary condition. Floor finishes should be of non-slip material. A floor shall be cleaned not less than once a day and kept in good repair.

All buildings used for food preparation and storage, sleeping, and other occupancy shall have roofs which do not leak, tight floors, and walls free of holes. They shall be so constructed as to provide broad and easy exit in case of fire and other emergency, and shall be adequately equipped with fire extinguishers and other fire-fighting equipment. Doors shall be tight fitting, and both door and window openings shall be sufficiently screened with a screen of not less than 16 mesh to the inch. All windows shall be so constructed as to be easily opened and closed, or shall be equipped with storm shields.

Camp structures and facilities shall comply with applicable State and local building and zoning codes, with Southern Building Code being the final authority.

All equipment and facilities used in youth camp programs, whether owned by the camp or not, shall be of good quality and not present undue risk.

Lighting and ventilation shall be adequate for the purpose intended.

(continued)
Nebraska (continued)

Floors in permanent structures shall be easily cleanable and shall be kept in good repair. All floors shall be kept clean.

Walls and ceilings shall be kept clean and in good repair.

See Sanitation: Toilet Facilities
See Sanitation: Animal Regulations
See Food Service: Food Service Regulations--Kitchen and Food Preparation Areas
See Program Safety: Identification and Minimization of Hazards

New Hampshire

Ventilation. Ventilation in sleeping quarters, kitchens, dining rooms, and mess halls shall be of such character as to provide a reasonable movement of air and assure the comfort and protection of the occupant.

Screening. The doors, windows, and other outer openings of kitchens, dining rooms, and mess halls shall be adequately screened. Suitable protections shall be provided in sleeping quarters against flies and mosquitoes.

No occupied building, tent, garage, or stable shall be situated within 50 feet in a horizontal direction from the water's edge of any pond, lake, or stream without special permission of the Commission.

See Sanitation: Toilet Facilities
See Sanitation: Safe Water Supply and Safe Ice Supply

New Jersey

Camp structures and facilities shall comply with local building, zoning, and health codes.

A camp building shall comply with applicable local building, plumbing, electrical, and similar codes.

The minimum total window or skylight area measured between stops for every habitable room shall be 10 percent of the floor area of such room. Forty-five percent of this minimum window or skylight area shall be openable.

During fly season each door, window, and other opening to the outside used for ventilation purposes of a building occupied by campers shall be supplied with a screen of not less than 10 mesh. Each screen door shall swing outward and have a self-closing device in working condition.

See Site and Facilities: Special Program Areas and Facilities--Horseback Riding

New York

Heat, light, and ventilation. Windows, or skylights having a minimum total area within the casement equal to 10 percent of the floor area shall be provided in all occupied rooms; at least 40 percent of the window area within casements shall be openable. Artificial in lieu of natural lighting and mechanical ventilation may be provided in toilet rooms.

Housing maintenance. A building or structure of a children's camp shall be safe, adequate in size for its use, clean and have watertight roof and sides. However, a lean-to, or an open recreational facility,
which excludes rain from occupied portions of the structure may be used as a shelter.

Means of egress:

(1) The means of egress from all structures shall be maintained in an unobstructed, easily traveled condition at all times, and protected from hazardous areas such as heating plant, kitchen, and flammable storage.

(2) Sleeping quarters with an occupancy of 15 or more persons, shall be provided with at least two separate means of egress located as far apart as practical. Each door shall swing in the direction of egress. Windows in a sleeping quarter may be substituted for one approved exit provided the sill is not more than three feet above the floor and the drop from the window sill to an unobstructed area on the ground is less than 14 feet.

(3) Two separate means of egress shall be provided from each floor of a multi-story building; dead-end corridors shall not exceed 35 feet in length. An exitway shall lead to an outside exterior stairway that complies with the State Building Construction Code or to an interior smoke tight passageway having a minimum of three-quarter hour fire resistant construction and leading to the outdoors at grade. Stairs extending beyond two occupied floors shall have a self-closing, tight door at each floor level.

(4) Except for an individual room, a door containing hardware and forming part of a means of egress shall be non-locking against egress and operable with a single motion in the direction of egress. The use of hooks and eyes, bolts, bars, and similar devices is prohibited; widths of exit doors shall be a minimum of 28 inches.

(5) All assemblage areas including a recreation room, dining hall, or chapel shall have at least two means of egress acceptable to the permit issuing official and doors shall comply with the requirements of paragraph four of this subdivision.

(6) Exits from a room occupied by 15 or more persons, or exits not readily visible to the occupants, shall be identified by lighted exit signs including directional signs where needed.

(7) Emergency lighting shall be provided for halls, stairways, and exit signs where required by the permit issuing official.

See Sanitation: Toilet Facilities

North Carolina All camp buildings shall be of sound construction, shall comply with the North Carolina Building and Plumbing Codes, shall be kept clean and in good repair and shall comply with the following specific requirements:

(1) Floors. All floors shall be of such materials and so constructed as to be easily cleanable, shall be kept free of obstacles to cleaning and shall be kept clean and in good repair. The floor area shall be sufficient to accommodate all necessary operations. Floors in the rooms used for the handling, storage, and preparation of food; rooms in which utensils are washed; walk-in refrigerators; dressing or locker rooms; laundry rooms; and toilet rooms shall be (continued)
of nonabsorbent materials such as concrete, terrazzo, tile, durable grades of linoleum or plastic, or equal, provided that floors in non-refrigerated dry storage areas need not be nonabsorbent. In all rooms in which water is routinely discharged to the floor, or in which floors are subjected to flooding-type cleaning, floors shall be concrete, terrazzo, tile or equal, shall slope to drain, and be provided with floor drains.

(2) Walls and ceilings. The walls of all rooms shall be kept clean and in good repair. All walls and ceilings in rooms used for the handling, storage and preparation of food; rooms in which utensils or equipment are washed; dressing or locker rooms; toilet rooms and bath rooms shall be easily cleanable and light colored; and walls shall have washable surfaces to the highest level reached by splash or spray in rooms or areas where such occur.

(3) Lighting and ventilation. All rooms and areas shall be well lighted and ventilated, by natural or artificial means, which are effective under actual use conditions. Lighting fixtures and ventilating equipment shall be kept clean and in good repair. Ventilation systems shall comply with the North Carolina Building Code, all applicable State and local fire protection requirements, and vents to the outside air shall discharge in such a manner as not to create a nuisance.

See Sanitation: Toilet Facilities

Ohio

Lighting. All buildings in the camp shall be provided and lighted with sufficient artificial lighting as required by the health commissioner.

Screening. All openings to the outside of enclosed permanent buildings shall be provided with screens of not less than sixteen (16) mesh to the inch.

See Site and Facilities: Site Location—Access
See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location
See Sanitation: Toilet Facilities
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Oregon

Building Construction

Buildings constructed or substantially remodeled after the effective date of these rules shall meet the requirements of the Department of Commerce Electrical, Plumbing, Mechanical, and Structural Specialty Codes.

Bath, Toilet, and/or Laundry Rooms Shall:

(1) Be provided with natural light and ventilation by means of windows or skylights which shall be screened if openable. Open air showers are excepted from this requirement.

(2) Have floors which are smooth, impervious, easily cleanable and with the exception of open air showers, coved to at least a height of four (4) inches. Floors in open air showers and toilets shall be sloped so as to effectively drain all waste water.

(continued)
Oregon (continued)

(3) Have shower compartments with walls which are impervious to water to a height of six (6) feet above the floor. An effective watertight joint between the wall and the floor shall be maintained. Open air showers are exempted from the continuous wall requirement and the wall/floor joint requirement. Walls for open air showers shall be impervious. (Wooden racks or duck boards over shower floors are prohibited.)

(4) Have interior finishes which are smooth and easily cleanable.

(5) Have bathtub and shower stall floors that are finished with non-slip, impervious surfaces.

(6) Where glass bath or glass shower doors are used, have such doors made of safety glass.

(7) Non-water-carried waste disposal facilities shall comply with the following general requirements:
   (a) Be provided with natural light and ventilation by means of windows or skylights which shall be screened if openable.
   (b) Have floors which are smooth, impervious, easily cleanable, and coved to at least a height of four (4) inches.
   (c) Have interior finishes which are smooth and easily cleanable.

Pennsylvania

See Sanitation: Toilet Facilities

Rhode Island

Buildings

The operator shall not use or permit the use of any building or shelter in a recreational camp unless it is structurally safe, adequate in size for its use, easy to keep clean, and has a roof which is reasonably weather-tight.

The operator shall provide for all parts of each building used for human habitation, except tents and lean-tos, at least two accessible exits from all floors; provided that an easily opened window which, when open, is not less than 28 inches in width and 32 inches in height or equivalent-sized openings in the exterior walls of any floor, shall satisfy the requirement of one exit on that floor if the lower edge of the opening is not more than seven feet above the ground beneath, nor more than three feet above the interior floor level, or above a suitable step or platform. Screens of such window exits shall at all times be easily openable from the inside.

The operator shall be responsible for maintaining free of obstruction all means of exit.

The operator shall install and maintain the structural element of every habitation in every way fit for the use intended.

Lighting

The operator shall provide adequate lighting for the safe and sanitary use of each kitchen, dining room, mess hall, infirmary, toilet or lavatory facility, and all stairways of five or more steps.

(continued)
Rhode Island (continued)

The operator shall maintain the floors in all buildings used for sleeping, food preparation or food service, smooth, clean, and free from chronic dampness. Except in a cellar exit, wooden floors in buildings used for human habitation shall be elevated no less than six inches above average ground level. The operator shall keep the space beneath the floors clean and free from every obstruction.

See Food Service: Food Service Regulations—Kitchen and Food Preparation Areas

South Carolina

Family Campgrounds:

Space. The density of designated camping spaces shall not be in excess of 20 per acre and shall be at least 35 feet wide exclusive of roads, walkways, or central camp facilities PROVIDED: That on the effective date of these regulations, any campgrounds which have a greater density may be allowed to maintain such density if in the opinion of the health authority it does not create a health or safety hazard. No camping shall be allowed except on designated campsites. This shall not apply to primitive areas. If overflow areas are provided, adequate temporary toilet and garbage facilities must also be provided as approved by the health authority.

See Site and Facilities: Site Location—General Location and Adequate Space
See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry

Tennessee

Buildings. Floors, walls, and ceiling: The floor surfaces in kitchens, in all other rooms and areas in which food is stored or prepared and in locker or dressing rooms and toilet rooms, shall be of smooth, relatively nonabsorbent materials and so constructed as to be cleanable. Provided, That the floors of non-refrigerated, dry food storage areas need not be nonabsorbent. All floors shall be kept clean and in good repair. Floor drains shall be provided in all rooms where floors are subjected to flooding-type cleaning or where normal operations release or discharge water or other liquid wastes on the floors. All exterior areas where food is served shall be kept clean and properly drained, and surfaces in such areas shall be finished so as to facilitate maintenance and minimize dust. Walls and ceilings shall be acceptable if they are kept clean, are fly-proof, are in good repair. Walls of kitchens and dining areas may be simply screened areas if the screen is fly-proof and is kept in good repair.

Lighting. All areas in which food is prepared or stored or utensils are washed, handwashing areas, dressing or locker rooms, toilet rooms, and storage areas for garbage and refuse shall be well lighted. During all clean-up activities, adequate light shall be provided in the area being cleaned and upon and around equipment being cleaned.

Ventilation. All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, toilet rooms, and garbage and refuse storage areas shall be well ventilated. Ventilation hoods and devices shall be designed to prevent grease and condensate from dripping into food or onto food preparation surfaces. Filters, when (continued)
**SITE AND FACILITIES: Facilities Design--Site and Facilities Design**

(continued)

<table>
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<tr>
<th>State</th>
<th>Requirements</th>
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<tbody>
<tr>
<td>Tennessee</td>
<td>Used shall be readily removable for cleaning or replacement. Ventilation systems shall comply with applicable state and local fire prevention requirements. Permanen and semi-permanent structures in any organized camp shall be so located as to have the following minimum distances between such structures:</td>
</tr>
<tr>
<td></td>
<td><strong>Cabins</strong></td>
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<td></td>
<td><strong>Lodges</strong></td>
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<td><strong>Bunkhouses</strong></td>
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<td><strong>Cottages</strong></td>
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<td><strong>Dormitories</strong></td>
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<td><strong>Multifamily Dwellings</strong></td>
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<td><strong>Tents</strong></td>
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<td><strong>Trailers</strong></td>
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<td>Provided, That spacing of existing structures at the time these regulations become effective shall be considered approved unless a serious fire hazard is constituted. Adequately ventilated storage area shall be provided for excess luggage and personal effects of each occupant of resident camps. Adequate lighting shall be provided at the entrance and inside permanent structures in organized camp; Provided, That privies may be exempted from this requirement.</td>
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<td></td>
<td>See Site and Facilities: Special Program Areas and Facilities--Horseback Riding</td>
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<tr>
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<td>See Sanitation: Toilet Facilities</td>
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<tr>
<td>Texas</td>
<td>All camp buildings shall comply with applicable building, plumbing, electrical, and similar codes.</td>
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<tr>
<td>Vermont</td>
<td>Floors, walls—Floors, walls and ceilings shall be so constructed as to be easily cleanable and they shall be kept clean and in good repair. Windows—Windows, shades, curtains, furniture, and fixtures shall be of suitable construction and shall be kept clean and in good repair at all times. Heating, lighting, and ventilation—Each structure provided for occupancy shall be of sound construction, shall provide adequate protection against the weather, and shall be provided with essential facilities to permit maintenance in a clean and sanitary condition. Comfort of occupants shall be provided for by adequate heating, lighting, and ventilation. When required by climatic conditions, space heating facilities capable of maintaining a minimum temperature adequate for comfort shall be provided. Total window area in any room should be equal to at least one-tenth of the floor area, and ventilation shall be provided by having at least one-half the window area openable to the outside air or by means of forced ventilation.</td>
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Each hotel or motel shall be provided with suitable lighting facilities, either natural or artificial, in all areas of the hotel or motel accessible to guests.

Each hotel or motel shall be provided with suitable ventilating facilities, either natural or mechanical, adequate to minimize odors in all parts of the hotel or motel.

**Ventilation.** All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, toilet rooms, and garbage and rubbish storage areas shall be well ventilated.

Ventilation facilities shall be maintained and operated so that all areas are kept free from excessive heat, steam, condensation, vapor, smoke and fumes. Effective air recovery systems may be used in the ventilation of these areas.

All rooms, areas, and equipment, from which contaminated aerosols, obnoxious odors, or noxious fumes or vapors may originate, shall be effectively vented to the outside air in such a manner as not to create a nuisance or health hazard.

Toilet rooms shall be ventilated to the outside air with electric fans that exhaust at least 15 cubic feet of air per minute for each toilet fixture, which are either operated continuously or only when the toilet is in use.

Windows and other outside openings may be used to provide the ventilation for summer seasonal-type establishments, but must be screened.

The ventilation system shall meet the requirements of the Fire Prevention Code administered by the Department of Labor and Industry.

**Lighting.** All areas in which food is prepared or stored or utensils are washed, handwashing areas, dressing or locker rooms, toilet rooms, and garbage and rubbish storage areas shall be well lighted. During all clean-up activities, adequate light shall be provided in the area being cleaned, and upon or around equipment being cleaned.

Adequate lighting. At least 50 foot candles of light shall be provided on all working surfaces during working hours in food preparation, utensil-washing, and hand-washing areas.

At least 30 foot candles shall be provided for all other areas as measured 30 inches above the floor.

The 30 foot candles in dining areas are only required during cleaning operations.

**Floors, walls, and ceilings.** The floor, wall, and ceiling surfaces in kitchens, and in all other rooms and areas in which food is stored or prepared, and in which utensils are washed, and in walk-in refrigerators, dressing or locker rooms, and toilet rooms, shall be of smooth, non-absorbent materials, and so constructed as to be easily cleanable.

Floors, floor covering installed, constructed as required, good repair, and clean.

(continued)
SITE AND FACILITIES: Facilities Design—Site and Facilities Design

(continued)

Vermont

All floors shall be kept clean and in good repair. Sawdust or wood shavings shall not be used on the floors. Vacuum cleaning, wet cleaning, or other dustless methods of floor cleaning shall be used; or dust-arresting sweeping compounds and pushbrooms shall be employed; and all such cleaning, except emergency floor cleaning, shall be done during those periods when the least amount of food is exposed, such as after closing or between meal times.

Construction details include smooth, durable, nonabsorbent and easily cleanable floors; floor drains; use of carpeting, may be duckboards; and meeting the requirements of the Fire Prevention Code administered by the Vermont Department of Labor and Industry. (Paraphrased)

Walls and ceilings and attached equipment; properly constructed, good repair clean, proper surfaces.

Screening. All openings to the outer air shall be effectively protected against the entrance of insects and rodents by tight-fitting self-closing doors, closed windows, screening, controlled air currents, or by other effective means satisfactory to the inspecting sanitarian.

Screening material shall not be less than 16 mesh to the inch.

Virginia

See Sanitation: Toilet Facilities

Washington

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Animal Regulations

West Virginia

All tents, cabins, or other structures used for camp purposes shall be constructed and maintained in a safe condition, kept clean, and in good repair.

See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Toilet Facilities
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Wisconsin


See Sanitation: Toilet Facilities
SITE AND FACILITIES: Facilities Design—Heating, Electricity, and Plumbing

Alabama

Heating. All gas or oil burning heating and/or cooking facilities provided shall be properly vented and maintained. No open-faced gas and oil burning heaters shall be allowed under any circumstances.

Electrical. All electrical installations and wiring shall be maintained in good repair and shall comply with all local and state codes and/or National Underwriters Association Code.

All permanently connected extension cords of electrical wiring on the ground shall be prohibited.

Plumbing. Plumbing fixtures, when connected to a sanitary drainage system shall be provided with water-sealed traps, and shall comply with local, state, or national plumbing codes. Readily-accessible cleanouts shall be provided in all sewers and waste lines installed after the effective date of these regulations, and in existing sewers and waste lines when extensive repair or alterations are made.

All fixtures shall be vented and vents shall be installed so that no drainage of any fixture may be deposited in or conveyed through said vent.

Alaska

Plumbing shall be in accordance with rules and regulations of the Department of Health and Social Services.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location

Arkansas

All plumbing shall be installed and maintained in accordance with the current Arkansas State Plumbing Code.

California

Plumbing. All plumbing fixtures, equipment, piping, drainage, waste, venting, and sewer systems shall conform to the applicable provisions of Chapter 4, Title 24, California Administrative Code, except that the local enforcing agency shall have the authority to specify other approved methods of disposal.

All electrical appliances, equipment, wiring and systems installed in an organized camp shall conform to the applicable provisions of Chapter 5, Title 24, California Administrative Code, and the Public Utilities Commission.

See Site and Facilities: Facilities Design—Fire Design and Materials/
Fire Exits and Alarm Systems
See Sanitation: Toilet Facilities

Colorado

Radiators, registers, steam and hot water pipes, and electrical outlets shall have protection covering or insulation for the protection of children.

Floor furnaces, open grate gas heaters, unscreened fireplaces, electric heaters, or other portable heaters shall not be used by children.

If heaters are used they shall be installed with permanent connections and protectors and shall have a sealed combustion chamber.

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<thead>
<tr>
<th>State</th>
<th>Requirements</th>
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<tbody>
<tr>
<td>Colorado</td>
<td>See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)</td>
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<tr>
<td>Connecticut</td>
<td>Plumbing. The plumbing facilities within each camp shall conform with requirements of Section 19-13-845.</td>
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<td></td>
<td>When the state department of health or the local director of health so directs, a certificate of approval shall be obtained from the local or state fire marshall. All hot water and space heaters shall be properly located and vented.</td>
</tr>
<tr>
<td>Florida</td>
<td>Lighting. Each habitable room shall be provided with at least one ceiling type light fixture and a separate double electric wall outlet. Other rooms in which people congregate, laundry rooms, shower rooms, and toilet rooms shall be provided with a minimum of one ceiling or wall type fixture. Electric wiring shall be installed in accordance with the provisions of local electrical ordinance or if no such ordinance exists, in accordance with the provisions of the National Electrical Code.</td>
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<td>Heating. When a camp is located in an area where prolonged temperatures below 700 F are normally experienced during the period of camp occupancy, adequate heating equipment shall be installed in all living quarters.</td>
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<tr>
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<td>A stove or other source of heat shall be installed and vented in such a manner to avoid both a fire hazard and a dangerous concentration of fumes or gas. In rooms with wooden or combustible flooring, there shall be a concrete slab, metal sheet, or other fire resistant material on the floor under every stove extending at least 18 inches beyond the perimeter of the base of the stove. Any wall or ceiling, not having a fire resistant surface within 24 inches of a stove or stove pipe, shall be protected by a metal sheet or other fire resistant material. Heating appliances, other than electrical, shall be provided with a stove pipe or vent connected to the appliance and discharging to the outside air or chimney. Such chimney shall extend two feet above the peak of the roof. A vented metal collar shall be installed around the stove pipe, vent or flue....</td>
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<td></td>
<td>Automatically operated heat producing equipment shall be provided with controls to cut off the fuel supply upon the failure or interruption of flame or ignition or whenever a predetermined safe temperature or pressure is exceeded. All steam and hot water systems shall be provided with safety devices designed to prevent hazardous pressures and excessive temperatures.</td>
</tr>
<tr>
<td>Illinois</td>
<td>Heating. All living quarters and service rooms in camps operating between September 15 and June 1 should be provided with properly installed, safe and operating heating equipment capable of maintaining a temperature of at least 600 F, if during the period of normal occupancy the temperature in such quarters falls below 600 F. Fireplaces or appliances installed for heating purposes shall be designed, installed, and vented in accordance with the National Board of Fire Underwriters National Building Code, 1967 Edition.</td>
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<tr>
<td></td>
<td>Plumbing. All plumbing shall be in accord with the Illinois State Plumbing Code Law and Regulations adopted pursuant thereto.</td>
</tr>
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<td>(continued)</td>
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</table>
SITE AND FACILITIES: Facilities Design—Heating, Electricity, and Plumbing

(continued)

Illinois

Lighting. Any room provided for human occupancy shall be provided with artificial lighting equal to or greater than one 75-watt bulb per 100 square feet of floor area when electricity is reasonably available. When electricity is not reasonably available, as a minimum, a lighted day room shall be provided for the use of the youth camp occupants and an emergency light shall be provided for each living or sleeping unit.

All electrical wiring shall be in accordance with the National Board of Fire Underwriters National Electrical Code and all state and local codes.

Indiana

Electricity. All wiring and lighting fixtures shall be installed and maintained in a safe condition.

Heating. All heating devices shall be installed, operated, and maintained in a safe manner.

Plumbing. All plumbing in camp buildings shall comply with the requirements of the Indiana Plumbing Rules and Regulations.

Kentucky

All gas or oil burning heating and cooking facilities provided in any camp shall be properly vented and maintained. No open-faced gas or oil burning heaters shall be allowed under any circumstances.

Louisiana

All plumbing in . . . Camps shall comply with the rules and regulations of the State Sanitary Code and with any and all local ordinances pertaining to plumbing and the disposal of sewage and other water-carried wastes.

Maine

See Sanitation: Sewage and Liquid Waste Disposal

Maryland

Where electrical service is used, the installation and use of such facilities shall conform with all applicable codes.

Massachusetts

Installation and maintenance of plumbing. The operator shall install all pipes, pumps, and other plumbing fixtures in accordance with acceptable plumbing standards and he shall maintain them in good working order.

Cross connections prohibited. The operator shall not permit any physical connection to exist between any pipe carrying water from a source approved in accordance with Section 430.301 and any pipe carrying water from any other source without the written approval of the Massachusetts Department of Environmental Quality Engineering.

See Sanitation: Safe Water Supply and Safe Ice Supply
Michigan

Heating. Heating shall be by one or more approved sealed combustion heaters drawing combustion air directly from the outdoors and installed in accordance with the manufacturer's specifications, or by a central heating plant installed in an enclosure providing a minimum one hour resistance to fire, including "B" labeled fire door and frame assemblies in an interior door opening to this enclosure and an approved fire damper in any duct piercing this enclosure located where the enclosure is pierced. Air for proper combustion shall be provided directly from the outdoors through a permanently open louver.

A combustion type water heater shall be installed in the same enclosure or in a similar enclosure of the same construction.

Underwriters' laboratories approved, permanent, fixed-type electrical heating, such as panel or baseboard type, may be approved in any location.

A portable auxiliary heating unit shall not be used in a camper occupied building.

A boiler, if used, shall be inspected and a certificate provided as required by the boiler division, state department of labor.

A fireplace opening shall have an approved screen or glass device to prevent the spread of fire. In new fireplace construction a minimum masonry facing around the fireplace opening of eight inches to the side, 12 inches above, and 16 inches at the floor shall be provided and the chimney shall have an approved flue lining.

Heating equipment shall be capable of maintaining a temperature of at least 70° F at a point two feet above the floor. An accurate thermometer shall be provided. A portable heating device or space heater shall not be used.

A fireplace shall be protected by a screen or glass device to prevent burns. A hot water and steam radiator and pipe shall be shielded to prevent burns.

Plumbing. A plumbing fixture and water and waste pipe shall be properly installed and maintained in good sanitary working condition.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Maintenance Supervisor and Camp Maintenance

Minnesota

All new plumbing shall be installed according to the regulations of the State Board of Health and the provisions of the Minnesota Plumbing Code as adopted by the State Board of Health. Alterations to existing plumbing, when undertaken, shall conform to the provision of the Minnesota Plumbing Code. Where existing plumbing defects are found to create a serious public health hazard, correction shall be undertaken immediately.

See Site and Facilities: Development Plan Approval and New Construction Approval

Mississippi

When electrical systems are installed in camps, they shall be approved, installed, and maintained in accordance with the provisions of the National Electrical Code.

(continued)
Mississippi (continued)

Electric Safety

(1) The electrical installation at all newly constructed swimming and diving areas shall comply with and be maintained in accordance with requirements of the latest edition of the National Electrical Code.

(2) Existing installations shall, upon application, be inspected and granted a variance if a hazard does not exist.

(3) All swimming pools with underwater lights, regardless of construction date, shall comply with the latest edition of the National Electric Code requirements pertaining to underwater lights.

(4) Defects in the electrical installations of underwater lights shall be repaired, removed, or disconnected immediately upon notice by the Board.

(5) All electrical wiring, where exposed and accessible to bathers, shall be in rigid conduit or electrical metallic tubing and all boxes, fittings, and accessories used in damp or wet locations shall be installed and equipped to prevent the entrance of water.

(6) Distribution centers, where fused switches or circuit breakers are grouped, shall be enclosed and inaccessible to all except authorized individuals.

(7) The crossing of outdoor swimming and diving areas by open overhead electrical conductors shall be prohibited.

(8) Overhead electrical conductors crossing playgrounds contiguous to outdoor swimming and diving areas shall comply with the requirements of the latest edition of the National Electrical Code.

(9) All metal fences or railings on which a broken electrical conductor might fall shall be effectively grounded.

(10) All water and other piping to and from the swimming and diving areas, including inlet and outlet pipes, shall be metallically bonded together and adequately connected to the same grouping electrode used to ground the neutral conductor of the electrical system. This shall be in addition to the grounding requirements for electrical equipment and circuits as required by the latest edition of the National Electrical Code.

(11) Pumps, filters, and other mechanical and electrical equipment shall be enclosed in such a manner as to be accessible only to authorized individuals.

(12) Construction and drainage shall be such as to avoid the entrance of accumulation of water in the vicinity of the electrical equipment.

(13) Electrical installations at all swimming and diving areas and any future additions or modifications to such installations, prior to being placed in service and every three years thereafter, shall be inspected and approved in accordance with these regulations.

(continued)
Mississippi (continued)

Heating devices, their installation, operation, and maintenance shall be in compliance with existing and applicable State and local laws, ordinances and regulations. The National Fire Protection Association Life Safety Code shall be used as the final authority.

Radiators, registers, steam and hot water pipes shall have protective covering or insulation for the protection of campers and staff.

Floor furnaces, open grate gas heaters, electric heaters, or other portable heaters shall not be operated by campers. When fuel ignition type heaters are used, they shall be properly vented and installed with permanent connections and protectors and shall have sealed combustion chambers.

Plumbing Fixtures

(1) Cross-connections shall not be permitted.

(2) A cross-connection shall be considered broken where a minimum air gap of at least twice the diameter of the water pipe is provided, where potable water enters the pool, and where pool water or water from the recirculation system is discharged to a sewer system.

(3) Backflow shall not be permitted. A potable water distributing pipe shall be considered as protected against backflow from any plumbing fixture or other piece of equipment or from any appliance capable of affecting the quality of the water in the potable water supply where an air gap of at least twice the diameter of the water supply pipe has been provided. Where it is not practicable to provide such minimum air gap, the connection of the fixture, equipment, or appliance shall be equipped with a backflow preventer assembly of a type and at a location provided by the Board.

(4) The Board may require that a backflow preventer assembly of an approved type be installed at any fixed potable water outlet to which a hose may be connected and used in contact with liquids or other substances.

(5) The Southern Plumbing Code shall be final authority.

See Site and Facilities: Development Plan Approval and New Construction Approval

Nebraska

See Sanitation: Safe Water Supply and Safe Ice Supply

Nevada

See Sanitation: Safe Water Supply and Safe Ice Supply

New Hampshire

See Sanitation: Safe Water Supply and Safe Ice Supply

New Jersey

Heating equipment, when supplied, shall be capable of maintaining a temperature of at least 68° F at a point three feet above the floor, when the outside temperature is 0° F. An accurate thermometer shall be provided. A portable heating device or space heater shall not be used.

(continued)
Fireplaces, hot water and steam radiators, and pipes shall be shielded to prevent burns.

A camp shall comply with applicable local building, plumbing, electrical, and similar codes.

New York

**Electrical safety.** All new electric wiring and lighting fixtures shall be installed in accordance with the local building code or the national electric code of the National Fire Protection Association and all existing electrical service, wiring, and fixtures shall be in good repair and safe condition. Where conditions indicate a need for inspection, and on a new or remodeling project, the electrical service and wiring shall be inspected by a qualified electrical inspector and a copy of the certificate or approval shall be submitted to the permit issuing official.

**Heating.** Stoves or other heat sources, where provided, shall be installed and maintained in accordance with the manufacturer's instructions to avoid fire hazards and dangerous concentrations of fumes or gas. Water heaters shall not be installed in sleeping quarters.

Camps occupied between October 1 and May 1 shall have at least one building with heating facilities for emergency use.

See Sanitation: Safe Water Supply and Safe Ice Supply

North Carolina

See Site and Facilities: Facilities Design--Site and Facilities Design

Ohio

**Plumbing.** All plumbing shall be satisfactory. New plumbing shall be installed in accordance with the local plumbing code. In the absence of a local code, all plumbing shall be installed in accordance with the Ohio Plumbing Code as adopted by the Board of Building Standards under authority of Chapter 3781 of the Revised Code.

**Electrical service.** Electrical systems installed in camps shall be approved, installed, and maintained in accordance with the provisions of applicable local and state codes.

All heating devices shall be installed and operated in such a manner as to avoid both a fire hazard and a dangerous concentration of fumes or gas.

Oregon

Water distribution systems shall comply with the Department of Commerce Plumbing Code.

See Site and Facilities: Facilities Design--Site and Facilities Design

See Sanitation: Sewage and Liquid Waste Disposal

Pennsylvania

**Building.** Plumbing shall be so sized, installed, and maintained as to:

1. Carry adequate quantities of water to required locations throughout the organized camp or campground.
2. Properly convey sewage and liquid wastes from the establishment to the sewerage or sewage disposal system.

(continued)
(3) Prevent contamination of the water supply.
(4) Not create an insanitary condition or nuisance.

Utilities and service. No person shall cause the water, or other utility, service, facility, or equipment which is required to be made available under these minimum standards to be shut off or removed except for such temporary period as may be necessary during actual repairs or alterations or during temporary emergencies when curtailment of service is approved by the director.

All electrical fixtures and wiring shall be installed in compliance with applicable state or local codes or in their absence, the Southern Standards Building Code.

All electrical installations and wiring shall be maintained in good repair and shall comply with all local and state codes and/or National Underwriters Association Code.

All permanently connected extension cords of electrical wiring on the ground shall be prohibited.

All gas or oil burning heating and/or cooking facilities provided in any organized camp shall be properly vented and maintained. No open-faced gas and oil burning heaters shall be allowed under any circumstances.

All plumbing in camps shall comply with provisions of the Utah Plumbing Code, and applicable local plumbing codes.

Where permanent plumbing fixtures are not feasible, exception to the above requirements can be made upon approval of the Director. Separate facilities for men and women are not required for single-family use.
SITE AND FACILITIES: Facilities Design—Heating, Electricity, and Plumbing (continued)

**Vermont**

**Plumbing**

Plumbing shall be so sized, installed, and maintained as to convey adequate quantities of water to required locations throughout the establishment, prevent contamination of the water supply, properly convey sewage and liquid wastes from the establishment to the sewerage or sewage-disposal system, and so that the sewage does not constitute a source of contamination of food, equipment, or utensils or create any other insanitary condition or nuisance.

**Compliance requirements:**

All plumbing installed in new buildings shall conform to Health Regulations, Chapter 5, Subchapter 15, "Plumbing Regulations." Plumbing in buildings that exist on the effective date of these regulations shall conform as near as practicable to the state's plumbing regulations.

All plumbing shall be adequately sized and sloped, and there shall be no exposed pipes directly over food preparation or food storage areas.

Drain lines from equipment shall not discharge waste water in such a manner as will permit the flooding of floors or the flowing of water across working or walking areas, or into difficult-to-clean areas, or otherwise create a nuisance.

All plumbing shall be installed and maintained so as to prevent backflow of water or waste into the water distribution system or into food-contact equipment and devices.

A non potable water system is permitted to serve water closets, urinals, air conditioning units, fire protection systems, or hot water heating systems as long as there is no physical or direct connection to the potable water supply, and the non-potable pipes are painted yellow.

See Sanitation: Safe Water Supply and Safe Ice Supply

**Washington**

See Sanitation: Sewage and Liquid Waste Disposal

**West Virginia**

All electrical installations and wiring shall be maintained in good repair and shall comply with all local and state electrical codes and ordinances and/or the National Electric Underwriters Association Code.

All permanently connected extension cords or electrical wiring on the ground shall be prohibited.

**Buildings**

All gas or oil fired heating equipment shall be of an approved type.

A model or sample of every such heating device, except hot plates and cooking ranges, shall have been tested and approved by a nationally recognized standard or nationally recognized testing laboratory and such equipment shall have attached thereto an insignia of approval by such standard or testing laboratory.

(continued)
All gas or oil fired heating equipment, except hot plates and cooking ranges, shall be equipped with a 100 percent safety cutoff pilot.

The construction and installation of gas or oil fired heating equipment shall be such that all noxious flue gases shall be discharged through the flue outlet. Venting practices shall be in conformity with the standards of the National Board of Fire Underwriters and the National Fire Protection Association.

Unvented gas or oil fired heating equipment shall not be used.

All vented gas or oil fired heating equipment shall have a draft hood or equivalent construction.

Vents shall be installed as nearly vertical as possible and shall be equipped with a rain cap.

Connections to gas or oil fired heating equipment shall be made only of rigid or semi-rigid metallic pipe or tubing.

Open faced gas or oil fired heating equipment shall be prohibited.

Gas or oil fired water heaters, cooking ranges, and hot plate burners shall not be used as substitutes for room heating equipment.

Liquified petroleum gas for cooking or heating purposes shall not be permitted to be used in any organized camp unless the containers are properly connected by copper or other suitable metallic tubing.

Liquified petroleum gas containers shall be securely fastened in place and protected from the weather.

No liquified petroleum gas container shall be located within any building of any organized camp or within five feet of a door thereof.

See Sanitation: Toilet Facilities
See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Safe Water Supply and Safe Ice Supply

See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Safe Water Supply and Safe Ice Supply
Arkansas
See Sanitation: Maintenance Supervisor and Camp Maintenance

Colorado
Playground equipment, such as swings, merry-go-rounds, slides, jungle gym, etc., shall be securely anchored to concrete footing or other approved footing. All swings shall have canvas seats.

See Program Safety: Identification and Minimization of Hazards

Illinois
Where playground equipment is provided, it should be away from natural pathways of traffic. Steps leading up to slides should have handrails.

Playground equipment should be structurally sound, free from sharp or rough surfaces which would likely inflict contusions or abrasions and firmly anchored. Swings offer special hazards which can be minimized by using seats of light-weight material such as belting, rubber, or heavy canvas.

Massachusetts
Equipment used for arts and crafts shall be in good repair, of safe design, properly installed and used with proper safety precautions.

Athletic equipment including but not limited to gymnastic apparatus; volleyball and/or basketball standards; football, hockey, and soccer goals shall be set up and maintained in accordance with manufacturers' standards.

All playing fields and surfaces shall be kept free of holes and other obstructions which may create an accident hazard.

Playground equipment such as but not limited to climbing apparatus, slides, swings, and swing sets shall:

1. Be in good repair and of safe design. Safe design includes being free of rough edges, protruding bolts and possibility of entrapment of extremities.
2. Be securely anchored to concrete or other suitable footing.
3. Not have an asphalt or concrete surface under and around it.
4. Have canvas or other pliable seats on swings.

Michigan
Equipment used in the camp program shall be of good quality and not present undue risk to children.

Mississippi
Equipment used for arts and crafts shall be in good repair, of safe design, and properly installed.

Commercial playground equipment shall be securely anchored to concrete or other approved footing. All swings shall have canvas or other pliable seats.

See Site and Facilities: Facilities Design--Site and Facilities Design

New Jersey
Equipment used in the camp program shall be of good quality and not present undue risk to children.

New York
No personal weapons, bows, rifles, or similar equipment, shall be brought to camp without the camp operator's knowledge and permission.

(continued)
### SITE AND FACILITIES: Facilities Design—Playground and Recreational Equipment

(continued)

<table>
<thead>
<tr>
<th>Location</th>
<th>Requirements</th>
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<tbody>
<tr>
<td>New York (continued)</td>
<td>Such articles permitted in camp shall be kept in a locked cabinet by the operator and used only by the owner in accordance with camp safety regulations. All equipment shall be free of hazards, securely anchored where necessary, installed, and used in accordance with manufacturer's instructions and inspected by the camp operator at frequent intervals for defects.</td>
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<tr>
<td>Oregon</td>
<td>Equipment used in organizational camp programs shall be maintained in good condition and shall not present undue risk to users.</td>
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<tr>
<td>Texas</td>
<td>Equipment used in all recreational programs shall be kept in good condition and present no hazard to the user at any time.</td>
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All buildings, permanent and semi-permanent, in which groups of people live, eat, sleep, or assemble shall be provided with ready exits for use in case of fire and these exits shall be conspicuously marked or designated.

All refuse containers inside permanent or semi-permanent structures shall be of fire-resistant construction.

Permanent and semi-permanent structures in any camp shall be so located as to have the following minimum distances between such structures:

- Cabins: 30 feet
- Lodges: 40 feet
- Bunkhouses: 40 feet
- Cottages: 40 feet
- Dormitories: 40 feet
- Multifamily Dwellings: 30 feet
- Tents: 20 feet
- Trailers: 30 feet

Provided, that spacing of existing structures at the time these regulations become effective shall be considered approved unless a serious fire hazard is constituted.

See Site and Facilities: Site Location—General Location and Adequate Space
See Sanitation: Toilet Facilities

Building and structures used or intended for sleeping purposes which do not exceed any one of the limitations set forth below, shall conform to the provisions of Section B983 "Special Buildings, Tents, and Tent Structures" and B985 of this chapter. (1) One-story in height, (2) 800 square feet in floor area, (3) Maximum housing of 12 persons.

For the purpose of this section, groups of buildings or structures within a line circumscribing such buildings or structures shall be considered as one building or structure provided all of the criteria itemized in Section B982(a) (1), (2), and (3) are met. Exception: Buildings or structures used exclusively for living and sleeping purposes by staff personnel only may be constructed in accordance with the provisions of these regulations for Group I Occupancy.

Buildings and structures used or intended for sleeping purposes including those so used in whole or in part by staff personnel, and which exceed any one of the limitations set forth in Section B982(a), shall conform to the provisions of Section B984 "Basic Buildings and Structures" and B985 of this chapter.

Buildings and structures which are not used for sleeping purposes shall be classified into the occupancy group they most nearly resemble. Such buildings and structures shall conform to the requirements for their designated occupancy classification as specified in these regulations (continued)
California (continued)

except that the provisions of Section 8985 shall supersede any similar provisions of Section 8985 shall supersede any similar provisions contained in any other chapter of these regulations.

In addition to the provisions of Section 8985, special buildings conforming to the limitations specified in Section 8982(a) shall conform to the following. (1) The flame spread and point rating of all interior finish materials shall not exceed two hundred twenty-five (225) as determined by Standard Test Method No. 723, UL Inc. (2) Every room or area housing more than eight persons shall be provided with not less than two approved exits, each of which shall be direct to the exterior and shall not less than 28 inches in clear width and 6 feet, 8 inches in height. Rooms or areas housing eight or less persons shall be provided with at least one such exit direct to the exterior. (3) Every exit door shall be openable from the inside without the use of any key, special knowledge or effort. (4) Exit doors need not be hung to swing in the directions of exit travel. Where exit doors are hung to swing in the direction of exit travel, a landing, conforming to the provisions of Section 3303(b), UBC, shall be provided. (5) When the distance (measured vertically) between the ground level and the floor level exceeds eight inches, a stairway shall be at least as wide as the door it serves. Exception: In lieu of a stairway, a ramp having a slope of not more than one foot of rise for each eight feet of run may be provided. (6) When the floor level at any door opening of any building or structure is more than 30 inches above the adjacent ground level, handrail or guardrails shall be provided on the landing, balcony or porch, and on every stairway or ramp to ground level. (7) Buildings and structures or groups of buildings and structures shall be separated from each other by not less than 10 feet. This subsection shall not apply to existing buildings and structures of existing Group D, Division 4 Occupancies.

For the purpose of this chapter, a tent or tent structure is defined as any shelter of which 25 percent or more of the walls or roof, or both, are constructed of, or covered or protected by, a canvas or any other fabric material.

In addition to the provisions of Section 8985, tents and tent structures, or groups thereof, shall conform to the provisions of Section 8983(a) except as follows: (1) Regardless of any other provisions of this chapter, heating of tents and tent structures shall be prohibited unless written permission is obtained from the State Fire Marshal. (2) All canvas or other fabric material shall be treated and maintained in a flame-retardant condition. Exceptions: (a) Tents having area of not more than 80 square feet. (b) Canvas or materials used exclusively to protect windows and similar openings in walls. (c) Canvas or materials used as a windbreak enclosure of not more than three sides and open to the sky. (Note: It is not the intent of Section 8983(b) that strict adherence to the width and height requirements of exit openings be enforced for exits from tents.)

Buildings and structures, or portions thereof, used or intended for sleeping purposes and which exceed the height, area, or capacity limitations specified in Section 8982(a), shall conform to the provisions of this section. (a) Buildings and structures or portions thereof, shall not exceed the limits of area, height, and type of construction specified in these regulations for a Group D, Division 3 Occupancy. Such buildings and structures shall be of not less than one-hour fire-resistive construction throughout. (b) The fire-resistive protection of exterior walls and openings, as determined by location (continued)
SITE AND FACILITIES: Facilities Design—Fire Design and Materials/Fire Exits
and Alarm Systems (continued)

California (continued)

on property shall be in accordance with the provisions of these regulations for a Group D, Division 3 Occupancy.

Stairs, exits, and smokeproof enclosures shall be provided in accordance with the provisions of Chapter B33.

Exits shall be enclosed as specified in Chapter B33. Elevator shafts, vent shafts, and other vertical openings shall be enclosed and enclosures shall be as set forth in Chapter B17.

Automatic fire extinguishing systems, standpipes, and basement pipe inlets shall be installed when and as specified in Chapter B38.

Every building and structure used or intended for sleeping purposes shall be provided with an automatic smoke or heat detection system throughout. Such systems shall conform to the appropriate provisions of Part 3, Title 24, CAC, and shall be approved and listed by the State Fire Marshal. Exception: An automatic smoke or heat detection system shall not be required in buildings and structures where sleeping is limited to the first story.

The provisions of this Section shall apply to the premises and to all buildings and structures of all organized camps. (a) The installation of all electrical wiring shall conform to the applicable provisions of Part 3, Title 24, CAC. (b) Heating equipment, and the installation thereof shall conform to the provisions of Chapter B37 and Part 4, Title 24, CAC. (c) Motion picture machine booths shall conform to the requirements of Chapter B40. (d) Interior finish shall conform to the requirements of Chapter B42, except as permitted in Section B983(a) (1). (a) All exterior openings in rooms containing central heating equipment, low-pressure boilers or water heating boilers used as part of the heating system, if located below openings in another story, or if less than 10 feet from other doors or windows of the same building, shall be protected by a fire assembly having a 3/4-hour fire-resistant rating. Such fire assemblies shall be fixed, automatic, or self closing. Exception: The requirement for 3/4-hour fire assembly protection of openings may be deleted if the entire room is protected by an automatic sprinkler system conforming to the provisions of Chapter B38. (f) Every room containing central heating equipment, low-pressure boiler or water heating boiler used as part of the heating system shall be separated from the rest of the building by a One-Hour Fire-Resistive Occupancy Separation with all openings protected as set forth in Table 5A, UBC. Exception: When any such opening is protected by a pair of fire doors, the inactive leaf shall be normally secured in the closed position and shall be openable only by use of a tool. An astragal shall be provided and the active leaf shall be self-closing. (g) For purposes of determining exit requirements, the occupant load of every building, tent, or tent structure used or intended for sleeping purposes shall be determined on the basis of not less than 30 square feet of floor area per person for single tier beds, and 20 square feet of floor area per person for double tier beds. (h) The construction and installation of all tanks, cylinders, equipment, and system used or intended for use in conjunction with any liquefied petroleum gas shall conform to the provisions of Subchapter I, Chapter 4, Title 8, and Part 4, Title 24, CAC. Exception: Permits and fees . . . not . . . required in an organized camp. (i) Heating units used as an integral part of an air conditioning and ventilation system shall be installed in accordance with Sections B985(b), B983(e), and B985(f).

(continued)
Every Group D, Division 4 Occupancy, in addition to the requirements of Section 9.50(a), shall conform to appropriate provisions of these regulations.

Required access roads from every building to a public street shall be all-weather hard-surfaced (suitable for use by fire apparatus) right-of-way not less than 20 feet in width. Such right-of-way shall be unobstructed and maintained only as access to the public street. Exception: Enforcing agency may waive or modify.

Combustion engines and gas turbines shall be maintained in accordance with NFPA 37-1967.

The number of occupants of any building, structure, or portion thereof, shall not exceed the permitted or posted capacity.

Flammable liquids shall not be placed or stored in any special building, tent, or tent structure as defined in Section 9.83, Part 2, Title 24, CAC. (Paraphrased) Exception: Flammable liquids may be used in special buildings only (not in tents or tent structures) when such use is for heating purposes.

Portable fire extinguishers having a minimum rating of 2A, or an extinguishing medium of equal protection, shall be provided and shall be conspicuously located so that no person need travel more than 100 feet from a building or structure to reach the nearest appliance. (Note: Equal protection may include, but is not necessarily limited to: five gallon pump cans; fixed garden hoses of adequate lengths; barrels of water with buckets; etc.)

No combustible material shall be placed or stored within 10 feet of any building or structure.

The space surrounding every building or structure shall be maintained in accordance with the following: Any person that owns, leases, controls, operates, or maintains any building or structure in, upon, or adjoining any mountainous area or forest-covered lands, brush covered lands, or grass-covered lands, or any land which is covered with flammable material, shall at all times do all of the following:

1. Maintain around and adjacent to such building or structure a firebreak made by removing and cleaning away, for a distance of not less than 30 feet on each side thereof or to the property line, whichever is nearer, all flammable vegetation or other combustible growth. This section does not apply to single specimens of trees, ornamental shrubbery, or similar plants which are used as ground cover if they do not form a means of rapidly transmitting fire from the native growth to any building or structure. (2) Maintain around and adjacent to any such building or structure additional fire protection or firebreak made by removing all brush, flammable vegetation, or combustible growth which is located from 30 feet to 100 feet from such building or structure or to the property line whichever is nearer, as may be required by the inspection authority if he finds that, because of extra hazardous conditions, a firebreak of only 30 feet around such building or structure is not sufficient to provide reasonable fire safety.

2. Grass and other vegetation located more than 30 feet from such building or structure and less than 18 inches in height above the ground may be maintained wherever necessary to stabilize the soil and prevent erosion.

3. Remove that portion of any tree which extends within 10 feet of the outlet of any chimney or stovepipe. (4) Maintain any tree adjacent to (continued)
California
(continued)

or overhanging any building free of dead or dying wood. (5) Maintain
the roof of any structure free of leaves, needles, or other dead
vegetative growth. (6) Provide and maintain at all times a screen over
the outlet of every chimney or stovepipe that is attached to any fire-
place, stove, or other device that burns any solid or liquid fuel. The
screen shall be constructed of non-flammable material with openings of
not more than 1/2 inch in size.

Every organized camp shall provide and maintain a device or devices
suitable for sounding a fire alarm. Such device or devices may be of
any type acceptable to the inspection authority provided they are
distinctive in tone from all other signaling devices or systems and are
to be audible throughout the camp premises.

When an automatic heat or smoke activated fire alarm system is provided,
all signaling devices as required by this section shall be identical
in tone to that of the automatic system.

Every organized camp shall institute fire training programs for all
employees in the use of all fire extinguishing equipment and methods
of evacuation, and shall establish procedures which shall, as far as
possible, be followed in the event of fire or any other emergency. If
located in a forest area a plan shall be prepared for the evacuation of
the camp in case of an approaching forest fire or other emergency.

Within 24 hours after arrival, every group of persons attending an
organized camp shall be made familiar with the method by which the fire
alarm may be activated and with the procedures to be followed upon
notification of fire.

At least one fire drill shall be held within 24 hours of the commencement
of each camping session. Additional drills shall be conducted at least
once each week thereafter. When sessions exceed a seven-day period,
at least one drill shall be held during night-time sleeping hours.

Upon notification of fire, fire drill, or upon activation of the fire
alarm all buildings and structures shall be immediately evacuated in
accordance with the established fire plan.

Existing buildings housing existing Group D, Division 4 Occupancies shall
conform to or be made to conform to the Special Requirements of this
article and Section TI9-998, Part 6, Title 24, CAC, which reads:
Existing buildings and structures housing existing Group D, Division 4
Occupancies established prior to July 1, 1971, may have their use con-
tinued if they conform, or made to conform, to the provisions of Part 2
to the extent that reasonable and adequate life safety against the
hazards of fire, explosion, and panic is substantially provided and
maintained. Additional means of egress, the installation of automatic
sprinkler systems, area separations, or automatic fire alarm systems
may be required to provide reasonable fire and panic safety. (Note:
It is the intent of this section that every existing occupancy need not
mandatorily conform to or be made to conform to the requirements for
new construction. Reasonable judgment in the application of requirements
must be exercised by the enforcing agency.)

Colorado

The camp shall provide a separate and distinctly recognizable fire
alarm system. This system shall be used for fire drills or other
emergency such as a natural disaster or atomic attack, etc.

(continued)
Colorado
(continued)

All tents shall be treated with fire retardant prior to the opening of camp each year.

(1) Certification of this treatment shall be available for inspection.

(2) Plastic tents of any type shall not be allowed.

See Program Safety: Emergencies and Evacuations--Fire Regulations and Equipment (Moveable)

Connecticut

"Each dwelling unit, building, and structure . . . shall present no health or fire hazard as so certified . . . by the state department of health or state fire marshal, as the case may be . . . ."

See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing


Delaware

Any permanent building in which persons are housed shall provide ready exit in case of fire. Approved fire-fighting apparatus shall be conveniently accessible.

See Site and Facilities: Site Location--Drainage

Florida

All buildings covered by the provisions of this chapter shall conform to the requirements established by the laws of this state and regulations or standards issued by the state fire marshal.

Illinois

All shelters of more than one story above ground shall have at least two approved means of escape in case of emergencies and shall provide for proper fire-fighting equipment. The State of Illinois Fire Marshal's office should be contacted for guidance in number, type, and design.

Exception. Tents or other temporary shelters may be accepted at the discretion of the Department in lieu of the fore-going requirements. Rule 5.02 and 5.03 do not apply to tents or other temporary shelters.

It is recommended that the licensee contact the State of Illinois Fire Marshall's Office with regard to appropriate fire prevention provisions as well as any required fire fighting equipment. The licensee must comply with the State of Illinois Fire Marshall's regulations.

Indiana

All sleeping quarters intended for use by 10 or more persons, central dining facilities, and common assembly rooms shall have at least two doors remotely separated so as to provide alternate means of escape to the outside or to an interior hall.

Sleeping rooms and common assembly rooms located above the first story shall have two separate and independent means of egress and located so that all persons are situated between approved exit facilities.

Kentucky

Safety and Accident Prevention. (1) All camps shall comply with applicable rules and regulations of the State Fire Marshal and (continued)

Kentucky (continued)

applicable local fire codes pertaining to fire safety, fuel supply, and fuel connections. (2) In every camp with an electrical system, the wiring, fixtures, and equipment shall be installed and maintained in accordance with applicable codes and regulations.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location

See Site and Facilities: Shelters for Living and Sleeping—Beds, Bedding, and Towels

See Sanitation: Toilet Facilities

Maine

The operator shall provide facilities, equipment, and fire breaks, for fire prevention and fire fighting.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location

Massachusetts

Smoke detectors required. The operator shall provide smoke detectors in accordance with Section 2100.18 of the State Building Code and may be either A.C. wired or battery operated.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location

Michigan

Fire warning. In existing buildings housing over 25 persons shall have electrical or manual fire alarm system. In new construction, approved closed circuit, self supervised alarm system.

Fire. A new building and a conversion of an existing building, if multi-story shall be of minimum one hour fire resistant construction, unless the construction is of solid or laminated wood timbers not less than three inches in thickness. If one story, construction may be less than fire resistant if it complies with other provisions of this subpart.

An existing licensed camp may be certified for continued use, if it complies with other provisions of this subpart for existing facilities.

The alphabetical classification of finish materials is for flame spread, fuel contribution, and smoke development as determined by the tunnel test in accordance with NFPA 255-1972, ASTM-E-84-1968, or UL-723-1973 and grouped as follows:

<table>
<thead>
<tr>
<th>Class</th>
<th>Flame Spread</th>
<th>Fuel Contributed</th>
<th>Smoke Developed</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>0-25</td>
<td>0-35</td>
<td>0-50</td>
</tr>
<tr>
<td>B</td>
<td>26-75</td>
<td>36-75</td>
<td>51-125</td>
</tr>
<tr>
<td>C</td>
<td>76-200</td>
<td>76-200</td>
<td>126-200</td>
</tr>
</tbody>
</table>

The same alphabetical classification is used for combustibility of prefabricated acoustical tile units only, under federal specifications SS-A-118B-1958.

The documents referred to in subrules (1) and (2) may be purchased from the Department of Social Services, 300 South Capitol Avenue, Lansing, Michigan 48926 or NFPA 255-1972 from the National Fire Protection Association, 600 Batterymarch Street, Boston, Massachusetts 02110 (continued)

In new construction, additions, and conversions, interior finish classification shall be that of the basic material used without regard to subsequently applied paint or other covering in an attempt to meet the classification. Such basic material shall be minimum class "B" in means of egress and minimum class "C" in other areas.

Paper, cardboard, asphalt paper, or other highly flammable material shall not be used for the interior finish of a building.

Where a sleeping occupancy is maintained on a second floor or over a basement area, the ceiling of the first floor or basement shall be protected with 5/8 inch Underwriters Laboratories listed gypsum wallboard or any other proven assembly of materials that will provide a minimum one-hour's resistance to fire, unless such construction is of solid or laminated wood timbers not less than three inches in thickness and installed so as to be smoke tight. A loft above ground level not furnished with escape access directly to the ground shall not be used to house campers.

"Means of egress" means the entire way and method of passage to free and safe ground remote from a building. A means of egress shall be maintained in unobstructed, easily-traveled conditions at all times. Exposure to inherent hazards of the building, such as heating plant, kitchen, flammable storage, or other similar conditions is not permitted.

Furniture, equipment, and utility materials shall not be stored or maintained in a location of position which they are likely to fall into, be pushed into, or be obstructive in any way to means of egress.

A building with an occupancy of more than 12 persons including staff shall be provided with at least two separate and independent means of egress located as far apart as practical, and in no case less than 50 percent of the longest dimension of the building. Each door shall be hung to swing in the direction of egress.

An occupancy above the first floor shall be provided with two separate and independent means of egress, so located that all persons are located between approved exit facilities. An exitway shall lead to an approved outside fire escape or to an interior stairway enclosed with an assembly of materials affording substantial protection from fire and leading directly to the outdoors at grade.

A required exit from a facility for an occupancy of more than 25 persons, or where the exit is not readily visible to the occupant, shall be designated by an illuminated exit sign. Directional exit signs shall be installed where needed.

Lighting shall be provided for a stairway, corridor, and fire escape that constitutes a required means of egress. In new construction or remodeling, the lighting required by this rule shall be installed on separate circuits in non-flexible metallic conduit and fused ahead of the main switch or disconnect.

(continued)
Michigan (continued)

An assemblage area, such as a recreation room, dining hall, or chapel shall be maintained and arranged in accordance with the Regulations Governing Places of Public Assemblage promulgated pursuant to Act No. 207 of the Public Acts of 1941, being MCLA 29.3a et seq, which may be obtained from the fire marshal division of the department of state police. Each door from a room occupied by campers shall enter a corridor between exits or there shall be direct egress to the outside from each room.

A required exit door shall be a side-hinged, swing door only. In new construction an exit door shall be not less than 38 inches wide. A door, forming part of a means of egress where door hardware is used, shall be of a type that is nonlocking against egress and operable with a single motion. The use of hooks and eyes, bolts, bars, and similar devices is prohibited on a door provided for exit purposes or designated as an exit.

An outside stairway when used as part of a means of egress shall be protected by closed walls directly under the stairway and for a distance of six feet in all other directions. Windows may be allowed within this area if they are stationary, and are of steel sash and glazed with wired glass of at least 1/4 inch thickness.

In an existing building housing more than 25 persons, an electrical or manual fire alarm system shall be established and maintained. In new construction an approved closed circuit, self-supervised, fire alarm system shall be installed.

A building used for sleeping more than 12 persons shall be protected throughout with an approved automatic fire detection system, or a staff member on night watch awake and dressed shall be provided to make rounds of all floors of all buildings at frequent intervals between the hours of 10 p.m. and 7 a.m. or other additional times when occupants are sleeping.

Minnesota

See Site and Facilities: Facilities Design--Site and Facilities Design

Mississippi

The procurement, construction, and maintenance of resources, equipment, and buildings shall be in conformance with existing and applicable State and local laws, ordinances, and regulations dealing with fire safety. The National Fire Protection Association Life Safety Code shall be used as the final authority.

Means of Egress

(1) The means of egress from all structures shall be maintained in an unobstructed, easily travelled condition at all times. Exposure to inherent hazards of the building such as heating plant, kitchen, flammable storage, or other similar conditions is not permitted. Furniture, equipment, and utility materials shall not be stored or maintained in a location or position which may cause them to fall into, be pushed into, or be obstructive in any way to the means of egress.

(2) A building with an occupancy of more than 12 persons, including staff, shall be provided with at least two separate and independent means of egress located as far apart as practical and, in no case,

(continued)
less than 50 percent of the longest dimension of the building. Each door shall be hung to swing in the direction of egress. Where a sliding door is the only means of egress, such door shall be kept open a minimum of three feet while the building is occupied.

(3) An occupancy above the first floor shall be provided with two separate and independent means of egress and located so that all persons are situated between approved exit facilities. An exitway shall lead to an approved outside fire escape or to an interior stairway enclosed with an assembly of materials affording substantial protection from fire and leading directly to the outdoor at grade.

(4) A required exit from a facility for an occupancy of more than 25 persons, or where the exit is not readily visible to the occupants, shall be designated by a luminescent exit sign. Directional exit signs shall be installed where needed.

(5) Emergency lighting shall be provided for any stairway, corridor, and fire escape that constitutes a required means of egress. In new construction or remodeling of existing structures, where electric power is provided, the lighting required by this rule shall be installed on separate circuits from and fused ahead of the main switch or disconnected. In the event electricity is not available, a battery system shall be provided.

(6) In an assemblage area, such as a recreation room, dining hall, or chapel, each door from a room occupied by campers shall enter a corridor between exits or there shall be direct egress to the outside from each room.

(7) In newly constructed buildings, an exit door shall not be less than 36 inches wide.

(8) A door, forming part of a means of egress where door hardware is used, shall be of a type that is non-locking against egress and operable with a single motion, not to exceed 35 pounds of pressure. The use of bolts, bars, and similar devices is prohibited on any door provided for exit purposes or designed as an exit.

**Fire Warning Equipment**

All multi-story buildings and all areas of occupancy which are deemed to have a high-risk fire hazards shall be protected throughout with a battery-operated automatic fire detection system.

**Tents**

(1) All tents purchased after the effective date of these regulations shall be of the fiber impregnated flame retardant variety.

(2) All tents shall be posted with permanent warning "no open flame in or near this tent." This warning may be on a sign or stenciled directly on the tent.

(3) Campfires and open flames of any type shall be prohibited within 10 feet of any tent.

(4) Plastic tents of any type shall not be allowed.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mississippi</td>
<td>See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing</td>
</tr>
<tr>
<td></td>
<td>See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Reference is made on fire safety in recreation camps to the requirements of the office of the State Fire Marshal.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>Any permanent buildings in which persons are housed shall provide ready exit in the case of fire. Fire apparatus shall be conveniently accessible. Tents shall be made of fire retardant fabrics.</td>
</tr>
<tr>
<td>New York</td>
<td><strong>Building Standards</strong></td>
</tr>
<tr>
<td></td>
<td>(1) All new construction after the effective date of this Subpart shall comply with the State Building Construction Code.</td>
</tr>
<tr>
<td></td>
<td>(2) Means of egress from building used for sleeping quarters by 30 or more persons, shall be protected by a minimum three-quarter fire resistant construction. However, the permit issuing official may issue a variance for one story buildings having direct outside exits from each sleeping quarter.</td>
</tr>
<tr>
<td>North Carolina</td>
<td><strong>Fire Warning Equipment and Emergency Procedures</strong></td>
</tr>
<tr>
<td></td>
<td>(1) Buildings used for sleeping by 50 or more persons or buildings of two or more stories in height used for sleeping shall have a fire alarm system, electrically or manually operated, a fire alarm horn, or siren which can be heard throughout the camp and pull-stations. However, buildings three or more stories in height shall be protected with an automatic fire alarm warning system including smoke detectors; heat detectors shall also be provided when required by the permit issuing official.</td>
</tr>
<tr>
<td>Ohio</td>
<td>See Sanitation: Toilet Facilities</td>
</tr>
<tr>
<td>Oregon</td>
<td>Buildings with an occupancy of more than 12 persons shall be provided with at least two separate and independent means of egress, located as far apart as possible but in no case less than fifty (50) percent of the longest dimension of the building.</td>
</tr>
<tr>
<td>Pennsylvania</td>
<td>See Sanitation: Sewage and Liquid Waste Disposal</td>
</tr>
</tbody>
</table>
Rhode Island

The operator shall provide such facilities, equipment, and fire breaks for fire prevention and fire fighting, as may be required or recommended by applicable Rhode Island State laws or regulations. He shall instruct the occupants of the camp of the measures that they should take in case of fire.

Where a place of assembly or mess hall with a capacity of fifty or more persons is provided, or where eight or more bedrooms are provided above the second floor, or where ten or more people are provided with sleeping accommodations above the second floor, the operator shall comply with the applicable regulations of Chapter 28.1 to 28.28 of Title 23 General Laws of Rhode Island, 1956, entitled, "Fire Safety Code."

South Carolina

All applicable rules and regulations of the State Fire Marshal shall be complied with.

Tennessee

All buildings, permanent and semi-permanent, in which groups of people live, eat, sleep, or assemble shall be provided with ready exits for use in case of fire and these exits shall be conspicuously marked or designated.

All refuse containers inside permanent or semi-permanent structures shall be of fire-resistant construction.

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location

Texas

All permanent and semi-permanent buildings or structures shall be used and maintained in accordance with the provisions and any limitations of the State Fire Marshal and any local ordinances relative to fire prevention.

All buildings, permanent and semi-permanent, in which groups of people live, eat, sleep, or assemble shall be provided with ready exits for use in case of fire and these exits shall be conspicuously marked or designated.

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location

Utah

Local fire and electrical codes must be complied with.

Vermont

See Site and Facilities: Facilities Design--Site and Facilities Design

West Virginia

All buildings or structures shall be maintained and used in accordance with the provisions of the State Fire Marshal’s Office and local ordinances relative to fire prevention.

All buildings in which people eat, sleep, or congregate, shall be provided with ready exits for use in case of fire. All such means of egress shall conform to the rules of the State Fire Marshal’s Office.
SITE AND FACILITIES: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location

**Alabama**

Walls, floors, and ceilings. All permanent and semi-permanent structures used for living and/or sleeping purposes shall be provided with cleanable walls, floors, and ceilings; and these shall be kept clean and in good repair at all times.

See Site and Facilities: Facilities Design--Site and Facilities Design
See Site and Facilities: Facilities Design--Fire Design and Materials/Fire Exits and Alarm Systems

**Alaska**

Windows. Every camp building or tent used for living or sleeping quarters shall have windows or openings so constructed as to admit adequate light.

All places used for human habitation in a camp must be provided with adequate heat, light, ventilation, sanitation, and sufficient cubical content for the occupancy of those persons therein.

See Site and Facilities: Facilities Design--Site and Facilities Design
See Sanitation: Animal Regulations

**Arkansas**

When sleeping quarters other than tents are provided: Windows and openings shall be equal to at least 1/8 of the floor area. They shall be of suitable design, structurally sound, and maintained in good repair. Floors must be smooth and easily cleanable.

See Site and Facilities: Facilities Design--Fire Design and Materials/Fire Exits and Alarm Systems

**California**

Shelters. Shelters in all recreational or educational camps shall be structurally sound and shall provide protection to the occupants against the elements. At least one-half of the floor area of each habitable room shall have a minimum ceiling height of seven (7) feet. Floors of the building used as living quarters shall be constructed of wood, concrete, or other comparable material. Wooden floors shall be of tight, durable construction with a smooth finish and in buildings without a cellar or basement, shall be elevated not less than 18 inches above the average ground level to permit free circulation of air.

All concrete floors shall be smooth finished and the floor level shall not be less than twelve (12) inches above the average ground level.

Each habitable room shall have at least one window or skylight opening directly to the outside. The minimum total window area shall be ten (10) percent of the floor area of each room. When the only window in a room is of the skylight type located in the roof of the building, the total window area shall be fifteen (15) percent of the floor area of such room. At least one window or skylight shall be easily opened for ventilating the room. The total openable window area shall equal at least forty-five (45) percent of the minimum window area required for a room except where the Division of Health approved mechanical ventilation (continued)

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Florida
(continued)

is provided. In computing total window area and openable window area, jalousie doors may be counted.

Illinois
See Site and Facilities: Facilities Design--Site and Facilities Design
See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing
See Site and Facilities: Facilities Design--Fire Design and Materials/
Fire Exits and Alarm Systems
See Sanitation: Bathing, Handwashing, and Laundry

Indiana
See Program Safety: Emergencies and Evacuations--Fire Regulations and
and Equipment (Moveable)
See Site and Facilities: Facilities Design--Site and Facilities Design
See Site and Facilities: Facilities Design--Fire Design and Materials/
Fire Exits and Alarm Systems

Kentucky
All places used for human habitation in a camp shall be provided with
adequate artificial or natural lighting and ventilation and shall be
maintained in a safe and sanitary condition; provided, however, that
artificial lighting shall not be required in tents.

Floors, walls, and ceilings in all permanent and semi-permanent
structures used for living and sleeping purposes shall be kept clean
and in good repair. Tent material shall be flame retardant; provided,
however, that existing camps shall have three (3) years from (1975) the
effective date of this regulation to meet this requirement.

Louisiana
Tents. No habitations or shelters constructed of sacks, rags, bush,
canes, weeds, or refuse material of an objectionable nature, or any
combination of the foregoing, shall be permitted in an . . . Camp; and it shall be the duty of the owner or person legally in charge of the
land upon which any . . . Camp is located or of the operator or person in charge of such . . . Camp, where any such construction exists,
to have it removed from the premises or demolished.

Floors, walls. In addition to the other requirements herein set forth,
all buildings, structures, or tents used or intended or designed to be
used for human habitation hereafter erected in any . . . Camp, shall
meet the following minimum requirements; and it shall be the duty of the
owner or person legally in charge of the land upon which said . . . Camp is located or of the operator or person in charge of such . . . Camp, to see that the following requirements are complied with:
All floors, exterior and interior walls, ceilings, and roofs of House
Court buildings shall be constructed of a good grade of surfaced
lumber or other impervious material, and shall be kept clean at all
times.

Windows. Every living room, or sleeping room, or kitchen, in every
House Court building shall be equal to at least one-eighth (1/8) of
the floor area, except that in no event shall the aggregate window area
of any living room or sleeping room be less than twelve (12) square
feet.

The windows of all rooms in a House Court must open onto unobstructed
areas of adequate dimensions, located on the same lot as the House
Court building they are designed to serve, and must be arranged so
(continued)
Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location (continued)

**Louisiana** (continued)

so that at least one-half of their required aggregate area can be opened unobstructed to the sky.

Every House Court sleeping room must have a floor area of at least eighty (80) square feet and be not less than seven (7') feet in width at any point within that portion of the room measured for computing the minimum area of eighty square feet; and every living room, sleeping room, or kitchen in a House Court building must have a ceiling height of at least eight (8') feet. Attic rooms, or rooms where sloping ceilings occur, need only have the prescribed ceiling height in not less than one-half (1/2) the area of the room.

**Maine**

The operator shall provide for all parts of each building used for human habitation, except tents or lean-to's, at least two accessible exits, including windows, from each floor. Exits shall be marked.

The operator shall be responsible for maintaining free of obstruction all means of exit.

The operator shall install and maintain the structural elements of every habitation in every way fit for use intended.

The operator shall not use or permit the use of any building or shelter for habitation in a recreational camp unless it is structurally safe, adequate in size for use, easy to keep clean, and has a roof that is weathertight.

Sleeping quarters, in permanent dwellings, shall be ventilated by openings to outer air equal to one-tenth (1/10) of the floor area.

**Maryland**

The operator shall keep the space beneath the floors clean and free from every obstruction.

**Massachusetts**

Except if a cellar exists, wooden floors in buildings used for human habitation shall be elevated no less than six inches above average ground level. In new construction or reconstruction at new or existing camps, except if a cellar is provided, wooden floors in buildings used for human habitation shall be elevated no less than 18 inches above average ground level. The operator shall keep the space beneath the floors clean and free from every obstruction.

The operator shall provide for all parts of each building used for human habitation, except tents and lean-to's, at least two accessible exits from each floor, provided that an easily openable window which, when open, is not less than 28 inches in width and 32 inches in height, or equivalent-sized openings in the exterior walls of any floor, shall satisfy the requirement for one exit on that floor if the lower edge of the opening is not more than seven feet above the ground beneath, nor more than three feet above the interior floor level, or above a suitable step or platform. Screens of such floor level, or above a suitable step or platform. Screens of such window exits shall at all times be easily openable from the inside.

The operator shall be responsible for maintaining free of obstruction all means of exit.

(continued)
The operator shall install and maintain the structural elements of every habitation in every way fit for the use intended.

During the period of its use as a camp, the minimum standards of fitness for human habitation required in Article II of this Sanitary Code shall not be applicable to any structure which is required to conform to the standards of habitation contained in this article.

All tent platforms which are raised more than 30 inches off the ground shall have rails around the perimeter at least 36 inches high. There shall be balusters or other ornamental work between the platform and rail so that a sphere of six inches cannot pass through.

No open flames shall be used near any tent. Each tent will have stenciled on both the interior and exterior the words "Do not use any open flames." Any tent purchased for use after the effective date of these regulations shall be constructed of fire proof and non-toxic material.

Every sleeping room shall be ventilated. The area of direct opening to the outside shall be equivalent to at least five percent of the floor area. Where this condition cannot be met, adequate mechanical ventilation shall be provided.

All buildings used as permanent sleeping quarters shall have a minimum ceiling height of seven feet over at least 50 percent of the floor area.

Where floors are provided in buildings, tents, or other structures used for sleeping quarters, they shall be easily cleanable and in good repair, shall be constructed and maintained in a safe condition, shall afford adequate protection against inclement weather, and shall be located and maintained so as to provide easy, unobstructed exit in case of fire or other emergency.
SITE AND FACILITIES: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location (continued)

Nebraska

All structures and shelters used for sleeping quarters shall be protected against the elements.

See Site and Facilities: Facilities Design—Site and Facilities Design

New Hampshire

At least two means of egress shall be provided from all second floor sleeping quarters and from all other sleeping quarters with an occupancy of more than 12 persons.

See Site and Facilities: Facilities Design—Site and Facilities Design

New Jersey

Tents shall be made of fire retardant fabrics.

A tent used for sleeping and living purposes which remains in one location for more than two weeks shall be provided with a floor which is level, easily cleaned, and in good repair.

Sleeping quarters shall be convenient to toilet facilities. A room arrangement shall not be such that access to a sleeping room is only by going through another sleeping room, bathroom, or water closet compartment.

In new construction, an enclosed structure containing sleeping quarters in a resident camp shall be separated from all other such enclosed structures by a distance of not less than 25 feet.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

New York

A tent or building for the use or accommodation of people shall have a satisfactory floor unless exempted in writing by the permit issuing official.

All tents housing five or more persons shall be of the fiber impregnated flame retardant variety or equivalent.

North Carolina

Sleeping quarters may be of various types depending upon the nature of the camp program or the state of development of the physical plant, including dormitory-type buildings, rustic cabins, tents on platforms, "covered wagons," etc. Lodging facilities, whether provided by the camp or by individual campers, shall be kept clean and in good repair.

Ohio

All buildings, tents, platforms, or other structures used for sleeping quarters which are provided by the operator shall be provided with floors which are smooth, easily cleanable and in good repair, shall be constructed and maintained in a safe condition, shall afford adequate protection against inclement weather conditions and shall be so located and maintained as to provide easy unobstructed exit in case of fire or other emergency.

Each single unit cabin should have an area of 2000 square feet.

Each tent should have an area of 1000 square feet.

(continued)
SITE AND FACILITIES: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location (continued)

Ohio
(continued)

All permanent structures used for sleeping quarters which are provided by the operator shall have windows or other openings equal to at least one-tenth of the floor area and be readily adjustable to provide ventilation.

Oregon

Permanent sleeping units shall be provided with cross ventilation or shall comply with the Department of Commerce Mechanical and Structural Specialty Codes with regard to ventilation.

Rhode Island

All sleeping rooms shall be kept in good repair with ceilings, walls, and floors free from dust, dirt and debris. All rooms shall be thoroughly cleaned before being made available to each new occupant.

South Carolina

Each cabin, or other structure, exclusive of tents, used for sleeping quarters shall have openable windows, or the equivalent, equal to at least one-fifth (1/5) of the floor area for ventilation and the admission of light, all outside openings shall be effectively screened with at least 16 mesh screen.

All permanent cabins used for living or sleeping purposes shall be provided with smooth, cleanable floors in good repair. Concrete pads may be used in lieu of platforms or floors.

Tennessee

All permanent and semi-permanent structures used for living and/or sleeping purposes in any organized camp shall be provided with cleanable walls, floors, and ceilings; and these shall be kept clean and in good repair at all times.

No living or sleeping quarters which have no outside opening shall be permitted in any organized camp. No sleeping quarters shall be maintained above ground floor level. Provided, That existing facilities at the time these regulations become effective shall be acceptable if approved by the State Fire Marshal.

Texas

Building—All permanent structures used for living and/or sleeping purposes in the camp shall be provided with cleanable walls, floors, and ceilings. These areas shall be kept clean and in good repair.

Living or sleeping quarters which have no outside opening shall not be permitted in any camp.

A balcony, upper story, attic or loft is not recommended for sleeping or group assembly and can only be used when recommended minimum safety requirements for emergency exits are met (two or more exits remote from each other; exits to ground level by stairs, not ladders; one or more exits by outside stairs. walls with well-secured handrails or (continued)
Texas

guards on both sides of stairs, minimum width of thirty-six (36) inches for stairs; minimum width of thirty-four (34) inches for doorways giving access to stairs; doors that swing open in direction of exit travel; a landing, at least as wide and as long as the door width, between door and stairs).

Vermont

No room shall be used as a sleeping room which does not have at least one standard window located on an outside wall and capable of being opened to admit free air or equivalent means of ventilation. The floor, walls, and ceilings of each sleeping room, whether in a hotel, inn, house, or cabin and also any access hallways must be kept clean and in good repair. Each sleeping room, hallway, bath and toilet room must be well lighted and ventilated.

Washington

Buildings—All sleeping and living quarters shall be ventilated so as to be maintained free from objectionable odors. They shall be provided with adequate natural and artificial light. The floors, walls, and ceilings of sleeping rooms shall be of easily cleanable construction and shall be maintained in a clean, sanitary condition.

The floors of all buildings which are not built on solid concrete or rat-proof foundations shall be raised at least 12 inches above the ground and the space underneath the floor kept free from trash, rubbish, or other material attractive to insects or rodents.

Ventilation shall be provided to all bedrooms or dormitories equivalent to an outside opening of 2-1/2 square feet per person.

West Virginia

Each tent, cabin, or other structure used for living or sleeping quarters shall have windows or openings equal to at least one-tenth (1/10) of the floor area for admission of light, said windows or openings shall be capable of adjustment for purpose of ventilation.

All permanent located cabins, or other structures used for living or sleeping purposes shall be provided with floors which are smooth, easily cleanable, and in good repair. Tents used as permanent living or sleeping quarters shall be placed on platforms or floors elevated at least one foot above the ground surface. Concrete pads may be used in lieu of platforms or floors.

Vent height shall be a minimum of two (2) feet higher than any obstruction within a fifteen (15) radius of the vent pipe.

Vent pipes shall be of sheet metal construction or other approved material and shall be of no less than the diameter of the vent cutlet of the gas or oil fired equipment but in no case less than three (3) inches in internal diameter.

Every joint of vent pipe shall be securely fastened into position by supporting hangers or brackets and each joint shall be secured together with metal screws, rivets, or similar means.

Any auxiliary building established or maintained on the premises for educational, social, recreational, religious instruction or activity, physical education or health, or vacation purposes either gratuitously or for compensation, provided, that this definition shall not be (continued)
SITE AND FACILITIES: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location (continued)

West Virginia (continued)

constructed to include a hunting, fishing, or other camp privately owned and used exclusively for the personal pleasure of the owner.

All tents, cabins, or other structures used as living or sleeping quarters shall provide shelter to the occupants against the elements. All tents, cabins, or other structures used for camp purposes shall be constructed and maintained in a safe condition, kept clean, and in good repair.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
Alabama
The number of sleepers per permanent structure shall be such that each sleeper may be provided with at least forty (40) square feet of floor space. Beds shall be located at least three (3) feet apart side and ends, and no more than one person shall occupy each bed.

Alaska
Buildings used for sleeping quarters shall provide at least 400 cubic feet of air space for every occupant.

Arkansas
Arrangements of beds or bunks shall be such that the greatest possible distance exists between the heads of adjacent sleepers.

Each occupant shall be provided with at least 400 cubic feet of air space.

California
The living shelter, whether building, structure, tent and tent structure, or cabin, shall provide a minimum of thirty (30) square feet of superficial floor area per person for single tier, and twenty (20) square feet superficial floor area per person for two-tier bed units. More than two tiers per bed unit are prohibited. There shall be at least three (3) feet of lateral distance between beds.

Head-to-head sleeping shall be prohibited.

Colorado
In buildings, structures, and tents, beds, cots, or sleeping bags shall be so arranged that there shall be a minimum of two feet between each and a minimum of 40 square feet per person. Beds shall not be stacked more than two high. (Two-man pup tents exempt.)

Deleware
Cubic Air Space—Adequate sleeping accommodations shall be provided for each person. Arrangements of sleeping places, floor area, and ventilation of sleeping quarters shall meet requirements accepted as standards and approved by the State Board of Health (2 feet between bunks and 350 cubic feet of space per person).

Where tent camps or travel trailers are used, the minimum dimensions of each space shall be 25 feet by 25 feet.

Florida
Square Footage—Every bed, cot, or bunk shall have a clear space of at least twelve (12) inches from the floor. There shall be a clear ceiling height of not less than thirty-six (36) inches above any mattress and there shall be a clear space of not less than twenty-seven (27) inches between the top of the lower mattress and the bottom of the upper bunk of a double deck facility. Triple deck facilities shall be prohibited and in sleeping rooms provided for other than family groups, double beds shall be prohibited.

(continued)
Florida (continued)

Single beds, cots, or bunks shall be spaced not less than thirty (30) inches laterally or end to end and double-deck facilities shall be spaced not less than thirty-six (36) inches laterally or end to end. A minimum of four (4) feet of clear aisle space shall be provided in all barracks and dormitories.

Cubic Air Space—All rooms designed or used for sleeping purposes shall provide a minimum of three hundred (300) cubic feet of air space for each occupant. In computing the cubic footage of sleeping rooms, ceiling heights shall be counted to a maximum of nine (9) feet and no floor area shall be counted where the ceiling height is less than six (6) feet. In a house-trailer furnished by a person other than the occupants there shall be a minimum of twenty (20) square feet of clear floor area for each person sleeping therein.

All shelters used for family living quarters shall contain a minimum of seventy (70) square feet of floor space for the first occupant and fifty (50) square feet of floor space for each additional occupant. Sleeping rooms in such family quarters shall also meet air space requirements of this section.

Illinois

Dormitory-type shelters shall contain a minimum of 40 square feet of floor area and a minimum of 300 cubic feet of air space per occupant. When double beds or double-deck bunk beds are provided, the foregoing floor area may be reduced to 30 square feet per occupant.

No less than 30 inches of clear space shall be provided above any occupied bunk or bed. Bunks shall be placed no closer together than 30 inches end to end. It is a recommendation that head to foot sleeping arrangement be used.

Indiana

In dormitory accommodations using single beds, at least 50 square feet of floor space per camper shall be provided. In dormitory accommodations using double bunk beds only, at least 40 square feet per camper shall be provided. Beds shall be so arranged that the heads of the sleepers are at least six feet apart.

If a building is to be used for sleeping purposes during the winter at least 50 square feet of area per camper shall be provided.

At least one-half of the floor area in sleeping rooms shall have a minimum ceiling height of seven (7) feet.

Kentucky

The number of sleepers per permanent structure of any camp shall be such that each sleeper may be provided with at least forty (40) square feet of floor space; provided, however, that existing camps shall have three (3) years from the effective date of this regulation to meet this requirement unless a time extension is granted by the department for justifiable cause but in no event shall the area per sleeper be less than 30 square feet. Permanent structures used as sleeping quarters shall be designed to provide a minimum of two (2) feet between beds, cots, or sleeping bags when arranged side by side. Beds, cots, or sleeping bags shall be placed so that heads of sleepers are at least six (6) feet apart, and if double decked beds are used, there shall be not less than twenty-seven (27) inches between the lower mattress and the bottom of the upper bed. If semi-permanent structures at a residential camp are used for sleeping purposes, the provisions of this subsection shall apply.
Beds shall be set not less than thirty (30) inches apart. A distance of at least six (6) feet should be provided between the heads of sleepers. Triple decked bunks prohibited.

The operator shall so arrange sleeping facilities so that not less than forty (40) square feet of floor space is provided for each person in permanent dwellings.

There shall be at least three feet between beds. The beds shall be arranged for head-to-foot or foot-to-foot sleeping.

In all permanent buildings, structures or tents, sleeping space shall be so arranged to provide a minimum of 40 square feet of floor area per person, provided 50 square feet per person shall be provided in camps which admit children requiring special appliances or equipment such as wheel chairs or walkers for ambulation.

In a resident camp each child shall be provided with not less than 35 square feet of floor space in sleeping quarters and a comfortable separate bed. If tents are used as permanent sleeping quarters not less than 30 square feet of floor space shall be provided for each camper. There shall be not less than two feet of space between the sides of each bed. A camper shall not sleep in a triple bunk nor sleep in the same room with children of the opposite sex. Facilities shall be provided in sleeping quarters for each camper to store clothing.

Any room containing a double-deck bunk shall have at least one window which can be easily opened. The top of the window shall be higher than the top rail of the upper bunk. The minimum space between the floor and the lower bunk rail shall be twelve inches, and the minimum space between the lower and upper bunk rails shall be 36 inches. No bunk shall be more than six feet above the floor. There shall be at least 36 inches between the upper bunk and the ceiling.

There shall be at least three feet between beds when placed side by side, and at least one foot when placed end to end. The beds shall be arranged for head-to-foot or foot-to-foot sleeping in such a manner as to provide a seven-foot horizontal separation between the heads of the sleepers.

In all buildings or tents, sleeping space shall be so arranged to provide a minimum of 25 square feet of floor area per person, although it is recommended that 30 square feet per person be provided.

Beds shall be placed so that heads of campers are at least six feet apart. There shall be 40 or more square feet of floor space per camper in sleeping areas in permanent structures.

Sleeping units shall be so arranged as to provide a minimum floor area ratio of 40 square feet per single bunk and 60 square feet per double bunk. With the exception of tent facilities, wherever double bunks are used, a ceiling height of at least seven feet shall be provided over half the floor area. A distance of at least six feet shall be provided between the heads of sleepers and at least 30 inches between beds.
SITE AND FACILITIES: Shelters for Living and Sleeping—Camper Capacity/ Cubic Air Space, Floor Space, and Storage Space (continued)

New Jersey

In a resident camp each child shall be provided with not less than 300 cubic feet of air space in sleeping quarters and a separate bed. There shall be not less than two feet of space between the sides of each bed. If tents are used as permanent sleeping quarters not less than 30 square feet of floor space shall be provided.

New York

A minimum clear space of 27 inches above the sleeping surface of a bed, and six feet between heads of sleepers shall be maintained; triple decker beds are prohibited.

In sleeping quarters housing more than four persons, 40 square feet of floor area per individual shall be provided to accommodate a bed, for storage of personal belongings and space for aisles and ready exit in case of fire.

The permit issuing official may waive no more than 10 percent of the required total floor area of a structure and may grant an additional space waiver for structures built before 1975 where there are practical difficulties and no hazards to health or safety.

An undivided room shall not have more than 35 occupants.

A sleeping room shall have a minimum clear height of five feet above the floor area and at least 80 percent of the floor area shall have a continuous minimum clear height above it of seven feet. The walls shall extend from the floor to the ceiling or roof or to a minimum height of eight feet.

Notwithstanding any other provision of law, an officer in issuing a permit may waive any requirement of the sanitary code setting a minimum standard of floor space per camper in camp's sleeping quarters. Such a waiver may be granted upon written application thereof, and shall be accompanied by a waiver shall have been granted. Such waivers may be granted only to camps constructed prior to January 1, 1975. An officer shall grant such waiver where the application therefor is accompanied by a written certification by the local health officer of its need or desirability to avoid an immediate undue hardship upon the operator which may result in the closing of the children's overnight camp to prospective campers, and a statement by the local health officer that the granting of a waiver shall not present a hazard to public health and safety. All such waivers shall expire on December 31, of the year in which they are granted, but may be renewed for good and sufficient reason. (No waiver may be granted to apply to a period of time after the 31st day of December, 1978.)

This act shall take effect immediately.

North Carolina

Permanent dormitory-type sleeping quarters should provide cross ventilation, at least 30 inches between beds, 40 square feet per person, a minimum of six feet between heads of sleepers and an adequate number of sleeping units.

Ohio

A minimum of forty (40) square feet of floor space per person shall be provided. Permanent buildings shall have an average ceiling height of not less than eight (8) feet, and shall have adequate natural light.

(continued)
In buildings and permanent tent structures used for sleeping quarters which are provided by the operator, cots and bunks shall be so arranged as to allow a minimum distance of five (5) feet between the heads of the sleepers and a minimum distance of four (4) feet between the sides of the sleepers.

At least one-half of the floor area of permanent buildings used as sleeping quarters shall have a minimum ceiling height of seven (7) feet. Floor space shall not be counted towards the minimum requirements where the ceiling height is less than five (5) feet except that existing permanent buildings and house trailers may be allowed to be used when the minimum ceiling height is six and one-half (6-1/2) feet or more and otherwise conforms to this regulation.

Each permanent sleeping unit shall have:

1. Not less than 256 cubic feet of air volume and 32 square feet of floor space per person. Written exceptions for special units may be granted by the Division providing that adequate ventilation and egress are demonstrated by the applicant.

2. Not less than thirty (30) inches of clear space between the sides of beds or between two (2) tiers of beds or between the top tier and the ceiling.

3. There shall be at least six (6) feet of separation between the heads of sleepers.

4. Where two (2) tiers of beds are provided not less than one (1) foot of space between the floor of the sleeping unit and the underside of the first tier of beds. (In lieu of such spacing, the first tier of bunks shall have a continuous base which shall be sealed to the floor.)

No permanent sleeping unit shall contain more than two (2) tiers of beds.

Each camper shall be provided with his/her own specified area for the storage of clothing and other personal effects.

The operator of a Resident Camp shall furnish a separate bed, bunk, or cot for each person, head-to-foot sleeping arrangements. Beds shall be set not less than two feet apart if single and three feet apart if double deck.

The operator shall maintain all floor space between beds free of all furniture, trunks, luggage, and other obstructions.

Each completely enclosed living or sleeping facility used exclusively during summer months shall provide a minimum of 20 square feet of floor space per person. Facilities used during winter months shall provide a minimum of 30 square feet of floor space per person.

Structures used as sleeping quarters shall be designed to provide a minimum of three feet between beds end to end and (30 inches) side to side and six feet between the heads of sleepers on the same level.
Tennessee

The number of sleepers per permanent structure of any organized camp shall be such that each sleeper may be provided with at least forty (40) square feet of floor space. Beds shall be located at least three (3) feet apart side and ends, and no more than one person shall occupy each bed. Provided, That double deck bunks will be acceptable if sleepers' heads are at least six (6) feet apart.

Texas

The operator shall insure that a separate bed, bunk, or cot is available for each person. Double-deck beds are permissible, but triple deck beds are prohibited. Beds shall be spaced in a manner which will provide a walk space on at least one side and at least one end of each bed.

Utah

In dormitory-type facilities beds shall be separated by a horizontal distance of at least five feet, reducible to three feet if beds are alternated head to foot, except in the case of double deck bunks, which shall have a minimum horizontal separation of six feet under all circumstances. If suitable permanent partitions are provided between beds, spacing requirements may be modified upon approval of the Director.

Each room or other enclosure provided for sleeping purposes shall have a volume of at least 300 cubic feet for each person housed therein, and in no case less than 600 cubic feet of total volume.

Washington

All cabin or dormitory type sleeping rooms shall contain a minimum floor space of 40 square feet per occupant.

No room used for sleeping purposes shall have less than 400 cubic feet of air space for each occupant.

West Virginia

Each living or sleeping unit shall contain a minimum of 400 cubic feet of air space per person, or 40 square feet of floor space per occupant.

Structures used as sleeping quarters shall be designed to provide a minimum of three (3) feet between beds; both laterally and end to end. Beds shall be placed so that heads of sleepers are at least six (6) feet apart, and if double-decked beds are used, there shall be not less than 27 inches between the lower mattress and the bottom of the upper bed.

Storage area or areas shall be provided for the storage of excess clothing, luggage, or similar articles.

Wisconsin

Sleeping quarters shall provide at least three feet between sides of beds. Head-to-toe sleeping arrangements shall be used. Each camper shall be provided with an individual bed and shall sleep alone. No more than two beds shall be stacked vertically and adequate vertical separation between stacked beds shall be maintained.
SITE AND FACILITIES: Shelters for Living and Sleeping—Adequate Separate Beds and Separate Sex

Alabama 
... and no more than one person shall occupy each bed.

Colorado 
Each child shall be provided with his own bed and a separate space for his own clothing and personal belongings.

Florida 
No child over four years of age shall sleep in the same room or tent with any person of the opposite sex excepting members of his immediate family.

Illinois 
A separate bed shall be provided for each person. Bunk beds shall be considered as two individual beds.

Maine 
Sleeping facilities shall be provided for each camp occupant. Such facilities shall consist of beds, cots, or bunks complete with springs and shall include clean mattresses and mattress covers.

Massachusetts 
The operator shall furnish a separate bed, bunk, or cot for each person in a residential camp, provided however that these provisions shall not apply to primitive, short-term group, travel, and trip camps. Sleeping shall be so arranged as to provide a minimum of three feet between sleepers if single decked and 4-1/2 feet if double decked. A distance of at least six feet should be provided between the heads of sleepers. Triple decked beds shall not be used.

Michigan 
See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space

Minnesota 
Sleeping quarters—Each camper shall have an individual bed.

Mississippi 
Each camper shall be provided with an individual sleeping space.

Nebraska 
Every camper shall have an individual bed.

New Jersey 
See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space

New York 
Adequate sleeping facilities shall be provided for each person. Such facilities shall consist of beds, cots, or bunks.

North Carolina 
See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space
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<tr>
<th>State</th>
<th>Description</th>
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<tr>
<td>Rhode Island</td>
<td>See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space</td>
</tr>
<tr>
<td>Tennessee</td>
<td>See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space</td>
</tr>
<tr>
<td>Texas</td>
<td>See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Separate sleeping quarters shall be provided for each sex except when occupied by a family. See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity/Cubic Air Space, Floor Space, and Storage Space</td>
</tr>
</tbody>
</table>
SITE AND FACILITIES: Shelters for Living and Sleeping—Beds, Bedding, and Towels

**Alabama**
Where bedding is furnished, it shall be kept clean, in good repair, and free from dust, dirt, and vermin. Mattress covers shall be provided and shall be made of either easily laundered fabric or moisture proof material. Mattress covers shall be cleaned or laundered each week or for each new user. If sheets are furnished, they shall be changed at least weekly and for each new user of the bed.

**Alaska**
Clean pillow slips and bed sheets of sufficient size to cover the mattress and pillow shall be used. They shall be washed at least as often as they are assigned to a new guest.

Bunks, beds, and bedding shall be kept clean and free from vermin.

**Arizona**
See Food Service: Food Service Personnel

**Arkansas**
Where bedding is furnished, it shall be kept clean, in good repair, and free from dust, dirt, and vermin. The furnishing of comforts and quilts is prohibited. All bedding shall be provided with mattress covers. These covers shall be changed at least weekly and for each new user of the bed.

If sheets are furnished, they shall be changed at least weekly and for each new user of the bed.

**Florida**
Mattresses, mattress ticks, blankets, and other bed coverings provided by the camp operator shall be laundered or otherwise sanitized between assignment of different camp occupants.

All sheets, pillow cases, blankets, or other bed coverings provided by the camp operator shall be kept and maintained in a sanitary condition by camp occupants.

Regular inspection of beds and bedding shall be made to insure freedom from vermin. When vermin are found or reported, effective extermination measures shall be undertaken immediately.

**Illinois**
Youth camps which provide beds and bedding shall comply with the following:

Bedding, when provided, shall be maintained in a clean and sanitary condition by the licensee.

Sheets and pillow cases shall be laundered at least once each week when provided, and before use by each new youth.

Blankets shall be washed as often as necessary to maintain cleanliness, and at least annually, when provided.

Mattresses and pillows, when provided, shall be covered with removable covers which shall be maintained in a clean and sanitary condition. When mattresses and pillows become dirty and cannot be properly cleaned, they shall be discarded. Exception: Plastic covered mattresses shall not require covers but shall be maintained in a clean and sanitary condition.

When mattress bags are provided, they shall be washed at least once each operating season and before use by each new youth.

(continued)
Illinois
(continued)
Regular inspections of the beds, bedding, and sleeping quarters shall be made for vermin, and adequate extermination service shall be provided when necessary. Exception: Primitive camps are exempt from Rules of Article IX.

Kentucky
Mattresses shall be flame retardant and provided with covers; provided, however, that existing camps shall have two (2) years from effective date of this regulation to meet this requirement. Sleeping surfaces shall be provided with at least one (1) sheet or mattress cover provided, however, this requirement shall not apply if the camper provides his own sleeping bag.

All articles of bedding provided by the camp shall be kept clean and in good repair. Linen shall be changed at least once weekly and more often if necessary, or when there is a new camper.

Louisiana
All beds, bunks, cots, or other sleeping places shall be provided with pillows, pillow slips, under sheets, and top sheets. Sheets must be of sufficient width and length to cover completely the mattress and spring. Sheets and pillow slips after being used by one guest must be washed and ironed before they are used by another guest, a clean set being furnished each succeeding guest.

Clean individual towels shall be provided for each guest in public wash rooms or toilets; any standard paper towels may be used.

Two clean individual towels shall be provided for each guest in each sleeping room. Towels shall not be less than ten (10) inches wide and fifteen (15) inches long after being washed. Towels must be washed and ironed before used by a succeeding guest.

Maine
Bedding and towels provided by the operator shall have been cleaned prior to each issue.

The operator shall cause one sheet, towels, and pillowcases of each camper to be laundered at least once a week.

All bedding and sleeping bags should be aired or sunned once a week.

All cloth mattresses provided by the operator should have clean mattress covers.

Sections 3.3.1 to 3.3.7 do not apply to Day Camps.

Massachusetts
The operator shall maintain all operator supplied mattresses and pillows in a clean and sanitary manner. Bedding and towels provided by the operator shall have been washed or dry cleaned prior to each issue.

The operator shall cause sheets, towels, and pillow cases to be laundered at least once a week whether they are operator or camper supplied.

Michigan
When required by the health inspector, mattresses shall be covered with waterproof washable material.
SITE AND FACILITIES: Shelters for Living and Sleeping—Beds, Bedding, and Towels

(continued)

New York

Every bed, mattress, and related sleeping accessories provided by the operator, shall be clean and in good condition at the time of issue; clean sheets and pillow cases shall be provided weekly. Laundry facilities shall be available when campers and staff provide their own linens.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location

North Carolina

Clean linen and soiled lines shall be stored and handled separately and in a sanitary manner.

Ohio

If the operator supplies mattresses, he shall also supply them with mattress pads, mattress covers, or equivalent. Sheets and pillow cases supplied by the operator shall be changed between campers, when soiled, and at least weekly.

Articles of bedding and furniture which are provided by the operator shall be kept clean, free of insects, and in good repair.

Rhode Island

Sheets, pillow cases, and towels provided by the operator shall have been washed or dry cleaned prior to each issue.

When provided, the operator shall cause soiled sheets, towels, and pillow cases to be laundered at least once a week.

When sleeping accommodations are provided each bed, bunk, cot, or other sleeping unit shall be equipped with freshly laundered cotton or linen pillow slips, top and under sheets. All bedding including mattresses, pillows, quilts, blankets, etc., must be aired regularly and kept clean. Pillow slips and sheets must be adequately laundered as often as they are supplied to a different guest.

Towels, when provided, shall be cleaned and must be effectively laundered as often as they are supplied to a different guest.

South Carolina

Linen, if provided by the camp, shall be changed at least once a week and in all cases laundered between usage by different persons. Mattress covers shall be cleaned before the camping season and as often as necessary during the season.

Mattresses purchased after the effective date of these regulations must be of a flame proof, water resistant material.

Tennessee

All articles of bedding shall be kept clean and in good repair. Mattress covers shall be provided; and if linen is furnished by the organized camp, it shall be changed at least weekly. Freshly laundered linen shall be furnished each occupant.

Texas

All articles of bedding provided by the camp, including mattresses and mattress covers, shall be kept clean and in good repair. Where bed rolls are provided by the camp, provisions must be made for proper cleaning between usages by different individuals.
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
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<tbody>
<tr>
<td>Utah</td>
<td>Each bed, bunk, cot, or other sleeping facility provided for use of occupants shall be of suitable construction to afford reasonable comfort. Mattresses, mattress covers, quilts, blankets, pillows, pillow slips, sheets, comforters, and all other bedding made available to occupant shall be kept clean and in good repair. Pillows shall be provided with pillow slips and sheets shall be large enough to completely cover mattresses. Sleeping facilities, including bedding, shall be made available to each occupant not providing his own. Guest rooms, except dormitories used for sleeping purposes shall be provided with adequate, clean individual towels for each guest.</td>
</tr>
<tr>
<td>Vermont</td>
<td>The furnishings in every room and cabin shall be kept clean. All bedding, including mattresses, blankets, pillows, and sheets must be thoroughly aired and kept clean. No bedding shall be used which is worn out and unfit for further use. Bed linen shall be changed and laundered after use by each separate guest. Individual cakes of soap, which shall be discarded after being used in a guest room or liquid or powdered soap in dispensers, shall be used.</td>
</tr>
<tr>
<td>Washington</td>
<td>Where bedding is furnished it shall be kept clean and aired at least once a week. Where sheets and pillow cases are furnished they shall be freshly laundered at least for each new user. Mattress covers to completely cover the mattress shall be provided and shall be freshly laundered at least for each new user.</td>
</tr>
<tr>
<td>West Virginia</td>
<td>All articles of bedding and furniture shall be kept clean and in good repair. All mattresses shall be provided with mattress pads or mattress covers. Linen, if provided by the organized camp, shall be changed at least once weekly, more often if needed, and clean linen provided. Linens shall be freshly laundered before being furnished to occupants.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>A sanitary envelope type mattress cover, or mattress pad, shall be provided for each mattress needing such cover. The cover, pad, or mattress shall be cleaned for each incoming camper and staff member and more often if necessary.</td>
</tr>
</tbody>
</table>
Alabama

Development and/or use of natural swimming areas associated with the operation of any organized camp in most cases, be discouraged since there are no practical methods by which water of satisfactory quality may be assured. Only water that meets the quality standards as defined by the "State of Alabama, Water Improvement Commission, Water Quality Criteria, Section VII--Specific Water Quality Criteria for Swimming and Other Whole Body-Contact Sports" shall be acceptable.

Arkansas

Where lakes, ponds, running streams or other bodies of water are to be used for swimming purposes, they shall meet the requirements as set forth in the Rules and Regulations Pertaining to Outdoor Bathing Places.

California

Any organized camp which utilizes natural bathing places such as the seacoast, lakes or streams for swimming shall be equipped with at least one lifeboat, which shall: (1) be equipped with oars, oarlocks, and at least two life preservers and two hundred (200) feet of rope; (2) have the word LIFEBOAT distinctively printed or painted upon it; (3) be used for no purpose other than for the saving of life or for other emergencies; and (4) be kept in good repair and readily accessible to the areas of potential use.

No camp shall maintain a natural swimming or bathing area unless careful soundings of depth of water and location of eddies and pools and determinations of the presence and nature of dangerous currents, sunken logs, rocks, and obstructions in the stream or river have been made.

The camp operator shall post signs indicating in plain letters, the depth of water, the location of pools or eddies, and the presence and direction of currents of water. These signs shall be placed and maintained in the water during the season when bathing and swimming are permitted.

See Site and Facilities: Special Program Areas and Facilities—Swimming

(Pools)

Colorado

See Site and Facilities: Special Program Areas and Facilities—Swimming

(Pools)

Connecticut

See Site and Facilities: Special Program Areas and Facilities—Swimming

(Pools)

Delaware

See Site and Facilities: Special Program Areas and Facilities—Swimming

(Pools)

Illinois

Beach and swimming areas. The wading areas at all bathing beaches shall be separated from swimming and diving areas by line securely anchored and buoyed. The slope of the bottom of any portion of the beach having a water depth of less than four feet, six inches should not exceed one in fifteen. This slope should be uniform and should extend to a depth of at least four feet, six inches. The bottom of the swim area should consist of sand and/or gravel or a similar material in stabilized condition.

(continued)
Diving boards. Where diving facilities are provided, the design and layout of the facilities and associated depths shall be in accordance with the following table:

<table>
<thead>
<tr>
<th>Height (Meters)</th>
<th>Minimum Water Depth at End of Board and 12 Feet Beyond Board</th>
<th>Distance from Center of Board to Adjacent Board</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.0 - 2.0</td>
<td>8-1/2 feet</td>
<td>10 feet</td>
</tr>
<tr>
<td>2.1 - 3.0</td>
<td>10 feet</td>
<td>15 feet</td>
</tr>
<tr>
<td>2.1 or more</td>
<td>11-1/2 feet or more</td>
<td>15 feet or more</td>
</tr>
</tbody>
</table>

The water surrounding any floats where diving is permitted shall be at least 8-1/2 feet deep.

At every bathing beach where safe limits are required, such limits shall be marked by buoys, poles, or other markers located not over 100 feet apart and of a type visible to bathers from a distance of at least 100 feet and there shall be provided suitable signs on the beach describing such markers and stating that they indicate the limits of safe bathing.

Department personnel will perform sanitary surveys of bathing beaches.

Water quality shall be evaluated by physical, chemical, and bacteriological characteristics.

Physical quality. The following criteria shall be considered in evaluation of the physical quality of water at bathing beaches: (1) Sludge deposits, growths, solid refuse, floating waste solids, oils, grease, scum, etc., should be eliminated. (2) A black disc six inches in diameter on a white field placed at a depth of at least four feet of water should be readily visible from the surface of the water. (3) Hazardous substances being discharged into any bathing beach water shall be eliminated. (4) All other physical characteristics which may be of public health or safety significance such as odor, color, etc., shall be evaluated.

Bacteriological quality. The following criteria shall be considered in evaluation of the bacteriological quality of water at bathing beaches: (1) Epidemiological evidence of the presence of an infectious disease organism or indicator organism. (2) A bacteriological analysis of water samples which reveals the presence of sewage pollution of pathogenic organisms. (3) A coliform index (most probably number) over 1,000 per 100 ml of a fecal coliform count over 100 per 100 ml in any two consecutive samples shall be considered as a guide requiring additional investigation, survey, or special analyses as may be necessary. A coliform index over 5,000 per 100 ml or a fecal coliform count over 500 per 100 ml in any two consecutive samples shall constitute sufficient ground to require closing of the beach.

Chemical quality. Chemical determinations shall show that the water is free of chemical substances capable of creating toxic reactions or irritations to the skin or mucous membranes of a bather or swimmer.

Sampling.

Location. Samples of bathing beach water shall be taken by the applicant or licensee and submitted to the Department at such times and points as designated by the Department within the area utilized for bathing or (continued)
swimming purposes. Additional samples shall also be obtained at any critical point subject to possible pollution as determined by sanitary survey. Samples shall be taken at least twice monthly during the bathing season. It is recommended that samples be taken prior to the recommended that samples be taken prior to the opening of the bathing beach and weekly during the bathing season until the beach closes.

Field data. Physical conditions noted at the time of sampling shall be recorded on the sampling analysis form which is submitted with the water sample and which will be furnished by the Department.

Sample collection. In order to obtain representative and meaningful results, samples shall be collected in sterile bottles furnished by the Department. Samples must reach the laboratory within 48 hours of collection or be properly iced and stored until received at the laboratory. At least two samples shall be collected at different locations.

Existing facilities. When an evaluation of the information provided by a sanitary survey and bacteriological, biological, chemical or physical data provides evidence that a bathing beach may be detrimental to the health or safety of the bathers or swimmers, it shall be determined to be unsafe and subject to closure.

When an evaluation of the information provided by a sanitary survey and/or bacteriological, biological, chemical, or physical data provides evidence that a bathing beach and associated facilities are not in conformance with all Department rules and regulations which are applicable to such a facility, it may be termed not satisfactory. If a bathing beach and associated facilities are determined to be not satisfactory, it may be closed.

New and existing facilities. New facilities and improvements or modifications to existing facilities shall be subject to all rules and regulations as set forth under the permit section of these regulations.

Recirculation, filtration, and disinfection systems. When an existing facility provides recirculation, filtration, and/or disinfection, such facilities shall conform with Regulations 12.10 and 12.11. When a bathing beach is determined to be not satisfactory or to be unsafe as determined under Regulations 12.04 and 12.05, the Department may require the addition of recirculation, filtration and/or disinfection as provided under Regulations 12.10 and 12.11.

Pumping equipment. The recirculation pump shall be of sufficient capacity to provide a minimum backwash rate of 15 gallons per square foot per minute in rapid and filters. The recirculation pump should be located so that the pump has positive pressure on the suction side. If the pump is located at an elevation higher than the beach water line, a self-priming pump must be installed and a check valve must be placed on the pump suction. The pump and motor shall be readily accessible for adjustment and maintenance. A vacuum gauge should be provided on the suction side of the pump when there is a possibility of the pump drawing vacuum.

The piping system should be properly designed to reduce friction losses to a practical minimum. Flange joints or unions should be used on exposed piping in the filter room.
The velocity in inlet supply line should not exceed ten feet per second (six feet per second for copper piping). The velocity in gravity or pump suction lines shall not exceed five feet per second. All PVC piping shall have National Sanitation Foundation seal imprinted on it.

The outlet openings shall be covered by a proper grating which is not readily removable by bathers. The velocity through the outlet openings of the grating shall not exceed 1-1/2 feet per second. The maximum width of the grate opening shall not exceed one inch.

Hair catcher. At least one hair catcher shall be installed with duplicate strainer baskets provided. Hair catchers shall be located on the suction side of all pumps and shall be accessible for easy cleaning. Catcher covers shall be held in place by suitable means for quick removal of the strainer for cleaning purposes. Valves shall be installed adjacent to the strainers in order that the flow may be shut off during cleaning or inspection. Strainers shall be of non-corrosive material. Circular openings, when provided, shall have diameters not exceeding one-eighth inch. The area of strainer openings shall be at least ten times the area of the pipe in which the strainer is installed.

Filtration. Filters shall either be approved by the National Sanitation Foundation at the filtering rate specified or shall comply with the following requirements: (Details found in Rule 12.10 on Rapid Sand Gravity Filters, Pressure Filters, Rapid Sand Pressure Filters, High Rate Sand Filters, Diatomaceous Earth Filters). (Rule 12.11 covers details on disinfection: Construction, Points of Application, Prevention of Air Lock, Type of Feeder, Backflow Prevention, Storage, and Control Valve.)

Bather preparation facilities. Bather preparation facilities comprising dressing facilities, showers, lavatories, toilets, and appurtenances shall be provided for bathers at bathing beaches unless such facilities are otherwise available on the premises.

Bathhouses to be used by both sexes simultaneously shall be divided into two parts, separated by a tight partition, and designated for men and women. The entrances and exits shall be screened to break the line of sight.

Floors of bathhouses shall be readily cleanable and shall be of smooth finished material with non-slip surface, impervious to moisture and sloped to drain. Junctions between walls and floors shall be finished with rounded joints. A hose bib shall be installed in each half of the bathhouse.

Walls and partitions shall be of smooth, impervious, readily cleanable material, free from cracks or open joints. Partitions between dressing room compartments shall terminate at least ten inches above the floor or shall be placed on continuous raised masonry or concrete bases at least four inches high. Lockers shall be set either on solid masonry bases four inches high or on legs with the bottoms of the lockers at least ten inches above the floor. Lockers shall be properly ventilated.

The layout of the bathhouse shall be such that the bathers on leaving the dressing room pass the toilet facilities, lavatories and showers enroute to the beach.

Showers, toilets, lavatories. Showers and lavatories shall be provided with hot and cold water. Showers shall be supplied with water at a
temperature of at least 90° F at a rate of 3.0 gallons per minute and with adjustable temperature controls to prevent scalding. Approved vacuum breaker fittings shall be installed on the water supply line to each toilet, urinal, and hose bib. The number of facilities provided shall be as follows:

<table>
<thead>
<tr>
<th>Fixture</th>
<th>User Loading--Male (Maximum at any time)</th>
<th>User Loading--Female (Maximum at any time)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Toilet</td>
<td>75</td>
<td>50</td>
</tr>
<tr>
<td>1 Urinal</td>
<td>75</td>
<td></td>
</tr>
<tr>
<td>1 Lavatory</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>1 Shower</td>
<td>50</td>
<td>50</td>
</tr>
</tbody>
</table>

Adequate artificial or natural lighting and ventilation shall be provided in the bathhouse.

Indiana

The beaches and water quality of lakes and impoundments used for swimming shall meet the standards of the State Board for such activities. Bacteriological examination of swimming water shall be made before the start of the swimming season and weekly throughout the season.

At least 50 square feet of water surface area per person shall be provided where lakes are used for swimming. There shall be at least three supporting acres of land for each acre of water in the swimming area.

The camp owner and/or operator shall be responsible for providing warning signs, fencing, and other safety equipment and personnel appropriate for all types of water recreation made available.

Kentucky

See Site and Facilities: Special Program Areas and Facilities—Swimming (Pools)

Maine

See Site and Facilities: Special Program Areas and Facilities—Swimming (Pools)

Maryland

See Site and Facilities: Special Program Areas and Facilities—Swimming (Pools)

Massachusetts

Physical and Bacteriological Water Quality

Bathing and swimming shall not be permitted at any bathing beach where the quality of bathing water does not meet the following physical or bacteriological qualities, or when such water is determined by the Board of Health or the Massachusetts Department of Environmental Quality Engineering to be polluted or subject to pollution as to constitute a menace to health if used for bathing of swimming purposes.

(1) Sludge deposits, solid refuse, floating waste solids, oils, grease, or scum are present; or

(2) A black disk, six inches in diameter, on a white field placed at a depth of at least four feet of water is not readily visible from the surface of the water; or when, under normal usage, such disk (continued)
is not readily visible from the surface of the water when placed on
the bottom where the depth is less than four feet; or

(3) A hazardous substance is discharged onto any bathing beach waters
to a degree considered by the Board of Health or the Massachusetts
Department of Environmental Quality Engineering to be of public
health significance; or

(4) Where the bacteriological quality of bathing beach waters indicates
that sewage or other hazardous substance is being discharged onto
the bathing and swimming areas; or that

(5) High bathing density has created a condition which is or may be
dangerous to the public health. A coliform count over 1000 per
ml shall be considered a guide requiring additional investigation.

Sampling

The Board of Health shall cause samples to be taken for the testing of
the bacteriological quality of the water at bathing beaches whenever it
considers it necessary but no less often than at the time the camp
facility is initially inspected and then halfway through its period
of operation if for more than a four-week period.

Diving Areas

(1) There shall be a minimum water depth of 10 feet for a one meter
and 12 feet for a three meter diving board.

(2) For natural diving areas, the bottom shall be cleared of stumps,
rocks, weeds, and other obstacles.

(3) Diving boards shall be mounted on a firm foundation and never on
an insecure base that can be affected by shifting weight loads and
wave action. The entire length of the toe surface of diving boards
shall be covered with non-skid material. The front end of the board
shall project at least six feet beyond the end of the pool or dock.
Clearance from the sides of the board shall be at least 10 feet,
the distance between diving boards shall be at least 8 feet, and at
least 13 feet of free and unobstructed head room shall be provided
above all diving boards and platforms.

(4) There shall be an adequate number of stairs or ladders for all
diving towers, platforms, and flats. All stairs and ladders shall
be provided with a hand rail. Treads of stairs and ladders shall
be of non-slip material.

Required Safety Equipment

For each 2000 square feet or major fraction thereof of water surface
area at any bathing area, the owner shall provide, in a readily acces-
sible location, at least one shepherd’s crook pole with minimum handle
length of 12 feet, and should provide one ring with a minimum inside
diameter of 15 inches, weighing 2-1/2 pounds and with a 1/4 inch rope
attached no less in length than 60 feet.

See Site and Facilities: Special Program Areas and Facilities--Swimming
(Pools)
The water of a natural swimming beach shall be free from contamination by garbage, refuse, sewage pollution, or foreign or floating material. The water shall be of such clarity that a 12-inch white square with a 6-inch black center can be seen in 5 feet of water when the beach is in use. A sanitary survey or evaluation of the quality of the water at a swimming area shall be made in accordance with R325.2101 to R325.2103 of the 1968 supplement to the Michigan Administrative Code.

Natural swimming places shall be located only on lakes and streams which are relatively free of human, animal, and industrial pollution, and where such bathing and swimming will not endanger the quality of a domestic water supply, or interfere with other uses of the water by riparian owners. The area designated for swimming shall be properly marked, shall be kept free of weeds, sharp stones, sunken logs, and other debris and shall preferably have a gradual slope.

Natural bodies of water shall have designated swimming areas protected by a barrier.

All piers, floats, platforms, and decks shall be in good repair and, where applicable, the water depth shall be indicated by printer numerals on the deck or planking.

A youth camp operator intending to use any swimming or diving area shall first determine that such facilities meet the standards indicated.

Diving boards shall be mounted on a firm foundation and never on an insecure base, such as a float that can be affected by shifting weight loads and wave action. The entire length of the top surface of diving boards shall be covered with nonskid material. Clearance from the sides of the board shall be at least 10 feet, and the distance between diving boards shall be at least 8 feet. (See resource list)

For outdoor diving areas, the bottom shall be cleared of stumps, rocks, and other obstacles.

Waters used for swimming and bathing shall be clean, reasonably clear and free from sewage contamination. The bottom shall be of sand or gravel, free from excessive mud or silt deposit or vegetation. Shores shall be kept free from any litter or unsightly material. Care must be observed not to exceed the bathing load.

*In this connection attention should be directed to an illogical practice on the part of some camp managements of requesting containers to permit of analyses of lake or pond sources before the camp season has commenced. Not only do such analyses as a rule represent wasted effort but to hold out such an analytical report as evidence of fitness for bathing purposes tends to be deceptive. This is for the reason that the lakes and ponds on which juvenile camps are located are inherently clean, and any contamination which may develop may result from operation and activities of the camp in question, or of other resort activities. Hence such analyses where desired, should not be requested earlier than about the middle of July.

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Note: The image contains a page of text related to site and facilities for swimming areas, with references to specific states and guidelines for maintaining clean and safe swimming conditions. The text is representative of regulations and standards for natural swimming areas, emphasizing the importance of cleanliness, clarity of water, and the protection of designated areas.
**SITE AND FACILITIES: Special Program Areas and Facilities—Swimming**

(Natural Swim Areas) (continued)

### New Jersey

Rules concerning natural bathing waters include:

1. Natural bathing waters, such as rivers, lakes, and inland waterways shall not exceed a coliform density indicating a most probable number of 2400 per 100 ml.

2. Bathing waters shall be sampled and evaluated at least once each month during June, July, and August of each year.

3. Toilet facilities shall be provided within a reasonable distance of the bathing area.

See Program Safety: Special Program Areas—Swimming

See Program Safety: Special Program Areas—Boating, Canoeing, and Fishing

### New York

All piers, floats, and platforms shall be in good repair and, where used for diving, the minimum water depth shall be indicated on the deck or planking.

The minimum water depth for a one meter diving board shall be 10 feet; for outdoor diving areas, the bottom shall be cleared of stumps, rocks, and other obstacles. Diving boards shall be mounted on a firm foundation and the top surface shall be slip resistant.

### North Carolina

A natural or artificial body of water used for recreational purposes may be accepted by the Department of Human Resources for the declared intended purposes, based upon the results of inspections, bacteriological examinations of the water, and sanitary surveys. It is recommended that samples be taken for bacterial examination once a month during the camping season.

### Rhode Island

A license will not be granted for the operation of a bathing resort near any of the waters of the state not approved by the director for bathing.

See Site and Facilities: Special Program Areas and Facilities—Swimming

(Fools)

### South Carolina

Natural swimming (bathing) places shall be as free as possible of holes, large rocks, debris, or other submerged hazards. Floating log booms, buoys, or other methods which will exclude unauthorized boats and permit more effective supervision of the swimmers, should be provided. The area should not extend more than 75 feet from shore unless a floating platform is provided, in which case the marked area may extend 150 feet from shore. Diving boards or floating platforms may not be used unless lifeguards are provided and the water depth is eight feet or more at least ten feet in all directions from the diving board. When no lifeguard is on duty, signs shall be posted stating, "Warning—No Lifeguard on Duty" in bold letters at least six inches high on a contrasting background.

A reaching pole, life buoy, or other adequate rescue equipment shall be stored in a readily accessible place.
Development and/or use of natural swimming areas for planned and supervised swimming activities associated with the operation of any organized camp shall, in most instances, be discouraged since there are no practical methods by which water of satisfactory quality may be assured. In no instance will any natural swimming area be acceptable unless a sanitary survey indicates that there is no significant human, animal, or industrial pollution, and the following criteria are met:

1. The fecal coliform content of waters of natural swimming areas in or used by organized camps shall not exceed a geometric (Log) average of 200 fecal coliforms per 100 ml for any five (5) consecutive samples collected on separate days, nor shall more than two (2) of any five (5) consecutive samples collected on separate days exceed 1000 fecal coliforms.

2. Be free of underwater drop-offs, potholes, underwater rock outcroppings, submerged stumps, other obstacles, and heavy vegetative growth.

3. Have a bottom composed of firm sand, gravel, or shale at least in the standing areas, no silt, broken shells, or sharp rock.

4. Be of such clarity that a white disc, 12 inches in diameter with a 6-inch black center, may be seen in five (5) feet of water at all times.

5. Natural swimming areas of any organized camp shall:
   a. Have depths and boundaries conspicuously marked.
   b. Have safety (lifesaving) equipment as provided for in the Tennessee Department of Public Health Recommended Minimum Standards for Public Pools Type "B".

6. Shall be located so as not to endanger any water supply.

No bathing beach shall be maintained or operated when such water is determined by the health officer to be so polluted or subject to pollution as to constitute a menace to health if used for bathing. Where bathhouse and toilet facilities are provided for use of bathers they shall be constructed, maintained, and operated in a sanitary manner approved by the health officer.
SITE AND FACILITIES: Special Program Areas and Facilities--Swimming (Pools)

Alabama
The design, construction, operation, and maintenance of swimming pools provided by a camp shall adhere to "Swimming Pool Recommendations, Bureau of Environmental Health, Alabama State Department of Health."

See Site and Facilities: Development Plan Approval and New Construction Approval

Alaska
Any swimming pool, mineral bath, or similar facility which may be available to guests and is operated in connection with a camp, shall be constructed, operated, and maintained in a sanitary manner and shall conform to regulations of the Alaska Department of Health and Social Services.

Arkansas
All swimming pools shall meet the requirements as set forth in the Rules and Regulations of the Arkansas State Board of Health Pertaining to Swimming Pools.

California
All swimming pools, pools, wading pools, and special purpose pools, as defined in Section T17-7774 which are located in or provided for any organized camp shall be: (a) designed, (b) constructed, (c) maintained; and (d) operated in accordance with the provisions of Article 3, Chapter 1, Division 20 of the Health and Safety Code, Sections 24101-24109 and with the applicable provisions of Sections T17-7774 through T17-1833 of Title 17 and Title 24, California Administrative Code.

Any swimming facility or natural bathing place that is not subject to the provisions of Section T17-30740, which is located in or provided for any organized camp, shall be approved by the local enforcement agency prior to use and shall be operated and used in accordance with any special conditions that may be specified in writing by the local enforcement agency to protect health and safety.

Colorado
Swimming pools and water front areas shall be constructed to meet safety standards of the Colorado State Department of Public Health.

Connecticut
Pools and bathing facilities to be laid out and constructed according to special provision not in actual YCSA.

Water front and aquatic activities to follow standards of ARC Water Safety Aquatics and Small Craft Activities or equivalents.

Delaware
All swimming pools and bathing places maintained by any recreation camp shall meet the requirements of the State Board of Health regulations pertaining to swimming pools and bathing places.

Illinois
All swimming pools shall be constructed and operated in accordance with the Illinois Swimming Pool Law and the Minimum Sanitary Requirements for Swimming Pools as promulgated by the Illinois Department of Public Health.

Indiana
All swimming pools shall be designed, approved, constructed and operated in accordance with the requirements of the State Board.
**SITE AND FACILITIES: Special Program Areas and Facilities—Swimming (Pools) (continued)**

<table>
<thead>
<tr>
<th>State</th>
<th>Requirements and Regulations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kentucky</td>
<td>All swimming pools, natural bathing places, and swimming cribs shall comply with applicable regulations of the Department for Natural Resources and Environmental Protection and with applicable local regulations. Epidemiological investigation, sanitary survey, and other factors shall indicate that the area is safe for swimming. See Site and Facilities: Development Plan Approval and New Construction Approval</td>
</tr>
<tr>
<td>Maine</td>
<td>The construction, modification, maintenance, and operation of any bathing place in a recreational camp shall be subject to the rules and regulations relating to &quot;Swimming Pools and Bathing Beaches&quot; of the Department. A license will not be granted for the operation of a bathing resort near any of the waters of the state not approved by the director for bathing.</td>
</tr>
<tr>
<td>Maryland</td>
<td>No swimming pool or bathing area shall be installed, altered, improved, or used without compliance with applicable regulations. No bathing area shall be used without the written permission of the Approving Authority.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>The operator shall insure that all swimming and wading pools shall be in compliance with Chapter VI, &quot;Minimum Standards for Swimming Pools,&quot; of the State Environmental Code. A copy of the written approval to operate the pool from the Board of Health shall be kept on file.</td>
</tr>
<tr>
<td>Michigan</td>
<td>An artificial swimming pool shall be constructed and maintained in accordance with Act No. 730 of the Public Acts of 1966, being sections 325.601 to 325.620 of the Michigan Compiled Laws and the rules adopted thereunder.</td>
</tr>
<tr>
<td>Minnesota</td>
<td>Swimming pools shall be constructed and operated in accordance with standards acceptable to the State Board of Health. See Sanitation: Toilet Facilities</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Each swimming pool shall be fenced in a manner adequate to discourage entry of unauthorized persons. See Site and Facilities: Development Plan Approval and New Construction Approval See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Swimming pools shall be constructed, operated, and maintained in compliance with the Rules and Regulations of the State Department of Health.</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>In the case of artificial swimming pools, these shall be constructed and operated in compliance with the regulations governing. (continued)</td>
</tr>
</tbody>
</table>
SITE AND FACILITIES: Special Program Areas and Facilities—Swimming (Pools) (continued)

**New Hampshire**

Plans for artificial pools must be approved by the Commission prior to installation. In addition, operation of the pool must conform to Commission regulations.

**New Jersey**

Swimming pools shall conform to municipal ordinances, statutes, and applicable regulations governing their construction and operation. In the absence of the same they shall conform to the provisions of the Swimming Pool Code of New Jersey (1970) as approved by the State Department of Health for adoption by reference by local boards of health.

See Program Safety: Special Program Areas—Swimming

**New York**

A swimming pool or bathing beach operated as a part or facility of a temporary residence or mass gathering for the use of occupants, guests, invitees, or employees shall be constructed, maintained, and operated so as to comply with the provisions of Part 6 of this Chapter.

**Gas Chlorination Equipment**

Where gas chlorination equipment is installed at either outdoor or indoor pools, such equipment shall be housed in a separate room equipped with an exhaust fan to reduce to a practical minimum the possibility of gas leakage into other rooms or areas where persons gather.

**Gas Masks**

1. Where gas chlorination equipment is installed a gas mask designed for use in a chlorine atmosphere and of a type approved by the U. S. Bureau of Mines shall be provided.
2. A replacement cannister shall be provided with the gas mask.
3. A record shall be kept of gas mask usage to insure that the mask will be serviceable when needed.
4. The gas mask shall be kept in a closed cabinet, accessible without a key, located outside the room in which the chlorinator is maintained.

**North Carolina**

New swimming pools shall be designed, constructed, operated, and maintained in accordance with the recommendations in the Division of Health Services bulletin entitled "Swimming Pool Standards," and shall comply with rules and regulations of the local board of health; provided, that pools in existence at the time of adoption of these rules and regulations shall be brought into compliance at such time as major renovations or repairs are necessary; in the mean time, these pools may be used if closely supervised by the camp management and operated in accordance with procedures acceptable to the Department of Human Resources.

Bathhouses, when provided, shall be of sound construction and shall be kept clean and in good repair.

See Site and Facilities: Development Plan Approval and New Construction Approval
Swimming pools in organizational camps shall comply with the Oregon State Health Division Rules and Regulations Governing Public Swimming Pools, OAR Chapter 333, sections 42-075 through 42-120.

**Pennsylvania**

The construction, modification, maintenance, and operation of any bathing place in an organized camp or campground shall be subject to the provisions of the Public Bathing Law, Act of June 23, 1931, P. L. 899 (35 P. S. 672 et seq.) and the rules and regulations of the Department.

See Program Safety: Special Program Areas--Swimming

**Rhode Island**

Swimming pools and bathing places, where provided, shall be operated in accordance with Chapter 23-22 and Chapter 23-1 of the General Laws of Rhode Island and the regulation adopted thereunder.

In any camp, any artificial swimming pool shall meet the Rules and Regulations Relating to Public Swimming Pools, State of South Carolina, and the operational procedures recommended therein. Plans and specifications shall be submitted to the Board of Health, Bureau of Environmental Engineering, for review and approval prior to any construction.

See Site and Facilities: Development Plan Approval and New Construction Approval

**South Carolina**

In any organized camp, any artificially-constructed swimming pool shall meet the Tennessee Department of Public Health Recommended Minimum Standards for Public Pools Type "B" and operational procedures as recommended by the Tennessee Department of Public Health.

In any organized camp, a pool or pools which are in existence at the time these regulations become effective shall meet the Tennessee Department of Public Health Recommended Minimum Standards for Public Pools Type "B" for those items which include:

1. Safety
2. pH and bacteriological standards
3. Recirculation and filtration
4. No cross connection with any domestic water supply
5. Adequate toilet and shower facilities

Provided, That a reasonable time as deemed necessary by the Public Health Officer may be given for correction of items necessary for compliance; and provided that the camp owner shall show an acceptable written plan and schedule for correction of items necessary for compliance with the above-mentioned standards.

Swimming pools of any organized camp shall have lifesaving equipment as provided in the Tennessee Department of Public Health Recommended Minimum Standards for Public Pools Type "B".

Other safety features and practices relative to swimming pools for any organized camp shall meet the criteria set forth in the Tennessee Department of Public Health Recommended Minimum Standards for Public Pools, and these shall include such items as:

1. Structural stability
2. Lifeguard chairs

(continued)
SITE AND FACILITIES: Special Program Areas and Facilities—Swimming (Pools) (continued)

Tennessee (continued)

(3) Lifelines
(4) Depth markers
(5) Ladders
(6) Shallow areas
(7) Diving areas
(8) Shallow minimum depth
(9) Non-slip decking and stand surfaces
(10) Bather capacity of pool
(11) Electrical wiring
(12) Bottom slope
(13) Exclusion of glass or hazardous materials from swimming areas

See Site and Facilities: Development Plan Approval and New Construction Approval

Utah

Any swimming pool made available to occupants of a camp or resort shall comply with "Regulations Relating to Operation and Maintenance of Public Swimming and Wading Pools" of the State Division of Health and with all applicable local regulations. Some local regulations require swimming pool plan approval prior to initiation of construction.

Virginia

All reasonable precautions must be taken to prevent pollution of swimming water by human excreta from sources in the vicinity of the camp. If a swimming pool is made of concrete or other impervious material, arrangements should be made to change the water at intervals.

Recommendations of those standards as would be applicable under those "Governing Tourist Establishment Swimming Pools and Other Public Pools," Code of Virginia, Section 35-16.1.

Washington

All swimming pools shall comply with the requirements of the Rules and Regulations of the State Board of Health pertaining to swimming pools.

Wading pools shall not be more than 24 inches in depth.

The water in wading pools, at all times while in use, shall meet the requirements pertaining to water quality as outlined in the Rules and Regulations of the State Board of Health.

In the operation of wading pools the requirements pertaining to sanitary control of swimming pools as outlined in the swimming pool regulations shall apply.

Adequate sanitary toilet facilities shall be available in the vicinity of wading pools.

No wading pool shall be maintained or operated when such pool is determined by the health officer to constitute a menace to health if used for wading.

West Virginia

Swimming pools and bathing beaches used in connection with an organized camp shall be constructed, maintained, and operated in accordance with the West Virginia State Board of Health Regulations Governing the Sanitation of Bathing Places.
Wisconsin

Waterfront—The sanitary requirements of swimming facilities shall conform to the applicable requirements of the department.

Note: For swimming pool information, see Chapter H 71, Wisc. Adm.
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colorado</td>
<td>The archery targets shall be a minimum of 15 feet apart. The range shall be kept free from hazards away from other activities and traffic of all types, and shall be well marked.</td>
</tr>
<tr>
<td>Maine</td>
<td>Fire arms, ammunition, archery equipment, and other hazardous weapons shall be kept in a locked compartment.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>The archery range shall be located in an area well away from other program activities, clearly marked to warn passersby away from the danger area. The shooting area shall be large enough to provide at least 25 yards of clearance behind each target. All bowmen shall fire from a common firing line. A ready line shall be marked at a sufficiently safe distance behind the firing line.</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Fire arms and archery ranges shall be constructed and maintained in accordance with the standards of the appropriate national professional association.</td>
</tr>
<tr>
<td>New York</td>
<td>The archery range shall not endanger any person or persons in other program activities and be clearly marked to warn passing campers away from the danger area. The shooting area shall have at least 50 yards of clearance or an archery net behind each target. Bowmen shall fire from a common firing line and a ready line shall be marked behind it.</td>
</tr>
<tr>
<td>Texas</td>
<td>An archery program, if provided, shall be conducted on a range that meets or exceeds the specifications outlined by the National Field Archery Association or its equivalent. The archery range shall be conspicuously marked and fenced to prevent campers from wandering onto the range while it is in use. When not in use the range shall be off limits to all campers.</td>
</tr>
<tr>
<td>State</td>
<td>Requirements</td>
</tr>
<tr>
<td>------------</td>
<td>-----------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Colorado</td>
<td>The range shall be free from all hazards, away from other activities and traffic of any type and shall be well marked with danger signs or flags. Suitable backstops shall be provided free from any ricochet possibilities. The range shall have a well-defined firing-ready line. Only single shot rifles shall be used.</td>
</tr>
<tr>
<td>Connecticut</td>
<td>The rifle range shall be laid out and operated in accordance with standards of the National Rifle Association or its equivalent.</td>
</tr>
<tr>
<td>Maine</td>
<td>Fire arms, ammunition, archery equipment and other hazardous weapons shall be kept in a locked compartment</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Shooting ranges shall be located well away from other activity areas and shall be constructed in accordance with the standard of the National Rifle Association.</td>
</tr>
<tr>
<td>Minnesota</td>
<td>See Sanitation: Animal Regulations</td>
</tr>
<tr>
<td>Mississippi</td>
<td>Fire arms and archery ranges shall be constructed in accordance with the standards of the appropriate national professional organization.</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Fire arms and other potentially hazardous equipment shall be kept in locked compartments.</td>
</tr>
<tr>
<td>New York</td>
<td>Rifle ranges shall not endanger any person or persons in other activity areas; backstops shall be used to contain bullets within the range. Large warning signs atop the backstop, facing away from the firing line, shall be labeled &quot;Keep Out.&quot; A red firing flag shall be displayed when the range is in use. Rifle ranges shall be equipped with a firing line and a ready line; only those ready to fire shall be on the firing line. Those waiting to fire shall remain behind the ready line.</td>
</tr>
<tr>
<td>Texas</td>
<td>A fire arms program, if provided, shall be conducted on a range that meets or exceeds the specifications outlined by the National Rifle Association or its equivalent. The rifle range shall be conspicuously marked and fenced to prevent campers from wandering onto the range while it is in use. When not in use, the range shall be off limits to all campers.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>See Manual of Range Construction, National Rifle Association of America.</td>
</tr>
</tbody>
</table>
Horses and other animals maintained in any camp for camp use shall be quartered at least 500 feet from any sleeping, living, eating, or food preparation area.

Stables and corrals shall be located on a well-drained, sloping area and so situated as to prevent contamination of any water supply.

Manure shall be removed from stalls and corrals as often as necessary to prevent a fly problem and disposed of in an approved manner.

If provided, stables and corrals shall be located and maintained in such a manner as not to create a source of objectionable odor. They shall be maintained in such a manner that they do not become an uncontrolled area for the breeding of flies.

In order to minimize potential odor and nuisance problems, stables should be located in an area removed from but readily accessible to the main recreation area. Stables should be located on a well-drained, gently sloping site.

The stable area should be provided with toilet facilities consisting of at least one water closet and one lavatory for each sex. A shower should be provided if the stable is used for sleeping purposes by the caretaker.

To the extent practical, construction shall be rodent-proof. Openings to the outer air should be effectively screened with 16-mesh screen.

Grain feeds should be stored in metal-lined bins with covers to provide insect and rodent-tight facilities.

The storage and use of insecticides for the control of flies and insects shall be in accord and in consultation with the Department.

Manure shall be removed from the stalls at least once each day and shall be stored to prevent fly breeding and nuisance.

Stables and corrals shall be located and maintained in such a manner as not to create a source of objectionable odor and adequate measures shall be taken at all times to keep fly, mosquito, and rodent populations under control.

In campgrounds where horses are quartered by either the campground operator or brought in by campers, there shall be an area set aside for stabling and pasturing. The area must be at least 300 feet from the nearest camp site occupied by a family or group without horses.

See Site and Facilities: Facilities Design--Site and Facilities Design

Maintenance of Animal Facilities

(1) Barns, stables, corrals, or other structures used to house horses and other animals shall be located at least 500 feet from any sleeping, eating, or food preparation area. Tiersails or hitching posts shall not be located within 200 feet of any dining hall, kitchen, or other place where food is prepared, cooked, or served.

(continued)
SITE AND FACILITIES: Special Program Areas and Facilities—Horseback Riding
(continued)

Kentucky (continued)

(2) Barns, stables, and corrals shall be located on a well-drained, sloping area and so situated as to prevent contamination of any water supply.

(3) Manure shall be removed from barns, stalls, and corrals as often as necessary to prevent a fly problem. Fly repellents or other precautions shall be used to prevent such shelters from becoming an attractant for or breeding place for flies.

Michigan

A horse or other farm animal shall not be permanently quartered within 500 feet of living quarters, kitchen, or mess hall.

A temporary shelter, corral, tierail, or hitching post shall not be located within 200 feet of dining hall, kitchen, or other place where food is prepared, cooked, or served. Manure shall not be allowed to remain for more than 12 hours at such a location. Fly repellents and other precautions shall be used to prevent such a location from becoming an attraction for or breeding place for flies.

Manure from permanent and shelter quarters used for horses shall be removed from the premises not less than weekly. Storage between removals shall be in flytight enclosures or in piles isolated from the area of camp activity.

Drainage from stables and temporary quarters for horses shall not be permitted to flow into a spring, stream, or lake in such a manner as to create dangerous pollution.

A horse, dog, or other domestic animal or pet shall not be permitted on a bathing beach or in the water in the area used for water front activities.

Mississippi

Stable Sanitation

(1) Horses or other farm animals shall not be permanently quartered within 500 feet of living quarters, kitchen, or mess halls.

(2) A temporary shelter, corral, tierail, or hitching post shall not be located within 200 feet of dining hall, kitchen, or other place where food is prepared, cooked, or served.

(3) The stable area shall be provided with adequate accessible toilet facilities for campers, employees, and visitors if toilet facilities are not conveniently located nearby.

(4) Manure shall not be allowed to remain for more than 24 hours at such locations as temporary shelters, corrals, tierails, or hitching posts.

(5) Manure from permanent and shelter quarters shall be removed at least weekly. Interim storage shall be in fly-tight enclosures or an area isolated from camp activity.

(6) Adequate measures shall be taken at all times to keep fly, mosquito, and rodent populations to a minimum.

See Sanitation: Animal Regulations
A horse or other farm animal shall not be permanently quartered within 100 feet of living quarters, kitchen, or mess hall.

Manure shall not be allowed to remain more than 24 hours at any location wherein or wherewith horses or other domestic animals are kept. Fly repellent and other precautions shall be used to prevent such place or location from becoming an attraction for or breeding place for flies.

Drainage from stables and temporary quarters for horses shall not be permitted to flow into a spring, stream, or lake.

Horses stables, if provided, shall be in a location somewhat removed from the main recreation center of activity to minimize potential odor and nuisance problems. All manure shall be stored, removed, or disposed of in such a manner as to minimize the breeding of flies therein.

See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Horses and other animals maintained in any organized camp for camp use shall be quartered at least 500 feet from any sleeping, living, eating, or food preparation area.

Stables and corrals shall be located on a well-drained, sloping area and so situated as to prevent contamination of any water supply.

Manure shall be removed from stalls and corrals as often as necessary to prevent a fly problem.

Stables and corrals shall be located as to prevent contamination of any water supply. Manure shall be removed from stalls and corrals as often as necessary to prevent a fly problem.

Horses and other animals maintained in any camp shall be quartered at a reasonable distance from any sleeping, living, eating, or food preparation area.

See Sanitation: Animal Regulations

Horses or other animals maintained for organized camp use shall not be permanently quartered within 500 feet of any sleeping or living quarter, kitchen, or dining hall.

Temporary shelters, corrals, tierails, or hitching posts shall not be located within 200 feet of any kitchen, dining hall, or other place where food is prepared, cooked, or served.

Manure shall not be permitted to remain for more than twelve (12) hours at any temporary shelter, corral, tierail, or hitching post.

All manure from barns, stables, or any other animal shelter shall be removed from the premises at least once every four (4) days.

Fly repellents and other similar precautions shall be used to prevent such areas from becoming an attractant for or breeding places for flies.
Drainage from stables and temporary quarters shall be disposed of in such manner as to prevent the contamination or pollution of any surface or underground water supply.
V. SANITATION

Toilet Facilities
Sewage and Liquid Waste Disposal
Solid Waste Disposal (Garbage)
Bathing, Handwashing, and Laundry
Insect, Weed, and Rodent Control (Vector Control)
Animal Regulations
Safe Water Supply and Safe Ice Supply
Maintenance Supervisor and Camp Maintenance
### SANITATION: Toilet Facilities

**Alabama**

Each camp shall be provided with adequate toilet and bathing facilities. The ratio of toilets, urinals, for occupants of resident camps shall be as follows:

<table>
<thead>
<tr>
<th>Type of Building Occupancy</th>
<th>Toilet</th>
<th>Urinals*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dormitories or Similar Structures</td>
<td>Men: 1 seat for each 12 persons</td>
<td>1 for each 25 persons</td>
</tr>
<tr>
<td></td>
<td>Women: 1 seat for each 10 persons</td>
<td>Over 150: Add 1 for each 50 persons</td>
</tr>
<tr>
<td>Dwellings</td>
<td>1 each dwelling</td>
<td>unit</td>
</tr>
<tr>
<td>1-2 Family</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Multifamily</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*In the absence of urinals, the ratio of toilet facilities for men and women shall be the same.

All toilets, shall be maintained in a state of good repair and shall be kept clean at all times.

Toilets, and/or service buildings should be so located and distributed that no habitable permanent and semi-permanent structure, tent, camper or truck coach, travel trailer, and tent camper will be more than 300 feet from such facilities.

Privies, if provided in any camp, shall be so constructed and maintained as to prevent access of flies, animals, and rodents to the contents thereof, to prevent fly-breeding, nuisances, and to prevent contamination of any water supply.

Toilet tissue shall be provided at each privy or toilet seat at all times.

Fire-resistant waste containers shall be provided in all flush toilet facilities. A covered container shall be provided at or near each commode in women's toilet facilities.

See Site and Facilities: Facilities Design--Site and Facilities Design

**Alaska**

All camps accommodating more than one sex shall be provided with adequate and proper toilet facilities, with separate accommodations for each sex, unless community water and sewerage systems are available and each trailer, cabin, and/or temporary abode are required to connect to same.

Toilet facilities shall be available to all parts of the camp and accessible to guests at all times.

All toilet facilities shall be constructed, operated and maintained in accordance with the rules and regulations of the Department of Health and Social Services.

All toilets and privies shall be maintained in a clean, serviceable and sanitary condition at all times.

Every restaurant shall be provided with adequate and conveniently located toilet facilities for its employees. Toilet facilities must be constructed and operated in accordance with the rules and (continued)
regulations of the Department of Health and Social Services on waste disposal. In restaurants hereafter constructed or materially altered toilet rooms shall not open directly into any room in which food, drink, or utensils are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, and in good repair; and well lighted and ventilated. Hand washing signs shall be posted in each toilet room used by employees. In case privies or earth closets are permitted and used, they shall be separate from the restaurant building, and shall be of a sanitary type constructed and operated in conformity with the standards of the Department of Health and Social Services.

See Food Service: Food Service Personnel

Every camp shall be provided with privies or with suitable toilets and with disposal systems meeting minimum health requirements of the Department of Health Services. One toilet or one privy shall be provided for every 15 persons or fraction thereof in the camp population. Privies shall be located at least one hundred twenty-five feet from any source of domestic water and shall at all times be maintained in good repair and in a clean and sanitary condition.

The camp shall be provided with adequate and approved toilet facilities comprising water flushed plumbing equipment, or properly located and constructed privies of approved design. Toilet rooms and compartments shall be adequately lighted, properly ventilated, and provided with a floor which is easily cleanable and impervious to moisture.

Toilets shall be provided at the ratio of one (1) toilet seat per fifteen (15) occupants of the camp; provided that urinals may be substituted for one-third (1/3) of the toilet seats for males. Pit or chemical toilets shall be located so as not to endanger water supplies and shall be so constructed as to exclude flies from access to excreta. Where water-flush toilets or other plumbing fixtures are installed in camp building, sewage shall be disposed of by connection to a public sewer or a private sewage disposal system constructed in accordance with the applicable provisions of Chapter 4, Title 24, California Administrative Code. Toilets shall be located within three hundred (300) feet from the living accommodations which they serve.

Toilet facilities shall be provided to the employees in the Food Service Area. Where there are five (5) or more employees of different sex, separate toilets shall be provided for each sex. Toilet rooms shall be separated from food storage, preparation and serving areas by full-height partitions and tightfitting, self-closing doors.

Toilet paper shall be provided at all times when the camp is in operation.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Safe Water Supply and Safe Ice Supply
There shall be a minimum ratio of one toilet per 30 campers in resident camps and one toilet per 40 campers in day camps.

Separate toilet facilities shall be provided for each sex and shall be so designated.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

Chemical toilets, fly tight privy pits, or water flushed toilets shall be provided and shall be maintained in a clean and sanitary condition. Separate toilets for men and women shall be provided. In a residential camp at least one toilet seat for each fifteen or fraction thereof shall be provided. At least one toilet seat for each twenty persons or fraction thereof shall be provided in each day camp. Urinals may be substituted for not more than one-half of the total requirements for male campers. No unit site within a camp shall be at a greater distance than three hundred feet from the toilets. The location of all toilets shall be plainly indicated by signs. Privies shall be located at least two hundred feet from a kitchen or food service area.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Safe Water Supply and Safe Ice Supply

There shall be provided convenient and adequate toilet facilities, so located, constructed and maintained that they shall not be offensive to the user, become the breeding place for flies, nor by leakage or seepage offer potential contamination of adjacent waters.

Where sanitary privies are used, they shall be located, constructed and maintained in accordance with the requirements of the State Board of Health.

(1) Approved toilet facilities adequate for the capacity of the camp shall be provided.

(2) Each toilet room shall be so located that no individual is required to pass through a sleeping area, other than his own, in order to use toilet facilities. Toilet rooms shall have a window area of not less than six (6) square feet opening directly to the outside. No flush toilet fixture or urinal shall be located in a sleeping room.

(3) A toilet facility shall be located within two hundred (200) feet of the door of each sleeping room. No privies shall be closer than fifty (50) feet from any sleeping room, dining room, mess hall or kitchen. Privies or portable toilets if approved shall comply with applicable requirements.

(4) Where the toilet facilities are shared such as in multi-family dwellings and in dormitory type facilities separate toilet rooms shall be provided for each sex. These rooms shall be distinctly marked "For Men" and "For Women" by signs printed in English and (continued)
Florida
(continued)
in the native language of the persons occupying the camp. If the facilities for each sex are in the same building they shall be separated by a solid wall or partition extending from the floor to the roof or ceiling.

(5) Each family residential unit of a camp shall contain at least a flush toilet, bathtub or shower and lavatory.

(6) Where toilet facilities are shared the number of fixtures provided for each sex shall be based on the maximum number of persons of that sex which the camp is designed to house at any one time, in the ratio of one (1) such unit to each fifteen (15) women and one (1) such unit to each twenty (20) men with a minimum of two (2) units for any shared facility. Family living accommodations containing private toilet facilities shall not be considered when establishing this number of shared toilet facilities.

(7) Urinals shall be provided on the basis of one for each twenty-five (25) men. The wall and floor space to a point of one (1) foot in front of the urinal lip, four (4) feet above the urinal and one (1) foot to each side of the urinal shall be faced with a non-absorbent material.

(8) Every water closet or flush toilet hereafter installed shall be located in a toilet room and shall be properly connected to a satisfactory disposal system which complies with the requirements of regulations of the Division of Health and the Department of Pollution Control.

If the facilities for each sex are in the same building they shall be separated by solid walls or partitions extending from the floor to the roof or ceiling.

Handwashing and bathing facilities shall be provided in each family residential unit. Provisions shall be made for adequate dressing space adjacent to shared bathing facilities.

Illinois
Toilet facilities shall be provided and shall comply with the following: Water closets or risers. One water closet or one privy riser shall be provided for each 20 persons accommodated or fraction thereof. Separate facilities shall be provided for each sex, when both sexes are to be accommodated simultaneously.

Urinals. Urinals constructed of nonabsorbent materials may be substituted for men's toilet seats on the basis of one urinal or 24 inches of trough-type urinal for one toilet seat up to a maximum of one-third of the required toilet seats.

See Sites and Facilities: Special Program Areas and Facilities--Horseback Riding
See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Safe Water Supply and Safe Ice Supply

Indiana
Separate sanitary facilities for men and women shall be provided. Each separate facility shall be plainly designated to indicate men or women. If the facilities for each sex are in the same building they shall be separated by solid walls or partitions extending from the floor to the ceiling.

(continued)
**INDIANA (continued)**

The minimum number of toilets, urinals, handwashing and bathing facilities shall be provided as specified in the following tables:

<table>
<thead>
<tr>
<th>Individuals of Each Sex to be Served</th>
<th>Organizational or Residential Camps</th>
<th><strong>Urinals</strong></th>
<th><strong>Toilet Facilities</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Men</strong></td>
<td><strong>Women</strong></td>
<td><strong>Men</strong></td>
</tr>
<tr>
<td>1-10</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>11-18</td>
<td>1</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>19-33</td>
<td>2</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>34-48</td>
<td>2</td>
<td>3</td>
<td>2</td>
</tr>
<tr>
<td>49-63</td>
<td>3</td>
<td>4</td>
<td>2</td>
</tr>
<tr>
<td>64-79</td>
<td>3</td>
<td>5</td>
<td>3</td>
</tr>
<tr>
<td>80-95</td>
<td>4</td>
<td>6</td>
<td>3</td>
</tr>
</tbody>
</table>

Organizational or residential camps serving more than 95 campers shall provide sanitary facilities for each sex in the ratio of not less than one such unit for each 15 additional campers.

In organizational or resident camps, sleeping areas shall not be at a greater distance than 200 feet from sanitary facilities.

Pit privies, latrines, or urinals shall not be located less than 100 feet from any well, stream, or lake and not less than 50 feet from any sleeping area. They shall be located at least 200 feet from a kitchen or food service area.

All common use rooms containing sanitary or laundry facilities shall have:
- Walls and partitions around showers, lavatories and other plumbing fixtures constructed of dense, nonabsorbent, waterproof material or covered with moisture resistant material.
- At least one window which can be easily opened or mechanical device or opening which will replace the air in the bathroom at least six times per hour;
- All openings in the building to the outer air effectively screened and the doors provided with springs or devices to make them self-closing;
- An outside door to the service building containing the toilet and bathing facilities so constructed as to prevent a direct view of the interior when opened;
- An adequate supply of toilet paper available at all times and sanitary towels or a mechanical hand drying device located adjacent to the lavatories.

All plumbing and plumbing fixtures shall be installed in accordance with the Indiana Plumbing Rules and Regulations.

The location of sanitary facilities shall be indicated by suitable signs, and during night hours these facilities shall be lighted by artificial lighting.

All sanitary facilities shall be constructed, located and maintained so as to prevent any nuisance or public health hazard.

**KENTUCKY**

(1) Each residential and day camp site shall be provided with water closets, handwashing and shower facilities for each sex accommodated, as shown in the following tables; provided, however, that day camps shall not be required to provide shower facilities.

(continued)
SANITATION: Toilet Facilities (continued)

<table>
<thead>
<tr>
<th>Kentucky (continued)</th>
<th>Persons of Each Sex To Be Served</th>
<th>Water Closets</th>
<th>Urinals*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Boys</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1-18</td>
<td>1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>19-33</td>
<td>2</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>34-48</td>
<td>2</td>
<td>2</td>
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<td>80-95</td>
<td>4</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Kentucky (continued)</th>
<th>Persons of Each Sex To Be Served</th>
<th>Water Closets</th>
<th>Girls</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Boys</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1-18</td>
<td>2</td>
<td>2</td>
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<td>5</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>80-95</td>
<td>6</td>
<td>6</td>
<td></td>
</tr>
</tbody>
</table>

*Water closets can be substituted for urinals when facilities may be used by both sexes.

For camps having more than 95 residents there shall be provided:
  one additional water closet and lavatory for each 25 residents;
  one additional shower for each 20 residents; and one urinal per 50 male residents.

(2) Toilets and bathhouses containing water closets, lavatories and showers shall be adequately ventilated, have natural or artificial lighting of twenty (20) footcandles, the floors shall be of concrete or other impervious material. Toilets shall be so located and distributed that no habitable permanent or semi-permanent structure or tent will be more than 500 feet from such facilities.

(3) Hot and cold water shall be provided at all showers at the campsites where overnight facilities are furnished; provided, however, existing camps will not be required to furnish hot water.

(4) Lavatories or handwashing facilities shall be conveniently located to all toilet facilities. Water, hand-cleansing soap, and approved sanitary towels or other approved hand-drying device shall be provided at all lavatories and handwashing facilities.

(5) All toilets, lavatories and bathing facilities shall be maintained in good repair and shall be kept clean at all times.

(6) When flush type toilets are not provided, other types of toilet facilities such as earth pit privies or chemical type may be used if so constructed and maintained as to prevent flybreeding, nuisances and contamination of any water supply. Privies shall be provided at the ratio of one pit opening for every ten (10) campers. Privies shall not be located within 100 feet of any kitchen or other place where food is prepared or served, and shall be located apart from any building used for bathing or lodging.

(7) Adequate toilet tissue shall be provided at each toilet facility.

(continued)
SANITATION: Toilet Facilities (continued)

Kentucky (continued)

(8) Flame retardant, easily cleanable containers shall be provided in all toilet facilities and shall be covered in toilets for females.

(9) All plumbing shall comply with the State Plumbing Code.

Louisiana

At least one privy or water closet must be provided at every House Court or Camp, for each sex, for every ten apartments, tents, camp cars, trailers or other habitations. No House Court habitation or habitation in a Camp, shall be a greater distance than two hundred (200') fast from both men's and women's toilets, which shall be plainly indicated by proper sign. The interior of all toilet buildings shall be kept clean and properly lighted and ventilated. At least one urinal shall be provided in each toilet building for males.

Every privy now existing, or hereafter erected in a House Court or Camp shall be constructed or reconstructed in conformity with the regulations of the State Sanitary Code. All non-conformity privies existing at the time of the passage of these regulations which are not constructed to meet the requirements herein above set forth, shall be demolished and the pits properly filled with earth.

No water flush toilettes may be used in trailers unless connected to a sewerage system in accordance with the State and municipal requirements and to the rules and regulations of the State Board of Health.

See Sanitation: Bathing, Handwashing, and Laundry
See Food Service: Food Service Regulations—Kitchen and Food Preparation Areas

Maine

All toilet facilities, including rooms and fixtures, shall be of a sanitary design and readily cleanable.

Each toilet room shall meet the following requirements:
All toilet facilities shall be kept in a clean condition and in good repair.
Outside doors shall be self-closing.
Adequate screened ventilation to the outside shall be provided.
Easily cleanable receptacles shall be provided for waste materials.

Toilet seats shall be provided. Open face toilet seats shall be provided in the ratios indicated in the following table:

<table>
<thead>
<tr>
<th>No. of Campers</th>
<th>No. of Toilet Seats</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td>Male: 2</td>
</tr>
<tr>
<td></td>
<td>Female: 2</td>
</tr>
<tr>
<td>Each additional 15 persons</td>
<td>Male: +1</td>
</tr>
<tr>
<td></td>
<td>Female: +1</td>
</tr>
</tbody>
</table>

Waste receptacles for sanitary napkins shall be covered.

Toilet seats shall be provided. Open face toilet seats shall be provided for males.

See Sanitation: Bathing, Handwashing, and Laundry
SANITATION: Toilet Facilities (continued)

Maryland

In camps using service buildings the following facilities shall be regarded as minimum:

<table>
<thead>
<tr>
<th>Facility</th>
<th>Number</th>
<th>Male</th>
<th>Female</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toilets</td>
<td>1 per 20</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Urinals</td>
<td>1 per 30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Showers</td>
<td>1 per 20</td>
<td>20</td>
<td></td>
</tr>
</tbody>
</table>

*These shall apply to overnight camping facilities and/or where swimming or bathing is provided.

All toilet, shower, lavatory and laundry facilities shall be provided and maintained in a clean, sanitary condition and kept in good repair at all times. Separate toilet facilities shall be provided for each sex. Facilities shall be easily accessible and conveniently located. All toilet, shower, lavatory and laundry room facilities shall be acceptable to the Approving Authority and shall be in conformity with the Maryland State Plumbing Code.

See Sanitation: Sewage and Liquid Waste Disposal

Massachusetts

The operator shall provide at least two toilets or privy seats for each sex with the following ratio:

(A) For all camps other than a day camp where the number of persons of one sex is in excess of 20, the operator shall provide one additional toilet or privy seat for each additional 10 persons or fraction thereof of that sex.

(B) At a day camp where the number of persons of one sex is in excess of 60, the operator shall provide one additional toilet or privy seat for each additional 30 persons or fraction thereof of that sex.

For males, one urinal or 2 linear feet of urinal trough may be substituted for up to one-third of the number of water closets or privy seats required.

The operator shall so locate the toilets so that they are not more than 200 feet from the door of the sleeping rooms of those people who are expected to use them. The operator shall provide an adequate supply of toilet paper and shall screen each window or other exterior opening with screening containing not less than 16 meshes per inch. Every screen door shall be equipped with a self-closing device.

See Sanitation: Bathing, Handwashing, and Laundry

See Site and Facilities: Facilities Design--Site and Facilities Design

See Program Safety: Special Populations

Michigan

Sliding scale ratio

<table>
<thead>
<tr>
<th></th>
<th>Boys</th>
<th>Urinals</th>
<th>Girls</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-18</td>
<td>1</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>19-33</td>
<td>2</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>...</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>80-95</td>
<td>4</td>
<td>3</td>
<td>6</td>
</tr>
</tbody>
</table>

(continued)
SANITATION: Toilet Facilities (continued)

**Michigan**

(continued)

Exception: May be waived for day, troop, or travel camp meeting at a state or metropolitan county park.

Flush urinals may be substituted for up to 1/2 of toilets for girls.

The following table shall be used to determine the number of toilet fixtures needed with showers being optional. This rule may be waived by the local health department for a day, troop or travel camp that meets at a state or meets at a state or metropolitan county park. Flush urinals may be substituted for not more than 1/2 of the required number of toilets for girls.

<table>
<thead>
<tr>
<th>Boys Toilets</th>
<th>Girls Toilets</th>
<th>Girls Urinals</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-18</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>19-33</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>34-48</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>49-63</td>
<td>3</td>
<td>2</td>
</tr>
<tr>
<td>64-79</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>80-95</td>
<td>4</td>
<td>3</td>
</tr>
</tbody>
</table>

See Site and Facilities: Facilities Design--Site and Facilities Design

**Minnesota**

Toilet facilities shall be provided on the basis of one seat for every twelve campers. In camps or sections of camps used by boys, urinals may be substituted for one-third of the toilet seats. Toilet facilities shall be convenient to sleeping quarters and shall be adequately ventilated and equipped with artificial lighting. Toilet facilities shall be provided at the waterfront where physically feasible but the sewage disposal system serving the facilities shall not be located within fifty feet of the water's edge. Toilet tissue shall be provided at each unit. Toilet facilities, including rooms and fixtures, shall be kept in a clean condition and in good repair.

See Sanitation: Bathing, Handwashing, and Laundry

**Mississippi**

1. Toilet Facilities
   a. Toilet facilities shall be provided in youth camps. The minimum number of toilet facilities shall be provided in a ratio of 1 to 12. In residential camps, flush urinals may be substituted for not more than one-half the required number of toilet facilities.
   b. Covered receptacles shall be provided in all permanent toilets.
   c. Pit privies or latrines shall be located at least 100 feet from any well, stream, or lake and not less than 50 feet from any sleeping area.
   d. Pit privies and latrines shall be located at least 200 feet from a kitchen or food service area.

2. Installation, Operation and Maintenance Requirements for Toilet Facilities and Urinals
   a. Water-flushed toilets, chemical toilets, pit privies, or latrines (slit-trench, deep pit, mound or bored hole latrines) and urinals shall be provided and maintained in a clean and sanitary condition.
   b. The underground water level and soil conditions shall be considered when determining the appropriate type of toilets and urinals to be provided as shall applicable State and local laws, ordinances, and regulations.

(continued)
SANITATION: Toilet Facilities (continued)

Mississippi
(continued)

See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Animal Regulations

Nebraska

Toilet facilities shall be provided at the ratio of not less than one seat for every 10 campers. In camps occupied by males and where urinals are used, one toilet seat shall be provided for every 15 male occupants, and one urinal for every 30 male occupants. Toilet buildings or rooms shall be conveniently located, well lighted and ventilated, kept in good repair, and kept in a clean condition. Toilet rooms shall be fully enclosed. The doors of all toilet rooms shall be self-closing. Toilet rooms shall not open directly into any room in which food, drink, or utensils are handled or stored. Hand-washing signs shall be posted in each toilet room.

Pit-type privies may be approved in decentralized camping areas. Pit-type privies shall conform to the standards of construction and maintenance set up by the State Department of Health.

See Sanitation: Bathing, Handwashing, and Laundry

Nevada

Every children’s camp shall be provided with privies or with suitable toilets and with disposal systems meeting minimum health requirements of the board of health of the appropriate health district or county.

One toilet or one privy shall be provided for every 15 persons or fraction thereof in the camp population.

Privies shall be located at least 125 feet from any source of domestic water and shall at all times be maintained in good repair and in a clean and sanitary condition. (Added to NRS by 1967, 1050)

See Sanitation: Sewage and Liquid Waste Disposal

New Hampshire

There shall be provided convenient and adequate toilet facilities, in the ratio of one toilet for every ten campers in resident camps and one toilet for every twenty campers in day camps, so located, constructed and maintained that they shall not be offensive to the users, become the breeding place for flies, nor by leakage or seepage offer a possible contamination of adjacent waters. Sewage disposal systems shall not allow seepage of sewage to the surface of the ground. Defilement of camp grounds by excretions shall not be permitted to occur.

Where privies are used the construction shall involve a pit at least two feet deep, with suitable shelter. No such pit shall be permitted to become filled to less than one foot below the surface of the ground, and the excreta shall at all times be kept covered with earth, ashes, oil or other adequate agent for excluding or repelling flies and other insects. Both the shelter and the pit shall be made fly-tight, self-closing lids on the seats shall be provided, and clean and sanitary conditions maintained at all times. Privy contents shall be removed as often as necessary and disposed of in a satisfactory manner.

Chemical toilets, making use of caustic alkali, may be found preferable to privies. The accumulated fluid shall be so disposed of underground that no hazard of pollution of any water supply or of any body of water will be entailed.

(continued)
SANITATION: Toilet Facilities (continued)

New Hampshire (continued)

Unless with the Commission's permission, no privy shall be within 100 feet of any place where food is prepared or served, or within 75 feet of any lake, pond, or stream, or within 200 feet above or in direct line of drainage thereto of any well or spring.

New Jersey

Conveniently located and properly designated toilet facilities shall be provided for each sex. Where flush type toilets are employed, waste shall be disposed of in accordance with local requirements. Properly constructed and located privies or chemical toilets may be permitted. In resident camps, one toilet or privy seat shall be available for every ten female occupants of the camp. In resident camps occupied by males and where urinals are used, one toilet or privy shall be provided for every fifteen occupants and one urinal or equivalent for every thirty occupants. Toilets shall be supplied at all times with toilet tissue.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location

See Site and Facilities: Special Program Areas and Facilities—Swimming (Natural Swim Areas)

See Sanitation: Bathing, Handwashing, and Laundry

New York

(a) No privy shall be located within 50 feet of any sleeping room, dining room, mess hall or kitchen.

(b) The following facilities shall be provided within 200 feet of the sleeping quarters:
   (1) One toilet or privy seat for each 15 males or less, plus one urinal for each 30 males or less;
   (2) One toilet or privy seat for each 15 females or less;
   (3) At least one lavatory with water under pressure for each 20 occupants or less or other handwashing facilities acceptable to the permit issuing official.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

North Carolina

All summer camps shall be provided with toilet, handwashing and bathing facilities which are adequate, conveniently located and readily accessible. These facilities, and laundry facilities when provided, shall comply with Volume II, Plumbing, of the N. C. State Building Code, and shall be kept clean and in good repair. Bathing facilities shall have conveniently located toilet facilities.

A sufficient number of water closets or approved privies shall be provided in convenient locations to serve the several areas of the camp. Fixture requirements will vary somewhat, depending upon the type of camp, its layout and the composition of the camp population. A widely-used standard calls for: one seat for each ten persons except that, in all male camps with urinals, there should be one seat for each 15 persons and one urinal for every 30 persons.

See Sanitation: Safe Water Supply and Safe Ice Supply
See Day Camping: Sanitation, Food Supply, and Drinking Water
SANITATION: Toilet Facilities (continued)

Ohio

The location of toilets shall be indicated by suitable signs. During the night hours all toilet facilities shall be lighted by artificial lighting except in primitive camps.

An adequate supply of toilet tissue shall be provided at each toilet seat.

No privy nor pit latrine shall be within one hundred feet of any portable water source.

Toilet buildings shall be provided with self-closing doors or modesty shields.

The self-closing door or modesty shield must be provided so as to obstruct the view into the facility.

Pit latrines are permitted in only primitive resident camps.

All toilet facilities including privies shall be properly located, constructed, and maintained in accordance with the standards of the Ohio Department of Health.

All toilet facilities shall be maintained in a clean and sanitary condition.

Separate toilet facilities for men and women shall be provided. Each separate facility shall be plainly designated to indicate men or women. If the facilities for each sex are in the same building, they shall be separated by solid walls or partitions extending from the floor to the ceiling.

In new camps and significantly altered, (State permit required), plumbing and plumbing fixture requirements shall comply with the Ohio Plumbing Code as adopted by the Board of Building Standards under authority of Chapter 3781 of the Revised Code.

The floors in toilet facilities shall be smooth and impervious to moisture. When floor drains are provided, the floor shall be sloped to the drain and the drain shall be properly trapped. When deemed advisable permission may be granted by the health commissioner for the use of open slit trench latrines in primitive camps.

See Sanitation: Safe Water Supply and Safe Ice Supply

Oregon

In all organizational camps, except day use and primitive camps, toilets shall be provided in the following ratios:

Residential camps--One toilet for every ten (10) campers or fraction thereof. Urinals may be substituted for no more than one-third (1/3) the required toilets.

See Site and Facilities: Facilities Design--Site and Facilities Design
See Sanitation: Bathing, Handwashing, and Laundry

Pennsylvania

All organized camps and campgrounds shall provide toilet facilities on the premises for the public which are separate for each sex.

All toilet facilities, including rooms and fixtures, shall be of a sanitary design and readily cleanable.

(continued)
Pennsylvania
(continued)

All toilet facilities shall be kept in a clean condition and in good repair.

Each toilet room shall meet the following requirements:
1. doors shall be self-closing;
2. adequate ventilation to the outside shall be provided;
3. toilet tissue shall be provided;
4. easily cleanable receptacles shall be provided for waste materials; and
5. receptacles for women shall be covered.

Toilet and hand washing facilities in organized camps shall be provided in the ratios indicated in the following table:

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>No. of Toilet Seats</th>
<th>Male</th>
<th>Female</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-20</td>
<td></td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Each additional 20 persons</td>
<td></td>
<td>+1</td>
<td>+1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>No. of Lavatories</th>
<th>Male</th>
<th>Female</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-20</td>
<td></td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Each additional 20 persons</td>
<td></td>
<td>+1</td>
<td>+1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>No. of Urinals</th>
<th>Male</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-20</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Each additional 20 persons</td>
<td></td>
<td>+1</td>
</tr>
</tbody>
</table>

Additional urinals for males or urinals specifically designed for females may be provided in lieu of toilet seats but shall not consist of more than one-third of the required number of toilet seats.

Organized camps which do not provide overnight lodging and serve a minimum of one meal per day shall not be subject to the requirements in sub-section (a) of this section but shall provide toilet and lavatory facilities as deemed adequate by the Department.

Rhode Island

The operator shall provide at least two water closets or privy seats for each sex. At a resident camp, where the number of campers of one sex is in excess of 20, the operator shall provide one additional water closet or privy seat for each additional 10 campers or fraction thereof of that sex. At a day camp where the number of campers of one sex is in excess of 60, the operator shall provide one additional water closet or privy seat for each additional 30 campers or fraction thereof of that sex.

For males, one urinal or 2 lineal feet of urinal trough may be substituted for up to one-third of the number of water closets or privy seats required.

(continued)
Rhode Island (continued)

The operator should so locate the toilets that they are not more than 200 feet from the door of the sleeping rooms of those people who are expected to use them or not less than 100 feet from any food preparation service or storage area. The operator shall maintain the toilet facilities in a clean and sanitary condition, and he shall provide an adequate supply of toilet paper. The operator shall provide for the ventilation of each toilet facility or privy to the outdoors and shall further provide for necessary fly control as may be required by the director. Such requirements may include screening or other method of insect control. All doors to such facilities shall open outward and shall have self-closing devices.

Toilet buildings or compartments shall be fly-tight, well lighted, ventilated, plainly marked and kept clean at all times. Doors shall be self-closing.

The location of all sewage disposal units shall be marked.

No privy shall be located within 100 feet of any kitchen, dining room, mess hall, or other place where food is prepared, served, or stored.

Waste water from dishwashing procedures, handwashing, bathing and shower facilities shall be considered sewage and treated as such.

Septic tanks, cesspools, chemical toilets, privy vaults and pits shall be routinely cleaned and contents shall be disposed of in a manner approved by the director. The means of cleaning and disposal shall minimize any danger to the public health or safety of any water supply or bathing area.

Privies of an approved type or water flush toilets, connected to an approved sewage disposal system shall be provided for each sex. Toilet facilities shall be provided, based on total capacity of camp as follows:

(1) Every camp that has overnight programs shall provide one toilet seat for each 15 female patrons or fraction thereof, and one toilet seat and one urinal for each 40 male patrons or fraction thereof.

(2) Each bathing resort for children or youths shall provide one toilet seat for each 30 female patrons or fraction thereof, and one toilet seat and one urinal for each 50 male patrons or fraction thereof.

See Site and Facilities: Facilities Design--Site and Facilities Design

See Sanitation: Bathing, Handwashing, and Laundry

South Carolina

(1) All camps shall be provided with adequate toilet and bathing facilities, PROVIDED: That day camps and primitive campgrounds shall not be required to provide bathing facilities or lavatories where running water is not available.

The ratio of toilet, urinal (and where provided) lavatory and bathing facilities for family campgrounds shall be as follows and shall be provided in service buildings.

(continued)
SANITATION: Toilet Facilities (continued)

South Carolina (continued)

<table>
<thead>
<tr>
<th>No. of Spaces or Camp Sites</th>
<th>Toilets</th>
<th>Urinals</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Men</td>
<td>Women</td>
</tr>
<tr>
<td>1-15</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>16-30</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>31-60</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>61-100</td>
<td>4</td>
<td>5</td>
</tr>
</tbody>
</table>

Where water-carried sewage disposal is provided, one mop sink shall be required for each service building.

For campgrounds with more than 100 sites or spaces, there shall be provided one (1) additional toilet and lavatory for each sex for each 20 additional sites or spaces, and one additional shower stall per sex for each additional forty (40) sites.

The ratio of toilets, urinals, lavatories and bathing facilities for occupants of Residential Camps shall be as follows:

- **Toilets**
  - One for each 15 persons
  - One for each 12 persons
  - One for each 25 males
  - Up to 60--
  - Then one for each 20

Toilets should not be located further than 300 feet from sites.

(2) All toilets, lavatories and bathing facilities shall be maintained in a state of good repair and cleaned regularly. Where electricity is available, at least 10 foot candles of light shall be provided in all toilets and bathing facilities measured 30 inches above the floor. Each lavatory shall be provided with soap and sanitary towels where campers do not provide their own, and each toilet shall be provided with toilet tissue.

(3) Toilets, bath houses and service buildings in family campgrounds should be so located and distributed that no habitable permanent or semi-permanent structure or camping site will be more than 100 feet from such facilities.

(4) Privies, if provided, shall be constructed in accordance with State Board of Health regulations, and properly maintained.

See Site and Facilities: Facilities Design--Site and Facilities Design

Tennessee

Toilet Facilities: Each food service establishment shall be provided with adequate, conveniently-located toilet facilities for its employees. The doors of all toilet rooms opening directly into food preparation and food service areas shall be self-closing. Where the use of non-water-carried sewage disposal facilities has been approved by the Public Health Officer, such facilities shall be separate from the establishment.

(continued)
SANITATION: Toilet Facilities (continued)

Each organized camp shall be provided with adequate toilet and bathing facilities, PROVIDED: That day camps and primitive camps shall not be required to provide bathing facilities.

The ratio of toilet, lavatory, urinal, and bathing facilities for occupants of organized travel camps for private tents, non-self-contained travel trailers, non-self-contained truck coaches or campers, and non-self-contained tent campers shall be as follows and shall be provided in a service building or buildings.

<table>
<thead>
<tr>
<th>No. of Spaces or Sites</th>
<th>Toilets</th>
<th>Urinals*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Men</td>
<td>Women</td>
</tr>
<tr>
<td>1-15</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>16-30</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>31-45</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>46-60</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>61-80</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>81-100</td>
<td>3</td>
<td>4</td>
</tr>
</tbody>
</table>

For camps with more than 100 spaces, there shall be provided one (1) additional toilet and lavatory for each sex for each additional thirty (30) spaces, and one (1) additional bathing facility for each sex for each additional forty (40) spaces.

The ratio of toilets, lavatories, urinals, drinking fountains, bathing facilities, and other fixtures for occupants of organized resident camps shall be as follows:

<table>
<thead>
<tr>
<th>Type of Building Occupancy</th>
<th>Toilet</th>
<th>Urinal*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dormitories</td>
<td>Men: 1 for each 25 persons</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 seat for each 25 persons</td>
<td></td>
</tr>
<tr>
<td>or</td>
<td>1 for each</td>
<td></td>
</tr>
<tr>
<td>Similar Structures</td>
<td>Women: Over 150:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 seat for each 50 persons</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Add 1 for each 10 persons</td>
<td></td>
</tr>
<tr>
<td>Dwelling</td>
<td>1 each dwelling</td>
<td></td>
</tr>
<tr>
<td>1-2 Family</td>
<td>unit</td>
<td></td>
</tr>
<tr>
<td>Multifamily</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*In the absence of urinals, the ratio of toilet facilities for men and women shall be the same.

(continued)
Tennessee
(continued)

<table>
<thead>
<tr>
<th>Type of Building</th>
<th>Drinking Fountains</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dormitories</td>
<td>1 per 75 persons</td>
<td>Laundry traps:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 per 50 persons suggested</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Slop sinks:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 per 100 persons</td>
</tr>
<tr>
<td>Dormitories</td>
<td>1 kitchen sink per unit</td>
<td></td>
</tr>
</tbody>
</table>

(b) All toilets, lavatories, and bathing facilities shall be maintained in a state of good repair and shall be kept clean at all times.

(c) Toilets, bathhouses, and/or service buildings should be so located and distributed that no habitable permanent and semi-permanent structure, tent, camper or truck coach, travel trailer and te
tent camper will be more than 300 feet from such facilities.

(d) Privies, if provided in any organized camp, shall be so constructed and maintained as to prevent access of flies, animals, and rodents to the contents thereof, to prevent fly-breeding, nuisances, and to prevent contamination of any water supply.

(e) Toilet tissue shall be provided at each privy or toilet seat at all times.

(f) Plumbing fixtures, when connected to a sanitary drainage system, shall be provided with water-sealed traps, and shall comply with local, state or national plumbing codes. Readily-accessible cleanouts shall be provided in all sewers and waste lines installed after the effective date of these regulations, and in existing sewers and waste lines when extensive repair or alterations are made.

(g) All fixtures shall be vented and vents shall be installed so that no drainage of any fixture may be deposited in or conveyed through said vent.

(h) All toilet and bathing facilities shall be adequately ventilated.

(i) Fire-resistant waste containers shall be provided in all flush toilet facilities.

A covered container shall be provided at or near each commode in women's toilet facilities.

See Site and Facilities: Facilities Design--Site and Facilities Design
Each camp shall be provided with toilet and bathing facilities as stated in the following table:

<table>
<thead>
<tr>
<th>No. of Persons Served</th>
<th>Boys Toilets</th>
<th>Boys Urinals*</th>
<th>Girls Toilets</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td>1</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>16-30</td>
<td>2</td>
<td>1</td>
<td>3</td>
</tr>
<tr>
<td>31-45</td>
<td>2</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>46-60</td>
<td>3</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>61-75</td>
<td>3</td>
<td>3</td>
<td>5</td>
</tr>
<tr>
<td>76-95</td>
<td>4</td>
<td>3</td>
<td>6</td>
</tr>
</tbody>
</table>

*In the absence of urinals, the ratio of toilets for boys and girls shall be the same.

All toilets, lavatories and bathing facilities shall be maintained in a state of good repair and kept clean at all times. Every shower room floor shall be washed daily with a suitable detergent and hot water or other sanitizing agent acceptable to the Department.

All toilets and bathing facilities adequately ventilated and lighted.

Privies, if provided, shall be constructed according to standards set forth in the Texas Community Sanitation Handbook and maintained so as to prevent access of flies and animals to the contents contained therein, to prevent fly breeding, and to prevent contamination of any water supply.

Toilet tissue shall be available at all times for each toilet or privy seat.

Toilet facilities for females shall consist of at least one flush-type water closet for every eight persons or fraction thereof; toilet facilities for males shall consist of at least one flush-type water closet for every 10 persons or fraction thereof. Urinals for men shall consist of one unit for each 25 persons, or fraction thereof, up to 150 persons, after which one additional unit shall be in a private compartment. All toilet facilities shall be provided at all times with an adequate supply of toilet tissue.

Toilet facilities for males and females shall be separate, if located in the same building, by a sound-resistant wall.

If public toilet facilities are provided, they shall be conveniently located, and shall have at least one lavatory for every two flush toilets, but not less than one lavatory in any case. Such facilities shall meet all applicable requirements of these rules and regulations. Soap, toilet tissue and individual towels or other approved hand drying facilities shall be provided at all times in public toilets and washrooms.

See Personnel: Director and Operator Responsibilities
See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing
SANITATION: Toilet Facilities (continued)

**Vermont**

Each food service establishment shall be provided with adequate and conveniently located toilet and handwash facilities.

Food service establishments shall provide toilet rooms accessible to the most commonly used dining area. Non-waste-carried toilet facilities (privies or chemical toilets) may be permitted in lieu of wet toilets as remote, emergency or temporary facilities.

Existing establishments shall maintain adequate hand wash sinks and toilets as determined by the Health Department. Establishments constructed subsequent to July 1, 1975 shall adhere to the following toilet requirements. A place with a seating capacity (or equivalent) of up to 24 persons shall provide at least one toilet room with at least one toilet and one hand wash sink. The following table shall be used to determine the toilet fixture requirements for places with a seating capacity greater than 24.

Requirements for each toilet room, minimum—one room for each sex

<table>
<thead>
<tr>
<th>Seating Capacity</th>
<th>Toilets</th>
<th>Urinals</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 to 50</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>51 to 100</td>
<td>2 or 1+</td>
<td>1</td>
</tr>
<tr>
<td>101 to 150</td>
<td>3 or 2+</td>
<td>1</td>
</tr>
<tr>
<td>151 to 200</td>
<td>4 or 2+</td>
<td>2</td>
</tr>
<tr>
<td>201 to 300</td>
<td>5 or 3+</td>
<td>2</td>
</tr>
</tbody>
</table>

For each additional 100 seating capacity or fraction thereof, there shall be provided one additional hand wash sink and toilet per toilet room. Urinals may be substituted for toilets for up to one-half the total fixtures required.

If the employees' toilet facilities are to be included with the patrons toilet(s), the number of fixtures shall be based on the patron seating capacity plus the maximum number of employees on duty at any one time.

When separate employee toilet rooms are provided, the number of fixtures shall be in accord with the requirements of the following tables which are required by V.O.S.H.A. (Vermont Occupational Safety and Health Act).

<table>
<thead>
<tr>
<th>Number of Employees</th>
<th>Minimum Number of Toilets</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 to 15</td>
<td>1</td>
</tr>
<tr>
<td>16 to 35</td>
<td>2</td>
</tr>
<tr>
<td>36 to 55</td>
<td>3</td>
</tr>
<tr>
<td>56 to 80</td>
<td>4</td>
</tr>
<tr>
<td>81 to 110</td>
<td>5</td>
</tr>
<tr>
<td>111 to 130</td>
<td>6</td>
</tr>
<tr>
<td>Over 150</td>
<td>6</td>
</tr>
</tbody>
</table>

One additional toilet for each additional 40 employees.

Urinals may be provided for up to two thirds the required number of toilets when women will not be using these toilets.

Toilet rooms enclosed, self-closing doors, proper fixtures provided, good repairs, clean, hand cleanser, sanitary towels or acceptable hand drying devices provided, sign posted, "Wash Hands."

Vestibules, if any, and toilet rooms, shall be kept clean and shall be equipped with self-closing tight-fitting doors.

(continued)
Virginia

Toilet facilities, including the toilet room and fixtures, shall be kept clean and in good repair.

A supply of toilet tissue shall be provided at each toilet at all times.

Waste receptacles shall be emptied at least once a day, and more frequently when necessary to prevent overflow of waste material to the floor.

A sign which reads, "wash hands after using toilet," shall be placed in each toilet where it can be readily seen and read by employees.

(1) Every camp shall be provided with adequate toilet facilities conveniently located and of a type which provides for the disposal of human wastes or excrements in such a manner that they shall not be accessible to flies or endanger a source of drinking water. Toilet facilities must conform to the standards of the State Health Department.

(2) Those camps admitting individuals of both sexes shall provide separate toilets and they shall be plainly marked.

(3) Toilets shall be kept in a clean condition, in good repair and well lighted and ventilated.

Washington

(1) Every camp shall be provided with toilets, urinals and hand washing facilities conveniently located.

(2) Separate toilet facilities shall be provided for each sex and shall be so marked.

(3) Only water flushed toilets will be allowed unless specific exception is made by the health officer for the use of fly-tight sanitary privies.

(4) The minimum number of the above facilities to be provided shall be in accordance with the following schedule:

Girls' water closets:
First 100 girls--1 for each 10 girls
Over 100 girls--10 for first 100 girls plus 1 for each additional 20 girls

Boys' water closets:
First 100 boys--1 for each 20 boys
Over 100 boys--5 for first 100 boys plus 1 for each additional 40 boys

Boys' urinals:
First 100 boys--1 for each 20 boys
Over 100 boys--5 for first 100 boys plus 1 for each additional 40 boys

(continued)
SANITATION: Toilet Facilities (continued)

Washington (continued)

(5) Toilet paper shall be provided in each water closet compartment or privy.

(6) All toilet rooms and privies shall be constructed of material permitting satisfactory cleaning and shall be well lighted and ventilated. All toilet fixtures shall be of easily cleanable, impervious material and in good repair.

(7) Toilet room floors shall be constructed of concrete or other water impervious material pitched to provide adequate drainage to a suitably located trapped floor drain; except that urinal stalls may be used in lieu of floor drains. If partitions are provided between flush bowls they shall be raised 12 inches from the floor and shall be so constructed as to be easily cleanable.

West Virginia

Each organized camp shall be provided with toilet and bathing facilities. Toilet and bathing facilities shall not contain less than two (2) toilets, one (1) shower, and one (1) lavatory for females. Toilet and bathing facilities shall not contain less than two (2) toilets, one (1) shower, one (1) urinal, and one (1) lavatory for males.

Toilet facilities for each sex shall be provided in the quantity and ratio listed in the accompanying table:

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>No. of Toilets</th>
<th>No. of Urinals</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td>1 Male, 1 Female</td>
<td>1-30 1</td>
</tr>
<tr>
<td>16-30</td>
<td>2 Male, 2 Female</td>
<td>31-60 2</td>
</tr>
<tr>
<td>31-50</td>
<td>3 Male, 4 Female</td>
<td>61-100 3</td>
</tr>
<tr>
<td>51-75</td>
<td>4 Male, 6 Female</td>
<td>101-150 4</td>
</tr>
<tr>
<td>76-100</td>
<td>6 Male, 8 Female</td>
<td>Over 150</td>
</tr>
<tr>
<td>101-150</td>
<td>8 Male, 10 Female</td>
<td>Over 150</td>
</tr>
<tr>
<td>Over 150</td>
<td>add one (1) fixture for each 25 males and each 20 females.</td>
<td>add one (1) fixture for each additional 50 males.</td>
</tr>
</tbody>
</table>

All toilet and bathing rooms shall be well ventilated either by means of a window or by means of a vent extending to the outside of the building. The equivalent of artificial ventilation shall be acceptable.

The floors, walls, ceilings, and fixtures, in toilets and bathing rooms shall be constructed of non-absorbent washable material and shall be kept clean and in good repair.

No door or other opening in the toilet room shall open from or into any room in which food is prepared, cooked, or stored, or into any room in which eating and drinking utensils or equipment is washed or stored.

Commodes and urinals shall be cleaned daily or more frequently if needed.

(continued)
All toilets and bathing rooms shall be of permanent construction and well lighted.

Walls and ceilings shall be finished in a light color and shall be repainted or refinished as often as necessary.

 Mats, grids, and walkway made of wood or other absorptive material shall not be permitted in toilet or bathing rooms. Provided that single service bath mats may be permitted in bathing area.

Toilet or bathing rooms shall not be used for miscellaneous storage.

Toilet and bathing facilities for males and females, if in the same building, shall be separated by a solid, sound-resistant wall.

Water closets and bathing facilities shall not be located in the same compartment. Water closets and urinals shall not be located in any room used for sleeping.

Plumbing fixtures when connected to a sanitary drainage system shall be provided with water-sealed traps. Readily accessible cleanouts shall be placed in all sewer and waste lines installed after the date these regulations become effective, and in the existing sewer and waste line when extensive alterations are made.

Vent pipe shall be installed and maintained so that no drainage of sewage from any fixture may be deposited in or conveyed through said vent pipe. All plumbing installed shall conform to all state and local plumbing code requirements and ordinances and the laws and regulations of the West Virginia State Department of Health. The report of the Coordinating Committee for a National Plumbing Code may be used as a standard. Material used in drainage and venting systems shall be cast iron or as approved In, the Health Officer or as recommended by the National Plumbing Code.

Any plumbing fixture that is in need of repair, or becomes insanitary, shall be promptly repaired or removed and replaced with a sanitary fixture.

When flush-type toilets are not provided, properly constructed and maintained pit privies shall be provided for each sex in the same quantity and ratio as toilets listed in Section VII, Item (a).

All privies shall be prima facie considered to be sanitary when the same has been constructed and is being maintained in accordance with the plans, specifications, and instructions issued by the State Department of Health or which has been approved in writing by the Director of Health or his authorized representative.

All privies shall be so constructed and maintained as to prevent access of flies, animals, or rodents to the contents thereof to prevent flybreeding nuisances and to prevent the polluting of any water supply.

Privies and/or urinals shall:

1. Be kept in a clean and inoffensive condition and in good repair at all times.
SANITATION: Toilet Facilities (continued)

West Virginia
(continued)

(2) Be located at least one hundred (100) feet from any kitchen, dining room, or other place where food is prepared and stored.

Artificial illumination shall be provided at each privy during the hours of darkness.

Wisconsin

(1) There shall be a minimum of one privy unit or toilet and one lavatory or equivalent unit for each 10 campers and staff. Urinals of the approved type may be provided in the ratio of one per 25 males or fraction thereof and be substituted for toilet seats on a one-for-one basis up to a maximum of one-third the required number of toilet seats.

(2) Separate toilets or privies marked to indicate sex using the facility shall be provided for each sex.

(3) Privies and toilets shall be well-ventilated and well-lighted, and vaults must be fly-tight.

(4) Privies and toilets shall have some provision for privacy and be located near housing units.

See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Bathing, Handwashing, and Laundry
SANITATION: Sewage and Liquid Waste Disposal

Alabama

All sewage and liquid wastes shall be disposed of in a public sewerage system whenever such a system is available.

No sewage or liquid waste disposal system shall be constructed or installed at or on any organized camp until plans have been submitted to the Health Officer for review and approval. Facilities shall be designed on the basis of the maximum anticipated use load and should be based on Table 2, page 33, Environmental Health Practices in Recreational Areas, Public Health Service Publication No. 1195. Other data such as percolation test results and factors affecting the suitability of the soil for sub-surface liquid waste disposal shall be furnished to the Health Officer as he requires prior to construction.

No untreated sewage, waste water, septic tank effluent, or liquid waste shall be deposited on the surface of the ground, into any abandoned well, cave, sink hole, open ditch, stream, or well drilled or dug for the purpose of disposing of sewage.

Maintenance, operation, test equipment and submission of test results as recommended by the Alabama Department of Public Health shall be required for all extended aeration units serving any organized camp.

Water and sewer lines shall not be installed in the same trench but shall be separated by at least ten (10) feet horizontally. Sewers within fifty (50) feet of any water source shall be of cast iron or other approved construction with water-tight joints.

Travel camps shall provide sanitary stations or individual sewer connections for self-contained travel trailers and truck coaches or campers.

Individual sewer connections shall consist of a 4-inch riser with at least a 3-inch sewer connection extending at least four (4) inches above the surface of the ground and provided with an easily-removable, water-tight cap or screw plug. Sewer connections shall be maintained water tight and insect and rodent proof. A concrete collar shall be provided around each sewer riser and extended at least twelve (12) inches horizontally in all directions.

See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
See Site and Facilities: Development Plan Approval and New Construction Approval
See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing

Alaska

Sewage, excrement or liquid waste shall not be disposed of in such a manner as to contaminate any water supply, to pool on the ground, or to constitute a nuisance and disposal methods shall meet with rules and regulations of the Department of Health and Social Services regarding sewage disposal.

Plumbing shall be in accordance with rules and regulations of the Department of Health and Social Services.

Dishwater and other liquid wastes shall be disposed of as not to create a nuisance.

See Sanitation: Toilet Facilities
Arizona

In every children's camp all kitchen, toilet, bath and other drainage shall be disposed of in such manner as to prevent fly and mosquito breeding and the pollution of any water or food supply.

Arkansas

All sewage shall be disposed of by means of:

1. A public sewage disposal system where one is accessible within 300 feet.
2. An approved sewage disposal system which is constructed and operated in conformance with the standards established for such systems by the Arkansas State Board of Health.

California

Special requirements for building sewers and private sewage disposal systems in Article P11, P1101 to P1118, Title 24, CAC, relating to sewer required; use of materials for sewer; size of sewers; grade, support and protection of building sewers; cleanouts for sewers; sewer pipes; location of sewers; private sewage disposal; capacity of tanks; area of disposal fields and seepage pits; percolation tests; septic tank construction; disposal fields; seepage pits; cesspools.

See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Safe Water Supply and Safe Ice Supply

Colorado

The water and disposal system shall be approved by the State Department of Public Health.

Connecticut

The method of final sewage or refuse disposal utilized in connection with the operation of a camp shall be such as to create no nuisance, shall conform with the requirements of sections 19-13-B20a to 19-13-20r, inclusive, and plans for such disposal shall be approved by the state department of health.

Delaware

Sewage disposal systems shall not allow seepage of sewage to the surface of the ground. Defilement of campgrounds by excretions shall not be permitted to occur. All sewage disposal facilities shall meet the requirements of the State Board of Health.

Where sanitary privies are used, they shall be located and maintained in accordance with the requirements of the State Board of Health.

Florida

1. Facilities shall be provided and maintained in all camps for the satisfactory disposal or treatment and disposal of excreta and liquid waste.

(continued)
SANITATION: Sewage and Liquid Waste Disposal (continued)

Florida
(continued)

(2) Such facilities shall be constructed and maintained in compliance with all rules and regulations prescribed by the Division of Health and the Department of Pollution Control.

All plumbing shall be in compliance with provisions of Chapter 10D-9 of the Florida Administrative code or local plumbing ordinances whichever establishes the higher standards.

Illinois

There shall be no discharge of raw or partially treated sewage onto the surface of the ground, nor shall there be any escape of sewage odors from drainage systems. Where an existing private sewerage system is serving a youth camp, the system shall be operated in accordance with good sanitation practices and shall meet the requirements of the Department. When a sewerage system is designed to discharge effluent to a stream, the licensee shall obtain a permit for construction and operation from the Illinois Environmental Protection Agency or other appropriate state agency as required.

Location. All sewage treatment and waste disposal systems shall be located at least the minimum distance from any well as specified in Rule 13.02 and Table 1.

Type of system. Youth camps shall be connected to a public sewer system if available, or provided with a septic-tank system or other approved treatment system if water-carriage toilets are not installed, the youth camp shall be provided with approved type pit privies. Bathing and hand-washing facilities, kitchen wastes, and laundry wastes shall be drained to a septic tank and a seepage field system for liquid wastes. Any system shall be such that all waste is disposed of without creating a public nuisance or health hazard.

Septic tanks. Septic-tank systems shall include subsurface disposal fields and shall be designed as approved by the Department. No septic tanks shall be smaller than 750 gallons liquid capacity. No disposal field shall be located within 25 feet of any lake, stream, or open ditch. Reference to be used for septic tank and seepage field design shall be the Department’s Private Sewage Disposal Code, Circular 4.002.

Septic tank systems for permanent living quarters with complete water-carriage toilets, bathing, cooking, and handwashing facilities, shall be based upon a design flow rate of not less than 40 gallons per capita per day.

Septic-tank systems for shower and hand-washing facilities shall be based upon a flow rate of not less than 18 gallons per person per day. If water-carriage toilets are installed, the above flow rate shall be increased to not less than 33 gallons per person per day.

Dining halls or kitchens shall be provided with a sewerage system to receive all liquid waste therefrom, based upon a design flow of not less than three gallons per meal served.

All of the previously listed types of installations and dining hall or kitchen wastes may be served by a central septic-tank system sized as required by the combined individual design flow rates.

Pit privies shall be designed as approved by the Department and as recommended in the Department’s Private Sewage Disposal Code, Circular 4.002.

See Sanitation: Bathing, Handwashing, and Laundry
SANITATION: Sewage and Liquid Waste Disposal (continued)

Indiana
Where public sewer systems are available, all facilities for disposal of excreta and liquid wastes shall be connected thereto.

Where a public sewerage system is not available, sewage treatment or disposal facilities shall be constructed in accordance with applicable standards and regulations of the State Board and the Stream Pollution Control Board, or as otherwise approved by the State Board.

See Site and Facilities: Development Plan Approval and New Construction Approval

Kentucky
All sewage and waste matter shall be disposed of into a public sewerage system, if available. In the event a public sewerage system is not available, disposal shall be made into a private system designed, constructed and operated in accordance with the requirements of the Department for Natural Resources and Environmental Protection; provided, however, if a public sewerage system subsequently becomes available, connections shall be made thereto and the camp sewerage system shall be discontinued.

Louisiana
All sewage, garbage and rubbish from every House Court or Camp shall be disposed of in a sanitary manner, in compliance with the regulations of this Code.

All sewage and wastes from water carriage systems shall be disposed of wherever possible into a public sewerage system. Where a public sewerage system is not available, disposal shall be into a private system which includes a sanitary means of disposal, the operation of which creates neither a nuisance nor a menace to health, and which is approved by the State Health Officer or his duly authorized representative.

Where a sewerage system is available a sewer connection shall be made at each camp for connection to the combined liquid waste outlet of trailers. The type of connection used shall conform to the rules and regulations of the State Sanitary Code.

See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing
See Sanitation: Bathing, Handwashing, and Laundry
See Food Service: Food Service Regulations--Kitchen and Food Preparation Areas

Maine
All plumbing and sewage disposal shall comply with the Plumbing Code for the State of Maine and other state and local regulations.

See Site and Facilities: Site Location--General Location and Adequate Space

Maryland
Approved, adequate, and conveniently located toilet facilities must be provided for each camp in compliance with applicable regulations. No method of sewage disposal shall be installed, altered, or used without the written permission of the Approving Authority.
Massachusetts

The operator shall provide for all waste waters a sanitary drainage system connected to the public sewerage system; provided, that if because of non-availability, distance or ground conditions; connection to a public sewerage system is not practicable, any other means of such surface disposal of sewage approved in writing by the board of health and in compliance with Title 5 of the Massachusetts State Environmental Code may be installed.

See Site and Facilities: Site Location--General Location and Adequate Space

Michigan

Sewage and other water carried wastes shall be disposed of through a municipal system when such a system is available. Where municipal sewer connections are not available, liquid wastes shall be discharged into an approved private system. The private system shall not create a nuisance or pollute a stream, lake, or other body of water, or contaminate a water supply or bathing place and shall comply with applicable local health departments.

See Site and Facilities: Special Program Areas and Facilities--Swimming (Natural Swim Areas)

Minnesota

Where water flush toilets are used, a sewage disposal system acceptable to the State Board of Health shall be provided. Where water flush toilets are not provided, privies of the pit type, which conform to a standard of construction acceptable to the State Board of Health, shall be used. Such privies shall be placed separate and apart from the sleeping, living, and kitchen quarters. Toilets of the privy or pit type hereinafter constructed shall be located at least 100 feet from the kitchen and dining quarters.

Liquid wastes from the kitchen, laundry, shower rooms, and other sources shall be combined with the liquid toilet wastes or shall be disposed of separately by soil absorption in a manner which will not endanger a water supply, pollute any surface water, or create nuisances, or otherwise constitute a hazard to the public health and safety.

See Site and Facilities: Site Location--General Location and Adequate Space
See Sanitation: Toilet Facilities
See Sanitation: Sewage and Liquid Waste Disposal

Mississippi

The sewage and waste water from all youth camps shall be disposed of in a manner approved by the Board. This shall consist of:

1. Connection to an approved public sewer system, or
2. Connection to an individual on-site sewage treatment system, or
3. The use of subsurface disposal system, or
4. The use of chemical toilets, privies, or similar facilities acceptable to the Board, or
5. The use of a slit-granch latrine or other method of disposal acceptable to the Board, or
6. A combination of the above methods acceptable to the Board.

See Site and Facilities: Development Plan Approval and New Construction Approval
SANITATION: Sewage and Liquid Waste Disposal (continued)

**Nebraska**

Sewage and all liquid wastes shall be discharged into a municipal sewerage system where such a system is available; otherwise, the sewage shall be collected, treated and disposed of in a independent sewerage system which complies with the practice recommended by local ordinances. Where such do not exist, they shall comply with Rules and Regulations of the State Department of Health.

Drains and overflows from food and drink equipment shall not be connected directly to a sewer.

Drains are not permitted within any type of refrigerating area unless an adequate air gap is provided at the drain outlet.

See Site and Facilities: Site Location—General Location and Adequate Space
See Food Service: Food Protection, Handling, Storage, and Refrigeration

**Nevada**

In every children's camp all kitchen, toilet, bath and other drainage shall be disposed of in such manner as to prevent fly and mosquito breeding and the pollution of any water or food supply.

See Sanitation: Toilet Facilities

**New Hampshire**

Septic tanks shall be properly constructed, of adequate size, and the effluent therefrom shall not be permitted to discharge into any body of water nor upon the surface of the ground.

Chapter 149-E, Revised Statutes of New Hampshire, requires, in part, that any person proposing to construct a sewage or waste disposal system shall submit plans and specifications for such system to the Commission, and obtain approval for same, prior to installation. In the case of Recreation Camps, said plans should be submitted to the Division of Water Supply, "Subject: Recreation Camp Waste Disposal System.

Camp management shall exercise every proper and reasonable precaution to so dispose of wastes, that sources of water supply and lakes, ponds, and streams shall not be contaminated.

See Sanitation: Toilet Facilities

**New Jersey**

Any toilet or receptacle for human excrement shall be constructed and maintained so that flies cannot gain access to the excremental matter contained therein and such excremental matter shall at all times be prevented from falling over or upon the surface of the ground and shall be prevented from gaining access to any of the waters of the State. This provision also applies to wastes resulting from water closets, laundry tubs, washing machines, sinks, dishwashers or any other source of water-carried wastes of human origin or containing putrescible material.

See Sanitation: Toilet Facilities
SANITATION: Sewage and Liquid Waste Disposal (continued)

**New York**

(a) Sewage shall mean excreta and the waste from a flush toilet, bath, sink, lavatory, dishwashing or laundry machine, or the water-carried waste from any other fixture or equipment or machine.

(b) Facilities shall be provided and maintained for the treatment and/or disposal of sewage in a manner acceptable to the permit issuing official. A plan or sketch of the proposed or modified facility shall be submitted to the permit issuing official at least 30 days prior to construction; no work is to start until the plan or sketch is approved.

(c) Sewage on the surface of the ground or accessible to children is prohibited.

**North Carolina**

All sewage and other liquid wastes shall be disposed of in a public or community sewer system or, in the absence of a public or community sewer system, by a method approved by the Department of Human Resources. Camp sewerage facilities shall be properly operated and maintained.

**Ohio**

Adequate facilities shall be provided to dispose of all sewage in camps.

No sewage or liquid waste disposal system shall be installed or established at any camp unless it is installed or established in compliance with plans, specifications, and instructions approved by the Ohio Department of Health. Plans and specifications for new sewage and liquid waste disposal facilities or for alterations and changes in existing facilities shall be submitted to the Ohio Department of Health for approval prior to construction or alteration.

Sewage disposal systems shall be located, constructed and maintained in accordance with the standards of the Ohio Department of Health.

**Oregon**

**Sewage Collection:**

(1) Organizational camps shall provide an adequate and safe sewerage system.

(2) All sewerage systems shall be designed, constructed, and maintained in compliance with the minimum standards set forth in the Oregon State Plumbing Specialty Code.

**Sewage Disposal:**

(1) Organizational camps shall connect to a public sewerage system when such system:

(a) Is available;

(b) Has adequate capacity to serve the sewage discharge from the organizational camp; and

(c) Is or will be, at the time of connection and thereafter, be operated and maintained in compliance with the provisions of a waste discharge permit issued by the Department of Environmental Quality.

(2) Sewage and waste water shall be disposed of into a public sewerage system or in a manner approved by the Department of Environmental Quality, OAR Chapter 340, section 71-005 to 71-045.

(3) No untreated or partially-treated sewage liquid waste or septic tank effluent shall be discharged directly or indirectly onto the surface of the ground or into the public waters.
All sewage disposal systems serving an organized camp or campground shall be approved by the Department. Approval shall be based upon satisfactory compliance with the provisions of 73.1-73.77 of this Title (relating to standards for individual sewage disposal facilities) and the Act of June 22, 1937, P. L. 1967, as amended (35 P.S. 691.1 et seq.).

All organized camp or campground operations which provide parking spaces for trailers shall provide sanitary stations in order that the removal and disposing of sewage from trailer holding tanks shall be accomplished in a sanitary manner.

Each organized camp or campground shall provide a sanitary station in the ratio of one for every 100 trailer spaces or fractional part thereof.

Each sanitary station shall consist of at least the following:

1. A four-inch sewer pipe which shall be connected to an approved sewage disposal system, surrounded at the inlet and by a concrete apron sloped to the drain.
2. A suitable fly-tight cover which shall be provided to the four-inch sewer pipe.
3. A water outlet, with the necessary appurtenances and connected to a water supply system to permit a washdown of the immediate adjacent areas after each use.

Each water outlet used for washdown purposes at sanitary stations shall conspicuously display at all times a sign stating, "Notice, This Water For Flushing and Cleaning Purposes Only."

See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing

The operator shall provide for all waste waters a sanitary drainage system sewerage system; provided, that if because of non-availability, distance, or ground conditions, connection to a public sewerage system is not practicable, any other means of subsurface disposal of sewage approved by the Director and in compliance with R23-1-SD, may be installed.

South Carolina

1. Sewage or liquid waste disposal systems shall be installed and constructed in compliance with the regulations governing waste disposal systems in South Carolina and approved. Plans and specifications for new sewage or liquid waste disposal systems or for alterations and changes in existing facilities shall be submitted to the Board of Health at least four weeks prior to construction. Application must be made at the county health department for a permit to construct a septic tank or other type system prior to construction.

2. All sewage and other liquid wastes shall be disposed of through an approved sewage disposal system.

3. No septic tank or field tile shall be closer than 50 feet to a lake or stream or 100 feet from any well or spring and in no case shall a septic tank system be installed uphill from a spring which is being used as a source of drinking water.

(continued)
SANITATION: Sewage and Liquid Waste Disposal (continued)

**South Carolina**

(4) Where a public sewerage system is available, it shall be used in lieu of other methods of sewage disposal.

(5) Family campgrounds intending to allow the parking of mobile recreational vehicles or camper trailers having liquid waste-holding tanks shall provide a sanitary dump station with risers in the ratio of one for each 100 parking sites or fraction thereof. The dump station shall consist of one or more trapped 4-inch sewer risers surrounded by a concrete apron at least two feet in diameter and sloped towards the drain with a fly-tight cover. The waste from said recreational vehicles shall be discharged through the four-inch riser into an approved waste disposal system. A water outlet to permit washdown of the immediate area shall be provided and shall have a vacuum breaker at its highest point along with a sign notifying the users that, "This water for cleaning purposes only."

PROVIDED: That in primitive campgrounds where running water is not available, this provision may not be required.

**Tennessee**

All sewage and liquid wastes shall be disposed of in a public sewerage system whenever such a system is available.

No sewage or liquid waste disposal system shall be constructed or installed at or on any organized camp until plans have been submitted to the Public Health Officer for review and approval. Facilities shall be designed on the basis of the maximum anticipated use load and should be based on Table 2, page 33, Environmental Health Practice in Recreational Areas, Public Health Service Publication No. 1195. Other data such as percolation test results and factors affecting the suitability of the soil for sub-surface liquid waste disposal shall be furnished to the Public Health Officer as he requires prior to construction.

No untreated sewage, waste water, septic tank effluent, or liquid wastes shall be deposited on the surface of the ground, into any abandoned well, cave, sink hole, open ditch, stream, or well drilled or dug for the purpose of disposing of sewage.

Maintenance, operation, test equipment and submission of test results as recommended by the Tennessee Department of Public Health shall be required for all extended aeration units serving any organized camp.

Water and sewer lines shall not be installed in the same trench but shall be separated at least ten (10) feet horizontally. Sewers within fifty (50) feet of any water source shall be of cast iron or other approved construction with water-tight joints.

Organized travel camps shall provide sanitary stations or individual sewer connections for self-contained travel trailers and truck coaches or campers.

(continued)
SANITATION: Sewage and Liquid Waste Disposal (continued)

Tennessee (continued)

Individual sewer connections shall consist of a 4-inch riser with at least a 3-inch sewer connection extending at least four (4) inches above the surface of the ground and provided with an easily-removable, water-right cap or screw plug. Sewer connections shall be maintained water right and insect and rodent proof. It is recommended that a concrete collar be provided around each sewer riser and extend at least twelve (12) inches horizontally in all directions.

See Site and Facilities: Development Plan Approval and New Construction Approval
See Sanitation: Sewage and Liquid Waste Disposal

Utah

All wastewater shall be disposed of into a public sewer system whenever available. Where connection to a public sewer system is not possible, wastewater shall be discharged into a wastewater disposal system meeting requirements specified in "Code of Waste Disposal Regulations," as adopted jointly by the State Board of Health and the Water Pollution Committee. Construction of such facilities may not be started until such plans have been submitted to and approved in writing by the State Division of Health.

Vermont

All sewage and wastewater shall be disposed of in a public sewerage system, or in the absence thereof, by means of a subsurface sewage treatment and disposal system acceptable to the Health Department.

The building sewer shall connect to a public sewer when in compliance with 10 V.S.A. Chapter 47 and when the municipality and the Agency of Environmental Conservation approve the connection. When a public sewer is not approved for connection, the sewage shall be treated in conformance with the design requirements of the Vermont Health Regulations Chapter 5, Subchapter 10, Part XII: Wastewater Treatment—Disposal Facilities for Public Buildings, Multiple Dwellings and Recreational Areas (or, until the adoption of Subchapter 10, in accordance with requirements of the Agency of Environmental Conservation). In the case of a direct discharge to waters of the state the discharge of sewage must conform to 10 V.S.A. Chapter 47 administered by the Agency of Environmental Conservation.

Existing systems shall meet the requirements of the Agency of Environmental Conservation insofar as is practicable, but in no case shall a public health hazard be permitted to exist.

Each subsurface sewage treatment disposal system shall be operated so that sewage does not back up into the establishment or flow to the ground surface.

Non-water-carried sewage disposal facilities shall not be used, except where specifically permitted by the Health Department. (1) Under such conditions, only facilities which have been approved by the Health Department shall be used. (2) The privy or chemical toilet shall be maintained in a sanitary condition.

Drains. There shall be no direct connection between the sewage system and any drains originating from equipment in which food, portable equipment or utensils are placed. Each waste pipe from such equipment shall discharge into an open, accessible, individual waste sink, floor drain or other suitable fixture which is properly trapped and vented. Water supply sinks shall not be required for indirect drains. An (continued)
Vermont
(continued)
alternate to the installation of a water supplied sink waste receptor is the provision of an air gap in the fixture waste line, at least twice the effective diameter of the drain served, located between the fixture and the trap. The water supplied sink or air gap waste receptor shall be in an accessible and ventilated space and not in a toilet room. When a dishwashing machine is located adjacent to a floor drain the waste from the dishwashing machine may be connected direct on the sewer side of the floor drain.

Virginia
"The Rules and Regulations Governing the Disposal of Sewage,"
Code of Virginia, Section 32.9 and/or Section 62-1-44.19, whichever would apply.

Washington
No liquid wastes resulting from toilets, lavatories, showers, laundry sinks, or from the cleaning of kitchen and eating utensils, floors, etc. shall be discharged upon the surface of the ground. Such wastes shall be disposed of in such a manner that they will be inaccessible to rodents, flies, or other insects, and will not pollute the surface of the ground or contaminate any water supply. They shall not be discharged into any stream, lake or body of water. Underground systems for disposal of such wastes shall be constructed, operated, and maintained to comply with the requirements of the State Board of Health or local health regulations or ordinances.

West Virginia
(1) No sewage or liquid waste disposal system, or systems, shall be installed established at any organized camp site unless the same is installed or established in compliance with plans, specifications, and instructions issued by the West Virginia State Department of Health, or which have been approved in writing by the State Director of Health. Plans and specifications for new sewage and liquid waste disposal facilities or for alterations and changes in existing facilities shall be submitted to the West Virginia State Department of Health for approval prior to construction or alterations.

(2) All sewage and liquid waste shall be disposed of in a municipal sewerage system whenever said municipal sewerage system is available.

(3) No sewage, waste water, or other liquid waste shall be deposited on the surface of the ground.

(4) Water and sewer lines shall not be installed in the same trench except with the written permission of the State Director of Health.

(5) Sewage disposal systems shall not be permitted to create a nuisance nor to endanger the safety of any domestic water supply.
West Virginia
(continued)

(6) Sewers within fifty feet radius of a source of water shall be of cast iron with water-tight joints. For other situations refer to Division of Sanitary Engineering bulletin, SW-252.

Wisconsin

(1) Private sewage disposal systems are permitted when a public sewer facility is not available to the premises. The system shall be located on the premises and be designed and constructed in accordance with chapter H 62, Wis. Adm. Code.

(2) Plans and installation details covering the design and construction, alteration or extension of private sewage disposal systems shall be approved by the section of plumbing and fire protection systems of the department prior to construction.

(3) All plumbing fixtures shall be connected to the building drainage system with discharge to a public sewer or private sewage disposal system.

(4) Privies shall be constructed in accordance with the applicable requirements of the Wisconsin Administrative Code and be acceptable to the department.
SANITATION: Solid Waste Disposal (Garbage)

**Alabama**

All garbage and refuse shall be stored in durable, water-tight, rust-resistant, rodent-proof, fly-proof containers with tight, properly-fitted covers. All containers and covers shall be maintained in a state of good repair, and should be cleaned and sanitized each time they are emptied.

An adequate number of containers shall be provided and each container should not be of more than thirty (30) gallon capacity.

All garbage and refuse shall be collected and disposed of as often as necessary to prevent overflow of available containers and the creation of a nuisance.

All garbage and refuse disposal must be done in or on the organized camp premises, it may be done by incineration and/or burying under two (2) feet of compacted earthfill. Disposal in or on the premises of any organized camp shall meet the approval of the Health Officer.

The premises of each camp shall be kept free of accumulations of refuse and debris.

See Site and Facilities: Facilities Design—Fire Design and Materials/Fire Exits and Alarm Systems

**Alaska**

All garbage, kitchen wastes, and other rubbish in camps shall be deposited in suitably covered tight and impervious receptacles, the contents of which shall be disposed of in a manner approved by the Department of Health and Social Services.

Garbage and refuse shall be kept in tightly covered, water-tight containers until removed and shall be disposed of in a place and manner approved by the Commissioner of Health and Social Services.

See Sanitation: Maintenance Supervisor and Camp Maintenance

**Arizona**

A reasonable number of water-tight metal garbage containers with tight-fitting lids shall be provided. The containers shall be emptied and cleaned as necessary and the garbage disposed of in accordance with minimum standards of the department of health services.

**Arkansas**

The storage, collection and disposal of refuse in the camp shall be so conducted as to create no health hazard, rodent harborage, insect breeding area, accident or fire hazard.

**California**

All garbage and refuse shall be deposited and stored in flytight containers, removed and disposed of at a frequency and in a manner satisfactory to the local enforcing agency.

All food waste and refuse containing food waste which is stored outside prior to collection or disposal shall be kept in flytight, non-absorbent, rodent proof containers with close fitting lids.

Every camp Food Service Area shall be provided with such facilities and equipment as are necessary to properly store all waste material.

(continued)
SANITATION: Solid Waste Disposal (Garbage) (continued)

**California**

Food waste disposers, when provided, shall be connected to a public sewerage system or a private sewage disposal system which satisfactorily disposes of such materials beneath the surface of the ground. Other types of private sewage disposal systems shall be used only with the written approval of the local enforcing agency.

All food waste and rubbish containing food waste which is kept indoors prior to disposal shall be kept in tight, non-absorbent containers covered with close-fitting lids.

Waste containers used for storing garbage shall be maintained in a clean and sanitary condition.

See Site and Facilities: Facilities Design—Site and Facilities Design

**Connecticut**

Supervision and equipment sufficient to prevent littering of the grounds with rubbish, garbage or other refuse shall be provided and maintained. Fly tight depositories for such material shall be provided and conspicuously located. Each unit site within a camp shall be within a distance of not over two hundred feet of such depository. Such depositories shall not be permitted to become foul smelling or unsightly or a breeding place for flies.

**Delaware**

Garbage and refuse storage and disposal.

Garbage shall be stored in conveniently accessible flytight, watertight metal cans. These cans shall be cleaned with a suitable detergent and hot water at least once per week. The area under and surrounding these cans shall be kept free and clean of debris at all times.

Garbage shall be removed from the camp preferably daily, but at least every other day. If it is necessary to dispose of garbage on the camp property, it shall either be completely incinerated or buried at an appropriate site and covered with at least six (6) inches of well tamped earth.

**Florida**

Garbage shall be retained in watertight receptacles of impervious material which are provided with tight fitting covers suitable to protect the contents from flies, insects, rats and other animals. Receptacles shall be provided in sufficient quantity to handle garbage from all buildings in the camp.

The contents of said cans shall be emptied and the cans cleaned as often as necessary to keep them and their surroundings in a sanitary condition.

Provisions shall be made for disposing of the garbage, kitchen wastes and other refuse by incineration, grinding, burial or incorporation in a sanitary landfill.

**Illinois**

The storage, collection and disposal of refuse produced in a youth camp shall be conducted so as to avoid the creation of conditions detrimental to public health, such as rat harborage or insect-breeding areas.
**SANITATION: Solid Waste Disposal (Garbage) (continued)**

**Indiana**

The storage, collection and disposal of garbage and refuse in the camp area shall be so conducted as not to create a health, safety or fire hazard, rodent harborage or insect-breeding area.

All garbage and refuse shall be stored in durable, water-tight, rust-resistant, rodent proof, fly-proof containers with tight-fitting lids. All containers shall be kept in a state of good repair and cleaned when emptied or plastic liners used.

At least one container shall be provided for each four camping sites, or four picnic tables in a picnic area. Organizational or residential and day camps shall provide containers as needed.

Platforms, racks or holders shall be provided to prevent tipping or spillage of containers.

All garbage and refuse shall be collected and disposed of at least once a week and more often when necessary. It shall be disposed of in a place and a manner approved by the State Board.

**Kentucky**

The storage, collection and disposal of refuse shall be so conducted as not to create a health hazard, rodent harborage, insect breeding area, accident or fire hazard, or air pollution violation and shall conform to all other requirements of the department for Natural Resources and Environmental Protection.

All refuse shall be stored in flytight, watertight, rodent proof containers and containers shall be emptied and cleaned at such frequency so as to prevent a nuisance; provided, however, plastic bags containing food waste may be used if disposal of on a daily basis or if used as liners in rodent proof containers, or if used for non-food refuse.

Approved container storage location shall be provided and shall be so designed and maintained as not to create a nuisance.

All refuse containing garbage shall be collected at least once per week or more often if deemed necessary.

**Louisiana**

Fly-tight metal containers shall be provided for the disposal of garbage and refuse, at least one for each House Court or Camp; and at least one (1) depository shall be located within one hundred (100') of each unit space.

Garbage cans shall be emptied at least once a day, and shall not be allowed to become foul-smelling or breeding places for flies.

**Maine**

The collection of all garbage and refuse shall be conducted in a sanitary manner and as often as necessary.

All garbage and refuse containing food waste shall, prior to disposal, be kept in leak-proof, non-absorbent, rust and corrosion resistant containers of adequate number, which shall be kept covered with tight fitting lids, when filled or stored or not in continuous use.

All refuse shall be disposed of with sufficient frequency and in such a manner as to prevent a nuisance.

Disposal of refuse shall comply with State Law.
The storage, collection and disposal of garbage and refuse shall be so managed as not to create health hazards, rodent harborage, insect-breeding areas, accidents, fire hazards, or air pollution.

All refuse shall be stored in conveniently located, leak-proof, rodent-proof containers with tight-fitting lids. Containers shall be provided in sufficient number and capacity for proper storage of all refuse.

Racks or concrete platforms shall be provided on which to store containers for refuse. Such container racks or platforms shall be so designed as to prevent tipping, to minimize spillage and container deterioration, and to facilitate cleaning.

All refuse shall be collected at least twice weekly, or more often if the need is indicated. Where suitable collection service is not available from municipal or private agencies, the camp operator shall provide this service. All refuse shall be collected and transported in covered vehicles or covered containers to an approved disposal site.

The operator shall provide and maintain in a clean and sanitary condition as many receptacles for the storage of garbage and rubbish as are necessary to contain the accumulation between collections, and shall so locate them that no objectionable odors enter any facility used for habitation.

(A) Garbage and mixed garbage and rubbish shall be stored in watertight receptacles with tight-fitting covers. Said receptacles and covers shall be of metal or other durable, rodent-proof material. Rubbish shall be stored in receptacles of metal or other durable rodent-proof material.

(B) Plastic bags shall be used to store rubbish or mixed rubbish and garbage only if used as a liner in watertight receptacles with tight-fitting covers as required in Section 430.350, provided that the plastic bags may be put out for collection except in those places where such practice is prohibited by local rule or ordinance or except in those cases where the Department of Public Health determines that such practice constitutes a health problem. For purposes of the preceding sentence, in making its determination the Department shall consider, among other things, evidence of strewn garbage, torn garbage bags or evidence of rodents.

The operator of any camp shall be responsible for the final collection or ultimate disposal of garbage and rubbish by means of:

(A) the regular municipal collection system;
(B) any other collection system approved by the board of health; or
(C) when otherwise lawful, a garbage grinder which grinds garbage into the kitchen sink drain finely enough to ensure its free passage, and is otherwise maintained in a sanitary condition; or
(D) when otherwise lawful, a garbage or rubbish incinerator located at the camp which is properly installed and is maintained so as to not create a safety or health hazard; or
(E) any other method of disposal which does not endanger any person and which is approved in writing by the board of health.
Sanitation: Solid Waste Disposal (Garbage) (continued)

Michigan
Garbage produced in the kitchen area shall be removed and stored in fly-proof and watertight containers with tight-fitting covers which are emptied not less than twice a week. They shall not be filled to overflowing or allowed to become foul smelling or breeding place for flies. A garbage can shall be provided with a waterproof liner or thoroughly cleaned after each emptying.

Other solid waste shall be handled and removed at intervals so as not to create a nuisance or a menace to health.

See Site and Facilities: Special Program Areas and Facilities—Swimming (Natural Swim Areas)
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding

Minnesota
All garbage shall be collected in leak-proof, non-absorbent containers provided with tight-fitting lids or covers, and shall be disposed of in a sanitary manner with sufficient frequency as to prevent a nuisance. Disposal of garbage and other refuse shall be accomplished by burning in an approved incinerator, or burying, or by other means acceptable to the State Board of Health. All containers for the collection of garbage and refuse shall be kept in a sanitary condition.

Mississippi
All refuse and other solid wastes shall be stored, collected, and disposed of in a manner approved by the Board.

See Site and Facilities: Development Plan Approval and New Construction Approval

Nebraska
All garbage and refuse shall be collected, stored, and disposed of in a manner that will not create a nuisance, provide a breeding place for flies, or a harborage for rodents. All containers for garbage and refuse shall be watertight, have tight-fitting covers and shall be fly and rodent proof. Garbage containers shall be kept clean.

Nevada
A reasonable number of watertight metal garbage containers with lids shall be provided. The containers shall be emptied and cleaned as necessary, and the garbage disposed of in accordance with minimum standards of the appropriate board of health of a health district or county. (Added to NRS by 1967, 1049.)

New Hampshire
All garbage and kitchen solid wastes shall be deposited in fly-tight receptacles, with final disposal at a site approved by the Division of Public Health of the Health and Welfare Department. Rubbish and litter in or on campgrounds shall not be permitted to accumulate and shall be disposed of as indicated above.

New Jersey
All garbage and rubbish shall be stored and disposed of in such manner that flies and rodents are not attracted or furnished breeding places, or that air pollution will be created. Refuse shall be removed from camp as required by local regulation, but not less than twice a week. If this is not possible, it shall be completely burned in a proper manner in an incinerator or buried. If buried, an earth cover of six inches shall be provided. Final cover shall be two feet.
SANITATION: Solid Waste Disposal (Garbage) (continued)

New York
(a) Refuse shall mean solid wastes.
(b) Facilities shall be provided and maintained for the storage, handling and disposal of refuse to prevent nuisance conditions, insect and rodent infestations and pollution of air and water.

North Carolina
All solid wastes containing food scraps and other decomposable material shall, prior to disposal, be kept in leak-proof non-absorbent containers such as standard garbage cans, which shall be kept covered with tight-fitting lids when filled or stored, or not in continuous use. Storage racks elevated above the ground are recommended for outside storage of garbage cans.

All dry rubbish (including scrap paper, cardboard, etc.) shall be stored in containers, rooms, or designated areas, in an approved manner.

The rooms, enclosures, designated areas, and containers shall be adequate for the storage of all solid wastes accumulating on the premises. Adequate container, cleaning facilities, including a mixing faucet with hose threads, shall be provided and each container, room, or designated area shall be thoroughly cleaned after emptying or removal of wastes.

All solid wastes shall be disposed of with sufficient frequency and in such a manner approved by the Department of Human Resources.

Ohio
The storage, collection, and disposal of solid wastes shall be conducted so as to avoid the creation of health hazards, rodent harborage, insect breeding areas, and accidents.

All solid wastes shall be stored in durable rust resistant, watertight, non-absorbent, and easily washable containers with tight-fitting covers. Containers and covers shall be maintained in a clean condition and in good repair. Solid waste containers shall be sufficient in number and size to accommodate all solid wastes between collections.

All solid wastes shall be collected at least once each week and shall be disposed of in a manner satisfactory to the health commissioner.

Oregon
(1) Solid waste shall be disposed of in a manner which complies with rules of the Department of Environmental Quality, OAR Chapter 340, sections 61-040, 61-045, 61-050, and 61-060.

(2) Solid waste shall be stored in individual garbage containers, storage bins, or storage vehicles. All such containers, bins, or vehicles shall:
(a) Have tight-fitting lids or covers.
(b) Be durable, rust resistant, watertight, rodent proof, and readily washable.

(3) Solid waste shall be collected at regular intervals. Such intervals shall not exceed seven days. Collection frequency shall be such as not to create:
(a) Vector production and sustenance.
(b) Objectionable odors.
(c) Any overflowing of solid waste or other insanitary conditions.
(continued)
Oregon (continued)

(4) Solid waste shall be transported in a manner which complies with OAR Chapter 340, section 61-075 (1) and (2).

Pennsylvania

The collection of all garbage and refuse shall be conducted in a sanitary manner and as often as necessary in order to prevent a nuisance.

All garbage and refuse containing food wastes shall, prior to disposal, be kept in leak-proof, non-absorbent, rust and corrosion resistant containers of adequate number, which shall be kept covered with tight-fitting lids, when filled or stored or not in continuous use, but any other manner of garbage and refuse storage may be used if approved by the Department.

All other refuse shall be stored in containers, rooms or areas of sufficient numbers and size in a manner so as to prevent arthropod or rodent problems and other nuisances.

When disposal of garbage or refuse is accomplished within or upon the premises of the organized camp or campground, the disposal facilities shall be operated and maintained so as not to create a nuisance or a health hazard.

Adequate cleaning facilities shall be provided, and each container, room or area shall be thoroughly cleaned after each emptying or removal of garbage and refuse.

Rhode Island

The operator shall provide and maintain in a clean and sanitary condition as many receptacles for the storage of garbage and rubbish as are necessary to contain the accumulation between collections, and shall so locate them that no objectionable odors enter any habitation.

Garbage shall be stored in watertight receptacles of metal or other durable material with tight-fitting covers. Rubbish shall be stored in receptacles of metal or other durable material or by any other means, approved by the director.

The operator shall make provisions for the ultimate disposal of garbage and rubbish no less often than twice weekly. Disposal may be by burial beneath at least 2 feet of cover at a location not less than 100 feet from every kitchen or water supply, or by any other means which will not endanger the health of any person or cause an undue annoyance.

South Carolina

All garbage and refuse shall be stored in durable, watertight, rust-resistant, rodent proof, fly proof containers with tight-fitting lids. Fifty-five (55) gallon barrels shall not be allowed. All containers shall be kept in a state of good repair and cleaned when emptied or plastic liners used.

An adequate number of containers shall be provided, i.e., at least one 30-gallon container for each two camping sites, or four picnic tables in a picnic area. In residential camps, the number of containers shall be as needed.

(continued)
South Carolina
(continued)
In family campgrounds, platforms, racks or holders shall be provided to prevent tipping or spillage of containers.
All garbage and refuse shall be collected and disposed of at least once a week and more often when necessary.
All garbage and refuse shall be disposed of in a place and manner approved by the Board of Health.
See Site and Facilities: Development Plan Approval and New Construction Approval

Tennessee
All garbage and refuse containing food wastes shall, prior to disposal, be kept in leak-proof, non-absorbent containers which shall be kept covered with tight-fitting lids or covers when filled or stored or not in continuous use; provided, that such containers need not be covered when stored in a special vermin-proofed room or enclosure or in a food-waste refrigerator. The rooms, enclosures, areas, and containers shall be adequate for the storage of all food wastes and refuse accumulating on the premises. Adequate cleaning facilities shall be provided and each container, room, or area shall be thoroughly cleaned after the emptying or removal of garbage and refuse. All garbage and refuse shall be disposed of with such frequency and manner as to prevent a nuisance. Garbage grinders, if used, shall be installed in accordance with state or local standards and shall be of suitable construction.
All garbage and refuse shall be stored in durable, water-tight, rust-resistant, rodent-proof, fly-proof containers with tight, properly-fitting covers. All containers and covers shall be maintained in a state of good repair, and should be cleaned and sanitized each time they are emptied.
An adequate number of containers shall be provided and each container should not be of more than thirty (30) gallon capacity.
Concrete platforms, racks, or holders shall be provided for all containers and said platforms, racks, or holders shall be of such design as to prevent tipping, minimize spillage and can deterioration, and facilitate cleaning around them.
All garbage and refuse shall be collected and disposed of as often as necessary to prevent overflow of available containers and the creation of a nuisance.
All garbage and refuse should be collected and transported to a public disposal area where such service is available. Transportation shall be done in a manner that prevents scattering of refuse or spillage while in transit.
Where garbage and refuse disposal must be done in or on the organized camp premises, it may be done by incineration and/or burying under two (2) feet of compacted earthfill. Disposal in or on the premises of any organized camp shall meet the approval of the Public Health Officer.
Utah

Solid wastes, including garbage, originating in any camp shall be stored in approved, conveniently located, leak-proof, non-absorbent, water-tight containers provided with approved type lids, and shall be disposed of as often as necessary to prevent a nuisance, and in a manner approved by the Director.

Vermont

All garbage and refuse shall be handled, stored and disposed of in a manner that will not present a health hazard or nuisance to the patrons and surrounding area.

Acceptable containers, covered, adequate in number, insect and rodent-proof, frequency of disposal and clean.

All garbage and rubbish, including materials contaminated with food or food-waste, shall be kept in containers which do not leak.

All garbage containers not in actual use shall be provided with tight-fitting lids and shall be kept covered.

Metal containers shall be used outside, and they shall be kept clean. Plastic bags are permitted for use in containing garbage and food soiled waste products.

Brushes shall be provided for washing garbage containers and shall be used for no other purpose.

There shall be a sufficient number of containers to hold all of the garbage and rubbish containing food waste which accumulated between periods of removal from the premises.

All garbage and rubbish shall be removed daily, or at such other frequencies as may be permitted by the sanitarian, and disposed of at a sanitary landfill or other facility used by the municipality.

Where garbage or combustible rubbish is burned on the premises, only an incinerator that meets the air pollution requirements of the Agency of Environmental Conservation shall be used, and same shall be operated so as to comply with the State’s Air Pollution Control Regulations.

Areas around such incinerators shall be maintained in a clean and orderly condition.

Garbage and rubbish containing food waste shall be stored in covered containers so as to be inaccessible by insects, vermin and animals.

All other rubbish shall be stored in a manner that will not harbor or facilitate the propagation of vermin, insects and rodents.

Storage areas shall be maintained clean and in an orderly manner.

Cardboard boxes should be flattened and tied or stored in an enclosed room or building. Storage rooms or enclosures, when provided, shall be constructed of easily cleanable, washable materials and shall be vermin proofed.
SANITATION: Solid Waste Disposal (Garbage) (continued)

Virginia

All wastes shall be properly disposed of and all garbage and trash shall be kept in suitable receptacles in such manner as not to become a nuisance, and be disposed of in a sanitary manner.

Washington

The supervision and equipment shall be sufficient to prevent littering of the premises with rubbish, garbage, or other wastes and to maintain general cleanliness. Fly-tight metal garbage containers shall be provided for the collection of garbage. These containers shall not be permitted to become foul smelling, unsightly, or breeding places for flies, and the contents shall be disposed of by incineration or some other method approved by the health officer.

West Virginia

The storage, collection, and disposal of refuse shall be so conducted as to avoid the creation of health hazards, rodent harborage and insect breeding areas, and accidents.

All refuse shall be stored in durable, fly-tight, water-tight, and rodent-proof containers with tight-fitting covers. Containers and covers shall be maintained in a clean condition and in good repair.

Refuse shall be properly disposed of at least twice weekly or as frequently as may be necessary to prevent the overflowing of available containers or creating a nuisance. Containers shall be thoroughly cleaned and sanitized before being reused.

Concrete platforms, racks, or holders shall be provided for all refuse containers; and such concrete platforms, racks or holders shall be so designed as to prevent containers from being tipped, minimize spillage and container deterioration, and facilitate cleaning around them.

All refuse shall be collected in and transported to the refuse disposal area in covered vehicles or covered containers.

Where suitable refuse disposal facilities are not provided by municipal or private agencies, the refuse shall be disposed of by one of the following methods:

1) Burning in a properly constructed incinerator. Incinerators shall be of the type approved by the State Department of Health.

2) Removing from premises and depositing in a pit, covered at once with 8-12 inches of compacted earth. The top 24 inches of filling in said pit shall be entirely of compacted earth. A cribbed pit with fly and rodent-tight charging doors may be substituted for earth covering.

3) Garbage grinders may be used, provided that the sewage disposal system has the necessary capacity to handle the increased solid material.

Incinerators, garbage grinders or other means of refuse disposal shall be constructed or operated only with the written approval of the Health Officer.
All garbage which is not disposed of through a food waste grinder connected with the sewerage system shall be kept in separate leak-proof, non-absorbent containers equipped with tight-fitting covers, unless otherwise protected from insects and/or vermin. The contents shall be disposed of as often as necessary to prevent decomposition or overflow.

Garbage containers shall be kept clean.

Fly-tight containers with covers shall be provided for cans, bottles and other rubbish. The contents shall be disposed of as often as necessary to prevent overflow. If local regulations require separation of garbage and rubbish, such requirements shall be followed.
SANITATION: Bathing, Handwashing, and Laundry

Alabama

The ratio of ... lavatories, ... bathing facilities and other fixtures for occupants of resident camps shall be as follows:

<table>
<thead>
<tr>
<th>Type of Bldg.</th>
<th>Occupancy</th>
<th>Lavatories</th>
<th>Bathing Facility</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dormitories</td>
<td>1 per 12 persons</td>
<td>1 for each 12 persons</td>
<td></td>
</tr>
<tr>
<td>Structures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dwellings</td>
<td>1 each dwelling</td>
<td>1 each dwelling</td>
<td></td>
</tr>
<tr>
<td>1-2 Family</td>
<td>unit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Multifamily</td>
<td>unit</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

All lavatories and bathing facilities shall be maintained in a state of good repair and shall be kept clean at all times.

... Bathhouses should be so located and distributed that no habitable permanent and semi-permanent structure, tent, camper or truck coach, travel trailer, and tent camper will be more than 300 feet from such facilities.

Alaska

See Transportation: Condition of Camp Vehicle(s) and Trailers
See Sanitation: Toilet Facilities
See Food Service: Food Service Personnel

Arizona

See Food Service: Food Service Personnel

Arkansas

Clean and adequate lavatories or washroom facilities, conveniently located, must be provided.

Clean and adequate bathing facilities, conveniently located, must be provided. The bathhouses must be adequately lighted and properly ventilated by natural or artificial means, or both, and provided with adequate heating facilities, when necessary for the comfort of the occupants. Bathhouse floors must be constructed of material which is easily cleanable and impervious to moisture. Floors must be kept clean and in good repair at all times.

California

Handwashing facilities shall be provided adjacent to toilets. Waste water from such facilities shall be disposed of underground or by some other method approved by the local enforcing agency. (See also Section T17-30715.)

Showers shall be provided in the living areas or in a centrally located structure and shall provide at least one (1) showerhead for each fifteen (15) persons. Shower waste water shall be disposed of by discharging into subsurface leaching facilities, or by some other method approved by the local enforcing agency. (See also Section T17-30715.)

Handwashing facilities shall be provided for employees within or adjacent to toilet rooms and such facilities shall be equipped with hot and cold running water.

(continued)
Handwashing detergent or soap and single-service sanitary towels or hot-air blowers shall be provided at handwashing facilities in permanently installed dispensing devices.

No person shall begin or resume work in a camp kitchen after visiting the toilet without first washing his hands. Legible signs shall be posted in each toilet room directing attention to this requirement.

See Food Service: Food Service Personnel

Adequate handwashing facilities shall be provided with at least one facility for each twenty persons or fraction thereof. Wash basins and water shall be readily accessible to the toilet rooms. In a residential camp at least one shower house shall be provided with one shower head for each twenty persons or fractions thereof.

See Sanitation: Safe Water Supply and Safe Ice Supply

Adequate showers and handwashing facilities shall be available.

(1) Approved handwashing, bathing and laundry facilities adequate for the capacity of the camp shall be provided. Such facilities shall be located within two hundred (200) feet of the door of each sleeping room.

(2) Where they will be used by non-family groups, separate handwashing and bathing facilities conveniently located as specified immediately above shall be provided for each sex. Each separate facility shall be plainly designated "For Men" and "For Women." If the facilities for each sex are in the same building they shall be separated by solid walls or partitions extending from the floor to the roof or ceiling. Handwashing and bathing facilities shall be provided in each family residential unit. Provisions shall be made for adequate dressing space adjacent to shared bathing facilities.

(3) Where wash-basins and shower baths are shared, wash-basins shall be provided in the ratio of one (1) for every twenty (20) persons or fraction thereof and shower baths shall be provided with one (1) shower head for every twenty (20) persons or fraction thereof. All shower and handwashing fixtures shall be provided with both hot and cold water under pressure.

(4) A two (2) compartment stationary laundry tub or tray or other laundry facility for every twenty-five (25) families or fraction thereof shall be provided for laundry purposes and shall be convenient to all living quarters. Water under pressure shall be provided at each laundry tub or tray. Laundry facilities shall not be used for kitchen waste disposal. Laundry waste shall be disposed of in accordance with the requirements of the Division of Health and the Department of Pollution Control.

(5) Handwashing, bathing and laundry facilities contained in family residential units shall not be considered when establishing the required number of shared facilities.

(continued)
The floors of handwashing, bathing and laundry facilities shall be of smooth but non-skid finish and impervious to moisture and sloped to drain. Floor drains properly trapped shall be provided in all shower baths and shower rooms to remove waste water and facilitate cleaning. The walls and partitions of shower rooms shall be smooth and impervious to moisture. A hose bib is required in each such facility.

Each youth camp shall provide showers for the occupants. When both sexes are to be accommodated at the same time and place, separate shower enclosures shall be provided for each sex. A minimum of one shower head shall be provided for each 20 persons to be accommodated. Where facilities such as tubs for handicapped children are provided, they shall be constructed and maintained as approved by the Department.

At least seven square feet of floor space shall be provided for each shower head. No duck-boards, matte or other accessories shall be permitted. An adjacent, enclosed, dry area shall be provided for dressing. The shower room floor must be of concrete or similar impervious material.

Shower enclosures shall be drained to a sewerage system designated in accordance with Article X.

Shower enclosures shall be drained to a sewerage system designated in accordance with Article X.

Showers shall be provided with hot and cold running water which may be tempered or blended. Automatic water-heading equipment or gravity or pressure tanks with hand fired heating coils shall be provided. Heater tanks shall be equipped with automatic pressure relief valves. Exception: Day Camps are exempt from Rule 9.00, except where bathing facilities are provided. If such facilities are provided, they shall conform with Rule 9.00 as a minimum.

All youth camps shall be provided with sinks, lavatories, or group washing stands for handwashing, either in the living quarters or in a convenient location within the youth camp. One lavatory or equivalent shall be provided for each 20 persons to be accommodated. Lavatories or sinks shall be provided with water and shall drain to adequate waste water disposal facilities. All youth camps shall be provided with handwashing facilities adjacent to toilet facilities. The Department recommends that soap be provided. Exception: Youth camps may provide as an alternate to the foregoing, no less than one wash basin for each ten persons accommodated. Water shall be available and shall drain to adequate waste water disposal facilities.

Bathroom facilities. Showers and lavatories shall be provided with hot and cold water. Showers shall be supplied with water at a temperature of at least 90°F at a rate of 3.0 gallons per minute and with adjustable temperature controls to prevent scalding. (There shall be 1 lavatory for each 100 males and for each 100 females and 1 shower for each 50 males and for each 50 females.

See Site and Facilities: Special Program Areas and Facilities—

Horseback Riding

See Sanitation: Sewage and Liquid Waste Disposal

See Sanitation: Safe Water Supply and Safe Ice Supply
### Indiana

Organizational or Residential Camps

<table>
<thead>
<tr>
<th>Individuals of each sex to be served</th>
<th>Lavatories</th>
<th>Showers</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Men</td>
<td>Women</td>
</tr>
<tr>
<td>1-10</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>11-18</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>19-33</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>34-48</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>49-63</td>
<td>4</td>
<td>4</td>
</tr>
<tr>
<td>64-79</td>
<td>5</td>
<td>5</td>
</tr>
</tbody>
</table>

Bathing and handwashing facilities supplied with hot and cold water under pressure and be equipped with an automatic hot water temperature control valve that will not permit the hot water temperature at the point of use to exceed 120°F.

Floors in handwashing and shower rooms that have a smooth non-skid finish and be impervious to moisture with properly trapped floor drains to drain water and facilitate cleaning.

### Kentucky

Persons of Each Sex To Be Served

<table>
<thead>
<tr>
<th>Boys or Girls</th>
<th>Lavatories</th>
<th>Showers</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-18</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>19-33</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>34-48</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>49-63</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>64-79</td>
<td>3</td>
<td>5</td>
</tr>
<tr>
<td>80-95</td>
<td>4</td>
<td>6</td>
</tr>
</tbody>
</table>

See Sanitation: Toilet Facilities

### Louisiana

Handwashing. One lavatory shall be provided for every toilet building.

Shower. Separate showers with hot and cold water shall be provided for both males and females and the buildings containing them shall be conveniently located. The buildings shall be well constructed having good natural and artificial lighting, adequate ventilation, and floors of concrete or similar impervious materials. The interior walls and ceilings of such buildings shall be of smooth material painted with a light colored paint. One shower head shall be provided for each twenty (20) units of the House Court or Camp. Wooden or cloth mats, grids, boards or walkways inside the building are prohibited.

All floors in shower and toilet rooms shall be disinfected daily by the use of chlorine compounds or other materials, in strength approved by the State Health Officer.

Laundry. A two-compartment laundry tub with running water should be provided for each ten (10) units or fractions thereof. Waste water shall be disposed of in a sanitary manner in such a way as to meet the approval of the State Health Officer.
There should be at least one shower head or bathtub provided for each sex, for both campers and staff members. Showers or bathtubs shall be in ratio of 1 to 12 for each sex. Day Camps who do not have artificial pools do not have to comply with this section.

The use of duckboards in showers shall be prohibited.

Adequate dry space should be provided in common use shower facilities.

Recreational camps which do not provide overnight lodging and serve a minimum of one meal per day shall not be subject to the requirements in subsection 3.4.3 of this section, but shall provide toilet and lavatory facilities as deemed adequate by the Department.

All lavatories in recreational camps where campers do not provide their own soap and individual towels, soap and single-service towels shall be provided.

No operator of any recreational camp shall provide for use, or allow to be used by his employees, campers, or visitors, any common drinking container or any common towel.

<table>
<thead>
<tr>
<th>No. of Campers</th>
<th>No. of Lavatories Female</th>
<th>No. of Lavatories Male</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Each additional 15 persons</td>
<td>+1</td>
<td>+1</td>
</tr>
</tbody>
</table>

The operator shall provide adequate facilities and time in order that the campers and staff are encouraged to carry out good personal hygiene practices. Furthermore, he shall cause the personal laundry of each person in a residential camp who is in attendance for more than fourteen consecutive days to be washed on a semi-weekly basis.

The operator shall provide handwashing facilities and shall meet the following minimum requirements:

(A) Residential camps shall provide at least one lavatory or wash basin, or space for one person at an industrial-type lavatory, for every ten people.

(B) Day camps shall provide at least one lavatory or wash basin or space for one person at an industrial-type lavatory, for every thirty people.

(C) The wash basin shall be located so as to facilitate their use, particularly after use of toilets.

(A) Minimum Requirements—Residential Camps

The operator at a residential camp shall provide at least one shower head or bathtub for each twenty people. A bathtub/shower combination shall count as a single unit.

(B) Required Cleaning of Shower-Room Floor

The operator shall cause every shower-room floor to be washed daily with a suitable detergent and hot water. It is recommended (continued)
SANITATION: Bathing, Handwashing, and Laundry (continued)

Massachusetts (continued)

that a rinse with a chlorine solution having a strength of not less than .05 percent available chlorine be used as an additional safeguard.

Where hot water is provided to wash basins, lavatories, showers and bathtubs it shall not exceed 120 degrees Fahrenheit at the point of delivery.

(C) Duckboards Prohibited

The operator shall not permit the use of duckboards in a shower.

The operator shall maintain all lavatories, wash basins, showers, and bathtubs in good working order and in a clean and sanitary condition.

See Site and Facilities: Facilities Design—Site and Facilities Design

See Program Safety: Special Populations

Michigan

Each sink, lavatory and shower shall be supplied with safe and potable water, sufficient in quantity and pressure to meet conditions of peak demand.

<table>
<thead>
<tr>
<th>Boys or Girls</th>
<th>Lavatories</th>
<th>Showers</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-18</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>19-33</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>34-48</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>49-63</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>64-79</td>
<td>3</td>
<td>5</td>
</tr>
<tr>
<td>80-95</td>
<td>4</td>
<td>6</td>
</tr>
</tbody>
</table>

*When showers are provided, hot water shall be available.

Minnesota

Suitable handwashing facilities shall be conveniently located at or near each toilet. Separate handwashing facilities with hot and cold water, soap, and approved sanitary towels or other approved hand-drying devices shall be provided for the use of kitchen and food service personnel in the food service area. Shower facilities, if provided, should be on the basis of one shower head for every twenty-five persons.

See Sanitation: Safe Water Supply and Safe Ice Supply

See Food Service: Food Service Personnel

Mississippi

a. Camps shall provide handwashing facilities at a ratio of 1 to 12 and bathing facilities shall meet the ratio of 1 to 15.

b. Primitive or Outpost Camps shall not be required to adhere to the handwashing or bathing facility requirements outlined above.

c. Handwashing facilities shall be supplied with running water and shall be maintained in a clean and sanitary condition.

d. Handwashing facilities, when provided, shall be adjacent to toilet facilities.

(continued)
SANITATION: Bathing, Handwashing, and Laundry (continued)

Mississippi (continued)
e. Showers or bathtubs, when provided, shall be in the living areas or in a centrally located structure.

f. Shower stalls, bathtub areas, and dressing compartments shall be maintained in a clean and sanitary condition.

See Sanitation: Safe Water Supply and Safe Ice Supply

Nebraska

There shall be handwashing facilities with hot and cold running water, soap, and an adequate supply of individual towels in all kitchens, and in washrooms used by food handlers.

Adequate handwashing facilities shall be provided in proximity to toilets and urinals.

Hot water temperature at lavatories and bathing facilities shall not exceed 120°F.

The use of a common towel and wash cloth is prohibited.

Sanitary dispensing and disposal units shall be provided for paper towels.

Shower or bathtub facilities shall be provided at the ratio of not less than one showerhead or bathtub for every 20 persons. The walls and floors of shower rooms and shower stalls shall be smooth and impervious to moisture. Floor drains properly trapped shall be provided in all shower baths or shower rooms.

See Sanitation: Toilet Facilities

New Jersey

Handwashing facilities shall be provided in close proximity to toilets, privies or urinals.

The use of a common towel shall not be permitted. Means shall be provided to enable the use of showers by campers as well as by camp staff. Showers shall be supplied with hot water. The floors, walls and fixtures of showers shall be constructed of durable and easily cleaned material. The shower requirement does not apply if campsite is operated as a day camp.

New York

Showers with water under pressure heated to between 90 and 100 degrees Fahrenheit and one shower head for each 20 occupants or less shall be provided.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Site and Facilities: Shelters for Living and Sleeping—Beds, Bedding, and Towels
See Food Service: Food Service Personnel
See Sanitation: Toilet Facilities

North Carolina

See Sanitation: Toilet Facilities
See Sanitation: Safe Water Supply and Safe Ice Supply
Approved handwashing and shower facilities shall be provided in each camp except primitive camps.

Approved handwashing facilities include: potable water, soap or detergent, and individual single service towels or other hand drying facilities such as warm air blowers.

The common towel is prohibited.

Approved shower facilities include: potable hot and cold water under pressure. An acceptable substitute for hot and cold is warm water supplied under pressure through a mixing valve.

Handwashing and shower facilities are not required in primitive resident and primitive day camps.

All shower facilities shall be provided with both hot and cold water under pressure.

Day camps are not required to be provided with shower facilities unless deemed necessary by the health commissioner.

Where shower facilities will be used by more than one family at one time or by non-family groups, separate facilities shall be provided for each sex. Each shower facility shall be plainly designated men or women or otherwise identified. If shower facilities for each sex are in the same building, they shall be separated by solid walls or partitions extending from the floor to the ceiling. A coved base at the juncture of walls and floors is required in new or remodeled rooms. Shower facilities shall be provided with self-closing doors or modesty shields.

The number of handwashing and shower facilities in existing resident camps and day camps shall be satisfactory. In resident camps and day camps constructed after the effective date of this regulation, handwashing and shower facilities shall be provided in the ratio as provided in the Ohio Building Code adopted by the Board of Building Standards under authority of Chapter 3781 of the Revised Code.

Handwashing facilities in existing resident camps are provided in the ratio of never less than one in each toilet room.

Shower facilities in existing resident camps are provided in the ratio of 1 shower for 1 to 10 males and 1 additional shower for each additional 15 males or fraction thereof. The same ratio is applied for females.

Handwashing facilities in existing resident camps are provided in the ratio of 1 lavatory for each 10 males or fraction thereof; the same ratio is applied for females.

Liquid wastes from handwashing and shower facilities shall be disposed of in accordance with the standards of the Ohio Department of Health.

Shower facilities are not required to be provided in day camps unless deemed necessary by the health commissioner. Should shower facilities be deemed necessary by the health commissioner, the ratio is the same as for resident camps.

(continued)
Ohio
(continued)

Handwashing facilities for day camps are provided in the ratio of 1 lavatory for 1 to 200 males, 2 lavatories for 201 to 400 males or fraction thereof, 3 lavatories for 401 to 750 males or fraction thereof and 1 additional lavatory for each additional 500 males or fraction thereof over 750. The same ratio is applied for females.

All resident and day camps constructed after January 1, 1972, the effective date of this regulation, handwashing and shower facilities shall be provided in the ratio provided in the Ohio Building Code adopted by the Board of Building Standards under authority of Chapter 3781 of the Revised Code. (See appendix.)

The floors shall have a smooth, non-skid finish and shall be impervious to moisture. Properly trapped floor drains shall be provided in wash rooms to drain water and facilitate cleaning.

The location of handwashing and shower facilities shall be indicated by suitable signs. During night hours these facilities shall be lighted by artificial lighting.

Oregon

(1) Organizational camps shall provide handwashing and bathing facilities in the following ratios:
   (a) One handwashing facility for every ten (10) campers or fraction thereof.
   (b) One bathing facility (shower or bathtub) for every twenty (20) campers or fraction thereof.

(2) Handwashing facilities shall be supplied with running water.

(3) Handwashing facilities shall be located in close proximity to toilet facilities and urinals.

See Site and Facilities: Facilities Design--Site and Facilities Design
See Food Service: Food Service Personnel

Pennsylvania

All lavatories in organized camps and campgrounds where campers do not provide their own soap and individual towels, soap and single-service towels shall be provided.

The use of a common towel shall be prohibited.

See Sanitation: Sewage and Liquid Waste Disposal

Rhode Island

The operator of a resident camp shall provide at least one lavatory or wash basin, or space for one person at an industry-type lavatory, for every ten people with warm and cold running water. The operator of a day camp shall provide at least one lavatory or wash basin, or space for one person at an industrial-type lavatory, for every thirty campers. It is required that wash basins be so located as to facilitate their use particularly after use of toilets. Approved hand cleaner and hand drying devices shall be provided for all campers.

(continued)
SANITATION: Bathing, Handwashing, and Laundry (continued)

The operator at a resident camp shall provide at least one shower with warm and cold running water for every twenty people. Separate facilities shall be provided for each sex.

The operator shall cause every shower room floor to be washed daily with a suitable detergent and hot water. It is recommended that a rinse with an effective germicidal solution having a strength of not less than .05 per cent available chlorine, be used as an additional safeguard.

The operator shall not permit the use of duckboards in a shower.

The operator shall provide for the ventilation of each shower room and bathroom to the outdoors.

The operator shall maintain all lavatories, wash basins, showers, and bathtubs in good working order and in a clean and sanitary condition.

Lavatory facilities shall be located in or adjacent to each toilet room or privy and shall be provided as follows:

(1) Every motel, hotel, motor court, or tourist cabin shall provide one lavatory sink for each unit.

(2) Every camp providing an overnight program shall provide one lavatory sink for each 20 patrons or fraction thereof.

(3) Every bathing resort or amusement place shall provide one lavatory sink for each 500 patrons or fraction thereof.

Camps with overnight programs shall provide one shower for each 20 patrons or fraction thereof. Separate compartments shall be provided for each sex.

Warm and cold running water shall be provided at each shower head; shower rooms shall be well ventilated, fly-tight, well lighted and kept clean at all times.

(1) Every bathing resort for children or youths shall provide one lavatory sink for each 30 patrons or fraction thereof.

(2) All camps except "Rustic" (Primitive) camps shall provide warm and cold running water at lavatory sinks. Approved hand cleaner and approved hand drying devices shall be provided. The use of a common towel is prohibited. Lavatory facilities shall be kept clean at all times.

See Program Safety: Special Program Areas—Swimming

Lavatories in resident and day camps shall have hot and cold water through mixing faucets.

<table>
<thead>
<tr>
<th>No. of Spaces or Camp Sites</th>
<th>Lavatories Men</th>
<th>Lavatories Women</th>
<th>Shower Stalls Men</th>
<th>Shower Stalls Women</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>16-30</td>
<td>2</td>
<td>2</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>31-60</td>
<td>3</td>
<td>3</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>61-100</td>
<td>4</td>
<td>4</td>
<td>3</td>
<td>3</td>
</tr>
</tbody>
</table>
South Carolina (continued)

SANITATION: Bathing, Handwashing, and Laundry (continued)

<table>
<thead>
<tr>
<th>Laundry</th>
<th>Bathing</th>
</tr>
</thead>
<tbody>
<tr>
<td>One for each 15 persons</td>
<td>One for each 15 persons</td>
</tr>
</tbody>
</table>

Bath houses not in conjunction with an artificial swimming pool shall comply with the following provisions:

(a) Shower stalls and walls around tubs shall be constructed of smooth concrete, ceramic tile, fiber board with a laminated finish or other material approved by the Health Authority. Where concrete blocks are used a smooth finish shall be plastered over the surface of the shower or tub enclosure.

(b) Where plywood or other absorbent material is used between showers, tubs or toilets it shall be painted with enamel or epoxy paint or other material approved by the Health Authority.

(c) All openings shall be effectively screened with at least 16 mesh screening.

See Sanitation: Safe Water Supply and Safe Ice Supply

Tennessee

Each food service establishment of any organized camp shall be provided with adequate, conveniently-located handwashing facilities for its employees, including at least one lavatory equipped with hot and cold or tempered running water, hand-cleansing soap or detergent, and approved sanitary towels or other approved hand-drying devices. Such facilities shall be kept clean and in good repair.

<table>
<thead>
<tr>
<th>No. of Spaces or Sites</th>
<th>Lavatories</th>
<th>Bathing</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Men</td>
<td>Women</td>
</tr>
<tr>
<td>1-15</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>16-30</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>31-45</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>46-60</td>
<td>3</td>
<td>3</td>
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<tr>
<td>61-80</td>
<td>4</td>
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<tr>
<td>81-100</td>
<td>4</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of Building Occupancy</th>
<th>Lavatories</th>
<th>Bathing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dormitories or Structures</td>
<td>1 for each 12 persons</td>
<td>1 per 12 persons</td>
</tr>
<tr>
<td>or</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Similar Dental Structures</td>
<td>Separate lavatories should be provided in the ratio of 1 per 50 persons</td>
<td></td>
</tr>
</tbody>
</table>

See Sanitation: Toilet Facilities
Each lavatory and shower equipped with cold water and hot water to meet the demand of campers.

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>Boys or Girls Served</th>
<th>Lavatory</th>
<th>Shower</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td>1</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>16-30</td>
<td>2</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>31-45</td>
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</tr>
<tr>
<td>46-60</td>
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<td>4</td>
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</tr>
<tr>
<td>61-75</td>
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<td>5</td>
<td></td>
</tr>
<tr>
<td>76-95</td>
<td>4</td>
<td>6</td>
<td></td>
</tr>
</tbody>
</table>

See Sanitation: Bathing, Handwashing, and Laundry

Utah

Handwashing—A lavatory shall be provided for every 12 persons, or fraction thereof, of each sex. A bathtub or shower shall be provided for every 8 persons, or fraction thereof, of each sex. Adequate, clean, individual towels shall be supplied at all times for each guest not furnishing his own.

The use of common towels in connection with any such facilities is prohibited, except in single family quarters.

Laundry—Essential laundering facilities shall be available to camp occupants and if included as part of camp facilities shall provide for each 40 occupants or fraction thereof at least one laundry tray or washtub served with adequate hot and cold water and proper wastewater disposal facilities as required under sections II-4, II-5, and II-7.

See Personnel: Director and Operator Responsibilities

Vermont

Each food service establishment shall be provided with adequate and conveniently located toilet and handwash facilities.

<table>
<thead>
<tr>
<th>Seating Capacity</th>
<th>Requirements for each toilet room minimum—one room for each sex</th>
<th>Handwash Sinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 to 50</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>51 to 100</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>101 to 150</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>151 to 200</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>201 to 300</td>
<td></td>
<td>3</td>
</tr>
</tbody>
</table>

Handwashing facilities shall be provided for employees in the kitchen. Adequate number of fixtures, convenient, accessible, properly located, employees hand wash sink in food preparation areas.

Each hand wash sink shall be provided with hot water at least 100°F. in temperature, together with cold water.

Tempered water between 100°F. and 115°F. may be provided in lieu of hot and cold water.

(continued)
SANITATION: Bathing, Handwashing, and Laundry (continued)

**Vermont**

A mixing valve or combination faucet is recommended and shall be required in all new installations.

Steam mixing valves are prohibited.

A supply of hand-cleansing soap or detergent shall be available at each hand wash sink.

A supply of sanitary single-use towels, or an air-drying device, shall be available and conveniently located near the hand wash sink.

Common-use towels are prohibited.

Where disposable towels are used, waste receptacles shall be located conveniently near the hand-washing facilities.

Hand wash sinks, soap dispensers, hand-drying devices and all other components of the hand-washing facilities shall be kept clean and in good repair.

<table>
<thead>
<tr>
<th>Number of Employees</th>
<th>Hand Wash Sinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 to 15</td>
<td>1</td>
</tr>
<tr>
<td>16 to 35</td>
<td>2</td>
</tr>
<tr>
<td>36 to 60</td>
<td>3</td>
</tr>
<tr>
<td>61 to 90</td>
<td>4</td>
</tr>
<tr>
<td>91 to 125</td>
<td>5</td>
</tr>
<tr>
<td>Over 175</td>
<td>1 additional sink for each additional 45 employees</td>
</tr>
</tbody>
</table>

A hand wash sink for employee use shall be situated in the kitchen by October 1, 1976, for all food service establishments with a seating capacity greater than 25. A kitchen hand wash sink shall be required in all newly constructed or renovated food service establishments.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location

See Sanitation: Toilet Facilities

See Food Service: Food Service Regulations—Kitchen and Food Preparation

**Virginia**

Adequate and convenient handwashing facilities, including warm water, soap and individual towels shall be provided for all persons engaged in handling, preparing and serving food.

**Washington**

Lavatories: First 100 users—1 for each 12 users; Over 100 users—8 for first 100 users plus 1 for each additional users.

Where users do not provide their own individual towel and soap, single-service paper or cloth towels and soap shall be provided at all lavatories. The use of common towels is prohibited.

Adequate and conveniently located bathing facilities including hot and cold or tempered water shall be provided. Separate shower rooms shall be provided for each sex in the ratio of one shower head or tub for each 15 users based upon the maximum demand at any one time.

(continued)
SAINTATION: Bathing, Handwashing, and Laundry (continued)

Washington (continued)

One laundry tray or wash tub should be provided for each 40 persons or major fraction thereof.

The floors of shower rooms shall be constructed of concrete or other easily cleanable, water impervious material graded to drain to a suitable trapped floor drain. They should be free from cracks or uneven surfaces that interfere with proper cleaning.

The shower rooms shall be well lighted and ventilated and have interior surfaces of light colored, washable material.

See Sanitation: Toilet Facilities

West Virginia

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>No. of Lavatories</th>
<th>Male</th>
<th>Female</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td></td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>16-30</td>
<td></td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>31-50</td>
<td></td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>51-75</td>
<td></td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td>76-100</td>
<td></td>
<td>6</td>
<td>7</td>
</tr>
<tr>
<td>100-125</td>
<td></td>
<td>7</td>
<td>9</td>
</tr>
</tbody>
</table>

Over 125 add one (1) fixture for each 20 males and 15 females.

<table>
<thead>
<tr>
<th>No. of Persons</th>
<th>No. of Showers or Bathtubs</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-7</td>
<td>1</td>
</tr>
<tr>
<td>8-15</td>
<td>2</td>
</tr>
<tr>
<td>16-25</td>
<td>3</td>
</tr>
<tr>
<td>26-35</td>
<td>4</td>
</tr>
<tr>
<td>36-45</td>
<td>5</td>
</tr>
<tr>
<td>46-55</td>
<td>6</td>
</tr>
</tbody>
</table>

Over 55 and not over 200 add one (1) fixture for each ten persons. Over 200 persons add one (1) fixture for each 20 persons.

Lavatory facilities shall include hot and cold running water under pressure, soap, and individual sanitary towels. Provided that if centrally located toilet and bathing facilities containing hot and cold running water under pressure, soap, and individual sanitary towels are provided, then with the written approval of the Health Officer lavatories with only cold running water under pressure shall be permitted in those areas where it is impractical to lay hot water lines from centrally located toilet and bathing facilities to said areas or to install water heating equipment.

Bathing facilities shall include hot and cold running water under pressure.

Handwashing facilities including hot and cold running water under pressure, soap, and individual sanitary towels, shall be provided in close proximity to the privies and urinals, and shall be provided in the number and ratio as listed in Section VIII, Item (a) of these regulations. Provided that centrally located toilet and bathing facilities with hot and cold running water under pressure, soap, and individual sanitary towels are provided, then with the written approval of the Health Officer, lavatories with only cold running water under pressure shall be permitted in those areas where it is impractical to lay hot water lines from centrally located toilet and bathing (continued)
West Virginia (continued)

facilities to said areas or to install water heating equipment.

See Sanitation: Toilet Facilities

Wisconsin

Handwashing facilities for persons engaged in food services shall be separate from utensil washing facilities and shall be located in or immediately adjacent to the food preparation area whenever possible.

Hands shall be washed prior to commencing work and after each visit to the toilet.

Handwashing facilities shall be maintained in conjunction with toilets and privies.

There shall be a minimum of one shower or bathtub for each 20 campers and staff or fraction thereof.
SANITATION: Insect, Weed, and Rodent Control (Vector Control)

**Alabama**

See Site and Facilities: Shelters for Living and Sleeping—Beds, Bedding, and Towels
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

**Alaska**

Bunks, beds and bedding shall be kept clean and free from vermin.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Food Service: Food Service Regulations—Kitchen and Food Preparation Areas
See Food Service: Food Protection, Handling, Storage, and Refrigeration

**Arizona**

See Sanitation: Sewage and Liquid Waste Disposal

**Arkansas**

The grounds connected with, or used by any camp, shall be kept free from accumulations which favor fly and mosquito breeding or the harboring of vermin. They shall be kept free of agents which could endanger the health and safety of those attending the camp.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Shelters for Living and Sleeping—Beds, Bedding, and Towels
See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Solid Waste Disposal (Garbage)

**California**

Every camp shall have a plan and equipment for coping with excessive numbers of flies, mosquitoes and other insects and with rodents. At times or places where special risk of transmission of disease to humans from insects, rodents or other animals exists, the camp shall institute special measures to protect the campers, under the guidance of the local enforcing agency.

See Site and Facilities: Site Location—General Location and Adequate Space
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

**Connecticut**

See Sanitation: Solid Waste Disposal (Garbage)

**Delaware**

Methods approved by the State Board of Health for the elimination and control of rodents, insects, and other vermin shall be employed.

See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

**Florida**

Effective measures shall be taken to control rats, flies, mosquitoes, bed bugs and other insect vectors or parasites within the camp premises.

No standing water shall be allowed to pool in the vicinity of the camp and the premises shall be kept clear of cans, rubbish and other articles that will hold water.

(continued)
Florida (continued)

No accumulation of materials shall be allowed that will breed flies.

All windows, screen doors and outside openings in any camp shelter shall be protected with wire fly screening of not less than sixteen (16) mesh.

Illinois

Preventive and Control Measures. Implementation of preventive and control measures for use against flies, ticks, mosquitoes, rats and other potential vectors of disease in and around youth camps shall be in accordance with recommendations of the Department.

Youth camp sites should be free from noxious plants and weeds such as poison ivy, ragweed, etc.

See Site and Facilities: Site Location—Drainage
See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Solid Waste Disposal (Garbage)

Indiana

Grounds, buildings and structures shall be maintained free of insect and rodent harborage and infestation.

Camps shall be maintained free of accumulations of debris which may provide rodent harborage or breeding places for flies, mosquitoes and other pests.

Storage areas shall be so maintained as to prevent rodent harborage. Lumber, pipe and other building materials shall be stored at least one foot above the ground.

The central camp area shall be maintained to prevent growth of ragweed, poison ivy, poison oak, poison sumac, and other noxious plants considered detrimental to health, and shall be maintained free of debris and other hazards.

See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Solid Waste Disposal (Garbage)
See Site and Facilities: Site Location—Heating, Electricity, and Plumbing

Kentucky

Grounds, buildings and structures shall be maintained free of insect and rodent harborage and infestations. Extermination methods and other measures to control insects and rodents shall be in accordance with applicable state laws and regulations.

Camps shall be maintained free of accumulations of debris which may provide rodent harborage or breeding places for flies, mosquitoes or other pests.

Storage areas shall be so maintained as to prevent rodent harborage. Lumber, pipe and other building materials shall be stored at least one (1) foot above the ground.

Poison plants such as poison sumac and poison ivy shall be subject to control and elimination from areas where their presence is hazardous to campers.

(continued)
### Sanitation: Insect, Weed, and Rodent Control (Vector Control) (continued)

**Kentucky**  
(continued)  
See Site and Facilities: Site Location—Drainage  
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding  
See Sanitation: Toilet Facilities  
See Sanitation: Solid Waste Disposal (Garbage)

**Louisiana**  
See Site and Facilities: Site Location—Drainage  
See Sanitation: Solid Waste Disposal (Garbage)

**Maine**  
Adequate measures for the control of anthropods and rodents which the Department deems a public health hazard shall be taken in a manner satisfactory to the Department.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

**Maryland**  
Insect and Rodent control measures to safeguard the public health and comfort shall be used in the camp as required by the Approving Authority.

Measures shall be taken for the eradication or control of poison ivy, poison oak, noxious weeds, mosquitoes, flies, rodents, and poisonous reptiles in the immediate camp area.

See Program Safety: Identification and Minimization of Hazards  
See Site and Facilities: Facilities Design—Site and Facilities Design  
See Sanitation: Solid Waste Disposal (Garbage)

**Massachusetts**  
(A) Buildings and Structures to be Maintained Free  

The operator shall maintain every building used or intended for human habitation free from insect infestation, rodents, and other pests.

(B) Extermination Methods  

Extermination methods and other measures to control insects and rodents shall conform with the requirements of the Pesticide Board of the Massachusetts Department of Agriculture

(A) Harborage Places to be Controlled  

The growth of brush weeds, grass and plants shall be controlled in central camp areas to prevent harborage of ticks, chiggers, and other insects of public health importance.

(B) Noxious Plants to be Controlled  

The central camp area shall be maintained to prevent growth of ragweed, poison ivy, poison oak, poison sumac, and other noxious plants considered detrimental to health.

A site inspection by a responsible person shall be carried out prior to use. This person shall be able to recognize noxious weeds or plants and harmful reptiles, insects or rodents in the area of activity and take preventive measures necessary to assure the safety of campers and staff.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Relevant Sections</th>
</tr>
</thead>
<tbody>
<tr>
<td>Massachusetts (continued)</td>
<td>See Sanitation: Toilet Facilities</td>
</tr>
<tr>
<td>Michigan</td>
<td>The campsite, including main and accessory structures, shall be maintained so as to prevent and eliminate rodent and insect harborage. See Site and Facilities: Facilities Design—Site and Facilities Design See Site and Facilities: Special Program Areas and Facilities—Horseback Riding See Sanitation: Solid Waste Disposal (Garbage)</td>
</tr>
<tr>
<td>Mississippi</td>
<td>A. General Statement. Adequate measures for the control of insects and rodents which the Board deems of public health significance shall be taken. B. Rodent and Insect Control 1. Buildings and structures shall be maintained free of insect and rodent harborage and infestation. 2. Extermination methods and other measures to control rodents and insects shall conform with the requirements of the Board. C. Weed Control 1. The growth of brush, weeds, grass, and plants shall be controlled in central camp areas to prevent harborage of ticks, chiggers, and other insects of health importance. 2. The central camp area shall be maintained to retard growth of ragweed, poison ivy, poison oak, sumac, and other noxious plants considered detrimental to health. See Sanitation: Animal Regulations</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Rodents and insects shall be controlled within the camp premises by measures involving both sanitary practices and the use of rodenticides and insecticides currently recommended by the State Department of Health. See Site and Facilities: Facilities Design—Site and Facilities Design See Sanitation: Solid Waste Disposal (Garbage) See Food Service: Food Protection, Handling, Storage, and Refrigeration</td>
</tr>
<tr>
<td>Nevada</td>
<td>See Sanitation: Sewage and Liquid Waste Disposal</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>Every means shall be employed for the elimination or control of the breeding places of house flies, mosquitoes and other insects. Flies result from insanitary conditions or methods, and their existence in a camp shall not be tolerated. Recognized measures shall be taken for the treatment of insect bites. See Site and Facilities: Facilities Design—Site and Facilities Design See Sanitation: Toilet Facilities See Sanitation: Solid Waste Disposal (Garbage)</td>
</tr>
</tbody>
</table>
SANITATION: Insect, Weed, and Rodent Control (Vector Control) (continued)

New Jersey

Rules concerning insects include:

(1) Campsites shall be kept free from cans, jars, buckets, old tires and other articles which may hold water and provide temporary breeding places for mosquitoes. Mosquito control measures and supplemental larvicidal measures shall be undertaken by the owner when the need is indicated.

(2) Fly breeding shall be controlled by eliminating the insanitary practices which provide breeding places. Refuse containers shall be repaired or replaced when so damaged that they leak. The area surrounding the containers shall not be permitted to become littered with garbage nor saturated with waste liquid from garbage. All refuse containers shall be maintained in a clean and sanitary condition.

(3) Insecticidal measures shall be applied if necessary.

Rules concerning rodents include:

(1) All buildings within the camp shall be rat-proofed with special emphasis on those in which food is stored or served.

(2) Storage areas shall be maintained in such a manner as to eliminate the possibility of rodent harborage.

The growth of weeds within each campsite shall be controlled as a means toward the elimination of ticks and chiggers. Poison ivy, poison oak, and poison sumac shall be controlled within each campsite.

North Carolina

Effective measures shall be taken to keep flies, rodents, and other vermin out of the food service areas and permanent sleeping quarters, and to prevent their breeding or presence on the premises. Unless flies or other flying insects are absent from the immediate vicinity of the camp all openings to the outer air of food service areas and sleeping quarters shall be effectively protected against the entrance of such insects by self-closing doors, closed windows, 16-inch mesh or finer screening, controlled air currents, or other effective means.

Only those pesticides which have been properly registered with the U. S. Department of Agriculture and the North Carolina Department of Agriculture and approved for the purpose shall be used; such pesticides shall be used in accordance with the directions on the (continued)
<table>
<thead>
<tr>
<th>North Carolina (continued)</th>
<th>approved labels and shall be so handled and stored as to avoid health hazards.</th>
<th>See Site and Facilities: Special Program Areas and Facilities—Horseback Riding</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ohio</td>
<td>Effective insect and rodent control measures shall be employed by the operator as regular maintenance practices of the camp.</td>
<td>The immediate living areas of the camp shall be maintained by the operator reasonably free of mosquitoes, flies, and other harmful insects.</td>
</tr>
<tr>
<td></td>
<td>All buildings and storage areas shall be constructed and maintained in such a manner as to minimize the possibility of rat and mouse harborage.</td>
<td>Suitable measures shall be taken by the operator to control noxious plants such as poison ivy, poison sumac, and other plants which could constitute a hazard to campers in public use areas.</td>
</tr>
<tr>
<td></td>
<td>See Site and Facilities: Shelters for Living and Sleeping—Beds, Bedding, and Towels</td>
<td>See Sanitation: Solid Waste Disposal (Garbage)</td>
</tr>
<tr>
<td>Oregon</td>
<td>Vector control measures shall be employed to prevent vector infestations in organizational camps.</td>
<td>Pesticide applicators shall be licensed by the Oregon State Department of Agriculture according to ORS 634.372.</td>
</tr>
<tr>
<td></td>
<td>Adequate measures for the control of arthropods and rodents which the Department deems a public health hazard shall be taken in a manner satisfactory to the Department.</td>
<td>See Sanitation: Solid Waste Disposal (Garbage)</td>
</tr>
<tr>
<td></td>
<td>The operator shall make every effort to maintain every building used or intended for human habitation free from insects, rodents, and other pests.</td>
<td>See Sanitation: Bathing, Handwashing, and Laundry</td>
</tr>
<tr>
<td>South Carolina</td>
<td>Such methods and equipment as are approved by the Health Authority shall be utilized to control insect and rodent vectors when necessary. High weeds and grass, refuse waste material or other harborage shall be controlled or removed in the central camp area. Insecticides and equipment shall be kept in locked rooms or cabinets.</td>
<td>(continued)</td>
</tr>
</tbody>
</table>
SANITATION: Insect, Weed, and Rodent Control (Vector Control) (continued)

**South Carolina**
(continued)

- See Sanitation: Sewage and Liquid Waste Disposal
- See Sanitation: Solid Waste Disposal (Garbage)
- See Program Safety: Identification and Minimization of Hazards

**Tennessee**

Effective measures shall be taken at the direction of the Public Health Officer, to prevent the entrance, breeding and presence of vermin on the premises.

- See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
- See Sanitation: Toilet Facilities
- See Sanitation: Sewage and Liquid Waste Disposal
- See Sanitation: Solid Waste Disposal (Garbage)

**Texas**

The operator shall maintain every building used or intended for human habitation free from insects, rodents and other pests.

- See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
- See Sanitation: Toilet Facilities

**Utah**

All necessary means shall be employed to eliminate and control any infestations of insects and rodents within all parts of any camp. This shall include approved screening or other approved control of outside openings in structures intended for occupancy or for food storage.

**Vermont**

Effective measures shall be taken to protect against the entrance into the establishment, and the breeding or presence on the premises, of insects, rodents and vermin.

- Infestation of cockroaches, or rodents will require extermination by professional exterminators.

- See Site and Facilities: Facilities Design--Site and Facilities Design
- See Sanitation: Solid Waste Disposal (Garbage)
- See Food Service: Food Service Regulations--Kitchen and Food Preparation Areas

**Virginia**

Screening shall be provided for all permanent kitchens and dining rooms, or some other equally efficient means of preventing flies' access to these rooms.

- The immediate vicinity of the camp must be free from stagnant pools, manure piles, garbage heaps and other mosquito and fly-breeding places.

- See Sanitation: Toilet Facilities
- See Food Service: Food Protection, Handling, Storage, and Refrigeration
The owner or director of every camp shall maintain the buildings and grounds free from flies, mosquitoes and other insects through the use of screens and/or approved sprays or other effective means.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location
See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Solid Waste Disposal (Garbage)

Doors, windows, and other exterior openings of permanent structures shall be effectively screened to prevent the entrance of insects unless other approved means of excluding insects are provided. Screen doors shall open outward and shall be self-closing.

Insect and rodent control measures, as directed by the Health Officer, shall be applied in each organized camp.

Suitable measures, as directed by the Health Officer, shall be taken by the organized camp operator to control obnoxious weeds.

See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Sanitation: Solid Waste Disposal (Garbage)
See Food Service: Food Protection, Handling, Storage, and Refrigeration
See Food Service: Milk and Milk Products
<table>
<thead>
<tr>
<th>State</th>
<th>Regulations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alabama</td>
<td>No dogs, cats, or other domestic animals shall be permitted to run at large within the limits of any camp premises. All dogs, cats, and other warm-blooded pets owned or under the supervision of an occupant of any camp shall be currently vaccinated against rabies in compliance with the law of Alabama and shall be under the control of the supervisor or owner at all times. See Site and Facilities: Special Program Areas and Facilities—Horseback Riding</td>
</tr>
<tr>
<td>Arizona</td>
<td>Any wild animal that can be approached by a human must be considered ill and a potential source of rabies. Wild animals should not be picked up or molested. Campers are urged not to sleep on the ground unprotected because of attacks by rabid skunks, snakes, etc. Bites or wounds should be washed immediately with soap and water and a physician contacted for further advice and treatment. If the biting animal is a wild animal it should be killed and turned over to a county rabies control officer (Appendix D) for laboratory examination. It is important not to damage the head of the animal. Bite reporting procedures and instructions for physicians are included in Appendix E under &quot;Recommendations for Anti-Rabies Treatment,&quot; as published by the Arizona Department of Health Services.</td>
</tr>
<tr>
<td>Arkansas</td>
<td>No animals or fowls shall be kept or allowed in any room in which food or drink is prepared or stored.</td>
</tr>
<tr>
<td>Colorado</td>
<td>The premises shall be free of stray or unvaccinated (rabies) dogs, cats, or other pets which may cause injury or disease to the camper.</td>
</tr>
<tr>
<td>Illinois</td>
<td>See Site and Facilities: Special Program Areas and Facilities—Horseback Riding</td>
</tr>
<tr>
<td>Indiana</td>
<td>Horses, dogs, or other domestic animals or pets shall not be permitted at swimming, diving, or food service areas. No owner or person in charge of a dog, cat or other pet animal shall permit it to run at large or to commit any nuisance within the limits of the camp. See Site and Facilities: Facilities Design—Site and Facilities Design See Site and Facilities: Special Program Areas and Facilities—Horseback Riding</td>
</tr>
<tr>
<td>Louisiana</td>
<td>Dogs are not permitted to run at large.</td>
</tr>
<tr>
<td>Maryland</td>
<td>See Site and Facilities: Facilities Design—Site and Facilities Design</td>
</tr>
</tbody>
</table>
SANITATION: Animal Regulations (continued)

**Michigan**

Horses, dogs, and other domestic animals not permitted on beach or in water at waterfront.

**Minnesota**

Livestock shall be quartered not less than 500 feet from the cooking, dining, and sleeping quarters. Unless special facilities are provided, pets shall not be permitted in the camp.

**Mississippi**

1. The camp premises shall be free of unvaccinated (rabies) dogs or other mammals which may cause injury or disease to campers.

2. Horses, dogs, or other domestic animals or pets shall not be permitted at swimming, diving, or food service areas.

3. The camp operator shall promptly report to the Board animal bites inflicted upon any individual in the camp area.

**Nebraska**

The principal camp area in which food is prepared and served and where sleeping quarters are located shall be at least 500 feet from any area in which livestock are kept.

Unless special facilities are provided, pets shall not be permitted in the camp.

No animal or fowl shall be allowed in any room in which food or drink is prepared, stored or served.

**New Hampshire**

See Program Safety: Special Program Areas—Swimming

**New Jersey**

A horse, dog or other domestic animal or pet shall not be permitted on a bathing beach or in the water in the area used for waterfront activities.

**New York**

No animals suspected of carrying a communicable disease shall be kept in camp. Animals kept in camp shall comply with the Environmental Conservation Law and with the Agricultural and Markets Law.

**North Carolina**

No live birds or animals shall be permitted in the kitchen or dining areas.

**Ohio**

If pets are permitted by the camp operator, the owner of any pet shall register the pet with the operator upon initially entering the camp.

Pets shall be quartered and controlled in such a manner as to prevent a nuisance or a health hazard.

The operator shall promptly report to the health commissioner all known cases of animal bites inflicted upon any person in the camp area.
SANITATION: Animal Regulations (continued)

Oregon
No animals or fowl shall be kept or allowed in any room in which food or drink is prepared, stored, or served. An exception may be made in the serving area to allow guide dogs for the blind.

South Carolina
Pets shall be leashed or otherwise under the physical control of their owner at all times.

Tennessee
No dogs, cats, or other domestic animals shall be permitted to run at large within the limits of any organized camp premises.

All dogs, cats, and other warm-blooded pets owned or under the supervision of an occupant or any organized camp shall be currently vaccinated against rabies in compliance with the law of Tennessee and shall be under the control of the supervisor or owner at all times.

No live birds or animals shall be permitted in any area used for the conduct of food service establishment operations; provided, that guide dogs accompanying blind persons may be allowed in dining areas.

Texas
Horses, dogs, or other domestic animals or pets shall not be permitted on a bathing beach or in the water in the area used for waterfront activities.

All dogs, cats, and other warm-blooded pets owned or under the supervision of an occupant of any camp shall be currently vaccinated against rabies in compliance with the law of Texas.

Vermont
Live birds or animals shall not be allowed in any area used for the storage, preparation, or serving of food, or for the cleaning or storage of utensils, or in toilet rooms, employees dressing rooms, in vehicles used for transporting food, or in any other area or facility used in the conduct of food service establishment operations: Provided, That guide dogs accompanying blind persons may be permitted in the food establishment.

Washington
Where corrals or stables exist, or where large animals are maintained in connection with any camp, the quarters for any animals shall be located so as not to create a nuisance or health hazard.

West Virginia
No domestic animals or pets shall be permitted in the swimming pool.

No dogs, cats, or other domestic animals shall be permitted to run at large or to commit any nuisance within the limits of the organized camp premises.

All dogs or cats owned or under the supervision of an occupant of an organized camp shall be inoculated against rabies in compliance with the laws of this state.
SANITATION: Safe Water Supply and Safe Ice Supply

Alabama

An adequate, safe potable supply of water shall be available at all times in each camp. Provided, that primitive camps may not be required to have a water supply.

Connection shall be made to an approved public water supply whenever such supply is available.

Whenever it is necessary to use springs, wells, or cisterns as a water supply, these sources shall be protected adequately against contamination from surface water and treated as recommended by the State Health Department.

Water samples shall be taken for bacteriological examination; once before or at the time the camp begins operation each year, and at least once during the operation of said camp.

The water supply shall not be connected with any non-potable or questionable water supply, nor be subject to the hazard of back-flow or back-siphonage.

Unsafe sources of water in or adjacent to the camp shall be eliminated or protected against accidental consumption and plainly marked as being unsafe for use.

Where portable drinking water containers are used, they shall be of easily-cleanable construction, kept securely closed, and so set up that water may be withdrawn from the container only by water tap or faucet. Portable drinking water containers shall be protected from hazards of contamination and shall be maintained in a sanitary condition.

No dipping vessels or cups for common use shall be permitted.

Drinking fountains or water stations should be provided within 150 feet of any campsite. Drinking fountains shall be of an approved construction and design. Dormitories or similar structures shall have one drinking fountain per 75 persons.

Water cooling equipment, if provided, shall be of approved design.

All ice shall be handled and stored in such a manner as to prevent contamination. If ice is made on the premises, the ice-making machine shall be of approved construction and the water used shall be of the same bacteriological quality as approved drinking water.

See Site and Facilities: Development Plan Approval and New Construction Approval
See Site and Facilities: Site Location--Drainage
See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
See Sanitation: Sewage and Liquid Waste Disposal

Alaska

Alaska All camps shall be provided with an adequate supply of water which is of satisfactory quality for drinking.

An analyses for the quality of the water shall be made at intervals determined by the Commissioner of Health and Social Services. The procedures outlined in the Department of Health and Social Services Water Supply Regulations shall be strictly adhered to in all water (continued)
analyses. If the analysis is made in any laboratory other than the laboratories of the Department . . . , a copy of the results shall be forwarded to the Commissioner of Health and Social Services immediately upon completion of the analysis.

Wells, springs, or cisterns must be so located and constructed that they are adequately protected from contamination.

A water supply obtained from a source which is subject to over-flow or surface contamination, or a water supply obtained by dipping from a well, spring or cistern will not be considered satisfactory.

All water supplies for camps shall be properly disinfected, unless obtained from a source which is free from contamination as shown by laboratory examination and sanitary survey.

All drinking water containers in camp shall be securely closed and so arranged that water can be drawn only from a tap, and said containers shall be kept clean and free from contamination.

Water shall be easily accessible to all rooms in which food is prepared or utensils are washed, and the water supply shall be adequate, and of a safe, sanitary quality. An adequate supply of water of safe, sanitary quality shall be easily available and used for drinking and for cleaning utensils and equipment.

Ice used in or with food or drink shall be from a source approved by the health officer and so handled as to avoid contamination.

See Sanitation: Sewage and Liquid Waste Disposal

Every children's camp shall be provided with a water supply of sufficient quantity to provide a minimum of five gallons per person per day to the campsite at a rate of two and one-half times the average hourly demand, and be of a safe sanitary quality, meeting the minimum standards of the department of health services.

Cross or back flow connections with contaminated water supplies or other possible sources of contamination are prohibited.

See Site and Facilities: Site Location--Drainage
See Sanitation: Toilet Facilities
See Sanitation: Sewage and Liquid Waste Disposal

An adequate supply of potable water, under pressure, must be provided at all times. Where a public water system is available, a connection must be made thereto. If water from a source other than a public water supply is used, it shall meet the requirements set forth under Rules and Regulations of the State Board of Health for Semi-Public Water Supplies.

Adequate and safe facilities shall be provided for dispensing drinking water. The common drinking cup is prohibited. Drinking fountains shall dispense the water at an angle and the orifice must be protected by a mouth guard. Coolers, other than the pressure type, shall be covered and the water withdrawn from the spigot of an approved design. If a cooler is used, individual single
Arkansas
(con tinued)

service cups shall be provided. A suitable protective container must be provided for dispensing the cups.

Ice shall be made from water meeting the requirements of Section 5, paragraph A, in an ice making machine which is located, installed, operated, and maintained so as to prevent contaminations of the ice; or shall be obtained from a source handled and stored in a manner approved by the State Health Officer.

See Sanitation: Sewage and Liquid Waste Disposal

California

A dependable supply of potable water adequate to furnish fifty (50) gallons of water per person per day shall be available. Where pit or chemical toilets are used, this figure may be reduced to thirty (30) gallons per person per day. The water supply system shall conform to the following:

(a) Sources

(1) Wells

(a) Location. All ground water sources shall be located at safe distances from sources of contamination. A safe distance is dependent upon numerous local factors and its determination involves, among other things, the evaluation of the following: character and location of the source of contamination, type of well construction, natural hydraulic gradient of the water table, permeability of the waterbearing formation, extent of the cone of depression formed in the water table due to pumping the well, and the type of underground formation.

Because the determination of a safe distance between a ground water source and a source of contamination is dependent on many factors, it is impracticable to establish arbitrary distances which will be adequate under all conditions. For the benefit of untrained individuals who may use these standards, certain distances are specified. These distances were determined by the Joint (Federal) Committees on Rural Sanitation (1950) after consideration of the available information and are as follows:

Pit pivies . . . . . . . . . . . . . 25 feet
Sewer or septic tank . . . . . . . 50 feet
Subsurface sewage disposal field or seepage pit . . . . . . 100 feet
Cesspool . . . . . . . . . . . . . 150 feet

Wells shall not be located in areas subject to flooding unless the casing terminates above known flood levels, or unless an adequately sealed submersible type of pump installation is used.

(b) Well Construction. All wells shall be provided with an impervious casing which will effectively exclude subsurface waters and ground waters which are known to be contaminated, suspected of being contaminated, or capable of becoming contaminated. If dug wells are constructed, there shall be no construction joint

(continued)
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

California (continued)

within ten (10) feet of the surface. Dug wells may not draw water from strata into which sewage is being discharged.

All pumps located over wells shall be mounted on the well casing, or a pump foundation, or a pump stand, so as to effectively seal the top of the well. Where the pump unit is not located over the well, the casing shall terminate above floor level (unless a tightly sealed submersible pump is used) and a water-tight seal shall be provided between the well casing and discharge piping.

Openings into the casing for air-pressure relief, for sounding, introduction of gravel, or for other purposes necessary to operation of the well may be permitted but must terminate above floor and high-water levels. These openings shall be protected against such things as small animals, insects, flood water, drainage or pump drippage by such things as caps, screens, or down-turned "U" bends as suitable to the given situation.

All new wells shall be properly disinfected or the water produced be of demonstrated satisfactory bacterial quality before the well is placed in service. A sample tap or faucet for sampling shall be provided on the discharge line as near the pump as possible for the purpose of collecting samples of water for analysis.

(2) Springs
(a) Location. A spring shall not be located on the side of or at the foot of a hill if cesspools, privies, severs, or other sources of contamination are situated where they would be above the spring and in the path of the ground-water flow toward the spring. In no case shall a spring be located closer than two hundred (200) feet to an upstream potential source of contamination.

(b) Construction. Springs shall be developed with tight box or enclosure with water-tight cover having no openings that will permit entrance of surface waters, windblown dusts or small animals.

(3) Streams
(a) No stream sources shall be used without treatment. (Properly constructed and approved "filter intakes" are considered to be an acceptable treatment method.)

(b) Storage. Water stored shall be kept in impervious tanks protected against surface drainage. No storage tanks shall have a connection, for drainage or otherwise, directly to a sewer. All tanks shall have water-tight covers and all openings shall be covered with corrosion-resistant screens capable of excluding birds and rodents.

(c) Distribution System.
(1) The distribution system, including transmission lines shall be constructed, installed and tested in accordance with the applicable provisions of Chapter 4, Title 24, California Administrative Code.

(2) The affected portion of the distribution system shall be disinfected in accordance with the American Water Works Association's recommended practice following all pipe replacements or installations of new pipe.
California
(continued)

(d) Water Quality.

(1) Bacterial Quality.

(a) Water as drawn from wells and springs
and treated water sources shall meet U. S.
Public Health Service "Drinking Water
Standards" as to bacteriological quality
and potability.

(b) Frequency of samples shall be determined
by the local enforcing agency. In no case
shall less than one (1) sample per year be
collected. Additional samples should be
taken from the distribution system as local
conditions dictate, as determined by the
local enforcing agency.

(2) Chemical Quality. In areas where the chemical
quality of the water is unknown, or suspected
to be unsatisfactory, at least one (1) chemical
sample shall be analyzed. The chemical
constituents shall not occur in excess of the
concentrations recommended by the U. S. Public
Health Service Standards where other more suitable
supplies are available in the judgment of the
local enforcing agency. In addition to the above
chemical standards, the taste, odor and
appearance of the water shall be such that it is
generally acceptable to the consumers.

Drinking Fountains. At least one (1) approved drinking fountain
shall be provided centrally located in the campsite. The orifice
shall not be accessible to the mouth of the drinker nor subject to
submersion. Drinking fountains shall be installed and so regulated
that a jet of at least two (2) inches of water shall be constantly
available. Waste water from drinking fountains shall be disposed
of as required in Section T17-30712.

Hot and cold running water under pressure shall be provided in all
areas in which food is prepared or utensils are washed. The water
supply shall be of a safe, sanitary quality.

Special water distribution requirements under Article P10,
P1001 to P1009, Title 24, CAC and also Drinking water supplies under
Article 4, T17-7583 to T17-7594 covering requirements for running
water, prohibiting unlawful connections, cross-connection control,
approval of devices non-potable water piping, water piping—use of
materials, water distribution control valves, gravity supply tanks,
water pressure installation, inspection, and testing, size of
potable water piping, approved water and auxiliary supply, approved
check valves, air-gap separation, backflow prevention device.

See Sanitation: Toilet Facilities

Colorado

Drinking water shall be readily accessible and served to children
during the day, with approved drinking fountains or disposable
paper cups, individually used.

See Sanitation: Sewage and Liquid Waste Disposal
Water supply. A water supply of sanitary quality shall be provided for each youth camp in ample quantity to meet all requirements of the maximum number of persons using such a camp at any time. Whenever water is obtained from other than an approved public water supply, it shall be of safe, sanitary quality approved by the state department of health. Any well shall conform with the requirements of section 19-13-B511 to 19-13-B5111, inclusive. Such water supply shall be easily obtainable from its source or from a distributing system within a distance of not more than three hundred feet of any camping spot within such tract. In cases where it can be shown that the approved water supply is not adequate to satisfy all demands of the camp, chlorinated lake water may be used for toilets and showers but shall not be supplied to the kitchen or to any sinks.

Drinking facilities. Drinking fountains shall be sanitary as prescribed in section 19-13-B35 and no common drinking utensils shall be provided or used.

See Site and Facilities: Site Location—Drainage

The water supply shall be adequate in quantity and shall be obtained from an approved public water supply system when available, and, in other instances, shall be obtained from a source not considered dangerous or potentially dangerous as determined by a sanitary survey made by an agent of the State Board of Health, and by bacteriological examination of the water tested by the State Board of Health Laboratory at regular intervals, but not less than monthly.

Facilities for the dispensing of drinking water shall be by sanitary drinking fountains of a type approved by the State Board of Health, or through the use of individual drinking cups of disposal cups. Common dippers or common drinking glasses shall not be used.

See Sanitation: Toilet Facilities

An adequate and convenient supply of water under pressure that conforms with the requirements of Chapter 10D-4 of this code shall be available at all times in each recreational or educational camp for drinking, culinary, bathing and laundry purposes.

The water supply shall provide at least thirty-five (35) gallons per person per day to the campsite.

Adequate facilities for providing hot water for bathing and dishwashing purposes shall be available.

Water outlets shall be located in such manner that no shelter or habitable area is more than one-hundred (100) feet distance from such an outlet. Drainage facilities shall be provided for the overflow or spillage from such outlets.

Water under pressure shall be supplied to all buildings housing family living quarters and all other buildings in which cooking is permitted or which contain facilities for bathing, laundering or dishwashing.

A supply rate at least two and one half (2-1/2) times the average hourly demand shall be possible and the distribution line shall be capable of supplying water at normal operating pressure to all fixtures.
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

Illinois

All youth camps shall provide a water supply which complies with the following: The water supply for drinking, showers, bathing and culinary purposes, as well as the distribution system for such water supply shall be adequate in quantity, safe in quality shall be located, constructed, operated, and maintained as approved by the Department. The U. S. Public Health Service Drinking Water Standards (latest edition) shall be used as criteria for judging acceptable water quality.

If water samples collected from a youth camp drinking water supply indicate the water to be unsafe, as determined by the Department, the supply will not be approved for use.

Where a public water supply is available, it is recommended that such water should be used in the youth camp.

Location. All well sites shall be located at a point of high elevation and as far removed from known or possible sources of pollution as the general layout of the premises permits. Minimum distance between wells and sources of pollution shall be maintained as follows:

<table>
<thead>
<tr>
<th>Sources of Pollution</th>
<th>Minimum Distance in Feet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cess Pools</td>
<td>150 feet</td>
</tr>
<tr>
<td>Leaching Pit</td>
<td>100 feet</td>
</tr>
<tr>
<td>Pit Privy</td>
<td>75 feet</td>
</tr>
<tr>
<td>Subsurface Seepage Tile</td>
<td>75 feet</td>
</tr>
<tr>
<td>Manure Piles</td>
<td>75 feet</td>
</tr>
<tr>
<td>Septic Tank</td>
<td>50 feet</td>
</tr>
<tr>
<td>Barnyard</td>
<td>50 feet</td>
</tr>
<tr>
<td>Sewers (non- cast iron)</td>
<td>50 feet</td>
</tr>
<tr>
<td>Sewers (cast-iron with water-tight joints)</td>
<td>10 feet</td>
</tr>
<tr>
<td>Footing Drains (no connection to a sewer or a sump handling sewage)</td>
<td>10 feet</td>
</tr>
<tr>
<td>Pump House Floor Drains (cast-iron with water-tight joints and having a free fall discharge to ground surface)</td>
<td>2 feet</td>
</tr>
</tbody>
</table>

Exception: In the case of an existing well, its sanitary quality shall be determined by inspection, sanitary survey, and bacteriological sampling. Defects found by inspection or survey, or contaminated samples (as determined by reference to U. S. Public Health Service Drinking Water Standards—latest edition) shall be considered sufficient grounds for the requirement of repairs, chlorination, or condemnation.

Sampling. One or more samples shall be collected from each new or existing well or other source of water, at the time of the initial inspection and at that time, based upon the inspection results, a sampling schedule will be set up by the Department but in no case will sampling be less than annually. The collection of samples shall be the responsibility of the licensee when bottles are provided by the Department.

Pump suction lines. Suction lines shall be located with respect to sources of pollution as required in Rule 13.02, Table 1.

(continued)
Illinois Construction. All new wells shall be constructed in accordance with the Illinois Water Well Construction Code Law and the Rules and Regulations adopted pursuant thereto.


Existing wells. All repairs, modifications and alterations to existing wells and pumping equipment shall be in accordance with the Illinois Water Well Construction Code Law and the Illinois Pump Installation Code Law and Rules and Regulations adopted pursuant thereto.

Pumping equipment. A sanitary seal shall be provided for the annular between the drop pipe and the casing. Pump-room floors shall be of impervious construction and shall slope away from the pump pedestal. In every instance, the pump base and the well casing or well opening shall be at least six inches above the floor.

Surface water supplies. Gravity filtration and disinfection shall be provided as the minimum treatment facilities for all supplies obtained from ponds, lakes, streams, rivers, and other surface collectors of water. Surface water supply treatment facilities shall be designed, constructed, operated, and maintained as described in the Department's Circular N820, "Pond Water Treatment," or in accordance with the "Recommended Standards for Water Works—Great Lakes Upper Mississippi River Board of State Sanitary Engineers" (latest edition).

Storage reservoir. All nonpressure reservoirs shall be constructed of permanently water-tight material, and shall be provided with a water-tight, insect-proof cover.

On the new water supply installations, all nonpressure storage reservoirs in or on the ground shall be located in such a manner that surface water will flow away from the structure. When the bottom of any such reservoir is located below the ground surface, the reservoir shall be located with respect to sources of pollution as outlined in Table 1. Where manholes are necessary, they shall have a raised curb and be provided with a cover of the overhanging type. Vents and openings shall be installed so there is no hazard to the sanitary quality of the water supply.

Water distribution lines. The water supply lines shall not have a physical pipe connection with nonpotable or questionable water supplies. (Details are included on the horizontal separation, vertical separation, for unusual conditions and sewer manholes).

Plumbing fixture backflow protection. All plumbing fixtures and other equipment connected to the water supply shall be so constructed and installed as to safeguard the water supply from the possibility of contamination through cross-connections or back-siphonage. Laundry units and similar equipment shall be so constructed and installed as to prevent the contamination of the contents by the backflow of sewage. When required, the fixture or appliances shall be connected indirectly with the drainage system by means of an open, funnel-type fitting.

(continued)
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

Illinois (continued)

Common drinking cups prohibited. All outlets established for the provision of drinking water shall consist of a drinking fountain in accordance with the requirements contained in the Illinois State Plumbing Code Law. If this is not practical, an adequate supply of single-service drinking cups shall be provided. Common drinking cups are prohibited.

Cisterns. Cisterns shall not be used for a youth camp water supply, except with special approval by the department.

Hauled water. When it is necessary to haul water to supply a youth camp, the water shall be obtained only from an approved source of supply. The source shall be approved prior to issuing a permit to the youth camp and shall not be changed during the youth camp's operating period without prior approval of the Department.

Equipment used for hauling water, including tank trucks or trailers, hoses, etc., shall be used only for handling such potable water. In an emergency, equipment used for handling other potable materials such as milk, syrup, etc., may be used after thorough cleaning and sterilization with no less than 200 ppm of free chlorine.

Equipment used for the storage of hauled water shall be cisterns constructed in accordance with Rule 13.14, reservoirs constructed in accordance with Rule 13.10, or metal tanks. Such tanks shall be of tight, easily cleanable construction, with water-tight covers; any vents shall be screened with 24-mesh insect screen. Such cisterns, reservoirs, or tanks shall be thoroughly cleaned and sterilized with no less than 200 ppm of chlorine immediately prior to use. The tanks shall be used for no other purpose than the storage of potable water.

Indiana

An adequate and convenient supply of water which meets the quality standards of the State Board shall be available at all times in each camp for culinary, drinking, bathing and laundry purposes. Where a public water supply is available, it shall be used to provide water for the camp.

When wells are used as the source of the camp water supply, they shall be in full compliance with applicable standards of the State Board.

Common drinking cups shall not be permitted.

Transported water for primitive travel, trip or troop camping shall be carried in closed containers which have been disinfected and are not used for any other purpose.

In organizational and residential camps there shall be a minimum available supply of 40 gallons per camper per day if water flush toilets are used, and a minimum of 20 gallons per camper per day if privies are used.

Kentucky

The water supply shall be potable, adequate and from an approved public supply of a municipality or water district, if available. In the event a public water supply of a municipality or water
Kentucky (continued)

district is not available, the supply for the camp shall be
developed and approved in accordance with applicable requirements
of the Department for Natural Resource and Environmental Protection;
provided, however, if a public water supply of a municipality or
water district subsequently becomes available, connections shall
be made thereto and the camp supply shall be discontinued.

Adequate drinking fountains or portable water coolers of an
approved type shall be provided within the camp. Common drinking
cups, glasses or vessels are prohibited.

Where portable drinking water containers are used, they shall be of
easily cleanable construction, kept securely closed and so designed
that water may be withdrawn from the container only by water tap
or faucet and shall be maintained in a sanitary condition.

All ice used shall be from an approved source and shall be handled
and stored in such a manner as to prevent contamination. If ice
is made on the premises of any camp, the ice-making machine shall
be of approved construction and the water shall be of the same
bacteriological quality as approved drinking water.

Louisiana

A supply of water safe for human consumption shall be provided in
ample quantity to meet all requirements of the maximum number of
persons using such House Court or Camp at any one time. Said water
supply shall be easily obtainable from its source, or through a pipe
distribution system from which faucets shall be located not more than
one (100') hundred feet from any House Court or Camp, within such
ground. If the water supply is obtained from a well or wells,
said well or wells must comply with the provisions of this Code.

Special hoses shall be kept for the filling of water tanks on house
trailers, and shall be stored off the ground under sanitary
conditions when not in use. The hoses shall be used for no other
purpose than the watering of house trailers, and shall be so handled
and used that they may not cause contamination of water either in
house trailer tanks or in the water supply system.

See Site and Facilities: Site Location--Drainage

Maine

The water supply shall be adequate, of a safe sanitary quality, and
from a source approved by the Department.

All private water supplies shall be subject to inspection of all
times and no water from such sources shall be used or supplied to
the public unless samples therefrom have been tested and approved
by the Department, yearly.

The source of all water supplies must be protected from pollution
and treated in a manner satisfactory to the Department.

When a surface supply is used for domestic purposes, it must be
filtered and continuously disinfected by a method approved by the
Department.

Driven, drilled or dug wells must be separated from all source of
pollution in accordance with the following table:

(continued)
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

Maine

(continued)

<table>
<thead>
<tr>
<th>Daily Water Used</th>
<th>Feet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 999 gal./day</td>
<td>100</td>
</tr>
<tr>
<td>1000 gals. to 1999 gal./day</td>
<td>200</td>
</tr>
<tr>
<td>2000 gals. or more per day</td>
<td>300</td>
</tr>
</tbody>
</table>

Copies of the water analysis shall be posted with the Department license at the recreational camp.

See Site and Facilities: Site Location—General Location and Adequate Space
See Sanitation: Bathing, Handwashing, and Laundry

Maryland

A safe, adequate, and conveniently located water supply must be provided for each camp in compliance with applicable regulations. No water supply shall be installed, altered, or used without the written permission of the Approving Authority.

Drinking fountains shall be of an approved type and in locations acceptable to the Approving Authority. Faucets shall not be used as drinking fountains. Areas around faucets or drinking fountains shall be drained in a manner acceptable to the Approving Authority.

Massachusetts

Potable Water Required. The operator shall supply an adequate quantity of water of safe sanitary quality. The water supply shall be obtained only from a public water supply or from a source approved in writing by the Massachusetts Department of Environmental Quality Engineering. In each residential or day camp adequate drinking facilities shall be provided and centrally located.

The board of health shall cause samples of drinking water from private sources to be taken, and shall cause analysis of the samples to be made to determine the sanitary and chemical quality of the water. Such analysis shall be made no less than 30 days before the opening of camp in a laboratory certified by the Department of Environmental Quality Engineering. The results of testing shall be kept on file at the camp.

Common Drinking Cup Prohibited. The operator shall not make available nor permit the use of any common drinking utensil. Every drinking fountain shall be of a sanitary design and construction.

See Site and Facilities: Site Location—General Location and Adequate Space
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

Michigan

Each sink, lavatory and shower shall be supplied with safe and potable water, sufficient in quantity and pressure to meet conditions of peak demand.

Water shall be supplied from a public water system, if available, otherwise from an approved private source. Water for dwellings shall be kept free from connections to an unsafe water supply and from cross connections to a drainage or secondary water system.

(continued)
A ground water supply system shall comply with Act No. 294 of the Public Acts of 1965, being sections 325.221 to 325.240 of the Michigan Compiled Laws as to registration of the well driller and pump setter. The location, construction, and maintenance of the system shall comply with R 325.1451 to R 325.1461 of the 1964-65 supplement to the Michigan Administrative Code.

See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Every camp shall be provided with a safe supply of water acceptable to the State Board of Health and adequate to supply all needs of the occupants for culinary, drinking, and bathing purposes. Water, except that served at meals, shall be dispensed either by means of satisfactorily designed drinking fountains or individual paper cups.

See Site and Facilities: Site Location—General Location and Adequate Space
See Sanitation: Sewage and Liquid Waste Disposal

All youth camps shall have a water supply which is potable, adequate, and from a source approved by the State Board of Health annually.

Only potable water shall be used for drinking, brushing teeth, cooking, or reconstituting dehydrated or concentrated products.

Supplies shall be constructed, protected, operated, and maintained in conformance with applicable State and local laws, ordinances, and regulations.

The supply servicing a youth camp may consist of:
1. A public water supply system, or
2. An on-site individual water supply system, or
3. Water which has been transported to the camp for dispensing to campers, or
4. Water which has been purified before use in accordance with approved procedures of the Board, or
5. A combination of the above sources acceptable to the Board.

Drinking Facilities.
   a. At least one drinking facility shall be provided and centrally located for each 80 campers.
   b. No common drinking utensils shall be provided or used.

See Site and Facilities: Development Plan Approval and New Construction Approval
See Sanitation: Toilet Facilities
See Sanitation: Animal Regulations

The water supply shall be obtained from a source which is properly located, constructed, and operated to protect it from contamination and pollution. Water shall meet current standards set up by the State Department of Health as to bacteriological, chemical, and physical tests for purity.

(continued)
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

**Nebraska**  
(continued)  
An adequate supply of water shall be provided for camp purposes.  
Sanitary drinking fountains or individual drinking utensils, separate from toilet rooms, shall be provided. Multiple use drinking utensils shall not be used except when they can be properly washed and sanitized between usage. Common drinking utensils shall not be used.  
No plumbing fixture or other device which provides a connection between a drinking water supply and a drainage, soil, waste or other sewer pipe so as to make possible the backflow of sewage or wastewater into the water system, shall be installed or be permitted to remain installed. Water which has been used for cooling or for any other purpose shall not be returned to the system. All plumbing shall conform to the local plumbing code. Where no plumbing code is in effect, plumbing shall conform to the National Plumbing Code ASA A 40.8-1955.  
Ice used for cooling water or food products by direct contact shall be made from water that meets the State Health Department standards for drinking water. Cleanliness shall be maintained in all parts of the process of manufacture and in handling the ice.  
See Site and Facilities: Site Location—General Location and Adequate Space  

**Nevada**  
Each such camp shall be provided with a water supply of sufficient quantity of a safe sanitary quality, meeting the minimum standards of the board of health of the appropriate health district or county.  
Cross- or back-flow connections with contaminated water supplies or other possible sources of contamination are prohibited in such camps. (Added to NRS by 1967, 1050)  
See Sanitation: Toilet Facilities  

**New Hampshire**  
Water supplied to camps for drinking and culinary purposes shall be adequate and of safe sanitary quality; and only water which is of safe sanitary quality shall be delivered or piped so as to be accessible for drinking and culinary purposes.  
(Experience has indicated that due to increasing activity on the surface waters of the State and more complete information on the ineffectiveness of simple chlorination on the elimination of water-bourne viruses, the use of surface water, with or without chlorination, is not considered a safe sanitary supply for drinking and culinary purposes.)  
No cross-connection shall exist between approved and unapproved sources of supply. Fixtures shall be so constructed as to involve no inter-connections and no hazard of back-siphonage. The use of lead pipe as a conducting medium is prohibited. All plumbing shall conform to the requirements of the BOCA Basic Plumbing Code as adopted by reference by the Commission, January 1976.  
Wells and springs shall be so located as to avoid any chance of contamination from buildings or other sources, and shall be adequately protected. Such sources shall be properly encased in masonry or tile,  
(continued)
New Hampshire (continued)

this to extend well above the surface of the ground, and a tight covering provided. Removal of water by dipping or drawing by a bucket is prohibited. A reasonable distance shall be established between the camp water source and the waste disposal system. Such distance should be as great as possible but not less than 200 feet.

In every case at least one analysis of the source shall have been made by the Commission, and such additional analyses as may be necessary, and as supplemented by inspection, to give assurance that the supply is continuously of safe and sanitary quality. In the event that an analysis discloses unsatisfactory quality, immediate steps shall be taken to overcome the conditions responsible and, if necessary, another source substituted. To be deemed of acceptable quality, the supply shall be free from appreciable turbidity, sediment, odor, excessive color, iron and organic matter. Organisms of the colon group shall be absent, as well as excessive numbers of other bacterial organisms.

Where a water treatment process is employed, accurate daily reports on the operation thereof shall be submitted at monthly intervals to the Commission on a form supplied by the latter. Such records shall be open to examination at any time by the inspector. Camp management shall provide and maintain adequate testing equipment in order that the required daily tests may be properly recorded.

The use of common drinking cups is prohibited. If drinking fountains are provided, these shall be of sanitary design and construction, such as to meet the requirements of the State plumbing regulations.

See Sanitation: Toilet Facilities
See Sanitation: Sewage and Liquid Waste Disposal
See Primitive Camping and Out of Camp Trips: General

New Jersey

Drinking fountains, if provided, shall be constructed of impervious material and have an angle jet with a nozzle above the overflow rim of the bowl. The nozzle shall be protected by a nonoxidizing guard. The bowl shall be of easily cleanable design, without corners, and the bowl opening shall be equipped with a strainer. Wastewater from the bowl shall be discharged to a suitable drain by means of a pipe with a suitable air gap.

Water supply shall comply with Chapter XII of the New Jersey State Sanitary Code (N.J.A.C. 8:21-2) and (N.J.S.A. 26:1A-9).

See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Sanitation: Sewage and Liquid Waste Disposal

New Mexico

No construction or modification of storage, treatment, or production facilities where the contemplated expenditure for such construction or modification exceeds two thousand dollars ($2,000) for a Class I utility system, (population served—25 to 5000); ten thousand dollars ($10,000) for a Class II utility system, (population served—5001 to 10,000); thirty thousand dollars ($30,000) for a Class III Utility system, (population served—10,001 to 20,000); or one hundred thousand (continued)
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

New Mexico (continued)

dollars ($100,000) for a Class IV utility system, (20,000 or more persons served); shall be commenced without prior approval of the Agency. Applications for approval shall be filed not less than sixty (60) days prior to the commencement of the construction or modification.

In the event of an emergency, upon oral or written request, the Agency may grant temporary permission to commence construction or modification prior to the filing of an application for approval. The Agency shall confirm the granting of such permission by certified mail. Permission shall expire within thirty (30) days of the date of the confirmation if an application for approval in accordance with Section 103(c) has not been filed. Permission shall be deemed revoked if the application for approval is denied.

Compliance with Water Supply Regulations—No person shall control, manage or operate a public water supply system unless the system is maintained in compliance with Water Supply Regulations of December 9, 1977 issued by the New Mexico Environmental Improvement Board.

New York

Water Supply. The water system used for human consumption, food processing and personal cleanliness shall comply with Part 5 of this Chapter including the following:

(a) The water supply shall not exceed the maximum contaminant levels in Section 5-1.61 and 5-1.64.

(b) Where a water treatment process is employed, records shall be submitted monthly to the permit issuing official in accordance with Section 5-1.72(d).

(c) Any interruption in treatment of a drinking water supply shall be reported immediately to the permit issuing official; no change in the source or treatment shall be made without first notifying and securing the approval of the permit issuing official in accordance with Section 5-1.22 and 5-1.23(a).

(d) A well or spring source of water shall be so located and constructed as to protect against sources of pollution.

(e) There shall be no physical connection between a pipe carrying drinking water and a non-potable water supply. Any fixture, installation or equipment from which backflow may occur, shall not be supplied water directly from a drinking water pipe unless approved by the permit issuing official as required in Section 5-1.31.

(f) Common drinking utensils are prohibited. Drinking fountains when provided shall meet American National Standards Institute A112.11.1--1973 Standard 100.

Ice that is consumed or used to cool food shall be obtained from a source approved by the State Commissioner of Health.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals

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The water supply shall be from an approved source, shall be adequate to meet the requirements of the camp, and shall be of a safe sanitary quality.

When a private water supply is used, it shall be located, constructed, maintained, and operated in accordance with the requirements of the Division of Health Services bulletin No. 476 (Revised 1/70) entitled "Protection of Private Water Supplies." A sample of water shall be collected by the sanitarian and submitted to the Laboratory Section of the Department of Human Resources or other approved laboratory at least once a year. No backflow connections or cross-connections with an unapproved water supply shall exist.

Adequate hot water heating facilities shall be provided. Hot and cold water under pressure shall be easily accessible to all rooms where food is processed or handled; rooms in which utensils or equipment are washed; baths; laundry rooms; toilet rooms; garbage can wash areas; and other areas in which water is required for cleaning, sanitizing, or other essential operations.

NOTE: It is recommended that a sample be taken while the camp is being made ready for the season, preferably about two weeks prior to opening date, and that at least one additional sample shall be taken while the camp is in operation.

Drinking water facilities shall be provided so that water can be dispensed in a sanitary manner. Drinking fountains, if provided, shall be of sanitary angle-jet design, shall be kept clean and shall be properly regulated.

Ice Handling. Ice shall be handled, transported, stored, and dispensed in such a manner as to be protected from contamination. If block ice is used, outer surfaces shall be thoroughly rinsed before crushing. Ice crushers, buckets, containers, and scoops shall be kept clean and shall be stored and handled in a sanitary manner. Facilities for the making and storage of ice shall be kept clean and in good repair and shall be so located as to be protected from the elements, splash, drip, dust, vermin, and other contamination, and from use by unauthorized personnel.

The operator shall make water available at all times from a source approved under applicable laws. The water must be of adequate quantity.

Water to be used exclusively for flushing toilets may be from a non-potable supply only if it is made unavailable for consumption by the public and if all discharge points are clearly and indelibly labeled "unsafe for human consumption."

Water supply systems shall be located, constructed, and maintained in accordance with the standards of the Ohio Department of Health.

Potable water wherever it is made available for human consumption. Water need not be provided for primitive day camps or primitive resident camps.

See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry
Safe Water Supply and Safe Ice Supply (continued)

**Oregon**

Water supply systems serving organizational camps shall comply with Oregon State Health Division Administrative Rules for Domestic Water Supply Systems, Oregon Administrative Rules, Chapter 333, sections 42-200 through 42-245.

All ice used shall be from a source in compliance with ORS Chapter 627 and the rules thereunder. Ice shall be stored and handled in such a way as to prevent contamination. Water used to make ice or to wash ice shall comply with ORS Chapter 333, sections 42-200 through 42-245.

See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Bathing, Handwashing, and Laundry
See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing

**Pennsylvania**

All water used in the operation of an organized camp or campground shall be provided from a supply approved by the Department. Approval of a water supply shall be based upon satisfactory compliance with construction standards for water supplies approved by the Department.

The water supply shall be adequate in quantity and shall meet the bacteriological and chemical water standards of the Department.

An unapproved water supply shall be made inaccessible to the public in a manner deemed satisfactory to the Department.

See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing
See Sanitation: Sewage and Liquid Waste Disposal

**Rhode Island**

The operator shall supply an adequate quantity of water of safe sanitary quality. The water supply shall be obtained only from public water supply or from a source approved in writing by the Rhode Island Department of Health.

The operator shall install all pipes and pumps delivering drinking water in accordance with acceptable plumbing standards, and he shall maintain them in good working order.

The operator shall not permit any physical connection to exist between any pipe carrying water from a source approved in accordance with Regulation 7.1 and any pipe carrying water from any other source without the written approval of the Rhode Island Department of Health.

The Director shall cause samples of drinking water from private sources to be taken, and shall cause analyses of the samples to be made to determine the sanitary quality of the water. Such analyses shall be made at least once annually.

The operator shall not make available nor permit the use of any common drinking utensil. Every drinking fountain he supplies shall be of sanitary design and construction as approved by the director.

Every camp, bathing resort and amusement place shall supply to patrons water from a source approved by the director, sufficient in (continued)
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

**Rhode Island**
(continued)

quantity to serve the maximum population using the premises at any time.

Such water supply shall be so distributed as to be readily available; faucets, pumps, and bubblers shall be of an approved type; water supply pipe shall be of a type approved by the director.

See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing

See Sanitation: Solid Waste Disposal (Garbage)

See Sanitation: Bathing, Handwashing, and Laundry

**South Carolina**

The operator shall provide an adequate, safe supply of potable water approved by the Board of Health. Plans and specifications, when required by the Health Authority, shall be prepared by an engineer registered in South Carolina, and must be submitted to the Bureau of Environmental Engineering and a construction permit obtained prior to construction of the water system.

The water supply shall be sampled and tested by the health department laboratory each year at least four (4) weeks prior to the opening of camp and at least monthly during camp operation. In the case of year-round camps, samples shall be collected and tested by the Health Department laboratory at least once a month.

All camp water supplies including wells, springs, lakes or other supplies together with the distribution system shall be approved and constructed in accordance with Board of Health standards.

Residential Camps shall provide hot and cold water under pressure to showers and lavatories in the bath house. The hot water shall not exceed 140°F., provided, that in existing camps where mixing faucets are not available, the hot water shall not exceed 120°F., at the faucet.

Drinking fountains shall be provided in resident camps as needed and shall be constructed of impervious material, shall have an angle-jet nozzle protected by a non-oxidizing guard above the overflow rim of the bowl. Drinking fountains shall be equipped with a pressure regulating valve and shall be maintained in a sanitary manner.

Water storage reservoirs shall be water-tight and constructed of impervious materials; all overflow pipes and vents shall be screened with a non-rusting 16-mesh material and shall automatically discharge.

All ice shall be procured from a source approved by the health authority and shall be stored and handled in such a manner as to prevent contamination. Styrofoam containers shall not be approved for storage of potable ice, unless lined with a single-service liner.

Underground stop and waste cocks are prohibited and shall not be installed on any water supply connection. Existing underground stop and waste valves shall be eliminated or provision made to prohibit possible back-siphonage.

(continued)
Where potable water is piped to individual campsites, the connection shall consist of an 18-inch riser of one-half inch pipe having a valved outlet with a hose bibb allowing a flexible hose to be connected between the riser and a recreational vehicle. Vacuum breakers shall be installed as necessary.

All supply lines shall be at least 3/4 inch.

See Sanitation: Sewage and Liquid Waste Disposal

An adequate, safe, potable supply of water shall be available at all times in each organized camp; provided, that primitive camps may not be required to have a water supply.

The calculation of quantities of needed water to be considered in development of adequate water supplies for organized camps should be based on the amounts shown in Table 1, page 29, of the Public Health Service Manual—Environmental Health Practice in Recreational Areas, Public Health Service Publication No. 1195.

Connection shall be made to an approved public water supply whenever such supply is available.

Whenever it is necessary to use springs, wells, or cisterns as a water supply, these sources shall be protected adequately against contamination from surface water and treated as recommended by the Tennessee Department of Public Health.

Water samples shall be taken for bacteriological examination; one before or at the time the organized camp begins operation each year, and at least once during the actual operation of said camp.

The water supply serving any organized camp shall not be connected with any non-potable or questionable water supply, nor be subject to the hazard of back-flow or back-siphonage. Unsafe sources of water in or adjacent to the organized camp shall be eliminated or protected against accidental consumption and plainly marked as being unsafe for use.

Water storage reservoirs shall be constructed of impervious materials; all overflow pipes and vents shall be effectively screened.

Where portable drinking water containers are used, they shall be of easily-cleanable construction, kept securely closed and so set up that water may be withdrawn from the container only by water tap or faucet. Portable drinking water containers shall be protected from hazards of contamination and shall be maintained in a sanitary condition.

No dipping vessels or cups for common use shall be permitted in or on any organized camp.

Drinking fountains or water stations should be provided within 150 feet of any campsite or any organized camp. Drinking fountains shall be of approved construction and design.

Water cooling equipment, if provided, in any organized camp shall be of approved design.

(continued)
SANITATION: Safe Water Supply and Safe Ice Supply (continued)

**Tennessee** (continued)

All ice procured shall be from an approved source and manufactured from water of the same bacteriological quality as approved drinking water. All ice shall be handled and stored in such a manner as to prevent contamination. If ice is made on the premises of any organized camp, the ice-making machine shall be of approved construction and the water used shall be of the same bacteriological quality as approved drinking water.

Hot and cold running water, under pressure, shall be provided in all areas where food is prepared, or equipment, utensils, or containers are washed.

See Site and Facilities: Development Plan Approval and New Construction Approval
See Site and Facilities: Site Location—Drainage
See Site and Facilities: Special Program Areas and Facilities—Swimming (Natural Swim Areas)
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Toilet Facilities
See Sanitation: Sewage and Liquid Waste Disposal

**Texas**

See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Toilet Facilities

**Utah**

Water supplies for use of camp occupants shall be from a public water supply or from another source meeting requirements of "Rules and Regulations Relating to Public Water Supplies," adopted by the State Board of Health, except as otherwise noted in this section. Construction of a water system intended to serve occupants of any camp may not be started until plans have been submitted to and approved in writing by the State Division of Health. If water supplied for use of camp occupants is not piped to the camp, it shall be transported and stored in approved containers and shall be procured, handled and dispensed in a sanitary manner approved by the Director. Whenever possible, sanitary drinking fountains shall be provided for the use of camp occupants. The use of common drinking cups is prohibited.

Water system plans submitted for approval should be based on water demands determined by actual measurement, when possible. If such records are not available, design review will be based on the following demand estimates, in addition to the requirements of "Rules and Regulations Relating to Public Water Supplies," as adopted by the State Board of Health. These estimates may be reduced about 50% if there is no outside use of water (such as lawn sprinkling.)

<table>
<thead>
<tr>
<th>Type of Camp</th>
<th>Average Daily Flow</th>
<th>Peak Daily Flow</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hotels, motels and resort camps;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with limited plumbing facilities</td>
<td>125 gal. per person</td>
<td>250 gal. per person</td>
</tr>
<tr>
<td>with complete plumbing facilities</td>
<td>200-250 gal. per person</td>
<td>400-500 gal. per person</td>
</tr>
</tbody>
</table>

(continued)
Utah (continued)

1 Each double bed shall be counted as the equivalent of 2 persons. Distribution storage capacity shall be equal to or greater than one average day's flow.

Plumbing fixtures shall be supplied with adequate potable water and facilities shall be provided for heating water as required.

Vermont

The water system which serves the food service establishment shall meet the water quality requirements and construction standards of Health Regulations Chapter 5, Subchapter 12, Public Water Systems.

Water source and system acceptable, quality, quantity, pressure, hot and cold water provided.

Source and System Acceptable: When a public water system which holds an unconditional permit to operate from the Health Department is available to serve the licensed establishment, the establishment shall be connected to and served by it, unless its own existing individual supply meets all of the design, construction and water quality requirements for an individual system. There shall be no physical connection between the water pipe plumbing served by a public water system and an individual water system.

Private individual water systems (those not meeting the definition of a public water supply): (a) Well pits and cellars do not represent acceptable locations for water wells, and will not be permitted for use in new or renovated installations. Those that exist which represent suitable construction and provide water that meets the drinking water quality requirements of the Health Department may remain in use until shown to be contaminated. (b) Existing facilities shall meet present construction standards insofar as it is practicable, but in every case, the system shall be protected against contamination. (c) All food service establishments constructed after the effective date of these regulations utilizing surface water sources must insure that the water receives a minimum of coagulation, sand filtration and disinfection, or its considered equivalent. (d) Bacteriological water quality. A new license shall not be issued until a sample result of zero coliform organisms per 100 milliliters of water is obtained from the system. (e) Chemical/Physical water quality. Regarding newly constructed individual water systems, a sample shall be collected by the sanitarian or the engineering firm who designated the system and must show that the water meets the Health Department water quality standards in Health Regulations Chapter 5, Subchapter 12 prior to its use. (f) The owner of a chlorinated supply should ensure that the chlorinator is checked daily for satisfactory operation, that a daily chlorine residual test is performed, any necessary adjustments are made and a daily record is kept showing the chlorine residual results plus noteworthy operational tasks performed.

The quantity of water provided shall be based on an assumed need of 30 gallons per seat (or equivalent) plus three gallons per bar seat per day.

Both hot and cold water shall be provided in all food preparation and toilet rooms.

(continued)
Water served for drinking, washing, baths or showers shall be from a source approved by the Department of Health and shall be distributed by a system of pipes. Glasses supplied for guest rooms shall be properly washed and sanitized and kept wrapped in a protective paper or plastic material. If paper or plastic cups are used, they shall be single service and contained in a manner to avoid contamination.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Facilities Design—Heating, Electricity, and Plumbing
See Sanitation: Bathing, Handwashing, and Laundry

Virginia

An adequate supply of drinking water of an approved sanitary quality shall be provided.

The source of water supply, its storage and distribution shall be protected from surface drainage and other means of pollution.

The use of the common drinking cup shall be prohibited.

The Virginia Waterworks Regulations as adopted by the State Board of Health 7 May 1977 would apply

See Site and Facilities: Site Location—Drainage
See Sanitation: Toilet Facilities

Washington

Every camp shall have an adequate supply of water which meets the requirements of WAC 248:54, Rules and Regulations of the State Board of Health governing public water supplies.

At new camps, only water under pressure will be allowed except upon the special permission of the health officer.

The use of common drinking cups or containers is prohibited.

Where possible, drinking fountains of a sanitary type meeting the standards of the American Standards Association, shall be provided with a ratio of one fountain for each fifty users. In the event that fountains cannot be provided, individual or single-service drinking cups shall be supplied.

Containers for drinking water shall be constructed of smooth non-corrodible material, shall have a tight-fitting cover, shall be equipped with a faucet or spigot for water removal and shall be washed with reasonable frequency and kept clean. Dipping water from containers is prohibited.

Unapproved sources of water supply should be conspicuously posted as unfit for drinking.

See Site and Facilities: Site Location—General Location and Adequate Space
See Sanitation: Sewage and Liquid Waste Disposal
An accessible, safe, and potable supply of running water under pressure shall be available at all times in each organized camp.

All water supplies serving an organized camp shall be installed, constructed, maintained, and operated in compliance with West Virginia State Department of Health standards. All organized camp operators shall have on file a bacteriological report from the West Virginia State Hygienic Laboratory or other laboratory approved by the West Virginia State Hygienic Laboratory stating that the water samples collected from said camp have been of safe, sanitary quality.

Water samples shall be collected and submitted to the West Virginia State Hygienic Laboratory or other laboratory approved by the West Virginia State Hygienic Laboratory at least 15 days prior to the opening of the camp and at least once while the organized camp is in actual operation, and after any alteration or repairs are made to the water supply system.

Connection shall be made to an approved public water supply system whenever such approved public water supply system is available.

The water supply system serving any organized camp shall not be connected with non-potable or questionable water supply nor be subjected to the hazards of back-flow or back-siphonage.

Underground stop and waste cocks are prohibited and shall not be installed on any water supply connection.

Water storage reservoirs shall be watertight and constructed of impervious materials; all overflow pipes and vents shall be effectively screened and shall have a positive outlet.

No dipping vessels or cups for common use shall be permitted in or on any organized camp.

Drinking fountains, if provided, shall be constructed of impervious material, shall have an angle-jet nozzle protected by a non-oxidizing guard above the overflow rim of the bowl. Drinking fountains shall be equipped with a pressure regulating valve and shall be maintained in a sanitary manner.

Where portable drinking water containers or coolers are used, they shall be of easily cleanable construction, securely closed, and so constructed and arranged that water can only be withdrawn from the container by a water tap or faucet. Provided that pitchers, water jugs, or similar receptacles without water taps or faucets may be used if such containers are easily cleanable, of approved construction and in good repair, and the water contained therein is protected against contamination and is withdrawn only by pouring. All portable water containers shall be kept in a clean and sanitary condition, thoroughly cleaned and sanitized before use, and stored and handled in a sanitary manner. Water cooling equipment, if used, shall be of a type in which ice does not come into contact with the water.

All ice shall be procured from a source approved by the Health Officer and shall be stored and handled in such a manner as to prevent contamination. Where ice is manufactured on the premises, the ice-making machine shall be of approved construction, located in a protected place, and said ice made, stored, and handled under sanitary conditions. Water used to wash ice shall comply with the safety standards of Item (b), Section VII.

(continued)
West Virginia
(continued)

See Site and Facilities: Site Location—Drainage
See Site and Facilities: Special Program Areas and Facilities—
Horseback Riding
See Sanitation: Toilet Facilities
See Sanitation: Sewage and Liquid Waste Disposal

Wisconsin

When acceptable public water supply and/or public sewerage
facilities are available to the premises, connection and use is
required.

Private wells are permitted as a source of water when a public
water facility is not available to the premises. The well shall be
located on the premises and be constructed and the pump installed in
accordance with the regulations of the board of natural resources
governing well drilling and pump installation. A sample of water shall
be collected from each source of water supply for bacteriological
analysis annually and at least 2 weeks prior to camp opening.
Sources of potable water supply shall be bacteriologically safe prior
to their use.

All plumbing shall meet the requirements contained in the Wisconsin

Leaks in water or waste piping and fixtures shall be promptly
repaired or leaking piping or fixtures replaced.

Fixtures shall be maintained in good working order and sanitary
condition.

Hot and cold water under pressure shall be available at all sink
compartments in rooms in which food is prepared or utensils are
washed and at all lavatories in all toilet rooms.

Drinking fountains of a type approved by the department shall be
provided and kept in a sanitary condition, or individual drinking
cups shall be provided. Common drinking cups are prohibited.

All ice used for cooling drinks or food by direct contact shall
be made from potable water.

All ice shall be stored in a smooth-surfaced, easily cleanable
container. Packaged ice shall be stored in a clean area and
protected against contamination.

See Sanitation: Toilet Facilities
SANITATION: Maintenance Supervisor and Camp Maintenance

Alabama

Each organized camp when in operation shall maintain at least one competent attendant or caretaker whose duty shall be to maintain the facilities and equipment of said camp in a clean, orderly and sanitary condition and in a state of good repair.

All permanent and semi-permanent structures shall be kept clean and in good repair at all times.

See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)
See Program Safety: Power Tools
See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location
See Site and Facilities: Shelters for Living and Sleeping—Beds, Bedding, and Towels
See Site and Facilities: Special Program Areas and Facilities—Swimming
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Bathing, Handwashing, and Laundry

Alaska

The premises shall at all times be kept in a clean and safe condition.

The owner or lessee of the property shall be responsible for the construction and maintenance of the camp. A manager or caretaker shall be provided who shall be in charge of the maintenance and sanitary condition of the camp and insure freedom from any nuisance or insanitary condition emanating from the camp.

The campground shall be kept free from trash and garbage.

The living and sleeping quarters shall be kept clean, dry, and sanitary.

See Personnel: Director and Operator Responsibilities
See Site and Facilities: Facilities Design—Site and Facilities Design
See Food Service: Food Service Regulations—Kitchen and Food Preparation Areas
See Food Service: Food Service Personnel

Arizona

See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

Arkansas

All recreational equipment should be maintained in such a manner as to assure maximum safety.

See Site and Facilities: Shelters for Living and Sleeping—Living and Sleeping Quarters Design and Location
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

California

Every building, structure, tent, tent structure, cabin, and premises shall be kept in good repair, and shall be maintained in a safe and sanitary condition satisfactory to the local enforcing agency.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Regulations</th>
</tr>
</thead>
<tbody>
<tr>
<td>California</td>
<td>All appliances, equipment, devices, facilities, electrical systems, plumbing systems, refrigerating systems and ventilating systems shall be kept in good repair, and shall be maintained in a safe and sanitary condition satisfactory to the local enforcing agency. See Site and Facilities: Site Location--General Location and Adequate Space See Site and Facilities: Facilities Design--Fire Design and Materials/ Fire Exits and Alarm Systems See Sanitation: Solid Waste Disposal (Garbage)</td>
</tr>
<tr>
<td>Colorado</td>
<td>Building shall be kept in good repair, clean, and well ventilated. See Personnel: Counselor's Qualifications and Training See Program Safety: Emergencies and Evacuations--Fire Regulations and Equipment (Moveable)</td>
</tr>
<tr>
<td>Connecticut</td>
<td>Each dwelling unit, building and structure shall be maintained in good condition, suitable for the use to which it is put, and shall present no health or fire hazard as so certified, within ninety days of such application, by the state department of health or state fire marshal, as the case may be. Buildings shall be maintained in a safe and sanitary condition. See Sanitation: Solid Waste Disposal (Garbage)</td>
</tr>
<tr>
<td>Delaware</td>
<td>All buildings, tents, vehicles, and grounds shall be maintained in a clean and sanitary condition at all times. Surroundings of the entire camp area shall be kept in proper sanitary condition. See Sanitation: Toilet Facilities See Sanitation: Solid Waste Disposal (Garbage)</td>
</tr>
<tr>
<td>Florida</td>
<td>Sanitary maintenance of premises. All tents, buildings, shelters or other structures and the entire premises of the camp shall be maintained in a clean, safe and sanitary condition, free from rubbish, waste paper, garbage and other refuse. The camp operator himself shall inspect daily the grounds and common use spaces of the buildings, structures, or tents including toilets, showers, laundries, mess halls, dormitories, kitchens or any facilities relating to the operation of the camp and see that each is maintained in a clean and orderly condition and that the buildings are kept in good repair.</td>
</tr>
<tr>
<td>Illinois</td>
<td>Good housekeeping and cleanliness shall be maintained at all times. See Site and Facilities: Special Program Areas and Facilities--Horseback Riding</td>
</tr>
</tbody>
</table>
Every building, structure, tent, cabin, and premises shall be kept in good repair and shall be maintained in a safe and sanitary condition.

See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

See Program Safety: Identification and Minimization of Hazards
See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Good repair - . . . duty of the owner or person legally in charge . . . to see that all of the buildings, structures, tents and equipment in connection therewith . . . are maintained in good repair, and that the habitations are in such condition as to afford protection to the occupants against the elements and so as to exclude dampness in inclement weather. The roofs shall be kept waterproof, and all storm or casual water properly drained and conveyed therefrom to the street sewer, storm drain or street gutter, or otherwise disposed of in a manner so as not to create an insanitary condition.

Every building, structure, camp car, trailer, tent or other habitation in a House Court or Camp, and all of the premises of every House Court or Camp shall be kept clean and sanitary in every part and free from all accumulation of debris, filth, rubbish, garbage or other offensive matter.

See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

See Site and Facilities: Site Location--General Location and Adequate Space
See Site and Facilities: Facilities Design--Site and Facilities Design
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

See Site and Facilities: Facilities Design--Site and Facilities Design
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

Maintenance of Sanitary Facilities. The operator shall maintain all lavatories, washbasins, showers, bathtubs, and toilets in good working order and in a clean and sanitary condition.

Maintenance of Floors. The operator shall maintain the floors in all buildings used for sleeping, food preparation or food service, smooth, clean and free from chronic dampness. Except if a cellar

(continued)
Massachusetts
(continued)
exists, wooden floors in buildings used for human habitation
shall be elevated no less than 6 inches above average ground level,
provided, the requirements of the State Building Code shall be
followed in new construction or reconstruction at new or existing
camps. The operator shall keep the space beneath the floors clean
and free from every obstruction.

See Site and Facilities: Shelters for Living and Sleeping--
Living and Sleeping Quarters Design and Location
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)
See Sanitation: Safe Water Supply and Safe Ice Supply
See Food Service: Food Service Regulations--Kitchen and Food
Preparation Areas

Michigan

A campsite shall be maintained in a clean, sanitary and safe
condition free from standing water.

The campsite, including main and accessory structures, shall be
maintained so as to prevent and eliminate rodent and insect harborage.

A roof, exterior wall, door, skylight and window shall be weathertight
and watertight and shall be kept in sound condition and good repair.

Floors, interior walls and ceilings shall be sound and in good
repair and maintained in a clean and sanitary condition.

A plumbing fixture and water and waste pipe shall be properly
installed and maintained in good sanitary working condition.

A water closet compartment, bathroom and kitchen floor surface shall
be constructed and maintained so as to be reasonable impervious to
water and to permit the floor to be easily kept in a clean and
sanitary condition. Floor finishes should be of non-slip material. A
floor shall be cleaned not less than once a day and kept in good
repair.

Equipment, including playground devices, shall be inspected
periodically for defects. Proper maintenance shall be carried out
to keep it in a safe operating condition.

See Site and Facilities: Facilities Design--Site and Facilities Design
See Site and Facilities: Shelters for Living and Sleeping--Living
and Sleeping Quarters Design and Location
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Minnesota

See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

Mississippi

Every building, structure, tent, cabin, and premises shall be kept
in good repair, and shall be maintained in a safe and sanitary,
condition.

See Personal Health, First Aid, and Medical Services: First Aid--
First Aid Supplies
(continued)
**SANITATION: Maintenance Supervisor and Camp Maintenance (continued)**

<table>
<thead>
<tr>
<th>State</th>
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<td>Mississippi</td>
<td>See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location</td>
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<td>See Sanitation: Toilet Facilities</td>
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<td>See Sanitation: Bathing, Handwashing, and Laundry</td>
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<tr>
<td></td>
<td>See Sanitation: Insect, Weed, and Rodent Control (Vector Control)</td>
</tr>
<tr>
<td>Nebraska</td>
<td>The camp shall be operated and maintained in such manner so that the premises will be clean.</td>
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<td>See Site and Facilities: Facilities Design--Site and Facilities Design</td>
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<td>See Sanitation: Toilet Facilities</td>
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<td>See Sanitation: Solid Waste Disposal (Garbage)</td>
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<tr>
<td>Nevada</td>
<td>See Sanitation: Toilet Facilities</td>
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<td></td>
<td>See Sanitation: Solid Waste Disposal (Garbage)</td>
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<tr>
<td>New Hampshire</td>
<td>All buildings, tents, vehicles and grounds shall be maintained in a clean sanitary condition at all times.</td>
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<tr>
<td></td>
<td>See Sanitation: Toilet Facilities</td>
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<tr>
<td></td>
<td>See Sanitation: Solid Waste Disposal (Garbage)</td>
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<tr>
<td>New Jersey</td>
<td>A campsite shall be maintained in a clean, sanitary and safe condition.</td>
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<tr>
<td></td>
<td>Recreational equipment, including playground devices, shall be inspected periodically for defects. Proper maintenance shall be carried out to keep it in a safe operating condition.</td>
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<td></td>
<td>A water closet compartment, bathroom and kitchen floor surface shall be maintained so as to be reasonably impervious to water and to permit the floor to be easily kept in a clean and sanitary condition. Floor finishes should be of non-slip material. A floor shall be cleaned not less than once a day and kept in good repair.</td>
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<td>See Site and Facilities: Special Program Areas and Facilities--Horseback Riding</td>
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<td></td>
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<td>See Program Safety: Power Tools</td>
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<tr>
<td>New York</td>
<td>The grounds of a temporary residence shall be maintained in a clean manner, free from litter and refuse.</td>
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<td>A tent, vehicle, or building shall be maintained in a clean, sanitary condition.</td>
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<td></td>
<td>A maintenance staff acceptable to the permit issuing official shall be provided to assure proper operation of all facilities.</td>
</tr>
<tr>
<td>North Carolina</td>
<td>The premises under control of the management shall be kept neat, clean and free of litter.</td>
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<td>See Site and Facilities: Facilities Design--Site and Facilities Design</td>
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</table>
SANITATION: Maintenance Supervisor and Camp Maintenance (continued)

North Carolina (continued)

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Site and Facilities: Special Program Areas and Facilities--Swimming (Pools)
See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
See Sanitation: Toilet Facilities
See Sanitation: Sewage and Liquid Waste Disposal
See Sanitation: Solid Waste Disposal (Garbage)

Ohio

All buildings, tents, and platforms shall be kept clean.

All camp buildings, lots, roadways, walkways, and other facilities shall be maintained in a condition satisfactory to the health commissioner at all times. Cleaning and maintenance of these facilities shall be the responsibility of the operator.

The operator shall be responsible for the maintenance of the camp:

1. insect and rodent control
2. keeping campgrounds looking neat at all times
3. providing adequate containers for solid waste
4. disposing of solid waste at an approved solid waste site
5. maintenance of all sewage disposal equipment
6. maintenance of all water supplies and equipment
7. maintenance of swimming pool equipment
8. maintenance of food service equipment
9. maintenance of housing facilities located on the campgrounds
10. maintenance of all plumbing equipment and systems.

Provide supervision of the maintenance and sanitary conditions of the camp:

1. providing a responsible person in charge of the maintenance
2. providing maintenance charts and check sheets to outline daily maintenance activities
3. outline a schedule of preventive maintenance
4. provide for daily sanitation checks

Attempt to prevent and shall abate any nuisance or unsanitary condition in the camp:

1. the operator should make daily routine tours around the camp in order to be aware of any nuisance or unsanitary condition that may exist on the camp grounds.

The camp shall be properly drained and kept free from trash and debris.

See Personnel: Director and Operator Responsibilities
See Site and Facilities: Shelters for Living and Sleeping--Beds, Bedding, and Towels
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Oregon

General Sanitation: All buildings, other facilities, and the premises of organizational camps accessible to camp users shall be maintained so as to be clean and in good repair.

See Sanitation: Solid Waste Disposal (Garbage)
Pennsylvania
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)

Rhode Island
See Site and Facilities: Facilities Design--Site and Facilities Design
See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Bathing, Handwashing, and Laundry

South Carolina
All structures shall be maintained in a clean, safe condition and in good repair and living and sleeping structures shall provide adequate protection from the elements.

Tennessee
The premises of each organized camp shall be kept free of accumulations of refuse and debris.

Each organized camp when in operation shall maintain at least one competent attendant or caretaker whose duty shall be to maintain the facilities and equipment of said camp in a clean, orderly, and sanitary condition and in a state of good repair.

All parts of the establishment and its premises shall be kept neat, clean, and free from litter and refuse. Cleaning operations shall be conducted in such a manner as to minimize contamination of food and food-contact surfaces. None of the operations connected with a food service establishment of any organized camp shall be conducted in any room used as living or sleeping quarters. Soiled linen, coats, and aprons shall be kept in suitable containers until removed for laundering.

Texas
The premises of each camp shall be kept free of accumulations of refuse and debris.

Utah
All buildings, rooms, and equipment and the grounds surrounding them shall be maintained in a clean, sanitary and operable condition.
Sanitation: Maintenance Supervisor and Camp Maintenance (continued)

Vermont

All parts of the establishment and its premises shall be kept neat, clean, and free of garbage and refuse. Cleaning and maintenance equipment shall be kept clean and properly stored.

The establishment and all parts of the property used in connection with operation of the establishment shall be kept neat, clean, free of litter and rubbish, and in good condition.

Cleaning and maintenance equipment shall be kept clean and shall not be stored in any food preparation, storage or serving area.

All walls and ceilings, including doors, windows, skylights, and similar closures, shall be kept clean and in good repair. Vacuum cleaning, wet cleaning, or other dustless methods for cleaning walls and ceilings shall be used, and all such cleaning shall be done during those periods when the least amount of food is exposed, such as after closing or between meal times. (Construction details as in floors).

See Site and Facilities: Shelters for Living and Sleeping -- Living and Sleeping Quarters Design and Location
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Virginia

All rooms, huts, shacks, tents and other buildings and all furniture and equipment therein shall be kept tidy, clean, and in a sanitary condition.

The immediate vicinity of the camp must be free from stagnate pools, manure piles, garbage heaps and other mosquito and fly-breeding places.

See Sanitation: Toilet Facilities
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

Washington

The director, or a responsible person reporting to him, shall make or have made frequent inspections of the premises and sanitary equipment for the purpose of maintaining proper sanitation and compliance with these regulations.

The director shall maintain all sanitary facilities, and other equipment of camps, in good repair and appearance.

See Site and Facilities: Shelters for Living and Sleeping -- Living and Sleeping Quarters Design and Location
See Sanitation: Solid Waste Disposal (Garbage)

West Virginia

Each organized camp when in operation shall maintain at least one competent attendant or caretaker whose duty will be to maintain the facilities and equipment in a clean and sanitary condition.

In addition to the requirements set forth in these regulations, all buildings and facilities shall be established, conducted, and maintained in compliance with all existing state statutes, codes, ordinances, and regulations.

Premises shall be kept free of accumulations of refuse, rubbish and debris. (continued)
SANITATION: Maintenance Supervisor and Camp Maintenance (continued)

West Virginia
(continued)

Wisconsin

The floors, including carpeting, walls, ceilings, light fixtures and decorative materials of all rooms shall be maintained in a clean and sanitary condition and in good state of repair.

The premises shall be maintained in a clean, neat condition free from refuse and vermin. Parking areas shall be treated to minimize dust and dirt. The exterior of all buildings shall be well-maintained and kept in good repair.

Dependent upon the contractual arrangement, the camp owner or operator shall maintain the facility in a clean, orderly and sanitary condition at all times.

Exposed ground surfaces shall be so protected as to prevent soil erosion and objectionable dust.

See Sanitation: Solid Waste Disposal (Garbage)
VI. FOOD SERVICE

Food Service Regulations

Kitchen and Food Preparation Areas

Food Source

Food Protection, Handling, Storage, and Refrigeration

Milk and Milk Products

Meal Planning and Nutritional Requirements Including Special Diets
  Equipment, Dishes, and Utensils
  Specifications for Equipment and Utensils
  Dish Washing and Sanitation
  Single Service Articles

Food Service Personnel
<table>
<thead>
<tr>
<th>State</th>
<th>Regulations</th>
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<tbody>
<tr>
<td>Alabama</td>
<td>Camps which operate a food service establishment shall do so in full compliance with the &quot;Regulations of the Alabama State Board of Health and The State Committee of Public Health Governing the Manufacture, preparation, display, and service of foods, confections and beverages.&quot;</td>
</tr>
<tr>
<td>Alaska</td>
<td>The premises of all restaurants shall be kept clean and free of litter or rubbish. None of the operations connected with a restaurant shall be conducted in any room used as living or sleeping quarters. Adequate lockers or dressing rooms shall be provided for employees clothing and shall be kept clean. Soiled linens, coats, and aprons shall be kept in containers provided for this purpose. Itinerant restaurants shall be constructed and operated in an approved manner. They shall be located in clean surroundings and kept in a clean and sanitary condition, and shall be so constructed and arranged that food, utensils, and equipment will not be exposed to insects or dust or other contaminants. Any eating and drinking establishment operated in connection with a camp shall be constructed, maintained and operated in accordance with the rules and regulations of the Department of Health and Social Services for eating and drinking establishments. Floors. The floors of all rooms in which food or drink is stored, prepared, or served, or in which utensils are washed shall be of such construction as to be easily cleaned, shall be smooth, and shall be kept clean and in good repair. All walls and ceilings of rooms in which food or drink is stored or prepared shall be finished in light color. The walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth, washable surface up to the level reached by splash or spray. Light. All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well-lighted. Ventilation. All rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be well ventilated.</td>
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<tr>
<td>California</td>
<td>The working surface in all rooms or areas in which food or beverage are prepared or in which utensils are washed shall be provided with at least ten (10) footcandles of light as measured at thirty (30) inches above floor level. Food and utensil storage rooms, and toilet and dressing rooms shall be provided with at least four (4) footcandles of light as measured thirty (30) inches above the floor.</td>
</tr>
</tbody>
</table>

See Site and Facilities: Development Plan Approval and New Construction Approval

See Sanitation: Toilet Facilities
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)
The kitchen, food preparation, dish and utensil washing and all other food service areas shall be operated in compliance with the requirements of the Colorado Department of Public Health regulations.

Connecticut

See Sanitation: Toilet Facilities
See Sanitation: Safe Water Supply and Safe Ice Supply

All buildings, tents, or places where foods are stored, prepared, or served, shall meet the requirements of the State Board of Health regulations for food establishments.

Florida

In camps where cooking facilities are used in common, the kitchen shall be screened with wire fly screening of not less than sixteen (16) mesh. Stoves, installed in accordance with 25.12 (2) of this chapter, and sinks, supplied with hot and cold water under pressure, shall be provided in a ratio of one (1) to ten (10) person or fraction thereof or one (1) to two (2) families. Provision shall be made for safe storage and refrigeration of food.

In camps where there is a central mess or multi-family feeding facility such as a dining room or mess hall, it shall be operated in compliance with Chapter 10D-13 of this code except where the type of service is limited as so described in sub-section (4) below.

Camps operating field kitchens shall be inspected and approved by the Division of Health and shall comply with the following minimum requirements:

(a) Food preparation equipment, eating utensils and service facilities shall be so made or constructed as to be easily cleaned and shall be maintained in a safe and sanitary condition.

(b) Cleaning and bactericidal treatment of utensils and equipment shall be performed in accordance with the provisions of Chapter 10D-13 of this code.

(c) Field kitchens, dining rooms, mess halls and other areas where food is prepared or served shall be screened with wire screening of not less than sixteen (16) mesh. All screen doors shall be self closing and open outward.

(d) Adequate provision shall be made for the sanitary storage and protection of food supplies and adequate refrigeration equipment, capable of maintaining temperatures below forty degrees Fahrenheit (40°F) shall be provided for the storage of meat, milk and other perishable foods.

Illinois

All food service establishments shall be constructed and operated in accordance with the Sanitary Inspection Law and the Food Service Sanitation Rules and Regulations as promulgated by the Illinois Department of Public Health. This applies to all food service establishments whether permanent, temporary or mobile, but does not include individuals or groups of individuals preparing their own meals away from any permanent, temporary or mobile food service establishment.

(continued)
Illinois
(continued)

See Sanitation: Sewage and Liquid Waste Disposal

Indiana

Camps providing a central dining or multi-camper food service shall provide and maintain the kitchen and dining hall in accordance with the applicable regulations of the State Board.

When central mess facilities are provided, they shall be separated from the sleeping quarters.

See Personal Health, First Aid, and Medical Services: First Aid--First Aid Supplies
See Sanitation: Toilet Facilities
See Sanitation: Animal Regulations
See Sanitation: Safe Water Supply and Safe Ice Supply

Kentucky

See Site and Facilities: Development Plan Approval and New Construction Approval
See Site and Facilities: Facilities Design--Heating, Electricity, and Plumbing
See Site and Facilities: Special Program Areas and Facilities--Horseback Riding
See Sanitation: Toilet Facilities

Louisiana

If a kitchen is provided in any House Court building, it must be equipped with running water and a sink; and the drainage from such sink must be disposed of in a sanitary manner.

No toilet room shall be permitted to open directly into a kitchen or other room in which food is prepared or stored.

See Site and Facilities: Shelters for Living and Sleeping--Living and Sleeping Quarters Design and Location

Maine

Where food service is provided in a recreational camp, the food service facilities and operations shall comply with the Department's rules and regulations regarding an eating place, and lodging place.

Screening. The operator shall provide the exterior openings in every enclosed building of the recreational camp used for food preparation or food service and food storage with screens containing not less than 16 meshes per inch. Every screen door shall be equipped with a self-closing device.

See Site and Facilities: Facilities Design--Site and Facilities Design

Maryland

Equipment and operation of kitchen, dining halls, and storage room facilities shall comply with the standards administered by the Approving Authority. Refrigeration and storage of food, food handling methods, dishwashing and storage of dishes shall be by procedures meeting the requirements of the standards of the State Department of Health and Mental Hygiene.

See Site and Facilities: Facilities Design--Site and Facilities Design
FOOD SERVICE: Food Service Regulations—Kitchen and Food Preparation Areas (continued)

Massachusetts

In all camps preparing and/or serving meals the operator shall provide and maintain all food service areas and facilities in a sanitary manner and in compliance with Chapter X of this Code. There shall be a current, valid food service permit posted in the food service area.

The operator shall not permit sleeping in kitchens or rooms used for food preparation, storage or service.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Solid Waste Disposal (Garbage)

Michigan

A permanent food preparation area, whether on or off the campsite—shall comply with the applicable provisions of Act No. 269 of the Public Acts of 1968, being sections 325.801 to 325.813 of the Michigan Compiled Laws. Equipment used to transport food and dishes shall meet sanitation standards for insuring safe food.

A camp shall establish written policies for its nutrition and food service program. These policies shall include meal patterns, meal hours, type of food service, staff responsibilities during the time food is served, special diets, and administration of the food service program.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Site and Facilities: Special Program Areas and Facilities—Horseback Riding
See Sanitation: Solid Waste Disposal (Garbage)

Minnesota

The kitchen shall be separated from the dining room by a partition. The walls, ceiling, floor and partitions shall be so constructed as to be easily cleaned. The kitchen shall be used for no other purpose than the storage or preparation of food and the washing and storage of dishes and other food service equipment. No person other than kitchen personnel shall be permitted to enter the food preparation area. The kitchen shall be well ventilated. Illumination to afford a minimum of twenty foot candles of light at all working surfaces and at least ten food candles on other surfaces and equipment during periods of food preparation and service shall be provided.

The kitchen shall be kept clean.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Animal Regulations
See Sanitation: Safe Water Supply and Safe Ice Supply

Mississippi

Food Handling establishments which are located on the premises of licensed camps shall meet the Regulations Governing Food Handling Establishments of the Mississippi State Board of Health.

Primitive or Tent Camp areas shall comply with that portion of the regulations which are deemed appropriate by the Board.

Since meals in camp are considered a part of the program, all camps that are serving in the manner known as "family style" should be allowed to continue this means as long as existing guidelines governing food preparation and protection are followed.

(continued)
FOOD SERVICE: Food Service Regulations—Kitchen
and Food Preparation Areas (continued)

Mississippi
(continued)
See Site and Facilities: Development Plan Approval and New
Construction Approval
See Personal Health, First Aid, and Medical Services: First Aid—
First Aid Supplies
See Sanitation: Safe Water Supply and Safe Ice Supply
See Sanitation: Toilet Facilities
See Sanitation: Animal Regulations

Nebraska
There shall be a separate kitchen for the preparation of food.
The walls and ceilings of all rooms in which food or drink is prepared
or stored shall be finished in a way that they can be easily cleaned.

See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Animal Regulations

New Hampshire
See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Toilet Facilities
See Sanitation: Solid Waste Disposal (Garbage)
See Sanitation: Safe Water Supply and Safe Ice Supply

New Jersey
See Personal Health, First Aid, and Medical Services: Infirmary,
Emergency Equipment, and Plan for Isolation

New York
A kitchen or dining area shall be separate from a toilet area and
shall be screened against mosquitoes and houseflies. A kitchen shall
be separate from a sleeping area and shall not be used as a sleeping
room. Equipment shall be adequate for satisfactory use of the
kitchen or dining area and shall be kept clean and in good repair and
operating condition.

Kitchens, dining areas, food, food service operation, and maintenance
shall comply with the pertinent provisions of Part 14 of this Chapter
and other reasonable requirements of the permit issuing official or
the State Commissioner of Health.

North Carolina
Food service facilities shall include a kitchen of adequate size
and of completely enclosed, permanent construction, and a dining
hall providing reasonable protection from the elements.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Animal Regulations
See Sanitation: Safe Water Supply and Safe Ice Supply

Oregon
(1) Floors. The floors of all rooms in which food or drink is
stored, prepared, or served, or in which utensils are washed
or stored shall be smooth, easily cleanable, and shall be kept
clean and in good repair.

(2) Walls and Ceilings. Walls and ceilings of all rooms in which
food or drink is prepared, stored or served shall be kept clean
and in good repair. All walls and ceilings of rooms in which
food or drink is prepared or stored shall be finished in a light
color. The walls of all rooms in which food or drink is prepared
(continued)
FOOD SERVICE:

Food Service Regulations—Kitchen
and Food Preparation Areas (continued)

Oregon
(continued)

or utensils are washed or stored shall have a smooth, washable, easily cleanable surface up to the level reached by splash or spray.

(3) Doors and Windows. During seasons when insects are prevalent, all openings to the outer air shall be effectively screened and doors shall be self-closing, unless other effective means are provided to prevent the entrance of insects.

(4) Lighting.
(a) All rooms in which food or drink is prepared or in which utensils are washed shall be uniformly lighted with a minimum of ten (10) foot candles at floor level.
(b) Lighting equipment shall be kept clean.
(c) Serving and storage areas shall be provided with lighting fixtures capable of providing a minimum of four (4) foot candles of light at floor level and shall be used during cleaning operations.

(5) Ventilation. All rooms in which food is stored, prepared, or served or in which utensils are washed, shall be adequately ventilated to eliminate odors, condensation of water vapor and the settling of grease residues.

(6) All means necessary for the elimination of flies, roaches, vermin and rodents shall be used. All poisonous compounds used shall be plainly labeled and shall be so colored to be easily identified. Poisonous compounds and medications shall be stored and used in a manner precluding food contamination. Automatic insecticide dispensers, vaporizers or fumigants shall not be permitted in food preparation, storage and serving areas.

5. Where food service is provided in an organized camp or campground, the food service facilities and operations shall comply with the provisions of Chapter 151 of this Title (relating to food establishments).

Pennsylvania

Rhode Island

The operator shall provide and maintain all food service areas and facilities in a sanitary condition and in compliance with Department of Health regulation R23-1-F, entitled, "Regulations Pertaining to Food Establishments."

The operator shall not permit sleeping in kitchens or rooms used for food preparation, storage or service.

Screens—The operator shall provide the exterior openings of every food preparation area with screens containing not less than 16 meshes per inch. Every door providing access to such an area shall have a screen door which opens out and is equipped with a self-closing device.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Sanitation: Solid Waste Disposal (Garbage)
FOOD SERVICE: Food Service Regulations—Kitchen and Food Preparation Areas (continued)

**South Carolina**

In camps where central food service facilities are provided, the facilities shall be constructed and operated in accordance with the S. C. Rules and Regulations Governing Food Service Establishments.

See Site and Facilities: Development Plan Approval and New Construction Approval
See Sanitation: Solid Waste Disposal (Garbage)

**Tennessee**

See Site and Facilities: Development Plan Approval and New Construction Approval
See Site and Facilities: Facilities Design—Site and Facilities Design
See Food Service: Food Service Regulations—Kitchen and Food Preparation Areas
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Animal Regulations
See Sanitation: Maintenance Supervisor and Camp Maintenance

**Texas**

Sleeping shall not be permitted in kitchens or rooms used for food preparation, storage or service.

Screening—The exterior openings in every building of the camp used for food preparation or food service shall have screens, containing not less than sixteen (16) meshes per inch, provided. A self-closing device shall be on all screen doors. This rule does not apply to areas used for outdoor cooking or to booths, stalls or stands used for the occasional preparation of hamburgers, hot dogs, or similar foods.

See Site and Facilities: Special Program Areas and Facilities—Horseback Riding

**Utah**

All food storage, preparation and serving facilities except those restricted to individual or single-family use shall comply with the "Code of Food Service Sanitation Regulations," as adopted by the State Board of Health.

See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

**Vermont**

Food-contact surfaces, design, construction, maintenance, installation, location. (1) Food-contact surfaces of equipment and utensils shall be smooth and seams shall be closed. There shall be no open seams, cracks, chips, pits, and similar imperfections, and shall be in good repair and easily cleanable. (2) Food-contact surfaces of equipment and utensils shall be free of difficult-to-clean internal corners and crevices. Threads which routinely contact food shall be of a sanitary design, and no V-type threads shall be used in such a situation. (3) Lubricated bearings and gears of equipment shall be so constructed that lubricants cannot get into the food or onto food-contact surfaces. (4) All food-contact surfaces shall be accessible for cleaning and for inspection, either: (a) without being disassembled; or by disassembling without the use of tools; or (c) by easy disassembling with the use of only simple tools kept available near the equipment, such as a mallet, screwdriver, or an open-end wrench. (5) Equipment intended for in-place cleaning shall be so designed and constructed that: (a) cleaning and sanitizing solutions can be circulated throughout a fixed system. (b) Cleaning and sanitizing solutions will contact all interior...

(continued)
surfaces. (c) The system is self-drying or otherwise completely evacuated. (d) Cleaning procedures result in thorough cleaning of the equipment. (6) Cutting blocks and boards, and bakers' tables may be of hard maple or equivalent material which is nontoxic, smooth, and free of cracks, crevices, and open seams. Cutting boards shall be easily removable.

Food-contact surfaces that have become cracked, chipped, pitted, or badly worn must be discarded when they can no longer be properly washed, rinsed and sanitized.

All food-contact surface equipment shall be so installed and located that it and the floor and wall surfaces adjacent to it can be cleaned.

Materials used as food-contact surfaces of equipment and utensils shall, under use conditions, be corrosion resistant, relatively non-absorbent and nontoxic. Corrosion-resistant requirements shall not preclude the use of cast iron as a food-contact material.

Non-food-contact surfaces, design, construction, maintenance, installation and location. Surfaces of equipment not intended for contact with food, but which are exposed to splash, food debris, or otherwise require frequent cleaning, shall be smooth, washable; free of unnecessary ledges, projections, or crevices; readily accessible for cleaning; and of such material and in such repair as to be easily cleanable.

None of the operations connected with a food service establishment shall be conducted in any room used as living, sleeping, or laundry room. Soiled linens, coats, and aprons shall be kept in suitable containers until removed for laundering.

No operation of a food service establishment shall be conducted in any room used as living or sleeping quarters. A solid self-closing door shall separate food operations from any living or sleeping area.

Laundry operations shall not be conducted in the kitchen.

Activities that are not related to food preparation shall not be performed in an area where food is prepared.

Launched cloths and napkins shall be stored in a clean enclosure until used.

Non-absorbent containers or laundry bags shall be provided, and damp or soiled linens and cloths shall be kept therein until removed for laundering.

Outdoor dining areas. Restaurants may provide on-premise outdoor dining with prior approval of the Health Department. Unscreened or unfauned outdoor dining areas may be provided when: (1) All foods served are properly protected. (2) There is no above-grade open-type sewage treatment facility within 0.5 miles. (3) Roaming animals such as cats and dogs are controlled so as not to inhabit the dining area.

Completely screened or fanned areas providing effective fly control may be used for outdoor dining. In such cases, food served by the establishment personnel need not be covered, as long as the route from the kitchen is through a fly-controlled area.

(continued)
FOOD SERVICE: Food Service Regulations--Kitchen
and Food Preparation Areas (continued)

**Vermont**

(continued)

See Site and Facilities: Facilities Design--Site and Facilities Design
See Site and Facilities: Facilities Design--Heating, Electricity, and
Plumbing
See Sanitation: Toilet Facilities
See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Animal Regulations
See Sanitation: Safe Water Supply and Safe Ice Supply
See Sanitation: Maintenance Supervisor and Camp Maintenance
See Program Safety: Handling and Storage of Flammable Liquids, Poisons,
and Chemicals

**Virginia**

See Sanitation: Bathing, Handwashing, and Laundry
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

**Washington**

Food service facilities and practices in camps shall comply with
WAC 248.84, Rules and Regulations of the State Board of Health
governing Food Service Sanitation.

**West Virginia**

Whenever a restaurant, dining room, or other building at an
organized camp is provided and operated for the serving of food and/or
drink, it shall be constructed, maintained, and operated in compliance
with the West Virginia State Board of Health Regulations Governing
the Sanitation of Eating and Drinking Establishments.

See Site and Facilities: Facilities Design--Fire Design and
Materials/Fire Exits and Alarm Systems
See Site and Facilities: Special Program Areas and Facilities--
Horseback Riding
See Site and Facilities: Facilities Design--Heating, Electricity, and
Plumbing
See Sanitation: Toilet Facilities

**Wisconsin**

Sleeping and/or laundering are prohibited in rooms in which food is
prepared or stored or where dishes are washed.

Additional Requirements.

(a) The floor surfaces in kitchens, in walk-in refrigerators and in
all other rooms and areas in which food is stored or prepared and
in which utensils are washed shall be of smooth, non-absorbent
materials and so constructed as to be easily cleanable. Carpeting
is prohibited in such rooms or areas and in toilet rooms.

(b) In areas subject to spilling or dripping of grease or fatty
substances, the floor coverings shall be of grease-resistant
material. Note: It is recommended that floor material used
below dishwashing machines be impervious to water in all new camps
and camps extensively remodeled and the floor be sloped to a
drain.

(c) All walls and ceilings of rooms or areas in which food is
prepared or stored or utensils are washed shall be easily washable.
Coved type joints shall exist between walls and floor, at all new
installations. Materials which are absorbent or have perforated
or sculptured surfaces or have other than sealed but joints
are not acceptable for room surfaces in kitchens, food storerooms
or cooking areas. Note: It is recommended that walls and ceilings
in food preparation areas be smooth and light colored.

(continued)
Wisconsin (continued)

(d) All doors and windows opening to the outer air shall be effectively screened and doors shall be self-closing.

(e) All areas in which food is prepared or stored or utensils are washed, handwashing areas, dressing or locker rooms, toilet rooms and garbage and refuse storage areas shall be well-lighted.

(f) All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, toilet rooms and garbage and refuse storage areas shall be well-ventilated. An adequate size ventilation hood with grease filters shall be provided over each cooking area. Filters shall be readily removable for cleaning at least once each week and more often if necessary.

See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals

See Sanitation: Bathing, Handwashing, and Laundry
All food shall be clean, wholesome, free from spoilage, and so prepared as to be safe for human consumption. All milk, fluid milk products, ice cream, and other frozen desserts served shall be from approved sources. Grade A milk and milk products shall be served when available. Milk and fluid milk products shall be served in the individual original containers in which they were received from the distributor, or from a bulk container equipped with an approved dispensing device. Provided, that this requirement shall not apply to cream, which may be served from the original bottle or from a dispenser approved for such service. All oysters, clams, and mussels shall be from approved sources, and if shucked shall be kept until used in the containers in which they were placed at the shucking plant.

Only food which is clean, wholesome, and free from adulteration shall be sold or served.

All milk, milk products, seafood, and frozen desserts served in such establishments shall meet the sanitary requirements of the Department of Health and Social Services.

See Sanitation: Sewage and Liquid Waste Disposal

See Food Service: Milk and Milk Products

Food shall be obtained from an approved source. Milk and milk products shall be used only when pasteurized. Canned goods shall be used only when commercially packed.

All food shall be of good quality. No hermetically sealed, non-acid, and low-acid food which has been processed in a place other than a commercial food-processing establishment shall be used. Meat shall be obtained from officially approved sources.

All food shall be clean, wholesome and so prepared as to be safe for human consumption. All canned foods used shall be commercially processed.

Food to be pure, free from adulteration and spoilage.

Food to be free from misbranding.

All food service, milk, and water supply shall comply with Chapter XII of the New Jersey State Sanitary Code (N.J.A.C. 8:21-2) and (NJSA 26:1A-9).

(a) Source. (1) Only food that is safe for human consumption and obtained from sources that comply with laws relating to food and food labeling shall be used or served.
FOOD SERVICE:  Food Source (continued)

North Carolina

All food shall be from approved sources and shall be clean, wholesome, free of spoilage, free from adulteration and misbranding, and safe for human consumption.  All meat and meat food products and all poultry products shall have been inspected for wholesomeness under an official inspection program; and, in all cases, the source shall be identifiable from labeling on carcasses, cuts, unit packages, bulk packages, or from bills of sale.

All shellfish and all cooked crustacea meat shall be obtained from sources approved by the Department of Human Resources; provided, that if the source of clams, oysters, or mussels is outside the State, the shipper's name is on the list of certified shellfish shippers issued by the United States Public Health Service, and; provided, that if the source of cooked crustacea meat is outside the State, the establishment in which the crustacea meat was packed is certified by the regulatory authority of the State or Territory of origin, attested by the presence of an official permit number on the container.

Oregon

All oysters, clams and mussels shall be from sources which meet the requirements of ORS Chapter 622 and the rules thereunder.  If shucked, they shall be kept until used in the containers in which they were placed at the shucking plant.  Shellfish sanitation certificate numbers and dates shall not be defaced, obscured, or removed from the container.

Home-canned foods or other foods packed in non-compliance with Oregon State Department of Agriculture or applicable federal regulations shall not be used or stored on the premises.

All food and drink shall be clean, wholesome, free from spoilage, pathogenic organisms, toxic chemicals, and other harmful substances or articles and so prepared, stored, handled or displayed as to be safe for human consumption and shall be manufactured, processed and prepared in establishments which comply with Oregon Revised Statutes 603, 616, 619, 621, 622, 624, 625, 627, 635, and the administrative rules written thereunder.

Rhode Island

No camp, bathing resort, or amusement place shall possess with intent to sell or make available to its patrons, any food or drink which has not been processed, transported or sold in compliance with the provisions of Chapter 21-27, General Laws of 1956, as amended, and the Rhode Island Department of Health Regulations Relating to the Sanitation of Food Businesses adopted in accordance therewith.

Tennessee

The definitions as contained in Part IV, United States Public Health Service Food Service Sanitation Ordinance of the 1962 Food Service Sanitation Manual, Public Health Service Publication No. 934, with the exception of "Food Service Establishment" and "Health Authority" shall apply in the interpretation of this regulation relative to food service.

Food Supplies:  All food in food service establishments of any organized camp shall be from sources approved or considered satisfactory by the health authority, and shall be clean, wholesome, free from spoilage, free from adulteration and misbranding, and safe for human consumption.  No hermetically-sealed, non-acid, and low-acid food which has been processed in any place other than a commercial food processing establishment shall be used.
All food shall be clean, free from spoilage, adulteration and misbranding and safe for human consumption. All food in foodservice establishments shall be obtained from sources acceptable to the Health Department.

Food in the food service establishment shall be procured from a source regulated by the Vermont or U. S. Department of Agriculture, Food and Drug Administration, or other source approved by the Health Department. All hermetically sealed non-acid and low-acid food shall have been processed in a commercial food processing establishment and shall be free of spoilage and adulteration. In general, fresh fruits and vegetables purchased from local farms or homes can be considered and representing a satisfactory source, provided they are in wholesome condition and thoroughly washed prior to serving.

Ice shall be made from water obtained from a public water system or individual water supply approved by the Health Department (see Section 5-209 Water System).

All milk, milk products and imitation dairy products shall meet the standards of quality established for such products by the Vermont Department of Agriculture laws and regulations. Dry milk may be used in the establishment for cooking purposes only.

All oysters, clams, and mussels shall be from sources approved by the Food and Drug Administration Interstate Certified Shellfish Program.

All meat and meat products shall have been inspected and approved by the Vermont Department of Agriculture or the U. S. Department of Agriculture.

Only clean whole eggs, with shell intact and without cracks or checks, or pasteurized liquid or pasteurized dry eggs or egg products shall be used.

All poultry and poultry products shall have been inspected and approved by the Vermont Department of Agriculture or the U. S. Department of Agriculture.

All bakery products shall have been prepared in the licensed food service establishment, in a Vermont bakery licensed by the Health Department or an out-of-state bakery as authorized by 18 VSA (b).

All spoiled fruits, vegetables, or other foods, refrozen food, or frozen perishable foods kept thawed at room temperature, swelled, rusty or leaky canned foods, or foods damaged by fire, smoke or water, shall be promptly destroyed.

All food exposed to sewage and other drainage or to rodent and insect excretions or to depredations by any animals and food containing insects in any stage, hairs or other filth or foreign material shall be destroyed.

All bottled water served shall be from a source approved by the Vermont State Health Department.
Virginia

"The Rules and Regulations of the Board of Health Governing Restaurants," Title 35, Chapter 3, Restaurants and Public Eating Places applicable sections would apply.

Wisconsin

All food shall be from sources approved or considered satisfactory by the department and shall be clean, wholesome, free from spoilage, free from adulteration and misbranding and safe for human consumption.

No hermetically sealed, non-acid and low-acid food which has been processed in a place other than a commercial food processing establishment shall be used.

Canned and prepackaged foods shall be identified with the manufacturer's, processor's or distributor's name and the list of contents or product name.

No food shall be served unless it is prepared on the premises or in a place licensed, regulated or supervised by the appropriate governmental agency.
Alaska

Refrigeration facilities shall be of adequate capacity to provide proper storage space for all readily perishable food on hand at any time. All such food shall be kept at or below 50 degrees Fahrenheit, except when being prepared or served. Waste water from refrigeration equipment shall be properly disposed of.

All food and drink shall be so stored, displayed, and served as to be protected from dust, flies, vermin, depredation and pollution by rodents, unnecessary handling, droplet infection, overhead leakage and other contamination. No animals or fowls shall be kept or allowed in any room in which food or drink is prepared or stored. All means necessary for the elimination of flies, roaches, and rodents shall be used.

Adequate provision shall be made for refrigeration of perishable food and drink.

Arizona

All food storage, preparation and service space and equipment shall be maintained clean and free from dust and insects and the equipment shall be disinfected after each use.

Refrigeration equipment shall be available with provisions for preserving perishable foods in a temperature of not over 50°F.

California

Except as provided in Section 30730.4(f), all perishable food or beverage, capable of supporting rapid and progressive growth of microorganisms which can cause food infections or food intoxications, shall be maintained at or below a temperature of fifty (50) degrees Fahrenheit. No such readily perishable food or beverage which is to be served to the camper shall be held above such temperature for such periods of time and under such conditions which can cause food intoxication.

All food stored in refrigerators shall be protected from contamination. Foods that require no further preparation before service, when stored in refrigerators, shall either be covered or so placed that they are not subject to contamination from containers, unwashed fruits and vegetables, raw meats, or other contamination from above. An accurate thermometer shall be installed in all refrigerators so as to be readily visible.

All frozen foods shall be kept at a temperature which will keep such food in a frozen state until ready for processing or preparation. No food which has been completely thawed shall be refrozen.

All readily perishable food or beverages, capable of supporting rapid and progressive growth of microorganisms which can cause food infections or food intoxications, when being maintained hot for serving, or while being served hot, shall be kept in devices which maintain the temperature of all portions of the food or beverage above one hundred-forty (140) degrees Fahrenheit. An accurate thermometer, suitable for measuring temperature of food, shall be kept readily available.

Adequate and suitable space shall be provided for the storage of food and beverage.

No food, or food in a container, shall be stored directly on the floor. They shall be stored at least six (6) inches above the floor, or under such other conditions as approved by the State Department.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Information</th>
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<tbody>
<tr>
<td>California</td>
<td>(continued) See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas</td>
</tr>
<tr>
<td>Connecticut</td>
<td>See Day Camping: Sanitation, Food Supply, and Drinking Water</td>
</tr>
<tr>
<td>Florida</td>
<td>In each family residential unit there shall be provided a stove installed in accordance with provisions of sub-section 10D-25.12 (2) of this chapter, a sink supplied with hot and cold water under pressure and a refrigerator capable of maintaining temperatures below forty degrees Fahrenheit (40°F).</td>
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<tr>
<td>Maryland</td>
<td>See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>All foods shall be stored, prepared and served utilizing methods that conserve their nutritive value, flavor and appearance. Where campers and or staff bring their meals on a daily basis, the operator shall provide adequate refrigeration to store them prior to consumption at a temperature of not more than 45 degrees Fahrenheit. The refrigerator shall contain a working thermometer.</td>
</tr>
<tr>
<td>Michigan</td>
<td>See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas</td>
</tr>
<tr>
<td>Minnesota</td>
<td>Perishable food, including milk, shall be stored in clean refrigerators of adequate capacity at a temperature of 45°F Fahrenheit or below. Each refrigerator shall be equipped with an accurate thermometer. Non-perishable food shall be stored off the floor in clean well ventilated rooms which are reasonably insect- and rodent-proof. Storage areas shall be illuminated at not less than five foot candles of light measured at thirty inches from the floor. Food-handling procedures which will minimize the possibility of food contamination shall be practiced. See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Store rooms shall be clean and well ventilated. All food shall be stored at least 8 inches above the floor and the area under such storage facilities shall be readily accessible for cleaning. All food and drink shall be so stored as to be protected from dust, flies, vermin, unnecessary handling, droplet infection, overhead leakage, condensation, sewage backflow and any other form of contamination. All readily perishable food and drink shall be kept at or below 50°F except when being prepared or served. Refrigerators shall be of adequate capacity and shall be kept clean and in good repair. All prepared food stored in the refrigerator shall be covered. An accurate thermometer shall be provided in the refrigerators. Drains are not permitted within any type of refrigerating area unless an adequate air gap is provided at the drain outlet. (continued°</td>
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(continued)
See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals

Refrigeration equipment in such camps shall be available with provisions for preserving perishable foods in a temperature of not over 50°F.

All food storage, preparation and service space and equipment in children's camps shall be maintained clean and free from dust and insects, and the equipment shall be disinfected after each use.

No article of food which is misbranded, adulterated, contaminated or decomposed within the meaning of the laws governing shall be stored or served. Adequate provision shall be made for the sanitary storage, handling, protection and service for all food supplies, including refrigeration of perishable products, in accordance with the requirements of the Sanitary Food Law and of the regulations thereunder. Potentially hazardous food shall be kept at an internal temperature of 45°F. or below or at an internal temperature of 140°F. or above during display and service, except that rare roast beef shall be held for service at a temperature of at least 130°F.

Food is to be protected from contamination at all times including storage, preparation and display; during transportation or trips away from camp the hot or cold temperature of paragraph one of this subdivision shall be maintained.

Food protection. (1) The temperature of potentially hazardous foods is to be 45 degrees Fahrenheit (7.2 degrees Celsius) or below, or 140 degrees Fahrenheit (60 degrees Celsius) or above at all times, except during necessary preparation or when holding for a maximum two-hour period during service. (2) Potentially hazardous food once served shall not be re-served. (3) Toxic materials shall be properly stored, labeled and used.

All food while being stored, prepared, displayed, and served shall be protected from contamination. All perishable foods shall be stored at such temperatures as will protect against spoilage. All potentially hazardous food shall be maintained at safe temperatures (45°F. or below 140°F. or above) except during necessary periods of preparation and serving. Raw fruits and vegetables shall be washed thoroughly before use. Stuffings, poultry, stuffed meats and poultry, and pork and pork products shall be thoroughly cooked before being served. Salads made of meat, poultry, potatoes, fish, shellfish, or eggs, and other potentially hazardous prepared foods shall be prepared, preferably from chilled products, with a minimum of manual contact, and surfaces and with utensils which are clean and which, prior to use, have been sanitized. Individual portions of food once served to a person shall not be served again. Conveniently located refrigeration facilities, hot food storage and display facilities and effective insulated facilities, shall be provided as needed to assure the maintenance of all food at required temperatures during storage, preparation, display and serving. Each cold-storage facility used for the storage of perishable food in a non-frozen state shall be provided with an indicating thermometer of such type and so situated that the thermometer can be easily read.

(continued)
FOOD SERVICE: Food Protection, Handling, Storage, and Refrigeration (continued)

North Carolina (continued)

Containers of food shall be stored above the floor, on clean racks, dollies, slatted shelves, or other clean surfaces in such a manner as to be protected from splash and other contamination.

All shucked shellfish and all cooked crustacean meats shall be obtained and stored in the clean single-service shipping containers in which packed at the source. Each unit container shall be clearly identified with the name and address of the packer, repacker, or distributor; the certificate number of the packer or repacker; and the abbreviated name of the State. The re-use of single-service shipping containers and the storage of shucked shellfish in other containers are not permitted.

Oman

All readily perishable food shall be kept at or below 45 degrees Fahrenheit except when being prepared or actually served. Readily perishable foods shall be stored in shallow containers under refrigeration until cooled below 45 degrees Fahrenheit, when they may be stored in deep containers. Food stored, handled, or otherwise cared for in non-compliance with these regulations shall not be served.

Frozen foods shall be maintained in a frozen state, and thawed immediately prior to preparation in a manner that minimizes microbiocidal growth.

A dependable spirit stem thermometer shall be affixed to the door, or the front edge of the top shelf of each refrigerator. Refrigerators equipped with a gauge visible from the exterior are acceptable.

Food additives in form or quantity prohibited under Code of Federal Regulations Title 21, Chapter 1, Section 1 to 129 shall not be added to, mixed with or packed in any food served.

All food and drink shall be so stored, displayed and served as to be protected from dust, flies, vermin, depredation and pollution by rodents, unnecessary handling, overhead leakage, or any other contamination.

All readily perishable food shall, except when being prepared, be kept below 45 degrees Fahrenheit or above 40 degrees Fahrenheit.

Tennessee

All food while being stored, prepared, displayed, served, or sold at food service establishments of any organized camp, or during transportation between such establishments, shall be protected from contamination. All perishable food shall be stored at such temperatures as will protect against spoilage. All potentially-hazardous food shall be maintained at safe temperatures (45°F. or below, or 140°F. or above) except during necessary periods of preparation and service. Raw fruits and vegetables shall be washed before use. Stuffing, poultry, stuffed meats and poultry, and pork and pork products shall be thoroughly cooked before being served. Individual portions of food, once served to an occupant of the camp, shall not be served again; provided, that wrapped food which has not been unwrapped and which is wholesome may be re-served. Only such poisonous and toxic materials as required to maintain sanitary conditions and for sanitation purposes may be used or stored in food service establishments. Poisonous and toxic materials shall be identified and shall be used only in such manner and under such conditions as will not contaminate food or constitute a hazard to employees or camp occupants.

(continued)
Potentially hazardous food (shall) meet temperature requirements during storage, preparation, display, service and transportation. (1) All perishable food that is not potentially hazardous shall at least be stored in a cool, dry place. (2) All potentially hazardous food shall be kept at 40°F., or below, or at 140°F. or above except when being prepared or served. This period of preparation or service shall not exceed one hour.

Custards, cream fillings, or similar products which are prepared by hot or cold processes, and which are used as puddings or pastry fillings, shall be kept at temperatures either below 40°F. or above 140°F., except during necessary periods of preparation and service. All puddings and completed custard-filled and cream-filled pastries shall, unless served immediately following filling, be refrigerated at 40°F. or below promptly after preparation, and held at that temperature pending service.

Poultry and stuffing in poultry shall be heated throughout to a minimum temperature of 165°F., with no interruption of the initial cooking process.

Pork and pork products shall be thoroughly cooked to heat all parts of the meat to at least 170°F. to destroy Trichinae.

Hollandaise sauce which cannot be satisfactorily refrigerated, shall be discarded within two hours after preparation.

All potentially hazardous food, when placed on display for service, shall be kept hot or cold as required hereafter: If served hot, the temperature of such food shall be kept at 140°F. or above. If served cold, such food shall be displayed in or on a refrigerated facility which can maintain the product temperature at 40°F. or below.

Conveniently located and adequate refrigeration facilities, hot food storage and display facilities, and effective insulated facilities, shall be provided to assure the maintenance of all food at required temperatures during storage, preparation, display and service. Food and containers of food are so stored as to permit free circulation of air and in such a manner as to prevent contamination.

Each cold and hot storage facility used for the storage of perishable food in non-frozen state shall be provided with an indicating thermometer accurate to +3°F., located in the vicinity of the highest elevation for cold stored food, and of such type and so situated that the thermometer can be easily and readily observed for reading.

Frozen food shall be kept at 0°F. or below so as to remain frozen, except when being thawed for preparation or use. Potentially hazardous frozen food shall be thawed at refrigerator temperatures of 40°F. or below; or in a water-proof bag under potable running water 70°F. or below; or quick-thawed as part of the cooking process above 140°F. or in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous (continued)
FOOD SERVICE: Food Protection, Handling, Storage, and Refrigeration (continued)

Vermont
(continued)

cooking process or when the entire uninterrupted cooking process takes place in the microwave oven; or by any other method for which specific written permission is issued by the Health Department. Thawing at room temperature is prohibited.

All foods while being transported shall be protected against spoilage and contamination.

Unwrapped and potentially hazardous food shall not be re-served to a customer under any circumstances; Provided, that food which is packaged and sealed, other than potentially hazardous food, which is still wholesome and has not been unsealed, may be re-served.

Containers of food shall be stored at least nine (9) inches above the floor, on clean racks, dollies, or other clean surfaces, in such a manner as to be protected from splash and other contamination. Use of a cloth towel as a container cover is prohibited.

Food not subject to further washing or cooking before serving shall be stored in such a manner as to be protected against contamination from food requiring washing or cooking.

Wet storage of packaged food or any food or beverage is prohibited. All foods must be properly covered. Raw foods shall not be stored above prepared or ready-to-eat foods. Foods shall not be stored under unprotected drain, waste, or other pipes.

All raw fruits and vegetables shall be thoroughly washed before being cooked or served, with water meeting the requirements of Section 5-209, Water System. Cooked or ready-to-eat foods shall not be placed on the same surfaces as raw food unless the surface has been properly washed, rinsed and sanitized between operations. Potentially hazardous foods that were cooked and then refrigerated shall be heated rapidly to 140°F. or higher throughout before being placed in a hot food storage facility. Steam tables, bainmaries, warmers, and other hot food holding facilities are prohibited for the rapid heating of potentially hazardous foods.

All condiments, such as sugar, spices and food dressings, shall be served in dispensers or individually wrapped containers or packages.

Where unwrapped food to be served is placed on display in food service operations, it shall be protected against spoilage and contamination.

Food offered in individual portions obtained by customers through self-service openings in counter guards shall be wrapped.

All food while being stored, prepared, displayed, served or sold at food service establishments, or during transportation between such establishments, shall be protected from spoilage and contamination and shall not be adulterated in any manner.

Shell stock shall be identified with an official tag giving the name and certificate number of the original shell stock shipper and the kind and quantity of shell stock.

Fresh and frozen shucked oysters, clams, and mussels shall be packed in nonreturnable containers identified with the name and address of the packer, repacker, or distributor, and the certificate number of the packer or repacker preceded by the abbreviated name of the state. (continued)
Shucked shellfish shall be kept in the original container until used.

(Proper Labeling) applies to food which may be mistaken for non-food items that have been transferred from an original container to an acceptable container for preparation, storage, service, sale or transportation.

All perishable foods or drinks shall be refrigerated at or below a temperature of 45°F, except when being prepared or served. Refrigerator(s) shall be adequate in size, maintain a temperature at or below 45°F, and be kept clean and sanitary.

Prepared foods and foods served in the raw state shall be so stored as to be protected from dust, flies, vermin and other methods of contamination.

"The rules and regulations of The Board of Health governing Restaurants," Title 35, Chapter 3, Restaurants and Public Eating Places applicable sections would apply.

All food while being stored, prepared, displayed, served or transported shall be protected from contamination by dust, flies, rodents or other vermin, and unclean equipment, utensils and work surface.

All food shall be stored at such temperatures as will protect against spoilage. All potentially hazardous food liable to rapid food spoilage shall be continuously maintained at safe temperatures either below 40°F Fahrenheit or above 150°F Fahrenheit, except during necessary periods of preparation and service. These foods include, but are not limited to, all custard-filled and cream-filled pastries; milk and milk products; meat; fish, shellfish; gravy; poultry stuffing; and sauces, dressings and salads which contain meat, fish, eggs, milk or milk products.

Each cold storage facility used for the storage of perishable food in a nonfrozen state shall be maintained at a temperature of 40°F Fahrenheit or lower and shall be provided with an indicating thermometer accurate to ± 2 Fahrenheit. The thermometer shall be located in the warmest part of the facility in which food is stored, and be of such type and so situated that the thermometer can be easily read.

Stuffings, poultry, stuffed meats and pork products shall be thoroughly cooked before being served. Individual portions of food once served shall not be served again, except those prepackaged foods which have not been unwrapped and which are wholesome may be re-served.

All potentially hazardous food while on display must be kept at 40°F Fahrenheit or higher, in containers conducive to maintaining such temperatures.

All foods served raw not requiring peeling before consumption shall be thoroughly washed in potable water.

All foods when displayed for service shall be protected from flies, insects, rodents, dust, sneeze or cough spray and from handling. Where unwrapped food is placed on display for self-service it shall be protected against contamination by effective and easily cleanable counter-protector devices, sneeze guards, cabinets, display cases.
Food Protection, Handling, Storage, and Refrigeration (continued)

Wisconsin (continued)

- containers or other similar type of protective equipment.

- See Program Safety: Handling and Storage of Flammable Liquids, Poisons, and Chemicals
<table>
<thead>
<tr>
<th>State</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alaska</td>
<td>All milk, fluid milk products, ice cream, and other frozen desserts served shall be from approved sources. Grade A milk and milk products shall be served when available. Milk and fluid milk products shall be served in the individual original containers in which they were received from the distributor, or from a bulk container equipped with an approved dispensing device. Provided, that this requirement shall not apply to cream, which may be served from the original bottle or from a dispenser approved for such service. All milk, milk products, seafood, and frozen desserts served in such establishments shall meet the sanitary requirements of the Department of Health and Social Services.</td>
</tr>
<tr>
<td>Colorado</td>
<td>Only pasteurized milk from a source licensed by the Colorado Department of Public Health shall be used.</td>
</tr>
<tr>
<td>Maine</td>
<td>All milk shall be pasteurized. Milk dispensers and other milk serving vessels shall be of sanitary design and kept in sanitary condition. Dipping of milk is prohibited.</td>
</tr>
<tr>
<td>Michigan</td>
<td>See Food Service: Food Source</td>
</tr>
<tr>
<td>Minnesota</td>
<td>All milk shall be pasteurized. Milk for drinking shall be received in two-quart, quart, pint, or half-pint containers and shall be served from the original container, but where a milk dispenser of a design acceptable to the State Board of Health is used, cups and glasses may be filled directly from the dispenser. Pitchers or other non-drinking vessels shall not be filled from a dispenser and used for serving milk. When concentrated or powdered milk is used, it shall be mixed and handled in a sanitary manner. It shall be prepared immediately prior to the time it is to be consumed and only in the quantity needed for that one period of serving.</td>
</tr>
<tr>
<td>Nebraska</td>
<td>Only pasteurised Grade A milk and milk products, as defined by the State Department of Agriculture and Inspection, shall be used. Dairy products not included in definitions of Grade A shall meet standards of quality and established for such products by applicable state and local laws and regulations. Milk and fluid milk products shall be served in the individual original containers in which they were received from the distributor, or from a bulk container equipped with an approved dispensing device, or from one-quart containers packaged at a milk plant; provided, that this requirement shall not apply to cream, whipped cream or half and half which is consumed on the premises, and which may be served from the original container or from a dispenser approved for such service.</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>Milk and cream and mixed milk drinks supplied to camps shall have been produced and handled in accordance with the regulations governing, and shall conform to the requirements respecting composition, labeling and bacterial content. Only pasteurised milk and cream shall be used. Milk and milk products for drinking purposes shall be provided to the consumer in (a) an unopened, commercially filled package or (b) drawn</td>
</tr>
</tbody>
</table>

(continued)
FOOD SERVICE: Milk and Milk Products (continued)

New Hampshire (continued)
from a commercially filled container stored in a mechanically refrigerated bulk milk dispenser. Where a bulk dispenser for milk and milk products is not available and portions of less than one-half pint are required for mixed drinks, cereal, or dessert service, milk and milk products may be poured from a commercially filled container. Pitchers may be used to serve milk only when filled from (a) or (b) above. All milk served but not consumed may be returned to refrigeration but used only for cooking, cocoa, etc.

New Jersey
See Food Service: Food Source

New York
Only fluid milk and milk products that are pasteurized and obtained from sources that comply with laws relating to milk processing and labeling shall be used or served.

North Carolina
Only Grade A pasteurized fluid milk and fluid-milk products shall be used or served. Dry milk and milk products may be reconstituted in the summer camp if used for cooking purposes only. All milk and fluid-milk products for drinking purposes shall be served in the individual, original container in which they were packaged at the milk plant or from a bulk milk dispenser which has been approved by the Commission for Health Services; provided, that cream, whipped cream, or half-and-half may be transferred to individual service units from the original container of not more than one-half gallon capacity or from a dispenser approved for such service.

Milk and milk products shall be stored in a sanitary manner and shall be kept refrigerated at 45°F. or less, except when being served. Milk containers shall not be completely submerged in water. Bulk milk dispenser containers, as received from the distributor, shall be properly sealed, labeled with the name and grade of the contents and identity of the distributor, and only the outlet seal shall be broken in the summer camp.

Oregon
All milk, fluid milk products, ice cream, and other frozen desserts served shall be from sources which meet the requirements of ORS Chapter 621 and the administrative rules thereunder.

Vermont
Fluid milk and fluid milk products used or served in food service establishments shall be pasteurized. Dry milk and milk products may be reconstituted in the establishment if used for cooking purposes only. All milk and fluid-milk products for drinking purposes shall be served in the original container in which they packaged at the milk plant, or shall be served from a bulk milk dispenser approved by the Vermont Department of Agriculture. Milk products for tea or coffee may be served in small pitchers of eight fluid ounces or less, but must be washed, rinsed and sanitized prior to re-filling.

Virginia
All milk served at the camp shall be graded, and refrigerated at or below a temperature of 45°F. until used.

If available, only pasteurized milk should be served as a beverage and it should be served in the container in which it was originally bottled at the dairy plant.
West Virginia
All milk and fluid milk products furnished to the occupants of an organized camp shall be in compliance with the West Virginia State Board of Health Milk Regulations.

Wisconsin
Only milk and milk products which are certified by the department and meet the Grade "A" milk standards of the Wisconsin Department of Agriculture shall be served or used.

All milk, cream and other milk products shall be kept in the original containers in which delivered and under refrigeration until served or used. Dipping of milk is not permitted. No surfaces of bulk milk dispensers with which milk comes in contact, other than the delivery orifice, shall be accessible to manual contact, droplets, dust, or flies. The product container shall be cleaned, sanitized, filled and sealed only at a milk plant which is certified by the Department and meets the Grade "A" milk standards of the Wisconsin Department of Agriculture. Cream pitchers, if used, shall be provided with covers.
Food Service: Meal Planning and Nutritional Requirements (Including Special Diets)

Colorado

A beverage shall be served with each meal.
Menus shall be prepared in advance and kept on file.

Massachusetts

The operator of camps where food is prepared and/or served shall provide sufficient numbers of adequately trained personnel to plan, prepare and serve nutritionally adequate meals.

(A) Camps Serving Two or More Meals Per Day
The operator of all camps providing two or more meals per day with a daily census of more than twenty campers and operating for a period greater than two weeks shall:
(1) employ a qualified dietician to direct and supervise the food services; or
(2) contract in writing with a qualified dietician on a consultant basis for a minimum of eight hours for the first four-week period of operation or part thereof per calendar year, and for each additional four-week period or part thereof there shall be a minimum of four additional hours of consultation. Visits of the Qualified Dietician shall be of sufficient duration and frequency to provide consultation, evaluation and advice regarding food service personnel, menu planning, therapeutic diets, food service production, maintenance of records, food service employee training and sanitation. A written record shall be kept on file at the camp including dates, times, services rendered and recommendation made by the consultant.

(B) Camps Serving One or More Meals a Day
All camps with an average daily census of twenty campers or more operating for a period greater than two weeks and serving one or more meals daily, shall
(1) Have all menus approved and signed by a qualified dietician;
(2) Have menus planned and written at least two weeks in advance;
(3) Post current menus and keep on file copies of all menus used during the season;
(4) Insure that daily menus provide for a sufficient variety of foods and that no daily menu shall be repeated twice in one week.

Minimum Daily Food Requirements for Camps Providing Three Meals.
All camps with the exception of camps shall provide at least three meals per day that are nutritious and suited to the special needs of the campers.

(A) Foods shall be served that meet the most recently revised "Recommended Dietary Allowances" of the Food and Nutrition Board, National Academy of Sciences, National Research Council, adjusted for age, sex and activity. The only exception shall be by written medical direction.

(B) The minimum daily food allowance offered to each camper shall be based on the following:
(1) Milk—24 fluid ounces as a beverage or in food preparation.
(2) Protein—two or more two-ounce edible portions or its equivalent.
(3) Vegetables and Fruit—four or more servings per day including at least one serving of a fruit or vegetable high in ascorbic acid and a vegetable or fruit high in vitamin A at least every other day. Every effort should be made to incorporate (continued)
the use of fresh fruits and vegetables whenever possible. Fruit flavored beverages with or without vitamins added shall not be considered a fulfillment of these requirements and the use thereof discouraged.

(4) Bread or cereal—four or more servings of whole grain, enriched or restored.

Feeding:

(A) Adequate Staff and Equipment
All camps that accept physically, mentally, visually or emotionally handicapped campers shall provide sufficient numbers of adequately trained personnel and proper equipment to insure the campers are eating nutritionally adequate meals.

(B) Meals Shall Not Be Denied
No camper shall be denied a meal for any reason other than by written medical direction.

(C) Meals Shall Not Be Forced
Campers shall be encouraged to eat a well balanced diet, but no camper shall be forced or otherwise coerced to eat against his will.

Therapeutic Diets
All camps which serve meals and accept campers who are on medically prescribed diets, including but not limited to weight reduction, shall provide for such diets. All therapeutic diets shall:

(A) Be prescribed, dated (no earlier than two months before arrival at camp), and signed by a licensed physician;

(B) Be precise as to specific dietary requirements or limitations;

(C) Be planned, prepared and served with the consultation from a Qualified Dietician; and

(D) Meet, if possible, the "Recommended Dietary Allowances" of the Food and Nutrition Board, National Academy of Sciences, National Research Council.

Food provided by the camp shall be of sufficient quantity and nutritional quality to provide for the dietary needs of each child.

Menus shall be planned at least a week in advance and shall be dated as the week in use. The current week's menu should be posted in the food preparation area. Food substitutes shall be noted on the menus in writing. After use, the menus shall be kept on file for the period of the camping season.

A file of recipes, appropriate for the size of the camp and the age of the children, shall be maintained and used by personnel for the preparation of foods listed on the menus.

Meal times shall be scheduled to meet the children's needs and spaced so there are no excessively long periods without food. At least 3 meals shall be served each day in a resident, troop or travel camp.

See Food Service: Food Service Regulations/Kitchen and Food Preparation
Nebraska

All food service personnel shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment. Food service personnel shall wear hair nets or head covering.

Food service personnel shall not expectorate or use tobacco in any form in rooms in which food is stored, prepared, or served.

Adequate lockers or dressing rooms shall be provided for personnel in food service work.

New Hampshire

See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)--Accident and Illness Treatment and Prevention

New Jersey

Food provided by the camp shall be of sufficient quantity and nutritional quality to provide for the dietary needs of each child.

The current week's menu shall be posted in the food preparation area. Food substitutes shall be noted on the menus in writing. After use, the menus shall be kept on file for the period of the camping season.

Mealtimes shall be scheduled to meet the children's needs and spaced so there are no excessively long periods without food. At least three meals shall be provided each day in a resident camp.

Meals shall be prepared and served in an appetizing and sanitary manner. Meals shall be prepared as close to serving time as possible.

New York

Food of sufficient quantity and quality for the nutritional needs of each child shall be provided.
### Food Service: Equipment, Dishes and Utensils

#### Specifications for Equipment and Utensils

#### Alaska

All multi-use utensils and all show and display cases or windows, counters, shelves, tables, refrigerating equipment, sinks, and other equipment or utensils used in connection with the operation of a restaurant shall be so constructed as to be easily cleaned and shall be kept in good repair. Utensils containing or plated with cadmium or lead shall not be used: Provided, that solder containing lead may be used for jointing.

All equipment including display cases or windows, counters, shelves, tables, refrigerators, stoves, hoods, and sinks, shall be kept clean and free from dust, dirt, insects, and other contaminating material.

#### Connecticut

Facilities for dispensing foods or beverages shall meet the requirements of section 19-13-B42.

#### Michigan

See Food Service: Food Service Regulations/Kitchen and Food Preparation

#### Minnesota

All food service equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable, and durable, and shall be in good repair. The food contact surfaces of such equipment and utensils shall be non-toxic, corrosion-resistant, relatively non-absorbent, and easily accessible for cleaning. Equipment which meets the National Sanitation Foundation standards will comply with these provisions. All equipment shall be so installed and maintained as to facilitate the cleaning thereof, and of all adjacent areas.

#### Nebraska

All multi-use utensils, counters, shelves, tables, refrigerating equipment, sinks, dishwashing machines, stoves, hoods, mixers, meat grinders, and other equipment and utensils used in food operations shall be so constructed as to be easily cleaned and shall be maintained in good repair, and free of breaks, corrosions, open seams, cracked and chipped places. All surfaces of multi-use utensils with which food or drink comes into contact shall consist of smooth, non-toxic material which is not readily corrodiible. Utensils containing or plated with cadmium or lead shall not be used, provided that solder containing lead may be used for jointing. New equipment shall conform to applicable National Sanitation Foundation Standards.

#### New Hampshire

Where running water is available, the camp shall be provided with an ample supply of running hot water.

Following the last preceding use, all eating and drinking utensils, including cups, glasses, dishes, spoons, forks and knives, shall be cleansed by washing with use of a cleansing preparation in water of not less than 130°F. and then be exposed to live steam, dry sterilization, or be scalded by thorough drenching with water of not less than 170°F. (77°C.) at point of contact with dishes. Where hot water is used as the sanitizing agent for washing dishes, the temperature of the wash and rinse water shall be checked and recorded before and during washing. A proper thermometer shall be provided for this purpose in a convenient location.

In lieu of the foregoing, final disinfection may be affected by complete immersion of the article for not less than two minutes in (continued)
FOOD SERVICE: Equipment, Dishes and Utensils—
Specifications for Equipment and Utensils (continued)

New Hampshire (continued)

a cold chlorine solution which is renewed with such frequency that such disinfecting solution shall at all times contain not less than 100 parts per million of available chlorine. This treatment shall in all cases, follow the cleansing process and shall in no case be in lieu thereof or in combination therewith. Such other method of disinfecting may be employed as may be approved by the Department.

Following disinfection, the article should be set on a sanitary drain rack to drain. Draining on towels, cloth or flat surfaces is not permissible. The wiping of glasses with towels is deemed objectionable.

The bacteriologic content of such cleansed and disinfected article shall not exceed 100 organisms, as determined by the method of the American Public Health Association.

New York

(a) (1) All utensils and all show and display cases or windows, counters, shelves, tables, chairs, refrigerating equipment, sinks and other equipment or utensils shall be so constructed as to be cleaned easily, durable and shall be kept in good repair.

(2) Food-contact surfaces of such equipment and utensils shall be easily accessible for cleaning, non-toxic, corrosion-resistant and relatively non-absorbent.

(b) All equipment shall be designed, installed and operated in accordance with the criteria set forth by the National Sanitation Foundation, Automatic Merchandising Health-Industry Council, Baking Industry Sanitation Standards Committee, and the Committee for 3-A Sanitary Standards for Dairy Equipment or other nationally recognized testing laboratory or agency.

(c) Utensils containing or plated with cadmium, lead or zinc shall not be used, although solder containing lead may be used for jointing.

(d) All glassware, china, crockery, pottery and utensils or equipment of a similar character or coating shall be free from breaks, cracks and chipped places.

North Carolina

All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable, and shall be kept clean and in good repair; and the food-contact surfaces of such equipment and utensils shall, in addition, be easily accessible for cleaning, non-toxic, corrosion-resistant, relatively non-absorbent, and free of open crevices; provided, that hard maple or equivalent may be used for bakers' tables and cutting blocks and boards.

All single service articles shall be stored, handled, and dispensed in a sanitary manner, and shall be used only once.

All cloths used by chefs and other employees in the kitchen shall be clean.

Interpretation: Food Service equipment meeting National Sanitation Foundation Standards or equal complies with the design and construction requirements of this item. All equipment should be so installed and located as to permit easy access for cleaning.
Construction and Cleaning of Utensils and Equipment.

(a) All multi-use utensils and display cases or windows, counters, shelves, tables, refrigeration equipment, sinks, drainboards, dish tables, cutting boards and other equipment or utensils used in connection with the operation of an organizational camp shall be of easily cleanable material and shall be kept clean and in good repair.

(b) Utensils containing or plated with cadmium or lead shall not be used, provided, however, that silver solder containing less than 50 percent lead may be used for jointing.

(c) Containers with seams which are not sealed flush with the surface shall not be re-used. Single service containers or utensils shall not be re-used.

(d) Chipped, cracked, or crazed graniteware or enamelware shall not be used.

All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, cleanable and durable, and shall be in good repair; and the food-contact surfaces of such equipment and utensils shall, in addition, be easily accessible for cleaning, non-toxic, corrosion-resistant, and relatively non-absorbent; provided, that when approved by the Public Health Officer, exceptions may be made to the above material requirements for equipment such as cutting boards, blocks, bakers' tables, dining tables, and similar equipment.

All equipment should be installed and maintained as to facilitate cleaning thereof and of all adjacent areas.

Equipment in use at the time these regulations become effective which does not fully meet the above requirements may be continued in use if it is in good repair, capable of being maintained in a sanitary condition, and food-contact surfaces are non-toxic; provided, that it meets with the approval of the Public Health Officer.

Convenient and suitable utensils, such as forks, knives, tongs, spoons, scoops, or single-service plastic gloves, shall be used by the employees to minimize handling of all food. For self-service customers, similar implements shall be provided.

Dispensing scoops, spoons, and dippers, used in serving frozen dairy products shall be stored between uses either in an approved running-water dipper well or thoroughly washed, rinsed and sanitized after each use. Scoops, tongs or dippers for ice shall be properly stored to protect against contamination of the ice and the utensil. Other dispensing scoops or spoons used for serving food shall be stored in the food being cooked or washed, rinsed and sanitized between uses.

All equipment and utensils shall be so designed, of such material, and installed as to be smooth, easily cleanable, and durable and shall be in good repair. The food-contact surfaces of such equipment and utensils shall, in addition, be easily accessible for cleaning, non-toxic, corrosion resistant and relatively non-absorbent.
Specifications for Equipment and Utensils (continued)

Wisconsin

Equipment and utensil approval.
(a) All equipment or utensils shall meet applicable criteria of the department which include those of the National Sanitation Foundation and United States Public Health Service.
(b) All equipment and utensils shall be so designed and be of such material and workmanship as to be smooth, easily cleanable and durable; and the food-contact surfaces of equipment and utensils shall be non-toxic, corrosion resistant, relatively non-absorbent and easily accessible for cleaning.
(c) Equipment or utensils in use at the time of adoption of these regulations which do not fully meet the above requirements may be continued in use if they are in good repair, if capable of being maintained in a sanitary condition and if the food-contact surfaces are non-toxic.
(d) Equipment not suitable for use or not capable of being maintained in a sanitary condition shall be removed from the premises.

Equipment installation. All equipment shall be so installed as to facilitate the repair and the cleaning thereof and of all adjacent areas.

Utensil and equipment maintenance.
(a) All utensils and food-contact surfaces of equipment, exclusive of cooking surfaces of equipment, used in the preparation or serving of food or drink shall be thoroughly cleaned after each use.
(b) Cooking surfaces of equipment shall be cleaned at least once a day.
(c) All utensils and food-contact surfaces of equipment used in the preparation, service, display or storage of potentially hazardous food shall be thoroughly cleaned and sanitized prior to such use.
(d) Non-food-contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition.
(e) All multi-use utensils shall be maintained in a clean and sanitary condition and shall be cleaned and sanitized after each usage. Cracked, chipped or porous utensils or those with open seams shall be discarded.

Equipment and utensil storage.
(a) After cleaning and utensil use, all food-contact surfaces of equipment and all utensils shall be handled and stored so as to protect them from contamination.
(b) Utensils shall be stored on a clean, smooth and impervious surface in a clean dry place and, wherever practicable, utensils shall be covered or inverted.

Furnishings.
(a) All furnishings shall be designed for easy cleaning and shall be maintained in a clean and sanitary manner.
(b) Soiled linens shall be kept in containers used exclusively for such purpose.

Self-service openings in counter guards shall be so designed and arranged as to protect food from manual contact. All dispensing utensils shall be of sufficient length to prevent them from falling completely into the container of food.

Tongs, scoops or dispensers shall be used for handling and serving ice.
If multi-use utensils are used in the serving of food or drink, they shall be cleansed and disinfected in accordance with the provisions of this chapter.

All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively subjected to an approved bactericidal process after each usage. All multi-use utensils used in the preparation or serving of food and drink shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately following the day's operation. Drying cloths, if used, shall be clean and shall be used for no other purpose.

No article, polish, or other substance containing any cyanide preparation or other poisonous material shall be used for the cleaning or polishing of utensils.

After bactericidal treatment utensils shall be stored in a clean, dry place protected from flies, dust, and other contamination, and shall be handled in such a manner as to prevent contamination as far as practicable. Single-service utensils shall be purchased only in sanitary condition, shall be stored therein in a clean, dry place until used, and shall be handled in a sanitary manner.

All camps shall have adequate facilities for the cleaning and sanitizing of all multi-use utensils.

Where multi-use kitchen utensils are washed by hand, there shall be provided at least a two-compartment metal sink, with metal drainboards, and such sink shall be provided with hot and cold running water.

All multi-use kitchen utensils used in the preparation or serving of food or beverage shall be thoroughly cleaned after each usage or following each day's operations or as circumstances require.

Where single-service eating and drinking utensils are used exclusively, no facilities for dishwashing are required, except that if multi-use kitchen utensils are used, then at least, a two-compartment metal sink, equipped with hot and cold running water, and metal drainboards shall be required.

All multi-use eating and drinking utensils shall be thoroughly cleaned and subjected to an effective bactericidal process after each usage.

Where multi-use eating and drinking utensils are washed by hand, one (1) of the following facilities shall be provided for washing and sanitization:

1. A three-compartment metal sink with metal drainboards, where chemicals are used for sanitization.
2. A two-compartment metal sink with metal drainboards, where hot water is used for sanitization. The rinse compartment shall be equipped with heating facilities, so insulated or separated from the wash sink as to maintain the rinse water at not less than one hundred-eighty (180) degrees Fahrenheit.

(continued)
All multi-use eating and drinking utensils, when washed by hand in a three-compartment sink, shall be washed in hot water with an effective detergent until thoroughly clean. They shall then be rinsed in clear water before being immersed in a solution containing a bactericidal chemical for such time and in such concentration as shall be first approved and prescribed by the State Department; provided, that such process produces results equivalent to those produced by contact with a hypochlorite solution containing one hundred (100) parts per million of available chlorine for thirty (30) seconds.

All multi-use eating and drinking utensils, when washed by hand in a two-compartment sink, shall be washed in hot water with an effective detergent until thoroughly clean and then immersed for at least one-half (1/2) minute in hot water, at a temperature of at least one hundred-eighty (180) degrees Fahrenheit, as measured by a thermometer.

Other methods of bactericidal treatment may be used if approved by the State Department.

Where multi-use eating and drinking utensils are washed by machine, the machine shall be so designed, installed, and operated as to thoroughly clean and to provide an effective bactericidal rinse for all such utensils. All new spray-type machines which are designed for a hot-water bactericidal rinse shall conform to the Standard No. 3 of the National Sanitation Foundation, as amended April 1, 1965 and shall be installed and operated in accordance with such standard; or such machines shall be of a type, and shall be installed and operated, as approved by the State Department.

In all dishwashing operations, dishes shall be scraped or rinsed prior to dishwashing. Different methods or materials for washing or bactericidal rinsing of utensils may be used if approved by the State Department as providing results equivalent to those produced by the methods required by this article.

The local enforcing agency may test the adequacy of the bactericidal process by performing rim counts in accordance with methods approved by the State Department, and the average of such counts on eating and drinking utensils at all times after washing and before serving shall not exceed one hundred (100) colonies per utensil.
permits the complete immersion of the largest utensils to be washed and wire baskets or racks of dishes, and each compartment shall be supplied with hot and cold running water. There shall be a sufficient number of baskets to hold the dishes and utensils used during the peak load. The utensils and dishes shall be thoroughly washed in hot water containing a suitable soap or detergent in the first compartment, rinsed in clean water in the second compartment and immersed completely in clean water at a temperature of not lower than 170°F. for at least two minutes in the third compartment. The third compartment shall be properly equipped with a heating unit or other means to maintain the specified temperature while in use. A thermometer which will accurately measure the temperature of the water in the third compartment shall also be provided. Drain racks shall be a part of the three-compartment sink and adequate space shall be available for drainage. Dishes and utensils shall be air-dried.

(2) Mechanical. Water pressure in the lines supplying the wash and rinse sections of the dishwashing machine shall be maintained at a flow pressure of not less than 15 pounds per square inch, but not to exceed 25 pounds per square inch and the water shall be at a manifold temperature not lower than 180°F. The machines shall be equipped with thermometers which will accurately indicate the temperature of the wash and rinse water. New dishwashing machines shall conform to Standard Number 3 of the National Sanitation Foundation dated September 1956. Dishes and utensils shall be air-dried.

(3) Where equipment or utensils must be cleaned in place or where for other reasons the methods described in (1) and (2) are not feasible, other procedures that will provide equivalent cleaning and sanitizing shall be used.

In order to protect the clean dishes and utensils from contamination, storage space shall be provided.

**Nebraska**

All equipment, including counters, shelves, tables, cutting boards, meat blocks, refrigerators, stoves, hoods, sinks, dishwashing machines, and similar equipment shall be kept clean and free from dust, dirt, insects and other contaminating material.

All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively subjected to an approved bactericidal process after each usage.

All multi-use utensils used in the preparation and serving of food shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately following the day’s operation.

Drying cloths shall not be used.

No article, polish, or other substance containing any cyanide preparation or other poisonous material shall be used for the cleaning and polishing of utensils.

After bactericidal treatment utensils shall be stored in a clean, dry place protected from insects, dust, splash, overhead leakage, and other contamination. All utensils shall be stored at least 8 inches above the floor. Surfaces of container and utensils which come into contact with food shall not be touched by hand.
Food Service: Equipment, Dishes and Utensils—
Dishwashing and Sanitation (continued)

Nevada

Seg Food Service: Food Protection, Handling, Storage, and Refrigeration

New York

General.
(a) All eating or drinking utensils shall be thoroughly cleaned, rinsed and sanitized after each usage.

(b) All kitchen ware and food-contact surfaces of equipment used in the preparation or serving of food or drink and all multi-use food storage utensils, exclusive of cooking surfaces of equipment, shall be thoroughly cleaned after each use. Cooking surfaces of equipment shall be cleaned at least once a day.

(c) All utensils and food-contact surfaces of equipment used in the preparation or storage of potentially hazardous food shall be thoroughly cleaned, rinsed and sanitized prior to such use, except that food-contact surfaces of equipment or utensils which will be heated in the baking or cooking process of food preparation to above 140°F. shall not be required to be sanitized prior to usage. Non-food contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition. After cleaning and until use, all food-contact surfaces of equipment and utensils shall be so stored and handled as to be protected from contamination.

Dishes and food utensils shall be cleansed, washed and sanitized after each use and shall be handled and stored to prevent contamination.

Manual dishwashing.
(a) When manual dishwashing is employed, equipment and utensils shall be thoroughly washed in a warm detergent solution which is kept reasonably clean, and then shall be rinsed free of such solution. All eating and drinking utensils and, where required, the food-contact surfaces of all other equipment and utensils shall be sanitized by one of the following methods:

(1) (i) Immersion for at least one-half minute in clean hot water at a temperature of at least 170°F.

(ii) Thermometers accurate to ±3°F. shall be provided convenient to the sink to permit frequent checks of the water temperature.

(2) Immersion for a period of at least one minute in a sanitizing solution containing one of the following:

(i) At least 50 ppm of available chlorine at a temperature not less than 75°F.

(ii) At least 12.5 ppm of available iodine in a solution having a pH higher than 5.0 and a temperature of not less than 75°F.

(iii) Any other chemical-sanitizing agent which has been demonstrated to the satisfaction of the Department to be effective and nontoxic under use conditions, and for which a suitable field test is available. Such sanitizing agents, in use solutions, shall provide the equivalent bactericidal effect of a solution containing at least 50 ppm of available chlorine at a temperature not less than 75°F.

(3) Equipment too large or impractical to treat by the methods in paragraphs (1) or (2) of this subsection may be treated:

(i) with live steam from a hose, in the case of equipment in which steam can be confined;

(ii) by rinsing with boiling water; or

(continued)
(iii) by spraying or swabbing with a chemical sanitizing solution of at least twice the minimum strength required for the particular sanitizing solution when used for immersion sanitization.

(b) Public eating or drinking places shall conduct manual washing and sanitization of utensils only in three-compartment sinks, with the following exceptions and conditions:

(1) Licensing jurisdictions in which greater than 50% of the establishments are employing manual means of washing and sanitization of utensils and equipment do not have three-compartment sinks, shall submit for approval to the Department a plan for the orderly transition to effect compliance with the provisions of this subsection.

(2) Establishments where the only utensils to be washed are limited to spatulas, tongs and similar devices, and when the only equipment to be cleaned is stationary and does not require disassembly for proper cleaning, a one-compartment sink may be approved by the licensor for such purpose.

(3) At least a two-compartment sink shall be provided and used for washing kitchenware and equipment which does not require sanitization.

(c) Sinks used for manual washing and sanitizing operations shall be of adequate length, width and depth to permit the complete immersion of the equipment and utensils, and each compartment of such sinks shall be supplied with hot and cold running water.

(d) Where there is a need for a slop sink or device to discard liquid waste, such sink or device shall be provided in addition to the three-compartment sink. Cleaning wastes shall not be emptied into sinks used for the preparation of food or the cleaning and sanitizing of utensils.

(e) When hot water is used as the sanitizing agent in manual operations, dish baskets shall be of such design as to permit complete immersion of the utensils and equipment components being sanitized therein. The sink compartment used for the sanitization process shall be equipped with heating facilities which are capable of maintaining the temperature of the water at not less than 170°F.

Machine dishwashing.

(a) Dishwashing machines, including prewashing units, shall be designed, constructed, installed, maintained and operated so as to comply with the following criteria, where applicable:

(1) When chemicals are relied upon for sanitization, they shall be of a class or type approved by the Department, and shall be applied in such concentration and for such a period of time as to provide effective bactericidal treatment of the equipment and utensils.

(2) An easily readable thermometer shall be provided in each tank of the dishwashing machine which will indicate to an accuracy of ±3°F. the temperature of the water or solution therein. In addition, a thermometer of equal accuracy shall be provided which will indicate the temperature of the final rinse as it enters the manifold. All thermometers shall be so placed as to be easily read by the operator, and so located as not to be unduly exposed to breakage.

(3) The wash and final rinse cycles of all machines shall be automatically timed.

(4) The flow pressure of the final rinse water shall not be less than 15 or more than 25 pounds per square inch in the line at the machine.
(5) Appropriate connections shall be provided to enable the testing of the temperature and pressure of the final rinse water, and plumbing connections shall be located immediately adjacent to the supply side of the valve control in the line carrying the final rinse water to the dishwashing machine.

(6) When automatic cold water glass washers are employed for washing and sanitizing glasses the following provisions shall be met:
   (i) The washer shall be self-cleaning and sanitizing.
   (ii) All used water shall flow out of the washer immediately following use.
   (iii) The washer shall contain brushes or employ other effective means which will adequately clean both the inside and outside of the glass.
   (iv) The detergent-sanitizer used shall be one that is expressly for use in cold water glass washers and is effective.

(b) Any other type of machine, device, or facilities and procedures may be approved by the Department for cleaning or sanitizing equipment and utensils, if it can be readily established that such machine, device, or facilities and procedure will routinely render equipment and utensils clean to sight and touch and provide effective bactericidal treatment.

Facilities and methods for the cleaning and sanitizing of utensils and equipment shall comply with Item 13 of Section 6 of the Commission for Health Services Rules and Regulations Governing the Sanitation of Restaurants and Other Foodhandling Establishments.

All multi-use eating and drinking utensils shall be thoroughly cleaned and sanitized after each usage.

All kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces of equipment, used in preparation or serving of food or drink, and all food storage utensils, shall be thoroughly cleaned after each use. Cooking surfaces of equipment shall be cleaned at least once each day. All utensils and food-contact surfaces of equipment used in the preparation, service, display, or storage of potentially hazardous foods shall be cleaned and sanitized prior to each use. Non-food-contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition.

Necessary facilities shall be provided and used for the cleaning and sanitizing of utensils and equipment. All such utensils and equipment shall then be stored so as to drain dry, and be protected from splash, dust or contamination. In-place cleaning of fixed equipment shall be acceptable when found effective.

Cleaning and Microbicidal Treatment of Utensils.
(a) All utensils shall be effectively cleaned and sanitized by an approved microbicidal treatment after each usage.
   (i) If hand washing of utensils is practiced, a three-compartment sink with each compartment of sufficient size to allow total immersion of the largest multi-use utensil in each compartment is required. The first compartment shall be used for washing with a hot detergent solution; the second compartment shall be used for immersion in clean, 120 to 140 degree Fahrenheit...
water; and the third compartment shall contain a warm solution of sanitizer consisting of one of the following, in parts per million by weight as a minimum concentration determined by a suitable field test kit:

- A chlorine solution of 50 parts per million; or
- A chlorsaine solution of 100 parts per million; or
- An approved quaternary ammonium chloride solution of 100 parts per million; or
- An iodine type sanitizer of 12 parts per million; or
- An approved phosphoric-sulfonic acid sanitizer solution of 100 parts per million. Fresh solutions shall be prepared at double the minimum permissible concentration.

(ii) Utensils shall be totally immersed in each of the three vats and shall remain immersed for a minimum of two (2) minutes in the final sanitizing rinse. Sanitized dishes shall not be rinsed following the sanitizing process, nor towel dried. All solutions shall be changed as necessary to maintain cleanliness, temperature and chemical concentrations required by this section.

(b) In machine dishwashing, dishes shall:

(i) Be stacked in racks, trays, or conveyors so as to avoid overcrowding and so as to permit the wash and rinse waters to reach all surfaces of each article.

(ii) Have all food scraps removed from the surface by pre-rinsing or other mechanical means prior to washing.

(iii) Be subject to a spray of hot water reaching a minimum of 140 degrees Fahrenheit and containing sufficient detergent to effectively remove the soil, except that single temperature machines must reach a minimum wash temperature of 165 degrees Fahrenheit and chemical sanitizing machines must reach a minimum wash temperature of 140 degrees Fahrenheit.

(iv) The final sanitizing rinse shall be accomplished by:
- An effective hot water spray at 15-20 p.s.i. pressure and a temperature of at least 170 degrees Fahrenheit as measured at the dish rack; or
- An approved sanitizer of the approved concentration for that specific type of sanitizer for a minimum of ten (10) seconds.

(v) Towel drying is prohibited. A chemical drying agent is to be used in the final rinse if it is a U. S. Food and Drug Administration approved food additive and used at the approved concentration in compliance with Title 20 Code of Federal Regulation, Chapter I, Section 1 to 129.

(vi) The machine shall be designed, fabricated, installed and maintained so as to be easily cleanable and capable of:
- Effectively removing soil, sanitizing the utensils;
- Maintaining water temperatures as required in subsection (iii) and (iv);
- Skimming, straining and changing water frequently enough to maintain the water in a clean condition, accurately indicating both the wash and rinse water temperatures and pressure.

(c) No substance, article or chemical compound containing a highly toxic material or imparting a toxic or harmful nature to a utensil shall be used for polishing or cleaning of equipment or utensils.

Storage and Handling of Utensils and Equipment. After microbicidal treatment, utensils shall be stored in a clean, dry place, protected from insects, dust and other contamination, and shall be handled in such a way to prevent contamination.
Tennessee

All eating and drinking utensils shall be thoroughly cleaned and sanitized after each use as outlined in the 1962 edition of the U. S. Public Health Service Food Service Sanitation Manual, or by such other method that may be approved by the Public Health Officer.

All kitchenware and food-contact surfaces of equipment used in the preparation or serving of food or drink and all food storage utensils shall be thoroughly cleaned after each use. Cooking surfaces of equipment shall be cleaned at least once a day. All utensils and food-contact surfaces of equipment used in the preparation, service, display, or storage of potentially-hazardous food shall be thoroughly cleaned and sanitized prior to each use. Non-food-contact surfaces shall be cleaned at such intervals as to keep them in a clean and sanitary condition.

All equipment and utensils shall be cleaned, sanitized, handled, and stored as outlined in the 1962 edition of the U. S. Public Health Service Food Service Sanitation Manual or by such other method as may be approved by the Public Health Officer.

See Food Service: Food Service Personnel

Utah

All multiple use eating or drinking utensils provided for use by guests shall be washed and sanitized as prescribed by the Director.

Vermont

A three-compartment sink or acceptable automatic dishwasher shall be required for washing of tableware.

Manual Dishwashing Facilities. (1) A three-compartment sink shall be provided and used wherever washing and sanitization of tableware are conducted manually: Provided, that establishments where the only utensils to be washed are limited to spatulas, tongs, and similar devices, at least a two-compartment sink shall be provided and used for washing kitchenware and utensils which do not require sanitization. (2) Sinks used for manual dishwashing and sanitizing operations shall be of adequate length, width, and depth to permit at least one half immersion of the largest utensil used in preparing and serving food, and each compartment of such sinks shall be supplied with hot and cold running water. (3) Dish tables and drainboards, of adequate size for proper handling of soiled utensils prior to washing and for cleaned utensils following rinsing or sanitization, shall be provided, and shall be so located or constructed as not to interfere with the proper use of the dishwashing facilities. (4) Sinks, dish tables, and drainboards shall be constructed of galvanized metal or better, suitably reinforced, of such thickness and design as to resist denting and buckling, and sloped so as to be self-draining.

Automatic Dishwashing Facilities. (1) Dishwashing machines shall be of such materials and so designed and constructed as to be easily cleanable, and shall be capable of rendering all surfaces of equipment and utensils clean to sight and touch, and sanitized. (2) When spray-type dishwashing machines are used, the following additional requirements shall be met: (a) Wash water shall be kept reasonably clean. (b) The flow pressure shall be not less than 15 or more than 25 pounds per square inch on the rinse-water line at the machine. A suitable gauge shall be provided on the upstream side of the final rinse sprays to permit checking the operating flow pressure of the final rinse water.

(continued)
FOOD SERVICE: Equipment, Dishes and Utensils--
Dishwashing and Sanitation (continued)

Vermont
(continued)

If the above water pressure requirements cannot be met with existing line pressure, a pressure regulator or pump, whichever is necessary, shall be installed on the rinse-water line. (3) Jets, nozzles, and all other parts of each machine shall be maintained free of chemical deposits, debris, and other soil. (4) Automatic detergent dispensers, if used, shall be kept in proper operating condition. (5) Conveyors shall be accurately regulated in accordance with the manufacturer's operating recommendations to assure proper exposure of utensils and equipment during washing, rinsing, and sanitizing procedures.

Cool water drinking glass washing devices must receive Health Department approval prior to use in the state.

Thermometers and chemical kits provided. Manual dishwashing: (1) When hot water is used as the sanitizing agent in manual operations, thermometers accurate to +3°F. shall be provided convenient to the sink to permit frequent checks of the water temperature. (2) Chemical test kits or other suitable detection devices that accurately measure the parts per million concentration of the sanitizing solution shall be provided and used. (3) Dish baskets shall be of such design as to permit complete immersion of the utensils and equipment components being sanitized therein.

Automatic dishwashing: (1) An easily readable thermometer shall be provided in each tank of the dishwashing machine which will indicate to an accuracy of +3°F. the temperature of the water or solution therein. (2) In addition, a thermometer of equal accuracy shall be provided which will indicate the temperature of the sanitizing rinse water as it enters the manifold.

All eating and drinking utensils, kitchenware and food-contact surfaces of equipment, used in the preparation or serving of food or drink and all food-storage utensils, shall be thoroughly washed, rinsed and sanitized after each use. Non-food-contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition.

After cleaning and until use, all food-contact surfaces of equipment and utensils shall be so stored and handled as to be protected from contamination.

Prior to washing, all equipment and utensils shall be preflushed or prescraped and, when necessary, presoaked to remove gross food particles and soil.

Manual dishwashing: (1) Wash water temperature must be at least 110°F. and clean. (2) Rinse water temperature must be at least 110°F. and clean. (3) Effective concentration of washing detergent must be maintained in accordance with the manufacturer's recommendations.

Automatic dishwashing: (1) Wash water temperature must be maintained for the various types of machines as described below and shall be kept clean. (2) Intermediate rinse water must be maintained at a minimum of 100°F. and kept clean. (3) Effective concentration of washing detergent must be maintained in accordance with the manufacturer's recommendations. (4) When immersion-type dishwashing machine is employed for equipment and utensil washing and sanitizing, the applicable requirements pertaining to manual dishwashing shall be met: Provided, that a two-compartment system shall be deemed adequate when the temperature of the wash water is maintained at or above 140°F. (5) In a single tank conveyor machine, the wash-water temperature shall be at least 140°F. (6) In all other types of automatic dishwashers (continued)
the wash water temperature shall be at least 140°F. The sanitizing rinse shall be clean. Hot water, if used for sanitizing, shall be of the proper temperature.

Chemical sanitizers, in use solutions, shall provide the equivalent bactericidal effect of a solution containing at least 50 ppm of available chlorine at a temperature of not less than 75°F.

Chemicals utilized for sanitization shall be used in accordance with the manufacturer's recommendations.

Any chemical-sanitizing agent which has been demonstrated to the satisfaction of the Health Department to be effective and non-toxic under use conditions, and for which a suitable field test is available, shall be permitted.

A test kit must be used to assure that chemical sanitizers are being applied at proper strengths.

Effectiveness of dishwashing and sanitizing may be determined by the Health Department by the laboratory analysis of sample swabs. The average bacteria plate count per dish, glass or utensil shall not exceed 100.

Manual. Immersion for at least one-half minute in clean hot water maintained at a temperature of at least 180°F. Immersion for a period of at least one minute in a sanitizing solution containing: (a) At least 50 ppm of available chlorine at a temperature of not less than 75°F.; or (b) At least 12.5 ppm of available iodine in a solution having a pH not higher than 5.0 and a temperature of not less than 75°F.

All tableware should be air dried.

Sanitization—Automatic:

Hot Water

(a) Single-tank, stationary-rack, dual-temperature machine:
- Wash Temperature minimum of 140°F.
- Final Rinse Temperature minimum of 180°F.

(b) Single-tank, conveyor machine:
- Wash Temperature minimum of 140°F.
- Final Rinse Temperature minimum of 180°F.

(c) Multiple-tank, conveyor machine:
- Wash Temperature minimum of 140°F.
- Pumped Rinse Temperature minimum of 160°F.
- Final Rinse Temperature minimum of 180°F.

(d) Single-tank, pot, pan, and utensil washer (either stationary or moving-rack):
- Wash Temperature minimum of 140°F.
- Final Rinse Temperature minimum of 180°F.

Chemical Spray for a period of at least one minute in a sanitizing solution containing: At least 50 ppm of available chlorine at a temperature of not less than 75°F.; or at least 12.5 ppm of available iodine in a solution having a pH not higher than 5.0 and a temperature of not less than 75°F.

Cloths used by food service personnel, shall be clean, and any such cloths used for wiping kitchenware surfaces shall be used for no other purpose.

(continued)
Equipment and Utensil Cleanliness: (1) After each usage, all tableware, kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces, used in the preparation, serving, display or storage of food, shall be thoroughly clean to sight and touch. (2) The cooking surfaces of grills, griddles, and similar cooking devices shall be cleaned at least once a day, and shall be free of encrusted grease deposits and other soil. (3) Detergents and abrasives shall be rinsed off food-contact surfaces.

All tableware, kitchenware and food-contact surfaces shall, after being rinsed, be sanitized. A spoon or other utensil, once used for tasting food, shall not be reused until it has been cleaned and sanitized.

Non-food-contact surfaces of all equipment used in the operation of a food service establishment, including tables, counters, shelves, mixers, grinders, slicers, hoods, and fans, shall be cleaned at such frequency as is necessary to be free of accumulations of dust, dirt, food particles and other debris.

Food-contact surfaces of all cleaned and sanitized equipment and utensils shall be handled in such a manner so as to be protected from contamination.

Handling Tableware: (1) Clean spoons, knives and forks shall be touched only by their handles. (2) Clean cups, glasses, plates and bowls shall be handled so that hands do not make contact with inside or lip-contact surfaces.

Portable equipment and utensils: (1) Cleaned and sanitized portable equipment and utensils shall be stored in a clean, dry location, and suitable space and facilities shall be provided for such storage so that food-contact surfaces are protected from splash, dust, and other contaminants. (2) The food-contact surfaces of fixed equipment shall also be protected from splash, dust, and other contaminants. (3) All tableware not in use shall be properly stored. Cups, saucers, drinking glasses, dinner plates, bowls, dessert dishes, knives, forks and spoons may be stored on the tables, but not during cleaning operations, and the glasses, cups and dinner plates must be inverted unless food will be served within two hours. (4) Utensils shall be air dried before being stored, or shall be stored in a self-draining position on suitably located hooks or racks constructed of corrosion-resistant material. (5) Wherever practicable, stored containers and utensils shall be covered and inverted. (6) Facilities for storage of tableware shall be provided and shall be designed and maintained to present the handle to the employee or customer.

See Site and Facilities: Facilities Design—Site and Facilities Design
See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas

Virginia

Adequate facilities shall be provided and maintained for the washing, rinsing and bactericidal treatment of all eating and drinking utensils, each to be a separate and distinct operation. Adequate facilities for heating water for cleaning must be provided. An approved detergent must be used.

One of the following methods of bactericidal treatment must be used. After washing and rinsing utensils must be submerged in hot water at
FOOD SERVICE: Equipment, Dishes and Utensils—
Dishwashing and Sanitation (continued)

Virginia

(continued)

170°F. or more, for at least two minutes, or submerged in an approved solution of proper strength for at least two minutes.

All utensils used in the preparation, cooking or serving of food or drink shall be thoroughly cleaned after each use and stored so as to be kept clean and free from dust, dirt, insects, and other contaminating agents.

Wisconsin

Prewash. Prewashing shall be an integral part of manual and mechanical utensil washing operations. All eating and drinking utensils shall be washed and sanitized immediately after use.

Manual cleaning. An existing 2-compartment sink for manual dishwashing in use at the time of adoption of this regulation is permitted. Three sinks for washing, rinsing and sanitizing utensils, with adequate drainboards are required at all new installations and at the time of replacing sinks at existing camps. In addition, a single-compartment sink may also be used for liquid waste disposal, counter cloth washing and as an employees' handwashing facility if the utensil washing area is in the food preparation or serving room. The size of each sink compartment shall be adequate to permit immersion of at least 50% of the largest utensil used. The utensils shall be washed in water having a minimum temperature of 110° Fahrenheit, containing an adequate amount of an effective soap or detergent. Water shall be kept clean by changing it frequently. Following washing, all utensils shall be rinsed in clean water to remove soap or detergent.

Note: Persons with heat sensitive hands should use protective gloves.

Following manual dishwashing and rinsing, all utensils shall be sanitized by either of the following two methods: (1) Submerge for 30 seconds in clean water continuously maintained at a temperature of 170°F. Fahrenheit or more. A thermometer with an accuracy of ±2°F. Fahrenheit must be installed in the final rinse compartment. (2) Submerge for at least 2 minutes in a hypochlorite solution, with a chlorine concentration of at least 100 parts per million, or other approved sanitizing solutions if used at the concentration at which tested and approved by the department.

All sanitizing solutions shall be prepared fresh after each meal period and changed as often as necessary to keep sanitizing solutions clean. Soaps, water softeners, washing compounds and detergents shall not be added to sanitizing solutions. Utensils shall be racked in baskets so that all surfaces will be reached by the sanitizing solution while submerged, and after sanitizing be placed on a rack or drainboard to air dry.

Mechanical cleaning. Utensils shall be stacked in racks or trays so as to avoid overcrowding and in such manner as to assure complete washing contact of all surfaces of each article. The wash water temperature shall be held at from 130° to 150° Fahrenheit. The utensils shall be in the washing section for at least 20 seconds. A detergent shall be used in all utensil washing machines. All new mechanical washing machines shall have an automatic detergent dispenser except if of such design that the installation is physical impossible. Sanitizing shall be accomplished by either of the following 2 methods: (1) For sanitizing in a spray type machine, dishes shall be subjected to a rinse period of at least 10 seconds at a temperature in the supply (continued)
line at the machine of at least 180° Fahrenheit. (2) For sanitizing in an immersion tank-type machine, dishes shall be submerged for at least 30 seconds with the water continuously maintained at a minimum temperature of 170° Fahrenheit. There shall be a constant change of water through the inlet and overflow.

On all new installations, a smooth-end type sampling tap shall be provided in the sanitizing rinse line of all spray type dishwashing machines.

On all new installations of spray type mechanical dishwasher, a pressure gauge shall be installed in the rinse line on the machine side of the final rinse valve or any other plumbing fitting in the line. The pressure shall be maintained between 8 to 12 pounds per square inch. Temperature gauges shall be located in the wash compartment of all mechanical dishwashers and in the rinse water line of a spray type mechanical dishwasher or in the rinse tank of an immersion type dishwasher. The temperature gauges shall be readily visible, fast acting and accurate to ±2° Fahrenheit.

Drying of utensils. All utensils shall be air dried in racks, baskets, or on drainboards, except large cooking vessels may be dried in another manner providing contamination does not occur.

Washing Aids. All dishwashing aids such as brushes, dish mops and dish cloths shall be maintained in a clean and sanitary condition.
<table>
<thead>
<tr>
<th><strong>FOOD SERVICE: Equipment, Dishes and Utensils—</strong>&lt;br&gt;<strong>Single Service Articles</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>Alaska</strong>&lt;br&gt;Single-service eating and drinking utensils shall be used where it is not feasible to properly cleanse and use multi-use utensils. Single-service containers shall be used only once.</td>
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<tr>
<td><strong>Arizona</strong>&lt;br&gt;See Sanitation: Safe Water Supply and Safe Ice Supply</td>
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<tr>
<td><strong>Nebraska</strong>&lt;br&gt;Single-service utensils shall be purchased only in sanitary containers, shall be stored therein in a clean, dry place until used, and shall be handled in a sanitary manner. Individually wrapped straws shall be used. Single-service containers shall be used only once.</td>
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<tr>
<td><strong>Oregon</strong>&lt;br&gt;Paper cups, plates, forks, spoons, straws, and other single-service containers and utensils shall be purchased in sanitary cartons and stored therein in a clean dry place until used. These articles shall be handled in a sanitary manner. Individually wrapped straws shall be required unless a sanitary dispenser is used.</td>
</tr>
<tr>
<td><strong>Tennessee</strong>&lt;br&gt;All single-service articles shall be stored, handled, and dispensed in a sanitary manner and shall be used only once. Food service establishments which do not have adequate and effective facilities for cleaning and sanitising utensils shall use single-service articles. Single-service articles shall be made from non-toxic materials.</td>
</tr>
<tr>
<td><strong>Vermont</strong>&lt;br&gt;Food service establishments which do not have adequate and effective facilities for cleaning and sanitising utensils shall use single-service articles. Single-service articles shall be stored in closed cartons or containers which protect them from contamination. Such articles shall be handled and dispensed in such a manner as to prevent contamination of surfaces which may come into contact with food or with the mouth of the user. Single-service articles shall be used only once.</td>
</tr>
<tr>
<td><strong>Wisconsin</strong>&lt;br&gt;Single-service items.&lt;br&gt;(a) Single-service utensils such as paper plates, cups and straws shall be stored in the original wrapper until used.&lt;br&gt;(b) When straws are used they shall be furnished in the original individual unopened wrapper or, if unwrapped, served by means of an approved dispensing device.&lt;br&gt;(c) Single-service utensils and food containers shall not be reused and shall be made from non-toxic materials.</td>
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</table>
Adequate and convenient handwashing facilities shall be provided, including hot and cold water, soap, and approved sanitary towels. The use of a common towel is prohibited. No employee shall resume work after using the toilet room without first washing his hands.

All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils, or equipment. Employees shall not expectorate or use tobacco in any form in rooms in which food is prepared.

No person suffering from any disease transmissible by contact or through food or drink or who is a carrier of the germ of such disease shall be employed in any capacity.

Adequate and satisfactory toilet and handwashing facilities shall be readily accessible to employees. No person engaged in the handling or serving of food or drink shall return to his work, after using the toilet, without first thoroughly washing his hands.

All cloth used by waiters, chefs, and other employees shall be clean.

See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register and Reports (Including Reporting Outbreaks of Communicable Disease)

See Sanitation: Toilet Facilities

See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas

Personnel and children should wash their hands after going to the toilet and before handling food. Common drinking cups and towels can transmit disease and are prohibited by State Law.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

All employees shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to good hygienic practices while on duty.

All food service personnel preparing, serving, or handling food shall wear clean, washable outer garments or other clean uniforms and shall keep their hands clean at all times while engaged in handling food, beverage, or utensils.

Food service personnel shall wear hair nets, caps, headbands or other coverings which confine the hair. Wherever practical, personnel serving food shall use tongs or other implements rather than their hands. The use of tobacco in any form by any person while handling or serving food, beverage, or utensils is prohibited.

A room or enclosure, separated from toilets or any food storage or food preparation area, shall be provided where employees may change and store their outer garments. (No employee shall dress or undress or store his clothing in any Food Service Area.)

See Sanitation: Toilet Facilities

See Sanitation: Bathing, Handwashing, and Laundry

(continued)
FOOD SERVICE: Food Service Personnel (continued)

California (continued)
See Personal Health, First Aid, and Medical Services: Screening (On Site and Exclusion of Communicable Disease)
See Enforcement: Conditions Warranting Immediate Closure or License Removal

Colorado
See Personnel: Counselor's Qualifications and Training

Michigan
See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas

Minnesota
All persons shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment. No person shall resume work after visiting the toilet without first thoroughly washing his hands. Separate hand-washing facilities with hot and cold water, soap, and approved sanitary towels or other approved hand-drying devices shall be provided for use of the kitchen and food service personnel in the food service area. No person shall expectorate or use tobacco in any form in rooms in which food is prepared. No person who has, or is a carrier of, a communicable disease, or who has infected sores or wounds, shall engage in the handling, preparation or serving of food and drink, nor shall any person so affected be delegated duties that could cause his disease to be communicated to other camp occupants or visitors.

See Sanitation: Bathing, Handwashing, and Laundry
See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas

New Hampshire
No person concerning whom there is ground for suspecting the harboring of a communicable disease shall engage in food handling unless and until a competent examination shall have demonstrated the absence of such disease. While such an examination is not required by the Commission as a prerequisite for employment, camp managements will exercise their own discretion in this respect.

New York
Employees with diseases.
(a) No employee with any disease in a communicable form or who is a carrier of such disease, shall work in any public eating or drinking place in any capacity which brings him into contact with the production, handling, storage or transportation of food or equipment used in public eating or drinking places.
(b) No proprietor shall employ in any such capacity any such person, or any person suspected of having any disease in a communicable form, or of being a carrier of such disease.
(c) Any employee who has a discharging or infected wound, sore or lesion on hands, arms or any exposed portion of the body, shall be excluded from those operations which will bring him into contact with food, beverages, utensils or equipment used in public eating or drinking places.

Cleanliness.
(a) All employees shall wear clean outer garments, maintain a high degree of personal cleanliness and conform to hygienic practices while on duty. They shall wash their hands thoroughly in an approved handwashing facility before starting work, and as often

(continued)
New York (continued)

as may be necessary to remove soil and contamination. No employee shall resume work after visiting the toilet room without washing his hands with soap and warm water.

(b) Hair nets, caps or other effective hair covering shall be used by employees engaged in the preparation and service of food or washing of utensils and equipment to keep hair from food and food-contact surfaces.

(c) Persons engaged in the preparation, handling or service of food shall not use tobacco in any form while in equipment and utensil washing, food preparation or food serving areas. However, designated locations in such areas may be approved by the licensor for smoking, where no contamination hazards will result.

(d) Handwashing facilities for food handlers shall include tempered water, soap and towels.

North Carolina

No person who has a contagious or infectious disease shall be allowed to work in the establishment. It shall be the responsibility of the camp director to require such inspections and tests as often as necessary to safeguard the health of campers and other employees. All employees shall wear clean clothing, and shall keep their hands clean at all times while handling food, drink, utensils or equipment. Kitchen employees shall not smoke or use tobacco in any form while engaged in food-handling operations. Kitchen employees shall wear caps, hair nets or headbands in order to prevent hair from getting into the food.

Oregon

Personal Hygiene.

(a) All food handlers shall wear clean outer garments and shall conform to a high degree of personal cleanliness, grooming and hygienic practices at all times while engaged in preparing or serving food and drink, or washing and storing utensils and equipment.

(b) All food handlers shall wash their hands thoroughly before starting work, after using the toilet, and as often as necessary to remove soil and contamination.

(c) Food handlers shall not spit or use tobacco in any form behind the serving counter or in rooms in which food is prepared.

(d) No person who is affected with or is a carrier of a communicable disease transmissible via food shall work in any organizational camp food service operation.

Lavatory Facilities.

(a) Adequate, convenient, clean handwashing facilities for all food handlers shall be provided, including hot and cold running water, soap, and approved sanitary towels.

(b) The use of a common towel is prohibited.

(c) No employee shall resume work after using the toilet room without first washing his/her hands.

Tennessee

Adequate facilities shall be provided for the orderly storage of employee's clothing and personal belongings. Where employees routinely change clothes within the establishment, one or more dressing rooms or designated areas shall be provided for this purpose. Such designated areas shall be located outside of the food preparation, storage, and serving areas and the utensil washing and storage areas; provided, that when approved by the Public Health Officer, such an area may be located in a storage room where only packaged food is stored. Dressing rooms shall be kept clean and orderly at all times.

(continued)
No person while affected with any disease in a communicable form, or while a carrier of such disease, or while affected with boils, infected wounds, acne, sores, or an acute respiratory infection shall work in any area of a food service establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces with pathogenic organisms or transmitting disease to other individuals; and no person known to or suspected of being affected with any such disease or condition shall be employed in such an area or capacity. If the manager or person in charge of the establishment has reason to suspect that any employee has contracted any disease in a communicable form or has become a carrier of such diseases, he shall notify the Public Health Officer immediately.

All employees shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to good hygiene practices while on duty.

In each organized camp in which food preparation and food service is conducted, at least one qualified person shall be designated by the camp manager to supervise all food service operations in compliance with recommended guidelines of the Tennessee Department of Public Health and authority shall be given to said person to execute or have executed any and all corrections of deficiencies in the kitchen operation as directed by the Public Health Officer.

No person who is infected with any disease in a communicable form that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has gastrointestinal symptoms, sore throat, or an infected wound, boil or lesion of the arm, hand or other exposed part of the body, shall handle food, drink, utensils or equipment. The placard entitled, "Sanitation Guide," as provided by the Health Department, or equivalent, shall be posted in each food preparation area. Employees shall maintain a high degree of personal cleanliness and shall conform to acceptable hygienic practices during all work periods.

Any person who is knowingly infected with a communicable disease, or who is a carrier of a communicable disease, or who shows outward signs of an infection shall not be permitted to handle food, drink, utensils or equipment or serve food. It shall be the responsibility of the food service manager to remove such sick or infected persons from food service employ until that person is free of the communicable disease or infection.

All food service employees shall thoroughly wash their hands and arms with soap and warm water before starting work, and shall wash hands during work hours as often as may be required to remove soil and contamination, as well as after visiting the toilet room and shall maintain clean hands while preparing food and handling food contact surfaces.

Employees shall consume food only in designated dining areas. An area shall not be designated as a dining area if consuming food there might result in contamination of other food, equipment, utensils, or other items needing protection.

Employees shall not smoke while engaged in food preparation or service, or while in food preparation or equipment and utensil washing areas. Designated smoking locations near such areas may be approved by the Health Department.

(continued)
FOOD SERVICE: Food Service Personnel (continued)

Vermont
(continued)

All food service employees who primarily work in the kitchen shall wear clean uniforms or clean bib-type aprons. Employees shall use effective hair restraints where necessary to prevent contamination of food, food contact surfaces, to reduce hand-to-hair contact, and keeping hair out of the field of vision.

Adequate facilities shall be provided for the orderly storage of employees clothing and personal belongings. (1) A storage area shall be provided for the orderly storage of employees clothing and personal belongings. (2) Dressing rooms or designated areas shall be provided when, as a routine procedure, employees change clothing within the establishment. Such designated areas shall be located outside of food-preparation storage, serving, utensil-washing and food-storage areas. Provided, That the Health Department may approve such an area in a storage room where only completely packaged food is stored. Dressing rooms, when provided, or areas designated for employee belongings, shall be kept in a clean and neat condition.

Powers and Duties of State Board of Health. The board may require a person proposing to work or working in an establishment subject to the provisions of this subchapter, to undergo a physical examination for the purpose of ascertaining whether such person is affected with any contagious, infectious or other disease or physical ailment, which may render his employment detrimental to the public health. The examination shall be made at the time and pursuant to conditions which shall be prescribed by the board. A person who refuses to submit to such examination shall not work or be required, permitted or suffered to work in any such establishment.

Virginia

See Sanitation: Bathing, Handwashing, and Laundry

Wisconsin

See Personal Health, First Aid, and Medical Services: Screening (On Site and Exclusion of Communicable Disease)

See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations

See Sanitation: Bathing, Handwashing, and Laundry
VII. TRANSPORTATION

Condition of Camp Vehicle(s) and Trailers
Fire, First Aid, and Emergency Equipment
Camper and Staff Transportation
Supervision
Qualifications of Driver
Liability Insurance
Camp Parking and Traffic Control
TRANSPORTATION: Condition of Camp Vehicle(s) and Trailers

Connecticut

Vehicles used for the transport of campers both on and off the camping premises shall have a motor vehicles safety sticker for the current year and shall be licensed including, if necessary, licensure for their specific use.

Maine

All transportation equipment shall be maintained in safe operating condition and shall meet all safety tests required by the laws of the State of Maine and the ordinances of the municipality in which the camp operates. Every camp shall carry on a continuous program of safety transportation education for its campers and staff.

Massachusetts

Vehicles to be Maintained. Any motor vehicle having permanent seating accommodations for, and carrying nine or more persons in addition to the operator used for the transportation of children enrolled in a camp or recreation program shall be classified as a school bus. All vehicles classified as "School Bus" and used for the transportation of campers and staff shall:

(A) Comply with the insurance requirements as stated in Chapter 40, Section 4 of the General Laws.
(B) Display a current valid inspection sticker.
(C) Display a current valid school bus inspection sticker.
(D) Maintain all appropriate school bus equipment, as set forth in the Rules and Regulations of the Massachusetts Registry of Motor Vehicles.

Requirements for Use of Trailer.

(A) Auxiliary Brakes
Trailers whose loaded weight when added to the GVW of the towing vehicle exceeds normal braking ability of that vehicle, shall be equipped with auxiliary brakes.

(B) Design Requirements
Trailers shall be designed and equipped to prevent sway or other influence(s) that significantly affect the control of the towing vehicle.

(C) Gross Vehicle Weight
The GVW of towed trailers shall exceed by at least 10 percent the load being carried.

(D) Periodic Inspections
Periodic inspection schedules for trailer underpinnings, brakes, and hitches shall be documented and maintained.

Michigan

A vehicle in good running condition shall be available at all times for use in emergency situations.

A vehicle used for transporting children shall be capable of passing the department of state police vehicle inspection.

Mississippi

All camp vehicles shall be maintained in safe operating condition.

A state inspection sticker shall be exhibited on vehicles transporting campers.

Trailers whose loaded weight when added to the GVW of the towing vehicle exceed the normal braking ability of that vehicle, shall be equipped with auxiliary brakes.

(continued)
### TRANSPORTATION: Condition of Camp Vehicle(s) and Trailers (continued)

<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
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<tbody>
<tr>
<td>Mississippi</td>
<td>Trailers shall be designed and equipped to prevent sway or other influence(s) that significantly affect the control of the towing vehicle. The GVW of towed trailers shall exceed by at least 10 percent the load being carried. Periodic inspection schedules for trailer under-pinnings, brakes, and hitches shall be documented and maintained. See Transportation: Qualifications of Driver</td>
</tr>
<tr>
<td>New Hampshire</td>
<td>See Program Safety: Special Program Areas—Swimming See Sanitation: Maintenance Supervisor and Camp Maintenance</td>
</tr>
<tr>
<td>New Jersey</td>
<td>A vehicle in good running condition shall be available at all times for use in emergency situations. A vehicle used for the transportation of children shall be capable of passing a New Jersey Division of Motor Vehicle Inspection</td>
</tr>
<tr>
<td>New York</td>
<td>Every vehicle used for transporting staff or campers shall comply with the regulations of the Motor Vehicle Department and Department of Transportation and be equipped with at least a first aid kit, tools, fire extinguishers and flares.</td>
</tr>
<tr>
<td>Texas</td>
<td>A vehicle used for transporting children shall be capable of passing the Department of Public Safety vehicle inspections.</td>
</tr>
</tbody>
</table>
TRANSPORTATION: Fire, First Aid and Emergency Equipment

**Colorado**

One adult in the vehicles in which nine or more children are transported shall have successfully passed the Standard Red Cross First Aid Course and have access in the vehicle to an equipped First Aid Kit.

See Program Safety: Emergencies and Evacuations—Fire Regulations and Equipment (Moveable)

**Indiana**

See Personal Health, First Aid, and Medical Services: First Aid—First Aid Supplies

**Maine**

First aid equipment shall be placed in all transportation equipment for campers and staff.

**Mississippi**

All vehicles used for transporting campers shall be equipped with a first aid kit, fire extinguisher, flares, and reflectors.

See Personal Health, First Aid, and Medical Services: First Aid—First Aid Supplies

**New York**

Every vehicle used for transporting staff or campers shall be equipped with a freshly stocked first aid kit and emergency accessories such as tools, fire extinguishers, and flares or reflectors.

**Texas**

Every vehicle used for transporting staff or campers shall be equipped with a first aid kit and such emergency equipment as deemed necessary and as required by law (fire extinguishers, tools, flares, etc.).
If a camp provides transportation for children, it shall assume responsibility for a child between the place where he is called for and the camp, and from the time he leaves the camp until he is delivered to his parents or to a responsible person designated by his parents. No child shall be permitted to remain unattended in any vehicle.

Only that number of children and adults for whom there is comfortable seating space shall be transported by the center in one vehicle. Standing is prohibited; likewise projection of head or limbs. No one shall sit on the floors or in aisles. No more than three persons including the driver shall be permitted to occupy the front seat of a vehicle. Children shall not be permitted to ride in the front seat unless each such child be secured with automobile seat belt. If trucks are used, safe and individual seating arrangements shall be provided. Side boards shall be provided and tail gates closed at all times when the vehicle is in motion. There shall be an adult riding with the campers in the back of the truck. (The use of trucks in transportation of children is not recommended.)

Only that number of children or adults for whom there is seating space shall be transported in a vehicle; however, when loaded with passengers, gear, and trailer-tongue weight, the gross weight of the vehicle should not exceed the manufacturer's GVW regardless of whether or not the number of passengers is within the specified number of seats.

Standing while in transit and projection of head or limbs outside the vehicle is prohibited.

No one shall sit on the floors or in the aisles.

Trucks shall not be used as a means of transporting campers outside of the confines of the campgrounds provided, however, that the truck cab can be so used.

All persons shall be required to use seat belts in vehicles used for the transportation of campers whenever the vehicle is so equipped.

A truck shall not be used as a means of transporting children from their homes to camp and vice-versa except in the cab.

Children shall not be transported on a public highway in: a trailer; a vehicle when an object or person obscures the driver's view ahead, to the sides and rear, or interferes with his free and easy movement to accessories required for emergencies; a truck unless sitting on the floor or on seats or benches securely fastened to the truck floor; a truck with sides or tailgate lower than 36 inches.

A maximum of 10 hours travel time in any 24-hour period shall be permitted.

When two or more vehicles are traveling to the same distant point, there shall be a prearranged method of communication with each other.

Only that number of children or adults for whom there is seating space shall be transported in a vehicle. Adequate space for luggage and other equipment shall also be provided.

(continued)
Mississippi
(continued)
The gross weight of vehicles (GVW), when loaded with passengers, gear, and trailer-tongue weight should not exceed the manufacturer's GVW regardless of whether or not the number of passengers is within the specified number of seats.

Standing while in transit and projection of head or limbs outside the vehicle is prohibited.

In all vehicles used, seats or benches must be securely fastened to the floor. Open-body or stake-bed vehicles shall not be permitted for transportation of passengers outside the confines of the campgrounds.

Persons shall not be permitted to sit in the front seat unless each such individual is secured with a seat belt.

Campers shall not be allowed to repair, or assist in the repair of, any vehicle where dangers are involved either by the process of repair or from the environment in which the repair is to be conducted.

See Primitive Camping and Out-of-Camp Trips: General

New York
Transportation: Only the truck cab shall be occupied when transporting children in a truck.

Texas
Open bed trucks or trailers shall not be used to transport campers on public roads.
TRANSPORTATION: Supervision

**Colorado**
There shall be at least one adult supervisor in addition to the driver when nine or more children are being transported at one time.

See Transportation: Camper and Staff Transportation

**Massachusetts**
In addition to the driver, there shall be at all times at least one adult or counselor in a vehicle on a public thoroughfare when 9 or more campers are being transported where the driver and the campers are not physically separated. When physically separated, an adult or counselor must ride in the compartment with the campers. At least one adult or counselor shall have current Standard American Red-Cross First Aid Certification or its equivalent.

**Michigan**
At least 1 adult in addition to the driver shall ride with the children from their homes to camp and vice-versa except in the cab.

**Mississippi**
In addition to the driver, there shall be at all times at least one adult or counselor in a vehicle on a public thoroughfare when 9 or more campers are being transported where the driver and the campers are not physically separated. When physically separated, an adult or counselor must ride in the compartment with the campers.

When a camp provides transportation for a camper, it shall provide adult supervision between the pickup site, camp, and delivery site.

**New Jersey**
At least one (1) adult or counselor, in addition to the driver, shall ride with the children being transported when more than 20 children are transported in any one vehicle.

**New York**
There shall be at least one adult counselor in any vehicle transporting children who may also be the driver.
<table>
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<tr>
<th>State</th>
<th>Requirements</th>
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<tr>
<td>Colorado</td>
<td>All drivers and vehicles transporting children shall comply with applicable regulations of the Colorado State Department of Revenue, Motor Vehicle Department, and ordinances of the municipality in which the vehicle is operated. A chauffeur's license shall be obtained when required by the Motor Vehicle Department. Each automobile driver, boat operator and/or airplane pilot shall have the appropriate state and/or federal license.</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>The driver of a vehicle transporting campers and staff shall be an adult, shall have at least one year's driving experience as a licensed driver, and shall possess the required license for the type of vehicle. Any person operating a school bus must possess a school bus operator's license issued by the Massachusetts Registry of Motor Vehicles or the Department of Public Safety.</td>
</tr>
<tr>
<td>Michigan</td>
<td>The driver of a camp vehicle carrying children shall be an adult. A person hired specifically to drive a vehicle to transport children or if operating a vehicle carrying more than 12 children shall possess a valid chauffeur's license.</td>
</tr>
<tr>
<td>Mississippi</td>
<td>All drivers and vehicles shall be in compliance with applicable regulations of the Mississippi Highway Safety Patrol and ordinances of the municipality in which the vehicle is operated. The driver of a camp vehicle shall be an adult, shall have at least 1 year's experience as a licensed driver, and shall possess the required license.</td>
</tr>
<tr>
<td>New Jersey</td>
<td>Operators of motor vehicles shall be licensed.</td>
</tr>
<tr>
<td>New York</td>
<td>The driver of any camp vehicle shall be at least 18 years old and possess a current driver's license.</td>
</tr>
<tr>
<td>Texas</td>
<td>All drivers must be adults and hold the appropriate driver's license as required by the State of Texas.</td>
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</tbody>
</table>
Facilities operating their own transportation units of under ten (10) passengers shall carry minimum limits of $25,000 for injury to any one person and $100,000 in any one accident. In units of 10 to 25 passengers, minimum limits shall be $50,000 and $300,000.

Liability insurance. Liability coverage shall be carried by the camp.

Adequate insurance coverage shall be maintained during the camping season and shall include workmen’s compensation for the camp staff, comprehensive liability, and motor vehicle insurance on camp vehicles. All vehicles used for camp transportation shall be covered by minimum liability insurance of $100,000 for any person and $500,000 for two or more.

The applicant shall provide evidence of public liability and property damage insurance in such form and amount as shall be determined by the permit issuing official to be reasonable in relation to the risks and hazards involved and in relation to or in any way arising out of the proposed activity together with a written hold harmless agreement to the public at large for any loss or damage above and beyond insurance coverage.
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<th>Location</th>
<th>Details</th>
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<tbody>
<tr>
<td>Indiana</td>
<td>All parking areas shall be provided with safe and convenient vehicular access from abutting public streets or roads to each recreational vehicle space. Alignment and gradient of the parking areas shall be properly adapted to topography.</td>
</tr>
<tr>
<td>Louisiana</td>
<td>See Site and Facilities: Site Location—Access</td>
</tr>
<tr>
<td>Massachusetts</td>
<td>A plan relating to the control of the movement of vehicular traffic through the camp shall be on file.</td>
</tr>
<tr>
<td>Mississippi</td>
<td>A plan relating to the control of the movement of vehicular traffic through the camp shall be on file. Speed limits shall be posted on the campgrounds and observed by all vehicle operators.</td>
</tr>
<tr>
<td>New York</td>
<td>Provision shall be made for traffic control measures that will preclude hazards to vehicular and pedestrian traffic.</td>
</tr>
<tr>
<td>Oregon</td>
<td>See Program Safety: Emergencies and Evacuations—Emergency Procedures and Training</td>
</tr>
</tbody>
</table>
| South Carolina   | The roads through a campground shall be graded all-weather with proper drainage, or surfaced. Where possible, one-way traffic should be maintained to reduce traffic hazards. All traffic into or out of the camp shall be through designated entrances and exits. Internal roads shall be of adequate width to accommodate anticipated traffic. The following minimum sizes are suggested:  
  (a) one-way-no-parking, eleven (11) feet acceptable only if less than 500 feet total length or serving less than 25 camp spaces;  
  (b) one-way, parallel parking one side or two-way, no parking 18 feet (acceptable for 50 or less spaces);  
  (c) two-way, no parking, 20 feet;  
  (d) two-way, parallel parking on one side only, 27 feet;  
  (e) two-way, parallel parking on both sides, 34 feet.  
  Speed limit signs should be posted. |
VIII. PRIMITIVE CAMPING AND OUT-OF-CAMP TRIPS

General

Staff Qualifications and Ratios (Trip Leaders)

Parental Consent

Campsites

Health, First Aid, and Safety

Sanitation, Food Supply, and Drinking Water
PRIMITIVE CAMPING AND OUT-OF-CAMP TRIPS: General

Alabama
See Site and Facilities: Site Location--Access

California
The minimum standards pertaining to physical facilities set forth in this subchapter shall not apply to camping activities carried out away from a central campsite and where primitive living conditions are an inherent part of the planned activity.

Colorado
For any trip out of camp (one mile or more from the center of camp) the following shall be required: (a) a staff ratio of one adult to ten children shall be maintained on the trail, but at no time shall there be less than two adults accompanying the group; (b) the leader(s) shall be well acquainted with the area. The leader(s) of off-camp trips shall know the location of the nearest and most readily available telephone or other means of communication.

Whenever responsible staff members are not present at the base camp to provide emergency information if needed, such information shall be filed with a responsible party (neighbor, U. S. Forest Service, etc.), or submitted to the Department of Social Services, Licensing Unit.

An itinerary shall be filed at the camp prior to departure and shall be strictly followed.

Illinois
See Program Safety: Emergencies and Evacuations--Emergency Telephone Numbers

Massachusetts
The operator shall obtain a license from the board of health for every temporary camp.

Where campers are escorted on hikes or on trips, the operator shall provide adequate adult supervision and shall exercise due vigilance in seeing to it that the campers are properly accommodated, are not unduly fatigued, and that no water or food of questionable character is consumed. All sources of drinking water other than those approved under Regulation 7.1 shall be regarded as unsafe. When resort to a water supply of this character becomes unavoidable, such water shall be suitably disinfected by addition of a preparation of chlorine or iodine, to be carried in the party. First aid equipment shall be carried.

Michigan
Tent used more than two weeks is to have smooth floor, easily cleaned and in good repair.

Health staff--RN, LPN, ACA camp health director, or currently certified ARC first Aider.

(For possible troop or day camp)--

Regular volunteer--TB test with 12 months.

Swimming at other than permanent waterfront prohibited unless prior approval by camp management. Aquatics supervisor and one guard for every 10 or fraction. Buddy system and checks every five (5) minutes.
For specialized trips from camp, each camper shall have evidence of previous experience and ability with each method of transportation to be used such as horseback riding, backpacking, and canoeing.

See Program Safety: Special Program Areas—Boating, Canoeing, and Fishing

Where the patrons of camps are escorted on hikes or on trips which may involve a stop-over night or longer, the managements shall exercise due vigilance in seeing to it that their charges are properly accommodated, are not unduly fatigued, and that no water or food of questionable character is consumed. If the trip extends over night, first aid equipment shall be carried. All stream sources of drinking water, also wells and springs in close proximity to dwellings or stables, are to be regarded as of dubious safety. When resort to a water supply of this character becomes unavoidable, such water shall be suitably disinfected by addition of a preparation of chlorine or iodine, to be carried in the party.

Trip leaders on trips away from the camp property shall have qualifications at least equal to that of adult counselors and possess experience in wilderness travel, counseling, leadership and the fundamentals of first aid. A trip leader on overnight trips shall also have participated in at least three such overnight trips in a counseling capacity. A minimum of one trip leader and at least one other staff member shall accompany any out-of-camp trip. A minimum staff ratio of 1:8 shall be maintained. Activity trips such as golf, bowling, and the like, may be lead by one adult counselor with a counselor-camper ratio of 1:8 being maintained.

Where organizational camp programs involve overnight travel:
(a) A day-by-day itinerary shall be established before departure and shall be filed with a designated person before departure.
(b) Sources of emergency care and methods of communicating with such sources shall be identified for each stop on the itinerary prior to departure.

Basic standards of sanitation relative to waste and sewage disposal, water supply, lavatory and bathing facilities and food sanitation shall apply to all "Rustic" (primitive) camping, and shall include but not be limited to the following:
1. Counselors shall be trained in "Rustic" (primitive) camping and a list of trained personnel certified by the Director of Camping for the particular organization, shall be available whenever camp is in use.
2. Each individual shall be furnished approved, clean fresh water for lavatory needs.
3. Lavatory basins must be furnished and must be of an easily cleanable material such as metal or china.
4. Warm water shall be available for handwashing, in camps with overnight programs.

(continued)
5. Warm water and adequate facilities shall be available for showers or "sponge" baths at least once every two days in camps with overnight programs.

6. Adequate facilities shall be provided for approved methods of sanitizing eating and drinking utensils.

7. Slit trenches or "cat hole" disposal of human excreta or other recognized methods of sewage disposal shall be followed.

Where campers are escorted on hikes or on trips, the operator shall provide adequate adult supervision and shall exercise due vigilance in seeing to it that the campers are properly accommodated, are not unduly fatigued, and that no water or food of questionable character is consumed. All sources of drinking water other than those approved under Regulation 7.1 shall be regarded as unsafe. When resort to a water supply of this character becomes unavoidable, such water shall be suitably disinfected by addition of a preparation of chlorine or iodine, to be carried in the party. First aid equipment shall be carried.

South Carolina

See Site and Facilities: Facilities Design--Site and Facilities Design

Tennessee

See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

See Site and Facilities: Site Location--Access

Texas

Primitive campsites shall be maintained and operated in a safe and healthful manner.

Wisconsin

Primitive type facilities in association with a camp shall be operated so as to meet basic safety and public health requirements.

Drinking water used on hikes and trips away from camp shall be known to be safe or made safe before using. Any of the following methods may be used for water purification: halazone tablets or equivalent, chlorinated lime, any hypochlorite preparation, or boiling for 20 minutes. Water purified by any of these methods shall stand for at least 30 minutes before being used.

Primitive campgrounds not provided with privies or other acceptable type toilet units meeting the requirements of section H 75.05 (4) shall have separate designated areas for each sex for toilet use. As a minimum toilet usage in these campsites shall comprise a slit-trench with earth backfill. Such toilet areas shall be located at least 50 feet from a stream, lake, or well and at least 75 feet from a camp, tent or other sleeping or housing arrangement.

At primitive camps, garbage and refuse shall be disposed of each day by burial and covering or burning. It is preferable to compact the material buried as well as the covering soil. The soil cover shall be at least 12 inches. The burial site shall not be subject to inundation by flooding and from which such garbage or refuse is likely to be washed by flood waters into a watercourse. It is preferred that garbage and refuse be returned to the point of departure for proper disposal.

(continued)
Only those foods capable of being maintained in a wholesome condition with the equipment available shall be used at primitive camps. As far as feasible the requirements of section H 75.06 shall be met.

Hot water for utensil and equipment washing shall be made available. As a minimum the utensils and equipment shall be washed, rinsed, and sanitized.

Adequate instructions and supervision shall be provided for those campers using the primitive facilities. Persons mentally or physically unfit for such experience should not be so subjected and the limitations of each camper must be recognized.
### PRIMITIVE CAMPING AND OUT-OF-CAMP TRIPS: Staff Qualifications and Ratios (Trip Leaders)

<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
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<tbody>
<tr>
<td><strong>Colorado</strong></td>
<td>For any trip out of camp (one mile or more from the center of camp), the following shall be required: a) Staff ratio of one adult to ten children shall be maintained on trips but at no time shall there be less than two adults accompanying the group; b) The leader(s) shall be well acquainted with the area. The leader(s) of out-of-camp trips shall know the location of the nearest and most readily available telephone or other means of communication.</td>
</tr>
<tr>
<td><strong>Connecticut</strong></td>
<td>Trip director to be an adult with experience or certification in specific activity for which trips are conducted, such as Maine Guide License, WSI, etc.</td>
</tr>
<tr>
<td><strong>Maine</strong></td>
<td>Trip camping leader should be at least 21 years of age, but in no event shall be less than 18 years of age. He should possess expert skills in all areas—tripping, experience as a trip counselor, judgment and leadership. A minimum ratio of one staff member to six (6) campers shall accompany campers on trip camping. <strong>See Program Safety: Supervision of Activities</strong></td>
</tr>
<tr>
<td><strong>Massachusetts</strong></td>
<td>Each primitive, short-term group, travel and trip camp shall have a director accompany the campers who shall: (1) Possess documented proof of previous experience supervising a youth group, in similar camping activities; and (2) Be at least twenty-three years old. Each primitive, short-term group, travel and trip camp shall have one counselor to 10 campers, with a minimum of two counselors. <strong>See Primitive Camping and Out-of-Camp Trips: General</strong></td>
</tr>
<tr>
<td><strong>New York</strong></td>
<td>Trip leaders shall accompany all camper groups on trips away from the camp; they shall be adult counselors and have participated in at least three out-of-camp trips as counselors. Trip leaders on wilderness, equestrian, boating and similar specialized activity shall be competent in the activity. All trip leaders shall be certified by the American Red Cross or its equivalent acceptable to the State Commissioner of Health in at least Standard First Aid and Personal Safety or be assisted by a certified staff member. A minimum counselor-camper ratio of 1:8 shall be maintained for all trips; however, golf, bowling and similar activities for 15 or less campers may be led by one adult counselor. <strong>See Primitive Camping and Out-of-Camp Trips: General</strong></td>
</tr>
<tr>
<td><strong>Rhode Island</strong></td>
<td>See Primitive Camping and Out-of-Camp Trips: General</td>
</tr>
<tr>
<td><strong>Texas</strong></td>
<td>Youth utilizing primitive camps shall be adequate supervised at all times by a responsible adult who is knowledgeable concerning proper wilderness camping techniques. A minimum of one (1) such supervising adult for each ten (10) campers shall be maintained.</td>
</tr>
</tbody>
</table>
Connecticut

Itinerary on file with names of campers, trip director, staff, and signed permission for campers.
PRIMITIVE CAMPING AND OUT-OF-CAMP TRIPS: Campsites

**Delaware**

See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity: Cubic Air Space, Floor Space, and Storage Space

**Illinois**

Shelters—tents or other temporary shelters may be accepted at the department's discretion.

**Wisconsin**

See Primitive Camping and Out-of-Camp Trips: General
**Alabama**

There shall be a definite system of health supervision of the campers inclusive of such time when campers may be away from camp on an organized outpost-camping activity.

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor

**Colorado**

Each camp shall have the following minimum First Aid Supplies for out-of-camp trips: soap, bandaids, sterile gauze squares, adhesive tape, absorbent cotton, cotton tipped applicators, tongue depressors, bandage scissors, tweezers.

**Connecticut**

Itinerary on file with names of campers, trip director, staff, and signed permission for campers.

See Personal Health, First, and Medical Services: Health Supervision and Qualified Health Supervisor

**Illinois**

A primitive camp may have a minimum of one person with a current American Red Cross Standard First Aid Certificate, or equivalent, present on the premises during the operation of the camp.

Primitive.

Communications--phone and emergency numbers not needed when approved by department.

**Indiana**

See Personal Health, First Aid, and Medical Services: First Aid--First Aid Supplies

**Maine**

The trip staff members shall know the location of access to medical assistance or shall check with forest rangers or other qualified personnel in order to ascertain the location of same.

Campers and staff members shall be protected from the elements with proper shelters and wear appropriate clothing while trip camping.

The itinerary for trip camping shall be filed with the Camp Director and State Forestry Department.

First aid supplies shall be taken on all out-of-camp trips.

Primitive type facilities in association with a camp shall be operated so as to meet basic safety and public health requirements.

Adequate instructions and supervision shall be provided for those campers using the primitive facilities. Persons mentally or physically unfit for such experience should not be so subjected and the limitations of each camper must be recognized.

**Massachusetts**

Primitive, Travel, and Trip Camps shall have at least one individual in addition to the health supervisor accompanying the camp who is adequately trained to render first aid. Said individual shall possess at least a certificate of completion of the Standard First Aid Course as presented by the American Red Cross or its equivalent.

(continued)
Massachusetts  
(continued)  
Emergency Procedures—Primitive, Travel and Trip Camps.  
(A) Day-to-Day Itinerary  
A day-to-day itinerary shall be established before departure. Each parent shall have a copy of the itinerary before departure of the camp.  
(B) Sources of Emergency Care  
The sources of emergency care such as hospitals, police and park patrol, and the method of communicating with them shall be identified for each point on the itinerary before departure.  
(C) Contingency Plans  
Contingency plans for natural disasters, lost campers, lost swimmers, illnesses and injuries shall be established and accompany the camp. Staff shall have the ability to carry out these plans.  
See Primitive Camping and Out-of-Camp Trips: General  

Mississippi  
See Program Safety: Special Program Areas—Boating, Canoeing, and Fishing  
See Personal Health, First Aid, and Medical Services: First Aid—First Aid Supplies  

Rhode Island  
See Primitive Camping and Out-of-Camp Trips: General  

Tennessee  
See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor  
See Personal Health, First Aid, and Medical Services: Arrangements for Emergency Care (Hospitals, Clinics . . .)  
See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation  
See Personal Health, First Aid, and Medical Services: Accident and Illness Treatment and Prevention  

Texas  
First aid kits shall be taken on all out-of-camp trips.  

West Virginia  
There shall be a definite system of health supervision of the campers, including such times when campers are away from camp on out-of-camp activity.  
See Personal Health, First Aid, and Medical Services: First Aid—First Aid Training and Certification  

Wisconsin  
First aid supplies shall be taken on all out-of-camp trips.  
See Primitive Camping and Out-of-Camp Trips: General
PRIMITIVE CAMPING AND OUT-OF-CAMP TRIPS: Sanitation, Food Supply, and Drinking Water

Connecticut

Exceptions to subsection 2 at discretion of commissioner of health for water supply, toilet facilities, and washing facilities.

Illinois

Primitive camps to provide for disposal of human excreta in a sanitary manner.

Washing facilities—1:10 wash basins, water, and drain.

Vector control—tents and permanent shelters, such as adirondack shelters, pavilions, privies, etc. not subject to screening requirement.

Food—food service regulations do not apply if individual(s) preparing meals away from permanent, temporary, or mobile food service.

See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas

Indiana

See Sanitation: Safe Water Supply and Safe Ice Supply

Maine

Primitive campgrounds not provided with privies or other acceptable type toilets shall have separate designated areas for each sex for toilet use. As a minimum, toilet usage in these campsites shall comprise a slit trench with earth backfill. Such toilet areas shall be located at least 100 feet from a stream, lake, well, spring, or other water supply and at least 50 feet from a camp, tent, or other sleeping or housing arrangement.

Drinking water used on trips away from camp, shall be known to be safe, or made safe before using. Any of the following may be used for water purification. Water purified by any of these methods shall stand for at least 30 minutes before being used:

1. halazone tablets, or equivalent;
2. any hypochlorite preparation;
3. boiling water for 20 minutes.

At primitive camps, rubbish which is combustible shall be disposed of each day by burning. All non-combustible refuse shall be brought back to point of departure.

Hot water for utensil and equipment washing must be made available. As a minimum, the utensils and equipment shall be washed, rinsed, and sanitized in boiling water.

Only those foods capable of being maintained in a wholesome condition with the equipment available shall be used at a primitive camp.

Massachusetts

Special Provisions for Primitive, Travel and Trip Camps.

(A) All food taken with the camp, or purchased, or prepared en route by campers and/or staff, shall be appropriate to the length and type of trip, taking into consideration the lack of refrigeration and problems of sanitation that may be encountered.

(B) Commercially packaged dry milk products, dry egg products may be utilized but consumed within one hour after being reconstituted or shall be discarded.

See Primitive Camping and Out-of-Camp Trips: General
<table>
<thead>
<tr>
<th>State</th>
<th>Sanitation: Bathing, Handwashing, and Laundry</th>
<th>See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mississippi</td>
<td>See Sanitation: Toilet Facilities</td>
<td></td>
</tr>
<tr>
<td>Ohio</td>
<td>See Sanitation: Safe Water Supply and Safe Ice Supply</td>
<td></td>
</tr>
<tr>
<td>Oregon</td>
<td>See Sanitation: Toilet Facilities</td>
<td></td>
</tr>
<tr>
<td>Rhode Island</td>
<td>See Sanitation: Safe Water Supply and Safe Ice Supply</td>
<td></td>
</tr>
<tr>
<td>South Carolina</td>
<td>See Sanitation: Toilet Facilities</td>
<td></td>
</tr>
<tr>
<td>Tennessee</td>
<td>See Sanitation: Toilet Facilities</td>
<td></td>
</tr>
<tr>
<td>Texas</td>
<td>See Sanitation: Safe Water Supply and Safe Ice Supply</td>
<td></td>
</tr>
</tbody>
</table>

Only the foods which can be maintained in a wholesome condition with the equipment available shall be used at primitive camps.

Hot water and detergent shall be used to wash all food utensils after each meal at primitive campsites.

Drinking water used at primitive camps and on hikes and trips away from permanent campsites shall be from a source known to be safe or shall be rendered safe before use in a manner approved by the Texas Department of Health Resources.

Primitive campsites which are not provided with approved toilet facilities shall have a separate toilet area designated for each sex. Slit trenches or cat holes with a readily available supply of clean earth backfill or other disposal methods approved in writing by the Texas Department of Health Resources shall be utilized for the disposal of human excreta in these areas. Toilet areas shall be located at least one hundred and fifty (150) feet from a stream, lake or well, and at least seventy-five (75) feet from a campsite, tent, or other sleeping or housing facility.

Solid wastes which are generated in primitive camps should be disposed of at an approved sanitary landfill or similar disposal facility. Where such facilities are not available, solid waste shall be disposed of daily by burial under at least two feet of compacted earth cover in a location which is not subject to inundation by flooding.

See Food Service: Food Service Regulations/Kitchen and Food Preparation Areas

Wisconsin

See Primitive Camping and Out-of-Camp Trips: General
IX. DAY CAMPING

General

Staff Qualifications and Ratios

Campsites

Health, First Aid, and Safety

Sanitation, Food Supply, and Drinking Water
DAY CAMPING: General

Alabama

See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)

Colorado

All day camps shall comply with the preceding camp regulations with the following exceptions and/or additions. There shall be at least one adult on duty with every 15 or fewer children eight years of age and over, and one adult on duty with every 12 or fewer children younger than eight years of age. A telephone shall be available for use in time of emergency. Shelter shall be available at all times. Day campers shall not be required to present a doctor's statement; however, a complete social and medical history including allergies, health conditions and current inoculations shall be required and kept on file at the campsite. Staff medical statements shall not be required.

Connecticut

Exceptions to physical exertion where it would create a hardship at the discretion of the commissioner. Applications to be made in writing by camp director 30 days before camp.

Maine

See Personnel: Counselor's Qualifications and Training
See Program Safety: Special Program Areas--Swimming
See Sites and Facilities: Shelters for Living and Sleeping--Beds, Bedding, and Towels

Massachusetts

Special Contingency Plans for Day Camps. Day camp operators shall set forth procedures to be followed in dealing with the following contingencies:

(A) Children who are registered and on the camp roll but fail to arrive for a given day's activities.
(B) Children who fail to arrive at the point of pickup following a given day's activities.
(C) Children who appear at camp without having registered and without prior notification.

The operator of a day camp shall provide shelter, on-or-off-site, sufficiently large to house and provide for on-going camp activities. The local building inspector shall determine the allowable occupancy in these buildings.

See Program Safety: Emergencies and Evacuations--Emergency Procedures and Training
See Program Safety: Emergencies and Evacuations--Emergency Communication Systems
See Program Safety: Emergencies and Evacuations--Emergency Drills
See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations
See Sanitation: Insect, Weed, and Rodent Control (Vector Control)

New Jersey

Unless otherwise specified, all regulations apply to both resident and day camps.

Oregon

Day camps shall set forth procedures to be followed in dealing with the following contingencies:
(a) Campers who are registered and on the camp roll but fail to arrive for a given day's activities.

(continued)
<table>
<thead>
<tr>
<th>State</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oregon</td>
<td>(b) Children who fail to arrive at the point of pickup following a given day’s activities.</td>
</tr>
<tr>
<td></td>
<td>(c) Children who appear at camp without having registered and without prior notification.</td>
</tr>
<tr>
<td>Tennessee</td>
<td>See Personal Health, First Aid, and Medical Services: Medical Records—Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)</td>
</tr>
<tr>
<td>Virginia</td>
<td>Day Camps—Section 35-56 through 35-60, Code of Virginia, for Tourist Camps would apply (copy enclosed).</td>
</tr>
</tbody>
</table>
DAY CAMPING: Staff Qualifications and Ratios

**Colorado**

There shall be at least one adult on duty with every 15 or fewer children eight years of age and over, and one adult on duty with every 12 or fewer children younger than eight years of age.

**Connecticut**

One 16 year old to each 9 children, six and under.

One 16 year old to each 12 children, six and over.

**Maine**

Waterfront director for Day Camps should be at least 21 years of age, but in no event shall be less than 18 years of age.

See Personnel: Director's Qualifications and Training

**Massachusetts**

Each Day Camp shall have a camp director on the premises who shall meet the following criteria:

1. Be at least twenty-three years of age
2. Have had at least 24 weeks of previous experience as part of the administrative staff of a recreational camp for children.

Each day camp shall have:

1. One counselor to six campers under age 6.
2. One counselor to nine campers ages 6-7.
3. One counselor to twelve campers ages eight and over.

For the purpose of this section, age shall be determined at the start of the camp session.

**Michigan**

See Primitive Camping and Out-of-Camp Trips

**New York**

At a summer day or travel summer day camp, the ratio of adult counselors to children eight years of age and over shall be 1:12. For children younger than eight, the ratio shall be 1:9 except that when children are less than six years of age, the ratio shall be 1:6; a maximum of 20 percent of the total required counselors may be 16 years or older.
DAY CAMPING: Campsites

Colorado

Shelter shall be available at all times.
DAY CAMPING: Health, First Aid, and Safety

**Colorado**

A telephone shall be available for use in time of emergency. Day campers shall not be required to present a doctor's statement; however, a complete social and medical history including allergies, health conditions and current inoculations shall be required and kept on file at the campsite. Staff medical statements shall not be required.

**Connecticut**

See Personal Health, First Aid, and Medical Services: Doctor on Call

**Indiana**

<table>
<thead>
<tr>
<th>Toilet Facilities</th>
<th>Urinals</th>
</tr>
</thead>
<tbody>
<tr>
<td>per # of Individuals Served</td>
<td>per # of Males</td>
</tr>
<tr>
<td>Males</td>
<td>Females</td>
</tr>
<tr>
<td>1/60</td>
<td>1/35</td>
</tr>
</tbody>
</table>

Day camps shall not be required to provide bathing facilities except when such camps utilize a bathing beach, in which case at least one operating shower head per sex shall be made available.

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
See Personal Health, First Aid, and Medical Services: Doctor on Call

**Kentucky**

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation
See Personal Health, First Aid, and Medical Services: First Aid--First Aid Training and Certification

**Maine**

The on-site staff for day camps may include a person holding an advanced first aid certificate.

See Personal Health, First Aid, and Medical Services: Medical Records--Treatment Log, Camp Register, and Reports (Including Reporting Outbreaks of Communicable Disease)
See Personal Health, First Aid, and Medical Services: Physical Examination and Required Inoculations

**Massachusetts**

See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
See Personal Health, First Aid, and Medical Services: First Aid--First Aid Training and Certification
See Primitive Camping and Out-of-Camp Trips: General

**Michigan**

A camper or staff member at the time of admission to a day camp shall submit a written health history which specifies all known physical and mental conditions.

See Personal Health, First Aid, and Medical Services: Infirmary, Emergency Equipment, and Plan for Isolation

449 442
DAY CAMPING: Sanitation, Food Supply, and Drinking Water

Alabama
See Sanitation: Toilet Facilities

Connecticut
Toilet--1:20.
Day Camps shall collect and store potentially hazardous food in appropriate refrigeration facilities.

Illinois
See Sanitation: Bathing, Handwashing, and Laundry

Kentucky:
See Sanitation: Toilet Facilities

Maine
A ratio of 1 to 25 shall apply to Day Camps. Urinals for males or urinals specifically designed for females may be provided in lieu of toilet seats but consist of no more than one-third (1/3) of the

Massachusetts
All day camps providing one or two meals per day shall serve meals that meet one third or two thirds respectively of the "Recommended Dietary Allowances" adjusted for age, sex and activity.

Michigan
See Sanitation: Toilet Facilities

New Hampshire
See Sanitation: Toilet Facilities

New Jersey
Day camps shall provide one toilet seat for every 20 persons, or if an all male camp, one toilet seat and one urinal or the equivalent for every 30 persons.

New York
At summer day and traveling summer day camps only, the ratio of toilet or privy seats per camper may be one for each 30 females and one for each 60 males including one urinal for each 60 males. In addition, a minimum of one lavatory shall be provided for each 40 campers; showers are not required.

North Carolina
One seat is recommended for every 20 occupants except that, in all male camps with urinals there should be one seat and one urinal for every 30 occupants.

Ohio
See Sanitation: Safe Water Supply and Safe Ice Supply

Oregon
Day Camps--One toilet for every twenty (20) campers or fraction thereof. In addition, one urinal shall be provided for every thirty (30) male campers.
Pennsylvania

See Sanitation: Toilet Facilities

South Carolina

Toilet facilities for day camp shall be provided in the following ratio:

<table>
<thead>
<tr>
<th>Campers</th>
<th>Men</th>
<th>Women</th>
<th>Urinals</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-20</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>21-40</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>41-120</td>
<td>3</td>
<td>6</td>
<td>3</td>
</tr>
</tbody>
</table>

See Sanitation: Toilet Facilities
TRAVEL CAMPS: General

Alabama

Each travel camp shall have each space and/or site for tents, travel trailers, truck coach or camper and tent campers clearly marked and designated.

In each travel camp, all travel trailers, truck coaches or campers, tent campers, and tents shall be located at least twenty (20) feet apart.

Doubling or allowing more than one tent, travel trailer, truck coach or camper, and tent camper per site at the same time should be prohibited.

<table>
<thead>
<tr>
<th>Number of Spaces or Sites</th>
<th>Toilet Men Women</th>
<th>Urinals Men</th>
<th>Lavatories Men Women</th>
<th>Bathing Facilities Men Women</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-15</td>
<td>1 1</td>
<td>1</td>
<td>1 1</td>
<td>1 1</td>
</tr>
<tr>
<td>16-30</td>
<td>1 2</td>
<td>1</td>
<td>2 2</td>
<td>1 1</td>
</tr>
<tr>
<td>31-45</td>
<td>2 2</td>
<td>1</td>
<td>3 3</td>
<td>1 1</td>
</tr>
<tr>
<td>46-60</td>
<td>2 3</td>
<td>2</td>
<td>3 3</td>
<td>2 2</td>
</tr>
<tr>
<td>61-80</td>
<td>3 4</td>
<td>2</td>
<td>4 4</td>
<td>2 2</td>
</tr>
<tr>
<td>81-100</td>
<td>3 4</td>
<td>2</td>
<td>4 4</td>
<td>3 3</td>
</tr>
</tbody>
</table>

For camps with more than 100 sites or spaces, there shall be provided one (1) additional toilet and lavatory for each sex for each additional forty (40) sites or spaces.

See Sanitation: Sewage and Liquid Waste Disposal

Connecticut

Itinerary on file with names of campers, trip director, staff and signed permission for campers by their parents.

Trip director to be an adult with experience or certification in specific activity for which trip is conducted, such as Maine Guide License, WSI, etc.

Exceptions to subsectional at discretion of commissioner of health for water supply, toilet facilities, and washing facilities.

Delaware

The requirements of Section 10 (Physical examination prior to admission) shall not apply to commercial tent camps or travel trailer camps.

See Site and Facilities: Shelters for Living and Sleeping—Camper Capacity: Cubic Air Space, Floor Space, and Storage Space

Indiana

See Personal Health, First Aid, and Medical Services: First Aid—First Aid Supplies

Louisiana

See Sanitation: Toilet Facilities

Massachusetts

See Primitive Camping and Out-of-Camp Trips: Health, First Aid, and Safety
See Primitive Camping and Out-of-Camp Trips: Sanitation, Food Supply, and Drinking Water
See Primitive Camping and Out-of-Camp Trips: Staff Qualifications and Ratios (Trip Leaders)
Michigan
See Program Safety: Special Program Areas—Swimming
See Personal Health, First Aid, and Medical Services: Health Supervision and Qualified Health Supervisor
See Personal Health, First Aid, and Medical Services: First Aid—First Aid Training and Certification
See Sanitation: Toilet Facilities

New York
See Day Camping: Staff Qualifications and Ratios
See Day Camping: Sanitation, Food Supply, and Drinking Water

Tennessee
Each organized travel camp shall have each space and/or site for tents, travel trailers, truck coach or camper, and tent campers clearly marked and designated.

In each organized travel camp, all travel trailers, truck coaches, or campers, tent campers, and tents shall be located at least fifteen (15) feet apart.

Doubling or allowing more than one tent, travel trailer, truck coach or camper, and tent camper per site at the same time should be prohibited.

See Sanitation: Sewage and Liquid Waste Disposal
LICENSING, REGISTRATION, AND PERMIT REQUIREMENTS

Following is a list of States which require licenses, permits, authorizations or some specific approval to operate a camp. States that have no camp license requirements may require various licenses or permits under general legislation in the areas of sanitation, food service, water supply, etc. Requirements for licensing of medical personnel appears under the Personal Health, First Aid and Medical Services section. Requirements for driver licenses appear under Transportation. Other licenses and permits, such as boat licenses, should appear under related topic categories.

One state, New York, has registration of out-of-state camps. It should be noted that as of December 1978 the law was in court on a challenge of validity.
LICENSE, REGISTRATION, and PERMIT REQUIREMENTS:
Specific to Camps

Alabama
From and after a date fixed by the State Health Officer, upon official notification by said State Health Officer to the probate judge or other licensing official of a county or the officials of a municipal corporation that he is in a position to secure the enforcement of any and all regulations herein adopted, it shall be unlawful for any person to operate an organized camp in said county less such person possesses a valid permit issued by the Health Officer for the operation of such camps.

Arizona
The department of health services is authorized and directed to issue licenses for the operation of children's camps. No children's camp shall be operated without first obtaining such a license.

California
Notice of Intention to Operate. At least thirty (30) days prior to the operation of any existing camp in any calendar year, notice in writing shall be sent to the health officer of the city, county, or city and county wherein the camp is located, setting forth the name, location and mailing address of the person or agency owning the camp, the name and address of the person or agency proposing to operate the camp and the proposed dates of occupancy during that calendar year. Notice in writing shall be sent to the local health officer at least thirty (30) days prior to construction of any new camp or of any major expansion of physical facilities. Health officers shall acknowledge in writing receipt of said notices and shall so notify the State Fire Marshal.

Colorado
Licensing is required for any person caring for one or more unrelated children in a location outside that child's or children's home; a license must be obtained for such care in accordance with the provisions of the Child Care Act (119-8-4, CRS 1963 (1967) Perm. Supp.) as amended.

Connecticut
On and after January 1, 1970, no person shall establish, conduct or maintain a youth camp without a license issued by the state department of health. Applications for such license shall be made in writing at least thirty days prior to the opening of the youth camp on forms provided and in accordance with procedures established by the commissioner of health and shall be accompanied by a fee of one hundred dollars or, if the applicant is a nonprofit, nonstock corporation or association, twenty-five dollars. All such licenses shall be valid for a period of one year from the date of issuance unless surrendered for cancellation or suspended or revoked by the commissioner for violation of this chapter or any regulations promulgated hereunder and shall be renewable upon payment of a one-hundred-dollar license fee or, if the licensee is a nonprofit, nonstock corporation or association, a twenty-five-dollar license fee. (1969, P.A. 820, S.2.)

Delaware
No recreational camp shall be established until legible and detailed plans (in duplicate) have been submitted to the Division of Sanitary Engineering, State Board of Health, Dover, Delaware and have been approved in writing. Upon the completion of construction the camp shall be inspected by an agent of the State Board of Health to make certain that it has been constructed in accordance with the plans and the Rules and Regulations pertaining thereto. No person shall operate a recreational camp without a valid permit from the State Board of Health. The application for such a permit to operate a recreational camp (continued)
LICENSING REGISTRATION, and PERMIT REQUIREMENTS:
Specific to Camps (continued)

**Delaware**

(continued)
camp shall be made annually to the State Board of Health on forms provided by the Board. The application shall be made at least thirty days prior to the opening date of the camp. The permit shall be posted conspicuously in the camp office. Upon violation of any of the Rules and Regulations the State Board of Health may revoke such permit following reasonable notice to the permit holder.

**Florida**

Before any person shall either directly or indirectly operate an educational or recreational camp, he shall make an application for and receive from the Department a valid license for operation of the camp.

**Illinois**

It shall be unlawful for any person to establish, maintain, conduct or operate a youth camp within this State without obtaining a license by making application to the Department on a prescribed form.

**Kentucky**

No person shall operate a youth camp within the Commonwealth of Kentucky who does not possess a valid permit issued to him without fee by the department. Only a person who complies with the requirements of this regulation shall be entitled to receive and retain such a permit.

Permits shall not be transferable from one person to another person or place. The permit shall be posted or readily available at every camp. Each permit shall expire on December 31 next following its date of issuance.

**Louisiana**

Issuance and Revocation of Permit. No person shall operate a camp in Louisiana without a permit to operate. Application must be made annually to the State Health Officer for a permit to operate a camp, on forms provided for the purpose. Upon receipt of such application, inspection shall be made of the camp by a duly authorized representative of the State Health Officer, and if said inspection indicates compliance with all of the provisions of these regulations, a permit will be issued for the operation of the camp for a period of one year. The permit shall be posted conspicuously over the registration desk in the office of the camp.

Should the inspection show failure to maintain the standards of sanitation required by this Code or failure to comply with directions issued by an accredited representative of the State Health Officer concerning the improvement of any insanitary condition in connection with the camp, the permit may be revoked.

**Maine**

No person, corporation, firm or copartnership shall conduct, control, manage or operate, for compensation, directly or indirectly, any eating establishment, eating and lodging place, lodging place, recreational camp, camping area or mobile home park, unless the same shall be licensed by the department. Licenses issued must be displayed in a place readily visible to customers or other persons using a licensed establishment.

**Maryland**

It shall be unlawful for any person to operate a camp without an annual permit issued by the Approving Authority. Application for such permit shall be made in writing on a form and in a manner prescribed by the Approving Authority at least thirty (30) days prior to the opening of the camp, and in the case of a new camp, or camp to be (continued)
LICENSE, REGISTRATION, and PERMIT REQUIREMENTS:
Specific to Camps (continued)

**Maryland (continued)**
materially altered, enlarged or added to, shall include plans and specifications for the proposed camp, alterations, enlargements, or additions. Permits shall be non-transferable and shall be posted in a conspicuous place. A separate permit shall be required for each camp.

**Massachusetts**
Sanitary Code: Article IV
No person shall operate a recreational camp for children unless he is the holder of a license granted by the board of health in accordance with the provisions of Sections 32A and 32B of Chapter 140 of the General Laws. Whoever operates a recreational camp for children without such license shall be punished by a fine of not less than ten nor more than one hundred dollars in accordance with Section 32E of said Chapter 140 of the General Laws.

Proposed Regulations:
No person shall operate a recreational camp for children unless he is the holder of a license granted by the board of health in accordance with the provisions of Section 32A and 32B of Chapter 140 of the General Laws. Where several camps may utilize the same campsite each camp must have a separate license.

**Michigan**
A person, firm, corporation, association or organization shall not establish a camp unless licensed by the department.

**Minnesota**
Requires license to operate.

**Mississippi**
No person shall establish, promote, conduct, advertise or maintain a youth camp without a license or permit issued by the Board.

A youth camp as defined in these regulations shall advertise and operate only as the type of camp for which it has been licensed.

**Nebraska**
Before any person shall directly or indirectly operate a recreation camp he shall make an application to the department and receive a valid permit for the operation of such camp.

**Nevada**
The boards of health of health districts and counties shall issue licenses to qualified applicants for the operation of children's camps. No children's camp may be operated without first obtaining such a license.

**New Hampshire**
Application for annual license shall be made in writing at least thirty days prior to the opening of the camp, on the form provided by the Commission, and shall be accompanied by the required fee, $20.00, payable to the State Treasurer.

**New Jersey**
No youth camp which is now or hereafter shall be established shall be operated or conducted, except by authority of a valid certificate of approval issued by the commissioner under the rules and regulations prescribed by him. Application for the issuance or renewal of
LICENSE, REGISTRATION, and PERMIT REQUIREMENTS:
Specific to Camps (continued)

New Jersey
(continued)

certificate shall be made upon a form prescribed by the commissioner, shall set forth the location of the camp and the operator thereof, and shall be accompanied by a fee to be set in the discretion of the commissioner but not to exceed $50.00 for day camps and $100.00 for resident camps which fee shall be returned if the application is denied.

New York

No person shall operate a children's camp, or cause or allow the same to be operated, without a permit from the permit issuing official.

North Carolina

No person shall operate a summer camp within the State of North Carolina who does not possess an unrevoked permit from the Department of Human Resources. No permit to operate shall be issued until an inspection by a sanitarian shows that the establishment complies with these rules and regulations. Permits issued to one person are not transferable to others.

NOTE: If camp food service is provided by a caterer, the overall responsibility for food service sanitation remains with the camp management.

Ohio

No person shall operate or maintain a camp unless the applicable provisions of regulations HE-25-01 to HE-25-43, inclusive, of the Ohio Sanitary Code have been met and unless written authorization for the operation of the camp has been received from the board of health having jurisdiction. Such written authorization shall be obtained for each calendar year prior to opening the camp for the calendar year for which application is made.

Each operator shall designate on an easily discernible sign at the entrance to the camp the type of camp operated; i.e., day camp, primitive day camp, family camp A, family camp B, primitive family camp, resident camp, or cottage complex camp.

Oregon

No person shall operate, manage or maintain any organizational camp without first:

(1) Making application for the certificate of sanitation;
(2) Paying the certificate of sanitation application fee; and
(3) Securing a certificate of sanitation from the issuing authority.

Pennsylvania

Registration; Fees and Terms. (a) No person, organization or political subdivision shall conduct, control, manage or operate any camp for children, youth or adults in Pennsylvania without first registering the camp with the Department of Health.
(b) The registration fee shall be ten dollars ($10), annually. Only one registration shall be required of persons, organizations or political subdivisions, which operate more than one organized camp in this Commonwealth.
(c) All fees collected under the provisions of this act shall be paid into the State Treasury.

No person shall operate at any place within the Commonwealth, and no person shall permit to be operated on his premises within the Commonwealth, any organized camp or campground unless the operator or owner is in possession of a valid permit from the Department. Such permit shall be in addition to the registration requirements of Organized Camps under the Act 497.
Rhode Island

Chapter 23-21, General Laws of 1956, provides that no person shall maintain within this state any camp, bathing resort, or amusement place until such person shall have obtained a license therefor from the Rhode Island Department of Health. Application for a license must be made on a form provided by the department and the completed form submitted at least 30 days prior to contemplated opening date. If a camp, bathing resort, or amusement place is found to comply with the provisions of Chapter 23-21, General Laws of 1956, as amended, and these regulations, the department shall issue a license upon receipt of a fee of $20.00. All licenses shall expire on December 31st of the year issued unless sooner suspended or revoked for violation of the provisions of this chapter or the regulations adopted in accordance therewith.

South Carolina

No person shall conduct, operate or maintain a resident camp or campground in which spaces are provided, on either a fee or non-fee basis, in South Carolina without first applying for and receiving a valid permit from the Board of Health for the operation of a specific type of camp.

Tennessee

No place or site within any political subdivision of the state of Tennessee shall be established or maintained by any person as an organized camp unless he holds a valid permit issued by the commissioner or public health officer in the name of such person for the specific organized camp.

Texas

Section 2.04. (a) Every person operating a youth camp in Texas on the effective date of this Act, shall apply for and obtain a license for each youth camp. Such application shall be on a form provided by the department and shall be submitted in full not later than May 1, 1974. After submission such persons may continue operating until and unless the application is rejected by the department.

(b) Any person who, after the effective date of this Act, desires to operate a youth camp required to be licensed under this Act shall apply for and obtain a license before commencing operations.

(c) Upon receiving applications, the department shall conduct an inspection of applicant's facilities, operations and premises and then shall issue serially numbered licenses to all applicants who operate a youth camp in accord with the provisions of this Act and any rules and regulations promulgated under this Act.

(d) The fee for licensing under this Act shall be five dollars ($5) and shall be submitted with the application.

Vermont

No attempt has been made to establish any licensing procedure at State level, but local authorities are urged to adopt such a procedure through appropriate ordinance and to make these regulations a condition of licensure.

A person shall not operate or maintain a hotel, inn, restaurant, tourist camp, or any other place in which food is prepared and served, or lodgings provided or furnished to the transient traveling or vacationing public, unless he shall have first obtained and holds from the department a license authorizing such operation. The secretary may prescribe rules or conditions within which he may issue a temporary license for a period not to exceed 60 days. The license shall state the rules or conditions under which it is issued. However, nothing herein shall apply to any person who occasionally prepares and serves meals or provides occasional (continued)
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<td>Lodgings. The license shall be displayed in such a way as to be easily viewed by the patrons.</td>
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<tr>
<td>Virginia</td>
<td>It shall be unlawful for any person to operate, or to cause or permit to be operated on land owned or leased by him, any summer camp on or after July fifteenth, nineteen hundred and forty, unless there be first obtained by the person who shall operate such camp a permit therefor, as hereinafter provided.</td>
</tr>
<tr>
<td>Washington</td>
<td>Every owner shall make an annual application to the health officer for the registration of his camp at least 30 days prior to the day it is to be opened for use.</td>
</tr>
<tr>
<td>West Virginia</td>
<td>No persons directly or indirectly shall conduct, control, manage, operate or maintain an organized camp in the State of West Virginia without first making an application for, and receiving, a valid permit from the Health Officer for operation of said organized camp.</td>
</tr>
<tr>
<td>Wisconsin</td>
<td>Before being opened for public use each recreational and educational camp as defined in section H75.02 (2), Wisconsin Administrative Code, shall be licensed by the department or a local governmental entity. Application for licensure by the department shall be made on forms provided by the department.</td>
</tr>
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</table>
"Children's camp" or "camp" for the purpose of this article means any children's overnight camp, as defined in section thirteen hundred ninety-one of this chapter, children's summer day camp as defined in section thirteen hundred ninety-six of this chapter and children's travelling summer day camp as defined in section thirteen hundred ninety-nine-b of this chapter which is located without the state and engages in any public solicitations, for deposits for, or contracts for the purpose of enrollments, or accepts or makes any contract of enrollment for any child residing in the state.

"Disclosure statement" means a written statement submitted initially and/or amended annually containing such information as the commissioner by regulation may require on forms to be prescribed by the commissioner. In developing such disclosure statements, the commissioner shall require any person, firm, corporation, or association operating such camp to disclose information including but not limited to the following: (1) name and mailing address of such camp; (2) form of the business organization and principal owners, officers or directors; (3) name, address and state of incorporation, if applicable, of the owner of such camp; (4) financial stability statements; (5) the political subdivision in which such camp is located and the location of the property within that subdivision; (6) physical features of the camp including a map of the camp and such photographs as the commissioner may require; (7) provisions for sanitary and disposal facilities and water supply; (8) staffing ratios; (9) living and sleeping quarters; (10) food service facilities; (11) recreational quarters and facilities and occupancy limits; (12) insurance coverage including names and addresses of carriers; (13) emergency health services; (14) medical services; (15) results of inspections by local or state health and safety officials within the past eighteen months; and (16) any other information which the commissioner deems necessary.

No children's camp shall engage in any public solicitation for applications, for deposits for, or contracts for the purpose of enrollment, or advertise or cause to be advertised within the state, or otherwise solicit enrollments, or accept or make any contract of enrollment for any child residing in the state for any children's camp located without the state unless prior to such solicitation, advertisement, or acceptance of a contract or deposit for the purpose of enrollment there shall have been filed annually with the department of health a disclosure statement and a short form disclosure statement as defined in section fourteen hundred of this article. The commissioner may make provisions for amended disclosure statements.

Upon filing the disclosure statement with the department, the fee shall be fifty dollars, except that no fee shall be charged in the case of camps operated by a person, firm, corporation or association for charitable, philanthropic, or religious purposes.
ENFORCEMENT

Following is a list of the agencies which are responsible for administering the laws and regulations. In most cases these are the agencies which have written the regulations. When States indicated that there were no laws specifically applicable to camps, an enforcement agency was not indicated, although the agency most likely concerned with this area can be found in the liaison list following this section.

Also in this section following the enforcement agencies' listing are listed the conditions warranting immediate closure or license removal.
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<td>Board of Health of the city or general health district, or the authority having the duties of a board of health in city as authorized by section 3709.05 of The Revised Code.</td>
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<td>State of Washington Department of Social and Health Services, Health Services Division</td>
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<td>West Virginia</td>
<td>West Virginia State Board of Health</td>
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<td>Wisconsin</td>
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<td>Wyoming</td>
<td>Department of Health and Social Services, Environmental Surveillance and Control Services</td>
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ENFORCEMENT: Conditions Warranting Immediate Closure or License Removal

Alabama
In the event of an outbreak of a highly infectious disease in any camp, such place or places shall upon the order of the Health Officer be immediately closed to the public.

Alaska
When suspicion arises as to the possibility of transmission of infection from any restaurant employee the Commissioner of Health and Social Services is authorized to require any or all of the following measures: 1) the immediate exclusion of the employee from all restaurants; 2) the immediate closing of the restaurant concerned until no further danger of disease outbreak exists, in the opinion of the Commissioner of Health and Social Services; 3) adequate medical examination of the employee and of his associates, with such laboratory examinations as may be indicated.

California
When information as to the possibility of disease transmission is presented to the local health officer, he shall investigate conditions and take appropriate action. The health officer may, after investigation and for reasonable cause, require any or all of the following measures:

The immediate exclusion of any person by the health officer.

The immediate closing of the camp, or the camp kitchen, until no further danger of disease outbreak exists in the opinion of the health officer.

Adequate medical examination of person or persons with such laboratory examinations as may be indicated; or should such examination be refused, then the immediate exclusion of the refusing person or persons from the camp until an adequate medical or laboratory examination shows that he is not affected with or a carrier of any disease in a communicable form.

Colorado
When a law enforcement agency reports one charge of child abuse or neglect, it shall be deemed a consistent violation of the minimum rules and regulations and this charge shall be grounds for summary suspension of the license in accordance with articles 16, 3-16-3 (4) C.R.S. 1963, as amended.

New York
Control of infectious employees. When suspicion arises as to the possibility of transmission of infection from any employee, the licensor shall be authorized to require any or all of the following measures:

1) The immediate exclusion of the employee from the eating or drinking place.
2) The immediate closing of the eating or drinking place concerned until, in the opinion of the licensor, no further danger of disease outbreaks exists.
3) Restriction of the services of the employee to some area of work where there would be no danger of transmitting disease.
4) Adequate medical examinations of the employee and of his associates, with such laboratory examinations as may be necessary.

Tennessee
In the event of an outbreak of a highly infectious disease in any organized camp, such place or places shall upon the order of the Public Health Officer be immediately closed to the public.
Where a condition exists, which in the opinion of the health officer is a violation of these regulations or a menace to health, he may order the owner to close such camp until such time as the health officer may direct.
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COMM: 307--777-7358
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* This list of individuals has been updated as of February 1979 to reflect changes in personnel, addresses, agencies and telephone numbers. The persons on this list are not necessarily the same as those contacted during the survey of laws and regulations in 1978.