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LABOR CAMP SANITATION

Rules and Regulations, Public Health Reasons
and Satisfactory Compliance

Engineering Bulletin No. 3

Bureau of Sanitation
Arizona State Department of Health

Rules and Regulations on Labor Camp Sanitation
Part VI of the Sanitary Code, and Reference
to Page Number Containing Public Health
Reasons and Satisfactory Compliance

Reference
Page No.

Regulation 43.--Labor camp: In these regulations, unless the context otherwise requires, "labor camp" means any camp or similar place of temporary abode, including one on wheels, established by or for the care of workmen engaged in construction, repair, alteration, railroad, lumber, road or highway, or other industrial activity. A labor camp occupied by less than five persons, or a labor camp established to meet an emergency and not occupied for more than five consecutive days, shall be subject only to the provisions of regulations 44, 54, and 55 of these regulations.

1

Regulation 44.--Location: Every labor camp wherever practicable, shall be located on high, well-drained ground near a water supply. No labor camp shall be located on the watershed of a domestic water supply.

1 & 2

Regulation 45.--Layout: The general layout of a labor camp shall be so planned as to facilitate frequent cleaning of the premises. The kitchen and mess hall shall be located as far as practicable from all toilets, stables, and corrals, and shall in any event be located at the opposite end of the camp from the stables.

2 & 3

Regulation 46.--Water: Every labor camp shall be provided with a sufficient quantity of safe water for drinking and bathing. Every well or spring shall be adequately protected against pollution by reason of surface drainage, drip, or dust. Every well shall be tightly covered, and the water shall be obtained therefrom by means of some type of pump. Water shall not be drawn from any well by means of buckets or other containers. In the event it is necessary to haul water, the containers both in transit and at the labor camp shall be cleaned and sterilized frequently, and shall be kept tightly covered. If water is secured from tanks or containers, a spigot for withdrawal therefrom shall be provided, and it shall be unlawful to dip water therefrom.

4, 5 & 6

Regulation 47.--Toilets: Every labor camp shall be provided with suitable toilets or privies and with sewage disposal of a type approved by the state department of health, and the owner or operator of the camp shall require the occupants to use such facilities. All privies shall be located not less than one hundred twenty-five feet from the nearest source of water supply, kitchen, or mess hall, and shall at all times be maintained in good repair and in a clean, fly-tight, and sanitary condition.

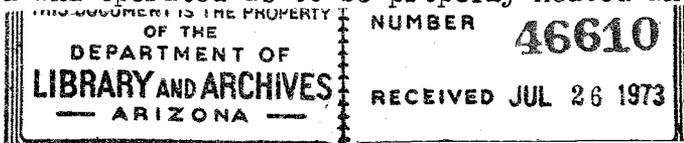
13 & 14

Regulation 48.--Bathing: Every labor camp shall be provided with an adequate supply of hot and cold running water and all other necessary facilities for washing the hands, faces, and bodies of the occupants.

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13

Regulation 49.--Sleeping quarters: The occupants of a labor camp shall be supplied with suitable bunkhouses, tents, or other sleeping quarters, so constructed and operated as to be properly heated and



ventilated. [Such sleeping quarters shall contain not less than three hundred fifty cubic feet of air space per occupant, and shall have tight wooden floors set not less than six inches above the ground. All floors shall be swept daily. ?]

3 & 4

Regulation 50.--Food: (a) In any labor camp, all quarters in which food is stored, prepared, handled or served shall be well ventilated and screened, and provided with a floor which can be easily cleaned. The food shall be stored, prepared, and served in a clean and sanitary manner. Perishable foods, in addition to being protected against insects and rodents, shall be properly refrigerated at a maximum temperature of fifty degrees Fahrenheit. (b) Every labor camp shall have adequate dishwashing facilities. All dishes, glassware, and other cooking and eating utensils shall be washed thoroughly with warm soapy water, and thereafter scalded with water of a temperature of not less than one hundred eighty degrees Fahrenheit. Towels if used for drying shall be clean. (c) No persons shall sleep in a tent or room used for preparing, storing, or serving food.

6, 7, 8, 9, 10,
11 & 12

Regulation 51.--Garbage: (a) In every labor camp all garbage and refuse shall be collected and retained in water-tight metal containers having fly-tight lids. Such containers shall be available at all times near all kitchens, mess halls, and sleeping quarters. Every garbage container shall be emptied and thoroughly cleaned daily. (b) In every labor camp, all garbage shall be disposed of by burial, by burning, or by some other method approved by the state department of health. In the case of burial, the garbage shall be covered by a sufficient amount of earth to prevent ingress or egress by flies, rodents, or any insect or animal. In the case of burning, a suitable incinerator shall be used.

12 & 13

Regulation 52.--Drainage: In every labor camp, all kitchen, toilet, bath and other drainage shall be disposed of in such manner as to prevent nuisance, fly breeding, and possible pollution of any water or food supply.

14 & 15

Regulation 53.--Stables and corrals: All stables and corrals in any labor camp shall be kept sanitary at all times. Manure shall be disposed of, not less than once a week, by burial, composting, or disposal in such place and manner as not to create a nuisance or fly breeding condition.

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Regulation 54.--Responsibility: The superintendent or foreman in charge of a labor camp shall be held responsible for its sanitary condition and for compliance with these regulations.

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Regulation 55.--Abandoned camps: When any labor camp is to be abandoned, all garbage, rubbish, manure, and other refuse shall be collected and so disposed of as to prevent nuisance. All privy pits shall be filled in and the grounds and buildings left in a clean and sanitary condition.

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LABOR CAMP SANITATION

The items set out on the accompanying inspection form are specifically required under regulations 43 to 55 of the Sanitary Code of the Arizona State Department of Health.

The following data giving the public health reason for each of the items on the form, and a description of what might be considered to be satisfactory compliance, have been assembled to assist the inspector and to encourage uniformity in recommendations and checking.

The Sanitary Code requires that each item be met and the measures described under satisfactory compliance, although not specifically required, represent compliance under generally accepted standards of sanitation for camps and are reasonable compliance to the specified items and should be enforced when and wherever possible.

For camps having less than five occupants, or occupied for not more than five consecutive days, only the regulations governing location, proper supervision and responsibility for sanitary conditions and cleaning up upon abandonment apply.

I. Camp Location

A) ON HIGH WELL-DRAINED GROUND

Public health reason:

Low or uneven ground will result in the accumulation of rain or waste water and will contribute to mosquito and fly breeding and to insanitary conditions.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. The location is such that surface runoff will be away from the camp.
2. The ground surface is graded and free of low spots.
3. Where necessary, a drainage system is provided to carry away all surface water.

B) NEAR WATER SUPPLY

Public health reason:

A safe water supply for domestic purposes is essential to good health and nearness of the camp to a satisfactory water supply will be more likely to result in the delivery through pipe lines and under pressure to the points in the camp where needed.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. A local water supply is available which meets all requirements of these regulations.
2. An approved water supply operated under proper supervision and delivered in pipe lines and under pressure is piped to the points in the camp where required.

C) NOT ON WATERSHED OF ANY DOMESTIC WATER SUPPLY

Public health reason:

The location of a camp on a domestic water supply watershed may result in the pollution of the water supply.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the camp location is such that runoff from or through the camp will not enter a domestic water supply.

II. Layout of Camp

A) LAID OUT TO FACILITATE FREQUENT CLEANING OF PREMISES

Public health reason:

If the camp is laid out in a manner which will facilitate cleaning it is more likely to be kept in a clean and sanitary condition.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the ground surface around and between buildings is graded or cleared and the buildings are spaced so that the portions of the camp ground in use can be readily cleaned and rubbish removed.

B) KITCHEN AND MESS HALL DISTANT FROM TOILETS, STABLES AND CORRALS

Public health reason:

The close proximity of toilets, stables and corrals to the kitchen and mess hall will tend to increase the number of flies and obnoxious odors around the places where food is stored, prepared and served.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. No privy is less than 125 feet from the kitchen or mess hall.

2. Water carriage toilets are used and the toilet rooms do not open directly into any room in which food, drink or utensils are handled or stored.
3. Stables and corrals are sufficiently far from the kitchen and mess hall so that flies or obnoxious odors will not reach the kitchen or mess hall. Usually 200 yards will be adequate.

III. Sleeping Quarters

A) BUNKHOUSES HEATED AND VENTILATED

Public health reason:

Ventilation and heating are interdependent in the creation of conditions which influence the spread of respiratory disease.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. Every habitable building is equipped with heating equipment capable of maintaining every habitable room thereof at a temperature of at least 70° F. whenever occupied during seasons of the year when heating is necessary. All heating appliances producing dangerous gases must be vented adequately to the outside and must have tight flue connections.
2. Every habitable building has windows for ventilating all rooms except closets. The openable window area for ventilation purposes shall be at least 2½ percent and preferably more than 5 percent of the floor area. Mechanical ventilation may be substituted for or be supplementary to natural ventilation and must at least be equivalent to natural ventilation. Openable windows, trapdoors, louvres or their equivalent, having a clear openable area of at least 2 percent of the floor area, should be provided for all attics, basements and cellars. Water closets, urinals, bathtubs and shower baths must be located in rooms separated from habitable rooms by floor-to-ceiling partitions and doors. Any rooms containing a water closet or urinal should have at least 10 square feet of free floor area and at least 100 cubic feet air space for each water closet and each urinal.

B) 350 CUBIC FEET AIR SPACE PER OCCUPANT

Public health reason:

This amount of air space is essential to minimize the spread of respiratory diseases.

Satisfactory compliance:

This item shall be deemed to have been satisfied if there are a minimum of 350 cubic feet of air space per occupant in each occupied habitable room.

C) TIGHT WOOD FLOOR SIX INCHES ABOVE THE GROUND

Public health reason:

A floor which is not tight permits dirt, dust and food particles to accumulate under the building, which encourages the propagation and habitation of vermin and rodents. The space between the floor and ground surface permits proper ventilation beneath the floor.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the floors are of concrete, wood covered with linoleum, tight wood or equal, and can be easily cleaned. Wood floors should be free of open cracks, holes or poorly fitted planks and must be six inches above the ground.

D) FLOORS SWEEPED DAILY

Public health reason:

Accumulation of dust and dirt encourages the propagation and habitation of vermin and rodents.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the floors of all occupied quarters are swept clean daily. In quarters where food is stored, prepared or handled, dustless methods of floor cleaning shall be used, or dust-arresting sweeping compounds shall be used and the floor should be cleaned during periods when the least amount of food is exposed.

IV. Water

A) WATER SUPPLY TESTED

Public health reason:

It is essential that drinking water be of safe quality. Periodic bacteriological analyses reveal the absence or presence of contamination. Repeated sampling is necessary to insure the continuous safety of the water.

Satisfactory compliance:

At least one sample per month ^{shall} ~~should~~ be submitted to the Division of Laboratories, State Department of Health, which maintains laboratories

in Phoenix, Tucson and Flagstaff. Sample bottles and instructions are obtainable from any of these branches without charge. If any samples show the presence of coliform bacteria as shown on reports from the laboratory, the local sanitarian or the Bureau of Sanitation of the State Department of Health at Phoenix shall be consulted.

B) WELLS OR SPRINGS ADEQUATELY PROTECTED AND WELLS TIGHTLY COVERED

Public health reason:

A water supply may easily become contaminated from dirt, oil, dust, bird and animal droppings and from surface water if not properly protected.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the supplies are protected as follows, except that if the water does not meet bacteriological standards additional precautions may be prescribed.

Springs: Springs should be protected by a water-tight reservoir so constructed as to prevent the entrance of surface water. If built around the spring and without a bottom, the walls should extend down to rock, if the spring flows from a rock ledge. If the spring is in loose material the walls should extend for several feet into the earth to exclude surface water. Where practicable and feasible the spring should be provided with a watertight cover.

Dug wells: A dug well should be provided with a substantial watertight lining of concrete or vitrified tile, with outer concrete lining six inches thick or other suitable material. Such lining shall extend down for a distance of at least ten feet and shall extend up to the well platform or pump room floor with a watertight connection. The ground shall be sloped away from the well and a concrete cover shall be placed over the top sloping away from the well and extending two inches or more beyond the outside edge of the lining.

Cased wells: The casing shall extend as far as practicable below the natural ground level, but not less than ten feet. The pump platform shall be watertight, elevated above the adjacent ground level and its surface sloped to facilitate the rapid removal of waste water. If a pump is mounted over the casing, the casing shall extend above the pump platform and into the pump base.

C) WATER PUMPED FROM THE WELL - NO BUCKET USED

Public health reason:

Removal of water from wells by bucket cannot be carried out in a sanitary manner.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the water is removed from the well and conveyed to the point of delivery in closed pipe lines.

D) CONTAINERS USED TO HAUL WATER FREQUENTLY STERILIZED

Public health reason:

Containers used to haul water should be frequently disinfected to destroy any objectionable bacteria.

Satisfactory compliance:

This item shall be deemed to have been satisfied if containers used to haul water are disinfected frequently enough to insure protection against contamination of the water. This will vary from once a day to once a week, depending upon the type of container. The container should be washed with a 50 ppm solution of chlorine and rinsed out (One ounce Clorox to $1\frac{1}{2}$ gallons of water).

E) TANKS FOR HAULING PROVIDED WITH TAP

Public health reason:

Methods of withdrawing water other than by tap will result in the contamination of the water.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the water container has a spigot for use in drawing water from the container.

F) USE OF DIPPER PROHIBITED

Public health reason:

The use of the dipper results in contamination of the drinking water and lends itself to direct infection of the persons using the dipper.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the individual sanitary drinking cups are provided for drinking and the use of the dipper and common drinking cup prohibited and the use of individual cups enforced by the persons in charge.

V. Food

A) QUARTERS WHERE FOOD IS STORED, PREPARED, HANDLED OR SERVED PROPERLY VENTILATED

Public health reason:

Proper ventilation reduces bacterial concentration in the air, odors, condensation upon interior surfaces which may drop into food or utensils,

smudging of walls and ceilings, excessive heat, and the concentration of toxic gases produced as a by-product of combustion or otherwise. Moisture promotes mold development.

Satisfactory compliance:

This item shall be deemed to have been satisfied if all rooms are adequately ventilated so as to be reasonably free of disagreeable odors and condensation. Ventilation equipment supplementary to windows and doors, such as adequate exhaust fans or stove-hoods, shall be provided if necessary. This requirement shall not apply to cold storage rooms.

B) **QUARTERS WHERE FOOD IS STORED, PREPARED, HANDLED OR SERVED PROPERLY SCREENED**

Public health reason:

Screening is necessary to prevent the entrance of flies and other insects which will contaminate the food and otherwise infect persons using the mess hall facilities.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. All openings to the outer air are effectively screened with not less than 16-mesh wire or plastic cloth; and all doors are self-closing and screen doors to the outer air open outward; or
2. Fans of sufficient power to prevent the entrance of flies are in use at all otherwise ineffectively protected openings; or
3. Flies are absent.
4. Window and door screens must be tight-fitting and free of holes. This includes the screens for skylights and transoms.
5. This item must be satisfied during the seasons of the year when flies are prevalent.

C) **QUARTERS WHERE FOOD IS STORED, PREPARED, HANDLED OR SERVED PROVIDED WITH FLOOR WHICH CAN BE EASILY CLEANED**

Public health reason:

Properly constructed floors which are in good repair can be more easily kept clean than improperly constructed floors. Clean floors are conducive to clean food handling methods.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. The floors are of such construction as to be easily cleaned, are smooth and in good repair. Floors may be of concrete, terrazzo, tile, etc., wood covered with linoleum or tight wood. Wood floors containing open cracks, holes or broken or poorly fitting planks or which otherwise fail to be tight, do not comply with this item. If floor drains are used they shall be provided with proper traps and so constructed to minimize clogging, and the floors should be graded to drain.
2. All floors are kept clean and free from litter during the hours of preparing, cooking and serving of food. Dustless methods of floor cleaning shall be used, or dust-arresting sweeping compounds and push-brooms employed; and all except emergency floor cleaning shall be done during those periods when the least amount of food and drink is exposed, such as after closing or between meals.

D) FOOD STORED, PREPARED AND SERVED IN A CLEAN AND SANITARY MANNER

Public health reason:

Food or drink not properly protected from contamination may become a public health hazard.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. All food and drink are stored in such manner as to be protected from dust, flies, vermin, unnecessary handling, droplet infection, overhead leakage and condensation, sewage backflow and other contamination. The pouring lips of bottles containing milk or other beverages in non-leakproof containers shall not be submerged in water for cooling.
2. All food and drink are handled and served in such manner as to minimize the opportunities for contamination. Serving of sliced butter and cracked ice shall not be by direct contact with fingers or hands, and manual contact with all food or drink shall be avoided insofar as is possible. Sugar shall be served only in covered containers or wrapped packages for individual service; containers preferably be so designed that a spoon cannot be inserted.
3. No animals or fowls are kept or allowed in any room in which food or drink is prepared or stored.

E) PERISHABLE FOODS PROTECTED AGAINST INSECTS AND RODENTS AND REFRIGERATED AT A MAXIMUM TEMPERATURE OF 50° F.

Public health reason:

Perishable food must be properly protected against contamination. Perishable food should be kept cold so that any small amount of

disease-producing bacteria which may have entered will not be permitted to multiply.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. There is no evidence of the presence of rodents, roaches, ants or other vermin.
2. All readily perishable food or drink is kept at or below 50° F. except when being prepared or served. This shall include all custard-filled and cream-filled pastries, milk and milk products, egg products, meat, fish, shellfish, gravy, poultry stuffing and sauces, dressings, salads containing meat, fish, eggs, or milk or milk products.
3. To prevent contamination of the refrigerator contents by possible sewage backflow, all waste water from refrigeration equipment drains into an open sink or drain, properly trapped and sewer connected; provided that where sewer connections are not available water-tight drip pans may be used or the drainage otherwise disposed of in an approved manner.

F) PROPER DISHWASHING FACILITIES

Public health reason:

Proper dishwashing facilities are essential to good dishwashing methods.

Satisfactory compliance:

This item shall be deemed to have been satisfied if hot and cold running water are available and sinks or other equipment as is required for the method of dishwashing used to comply with the next item on dishwashing methods.

G) PROPER DISHWASHING METHODS

Public health reason:

Dishes and utensils which are not properly cleaned may be responsible for the transmission of influenza, tuberculosis, diphtheria, pneumonia, scarlet fever, whooping cough, trench mouth, typhoid fever, diarrhea, dysentery and the common cold.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. All multi-service eating and drinking utensils are thoroughly cleaned after each usage, and all multi-use utensils

used in the preparation or serving of food and drink are thoroughly cleaned immediately following the days' operation, in such manner as to be clean to the sight and touch. A suitable detergent shall be used. After cleaning, all such utensils are effectively subjected to one or more of the following processes:

2. (a) Immersion for at least two minutes in clean, hot water at a temperature of at least 170° F. or for $\frac{1}{2}$ minute in boiling water. Unless actually boiling water is used an approved thermometer shall be available convenient to the vat. The pouring of scalding water over washed utensils shall not be accepted as satisfactory compliance.

It is recommended that, wherever practicable, bactericidal treatment should be obtained through the use of hot water in the manner above described. For this method of bactericidal treatment two adjacent deep sinks should be provided and fitted with a porcelain, metal or other impervious drainboard. Metals like zinc which mark chinaware should be avoided for surfacing of drainboards or table tops on which dishes are stored. If difficulty is experienced in obtaining clean looking glasses, it is recommended that greater manual effort be applied, or that a more efficient detergent be tried, or that a three-compartment vat be used. After washing in the first sink the glasses, dishes, etc., should be placed in metal baskets and immersed in the hot water in the second sink for the required period of time. Baskets may be lined with wooden strips to prevent marking of the chinaware. Upon removal from the hot water they should remain in the baskets until dry and then stored in such manner as not to become contaminated before again being used.

Where hot water is used for bactericidal treatment there shall be provided a hot water heater (preferably controlled by a thermostat) capable of maintaining a water temperature of at least 170° F. in the vat at all times during business hours, and water at such temperature shall be available at all times while utensils are being washed and given bactericidal treatment. The heating device may be integral with the immersion vat. It is considered that even in the case of roadside stands hot water may be obtained through the use of gasoline or kerosene stoves, which may, if the wash and rinse vats are correctly constructed, be placed directly thereunder. Provision should be made for compensating for heat loss to the utensils, especially when large numbers are submerged at any time.

Care shall be taken in the bactericidal treatment of containers by immersion in hot water or chlorine rinse to prevent the trapping of air in the container, thus preventing contact with the entire surface of the container. This may be accomplished by placing all glasses, cups, plates and saucers in a venting position so that air will not be trapped.

(b) Immersion for at least two minutes in a lukewarm chlorine bath containing at least 50 ppm of available chlorine if hypochlorites are used, or a concentration of equal bactericidal strength if chloramines are used. The bath should be made up at a strength of 100 ppm or more of hypochlorites and shall not be used after its strength has been reduced to 50 ppm. Bactericidal treatment with chlorine is ineffective if the utensils have not been thoroughly cleaned. Where chlorine is relied upon for bactericidal treatment the bactericidal treatment requirement of this item shall therefore be considered as violated if the utensils so treated are not clean. (100 ppm chlorine solution can be made up by adding $1\frac{1}{2}$ oz. Clorox to one gallon of water).

Chlorine solutions once used shall not be reused for bactericidal treatment on any succeeding day, but may be reused for other purposes.

Where chlorine treatment is used a three-compartment vat shall be required, the first compartment to be used for washing, the second for plain rinsing and the third for chlorine immersion; provided that for existing installations the second or rinsing compartment may be omitted if a satisfactory rinsing or spraying device is substituted. This will prevent the excessive consumption of chlorine by organic matter and washing compound carried over from the washing compartment. The first basket of utensils will remain in the chlorine bath for at least two minutes while the second basket is in the plain rinse and the third basket is being washed. Upon removal from the chlorine bath the utensils may be rinsed in clean running water, if desired, and allowed to dry either in the basket or inverted on a drain shelf or tray.

Silver and silver-plated tableware should not be treated with chlorine as silver chlorides are formed which blacken the silver.

H) CLEAN DISH TOWELS USED

Public health reason:

If dirty dish towels are used dishes and utensils which have been disinfected may become contaminated.

Satisfactory compliance:

This item shall be deemed to have been satisfied if the drying cloth is clean and not used for any purpose except for drying dishes and utensils. It is recommended that wherever possible utensils be permitted to drain dry without the use of drying cloths.

I) NO PERSONS SLEEPING IN QUARTERS USED FOR PREPARING OR STORING FOOD

Public health reason:

The use of quarters for preparing or storing food as sleeping quarters promotes uncleanness and may lead to transmission of respiratory diseases.

Satisfactory compliance:

This item shall be deemed to have been satisfied if quarters used for preparing or storing food are not also used for sleeping quarters.

VI. Garbage

A) COLLECTED IN WATER TIGHT CONTAINERS WITH FLY TIGHT LIDS

Public health reason:

Containers which are not water tight permit the seepage of liquid or semi-liquid wastes to accumulate around the container producing odors and insanitary conditions. It is essential that flies be kept out of garbage to prevent their carrying particles of waste or spoiled foods to fresh foods.

Satisfactory compliance:

This item shall be deemed to have been satisfied if all garbage is in tight, nonabsorbent and easily washable receptacles which are covered with close-fitting lids while pending removal.

B) CONTAINERS AVAILABLE TO KITCHEN, MESS HALL AND SLEEPING QUARTERS

Public health reason:

If garbage or waste containers are available at all points where garbage or wastes are created it will be more likely that proper disposal of wastes will take place.

Satisfactory compliance:

This item shall be deemed to have been satisfied if containers are placed within reasonable distance of all places where food is prepared or where other garbage is created.

C) CONTAINERS EMPTIED AND CLEANED DAILY

Public health reason:

Garbage containers should be emptied and cleaned daily to prevent nuisance.

Satisfactory compliance:

This item shall be deemed to have been satisfied if all garbage receptacles are emptied and washed daily and treated with disinfectant as is necessary.

D) GARBAGE DISPOSED OF IN A SATISFACTORY MANNER

Public health reason:

Garbage not properly disposed of will create a nuisance and will provide harborage for rodents and vermin and a breeding place for flies.

Satisfactory compliance:

This item shall be deemed to have been satisfied if all garbage is disposed of by burial, burning or some other method approved by the State Department of Health. In the case of burial, the garbage shall be covered by a sufficient amount of earth to prevent ingress or egress by flies, rodents or any insect or animal. In the case of burning, a suitable incinerator shall be used.

VII. Bathing

A) HOT AND COLD RUNNING WATER AND OTHER FACILITIES AVAILABLE FOR WASHING HANDS, FACES AND BODIES

Public health reason:

The use of washing facilities is essential to the personal cleanliness of camp occupants.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. Separate showers with hot and cold water are provided for both males and females and located in well constructed buildings having good natural and artificial lighting, adequate ventilation and floor of concrete or similar impervious material.
2. Lavatories shall be placed convenient to the users and shall be located at sufficient points to particularly encourage the washing of hands after each visit to the toilet. Lavatory facilities for use of those who are engaged in the preparation and handling of food shall include hot and cold running water, soap and individual cloth or paper towels.

VIII. Toilets

A) FLYPROOF AND SANITARY TOILETS AND PRIVIES PROVIDED

Public health reason:

Human excreta is potentially dangerous and must be properly disposed of. The organisms causing typhoid fever, paratyphoid fever and dysentery may be present in the body discharges of cases or carriers. Flies and other agents of transmission must be prevented from reaching toilet facilities.

Satisfactory compliance:

This item shall be deemed to have been satisfied if flyproof and sanitary toilet facilities are provided. These may be either water flush toilets or privies. Wherever possible and reasonable the installation of water carriage toilets should be encouraged. If privies are used they should

be flyproof and all possible measures taken to eliminate flies in the vicinity of the privies, and all persons known to have had typhoid or paratyphoid fever or dysentery shall not be permitted to live in a camp where privy-type toilets are in use. There should be one toilet or privy for each 10 persons, and one urinal for each toilet for men.

1. Water flush toilets - Water flush toilets shall be provided in conveniently located, well constructed buildings having good material and artificial lighting, adequate ventilation and floors of concrete or similar impervious material. All flush toilets must be connected to a sewerage system, and sewage disposal shall be accomplished in compliance with the State Sanitary Code and shall meet the approval of the Bureau of Sanitation of the State Department of Health.
2. Pit privies - The construction of pit privies shall comply with Regulation 33 of the State Sanitary Code.

B) PERSONNEL REQUIRED TO USE FACILITIES

Public health reason:

Unless the proper facilities are used, nuisances and public health hazards will be created.

Satisfactory compliance:

This item shall be deemed to have been satisfied if there is no evidence of failure to use the facilities.

C) PRIVIES MORE THAN 125 FEET FROM NEAREST SOURCE OF WATER SUPPLY, KITCHEN OR MESS HALL

Public health reason:

This distance is required to protect the water supply and reduce the possibilities of fly contamination to the food in the kitchen and mess hall.

Satisfactory compliance:

This item shall be deemed to have been satisfied if there are no privies located closer than 125 feet from a water supply, kitchen or mess hall.

IX. Drainage

A) KITCHEN, TOILET AND BATH DRAINAGE PROPERLY DISPOSED OF

Public health reason:

All waste matter should be properly disposed of so as not to become a nuisance or a public health menace.

Satisfactory compliance:

This item shall be deemed to have been satisfied if all liquid wastes resulting from the cleaning and rinsing of facilities, utensils, floors, flush toilets and from lavatories are disposed of through a sewer system including a sanitary means of disposal or some other equivalent method of disposal if carried out in a sanitary manner. Disposal systems shall comply with the State Sanitary Code.

X. Stables and Corrals

A) STABLES AND CORRALS KEPT IN A SANITARY MANNER

Public health reason:

If stables and corrals are not kept in a sanitary manner, obnoxious odors will be created and fly breeding will occur.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. The stables are in good condition and kept clean.
2. The corral is well graded and drained and wastes are not allowed to pool.

B) MANURE DISPOSED OF WEEKLY IN SATISFACTORY MANNER

Public health reason:

Improper manure disposal induces the breeding of flies.

Satisfactory compliance:

This item shall be deemed to have been satisfied if:

1. It is spread in the fields.
2. Stored in a tight, screened and trapped manure shed.
3. Hauled away for disposal elsewhere.

General Information

The following are samples of brief type descriptions to be submitted in addition to the check sheet.

1. Source of water supply:

- a. Deep, cased well with turbine pump. Protected at the surface.
- b. Dug well 20' deep with timber bracing and board top.

2. Source of milk supply:
 - a. Grade A pasteurized milk purchased and served in individual capped bottles.
 - b. From ranch, not strained or cooled, transported to points of service in open buckets.
3. Method of garbage disposal:
 - a. Burned daily in metal incinerator.
 - b. Buried daily in excavated hole and covered and packed by bulldozer.
4. Method of sewage disposal:
 - a. Privies and cess pool for kitchen waste.
 - b. Flush toilets and septic tank with tile drain leaching system.
5. Previous and present cases of illness.
 - a. One typhoid December, 1943; occasional dysentery and stomach ailment. Frequent colds.

NAME OF CAMP: COUNTY:
 LOCATION: DATE OF INSPECTION:
 NO. OCCUPANTS: NO. FOREIGN OCCUPANTS:
 PERSON IN CHARGE OF SANITATION OF PREMISES:
 ADDRESS: PHONE NO.:

ITEMS REQUIRED UNDER SANITARY CODE
 (ITEMS CHECKED DO NOT MEET REQUIREMENTS)

1. CAMP LOCATION:

- A. ON HIGH WELL DRAINED GROUND
- B. NEAR WATER SUPPLY
- C. NOT ON WATER SHED OF ANY DOMESTIC WATER SUPPLY

2. LAYOUT:

- A. LAID OUT TO FACILITATE FREQUENT CLEANING OF PREMISES
- B. KITCHEN AND MESS HALL DISTANT FROM TOILETS, STABLES AND CORRALS

3. SLEEPING QUARTERS:

- A. BUNK HOUSES HEATED AND VENTILATED
- B. 350 CUBIC FEET AIR SPACE PER OCCUPANT
- C. TIGHT WOOD FLOORS 6 INCHES ABOVE GROUND
- D. FLOORS SWEEP DAILY

4. WATER:

- A. WATER SUPPLY IS TESTED
- B. WELLS OR SPRINGS ADEQUATELY PROTECTED AND WELLS TIGHTLY COVERED
- C. WATER PUMPED FROM WELL. NO BUCKET USED
- D. CONTAINERS USED TO HAUL WATER FREQUENTLY STERILIZED
- E. TANKS FOR HAULING WATER PROVIDED WITH TAP
- F. USE OF DIPPER PROHIBITED

5. FOOD:

- A. QUARTERS WHERE FOOD IS STORED, PREPARED, HANDLED OR SERVED PROPERLY VENTILATED
- B. QUARTERS WHERE FOOD IS STORED, PREPARED, HANDLED OR SERVED PROPERLY SCREENED
- C. QUARTERS WHERE FOOD IS STORED, PREPARED, HANDLED OR SERVED PROVIDED WITH FLOOR WHICH CAN BE EASILY CLEANED
- D. FOOD STORED, PREPARED AND SERVED IN CLEAN AND SANITARY MANNER
- E. PERISHABLE FOODS PROTECTED AGAINST INSECTS AND RODENTS AND REFRIGERATED AT MAXIMUM TEMPERATURE OF 50 DEG. F.
- F. PROPER DISHWASHING FACILITIES
- G. PROPER DISHWASHING METHODS
- H. CLEAN DISH TOWELS USED
- I. NO PERSONS SLEEPING IN QUARTERS USED FOR PREPARING OR STORING FOOD

6. GARBAGE:

- A. COLLECTED IN WATER TIGHT CONTAINERS WITH FLY TIGHT LIDS
- B. CONTAINERS AVAILABLE TO KITCHEN, MESS HALL AND SLEEPING QUARTERS
- C. CONTAINERS EMPTIED AND CLEANED DAILY
- D. GARBAGE DISPOSED OF IN SATISFACTORY MANNER

7. BATHING:

- A. HOT AND COLD RUNNING WATER AND OTHER FACILITIES AVAILABLE FOR WASHING HANDS, FACES AND BODIES

8. TOILETS:

- A. FLYPROOF AND SANITARY TOILETS AND PRIVIES PROVIDED
- B. PERSONNEL REQUIRED TO USE FACILITIES
- C. PRIVIES MORE THAN 125 FEET FROM NEAREST SOURCE OF WATER SUPPLY, KITCHEN OR MESS HALL

9. DRAINAGE:

- A. KITCHEN, TOILET AND BATH DRAINAGE PROPERLY DISPOSED OF

10. STABLES AND CORRALS

- A. STABLES AND CORRALS KEPT IN SANITARY MANNER
- B. MANURE DISPOSED OF WEEKLY IN SATISFACTORY MANNER

GENERAL INFORMATION: (TO BE FILLED IN FOR FIRST INSPECTION OR WHEN CHANGES OCCUR, DESCRIBE BRIEFLY)

1. SOURCE OF WATER SUPPLY: _____

2. SOURCE OF MILK SUPPLY: _____

3. METHOD OF GARBAGE DISPOSAL: _____

4. METHOD OF SEWAGE DISPOSAL: _____

5. PREVIOUS AND PRESENT CASES OF ILLNESS: _____

INSPECTOR: _____

REMARKS: _____