

Summer Camps / Resident Camps / Primitive Camps

Type of Establishment: Dates of Operations: _____

- Providing Food
- Providing lodging/over- night accomadations

Name of Establishment _____

Name of the Operator/Owner _____

Operator/Owner contact phone number _____ E-mail _____

THE FOLLOWING ITEMS MUST BE SUBMITTED TO BEGIN PLAN REVIEW

- Completed Application
- Copy of signed lease agreement or bill of sale
- Copies of all menus or list source of food
- Proof of water supply (well permit or bill)
- Copy of water sample results if private source.
- Proof of sewage disposal (septic permit or bill)
- Site plan showing specific location of the property and facilities
- Floor plan drawn to scale (minimum 1/4" = 1') of establishment with **all** equipment rooms, bathrooms, food preparation areas, ice machines, hand washing sinks, washer and dryers, showers, cubbies/lockers, and locked storage areas
- Equipment specification sheets for **all** food service equipment (refrigeration, sinks, hot water heaters, etc).
- A dumpster contract

DHHS Rules Governing Summer Camps:

<https://ehs.ncpublichealth.com/docs/rules/294306-1-1000.pdf>

NC DHHS Rules Governing the Sanitation of Resident Camps:

<https://ehs.ncpublichealth.com/docs/rules/294306-16-3600.pdf>

NC DHHS Rules Governing The Sanitation of Primitive Camps:

<https://ehs.ncpublichealth.com/docs/rules/294306-15-3500.pdf>

Number of campers: _____

Will campers be immunocompromised or preschool age children or older adults? _____

Are recreational waters provided? Describe: _____

Describe sleeping quarters, types of bedding provided: _____

Describe methods which will be utilized to exclude insects, bats, and vectors: _____

Describe all off-site cooking activities: _____

Describe all off-site treatment of drinking water: _____

Will multi-use plates, silverware, or cups be provided? Yes No

If yes, where will they be stored and how will they be washed and sanitized?

Will refrigeration be provided? Yes No

Will ice machines be provided? Yes No

Will linens be washed on-site? Yes No **Note:** If off-site linen service is used, provide specific details on where linens will be washed and how they will be transported.

Will live animals be kept on premises? Yes No

Where will medications stored? _____

Can wash must be large enough to accommodate the cleaning of all trash cans. Minimum 3x3 curb floor sink sloped to drain, hot and cold mixing water with backflow prevention, 4" curb, backsplash and impervious surface.

Finish Schedule:

Applicants must fill in materials (i.e. quarry tile, 6" plastic cove molding, carpeting, etc.)

	Floors	Walls	Ceilings
Bathrooms			
Food Service Areas			
Laundry			

*****Advanced Notification for Seasonal Operation Must Be Submitted 45 Days Prior to Opening*****

Completed by: _____ st _____ Date _____

“Healthy People, Safe Environment, Strong Community”