

September 2011

## Make Sure Your Campers Have A Safe and Fun Camp Experience

Camps should provide their campers with a safe and fun environment where they will gain life experiences and have fond memories of their camper days for many years to come. Don't let your campers have memories of stomach aches, bed bugs or other health concerns!

San Bernardino County usually has 1 – 2 foodborne illness outbreaks that occur just in camps every year.

Remember to follow these health and safety codes:



- Self-latching gates are mandatory at pools
- Ensure all buildings are rodent proof against unwanted guests
- Thoroughly wash hands with soap and warm water for a minimum of 15 seconds
- Cook foods to required temperatures
- Maintain proper hot and cold holding temperatures
- Properly cool foods

[Click here](#) for more information on laws and regulations in organized camps

[Click here](#) to view a Cooking temperature sticker

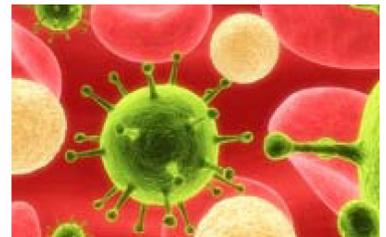
*If you would like a sticker mailed to you for free, please email Amber at [Amber.Olney@dph.sbcounty.gov](mailto:Amber.Olney@dph.sbcounty.gov)*

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## Norovirus Fact Sheet

Recent CDC data shows that Norovirus is the most common pathogen that causes foodborne illness in the U.S. Norovirus is very contagious and can be easily transmitted in foods during preparation. It is important that food handlers not prepare food while ill and always practice proper hand hygiene. Below is a Norovirus fact sheet designed for food handlers that will benefit you in your efforts to prevent foodborne illness.

[Click here](#) to learn more about Norovirus.



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## The Adventures of Splish and Splash

Print and post this water safety poster to remind kids about these important water safety tips.

[Click here](#) for more pool safety videos and activities

[Click here](#) to view the poster



## Food Handler Requirements for Camps

Organizations that operate at camps for 2 weeks (14 days) or less and provide their own kitchen staff are eligible to take the Camps Food Worker Class online to obtain their food worker certification at:

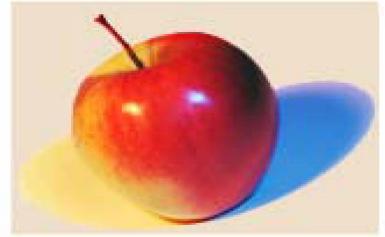
[Camps Food Worker Class](#)

Organizations that operate at camps longer than 2 weeks (14 days) must have their food worker staff obtain the San Bernardino County Certified food handler card by taking the training class at:

[Food Worker Training Class](#)

Starting September 1st, 2011, our Food Worker Training will be exclusively online.

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## Rattlesnake Fact Sheet

Rattlesnakes are common in California up to an elevation of about 11,000 feet. In spring they emerge from their dens where they have been hibernating. All rattlesnakes will bite, including the young, and are poisonous.



## A Healthy Camp Starts at Home!

Pass on these tips to parents to help ensure their children have a great summer camp experience.

<http://www.campparents.org/healthycampupdate>



## Find us on Facebook and follow us on Twitter

County of San Bernardino, Environmental Health Services is on [Facebook](#) and [Twitter](#). Join the conversation about pool safety, foodborne illness prevention, vector control and more.



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*If you have any questions or comments, please contact Amanda Gaspard, Health Education Specialist, at 800-442-2283 or [Amanda.Gaspard@dph.sbcounty.gov](mailto:Amanda.Gaspard@dph.sbcounty.gov).*

We appreciate the effort you make to  
protect the public's health in our County.

