

# Camp News

June 2012  
Volume 2, Issue 1

## Food Handler Requirements for Camps

Organizations that operate at camps for 2 weeks (14 days) or less must have their food worker staff take the "Camps Food Worker Class" online to obtain their food worker certification.

### Camps Food Worker Class

1. View the class material: [Camps Food Worker Class](#). Important: This page may take several minutes to load, depending on your connection.
2. At the end of the class, study the review questions: [Camps Review Questions](#). At the end of the questions, click "print certificate."



Organizations that operate at camps longer than 2 weeks (14 days) must have their food worker staff obtain the San Bernardino County Certified Food Worker card by taking the training at: <http://sbc.statefoodsafety.com>. All information (frequently asked questions) related to taking the food handler course can be accessed by clicking [here](#).

---

## Environmental Health Newsletters

The Division of Environmental Health Services publishes several other free newsletters that include helpful information for camp operators. To sign up for our food safety newsletter *FoodWise*, click [here](#). To sign up for our drowning prevention / water safety newsletter *Pool of Knowledge*, click [here](#). To sign up for our *Mosquito & Vector Control* newsletter, click [here](#). You can view previous editions of our newsletters by clicking [here](#).



---

## Illness Outbreaks at Camps

In 2011, the Division of Environmental Health Services (DEHS) received several reports of illness outbreaks at organized camps. Illness outbreaks may be preventable with the proper precautions, including a mandatory health screening of campers and staff, hand washing, and other hygienic practices.

Pre-screening of campers and staff is critical to prevent an illness outbreak from starting. The Health Screening shall be conducted by a qualified staff member for all campers under the age of 18 who are unaccompanied by a parent or guardian within 24 hours of arrival at camp. Ideally, pre-screening of campers and staff should be done

prior to arriving at camp to prevent the spread of illness. Records for the health screening must be maintained at the camp. The screening should include the following inquiries:



1. Has the camper/staff exhibited symptoms such as nausea, vomiting, or diarrhea within the last 24 hours?
2. Does the camper/staff have an elevated temperature, over 100 °F?
3. Does the camper/staff display other transmissible conditions (lice, pink eye, etc.)?
4. Has the camper/staff been recently exposed (within the last 48 hours) to family members who have exhibited any symptoms or illness as described above? If so, these staff or campers can be monitored more closely at camp.

It is extremely important that campers or staff members be prevented from coming to camp when ill. When a relatively large group of people are in close proximity to each other, like at camp, it provides the perfect environment for the spread of illness.

The spread of illness can be prevented through good hygienic practices. Encouraging staff and campers to thoroughly wash their hands, particularly after using the restroom, is essential.

Title 17, California Code of Regulations Section 2500(b) and 30750(g) require that all occurrences of foodborne illness and/or any other reportable diseases be promptly reported to DEHS. It is important that DEHS is notified so assistance or intervention may take place. Reportable illnesses may include one or more of the following symptoms: nausea, vomiting, diarrhea, abdominal cramps and fever. Reporting illness to DEHS must occur when a higher than average number of campers exhibit common symptoms as listed above. Furthermore, code requires that medical log books be maintained in a bound book with sequentially numbered pages.

In case of an illness outbreak at camp, the following guidelines shall be followed:

1. Campers or staff members displaying any symptoms of illness must be immediately isolated and put under the care of the appointed Health Supervisor or qualified staff.
2. The camp shall contact DEHS promptly to inform them of an illness outbreak and what steps have been taken to contain the outbreak.
3. Medical treatment shall be recorded in the log book by the health supervisor or qualified staff.
4. All pertinent documentation/records relating to campers and/or staff shall be maintained and made available to DEHS upon request. This includes copies of the medical log book, contact information for the sick campers and staff, and any other documentation that may be necessary to investigate the illness.
5. Meticulous cleaning and sanitizing procedures shall commence in areas where illness symptoms occurred. Proper protection shall be worn by staff performing these duties.
6. If necessary, the camp shall voluntarily close to prevent further progression of the outbreak.

You may contact our office at (909) 387-4608 should you have any questions or concerns.

---

## Find us on Facebook and follow us on Twitter

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



*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).*

