

# Camp News

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## Graded Food Facility Inspection Reports Now Available Online

We are excited to announce that all graded food facility official inspection reports (OIRs) are now being posted on our website. This includes inspection reports for camp kitchens. For several years, our website has included the food facility's grade (A, B or C), numerical score, a description of violation categories and points deducted, and inspection history by year. Now, you can also view the OIR in its entirety (as a PDF file) for any inspection that has been conducted on or after September 24, 2012.



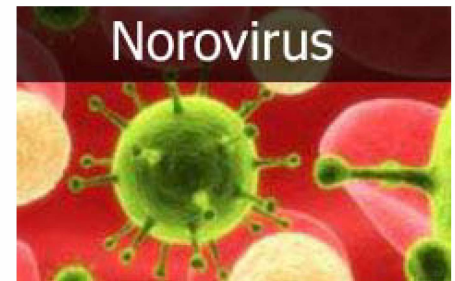
We invite you to check out this new feature! Visit our website at [www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs) and click on the "Restaurant Grades" button on the left-hand side of the page.

If you are a camp operator, you will now receive an automated email with the link to the OIR online. You will also receive a link to a survey which allows you to give the Division of Environmental Health Services (DEHS) feedback on the inspection process. We encourage all operators to give us feedback on the services we provide.

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## Norovirus / Outbreaks at Camps

Last month, a Norovirus outbreak sickened 200 campers and park employees at Yellowstone National Park and Grand Teton National Park. Norovirus is very contagious virus which can spread rapidly in camps, cruise ships, nursing homes, and other confined areas. Proper handwashing and other simple hygiene and food safety practices can help prevent Norovirus. While hand sanitizer is a good option when you don't have access to water, it should never be a substitute for handwashing when you do have access to soap and water. Click [here](#) to read more about how to prevent Norovirus.



In recent summers, there have been several illness outbreaks at camps in San Bernardino County. You can help prevent the spread of illness by practicing good hygiene such as washing your hands thoroughly with soap and water, especially before preparing food and after using the restroom. Pre-screening of campers and staff, and good food-handling practices by cafeteria staff can also help cut down on the likelihood of an outbreak at your camp.

If an outbreak does occur, [please notify](#) DEHS as soon as possible. Even if you are not sure if it's really an outbreak, but you suspect that it is, please give us a call. We can be a resource to you in helping to prevent the outbreak. Please notify us of any other type of emergencies (drownings or near drownings, fires, etc.) that occur at a camp.

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## New Fact Sheets

With the summer heat, many people will be going to a swimming pool or lake to cool off. Did you know that your campers could be at risk of contracting cryptosporidiosis or shigellosis when they go swimming? Check out our new fact sheets on [Shigella](#) and [Cryptosporidium](#) to learn how to prevent these waterborne diseases.

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## E-Plan Submission Process

DEHS is now offering operators the option of submitting plans electronically. This includes plans for construction or remodeling at camps, pools/spas, food facilities, etc.

Plans may be submitted by email to [ehsplanreview@gmail.com](mailto:ehsplanreview@gmail.com). Although this process is not mandatory, there are a number of advantages for operators who submit plans electronically. They will save money on printing costs, and will avoid having to pay for postage to mail the plans. Additionally, the turn-around time for operators to receive a decision on a plan will be much faster. At this point in time, fees are still paid in person or by mail. DEHS is in the process of creating a system where operators can submit plans and pay fees through an online portal.



If you have any questions, please call our Plan Check Program at (800) 442-2283.

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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).*

