

Camp Kitchen Checklist

When you're feeding a group of people, there's always the potential for contaminated food to make everyone sick. To control that risk, camps must take a number of safety precautions in the food service area. Most items on the following checklist were adapted from the American Camping Association's accreditation standards.

	Yes	Needs Attention
1. Is your food service area clean and protected from rodents and insects?	<input type="checkbox"/>	<input type="checkbox"/>
2. Are all walks, floors, and appliances kept free from grease accumulation?	<input type="checkbox"/>	<input type="checkbox"/>
3. Do you check daily to ensure that perishable food is kept below 40° F?	<input type="checkbox"/>	<input type="checkbox"/>
4. Are garbage cans in the dining and kitchen areas covered when not in use?	<input type="checkbox"/>	<input type="checkbox"/>
5. Does the food service supervisor have documented training and/or experience in food service management?	<input type="checkbox"/>	<input type="checkbox"/>
6. Does the staff follow procedures for cleaning and sanitizing utensils and food contact surfaces?	<input type="checkbox"/>	<input type="checkbox"/>
7. Are workers trained in proper hand washing techniques, and do they know when to wash their hands?	<input type="checkbox"/>	<input type="checkbox"/>
8. Is all food cooked and held at safe temperatures?	<input type="checkbox"/>	<input type="checkbox"/>
9. Are all dishes and utensils cleaned and sanitized?	<input type="checkbox"/>	<input type="checkbox"/>
10. Are all dishes washed and rinsed at 100° F or above and allowed to air dry?	<input type="checkbox"/>	<input type="checkbox"/>
11. When outside groups rent your camp, do you advise them about proper food handling and dishwashing procedures?	<input type="checkbox"/>	<input type="checkbox"/>
12. Do you have written verification that your camp's water is safe to drink?	<input type="checkbox"/>	<input type="checkbox"/>

Notes: _____

Completed by: _____ Date: _____