

TYC AMENDMENTS TO TDH TEXAS YOUTH CAMP SAFETY AND HEALTH CODE

1. General

- a. These policies are in addition to TDH Texas Youth Camps Safety and Health Code and shall apply to all camp sessions.
- b. Every camp shall have a written security policy which shall address:
 1. check-in and release of campers
 2. visitors
 3. security of premises

2. Director, Supervisors & Staff

- a. The Director or a written designated assistant shall be on site at all times during the camp session.
- b. Every camp shall have a written child protection policy. There shall be 2-deep leadership maintained between adults and children in every situation.

3. Site and Physical Facilities

- a. The Director shall conduct a thorough inspection of the property before each session. Any unsafe conditions shall be brought to the attention of TYC President immediately. The unsafe condition shall be made inaccessible to campers until corrections can be made.

4. Waterfront Safety

- a. The Waterfront Director shall inspect the waterfront, swim platform & all equipment prior to each session. Any unsafe conditions shall be corrected immediately.
- b. The Waterfront Director shall maintain the swim platform at a depth appropriate to the age of the campers currently in session. At no time shall a camper be allowed to swim further than 25 feet from a shallow water footing or the swim platform.
- c. No swimming activity shall be permitted in water over:
 - 3 ½ feet for non-swimmers
 - 6 feet for beginners
 - 12 feet for swimmers
- e. Swim area for each ability group must be visibly identified, with a minimum of 40 square feet per swimmer.

5. Fire Prevention

- a. Campfires or bonfires shall be conducted in designated areas only, as arranged with TYC.
- b. There shall be no fires when conditions exist that would be unsafe, such as high winds or extremely dry conditions.
- c. Fire-fighting equipment such as shovels, sand & water shall be nearby.
- d. Fire shall be attended until completely out.

6. Safe Use of Motor Vehicles

- a. Automobiles must remain on gravel roads, operated at 20 mph or less.
- b. Large tractor is to be operated by trained persons approved by the TYC Board of Directors.

NOTES FROM TEXAS DEPARTMENT OF HEALTH
TEXAS FOOD ESTABLISHMENT RULES

1. The permit holder is the person in charge or shall designate a person in charge and be present during all hours of operation.
2. Able to demonstrate knowledge of food-borne diseases.
3. Able to state the required temperatures and times for safe refrigerated storage, hot holding, and cooling, and re-heating of potentially hazardous foods.
4. Persons unnecessary to the operation are not allowed in the preparation, storage or washing areas.
5. Proper cooking of food by monitoring temperatures.
6. Rapid cooling of food not held hot or consumed within four hours
7. Supervision of persons in food establishments as to symptoms of illness.
8. Clean condition of hands and exposed portions of arms.
9. Lathering for at least 20 seconds.
10. Hand-washing at hand-washing sink only
11. When to wash:
 - a. After toilet
 - b. After coughing, sneezing, using tissue, eating, drinking, using tobacco.
 - c. after handling soiled equipment
 - d. Immediately before food prep
 - e. Between working with raw foods and ready-to-eat foods
 - f. During food prep as often as needed.
12. Fingernail maintenance
13. Jewelry prohibited
14. Clean outer clothing
15. Only drinking from a non-spillable closed beverage container
16. Hair restraint
17. Refrigerators at 41 degrees.
18. Avoid touching ready-to-eat food with bare hands. (ex: fruits and vegetables)
19. Understanding cross-contamination
20. Washing and storage of fruits and vegetables
21. Cloths used for wiping food spills shall be used for no other purpose.
22. Cloths used with raw animal foods are to be kept separate from other cloths.
23. Areas prohibited for food storage
24. Proper storage of dry linens.
25. Microwave cooking rules.
26. Rules for thawing:
 - a. under refrigeration at 41 degree or lower
 - b. under running water at 70 degree or lower
 - c. with sufficient water velocity
27. Leftovers marked with date originally stored.

28. No sponges in contact with cleaned and sanitized or in-use food contact surfaces.
29. Necessity of thermometer and test kit for washing
30. Linens cannot be stored exposed to washer and dryer
31. Sanitizing of sink before food washing
32. Wash temperature 110 degree.
33. Rinse temperature 171 degrees.
34. Chlorine sanitizing solution temp. is based on concentration
35. Maintain repair of utensils or discard them.
36. Non-food contact surface free of accumulation of dust, dirt.
37. Frequency of cleaning drink dispensers.
38. Frequency of cleaning microwave ovens.
39. Storage and cleaning of linens.
40. Presentation of utensils by handle only
41. Rules for inside and outside trash receptacles.
42. Covered trash in toilet