

GRCA Public Health River Program - Evaluation Checklist

Date of Evaluation _____ Location of Evaluation _____

Outfitter _____

Trip Leader _____

Potable Water

- 1) Y N NA **Filtration** by "Absolute" 1 micron Filter or ANSI/NSF Standard #53 for cyst removal? [For sediment-laden water settle overnight or use alum @ 2 tsp per 5 gal water.]
- 2) Y N NA **Disinfection** [1 ppm Cl at time of disinfection? Let stand 30 min before consumption?]
- 3) Y N NA **Test Kit** used to check 1 ppm Cl requirement for water disinfection after filtration?
- 4) Y N NA **Hauled Water** [Approved Municipal System. Disinfect container with 2 TBLS bleach per 5 gal container, let stand 30 minutes, rinse with potable water, then fill?]
- 5) Y N NA **Boiled Water** [Rolling boil for 1 minute?]

Food Handlers

- 6) Y N **Sick Food Handlers** preparing food? [Guides with gastrointestinal illness restricted from food handling and water treatment for 72 hours after symptoms resolved.]
- 7) Y N **Food Handlers** with unprotected cuts or sores preparing food? [Not allowed.]
- 8) Y N **Food Handlers** eating while preparing meals? [Not allowed.]
- 9) Y N **Guests** preparing or handling food other than their own? [Not allowed.]
- 10) Y N **Bare Hand** contact with ready-to-eat foods? [Strongly encouraged to use gloves.]

Food Storage, Prep, Service

- 11) Y N **Raw Potentially Hazardous Foods (PHF)*** stored properly? [Whenever possible, raw PHF should be stored in a separate cooler. When this is not possible (e.g. single cooler trips), raw potentially hazardous foods must be stored at the bottom of the cooler in durable leak-proof containers. Double bagging is not adequate when storing raw potentially hazardous foods in the same cooler as ready to eat foods.]
- 12) Y N **PHF** Stored at or below 45 degrees F?
- 13) Y N **All food stored separately** from cleaners, fuel, human waste or solid waste receptacles?
- 14) Y N **Raw PHF** contact surfaces sanitized before use with other foods? [Utensils, cutting boards, containers, etc].
- 15) Y N **Thermometers** used to check internal cooking temperatures of raw animal foods? [165F for most PHF. Good idea to use 165F as a general rule. However, Food Code allows for eggs to be cooked @145F, steaks @ 145F, and ground meat@155F.]
- 16) Y N **Separate Utensils or Gloves** used by servers for each food item? [Best practice to have a food handler place food on guests plates as they walk by rather than have guests touch each utensil in succession. Especially if anyone ill on trip.]
- 17) Y N **Food protected** from environmental contaminants? [Overhead/side protection as needed]
- 18) Y N **Cooked PHF consumed or discarded within 4 hours?** [PHF not allowed to be prepared in advance in the backcountry and then cooled down for service at later meals.]

* (PHF) Include: 1-Raw or cooked meat, fish, shellfish, poultry, eggs, and dairy products. 2-Cooked (but the raw form is not PHF) rice, beans, or vegetables. 3-Raw sprouts. 4-Cut melons.

