

Backcountry Public Health Assessment Checklist

Date of Evaluation		Park	
Outfitter		Trip Leader	
Location of Evaluation			
Type of Backcountry Public Health Assessment (River, Mountain Bike, Backpacking, Other)			

Potable Water

- 1) YNNA **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) YNNA **Disinfection** [1 mg/l Cl at time of disinfection? Let stand 30 min before consumption?]
- 3) YNNA **Test Kit** used to check 1 mg/l requirement?
- 4) YNNA **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) YNNA **Boiled Water** [Rolling boil for 1 minute?]

Food Handlers

- 6) YN **Foodhandlers Certified?** [All foodhandlers should have current foodhandler training card.]
- 7) YN **Sick Food Handlers** preparing food? [Guides with gastrointestinal illness restricted from food handling and water treatment for 72 hours after symptoms resolved.]
- 8) YN **Food Handlers** with unprotected cuts or sores preparing food? [Not allowed.]
- 9) YN **Food Handlers** eating while preparing meals? [Not allowed.]
- 10) YN **Guests** preparing or handling food other than their own? [Not allowed.]
- 11) YN **Bare Hand** contact with ready-to-eat foods? [Utensils or gloves are **REQUIRED**.]

Food Storage, Preparation, & Service

- 12) YN **Raw TCS foods*** stored properly? [Whenever possible, raw time/temperature controlled for safety (TCS) foods 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 TCS foods in the same cooler as ready to eat foods.]
- 13) YN **TCS foods** stored at or below 45 degrees F?
- 14) YN **All food stored separately** from cleaners, fuel, human waste or solid waste receptacles?
- 15) YN **Raw TCS food** contact surfaces sanitized before use with other foods? [Utensils, cutting boards, containers, etc].
- 16) YN **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 and ground meat@155F.]
- 17) YN **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.]
- 18) YN **Food protected** from environmental contaminants? [Overhead/side protection as needed]
- 19) YN **TCS foods held for re-use** at another meal? [Cooked TCS foods should be consumed or discarded within 4 hours.]

*TCS foods include: 1-**Raw or cooked** meat, fish, shellfish, poultry, eggs, and dairy products. 2-**Cooked** (but the raw form is not TCS) rice, beans, and vegetables. 3-**Raw** sprouts. 4-**Cut** melons, leafy greens, & tomatoes.

Washing and Sanitizing

- 20) YN **3-compartment dish washing setup** adequate? [*In the order of Wash-Rinse-Sanitize. Wash water with detergent and hot, at least 110F. Sanitizer at 100mg/l Chlorine residual if using potable water, 200 mg/L Chlorine if using river water*]
- 21) YN **Wash and Rinse compartments** use only potable or boiled water?
- 22) YN Are Test Strips used to check **Sanitizer compartment** chlorine residual levels?
- 23) YN Are dishes and utensils **air dried**?

Handwashing Setups and Handwashing practice

- 25) YN **Handwashing Setups** adequate? [*100 mg/l Cl residual in source water. Test strips should be used to check Cl levels. Liquid soap shall be provided and used. Repeated dipping of hands in source water is not allowed. Air drying hands okay for non-foodhandlers. Handwash water covered or protected from contaminants.*]
- 26) YN Handwashing Setups conveniently located **near food prep** area?
- 27) YN Handwashing Setups conveniently located **near toilet areas**?
- 28) YN **Foodhandlers washing hands** as required? [*Wash hands immediately before food preparation, after using toilet, after touching hair or clothing, after other potential contamination. Food handlers use clean paper towels for drying hands.*]
- 29) YN **Guests** regularly encouraged to wash hands? [*After toilet and before getting food service.*]
- 30) YN **Alternative handwashing setups** used *only* when absolutely necessary? [*In extreme circumstances where sufficient treated water is not available, 70% ethyl alcohol sanitizer may be used after washing hands with untreated water.*]

Comments (Reference checklist number)

Observed Temperatures (Maximum Cold Holding (CH) Temperature = 45°F)

Product	Temp (°F)	State (CH, Cooking, HH)	Product	Temp (°F)	State (CH, Cooking, HH)

Evaluator _____

Date _____