

# Jamboree Information Guide for Troop Leaders and Staff

## Section 14 Camp Hygiene

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## Introduction

Every Troop needs to ensure that a high standard of hygiene is maintained at all times. An impervious food preparation surface (such as stainless steel) is compulsory. An antibacterial spray is recommended for food preparation surfaces before and after each meal.

All kitchens and cooking equipment must be cleaned directly after the meal. Under no circumstances may it be left for the next day.

All water bottles must be sterilised at the end of each day.

Tea towels must be laundered after each use. (Try a solution of Napisan or bleach that is changed regularly.)

Please do not leave partly filled rubbish bags in your kitchen after meals. Tie them up and store them away from the kitchen area. Take to the waste skips daily or more frequently as required.

The above precautions will keep pests and vermin to a minimum.

## Hand washing

All Troop sites must provide a hand spray pump container of disinfectant water, a waste water container, or a hand spray pump of hand sanitiser at the front entrance to the Troop site **AND** the entrance to the kitchen/dining tent.

Everyone must clean and sanitise their hands before entering the troop site and preparing and eating food.

Duty Patrols (Teams) must check the hand washing facilities regularly and ensure they are clean and refilled as necessary.

The use of bowls to hold hand-washing solutions is not acceptable. Communal hand washing of this nature is prohibited.

Ensure the wastewater collection containers can be sealed for transporting wastewater to the established disposal points.

Troop Leaders must encourage thorough hand washing after toileting before returning to the Troop site **AND** entering the dining or kitchen areas.

## Clean up after meals

It should be done as soon as the meal is over. All unused perishable food must be disposed of after each meal for health reasons. This instruction must be followed.

The following washing-up procedure is recommended:

- **SCRAPE** – scrape all the food waste off the plates into a lined bucket.
- **WIPE** – wipe the plates with a paper towel to remove the residue. This will then minimise the food residue going into the washing-up water, saving the water from ending up like soup.
- **WASH** – hot water wash with detergent.
- **RINSE** – hot water rinse. Adding a small amount of bleach will help to disinfect the plates.

Please ensure your Troop uses the rubbish facilities provided, disposes of wastewater at the designated disposal point, places recycling in bags at the recycling point, and puts food scraps and general rubbish into rubbish bags to take to the rubbish skips.

## Camping Standards

Camping standards must be maintained to the highest level. Troop sites and facilities (including shower blocks and toilets) must be tidy, and all precautions necessary for the health and hygiene of all Jamboree participants must be taken.

Scouts Aotearoa will be on display to visitors throughout the Jamboree. Their first and only impression will be gained from the appearance of the Troop sites they happen to see or visit.

International Troops, some of whom look to New Zealand for their Scouting development and skills, will expect us to set a high standard.

Troops will encourage high standards through the **Camping Standard** pennant system. Troops will earn Camping Standard pennants for display. These will be awarded each day to the Duty Patrol (Team) at the Troop site.



## Troop Site Health and Hygiene Checklist

- (1.1) Is the 0508 Scout help posters displayed
- (1.2) Adequate cold storage for perishable items
- (1.3) Checked Food storage clean and tidy
- (1.4) Food Storage Clean and tidy
- (1.5) Checked Food Prep area - clean and tidy
- (1.6) Food Prep area - clean and tidy
- (1.7) Checked Cooking Area Clean
- (1.8) Cooking Area Clean
- (1.9) Cooking appliances away from the sides of tents
- (1.10) Gas Bottles turned Off that are not being used
- (1.11) Gas fittings and hoses checked for leak
- (1.12) Gas fittings and hoses checked for any visible sign of damage
- (1.13) Checked Washing up area clean and tidy
- (1.14) Washup Area clean and tidy
- (1.15) First Aid equipment adequate and in date
- (1.16) Gas boiler safe and cordoned off
- (1.17) All tents pitched securely and in safe condition
- (1.18) Ground under tents aired regularly
- (1.19) All pegs safely in-ground or marked
- (1.20) Flagpole's safe and correct dimensions
- (1.21) Unobstructed exit from all tents and no obstructions through to the gateway

(1.22) Site evacuation procedure displayed in a prominent location

(1.23) All fire extinguisher seals intact

1.24) Battery/ies of GEL/AGM or Lithium based and safely stored in a vented box and not next to any heat source

(1.25) Dedicated First Aid station with signage

### **Marquee**

(2.1) Marquee has a minimum of two unobstructed exits

(2.2) Check that any lighting/wires/switches are safe

(2.3) Dining Area clean and tidy

(2.4) Marquee has an emergency procedure notice visible

(2.5) Marquee has an audible smoke alarm

(2.6) Marquee has a Fire extinguisher (1x 2.25kg dry powder)

(2.7) Marquee has exit signage

### **Site**

(3.1) Site clean and tidy

(3.2) Fire point

(3.3) Gateway safe to use

(3.4) Hand washing or Sanitizer available at Gateway