

COMMISSARY AND FOOD SERVICE (FS) STANDARDS

Food service is an important function in all BSA activities. The planning, preparation, storage, and disposal of food items are critical to the health of individuals participating in BSA activities.

The commissary and food service standards apply to all BSA activities where food is prepared either in a common kitchen, patrol or unit site, or for a trek.

All applicable standards must be met for accreditation.

STANDARD:

A camp that provides food to staff or participants has a food plan that provides for safe and nutritious food.

Applies to:**Specific Requirements of the Standard:**

- A. Menus are checked for suitability by a dietician for:
1. Calories are suitable for the age groups and activity level.
 2. Types of food selected can be safely kept during transportation, storage, and preparation given the location and type of camp or program activity.
 3. Foods selected will appeal to the majority of the participants.
- B. Reasonable provision is made to ensure food is available to meet special dietary needs (such as allergies or diabetic requirements), or, if the camp is unable to meet these needs, the need for the participant to bring such food is clearly communicated to the participants in published materials in advance.
- C. Food items are used and consumed within “use by” date or other indicators of suitability.
- D. Food items that are reusable are stored at the proper temperature and are marked as to date prepared or opened.

Day camp

Family
campLong-term
camp**INTERPRETATION:**

A “dietician” is a licensed dietician, an individual with college-level training in diet and/or nutrition, or an individual with five or more years of experience in food planning for institutional or camp settings with continuing education in nutrition.

The dietician should either approve the menus offered or approve guidelines to be followed by the food service staff. The menu approval or guidelines for food service staff must be in writing.

VERIFICATION:

- Review of dietician credentials
- Documentation of approval of menus or guidelines
- Interview with the on-site head of food service to assess understanding of the guidelines and how they are followed
- Interview with the on-site head of food service on how the transportation, storage, and “use by” date requirements are met. For trek camp programs, these questions may also be answered by the camp director, program director, or trek director.

KITCHEN, DINING HALL, AND COMMISSARY FACILITIES

(Revised January 1, 2020)

STANDARD:

Kitchen, dining hall, and commissary facilities and equipment are clean and sanitary. Insect and pest control are satisfactory.

Specific Requirements of the Standard:

- A. All equipment, utensils, and surfaces used in the preparation and serving of food are clean and sanitary. Dining hall tables, benches, and serving facilities are clean and in good repair. The dining hall has good ventilation and adequate room to walk freely between tables.
- B. Smoking is not allowed in the dining hall nor is it permitted in the kitchen. A smoking zone away from any food preparation, serving, dining, and camping areas may be designated if local ordinances permit.
- C. For patrol/unit cooking, the same standards are applied.
- D. Cub Scouts/Webelos Scouts are fed in a dining hall, though special program features may include an occasional cookout or bag lunch.

VERIFICATION:

- Visual observation of facilities

Applies to:

Camp
properties

Day camp

Family
camp

Long-term
camp

STANDARD:

A camp that provides food shall ensure that its food service personnel meet health and sanitation requirements and that food preparation, serving, and dining areas are clean and sanitary.

Specific Requirements of the Standard:

- A. All food service personnel shall be knowledgeable of state and local health department regulations.
- B. All food service personnel in the kitchen, dining hall, or commissary exhibit good personal hygiene and wear clean clothing. Aprons, hats, gloves, and other protective items are worn as required.
- C. Personnel with cuts or sores on their hands or with colds or other sickness must not be on duty unless the camp health officer gives approval.
- D. Adequate instruction is provided to kitchen personnel and is available to individuals preparing food in the field to ensure prepared meals conform to standards of sanitation.
- E. Food is cooked in accordance with the Food Safety Cooking Chart, No. 34310.
- F. Cooking and storage utensils are clean and are checked for contamination before use.
- G. Reasonable portion control is exercised consistent with the dietician's directions. Instruction on portion size is provided to servers and/or packers.

VERIFICATION:

- Observation of cleanliness of food preparation, serving, and dining areas
- Discussion of procedures with the food service staff

Applies to:

Day camp

Family
campLong-term
camp

STANDARD:

Food is stored safely.

Specific Requirements of the Standard:

- A. Unprepared foodstuffs are stored at the proper temperature range and separated from prepared food to minimize chances for contamination.
- B. Storage areas for dry goods are within the proper temperature range and pest-free.
- C. Perishable food is kept at the proper temperature range and logged by food service staff. Policies are in place to minimize the time that perishable foods remain in the danger zone of 40 degrees F to 140 degrees F.
- D. Disposal dates are established and all stored raw, prepared, or opened foods are disposed of by the disposal date.

VERIFICATION:

- Observation of cleanliness and temperature control of food storage areas
- Discussion of procedures with the food service staff

REFERENCES:

The BSA's Keep It Cold temperature chart, No. 34230, may be ordered for keeping the log.

Applies to:

Day camp

Family
camp

Long-term
camp

STANDARD:

The camp provides for timely, safe, and sanitary food disposal.

Specific Requirements of the Standard:

A camp that provides food to staff or participants meets the following criteria for food disposal:

- A. Food preparation scraps are properly and promptly disposed of away from the food preparation area.
- B. Individual food items not consumed by participants at a meal are disposed of properly.
- C. Items past their disposal date are disposed of properly.
- D. Disposal of garbage conforms to state and local rules and is reasonably animal- or vermin-proof.
- E. Pickup of garbage is adequate for the amount of garbage generated.

State or local law or health code may prescribe more stringent requirements, which must be met.

INTERPRETATION:

At a minimum, garbage must be picked up with sufficient frequency to avoid rotting either at a food preparation facility or in a campsite, if food is to be prepared in a campsite by the participants.

VERIFICATION:

- Observation of food disposal areas and practices for cleanliness and vermin and pest control
- Discussion of procedures with the food service staff

Applies to:**Day camp****Family
camp****Long-term
camp**

STANDARD:

All dishes, silverware, cookware, and cooking utensils are properly cleaned and sanitized in accordance with state and local regulations.

Specific Requirements of the Standard:

- A. A temperature log chart for dishwashers requiring high-temperature rinse water is completed daily by food service staff and monitored and signed daily by the food service director. Approved chemical additives for rinsing are used to properly disinfect and provide for drying when using low-temperature dishwashing equipment or when hand-washing. Low-temperature chemical cleaning and sanitizing methods are in accordance with the manufacturer's specifications. Documentation, either provided by the manufacturer or locally developed, is posted near the equipment and completed daily to ensure proper function.
- B. Only air-drying is permitted, and the clean dishes, silverware, and utensils are neatly stored in a clean and sanitary facility with protection from insects and pests.

INTERPRETATION:

Trek programs must meet this requirement at their base of operations, if applicable.

VERIFICATION:

- Observation of dishwashing and sanitizing procedures and charts

REFERENCES:

The BSA's Keep It Hot temperature chart, No. 34321, may be ordered for keeping the log.

Applies to:

Day camp

Family
campLong-term
camp

STANDARD:

A trek program shall provide training on proper food preparation, storage, and disposal.

Applies to:

Camp
properties

Specific Requirements of the Standard:

- A. Food preparation prior to distribution to participants meets the standards of FS-602 Kitchen, Dining Hall, and Commissary Facilities.
- B. Guidelines for safe food preparation, storage, and disposal are provided in the camp literature to the participants in advance of arrival.
- C. Camp staff provide guidance on proper food preparation, storage, and disposal during initial meal preparation while on the trek.
- D. The camp makes adequate provision, either at the trek location or by portable methods, for food storage that will maintain food safe from reasonable animal or vermin intrusion.
- E. The camp makes adequate provision for collection of unavoidable food preparation waste at reasonable frequencies and locations on the trek, and this information is communicated to trek participants in advance.

Long-term
camp

INTERPRETATION:

This standard is met if the camp provides sufficient guidelines in its written program materials provided to participants on how food must be transported, stored, prepared, and disposed to maintain hygiene and health. Staff must accompany the program participants on their initial trek meals to ensure proper understanding and ability to properly transport, store, prepare, and dispose of food wastes.

VERIFICATION:

- Observation of cleanliness in commissaries for dispersing food
- Spot-checking of meals to ensure consistency with dietician-approved menu or guidelines
- Evidence of staff training in food transport, storage, preparation, and disposal
- Observation of staff interaction with participants for consistency with printed materials