



# ADVENTURER CAMP SAFETY INSPECTION FORM



Inspector \_\_\_\_\_ Date \_\_\_\_\_

	Yes	No	Recommendations Made
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<b>Section A / General</b>			
1. General layout orderly and organized (cooking area, sleeping area, eating area separated).			
2. Campsite clean and neat.			
3. Club name or banner prominently displayed and safely anchored or displayed.			
4. US Flag on left side as you enter camp, Adventurer Flag on the right side as you enter camp, safely anchored and displayed.			
5. Efficient use of available space (obstacles taken into consideration).			
6. Adequate First Aid Kit with a qualified designated provider.			
7. Lighting adequate. If generator in use policy for shut down time for noise reduction.			
8. Canopies secured with adequate stakes.			
9. No extension cords in walkways or inappropriately used. Guy lines and clothes lines clearly marked and away from walkways.			
10. Campsite free of pot holes or hazards for trip and falls.			
11. Trash containers covered and secured at night to prevent animals from coming into camp.			
12. Play area is at least 3 feet away from kitchen and cooking area.			
13. Adequate camping equipment for weather conditions.			
<b>Section B / Tents</b>			
1. Tents located in an appropriate location, on level ground, and securely staked down.			
2. Good Housekeeping inside tents.			
3. No prohibited items in tents such as stoves, lanterns, open flames of any kind, food of any kind.			

	Yes	No	Recommendations Made
<b>Section C / Campfire</b>			
1. Only above the ground fire pit permitted in premises.			
2. Petroleum products such as gas, kerosene, and oil not used on fires.			
3. Extinguished by pouring water over coals.			
4. Fire safety equipment near campfire (shovel, blanket and bucket of water).			
5. No fresh wood is used on campfire.			
<b>Section D / Hygiene</b>			
1. Designated place for hand washing.			
2. No dirty dishes or pot and pans.			
<b>Section E / Kitchen</b>			
1. Stove is in an open area free of overhead obstruction.			
2. Adequate lighting for meal preparation after dark.			
3. Stove is level and secure. Stove is clean and free of spills. Stove never left unattended while in use.			
4. Knives are sharp and not lying around on counters but placed in secure location.			
5. Appropriate class Fire Extinguisher in kitchen. Fire Extinguisher check (unexpired) and staff trained in use in the event of a fire.			
6. Designated area for dishwashing away from cooking area.			
7. Designated area for serving food away from cooking and dish washing area.			
8. Propane tanks are on level surface, stable, and free of smell of propane.			
<b>Section K / Vehicles</b>			
1. One car parked in designated area.			
2. One trailer or food storage parked in designated area.			