

# *Campsite Inspection Guide*

## **Tents**

- Pitched properly using a ground-cloth under tent
- Natural drainage (no trenching or ditches)
- Neat and clean around tent
- Adequate distance from fire and kitchen (min 10ft)

## **Kitchen & Dining Area**

- Duty roster posted and visible
- Cooking area cleared of non-in-use combustibles
- Permanent Fire pit free from debris
- Sump marked properly, at edge of camp, strainer in place
- Food properly stored in sealable containers, bear bag, etc.
- Dining fly or other shelter set up
- Eating area neat, trash properly stored

## **Latrine**

- Toilet Paper available
- Clear of trash and washstand clean
- “Men” / “Women” sign used

## **Campsite Area**

- Clear of trash – trash receptacles available
- Natural ground cover undisturbed
- Fire Control (buckets/extinguisher available)
- No unattended fires – completely out before leaving
- Trip hazards marked (i.e. colored cord, foil, tape)
- First Aid kit available, labeled and visible
- Unit Identification/Patrol Flag displayed
- American Flag displayed
- Fuel yard (not wood) marked with fuel properly stored
- Wood yard marked, neat, with equipment stored safely
- No unauthorized vehicles

## **Bonus Points**

- Site entryway (gate)
- Pioneering methods