

March 1990

MANITOBA ENVIRONMENT
MANITOBA COUNTRY VACATIONS
ENVIRONMENTAL – HEALTH OPERATIONAL GUIDELINES

The following guidelines have been designed to enhance and maintain a consistent and equitable level of Environmental Health Sanitation and Safety standards within the *Manitoba Country Vacation Association* program.

Accordingly, the guidelines which have been developed jointly with the industry will assist and promote this unique tourism opportunity in a spirit of cooperation mutually satisfactorily to the *Association* and respective government departments mandated by regulations administered by their jurisdictions.

Key Factors: - Environmental Health and Public Safety Standards were of a prime concern in the preparation of these guidelines and subsequently assurance of minimum regulatory requirements is the basis of our recommendations.

Specifically, guidelines respecting water supply, sewage disposal, solid waste disposal, food service practices, campgrounds, accommodation, and swimming pool facilities are addressed. Guidelines for the offering of tours has been included as a special consideration.

These guidelines are to be introduced and their application geared towards *Manitoba Country Vacation* operations which have maintained the original concept of the *Manitoba Country Vacation* Tourism venture. For the purpose of guidance, maintaining the original hosting concept of up to two family units totaling ten guests has been established.

Those operations which advanced beyond the original concept and which have taken on the appearance of commercial-like establishments will be inspected by respective Departments of Government for further registration and determination of compliance with necessary regulatory requirements.

A. Water Supply

Operators shall, at all times, be responsible for providing an adequate safe potable water supply for drinking, food preparation and normal sanitary requirements.

Operators will insure sampling of water supplies for bacteriological analysis are conducted twice per season; with the first sample at least one week before commencing operation for the season. Results of these submissions will be reviewed by appropriate field staff of the Department of Environment. Re-sampling of suspect supplies are to be performed immediately. Environment staff will be able to provide mailing containers and bottles upon request. Additionally, Environment staff will be able to provide assistance on interpretation, disinfecting measures and/or further guidance where necessary. Chemical sampling of the water supply should be conducted once a year. Again, Environment staff will provide information on sample submission guidance, sampling techniques and analysis review.

B. Sewage Disposal

Compliance with Manitoba Regulation 95/88R must be maintained at all times. The regulation identifies regulatory requirements for common types of sewage disposal systems and privies. Separation distances for buildings, property boundaries, water sources, swimming pools, etc. have been established. Privies, as well as having separation limitations, are required to be structured and aesthetically acceptable.

Any alteration or reconstruction of a private sewage disposal system by an operation will require a review and the local Environment office is to be contacted for guidelines and direction.

C. Solid Waste Disposal

All refuse, garbage, and litter generated must be removed for proper disposal at a registered waste disposal ground. General site clean up shall be maintained at all times.

Adequate receptacles intended for the storage of solid waste, prior to final disposal, shall be durable, easily cleanable, and covered with tight fitting lids to prevent insect and rodent infestations.

D. Food Services

(Preparation and Handling)

Recognizing “wholesome home-cooked food” is a hallmark in the *Manitoba Country Vacations Association* offering; kitchen facilities and other areas utilized for the preparation, handling, and storage of food products must meet minimum standards for processing, disinfection of utensils and refrigeration of potentially hazardous food products.

While domestic equipment such as stoves, dishwashers, fridges and freezers will be acceptable, operators shall ensure equipment is kept clean and in good working order. Operators shall ensure that all potentially hazardous foods such as milk, eggs, fish and meat are maintained at an internal temperature not higher than 5C or not lower than 60C except during necessary periods of preparation. Accurate thermometers must be available to ensure that all potentially hazardous foods are stored, processed and served within these critical limits. Good sanitation practices must be observed at all times and special care must be

taken to prevent the cross-contamination of ready to eat foods from raw food.

The use of a two-compartment sink for utensil washing is the recommended minimum. If current operators do not have a two-compartment sink it will be necessary to wash utensils first and then rinse in clean water. After cleaning the utensils used for food preparation and dining, sanitization can effectively be achieved by immersion in a third portable tub of sanitizing solution containing 50p.p.m. of available chlorine (household bleach) at a temperature of at least 24C. for at least one minute. (Two jug caps of household bleach per gallon of water.)

Utilization of unpasteurized milk and milk products made from raw milk are prohibited.

As general comment, persons involved in handling, preparation and serving of food products must maintain a high degree of personal hygiene and conform to good hygienic practice.

E. Campgrounds

Where *Country Vacation* operations have developed separate accommodation outside their original house or have made additions to their houses for specific purpose of accommodating transient guests, or where the *Country Vacation* has developed more than three (3) camping sites on their property for guest accommodation licensing of these facilities will be required by tourism.

Campsites

Campsites must be clean, spacious, and attractive offering outdoor toilet facilities, a picnic table and trash can. Also, if possible, electrical outlets and water tap should be provided, although this is not essential.

F. Accommodation

Bedrooms used by guests are to be maintained in a clean and sanitary condition.

Each room used for sleeping purposes shall have a minimum floor area of 5.6 square meters (60 square feet), and shall have at least 2.7 square meters (40square feet) of floor for each occupant.

Bedroom windows must be screened and be of sufficient size for adequate ventilation. Beds are to be comfortable and furnishings should include adequate closer space. Bedrooms must be thoroughly cleaned after each occupancy. Bedding must be kept in a clean and sanitary condition. Freshly laundered sheets and pillow cases shall be provided at a minimum once a week for each new occupancy.

Adequate bathrooms must be provided. It is recommended a bathroom be provided for every two families in regular accommodation in the house. Bathrooms are to be clean, maintained in good repair, supplied with soap, and an adequate supply of clean towels for each individual guest.

Public bathrooms, washrooms and toilet rooms shall be cleaned and fixtures treated with a disinfectant solution at least once every twenty-four hours and more often it necessary to maintain them in a clean, sanitary, and orderly condition.

G. Swimming Pools

Under Manitoba Regulation P 210-329/88R all Swimming Pools, Wading Pools, Modified Pools and Non-conforming Pools are required to be inspected and approved for operating permits by a Public Health Inspector. The one exception to this regulation is that it does not apply to a swimming pool located on the property of a single family dwelling and used by the occupant of the dwelling or his or her guests. As earlier indicated for the purpose of guidance, maintaining the original hosting concept of the Manitoba Country Vacation Association has been established as being up to two family units totaling ten guests.

Environment staff will be available to review and assess for compliance and/or issuance of a permit any swimming pool intended for use beyond the original hosting concept.

H. Tours

A special note regarding Tours arranged for seniors and school children. Since these tours often involve petting zoo activity and outdoor barbecues or wiener roasts the following are to be observed.

1. Potential transmission of pathogens (disease-producing micro-organisms) could occur from animals during petting and adequate soap, water and sanitary disposable paper towels for hand washing must be made available for user groups.
2. Sampling of unpasteurized milk often occurs during tours of dairy barns. Instances of food borne disease in school children who consumed raw (unpasteurized) dairy products have been reported in Manitoba and other jurisdictions. Therefore tasting and/or consumption of raw milk or dairy products made from raw milk such as cottage cheese is unacceptable and prohibited.