

Reminders for Visitors of Camp Christopher

This is a short list of rules that by no means provides the full list of terms which have been agreed to by your group leader and Camp Christopher. Please refer to your License Agreement for a full reading of the terms of your group's stay.

1. All persons are prohibited from the following special activity areas at all times except where prior express written permission has been secured and where Camp Christopher has provided trained staff to facilitate the use of these activities:
 - a. Stables/horse back riding.
 - b. Low and high ropes course including the zip line.
 - c. Archery range.
 - d. Hiking trails.
 - e. Canoeing
 - f. Fishing
 - g. Water activities in any of the lakes on the grounds.
 - h. Access to or work within the maintenance garage.
2. Group leaders must gather and retain throughout the stay of the group a signed permission for medical treatment and participant emergency contact and health information for each minor on the grounds of the camp.
3. Groups **must maintain supervision for minors at the following ratios at all times:**

Age of minors	Number of Adults Required	Number of Minors/Adult (Overnight Supervision)	Number of Minors/Adult (Daytime Supervision)
Under 4	1	1	1
4-5	1	5	6
6-8	1	6	8
9-14	1	8	10
15-18	1	10	12

*Legal guardians may supervise their own children at any ratio, but may not be considered in the ratio of supervision of other youth.

4. All persons are prohibited from altering or damaging any portion of the camp, and will be responsible for the costs of repair or replacement at the camp. This includes damages from decorating, from overtaxing any system with outside equipment or excess use, or from damages from contracted services (for example, a DJ). NO GRAFITTI is permitted on the campgrounds.
5. Within the buildings of Camp Christopher, please do not:
 - a. Forget to turn down thermostats or furnaces.
 - b. Remove/use fire extinguishers unless there is a fire.
 - c. Keep food or beverages in any building but the St. Francis Dining Hall.
 - d. touch smoke detectors or carbon monoxide detectors
 - e. touch electrical panels
6. No one under the age of 18 is permitted in the kitchen portion of the dining hall.
7. Groups may have **no more than two vehicles within the camp grounds at any time**. Please park all other vehicles in the parking lot at the front entrance of the camp. Vehicles may not be driven faster than 5 miles/hour within the camp grounds, and may never be driven on grassy areas or off road. No commercial vehicles are permitted without prior express written permission from Camp staff. Absolutely no all terrain vehicles, snowmobiles, off road motor bikes or other recreational vehicles including campers are permitted on the vehicles. No one is permitted to ride on the outside of any vehicle on the grounds of the camp. Drivers must be 18 years of age to drive within the grounds of the camp.
8. Groups may only use approved fire rings for camp fires. An adult must be present at all times that a fire is burning. Groups must have a sufficient supply of water at the camp fire to extinguish all flames. All fires must be completely extinguished before leaving the site. Only firewood that originated in Summit County, Ohio can be brought into the campgrounds. No firewood may be transported away from the camp.
9. The following are prohibited while staying at Camp Christopher:
 - a. Noxious, dangerous or offensive behavior.
 - b. Pets or animals of any kind.
 - c. Smoking in any building.
 - d. Hunting of animals or removal of vegetation.
 - e. Possession and /or use of firearms, ammunition, flammable liquids, explosives, gas or air powered guns, crossbows or other projectiles, fireworks, pyrotechnic display devices, etc.
 - f. Abuse of prescription drugs and/or use of illegal drugs on the grounds.
 - g. The blocking of any entrance or exit to any road or vehicle on the grounds.
 - h. The possession, distribution or consumption of alcohol on the grounds.
 - i. Entering the camp office without permission from Camp staff.
10. All persons staying at Camp Christopher must dispose of all trash, garbage and other solid waste and restore the facility to its proper order before checking out. All persons in your group must leave by the time stated in the License Agreement.
11. If your rental includes use of the St. Francis Dining Hall/Kitchen, the Food Safety and Preparation Guidelines sheet must be read, initialed and returned to camp by the conclusion of your visit.

FOOD SAFETY AND PREPARATION GUIDELINES for CAMP CHRISTOPHER

RETURN THIS FORM WHEN YOU ARRIVE AT CAMP

PLEASE READ THESE GUIDELINES, INITIAL EACH SECTION, AND RETURN TO CAMP WITH ROSTER ASSEMBLAGE AND WAIVERS

- To ensure absence of interference from pests, please keep doors to food preparation areas, namely the back door, closed. Please store food in properly sealed containers and keep off of floor. _____
- Please check and initial food refrigeration log once daily during your rental period. This is found at both walk-in coolers. Refrigeration temperatures for potentially hazardous foods (including all milk, milk products, eggs, meat poultry, shellfish and edible crustaceans) must never exceed 40 degrees Fahrenheit. If the refrigeration is found to be operating at temperatures exceeding 40 degrees Fahrenheit, please discard of affected food and contact Camp Maintenance Staff immediately. _____
- In food preparation and service, please keep HOT FOODS HOT and COLD FOOD COLD. This means ensuring that your food temperatures are not falling in the DANGER ZONE, which is 40-140 degrees Fahrenheit. Cold foods must be stored and served at 40 degrees Fahrenheit or below and hot foods must be stored and served at 140 degrees Fahrenheit or above to mitigate the risk of food borne illness. There are food thermometers available for your group to utilize. _____
- Multi-Quat sanitizer is located underneath the three sink system in the dish room. This is mixed with water as is it dispensed and comes out of the hose ready to use. Please use this provided sanitizing cleaning agent to clean surfaces that come in contact with food during preparation and service, and to sanitize utensils during food service. _____
- Dishwashing, drying and storing procedures are displayed on the dishwashing machine; please follow the procedures for proper temperatures during dishwashing. Please allow the utensils to air dry, and then store the utensils in the manner in which you found them. _____
- Please do not enter the "Restricted Access" area of the kitchen. This is where our chemicals and cleaning agents are stored, and is off limits to renters. _____
- Chemical/cleaning agent information is stored in the Safety Data Sheets, posted in the mop sink area of the kitchen. Please consult the Safety Data Sheets before using chemical and cleaning agents to understand ingredients, interactions, safety protocols and emergency procedures. _____