

BACKCOUNTRY F&B STANDARDS (10-FBK)

Description - Backcountry Food & Beverage (F&B) includes food services provided with activities such as back country river running, horseback rides, and guide and outfitter services. Backcountry F&B rates are included in packaged services and are not evaluated here.

In general, the following definitions apply to these terms throughout the standards:

- Adequate: As much as necessary for the intended duration of use
- Appropriate: Suitable to the level of service or as specified in the operating plan
- Clean: Free from dirt, marks, stains, or unwanted matter
- Neat: Arranged in an orderly, tidy manner
- Operational: In use or ready for use
- Sufficient: Enough for the number of persons
- Well-maintained: Kept in good order or condition

Standard Number	OPERATIONAL STANDARDS	A, B, C Ranking
	Meals	
1	Food and Beverage Availability - Food is available in adequate quantities for the number of clients.	A
2	Condiments - Appropriate condiments are provided.	B
3	Meal Service Orientation - Staff orient clients to the food service area, and explain how meals are served, where to find plates and utensils, and how to prevent undesired wildlife interaction.	C
4	Menu Boards - Posted menus are legible and accurate.	C
5	Fire Rings - Only existing fire rings are used for meal preparation. No structures are built, including rock walls, trenches, or new fire rings. Only approved wood is used for cooking.	B
6	Noise - Noise levels do not impact wildlife or the experience of others.	C
7	Meal Sites - Meal sites are monitored after each meal and when leaving the site to ensure removal of debris and trash from food preparation, serving, and seating areas.	B
8	Trash - Trash is maintained so it does not attract wildlife or other vermin while in the backcountry. Trash is collected after each meal service, contained within a wildlife-proof container, and transported off-site.	B
	Public Health	
9	Potable Water	A
10	Food Handling	A
11	Food Storage, Preparation, and Service	A
12	Washing and Sanitizing	A
13	Handwashing Setup	A

	Food Preparation Areas	
14	Gray Water Collection and Disposal - Gray water is collected and disposed of according to approved methods, park requirements, or in accordance with "Leave-No-Trace" practices.	B
15	Cleaning Supplies - Cleaning supplies are marked and safely stored. Cleaning supplies and other chemicals are stored separately from food.	A
16	Equipment - Equipment used to serve, cook, or store food, is clean and well-maintained.	B
17	Food Preparation and Service Surfaces - Food preparation surfaces are clean and well-maintained. When possible, wood surfaces are cleaned after each use with a sanitizing solution to prevent the buildup of bacteria.	B
18	Tableware/Drinkware - Adequate quantities of reusable tableware and drinkware are clean and well-maintained. If disposable, recyclable/ compostable/ bio-degradable materials are preferred. Styrofoam is not permitted.	B
19	Storage - Storage containers are well-maintained, clean, and wildlife-proof.	B
20	First Aid Kit - An appropriate first aid kit is available, stocked, marked, and staff and guests can easily locate the kit. First aid kits are stored away from food or food contact areas.	B
21	Fire Extinguishers/Fire Prevention - Fire extinguishers are accessible, signed, and correctly located, with operating instructions and current inspection tags. Special attention is paid to ensure fire prevention, including cleaning and removal of excess grease, and the control and containment of exposed flame.	A
	Personnel	
22	Employee Training Programs - An active training program for employees in the development of necessary skills and procedures is implemented. Training emphasizes work performance and includes food handling and safety, alcoholic beverages, and fire safety. Training is documented.	A

Ranking Definitions

Major: First Priority (A) conditions or practices create or have the potential to exert a **significant** impairment to visitor or employee health and safety, park resources, visitor services or visitor enjoyment, Concession Facilities, or associated personal property.

Moderate: Second Priority (B) conditions or practices create or have the potential to exert a **moderate** impairment to visitor or employee health and safety, park resources, visitor services or visitor enjoyment, Concession Facilities, or associated personal property.

Minor: Third Priority (C) conditions or practices create or have a potential to exert a **minor** impairment to visitor or employee health and safety, park resources, visitor services or visitor enjoyment, Concession Facilities, or associated personal property.