Public Health Program Standards and Evaluation

Purpose

In accordance with 36 C.F.R. Part 5.10 and Director's Order #83: Public Health, concessioners who prepare food on or off park lands, or serve food on parks lands are subject to inspection for compliance with all applicable health and sanitation requirements. These food safety evaluations are conducted by the NPS Public Health Program (PHP). The PHP is also responsible for other public health-related evaluations of concession-managed facilities such as bathing beaches, pools, thermal baths, water and wastewater treatment systems, and employee housing. Although food safety is the largest segment, concessioner performance in these other areas is also part of the PHP Evaluation. This document points to the standards and practices used for these evaluations.

Standards Development and Update

The PHP uses the U.S. Food Code as the primary standards for conducting its food safety evaluations. The PHP also uses the Model Aquatic Health Code (MAHC) and International Swimming Pool and Spa Code (ISPSC)   for public swimming pools and baths, USEPA criteria for bathing beaches, water and wastewater systems, criteria established in RM83(C2) for temporary food events, and RM83F for backcountry operations. The U.S. Food Code, other standards, evaluation protocols and other guidelines are available on the [PHP web site](#).

PHP Evaluation Scope and Elements

PHP evaluation elements are derived from requirements contained in the above standards. Evaluation and rating procedures are available on the [PHP web site](#).