

**Staying or Leaving a Camp approved by the BCYT-CLRA Joint Camp Committee**

**A. Our collective agreement currently binds us to the BC Building trades, Construction Labour Relations Association of BC Construction Camp Rules and Regulations.**

**12.22 Camp Accommodation** (clause in collective agreement)

- (a) Camp accommodations, when supplied, **shall meet the standards and requirements** of the applicable Construction **Camp Rules and Regulations** Agreement by and between BCBT and CLR. **An Employee may refuse to live in accommodations which do not meet such standards.** (when the camp falls below the standards below you may refuse to live there and ask for loa or room and meal)
- (b) Unless otherwise arranged at a pre-tender and/or pre-job conference, **on projects where a camp is provided Employees shall occupy the camp**, and room and board shall be supplied in such camp seven (7) days a week, at no cost to the Employee.

**B. The BC Construction Camp Rules and Regulations specify that the Camp must be inspected and a certificate issued for each project.**

***From Camp Regs...***

- a. *When the Council has satisfied itself that the camp has met all the specifications as herein provided, a certificate of approval shall be issued for that camp for that particular project only. The certificate shall carry the date of issue and shall be valid for the duration of the project provided that camp standards are maintained. ... The foregoing shall apply to any and all conditions.*
- b. ...
- c. *Approval of the camps will be based on the provisions contained herein, and subsequent amendments to this Agreement.*

**4.01 Pre-existing Camps**

*The Parties recognizes that there may be camps built to pre-existing camp standards which, if upon inspection, continue to meet the Council's generally accepted Camp standards and all Provincial/Federal health and safety regulations and timelines as directed by the appropriate regulatory authority, will continue to be used.*

**C. The Camp Rules and Regulations bind the Camp to any Federal, Provincial or Municipal laws and regulations related to Industrial Camps which include, but are not limited to:**

- a. Worksafe WCA and OH & S Regulations
- b. Health Act including Industrial Camp Health Regulations, Water Supplies, Sanitation, Food Safe Rules
- c. Fire Code
- d. Building codes

**D. The Camp Regs have rules for food:**

***From Camp Regulations:***

*The Caterer shall provide nutritionally balanced menus. Menus and method of food preparation must follow standards as set out in the Canadian Food Guide and take full consideration of the "Heart Smart" healthy eating choices.*

**13.01**

***Quality of Food Purchased***

*MEAT: Must be Canada "A" or USDA Select or better. Turkeys, chickens and other fowl must be "A" grade. All other meats must be of top grade choice quality.*

*DAIRY PRODUCTS (Including Eggs): Must be Grade "AA".*

*CANNED FRUIT AND VEGETABLES: Must be choice or fancy quality.*

*FRESH FRUITS AND VEGETABLES: In Season, must be choice quality or top grade when available.*

**13.02**

***Menu Requirements Breakfast:***

*Specific: Methods of food preparation and serving must be used to ensure freshness of items on the cafeteria line.*

- a. 3 varieties of chilled juices,
- b. Variety of apples, oranges, bananas.
- c. Hot porridge / oatmeal (instant or prepared) and 4 assorted dry cereals,
- d. Eggs any style (boiled, scrambled, fried and poached). Omelette (variety) twice weekly.
- e. Hot cakes with syrup
- f. One of, baked beans, french toast, or waffles
- g. Two of bacon, ham or sausage alternating daily
- h. White and brown toast, with jams, jellies, peanut butter, honey etc.
- i. Hash brown or home fried potatoes
- j. Variables: One of stewed prunes, stewed rhubarb, stewed tomatoes, 1/2 grapefruit or other fruits.
- k. Two fresh baked products (Muffins or Danish)
- l. Tea, coffee and milk,

Lunch and Dinner

*Specific: Methods of food preparation and serving must be used to ensure freshness of items on the cafeteria line. Items prepared for dinner to vary from that of lunch except as otherwise stated.*

- a. Soup, (same as lunch)
- b. One each, first line meat, second line meat / protein, and third line protein entrée.
- c. Two starches, one of which is not fried (potatoes or rice)
- d. Two vegetables, fresh, frozen or canned – no duplication in three day period
- e. Selection of salads and cold table items as per menu specifications below
- f. Selection of Dessert items as per menu specifications below
- g. Breads and rolls (three varieties)
- h. Condiments: appropriate for the entrée's served, plus, relishes, ketchup, mustard, mayonnaise, horseradish, HP sauce, A-1 or 57 sauce, Worcestershire, hot sauce etc.
- i. Tea, coffee and milk, plus assorted cold beverages

Salad Table / Cold Table:

*Specific: In addition to the items specified above, a salad / cold table shall be provided daily for lunch and dinner meals. Salad table will be refrigerated or ice provided. Minimum requirements:*

- a. An assortment of salads, coleslaw, green salad (tossed), potato salad and two other prepared salads, (Caesar / Greek / Pasta / Bean Salad /protein etc)
- b. Pickles (dill and sweet), olives, pickled beets etc.,
- c. Fresh vegetables, (4 varieties per meal) tomato wedges, cucumber, green onions, celery and carrot or turnip sticks, radishes, zucchini, chilled canned tomatoes
- d. Protein and Meats: Two choices, varied from meal to meal of, Cold Meats: ham, roast beef, pork, chicken pieces, head cheese, assorted cold cuts, pickled or devilled eggs, cheese, humus or chick peas .
- e. Salad dressing: (assorted including low calorie choices), vinegar and oil.
- f. Assorted garnishes, crackers, bread sticks

Dessert Table / Pastry

*Specific: In addition to the items specified above, a dessert / fruit table shall be provided daily for lunch and dinner meals. Items are to be varied from day to day. Minimum requirements:*

- a. One variety of cake,
- b. Two varieties of cookies,
- c. Two varieties of pastry
- d. One pie daily.
- e. One of Jell-O or pudding, and canned fruit,
- f. ice cream daily,

- g. *Three varieties of fresh fruit daily in season of apples, oranges, cherries, peaches, pears, cantaloupe, honeydew, kiwi, watermelon, grapes, bananas, etc.*

**Definitions:**

**First Line Meats:** include "solid or whole muscle" meats, such as roasts, chops, cutlets, fish fillets and steaks, seafood, bone in and boneless poultry, beef steaks, etc. Beef steaks must be served once per week, between Monday and Thursday - Roast beef once per week. There will be no duplication of First Line choice in a 5 day period other than beef and beef steak.

*For example:*

*Cutlets, roast pork, roast beef, ham, ham steaks, chicken, turkey, pork chops, veal chops, roast lamb, roast veal, beef steak, roast duck, prawns, shrimp, oysters, salmon, halibut and cod.*

**Second Line Meats / Protein:** include entrées containing, "semi processed" meats cut from whole muscle (chopped, diced, ground, julienne, sliced etc.), such as ground beef, diced chicken, stewing and stir-fry cuts, sausages; and variety meats such as liver, kidney, tongue,

*For example:*

*Stir fry's, short ribs, spare ribs, chicken wings, chicken fingers of nuggets, battered or breaded fish, swiss steak, stews, meat pies, Salisbury steak, ground beef, pastas containing protein (I.e. spaghetti and meat balls / lasagne), corned beef, spareribs and lamb chops, fajitas, pizza, bratwurst, smokies, Italian sausages, burgers, beef or chicken burritos and tacos.*

**Third Line Protein:** include entrées containing fully processed meats, protein substitutes (legumes, beans, garbanzo and kidney beans, tofu etc.), casseroles, and vegetarian, cheese and egg dishes. Consideration should be given to provision of one vegetarian (meatless) choice per day.

*For example:*

*Wieners, omelettes, chilli con carne, baked beans, pyrogies, donairs, a la king dishes, garlic sausages, meatless pasta dishes (macaroni and cheese casserole / fettuccini Alfredo), fried rice, and other dishes using over production designated by the Chef.*

### **13.03 Lunches**

*Based on the Building Trades collective agreements or as determined at a pre-job conference if take out lunches are to be provided the following standards shall be adhered to. All sandwiches are to be prepared by catering staff, when practical a pre-order system may be utilized by the Caterers. (Sandwiches must contain a date coding). An assortment suitable for the camp population (I.e. < 100 persons, 4*

*Choices; > 150 persons, 6 choices, > 300 persons, 8 choices) must be available daily as follows: Beef, ham, pork and prepared meats, devilled eggs, fish, cheese, peanut butter and jam. Garnishes, e.g. lettuce, pickles, sliced tomatoes, celery, carrot sticks, radishes, sliced cucumbers, green onions, sliced eggs daily. Assorted pastries, choice of three types of pie (wrapped) and cookies daily. Hot soup, tea, coffee and milk for thermos fillings must also be provided.*

#### **13.04** *Portion Control*

*Camp occupants are entitled to eat all the food they want. The size of individual servings may be limited, free access must be provided for those who wish to return for additional servings. Should the serving line run out of first line meat choice during regular meal periods, it must be replaced immediately by another first line choice. Camp occupants found wasting food or removing food from the dining room (other than bag lunches, and whole fruit) may be subject to discipline by the Camp Committee.*

*Meals shall be prepared in accordance with specifications contained herein and may be subject to review. Infractions of the minimum requirements shall be dealt with at a mutually agreed time by the Chairperson of the Camp Committee and the Catering Manager.*

- 13.05** (a) *Cafeteria-style of serving meals will be acceptable provided trays and dishes are cleared by members of the catering staff.*
- (b) *Settings at the table shall not be less than 76.2 cm. per person. There shall be adequate width and space between tables and chairs.*
- (c) *The menu shall be posted in the entrance hall in a conspicuous position.*
- (d) *Dinner plates are to be kept warm in a warming space prior to the serving of meals.*
- (e) *The following stations shall be located separately so as not to impede the serving of the steam tables.*
- (i) *Beverage Station, i.e., tea, coffee, milk, cold drinks, etc.*
  - (ii) *Fresh fruit station, i.e., apples, oranges, bananas, pears, plums, grapes, watermelon, etc.*
  - (iii) *Cold Tables, i.e., salads, cold meats, green vegetables, cheese, etc.*
- (f) *Workers shall not be required to stand outside of the entrance hall, when waiting in line.*



*(g) The entrance to serving lines shall be fully enclosed, with clothes hooks and shelves to accommodate the hanging of outer clothing and hard hats.*

*(h) To expedite meal service, meal hours may be staggered.*

**13.06** *Any worker will be subject to discipline, up to and including dismissal in any case where they have been found guilty of taking food in any form from the dining room with the exception of approved bag lunches for mid-shift meals.*

**13.07** *In the event there are continued violations of the regulations, as contained herein by the service provider, the camp manager will be required to appear before the Camp Committee to respond to the concerns.*

**13.08** *Kitchens will meet all health and safety and fire code regulations.*

- E. In summary if the camp was approved then the contractor can make this a camp job. If you don't want to live in the camp don't accept the work. If you go to the job and the camp falls below any of the standards in the camp agreement which includes Health, Worksafe, Food Handling, water, sanitation or any of the rules of the camp agreement then you have the right to leave and ask for loa or room and meal.**
- F. Call or text Geoff Higginson if you have any questions. 778-847-2472.**

