



# Contents

---

	Page
Preface . . . . .	9
<b>Chapter 1. Introduction . . . . .</b>	<b>13</b>
Public health aspects of tourism . . . . .	14
Economic implications . . . . .	16
Administration . . . . .	17
Staffing and supervision . . . . .	17
Regulations . . . . .	19
<b>Chapter 2. Site selection and planning . . . . .</b>	<b>22</b>
Location . . . . .	22
Area requirements . . . . .	23
Planning considerations . . . . .	24
<b>Chapter 3. Water supply . . . . .</b>	<b>28</b>
Water sources . . . . .	28
Storage and distribution . . . . .	33
Maintenance and operation . . . . .	34
<b>Chapter 4. Sewage and excreta disposal . . . . .</b>	<b>36</b>
Temporary latrines . . . . .	37
Sewerage systems . . . . .	38
Septic tanks . . . . .	38
Sewage treatment works . . . . .	40
<b>Chapter 5. Shelter . . . . .</b>	<b>42</b>
Responsibilities of owners and occupants . . . . .	42
Equipment and facilities . . . . .	42
Lighting and ventilation . . . . .	43
Heating . . . . .	44
Safety and comfort . . . . .	44
Space . . . . .	44
Bedding, linen, and towels . . . . .	45
Laundering . . . . .	45
Air pollution, noise, and vibrations . . . . .	46
Hazardous materials . . . . .	46
Seasonal operations . . . . .	47
Facilities for employees . . . . .	49

Chapter 6. Toilet and bath facilities . . . . .	50
Basic plumbing principles . . . . .	51
Backsiphonage and backflow . . . . .	52
Fixtures . . . . .	54
Comfort stations . . . . .	55
Chapter 7. Refuse handling and disposal . . . . .	58
Storage . . . . .	58
Collection . . . . .	59
Disposal . . . . .	61
Chapter 8. Insect and rodent control . . . . .	65
Mosquitos . . . . .	66
Flies . . . . .	67
Cockroaches . . . . .	67
Bedbugs . . . . .	68
Fleas, lice, ticks, and chiggers . . . . .	68
Scorpions, spiders, and wasps . . . . .	69
Rodents . . . . .	69
General . . . . .	70
Chapter 9. Food sanitation . . . . .	72
Prevention of foodborne illnesses . . . . .	72
Health examinations and inspections . . . . .	74
Sanitation in food establishments . . . . .	74
Compliance with and enforcement of sanitary regulations . . . . .	81
Chapter 10. Swimming and bathing facilities . . . . .	83
Natural outdoor bathing places . . . . .	83
Swimming pools . . . . .	86
Toilet and shower facilities . . . . .	89
Prevention of ringworm infections . . . . .	89
Life-saving and accident prevention . . . . .	90
Chapter 11. Caravan camps (travel trailer parks) and camping sites . . . . .	92
Site . . . . .	92
Spacing of tents and trailers . . . . .	92
Service buildings . . . . .	93
Water supply . . . . .	93
Sewerage system . . . . .	95
Disposal of sink wastes . . . . .	97
Sanitary stations for caravans (travel trailers) . . . . .	97

Refuse handling . . . . .	100
Miscellaneous . . . . .	100
Chapter 12. Mass gatherings . . . . .	101
Planning guidelines . . . . .	101
Engineering and operational report . . . . .	102
Public liability and property damage insurance . . . . .	105
Additional responsibilities of a permit holder . . . . .	106
Coordination . . . . .	106
Chapter 13. Medical and first-aid services . . . . .	107
Emergency medical services . . . . .	107
On-site facilities and supplies . . . . .	107
Physical examinations for staff members . . . . .	108
Chapter 14. Other facilities and services . . . . .	109
Fire protection . . . . .	109
Fuel supply and storage . . . . .	112
Picnic areas and transportation terminals . . . . .	112
Chalet, bungalow, and cabin colonies . . . . .	112
Maintenance . . . . .	113
Marine sanitation . . . . .	113
Annex 1. Consolidated check list for the evaluation of tourist camps, motels, hotels, and picnic and rest areas . . . . .	118
Annex 2. Emergency water treatment . . . . .	125
Annex 3. Soil percolation test and interpretation . . . . .	128
References . . . . .	133
Reviewers . . . . .	135
Index . . . . .	137