



Essex International  
**Jamboree**  
**2024**

**The Good  
Camping Guide**

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## Purpose of this document

This is provided to help you prepare for the Essex International Jamboree 2024. It should be read in conjunction with the EIJ2024 Handbook as well as our Jamboree Policies.

# Welcome

Camping at the Essex International Jamboree is different to many other national camps, because we simply take over a farmer's field for a week, unlike others that take place at County showgrounds and purpose-built campsites.

This means there's a little bit more for you to consider when camping at our Jamboree. Put simply, it's closer to camping at one of the more basic Scout or Guide local campsites (but with a mega stage, cinema, shops and much, much more).

We've put together a few hints and tips, and some safety advice, to help with your planning. We have also included some links to Scout and Girlguiding documents which you will find useful.

# Camping Safety

As with any camp it is important that the camp is set up, run and taken down in a safe way. That said, there is more emphasis on safety due to the increased risk with the large amount of people camping in one place.

We have a dedicated safety team, and we need your Group to work with us to ensure a safe environment. Please follow our guidance, and don't hesitate to ask us if you have any safety questions or concerns.

As expected by Scouting and Girlguiding, please ensure you have a thorough risk assessment specific to your camp setting. Review and update it as needed, especially once you've set up your camp.

The Scouts and Girlguiding produce a range of factsheets which focus on camping safely and where possible we provide links; however please do follow and check their websites too.

 [Girlguiding: Large scale events](#)

 [Scouts: Safe camping residentials and outdoor skills](#)

# Tents & Space

The space you will be allocated based on your group size, but please be prepared for it to be a tighter squeeze than you would normally want or expect.

## Our three top tips are:

1. Do not bring enormous tents
2. Only bring essential tents
3. Ensure that you use all your tents wisely: maximise the number of Scouts or Guides in each tent and use porches for storage

If you are camping as a district (multiple groups) with a combined kitchen, please register as one Group. If you would like to camp near another group but have your own kitchen/tents, please register as separate units adding this as an additional request to your booking. If this is not added before the 31<sup>st</sup> March 2024 we cannot guarantee that we will be able to accommodate these special requests.

Party tents are permitted provided they fit into your allocated space and are erected to manufacturer's instructions and are secured appropriately for the expected weather conditions (eg ratchets & straps).

 [Party Fiesta Tent Guidance](#)

## Key Safety Points: your layout

Each camping group must ensure a clean easy route out of their site onto the main traffic routes. This should not be obstructed by guy lines or equipment.

The cooking burner table must be separated from the young people ideally by placing a serving table in front so there is clear separation from the flammable elements and hot surfaces, and the campers.

Cooking tents must be five metres away from any sleeping tents to prevent fire spreading if it occurs.

Your cooking tent area will be allocated on your site to provide the best use of space across the subcamp site

## Fencing & Gateway

We encourage you to fence off your group area with bunting or such like, not only does it look nice it will also deter others from walking through your camp area. We will also have a small subcamp competition for the best group gateway.

## Love Your Neighbour

Remember a Jamboree is unlike your average camp at your local site and you will have to live very close to other people. Camping in close proximity to others means that you will quite possibly be in “each-others’ pockets” so it’s imperative that you are respectful at all times.

### Our top tips:

- Keep your noise levels down
- Be aware and respectful of any cultural or behavioural differences
- Become friends and support each other
- Remember **all** the staff and leaders on the site are volunteers, just like you.

# Health and Hygiene

This is one of our biggest priorities. At a Jamboree, it's very easy for infections to spread so we ask you kindly to adhere to some simple guidelines.

## Washing Facilities

Ensure you provide basic washing facilities at your site – this could be as simple as a bowl with hot water available, or a dedicated 'wash cubicle'. Your Scouts and Guides will not be able to use the toilet facilities for full body washing or brushing their teeth. It's important that you abide by the guidelines. We do not want infections spreading throughout the site, and this is a critical element of that.

No teeth brushing at the water taps

## Toilets

The Jamboree toilets have been chosen specifically for our purposes and will work well all week provided only the toilet paper provided by the Jamboree is used. If you notice that paper stocks are running low, please inform a member of your Subcamp Team at the earliest opportunity and encourage your Scouts and Guides to do the same.

Absolutely no sanitary items, other than the toilet paper that is provided, are to be put in the toilets

Bins will be provided and if you notice the bins becoming full, please advise a member of the Subcamp Team.

## Showers

Please note that there are minimal showers, and you should encourage your Scouts and Guides to only take showers when necessary. When they do use the showers, they should be reminded to minimise the length of shower and to be respectful of others by leaving them as they would wish to find them.

## Hand washing is so important

It's imperative that you and your Scouts and Guides maintain excellent hand hygiene:

- Ensure everyone washes their hands with soap and water after using the toilets
- Always wash hands before and after preparing food
- Always wash hands before and after eating
- Wash daily (this does not mean a shower, a bowl of hot water is a good alternative)

### Our top tips are simple:

- Provide you Scouts and Guides an induction to your camping area and manage their expectations
- Be prepared for minimal washing facilities, ensure you bring bowls, soap, and if possible a small wash cubicle tent
- Show your Scouts and Guides how to brush their teeth using just a mug of water, toothbrush and toothpaste
- Come prepared to leave the Jamboree having had fewer showers than normal!

## Key Safety Point: Infectious Disease

It is important to take preventative measures to reduce the impacts of infectious disease. Infectious disease covers a range of illnesses which are generally easily spread. They can be spread via person to person contact, hand contact surfaces and within food and water.

It is important that anyone suffering from illness seeks medical attention.

If two or more people in your Group exhibit similar symptoms, you must inform your Subcamp Team immediately



The Safety Team and Medical Team will be able to support/provide guidance and implement controls to prevent spread of the illness. We're here to help.

## Symptoms

Most infectious diseases have a range of symptoms which vary between types of infection. General symptoms could include a variety of the following:

<b>Most Common Symptoms:</b> <ul style="list-style-type: none"><li>● Nausea</li><li>● Vomiting</li><li>● Diarrhoea</li></ul>	<b>Other Symptoms:</b> <ul style="list-style-type: none"><li>● stomach cramps</li><li>● abdominal pain</li><li>● loss of appetite</li><li>● a high temperature (fever) of 38C+</li><li>● muscle pain</li><li>● chills</li></ul>
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### ■ Preventing Spread

It is important that anyone suffering with the above symptoms adopts good hand hygiene practices and personal hygiene. This needs to include regular hand washing especially after visiting the toilet and before eating.

Anyone with symptoms should be kept away from the cooking tent and must not prepare food.

### ■ Clearing up bodily fluids

Ensure you have adequate and suitable antibacterial sanitiser and equipment. Always wear disposable plastic gloves, follow the 3C method:

- **Cover:** Cover the area with paper towel
- **Clear:** Clear the area of people to prevent contact
- **Clean:** Clean the area. Use an absorbent material to soak up the fluid (cat litter or sawdust). Scoop the spillage from the area into a secure plastic bag. Wash the area with hot soapy water and then disinfect. (It's important to use different cleaning equipment to that you use in your cooking tent)

## ■ Help / Support

The medical team onsite can help assist when people are unwell providing support and guidance as needed. The safety team will also assist in providing support and dealing with concerns.

## Water Collection

It is important that we use our water responsibly and minimise waste.

Please bring with you water carriers, remembering the tap could be located far away from your site. It is important that the carriers are filled carefully to avoid spillages around the tap. If the area around the tap becomes muddy/hazardous please inform one of the Subcamp Team.

## Water Disposal

Water must be disposed of in the right way and in the right place. The site layout has been designed to keep vehicular movement to a minimum. This will mean that you need to carry full bowls of dirty water to the disposal point which may be located at the other end of your Subcamp to your site.

Therefore, we'd recommend that you bring one or all of the following:

- Bucket or two (with lids if possible) to carry the dirty water to the disposal point (remembering they may have to lift it high to pour out)
- A trolley to help carry/pull it bearing in mind the site is an open field and could have ruts, possibly deep
- A "wheelie" barrel or water hog
- A net to place over your waste water to catch cutlery

Please remember we want to avoid spillages as much as possible. If dirty water is spilt, please advise a member of your Subcamp Team if you feel it could become a hazard.

Without exception, all dirty water must be disposed of at the disposal points

## Toilet Tents

Many groups provide their own toilet tents in their camping area. It is important these are maintained in a hygienic standard to prevent spread of any illness and ensure safe disposal.

### Top Tips:

- **Suitability:** Make sure your portable toilet is in good condition and stable when set up
- **Cleaning:** Clean the toilet daily with dedicated disposable cloths, antibacterial cleaner/sanitiser, and disposable gloves. Never use the same cleaning materials you use in your cooking tent.
- **Emptying and disposal:** Empty the toilet regularly as part of your daily routine. Don't let it become too full. Use the designated Elsan points near the main toilet facilities to empty your portable toilet.

# Cooking on Gas

## Fuel

The only fuel allowed on camping sites is gas. You should not store excess gas on your camping site, with a maximum of 100kg per plot. There will be daily deliveries of gas throughout the week to the main store.

Pierceable canisters are not allowed at Essex International Jamboree.

Any gas appliance onsite being connected to gas bottles must be designed for use with or converted for use with gas cylinders. All equipment needs to be in good working order with no visible damage.

Gas hoses must be inspected before coming to camp, confirmed as 'fit for purpose', and have been renewed in the last three years

It's best to secure gas hoses to equipment and regulators using crimp clips. If you do use worm drive (jubilee) clips, do not overtighten these as they can damage the hose.

Inspect your gas hose across the week to ensure it remains in good condition.

If a fault does occur or damage is noticed, then the equipment must not be used.

During the event safety checks will be carried out on camping groups

## Key Safety Points: gas and your cooking tent

Hoses must be kept as short as possible but be long enough for the gas cylinders to be positioned outside the tent and therefore accessible for the valves to be shut off in an emergency. All gas hoses must be less than 3 years old.

When using tents for cooking they need to be flame retardant, of an adequate size for moving around in and available exits for emergencies. Tents used for cooking need to have sufficient ventilation to prevent carbon monoxide building up from cooking.

 [Using Gas safely](#) guidance

# fire Safety

Fire safety is very important when camping in such large numbers. Should a fire occur on a camping site the risk of it spreading quickly through tents is a MAJOR concern. You need to ensure you take the simple steps below to prevent fire outbreak and also know what to do if a fire does occur.

## Key Safety Points: Fire Rules

- No open fires, charcoal BBQs, pierceable gas cartridge cookers/lights or liquid fuel appliances are permitted
- Groups must have at least one fire blanket in the cooking area
- There are to be no naked flames in sleeping tents
- Cooking appliances must be positioned away from wall and roof surfaces in a secure position
- Full and empty LPG cylinders must be kept outside in a designated area and must be replaced in open air.
- Gas hoses must be kept as short as possible.
- Groups must keep spare gas to a minimum, no more than 100kg. Replacement cylinders can be purchased onsite
- No candles onsite
- Smoke in designated areas only
- No naked flames near gas bottles or pipework
- On smelling gas, immediately turn off all appliances, extinguish naked flames and raise the alarm.

You will need a fire blanket and a fire extinguisher; these must not have exceeded their expiry date and be in good condition. Ensure your extinguisher is suitable for the type of fire it may be needed for.

Make sure you familiarise yourself with the Jamboree fire points and the evacuation procedures

# Electrical Safety

For this jamboree we are offering an electrical supply to groups who have signed up for it. When you connect to a campsite electric hook-up point you are able to receive an electricity supply as you would at home. This will be a nominal 230V, single phase, 50Hz supply, which is compatible with UK and modern European caravans, motorhomes, trailer tents, folding campers and tent hook-up connections.

This electrical supply can be used either directly to power 230V equipment or indirectly via a power supply unit that converts the mains power at 230V AC to a nominal 12V DC, usually in conjunction with a leisure battery.

## Safety of Electrical Equipment


We are not requiring Portable Appliance Testing of electrical equipment brought to site by groups and individuals. All electrical equipment you bring to the Jamboree must be in good condition and users check equipment before use. For electrical equipment provided by participants, leaders are to check these before use.

To reduce the risk of fire, do not leave items plugged in when not required and especially overnight when unsupervised e.g. mobile phone chargers.

If we see any unsafe items we will stop people using them. We are expecting all those using the equipment to use it safely and consider the below points:

- Check your equipment: Before plugging anything in, make sure the item itself, the power cord, and the plug are all in good condition.
- Unplug when not in use: Turn off and unplug items when they're not being used, especially overnight.
- Avoid water and heat: Keep electrical items away from water and don't position cables near cooking equipment. Keep all electrical equipment off the ground.
- Use approved chargers only: Use the correct, manufacturer-approved charger for your devices. Never leave devices charging unattended.

- Don't overload: Avoid using multiple extensions plugged into each other. This increases fire risk.
- Seek help if needed: If you have any concerns about the safety of an electrical item, don't use it.

 [Guidance on campsite electricity](#)



# Food Safety

This is an important area which is often overlooked when camping. It can be more difficult to ensure food safety when camping due to difficulties at keeping food cold, effectively cleaning and storing of food. It is also important to remember that cooking for a group of people is different to using your own kitchen at home. The guidance below is set out to ensure good practices and safe food.

## Purchase

As you will be on site for a whole week, planning your menu and timing of purchasing food is important. Whilst there are no issues with purchasing ambient stable products for the whole week, you should not purchase high risk, chilled/frozen food, for the whole week in advance. It would be advised that you purchase chilled/frozen foods on a regular basis throughout the week to ensure that this food is not affected by heat.

## Storage

### **Ambient goods:**

These should be stored off of the floor, preferably in sealed boxes to prevent insects coming into contact with them. Keep in mind that during hot weather food will deteriorate more quickly i.e. bread will go mouldy more quickly and fruit will spoil more easily.

### **Chilled/Frozen:**

These foods need to be stored at their respective temperatures. Chilled, below 8°C and frozen, below -18°C. If you're unable to keep frozen food frozen, then keep refrigerated and use within 24 hours.

Do not store chilled/frozen food out of temperature control.

An Ice Block Exchange is available via the Food Warehouse.

## Cooking Food

All food needs to be fully cooked with protein based foods achieving a core temperature of 75°C or above (this includes burgers). All camping groups should use a probe thermometer to check core temperatures of cooked food. You should make sure that liquid based dishes such as spaghetti bolognese are steaming and piping hot. When cooking meats ensure they are fully cooked, check to ensure the liquids run clear and that the centre of meat has changed colour – poultry should go from pink to white, beef and lamb – pink to brown.

Never cool protein foods for use the next day as this cannot be achieved safely in a camping situation.

## Personal Hygiene

When preparing, cooking and eating food, hand hygiene and personal hygiene is paramount. You need to ensure that there is clean hot water available with hand soap and drying facilities such as hand towels or paper towels. Hands should be regularly cleaned before cooking, after handling raw meat and in between tasks. Clean aprons should be used in the kitchen.

No one suffering from diarrhoea or vomiting should prepare or handle food. They need to wait 48 hours after their symptoms have stopped before they start food preparation again; this is to allow the bacteria to leave their system.

Any cases of diarrhoea or vomiting need to be reported to the Subcamp Team

## Cleaning & Minimising Bacteria

Cleaning is an important part of food safety. Prior to preparing food all equipment and surfaces need to be effectively cleaned and disinfected.

The use of a surface sanitiser is recommended to remove bacteria. After preparing raw meat the area and equipment needs to be thoroughly cleaned with hot soapy water and then disinfected.

### **Key Safety Points: Cleaning is a two-stage technique:**

- Cleaning – use clean cloths and hot soapy water or a sanitizer spray with some elbow grease.
- Use a sanitiser spray such as Dettol. Spray the surface and wait for a contact time so it can reduce bacteria levels. (For Dettol this is 30 seconds, for supermarket home brands it's usually five minutes). Remove the spray with paper towel.

Clean cloths, sponges and tea towels need to be available throughout the camp. Disposable cloths are recommended.

## Allergens and Food Sensitivities

Food allergies, intolerances, and conditions like coeliac disease are becoming increasingly common. When camping, understanding these sensitivities is crucial for the safety of your group. It's important to understand the specific food needs of anyone in your group with allergies, intolerances, or other dietary restrictions.

An allergy sufferer can be triggered by a tiny amount of an ingredient, such as a trace left over after cleaning or cross contamination from using the same equipment or not washing your hands properly. It is key that you review all ingredient labels (never assume), when preparing separate food for someone with an allergy, complete this in a clean area, with clean equipment and away from other foods which pose a risk.

### Top Tips:

- **Be Inclusive:** Design your menu to accommodate various dietary needs whenever possible. This can really help when it comes to allergens.
- **Communicate Clearly:** Openly communicate with anyone who has a food sensitivity to fully understand their needs. Ensure others know too, for example, for those sharing a tent who may have their own snacks.
- **Discuss Complex Needs:** For complicated dietary restrictions, have detailed conversations with parents or guardians.
- **Prevent Cross-Contamination:** Take strict measures to avoid ingredient crossover during storage, preparation, and service.
- **Prioritise Hygiene:** Maintain excellent cleaning standards and always wash your hands thoroughly between handling different food groups.



# First Aid

As with any camp, the group leaders are responsible for their first aid; and should bring a fully-stocked first aid kit. If you require additional support, your Subcamp Team will be available for you, and we also have a hospital on site for incidents requiring a Nurse or Doctor.

Each group needs to bring its own First Aid kit

## Welfare

We also have a team available on site to support any welfare or mental health issues; please contact your Subcamp Team if you require their assistance.

# Important reminders

- Remember that **all** the staff at the Jamboree have paid to be there. They are volunteers just like you.
- Some items on subcamps are personal property or have been hired for the event. “Trophy hunting” or “Taking of souvenirs” is theft
- Be ready to have a fun filled week and grasp every opportunity there is with both hands, we know a Jamboree is a really exciting place to come to, but make sure you get your sleep.

If you cannot find the answer to your query in this guide, please email [info@ejj.org.uk](mailto:info@ejj.org.uk) and our team will help you