

# Management Practices

Management practices are divided into three categories: **Good**, **Better** and **Best**. Use the **Best** option if possible. For practical reasons and certain types of camps, **Better** or **Good** practices are acceptable.

# BearSmart

## MANAGEMENT PRACTICES for CAMPS

### Fences and Barriers

The use of fences and controlled gate access prevents bears from entering a camp.

#### Good

- A 3- or 4-strand electric fence surrounding the camp.
- A buffer area on each side of the fence.
- The entire camp, including cooking, garbage and waste water sites are contained within fencing.

#### Better

- Permanent 6-foot chainlink fence with 3 to 4 strands of barb wire on top.
- Gate access.
- A buffer area on each side of the fence.
- The entire camp, including cooking, garbage and wastewater sites are contained within fencing.

#### Best

- Permanent 6-foot chainlink fence with 3 to 4 strands of barb wire on top.
- Electric gate access.
- A 3- or 4-strand electric fence located outside of the chainlink fence.
- A buffer area on each side of the fence.
- The entire camp, including cooking, garbage and waste water sites are contained within fencing.



### Keeping Camp Clean

Minimize odors to reduce attempts by bears to enter the camp, e.g. food, garbage sources and petroleum products.

#### Good

- Garbage stored onsite in bear-proof container and disinfected daily, enclosed by an electric fence or a high temperature incinerator onsite (no burning barrel).
- Grey/black water centralized, odor control and electric fence.
- Central cooking and eating areas (no eating in tents).
- No cooking over open fires/meat roasts.
- All food stored indoors or in bear-proof containers.
- Other non-food attractants stored in a receptacle (e.g., fuel shed).

#### Better

- Daily removal of garbage (before nightfall) to an offsite incinerator.
- Daily disinfectant (lime) of garbage receptacles.
- Open greywater system (grey/black water) pumped out and odor control (liming).
- Central cooking and eating areas (no eating in tents).
- Garbage not stored outside.
- No cooking over open fires/meat roasts.
- All food stored indoors or in bear-proof containers.
- Other non-food attractants stored in a receptacle (e.g., fuel shed).

#### Best

- Daily removal of garbage (before nightfall) to an approved offsite location (landfill or transfer site).
- Daily disinfectant (lime) of garbage receptacles.
- Closed greywater system (grey/black water).
- Central cooking and eating areas (no eating in tents).
- Garbage not stored outside.
- No cooking over open fires/meat roasts.
- All food stored indoors or in bear-proof containers.
- Other non-food attractants stored in a receptacle (e.g., fuel shed).



**Avoid Bear-Human Conflicts  
... Be BearSmart**

For more information, call toll-free 310-0000 to contact the Fish and Wildlife Division, Alberta Sustainable Resource Development—or visit the department's website at [www3.gov.ab.ca/srd/fw/bears/](http://www3.gov.ab.ca/srd/fw/bears/)

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## Being BearSmart Makes for a Safe Camp

Oil, gas and forest industry activities, as well as recreational and residential expansion in backcountry areas, are raising the potential for bear-human conflict in Alberta.

Fish and Wildlife Division is committed to reducing interactions between bears (both grizzly and black) and people to ensure public safety, protect property and conserve bear populations.

Because bear-human encounters may result in injury or death, industry must implement policies and safety measures at worksites to reduce such interactions.

This brochure includes management practices aimed at reducing conflicts and risk to workers who occupy the following types of camps:

- ❑ Short-term/temporary camps such as drilling or tree planting camps.
- ❑ Seasonal/long-term camps including staging, fire tower or drilling camps.
- ❑ Long-term industrial camps that are more permanent in nature, including processing plants, compressor sites and open lodging or logging camps.

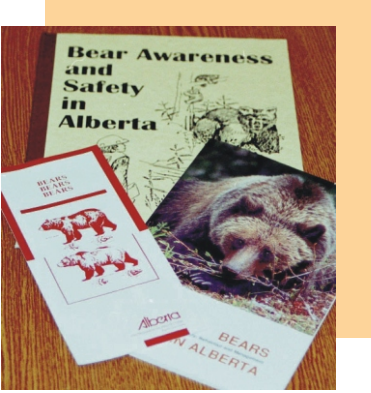
How large or permanent your camp is will determine the level of management practices to consider. Use the **Best** option if possible.



## Basic Steps for Safety

All camps operating from March 1 to December 1 in areas frequented by bears should meet the following requirements:

- Have a trained staff member (or team in larger camps) delegated as the key contact for other employees. This person/team documents bear sightings and conflicts, implements safety practices to reduce bear-human interactions and contacts Fish and Wildlife if necessary.
- All field staff get bear training courses. The Alberta Safety Council (ph. 1-800-301-6407) offers a Bear Awareness and Avoidance course on ways to reduce interactions. Industry staff can become certified instructors to teach this course.
- All odor and food attractants must be minimized. Ideally, remove all garbage daily. Minimize odors by either containing or using chemicals.
- Provide communication devices such as radios, cell or satellite phones to staff for a safe work environment.
- Carefully plan the camp location and set-up. Some locations should be avoided entirely.



## Picking Your Camp Location

- Avoid areas with natural attractants such as sweet clover, alsike clover, red clover, oats, alfalfa or berry patches (cleared or burned areas often promote these natural attractants to grow).
- Avoid natural travel corridors, including cutlines and river or lake shores (min. 200-metre distance).
- Avoid areas with loud natural sounds (e.g., waterfalls or fast-moving creeks).

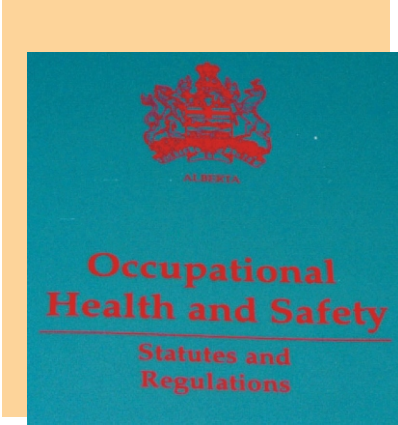
## Setting Up Camp

- Keep sleeping areas separate from cooking/eating areas and locate upwind if possible.
- Group tents and other structures in rows or form a semicircle; don't scatter randomly.
- Have adequate lighting to ensure all areas of the camp are illuminated.
- Eliminate blind corners and put skirting on buildings to prevent bears from going under.



## Occupational Health and Safety Regulations

The *Occupational Health and Safety Act* states employers must do everything they reasonably can to protect the health and safety of workers.



Safe work practices must be established and followed. Using appropriate management practices and bear response plans help protect employees.

## Wildlife Act

Recent amendments to the *Wildlife Act* gave fish and wildlife officers authority to issue clean-up orders for situations where food or garbage could attract wildlife.

Officers investigating a bear complaint may issue an "order" to deal with attractants. Orders may include not only clean-up of garbage and cooking areas, but orders to erect electric or permanent barriers (e.g., fences). Failure to comply may result in prosecution.

