

2023 Wisconsin Recreational/Educational Camp Inspection Reports

All 2023 camp inspection reports performed by DATCP are included in this single file.



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name ARMY LAKE CAMP	Facility Type Recreational/Educational Camp - Simple
Facility ID # HSAT-7QXCZ2	Facility Telephone # 262 642-6400
Facility Address	
Licensee Name THE SALVATION ARMY, INC	Licensee Address

Inspection Information		
Inspection Type Complaint	Inspection Date September 29, 2023	Total Time Spent 2.00

Equipment Temperatures	
Description Walk-In Cooler Walk in freezer Milk Cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart 3 compartment Sink	Chemical Chemical				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227

statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

A handwritten signature in black ink, appearing to read "Jenifer Barker", with a stylized flourish at the end.

Jenifer Barker
(608) 622-9068



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name ARMY LAKE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXCZ2	Facility Telephone # 262 642-6400
Facility Address	
Licensee Name THE SALVATION ARMY, INC	Licensee Address

Inspection Information		
Inspection Type Follow Up	Inspection Date July 11, 2023	Total Time Spent 0.50

Equipment Temperatures	
Description Walk-In Cooler Walk in freezer Milk Cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart 3 compartment Sink	Chemical Chemical				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 4</p> <p>2-501.11 - CLEAN-UP OF VOMITING AND DIARRHEAL EVENTS OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events. CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination. Correct By: 01-Jul-2023 CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events. A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the</p>

exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

4-204.117 (A) - WAREWASHING MACHINES - AUTOMATIC DISPENSING OF DETERGENT AND SANITIZERS

This is a critical violation

OBSERVATION: The warewashing machine does not dispense sanitizer automatically. Sanitizer was found to be 0 ppm during the inspection.

CORRECTIVE ACTION(S): Repair or replace the warewashing machine. Warewashing machines shall automatically dispense sanitizers. Correct By: 06-Jul-2023

CODE CITATION: 4-204.117 A WAREWASHING machine that is installed after adoption of this Code by the department, shall be equipped to:

(A) Automatically dispense detergents and SANITIZERS; [Pf] and

ATCP 78.19(1) (a) - Physician on Staff or Consulting Physician

OBSERVATION: The camp operator has not made written arrangements for medical care of campers and camp staff by a physician. Operator has made a verbal agreement with the consulting physician.

CORRECTIVE ACTION(S): Provide written agreement for arrangements for medical care for campers and camp staff by a staff physician or consulting physician. Correct By: 27-Jul-2023

CODE CITATION: ATCP 78.19(1)(a) Before a camp opens for the first time, and at least annually thereafter, the camp operator shall make written arrangements for medical care of campers and camp staff by a staff physician or consulting physician and for emergency admissions to a designated hospital.

Note: It is recommended that a parent's or guardians written consent for emergency medical care be secured by the camp director prior to or upon the camper's arrival at camp.

[A] ATCP 78.21(3) - Required Floor Space Between Beds-Horizontally

OBSERVATION: The floor spacing between the sides of beds is under 3 feet. Floor spacing below 3 feet was observed in Aspen and Cedar.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds. Correct By: 06-Jul-2023

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

Janelle Shumaker

Joseph Vue



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name ARMY LAKE CAMP	Facility Type Recreational/Educational Camp - Simple
Facility ID # HSAT-7QXCZ2	Facility Telephone # 262 642-6400
Facility Address	
Licensee Name THE SALVATION ARMY, INC	Licensee Address

Inspection Information		
Inspection Type Onsite Visit	Inspection Date October 4, 2023	Total Time Spent 1.75

Equipment Temperatures	
Description Walk-In Cooler Walk in freezer Milk Cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart 3 compartment Sink	Chemical Chemical				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

Jenifer Barker
(608) 622-9068



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name ARMY LAKE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXCZ2	Facility Telephone # 262 642-6400
Facility Address	
Licensee Name THE SALVATION ARMY, INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 27, 2023	Total Time Spent 3.33

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	35
Walk in freezer	frozen
Milk Cooler	36

Food Temperatures	
Description	Temperature (Fahrenheit)
milk cooler - CH - milk	37
Walk in cooler - CH - cooked ground beef	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	Chemical		0*	Chlorine	Chlorine
3 compartment Sink	Chemical		200	Oasis 146	Quaternary

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 4
Risk/Intervention - 05 - Responding to contamination events
OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events.
CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination. Correct By: 01-Jul-2023

CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

This is a Critical violation

OBSERVATION: The warewashing machine does not dispense sanitizer automatically. Sanitizer was found to be 0 ppm during the inspection.

CORRECTIVE ACTION(S): Repair or replace the warewashing machine. Warewashing machines shall automatically dispense sanitizers. Correct By: 06-Jul-2023

CODE CITATION: 4-204.117 A WAREWASHING machine that is installed after adoption of this Code by the department, shall be equipped to:

(A) Automatically dispense detergents and SANITIZERS; [Pf] and

OBSERVATION: The camp operator has not made written arrangements for medical care of campers and camp staff by a physician. Operator has made a verbal agreement with the consulting physician.

CORRECTIVE ACTION(S): Provide written agreement for arrangements for medical care for campers and camp staff by a staff physician or consulting physician. Correct By: 27-Jul-2023

CODE CITATION: ATCP 78.19(1)(a) Before a camp opens for the first time, and at least annually thereafter, the camp operator shall make written arrangements for medical care of campers and camp staff by a staff physician or consulting physician and for emergency admissions to a designated hospital.

Note: It is recommended that a parent's or guardians written consent for emergency medical care be secured by the camp director prior to or upon the camper's arrival at camp.

OBSERVATION: The floor spacing between the sides of beds is under 3 feet. Floor spacing below 3 feet was observed in Aspen and Cedar.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds. Correct By: 06-Jul-2023

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Follow up with the Sanitarian and provide documentation for the qualified health service staff person. (If the travel location is within 15 minutes of EMS target response time, provide documentation to the Sanitarian).

Location has a functioning 3 compartment sink observed during the inspection.

Re-inspection will be conducted on or after 07/14/2023. Re-inspection is a chargeable inspection of \$540. Administrative follow-up may be conducted.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, July 14, 2023

Person in Charge

Sanitarian



Janelle Shumaker



Joseph Vue



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name BEAR PAW SCOUT CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # DROS-98Z75Q	Facility Telephone # 715 276-6167
Facility Address	
Licensee Name BAY-LAKES COUNCIL BSA	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 21, 2023	Total Time Spent 6.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Trading post kenmore freezer	frozen
Trading Post Chest Freezer	frozen
Trading post preppack ice cream bunker	frozen
Trading post frigidare 1Dr RIC	35
Main Dining Hall McCall RIC milk	34
WIC	36
WIF	frozen
Commisary Turbo Air 2Dr RIC	39
Commisary Turbo Air 2 Dr RIF	frozen
Commisary WIC	36

Food Temperatures	
Description	Temperature (Fahrenheit)
Cooling Scrambled Eggs WIC	80.8
Cooling Oatmeal WIC	93.4
CH Cottage cheese WIC	39.8
CH Tomatoes WIC	38.0
HH BBQ Pork	151.4
HH Beans	141.9
Cooked BBQ Pork	190.7
CH Milk McCall	31.8
CH Milk Commisary WIC	32.0

Warewashing Info	

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Main Dining Hall 3 compartment	Quat	PASSED	200	EcoLab Quat Sanitizer	Quat
Commisary 3 compartment	Quat		200	EcoLab Quat Sanitizer	Quat
Main Dining Hall Machine	Mechanical/Heat				EcoLab Quat Sanitizer High Temperature

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 12

Risk/Intervention - 15 - Food separated and protected

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Eggs are stored above hotdogs in the commissary walk in cooler.

CORRECTIVE ACTION(S): CORRECTED: Reorganized food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 21-Jul-2023

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

- (1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:
 - (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and
 - (b) Cooked READY-TO-EAT FOOD; [P]
 - (c) Fruits and vegetables before they are washed as specified under § 3-302.15.
 - (d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 20 - Proper cooling time and temperature

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Scrambled eggs and oatmeal in the walk in cooler was at 80.8 degrees and was not cooled to 70 degrees within 2 hours.

CORRECTIVE ACTION(S): CORRECTED: Discarded food. If safe, reheat food to 165°F and restart the cooling process or discard the food item. Food shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours for a total 6 hour cooling period. Correct By: 21-Jul-2023

CODE CITATION: 3-501.14 (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and
- (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

OBSERVATION: Improper cooling methods are observed for scrambled eggs and oatmeal in the walk in cooler. The food was covered and in large portions.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 01-Aug-2023

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or

(7) Other effective methods. [Pf]

Risk/Intervention - 23 - Proper date marking and disposition

OBSERVATION: Date marking method for food is inadequate. Food is date marked for 8 days instead of 7 days.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat time/temperature control for safety food, if required, are provided with an approved method of date marking. Discard improperly date marked food or food that has past the 7 day shelf life. Correct By: 31-Jul-2023

CODE CITATION: 3-501.17 (D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

- (1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
- (2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;
- (3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or
- (4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

OBSERVATION: Crockpots in the kitchen are not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service. Correct By: 21-Sep-2023

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI) –accredited certification program is deemed to comply with Parts 4–1 and 4–2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI) –accredited certification program, the specifications for the equipment shall be submitted by the LICENSE HOLDER to the DEPARTMENT for evaluation.

OBSERVATION: Waste water from handwashing station at the 16 outhouses are all discharging to the ground.

CORRECTIVE ACTION(S): Referral has been made to department of commerce. Have a licensed plumber connect the plumbing fixtures to an approved sanitary system and provide documentation that the repairs are in compliance with the state plumbing code. Remove the handwashing station or provide proper plumbing to the discharge water. Correct By: 21-Aug-2023

CODE CITATION: ATCP 78.13 (1) SEWAGE. Sewage, including all liquid and water carried wastes from sinks, bathing and toilet facilities may not discharge onto the ground surface.

OBSERVATION: There is no guardrail spacing for stairs higher than 24 inches off the ground for the staff cabins.

CORRECTIVE ACTION(S): Guardrail spacing need to measure 4 3/8 inches. Correct By: 21-Aug-2023

CODE CITATION: ATCP 78.17 (1) STATE BUILDING CODE. All buildings at a recreational or educational camp shall comply with chs. SPS 361 to 365.

OBSERVATION: Swimming and boating regulations and restriction are not posted at the water front activities.

CORRECTIVE ACTION(S): Conspicuously post signs that are easily readable, durable and well maintained. Correct By: 21-Aug-2023

CODE CITATION: ATCP 78.18(5)(j) The camp operator or water activities director shall conspicuously post swimming and boating regulations and restrictions at all water activity areas.

OBSERVATION: When medication is administered by the adults staff in the camps they are not marking date and time on when the medicine was given.

CORRECTIVE ACTION(S): Provide an approved medication log book, with space for all required fields of reportable information. Correct By: 21-Aug-2023

CODE CITATION: ATCP 78.19(7)(b) When a medication is administered or treatment provided to a camper or staff member, health services staff shall make a record of the action in a bound book with preprinted page numbers, indicating the following information: name of the person receiving the medication or treatment; ailment; name of the medication or treatment; quantity given; date and time administered; by whom administered; and comments.

OBSERVATION: The floor spacing between the sides of beds is 21 inches and 31 inches in the Torinus Cabin.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds. Correct By: 21-Aug-2023

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

OBSERVATION: While in most cabins the top bunk is not in use the top of the rail measures 4 inches or less inches above the top of the mattress.

CORRECTIVE ACTION(S): Provide a top rail at least 5 inches above the top of the mattress. Correct By: 21-Aug-2023

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

OBSERVATION: Various non-absorbent mattresses are worn and have cuts on them and not in good repair.

CORRECTIVE ACTION(S): Provide nonabsorbent covers for mattresses. Correct By: 21-Aug-2023

CODE CITATION: ATCP 78.21 (6) BEDDING. Pillowslips, sheets, towels and washcloths, when provided by the operator, shall be washed at least once a week and before being assigned to a different camper or staff member. Blankets, spreads, mattresses and pillows shall be kept clean and free of insect infestation. Mattresses shall be covered with a nonabsorbent cover or other approved protection and shall be maintained clean and in good repair. The cover, pad or mattress shall be cleaned for each incoming camper and staff member and more often if necessary.

Comments:

- Most bunkbeds in the cabins are not in use, it was found that one was in use. Provide proper guardrails to the beds that meet 5 inches from the top of the mattress, or prohibit sleeping on the top bunk by removing the top bunk mattress.
- There are platform tents with electricity attached for the staff campers. It is recommended that smoke detectors be installed in these tents. These are not required but strongly recommended.
- The Trading Post provides food but does not prepare anything. They plan on serving pre-packaged foods such as frozen pizzas. The facility must provide a three compartment sink for warewashing and a separate handwashing sink installed in the facility. They have plumbing ready for the sinks to be installed. There must be no food that is prepared in the Trading Post until the sinks are installed.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Dan Connolly



Tyler Hischke



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name BETHEL HORIZONS FOUNDATION	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXPF6	Facility Telephone # 608 935-5885
Facility Address	
Licensee Name BETHEL HORIZONS FOUNDATION INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 14, 2023	Total Time Spent 3.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
PC Superior 2 door cooler	36.5
PC Superior 2 door freezer	NIO
PC Walk-in freezer	frozen
PC Walk-in cooler	37.5
PC Arctic Air	38.9
ArtVRC Walk-in cooler/freezer	33.9/frozen
ArtVRC Superior S23F-L freezer	NIO
ArtVRC Superior S49R cooler	37.6
ArtVRC Artic Air cooler	38.7
ArtVRC Arctic Air freezer	NIO

Food Temperatures	
Description	Temperature (Fahrenheit)
tomato soup (Superior)	38.9
scrambled eggs (WIC)	39.8
orange juice (AA)	38.7
pulled pork (cook)	187.9
rice (HH reheat)	190.7
beans (cook)	176.8
Hummus (ArtVRC WIC)	38.5
sour cream (ArtVRC Superior)	37.4
beans (HH)	176.4
pork (HH)	165.7
rice (HH)	162.9

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
ArtVRC Jackson Auto	high temp	180F/160F			high temperature
PC Hobart auto	high temp	180F/160F			high temperature
ArtVRC 3 compartment	manual		100	bleach	bleach
sink	manual		200	no rinse sanitizer	quat
ArtVRC and PC spray	chemical		200	no rinse sanitizer	quat
bottle					
PC sanitizer bottle					

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 2</p> <p>Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display OBSERVATION: The inside of the PC ice machine has mold on the side walls and iron residues on the forms. Clean machine on a regular basis. CORRECTIVE ACTION(S): Discard food item. CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.</p> <p>Good Retail Practices - 38 - Insects, rodents & animals not present,/outer openings protected OBSERVATION: (CORRECTED DURING INSPECTION): The insect hanging sticky trap above the prep area in the PC kitchen needs a catch. The trap was removed during this observation. CORRECTIVE ACTION(S): Eliminate pests or insects from food establishment. It is recommended that you work with a professional pest control company. Discard any potentially contaminated food or single-use items and clean and sanitize potentially affected equipment. Correct By: 14-Jun-2023 CODE CITATION: 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; [Pf] and</p>

Comments:

Medical Assoc. and basic medical administration principals for schools--Hilary Shemak, and Ryan Budziszek using Campwise dbase for med distribution.

Reviewed: beach action plans waterfront; watercraft safety emergency action plan electric storms and flooding; emergency action plans--tornado, fire, accident, lost camper and waterfront.

Dodgeville Ambulance--Brain Cushman verified 15 minutes via letter; Sheriff Michael Peterson verified via letter to respond; Dodgeville Fire Dept, Brian Whitehouse, Chief verified via letter to respond Patty Hinderman, Emergency Dept. Director Upland Hills Health verified camp days and Trauma Department is available; EMS from Dodgeville response time 5 min..

Discussions with Cena, Kitchen Manager include: cleaning procedures, sani buckets, allergens, and reheat procedures.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Eric Knueve



Emily Schneider
(608) 576-3296



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name BIRCH CREEK MUSIC CENTER	Facility Type Recreational/Educational Camp (RRE)
Facility ID # JBUZ-8D2LAE	Facility Telephone # 920 868-3763
Facility Address	
Licensee Name BIRCH CREEK MUSIC PERFORMANCE CENTER INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 27, 2023	Total Time Spent 4.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
2 Door True Cooler "this one"	38
2 Door True Cooler "that one"	33
2 Door Freezer	-12
Upright Single Door Freezer	-7
Chest Freezer	-
Small chest Freezer (ice cream)	-
self service display cooler with milk carton	39
juice dispenser	39

Food Temperatures	
Description	Temperature (Fahrenheit)
cooked zucchini, 2 door, cold hold	41
cooked sausage links, 2 door cooling from breakf	43
hash brown, 2 door, cold hold	40
lo mein, 2 door, cold hold	40
pork carnitas, hot hold unit, hot hold	154
tomatoes, olives, salsa at room temp	41
sour cream at room temp	48
shredded chicken, just pulled from oven hot hold	130

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
cma	chem		50		chlorine
wipe bucket	chem		300		quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 6

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Olives, tomatoes, onions, sour cream were noted on the service line without a shield or guard or covers.

CORRECTIVE ACTION(S): Provide a food shield, food guard, or other effective means to protect food from potential consumer contamination. The operator moved the item to the back of the counter and employees will provide topping at request of the customer.

CODE CITATION: 3-306.11 Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [P]

Risk/Intervention - 21 - Proper hot holding temperatures

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Shredded chicken was noted at 130F (taken from oven and moved to service line hot holding). It was determined that the oven pilot light had gone out. The chicken was just cooked and shredded and held in oven until service.

CORRECTIVE ACTION(S): Maintain time/temperature control for safety food at or above 135°F. The operator re-lit the pilot light and began reheated the item to 165F. The food in the service area was being held at above 135F and the chicken will shortly reheat to safe holding temps.

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶¶ (B) - (D) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained:

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

Risk/Intervention - 24 - Time as a public health control: procedures and record

OBSERVATION: Olives, sour cream, cut tomatoes, salsa is being held at room temperatures. Currently no plan is in place to use time as a control method.

CORRECTIVE ACTION(S): Items must be held on ice or in refrigeration unit until time plan is approved. Operator will move to salad bar on ice. Correct By: 27-Jun-2023

CODE CITATION: 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B)(1) - (4), (C)(1) - (5), or (D)(1) - (6) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: No test kit is available for monitoring quat sanitizer concentration.

CORRECTIVE ACTION(S): Provide a quat test kit to allow accurate determination of the sanitization concentration. Correct By: 01-Jul-2023

CODE CITATION: 4-501.116 Concentration of the SANITIZING solution shall be accurately determined by using a test

kit or other device. [Pf]

This is a Critical violation

OBSERVATION: The smoke detectors in the TA Building appear to be expired. The annual fire inspection company has not completed a check of the fire alarm system as stated in a 6-7-2023 inspection report. The inspection is scheduled for 7-6 and 7-7 according to documents provided by the operator.

CORRECTIVE ACTION(S): Provide information that shows the smoke detectors are not expired or provide unexpired smoke alarms in these rooms within 5 days or before providing accommodations to faculty or campers. Provide documentation that the fire safety system test has been completed within 30 days. Correct By: 04-Jul-2023

CODE CITATION: ATCP 78.18(4)(c)2. For permanent structures, a camp shall comply with the fire safety requirements of chs. SPS 314 and 361 to 365, including rules on isolation of fire hazards, fire escapes, fire exits, fire extinguishers, fire alarm systems, smoke detectors, exit lighting, space heaters, ventilation and directions of escape.

OBSERVATION: The bunk bed guards have gaps between the bed frame and the bottom of the rail.

CORRECTIVE ACTION(S): Install guard rails on the bunk beds that meet the code requirement. Correct By: 27-Jul-2023

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, July 04, 2023

Person in Charge

Sanitarian



Mona Christensen



Craig Kratcha
(920) 868-0133



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP BIRCH TRAIL	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWJEC	Facility Telephone # 715 466-2216
Facility Address	
Licensee Name CAMP BIRCH TRAIL FOR GIRLS INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 13, 2023	Total Time Spent 3.50

Equipment Temperatures	
Description bev aire 1 dr upr Dairy Cooler WI salad #1 WI 2 upright freeze chest freeze WI freeze	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart 3 comp sink	mechanical Hi-temp				
sani bottle	manual				
sani bottle corr	chem				
sani tub 1 kitch	chem				
sani tub 2 dining	chem				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 3</p> <p>Certified Food Manager - 62 - Certified Food Manager REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): There is no approved or current food protection manager's certificate posted in the food establishment.</p>

CORRECTIVE ACTION(S): Post current food protection manager certification in conspicuous view within the food establishment. Posted during Correct By: 13-Jul-2023

CODE CITATION: 12-201.11(B) A retail FOOD ESTABLISHMENT shall post a certificate issued under 12-201.11 (A) in a conspicuous place on the PREMISES of the retail FOOD ESTABLISHMENT.

Good Retail Practices - 45 - Single-use/single-service articles: properly stored and used

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Single-use or single-service articles are being stored on the floor in dry goods

CORRECTIVE ACTION(S): Store single-service or single-use articles, clean equipment and utensils and laundered linens in areas that are not subject to contamination. Moved to shelves during Correct By: 13-Jul-2023

CODE CITATION: 4-903.12 (A) Except as specified in ¶ (B) of this section, cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored:

- (1) In locker rooms;
 - (2) In toilet rooms;
 - (3) In garbage rooms;
 - (4) In mechanical rooms;
 - (5) Under sewer lines that are not shielded to intercept potential drips;
 - (6) Under leaking water lines including leaking automatic fire sprinkler heads or underlines on which water has condensed;
 - (7) Under open stairwells; or
 - (8) Under other sources of contamination.
- (B) Laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet may be stored in a locker room.

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at employee handwashing sink for hand drying.

CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at employee handwashing sink to facilitate proper handwashing. provided during Correct By: 13-Jul-2023

CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

- (A) Individual, disposable towels; [Pf]
- (B) A continuous towel system that supplies the user with a clean towel; [Pf] or
- (C) A heated-air hand drying device; [Pf] or
- (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]

Comments:

~~Three consecutive violations of this type will result in an automatic reinspection being scheduled and a fee will apply.~~

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Gabe Cherov



Edward Newburry
(715) 651-9833



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP BIRD YOUTH CENTER	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWLXK	Facility Telephone # 715 732-7530
Facility Address	
Licensee Name MARINETTE COUNTY PARKS DEPT	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 13, 2023	Total Time Spent 5.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True Reach In Freezer	Frozen
Walk In Cooler	40
True Double Door Reach In	38
Frigidiare Chest Freezer (back room)	Frozen
Maytag Chest Freezer (back room)	Frozen
GE Reach In Freezer (back room)	Frozen
True cooler (Snack Shop)	40
Chest Freezer (Snack Shop)	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
CT Taco Meat	189
CH Milk (double door)	43
CH Cheese Slices (2 door)	38
CH Cucumber (wic)	40
CH Cucumber (wic)	40
Cooling Tomato (wic)	45 - served for lunch
CH Mac & Cheese (snack shop ric)	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
hobart	hi temp		160		

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the

next routine inspection or by a date specified in this report.

Observed Violations

Total # 5

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Veggies and nacho condiments (tomatoes, onions) in the customer self-service area are not protected from contamination or covered.

CORRECTIVE ACTION(S): CORRECTED: Covers were provided for foods during the inspection.

Provide a food shield, food guard, or other effective means to protect food from potential consumer contamination.

CODE CITATION: 3-306.11 Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [P]

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Self-service vegetables were observed to have tong handles, touched by campers, stored in direct contact with the food items.

CORRECTIVE ACTION(S): CORRECTED: Utensils were removed and stored properly during the inspection.

Ensure that dispensing utensils are provided with a clean counter space, spoon rest or handles are kept extended in order to prevent food contamination.

CODE CITATION: 3-306.13 (B) CONSUMER self-service operations for READY-TO-EAT FOODS shall be provided with suitable UTENSILS or effective dispensing methods that protect the FOOD from contamination. [Pf]

OBSERVATION: The camp operator or water activities director has not conspicuously posted swimming regulations at the waterfront.

CORRECTIVE ACTION(S): Conspicuously post signs that are easily readable, durable and well maintained.

CODE CITATION: ATCP 78.18(5)(j) The camp operator or water activities director shall conspicuously post swimming and boating regulations and restrictions at all water activity areas.

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Carbon monoxide detectors are not provided in the Lakeview Unit and Sunset Unit cabins, which both have fireplaces.

CORRECTIVE ACTION(S): CORRECTED: Carbon monoxide detectors were installed during the inspection.

Referral made to local fire chief. Provide documentation that lodgings comply with fire safety requirements.

CODE CITATION: ATCP 78.21 (1) FIRE SAFETY. Sleeping quarters at a camp shall comply with the fire safety requirements in s. ATCP 78.18 (4) (c).

REPEAT OBSERVATION: The floor spacing between the sides of beds is less than 3 ft.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds.

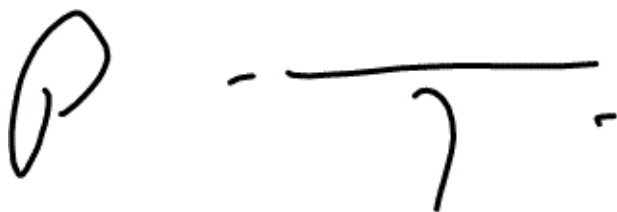
CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

A handwritten signature consisting of a large, stylized letter 'P' followed by a horizontal line and a vertical stroke that curves back to the left.

Phil Thibodeau

A handwritten signature in cursive script, appearing to read 'Jenna Ouradnik', followed by a long, wavy horizontal line.

Jenna Ouradnik
(715) 701-6024



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP CROIX ASSOCIATION	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWRJN	Facility Telephone # 715 635-3988
Facility Address	
Licensee Name CAMP CROIX ASSOC INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 28, 2023	Total Time Spent 3.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
WIC	37
WIF	Frozen
Norlake Cooler	40
McCall Cooler	38
Chest Freezer	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
Mccall Cooler-Water Melon	41
Norlake-Milk	41
WIC-Turkey	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Mechanical	>160			
Spray Bottle	Chemical		100	Bleach	Chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 1
Good Retail Practices - 43 - In-use utensils: properly stored

OBSERVATION: (CORRECTED DURING INSPECTION): Wood block was used for knife storage.
CORRECTIVE ACTION(S): Wood block was removed from the kitchen Correct By: 28-Jul-2023

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



David Wittig



Alex Hintz
(608) 224-4700



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP DANIEL	Facility Type Recreational/Educational Camp (RRE)
Facility ID # DWAT-CEFKBW	Facility Telephone # 715 757-3880
Facility Address	
Licensee Name CAMP DANIEL, INC.	Licensee Address

Inspection Information		
Inspection Type Follow Up	Inspection Date June 30, 2023	Total Time Spent 0.17

Equipment Temperatures	
Description Walk In Freezer Walk In Cooler Reach In Cooler (diner) Juice Machine Tappan Ice Cream Freezer (Diner) Hard Scoop Ice Cream Freezer (Diner)	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink Dish Machine	Manual Chemical				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 1</p> <p>[A] ATCP 78.12(1)(b) - Sampling Methods Meet State Requirements OBSERVATION: A water sample for the camp has not been submitted to a certified laboratory for bacteriological analysis prior to the start of the season, or annually for a year-round campground. CORRECTIVE ACTION(S): Submit a water sample for every well that serves the public to a certified laboratory for bacteriological analysis and provide the results within 20 business days to the department. Correct By: 27-Jul-2023</p>

CODE CITATION: ATCP 78.12 (1)(b) The well shall be located on the premises and shall be constructed and the pump installed in accordance with ch. NR 812 governing well drilling and pump installation. All drinking water shall comply with the applicable water quality standards in ch. NR 809. Prior to the start of the season, or annually for a year-round camp, the operator shall submit a water sample taken from the plumbing distribution system to a laboratory certified under ch. HSS 165 for bacteriological analysis. If requested by the department or its agent, the operator shall submit a copy of the report giving the results of the analysis to the department or its agent. A camp served by more than one well shall submit a sample from each well annually. Whenever bacteriologically safe water cannot be obtained under the requirements of ch. NR 809 from a well constructed in apparent compliance with ch. NR 812, as evidenced by laboratory reports, the well shall be reconstructed or a new well constructed in accordance with the requirements of ch. NR 812. If reconstruction or new construction is determined to be impractical or ineffective, the use of the well shall be discontinued and water shall be transported on a temporary basis from a source and in a manner approved by the department.

Note: Bottles for the collection of water samples may be obtained by writing to the State Laboratory of Hygiene, P.O. Box 7996, Madison, WI 53707-7996, or by calling 1-800-442-4618. Use of any private or public laboratory certified by the Department of Agriculture, Trade and Consumer Protection is acceptable to satisfy the requirement.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

**Jenna Ouradnik
(715) 701-6024**



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP DANIEL	Facility Type Recreational/Educational Camp (RRE)
Facility ID # DWAT-CEFKBW	Facility Telephone # 715 757-3880
Facility Address	
Licensee Name CAMP DANIEL, INC.	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 28, 2023	Total Time Spent 5.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Freezer	Frozen
Walk In Cooler	37
Reach In Cooler (diner)	38
Juice Machine	41
Tappan Ice Cream Freezer (Diner)	Frozen
Hard Scoop Ice Cream Freezer (Diner)	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
CT Fish	189
CT Chicken	174

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink	Manual				
Dish Machine	Chemical				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 9
Risk/Intervention - 05 - Responding to contamination events

OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events.
CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination.

CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

Risk/Intervention - 15 - Food separated and protected

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Fully cooked hot dogs are stored under raw breakfast sausage in the walk in cooler.

CORRECTIVE ACTION(S): CORRECTED: Products were reorganized during the inspection.

Reorganize food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 30-Jun-2023

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Fruits and vegetables before they are washed as specified under § 3-302.15.

(d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

OBSERVATION: Improper cooling methods are observed for pizza and french toast sticks that were being cooled in deep plastic containers with the lids on in the walk in cooler.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

(1) Placing the FOOD in shallow pans; [Pf]

(2) Separating the FOOD into smaller or thinner portions; [Pf]

(3) Using rapid cooling EQUIPMENT; [Pf]

(4) Stirring the FOOD in a container placed in an ice water bath; [Pf]

(5) Using containers that facilitate heat transfer; [Pf]

(6) Adding ice as an ingredient; [Pf] or

(7) Other effective methods. [Pf]

Good Retail Practices - 45 - Single-use/single-service articles: properly stored and used

OBSERVATION: Bulk milk container dispensing tube is more than 1 inch long and improperly cut.

CORRECTIVE ACTION(S): Cut dispensing tube at an angle leaving no more than 1 inch available from the dispensing head.

CODE CITATION: 4-502.13 (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: Hot water is not provided at the ice cream parlor handwashing sink.

CORRECTIVE ACTION(S): Water temperature at a handwashing sink shall be at least 85°F and no more than 110°F.

CODE CITATION: 5-202.12 (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [Pf]

OBSERVATION: (CORRECTED DURING INSPECTION): Local fire fighting and law enforcement officials are not notified in writing that the camp is in operation.

CORRECTIVE ACTION(S): CORRECTED: Emailed notice was sent during the inspection.

Provide written notification of operation to local fire and law enforcement officials.

CODE CITATION: ATCP 78.18(4)(c) 4. Local fire fighting and law enforcement officials shall be notified in writing when a camp is planned to be operational or annually if the camp is open the entire year.

OBSERVATION: A water sample for the camp has not been submitted to a certified laboratory for bacteriological analysis prior to the start of the season, or annually for a year-round campground.

CORRECTIVE ACTION(S): Submit a water sample for every well that serves the public to a certified laboratory for bacteriological analysis and provide the results within 20 business days to the department. Correct By: 27-Jul-2023

CODE CITATION: ATCP 78.12 (1)(b) The well shall be located on the premises and shall be constructed and the pump installed in accordance with ch. NR 812 governing well drilling and pump installation. All drinking water shall comply with the applicable water quality standards in ch. NR 809. Prior to the start of the season, or annually for a year-round camp, the operator shall submit a water sample taken from the plumbing distribution system to a laboratory certified under ch. HSS 165 for bacteriological analysis. If requested by the department or its agent, the operator shall submit a copy of the report giving the results of the analysis to the department or its agent. A camp served by more than one well shall submit a sample from each well annually. Whenever bacteriologically safe water cannot be obtained under the requirements of ch. NR 809 from a well constructed in apparent compliance with ch. NR 812, as evidenced by laboratory reports, the well shall be reconstructed or a new well constructed in accordance with the requirements of ch. NR 812. If reconstruction or new construction is determined to be impractical or ineffective, the use of the well shall be discontinued and water shall be transported on a temporary basis from a source and in a manner approved by the department.

Note: Bottles for the collection of water samples may be obtained by writing to the State Laboratory of Hygiene, P.O. Box 7996, Madison, WI 53707-7996, or by calling 1-800-442-4618. Use of any private or public laboratory certified by the Department of Agriculture, Trade and Consumer Protection is acceptable to satisfy the requirement.

OBSERVATION: The rescue boat does not have a reaching pole.

CORRECTIVE ACTION(S): Provide a ring buoy, rescue tube or throw bag in every rescue boat.

CODE CITATION: ATCP 78.18(5)(n) A rescue boat shall be readily available when water activities extend beyond the designated swimming area. The boat shall be provided with at least a ring buoy or rescue tube or throw bag attached to 50 feet of 1/4 inch rope and a reaching pole.

OBSERVATION: The bottom rail of the bunk beds to the immediate right when entering in the main door in the cabins is 5 inches from the base of the bed frame.

CORRECTIVE ACTION(S): Provide a bottom rail no more than 3.5 inches above the top of the bed frame.

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Comments:

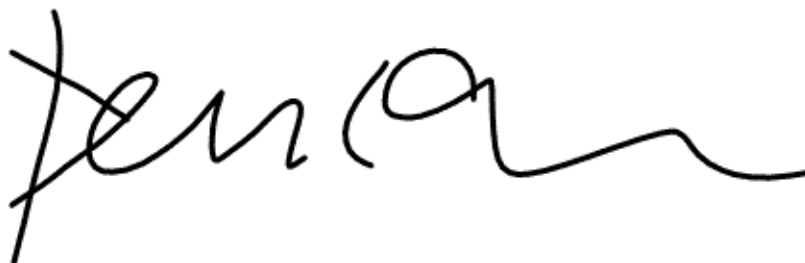
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about,

Person in Charge

Sanitarian



Evan Hartwig



Jenna Ouradnik
(715) 701-6024



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP JOY	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXQFA	Facility Telephone # 262 473-3132
Facility Address	
Licensee Name JOY BAPTIST CAMP ASSOC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date May 24, 2023	Total Time Spent 5.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Cooler	34
Reach-In Pepsi Cooler (Staff Cooler)	34
Homestyle Cooler (Cafe)	32
Walk in freezer	frozen
Chest freezers in basement (3)	frozen
Salad prep cooler	N/O
True 1 dr cooler (cafe)	30

Food Temperatures	
Description	Temperature (Fahrenheit)
grilled chicken breast, CH, WIC	37
milk, CH, 1 dr true (cafe), infrared	34

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	Hi Temp	greater than 160			
Wiping Cloth Bucket	Chemical		300	Keystone Quat	quaternary ammonia
4 compartment sink	Chemical		300	Keystone Quat	quaternary ammonia

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 7

Risk/Intervention - 15 - Food separated and protected

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw beef stored over box of bacon and ham in walk-in cooler.

CORRECTIVE ACTION(S): Reorganize food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. During inspection operator moved raw beef below ready-to-eat foods. Correct By: 24-May-2023

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Fruits and vegetables before they are washed as specified under § 3-302.15.

(d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

OBSERVATION: Packaged foods in basement storage area, in front of middle shelving unit, are stored under an unshielded sewage line and are subject to contamination.

CORRECTIVE ACTION(S): Remove food items from this area to an area not subject to contamination. Correct By: 25-May-2023

CODE CITATION: 3-305.12 FOOD may not be stored:

(A) In locker rooms;

(B) In toilet rooms;

(C) In dressing rooms;

(D) In garbage rooms;

(E) In mechanical rooms;

(F) Under sewer lines that are not shielded to intercept potential drips;

(G) Under leaking water lines, including leaking automatic fire sprinkler heads, or underlines on which water has condensed;

(H) Under open stairwells; or

(I) Under other sources of contamination.

Risk/Intervention - 23 - Proper date marking and disposition

OBSERVATION: Ham in the walk-in cooler and bottle of white liquid in cafe under counter cooler are not date marked. Ham had observable mold-like spores.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat time/temperature control for safety food, if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7 days. Discard improperly date marked food or food that has past the 7 day shelf life. Operator voluntarily discarded ham during inspection. Correct By: 24-May-2023

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (E), (F), and (H) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: An irreversible registering thermometer is not provided for measuring utensil surface temperatures in the hot water mechanical warewashing operation.

CORRECTIVE ACTION(S): Provide an irreversible registering thermometer. Correct By: 30-May-2023
CODE CITATION: 4-302.13 (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. [Pf]

Good Retail Practices - 51 - Plumbing installed proper backflow devices

This is a Critical violation

OBSERVATION: No air gap provided on ice machine drains in kitchen and cafe.

CORRECTIVE ACTION(S): Provide an air gap on water supply side to protect water supply. Correct By: 30-May-2023

CODE CITATION: 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [P]Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

Good Retail Practices - 55 - Physical facilities installed, maintained and clean

OBSERVATION: Standing water observed in dishwashing area in front of the mechanic dishwasher and near mop sink. Floor does not appear to be graded to drain.

CORRECTIVE ACTION(S): Prohibit water flushing on floors until drains can be provided and floor is graded to drain or prevent standing water in room. Correct By: 19-Jun-2023

CODE CITATION: 6-201.13 (B) The floors in FOOD ESTABLISHMENTS in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and SEALED.

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Bottle of pesticide and 409 cleaning bottle are stored on top of a half open box of single-use napkins and coffee k-cups in basement stairwell near entrance.

CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. Operator moved chemicals during inspection. Correct By: 24-May-2023

CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



John Moore



**Shannon Johnson-Windsor
(608) 590-6370**



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP NAN A BO SHO	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWUZZ	Facility Telephone # 715 276-6084
Facility Address	
Licensee Name YMCA OF THE FOX CITIES	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 19, 2023	Total Time Spent 4.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in Cooler	35
Traulsen 4-door Cooler	30
Walk-in Freezer	frozen
Frigidaire Upright Freezer	frozen
GE Upright Freezer	frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
CH Cheese WIC	34.3
CH Cottage Cheese WIC	38.0
CH Pulled Pork WIC	39.8
CH Soy Milk Traulsen	35.6

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High Temp Dishmachine	High Temperature/Mechanical	PASSED		High Temp Clean Quick	High Temp Quat
3-compartment Sink	Manual/Chemical		200	Clean Quick	Quat
Spray Bottle	Manual/Chemical		200	Clean Quick	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 8

Risk/Intervention - 15 - Food separated and protected

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Eggs in the walk in cooler were stored above vegetables and butter.

CORRECTIVE ACTION(S): CORRECTED: Reorganized food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Fruits and vegetables before they are washed as specified under § 3-302.15.

(d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 23 - Proper date marking and disposition

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Pulled pork in the walk in cooler has exceeded its date mark.

CORRECTIVE ACTION(S): CORRECTED: Discarded ready-to-eat Time/Temperature Control for Safety Food requiring a date mark that has exceeded the discard date or has not been provided with a date mark.

CODE CITATION: 3-501.18 (A) A FOOD specified in ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; [P] or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 55 - Physical facilities installed, maintained and clean

OBSERVATION: The floor tiles in the ware washing area are cracked and can move making the surface uneven causing the floors to no longer be smooth and easily cleanable.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 19-Aug-2023

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, doors, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Good Retail Practices - 38 - Insects, rodents & animals not present,/outer openings protected

OBSERVATION: The exterior screen door in the back of the kitchen is not tight-fitting and has a gap at the bottom of the door.

CORRECTIVE ACTION(S): Provide a tight fitting door to prevent the entrance of insects or rodents by adding a weather strip to bottom of the door. Correct By: 19-Aug-2023

CODE CITATION: 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

(3) Solid, self-closing, tight-fitting doors.

OBSERVATION: The wall and ceiling in the Potowaome Mohigan cabin is water damaged.

CORRECTIVE ACTION(S): Repair the water damage. Correct By: 19-Aug-2023

CODE CITATION: ATCP 78.17 (2) (a) SANITATION AND BUILDING MAINTENANCE. (a) A camp shall be maintained in a clean and sanitary condition at all times.

OBSERVATION: (CORRECTED DURING INSPECTION): Ladder for the high ropes course when not in use is not properly secured.

CORRECTIVE ACTION(S): CORRECTED: Locked the ladder for the high ropes course. Correct By: 19-Jul-2023
CODE CITATION: ATCP 78.18(3)(d) High-risk equipment shall be properly stored or secured when not in use.

OBSERVATION: Medications are not kept in a locked unit during overnight camping trips. The medicine is kept in a bag that is on person in charge at all times and it is not locked. .

CORRECTIVE ACTION(S): Provide an approved locked storage area to store all medications that are required to be surrendered to camp health service staff by campers and staff under 18 years of age. Correct By: 19-Aug-2023

CODE CITATION: ATCP 78.19(6)(b) Except as allowed in par. (c), all medication brought to camp by a camper or staff member under 18 years of age shall be kept in a locked unit and shall be administered by health services staff qualified under sub. (5) (b), except that bee sting medication, inhalers, an insulin syringe or other medication or device used in the event of life threatening situations may be carried by a camper or staff member. Each camper or staff member 18 years of age or older may take responsibility for the security of his or her personal medication.

OBSERVATION: In each first aid kit there is a medication log is not approved. Current using a small spiral notebook to record information in each first aid kit.

CORRECTIVE ACTION(S): Provide an approved medication log book, with space for all required fields of reportable information. Correct By: 19-Aug-2023

CODE CITATION: ATCP 78.19(7)(b) When a medication is administered or treatment provided to a camper or staff member, health services staff shall make a record of the action in a bound book with preprinted page numbers, indicating the following information: name of the person receiving the medication or treatment; ailment; name of the medication or treatment; quantity given; date and time administered; by whom administered; and comments.

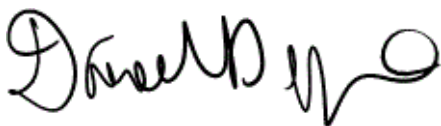
Comments:

[Empty box for comments]

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Danielle Polzin



Tyler Hischke



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP NICOLET FOR GIRLS INC	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWHDM	Facility Telephone # 715 545-2522
Facility Address	
Licensee Name CAMP NICOLET INC	Licensee Address

Inspection Information		
Inspection Type Follow Up	Inspection Date July 25, 2023	Total Time Spent 0.20

Equipment Temperatures	
Description Manitowoc Koolaire Delfield Reach In Walk In Cooler Walk In Freezer Dry Storage Chest Freezer Dry Storage Special Diet Freezer Milk Dispenser Juice Machine Small Special Diet Dorm Cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish Machine	Chemical				
Wiping Bucket	Manual				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 1</p> <p>REPEAT OBSERVATION: Water supply at downstream testing location has showed positive results for coliform bacteria. CORRECTIVE ACTION(S): Continue to work with the DNR on water sampling and directive and provide water sample results to the sanitarian. Correct By: 15-Aug-2023</p>

CODE CITATION: ATCP 78.12 (1) REQUIREMENTS. (a) General. A water supply that is safe for human consumption shall be available at every camp.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1

ATCP 78.21(1) - Fire Safety Requirements Met

This is a critical violation

OBSERVATION: Fir cabin, which contains a wood-burning fireplace, is not provided with a carbon monoxide detector.

CORRECTIVE ACTION(S): Referral made to local fire chief. Provide documentation that lodgings comply with fire safety requirements. Correct By: 24-Jul-2023

CODE CITATION: ATCP 78.21 (1) FIRE SAFETY. Sleeping quarters at a camp shall comply with the fire safety requirements in s. ATCP 78.18 (4) (c).

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about,

Person in Charge

Sanitarian

**Jenna Ouradnik
(715) 701-6024**



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP NICOLET FOR GIRLS INC	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWHDM	Facility Telephone # 715 545-2522
Facility Address	
Licensee Name CAMP NICOLET INC	Licensee Address

Inspection Information		
Inspection Type Follow Up	Inspection Date July 27, 2023	Total Time Spent 0.17

Equipment Temperatures	
Description Manitowoc Koolaire Delfield Reach In Walk In Cooler Walk In Freezer Dry Storage Chest Freezer Dry Storage Special Diet Freezer Milk Dispenser Juice Machine Small Special Diet Dorm Cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish Machine	Chemical				
Wiping Bucket	Manual				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 1</p> <p>ATCP 78.12(1)(a) - Safe Water Supply OBSERVATION: Water supply at downstream testing location has showed positive results for coliform bacteria.</p>

CORRECTIVE ACTION(S): Continue to work with the DNR on water sampling and directive and provide water sample results to the sanitarian. Correct By: 15-Aug-2023
CODE CITATION: ATCP 78.12 (1) REQUIREMENTS. (a) General. A water supply that is safe for human consumption shall be available at every camp.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

**Jenna Ouradnik
(715) 701-6024**



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP NICOLET FOR GIRLS INC	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWHDM	Facility Telephone # 715 545-2522
Facility Address	
Licensee Name CAMP NICOLET INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 18, 2023	Total Time Spent 6.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Manitowoc Koolaire	40
Delfield Reach In	39
Walk In Cooler	41
Walk In Freezer	Frozen
Dry Storage Chest Freezer	Frozen
Dry Storage Special Diet Freezer	Frozen
Milk Dispenser	38
Juice Machine	43
Small Special Diet Dorm Cooler	42

Food Temperatures	
Description	Temperature (Fahrenheit)
HH Sloppy Joe	152
HH French Fries	140
HH Turkey Sloppy Joe	154
HH French Fries Left Line	152
CH Tomato (salad bar)	41.2
CH Potato Salad (salad bar)	40.1
CH Lettuce (Salad bar)	37
CH Cheese (wic)	41.8
CH Lettuce (wic)	41
CH Honeydew (manitowoc)	40
CH Cottage Cheese (manitowoc)	43
Cooling Cottage Cheese	45 - 43

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish Machine	Chemical		100	Low Temp	Chlorine
Wiping Bucket	Manual		400	Chlorinated Sani Tab	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 10

Risk/Intervention - 08 - Control of hands as a vehicle of contamination

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Employee observed not washing hands after handling dirty dishes and putting away clean dishes.

CORRECTIVE ACTION(S): CORRECTED: Discussed handwashing with staff - hands were properly washed during the inspection

Employees shall wash their hands after engaging in any activity that may cause their hands to become contaminated.

CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE- USE ARTICLES, [P] and:

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]
- (B) After using the toilet room; [P]
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11 (B); [P]
- (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]
- (E) After handling soiled EQUIPMENT or UTENSILS; [P]
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]
- (H) Before putting on gloves to initiate a task that involves working with FOOD; [P] and
- (I) After engaging in other activities that contaminate the hands. [P]

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

OBSERVATION: (CORRECTED DURING INSPECTION): Improper cooling methods are observed for sausage patties, which are observed to be in a deep plastic container with a sealed lid while still in the cooling process.

CORRECTIVE ACTION(S): CORRECTED: Lid was removed during the inspection to increase air flow.

Adjust methods or procedures to facilitate cooling as described in 3-501.15.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

Good Retail Practices - 45 - Single-use/single-service articles: properly stored and used

OBSERVATION: Bulk milk container dispensing tube is improperly cut.

CORRECTIVE ACTION(S): Cut dispensing tube at an angle leaving no more than 1 inch available from the dispensing head.

CODE CITATION: 4-502.13 (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Good Retail Practices - 44 - Utensils, equipment and linens: properly stored, dried and handled

OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food.

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (FOOD-CONTACT SURFACE SANITIZING solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

Good Retail Practices - 38 - Insects, rodents & animals not present,/outer openings protected

OBSERVATION: Mouse feces were observed in dry storage area. There does not appear to be an active rodent infestation - feces were limited to bottom shelves and no presence of rodents were observed to have tampered with food or have left droppings in equipment/utensils. Cook was aware of a previous issue in the off season.

CORRECTIVE ACTION(S): Properly clean and remove areas where pest presence was observed.

CODE CITATION: 6-501.112 Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

OBSERVATION: Water supply at downstream testing location has showed positive results for coliform bacteria.

CORRECTIVE ACTION(S): Continue to work with the DNR on water sampling and directive and provide water sample results to the sanitarian. Correct By: 15-Aug-2023

CODE CITATION: ATCP 78.12 (1) REQUIREMENTS. (a) General. A water supply that is safe for human consumption shall be available at every camp.

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The prescription medication log is not maintained in a pre-numbered page bound book before being entered into Camp Brain software.

CORRECTIVE ACTION(S): CORRECTED: A bound book was able to be provided during the inspection.

Provide an approved medication log book, with space for all required fields of reportable information.

CODE CITATION: ATCP 78.19(7)(b) When a medication is administered or treatment provided to a camper or staff member, health services staff shall make a record of the action in a bound book with preprinted page numbers, indicating the following information: name of the person receiving the medication or treatment; ailment; name of the medication or treatment; quantity given; date and time administered; by whom administered; and comments.

This is a Critical violation

OBSERVATION: Fir cabin, which contains a wood-burning fireplace, is not provided with a carbon monoxide detector.

CORRECTIVE ACTION(S): Referral made to local fire chief. Provide documentation that lodgings comply with fire safety requirements. Correct By: 24-Jul-2023

CODE CITATION: ATCP 78.21 (1) FIRE SAFETY. Sleeping quarters at a camp shall comply with the fire safety requirements

in s. ATCP 78.18 (4) (c).

REPEAT OBSERVATION: The rescue boat at the waterfront is not supplied with a ring buoy or rescue tube or throw bag and a reaching pole is not provided.

CORRECTIVE ACTION(S): Provide a ring buoy, rescue tube or throw bag in every rescue boat.

CODE CITATION: ATCP 78.18(5)(n) A rescue boat shall be readily available when water activities extend beyond the

designated swimming area. The boat shall be provided with at least a ring buoy or rescue tube or throw bag attached to 50 feet of 1/4 inch rope and a reaching pole.

OBSERVATION: The floor spacing between the sides of beds is less than two feet in Fir cabin.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds.

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

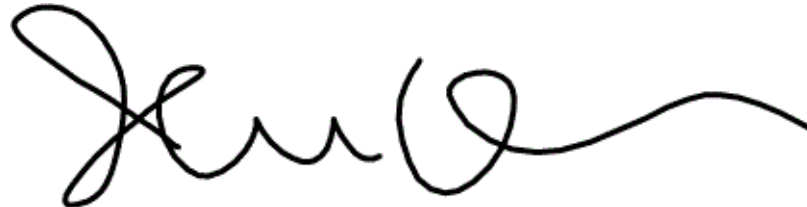
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about,

Person in Charge

Sanitarian



Rachel Leach



Jenna Ouradnik
(715) 701-6024



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP NORWID	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX8ZG	Facility Telephone # 708 771-8248
Facility Address	
Licensee Name WELFARE COM PLSH YOUTH OR CAMP NORWID	
Licensee Address	

Inspection Information		
Inspection Type Routine	Inspection Date July 12, 2023	Total Time Spent 4.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
3 standing freezers downstairs	frozen
Walk in cooler downstairs	36
Chest freezers downstairs	frozen
Standing freezer in dining area	frozen
2 door standing cooler in dining area	36
Standing 2 door cooler in dining area	38

Food Temperatures	
Description	Temperature (Fahrenheit)
CH Butter 2door cooler	39.4
CH Hot dogs Norpole RIC	38
CH Sloppy Joe in jar Norpole RIC	36
Cooling Sloppy Joe Norpole RIC	46
CH Broth WIC	38.7
CH Taco Meat WIC	34.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compt sink	chem		25,100		

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 13

Risk/Intervention - 15 - Food separated and protected

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Raw eggs are stored above the bread in the walk in cooler and raw eggs are stored above canned beverages and water in the reach in cooler.

CORRECTIVE ACTION(S): CORRECTED: Reorganized food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Correct By: 12-Jul-2023

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Fruits and vegetables before they are washed as specified under § 3-302.15.

(d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 20 - Proper cooling time and temperature

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Sloppy Joe in the Norpole reach in cooler was at 46 degree has not cooled within 6 hours.

CORRECTIVE ACTION(S): CORRECTED: Discarded the food item. Food shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours for a total 6 hour cooling period. Correct By: 12-Jul-2023

CODE CITATION: 3-501.14 (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled:

(1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and

(2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

OBSERVATION: Improper cooling methods are observed for sloppy joe in the Norpole reach in cooler with the cover still on the container while cooling.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 12-Aug-2023

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

(1) Placing the FOOD in shallow pans; [Pf]

(2) Separating the FOOD into smaller or thinner portions; [Pf]

(3) Using rapid cooling EQUIPMENT; [Pf]

(4) Stirring the FOOD in a container placed in an ice water bath; [Pf]

(5) Using containers that facilitate heat transfer; [Pf]

(6) Adding ice as an ingredient; [Pf] or

(7) Other effective methods. [Pf]

Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

OBSERVATION: (CORRECTED DURING INSPECTION): It was observed that the three compartment sink was being used for food prepping by straining spaghetti noodles in a strainer that is below the flood line in the middle compartment.

CORRECTIVE ACTION(S): CORRECTED: The facility started straining the noodles above the flood level line. A food preparation sink shall be provided for significant food preparation or in instances where food preparation is occurring below the flood level rim of a sink compartment such as thawing or vegetable washing. Correct By: 12-Jul-2023

CODE CITATION: 4-301.16 Unless an alternative method is APPROVED by the REGULATORY AUTHORITY, in NEW FOOD ESTABLISHMENTS and at the time of change in the OPERATOR of an EXISTING FOOD ESTABLISHMENT, if

food items are placed into a sink compartment below the flood level rim for the purposes of cleaning or thawing, the OPERATOR shall provide a FOOD preparation sink that meets the requirements as specified in §§ 4-205.11, 5-202.13, and 5-402.11.

Good Retail Practices - 36 - Thermometers provided and accurate

OBSERVATION: No thermometer is present for monitoring temperatures in foods for cold holding/cooling.

CORRECTIVE ACTION(S): Provide a thermometer that is easily accessible and capable of taking temperatures in food.

Correct By: 12-Aug-2023

CODE CITATION: 4-302.12 (A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. [Pf]

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): The Clorox Cleaner + Bleach is not being used according to EPA registered label use instructions and is at 25 PPM.

CORRECTIVE ACTION(S): CORRECTED: The facility added bleach more bleach to the sanitizer solution and is at 100 PPM. Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 12-Jul-2023

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows:

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range (mg/L)	Minimum Temperature	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) - (C) of this section is used, the LICENSE HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions. [P]

(F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified in ¶¶(A)-(D) of this section and shall be produced by a device that:

(1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), [P]

(2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements, [P]

(3) Displays the EPA device manufacturing facility registration number on the device, [Pf] and

(4) Is operated and maintained in accordance with manufacturer's instructions. [Pf]

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: (CORRECTED DURING INSPECTION): Handwashing sink observed to be to fill up water in a pot during inspection and is unavailable for proper handwashing.

CORRECTIVE ACTION(S): CORRECTED: Discussed the use of sinks and during the rest of inspection and was only used for handwashing. Keep handwashing sink free of obstructions at all times to allow for frequent handwashing. Correct By: 12-Jul-2023

CODE CITATION: 5-205.11 (B) A HANDWASHING SINK may not be used for purposes other than handwashing . [Pf]

Good Retail Practices - 38 - Insects, rodents & animals not present,/outer openings protected

OBSERVATION: The exterior door going from the outside to the basement is not tight-fitting and has air gaps on the bottom of the door.

CORRECTIVE ACTION(S): Provide a tight fitting door to prevent the entrance of insects or rodents by adding a weather strip . Correct By: 12-Aug-2023

CODE CITATION: 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

(3) Solid, self-closing, tight-fitting doors.

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored
This is a Critical violation

REPEAT OBSERVATION: Clorox Clean + Bleach is not being used according to manufacturer's use directions and is at 25 PPM. There is no directions for sanitizing food contact surfaces.

CORRECTIVE ACTION(S): Obtain a bleach that for food contact surfaces such as a germicidal bleach. Change procedures and provide training to employees on proper use of poisonous or toxic materials following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the DEPARTMENT; and

REPEAT OBSERVATION: The camp does not have a written documentation of a plan for ensuring camper security and dealing with emergencies and is missing a plan for missing/lost swimmers.

CORRECTIVE ACTION(S): Provide written documentation of a plan to deal with camper security during emergencies.

Correct By: 12-Aug-2023

CODE CITATION: ATCP 78.18 (4) PLANS FOR CAMPER SECURITY AND DEALING WITH EMERGENCIES. (a)

Written plans. A camp shall have written plans for ensuring camper security and for dealing with emergencies including fire, severe weather, lost campers and lost swimmers.

OBSERVATION: The camp operator or water activities director has not conspicuously posted swimming or boating regulations by the water activity area.

CORRECTIVE ACTION(S): Conspicuously post signs that are easily readable, durable and well maintained. Correct By: 12-Aug-2023

CODE CITATION: ATCP 78.18(5)(j) The camp operator or water activities director shall conspicuously post swimming and boating regulations and restrictions at all water activity areas.

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The medical building was not locked during the inspection and has over the counter medicine and vitamins that were not able to fit in the locked medicine box.

CORRECTIVE ACTION(S): CORRECTED: The operator locked the medical building. Provide an approved locked storage area to store all medications that are required to be surrendered to camp health service staff by campers and staff under 18 years of age. Correct By: 12-Jul-2023

CODE CITATION: ATCP 78.19(6)(b) Except as allowed in par. (c), all medication brought to camp by a camper or staff member under 18 years of age shall be kept in a locked unit and shall be administered by health services staff qualified

under sub. (5) (b), except that bee sting medication, inhalers, an insulin syringe or other medication or device used in the event of life threatening situations may be carried by a camper or staff member. Each camper or staff member 18 years of age or older may take responsibility for the security of his or her personal medication.

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The rescue boat does not have a reaching pole

CORRECTIVE ACTION(S): CORRECTED: Reaching pole was placed in the boat. Correct By: 12-Jul-2023

CODE CITATION: ATCP 78.18(5)(n) A rescue boat shall be readily available when water activities extend beyond the designated swimming area. The boat shall be provided with at least a ring buoy or rescue tube or throw bag attached to 50 feet of 1/4 inch rope and a reaching pole.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Jolanta Boniak



Tyler Hischke



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP PEPIN	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX2ZB	Facility Telephone # 877 395-7665
Facility Address	
Licensee Name RED WING YMCA	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 7, 2023	Total Time Spent 2.25

Equipment Temperatures	
Description WIC WIF	Temperature (Fahrenheit) 33 Frozen

Food Temperatures	
Description WIC- Pizza	Temperature (Fahrenheit) 41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	Thermal	N/A			
3 Comp	Chemical		N/A		
Wiping Bucket	Chemical		N/A		

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 2</p> <p>Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and used</p> <p>OBSERVATION: Wooden Spoons used in kitchen.</p> <p>CORRECTIVE ACTION(S): Remove wood used for food contact surfaces unless otherwise approved for use. Correct By: 07-Jun-2023</p>

CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.
(B) Hard maple or an equivalently hard, close-grained wood may be used for:
(1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and
(2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.
(C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.
(D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:
(1) Untreated wood containers; or
(2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 Preservatives for wood.

Good Retail Practices - 56 - Adequate ventilation and lighting designated and used

REPEAT OBSERVATION: Lights located in Kitchen are not shatter resistant or shielded.

CORRECTIVE ACTION(S): Provide shielded, coated, or otherwise shatter resistant light bulbs.

CODE CITATION: 6-202.11 (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened PACKAGES, if:

- (1) The integrity of the PACKAGES cannot be affected by broken glass falling onto them; and
- (2) The PACKAGES are capable of being cleaned of debris from broken bulbs before the PACKAGES are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Erik Burton



Ben Schroeder



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP ST CROIX	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWCVB	Facility Telephone # 612 805-2107
Facility Address	
Licensee Name MAYFLOWER CONG CHURCH	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date August 11, 2023	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
RIC Combo Right	38
RIC Combo Left	32
RIF Combo Left	Frozen
RIF Combo Right	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
RIC Combo Right-Lettuce	40
RIC Combo Left-Pasta	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink	Chemical		100	Bleach	Chlorine
Spray Bottle	Chemical		100	Bleach	Chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:


Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Louis Goessling

Sanitarian



Alex Hintz
(608) 224-4700



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP TEKAKWITHA	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXJKS	Facility Telephone # 715 526-2316
Facility Address	
Licensee Name CAMP TEKAWITHA RETREAT & CONFERENCE CENTER INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 13, 2023	Total Time Spent 7.00

Equipment Temperatures	
Description walk-in cooler	Temperature (Fahrenheit) 40
walk-in freezer	frozen

Food Temperatures	
Description pasta CH in WIC	Temperature (Fahrenheit) 40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High Temp Dishwasher	hot water		pass	heat	heat
bleach bucket	manual		200+, 50	sowhite	chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 7</p> <p>Risk/Intervention - 23 - Proper date marking and disposition This is a Critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Canadian bacon in walk in cooler has exceeded its date mark from 5/24. CORRECTIVE ACTION(S): Discard ready-to-eat Time/Temperature Control for Safety Food requiring a date mark that</p>

has exceeded the discard date or has not been provided with a date mark. Discarded ham on site.

CODE CITATION: 3-501.18 (A) A FOOD specified in ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; [P] or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored
This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Bleach was at 200PPM and is not being used according to manufacturer's use directions.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of poisonous or toxic materials following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

- (1) LAW and this Code,
- (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]
- (3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and
- (4) Additional conditions that may be established by the DEPARTMENT; and

OBSERVATION: (CORRECTED DURING INSPECTION): The floor spacing between the sides of beds is less than three feet.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds.

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

OBSERVATION: The floor space between the heads of the sleepers is less than 6 feet.

CORRECTIVE ACTION(S): Provide at least 6 feet horizontally between the heads of sleepers.

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

REPEAT OBSERVATION: Guard rails in cabin 1 and cabin 7 had more than 3.5 inches between them on the bunk beds to prevent occupants from rolling out.

CORRECTIVE ACTION(S): Install guard rails on the bunk beds.

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

REPEAT OBSERVATION: Mattresses in cabin 1, 2, and 3 are not covered with nonabsorbent covers or other approved protection.

CORRECTIVE ACTION(S): Provide nonabsorbent covers for mattresses.

CODE CITATION: ATCP 78.21 (6) BEDDING. Pillowslips, sheets, towels and washcloths, when provided by the operator, shall be washed at least once a week and before being assigned to a different camper or staff member. Blankets, spreads, mattresses and pillows shall be kept clean and free of insect infestation. Mattresses shall be covered with a

nonabsorbent cover or other approved protection and shall be maintained clean and in good repair. The cover, pad or mattress shall be cleaned for each incoming camper and staff member and more often if necessary.

OBSERVATION: The vertical separation distances in cabin 2 are less than 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed.

CORRECTIVE ACTION(S): Provide a vertical separation distance of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the lower bed

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Caitlyn Kupsky



Sarah Scanlan
(920) 889-0091



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP WOODBROOKE	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXRAN	Facility Telephone # 608 647-8703
Facility Address	
Licensee Name CAMP WOODBROOKE INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 22, 2023	Total Time Spent 4.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True T-49 two door cooler	37.6
Frigidare cooler	40.5
Saturn Freezer	frozen
frigerator	38.6

Food Temperatures	
Description	Temperature (Fahrenheit)
chili (cook)	207.6
eggs (Frigidare)	40.6
butter (True)	39.9

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	Chemical		100	bleach	bleach
Spray Bottle	Chemical		100	bleach	bleach

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Jill Takkun



Emily Schneider
(608) 576-3296



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name COVENANT HRBR BIBLE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXKK8	Facility Telephone # 262-248-3600
Facility Address	
Licensee Name CEN CON EV COVENANT CHURCH	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 10, 2023	Total Time Spent 5.38

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Walk in freezer	Frozen
True 2 door reach in cooler (bakery area)	41
True 2 door upright cooler (kitchen area)	40
Blue Bunny Ice Cream Freezer	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
bean chili con carne, HH	137
chicken patty, HH (kitchen area)	153
diced tomatoes, CH, 2 dr upright cooler	37
refried beans, CH, Walk-in Cooler	40
chicken patty, CT	203
chicken base soup, CH, 2 dr cooler (bakery area)	39
chicken patty, HH, dining area right line	159
milk, CH, dining area milk dispensers (thermal)	24
chicken patty, HH, dining area left line	150

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
GFS dishmachine	chemical		0*/50	Array E.S. Sanitizer	sodium hypochlorite

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 3

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

OBSERVATION: (CORRECTED DURING INSPECTION): Whole, honeydew melons are subject to potential contamination: kitchen employee placed six unwashed and uncut melons on preparation cutting board. Kitchen employee washed whole melons in service sink, placed washed melons on the same cutting board next to unwashed melons, and continued washing melons.

CORRECTIVE ACTION(S): Remove food from this location or provide alternate methods to protect food from contamination. Inspection spoke with kitchen manager about whole melon washing and handling by employee, prior to cutting the melons. Kitchen manager spoke with employee on actions, a new cutting board and knife was provided, melons that were on the contaminated cutting board were rewashed. Correct By: 10-Jul-2023

CODE CITATION: 3-305.14 During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

During preparation, unPACKAGED FOOD shall be protected from environmental sources of contamination.

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): The machine dishwasher sodium hypochlorite sanitizer is not being used according to EPA registered label use instructions and is at 0 PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Kitchen manager called for maintenance during inspection and re-primed machine a number of times. Inspector measured sanitizer level at 50 PPM. Correct By: 10-Jul-2023

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows: (A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range (mg/L)	Minimum Temperature	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) - (C) of this section is used, the LICENSE HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions. [P]

(F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified in ¶¶(A)-(D) of this section and shall be produced by a device that:

- (1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), [P]
- (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements, [P]
- (3) Displays the EPA device manufacturing facility registration number on the device, [P] and

(4) Is operated and maintained in accordance with manufacturer's instructions. [Pf]

Good Retail Practices - 53 - Toilet facilities: properly constructed, supplied and cleaned

OBSERVATION: Female bathroom for kitchen staff is not provided with a covered waste receptacle.

CORRECTIVE ACTION(S): Provide a covered waste receptacle in female bathroom for use with sanitary napkins.

Correct By: 24-Jul-2023

CODE CITATION: 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Jason Fischer

Sanitarian



**Shannon Johnson-Windsor
(608) 590-6370**



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name FRIENDS OF HUNT HILL	Facility Type Recreational/Educational Camp - Simple
Facility ID # HSAT-7QXGXU	Facility Telephone # 715 635-3379
Facility Address	
Licensee Name FRIENDS OF HUNT HILL AUDUBON SANCTUARY INC	Licensee Address

Inspection Information		
Inspection Type Follow Up	Inspection Date September 27, 2023	Total Time Spent 0.25

Equipment Temperatures	
Description WIC (kitchen) all freezers RIC True (kitchen)	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart 3-comp-sink Bucket	Lo-Temp Chemical CHEM				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 4</p> <p>2-301.14 - WHEN TO WASH <i>This is a critical violation</i> OBSERVATION: employee observed not washing hands before putting on gloves CORRECTIVE ACTION(S): train employees on proper handwashing. corrected during Correct By: 31-Jul-2023</p> <p>5-203.11 - HANDWASHING FACILITIES - NUMBERS AND CAPACITIES OBSERVATION: No hands free handwash sink in kitchen</p>

CORRECTIVE ACTION(S): Provide hands free handwash sink in kitchen Correct By: 30-Sep-2023

ATCP 78.18(4) (b) - Staff Training of Camper Security Plans

OBSERVATION: no written documentaion of staff training or drilled in the use of emergency equipment or procedures for notifying emergency personnel.

CORRECTIVE ACTION(S): Provide written documentation of camp staff training for periodic drills and use of emergency equipment. Correct By: 31-Jul-2023

CODE CITATION: ATCP 78.18(4) (b) Staff training. Camp staff shall be instructed and periodically drilled in the use of emergency equipment and the procedures to be followed for notifying emergency personnel.

[A] ATCP 78.12 (3)(b) - Air Gaps and Backflow Protection

OBSERVATION: A required air gap is not provided on the outside hose bib

CORRECTIVE ACTION(S): install the required back flow preventer Correct By: 31-Jul-2023

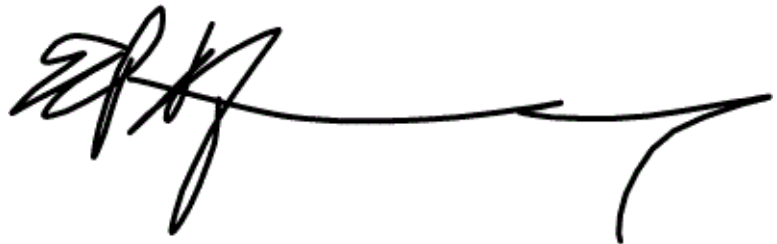
CODE CITATION: ATCP 78.12 (3)(b) Air gaps or approved devices to prevent backflow shall be provided on all water supply outlets.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Edward Newburry
(715) 651-9833



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name FRIENDS OF HUNT HILL	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXGXU	Facility Telephone # 715 635-3379
Facility Address	
Licensee Name FRIENDS OF HUNT HILL AUDUBON SANCTUARY INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 31, 2023	Total Time Spent 3.25

Equipment Temperatures	
Description WIC (kitchen) all freezers RIC True (kitchen)	Temperature (Fahrenheit) 38 frozen 33

Food Temperatures	
Description COOK steak for tacos CH cream ch WIC HH taco meat nesco CH milk True	Temperature (Fahrenheit) 52 39 150 31

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart 3-comp-sink Bucket	Lo-Temp Chemical CHEM		200 200 200	Propower low tem sani Propower quat sanitizer Propower quat sanitizer	chlorine quat quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 4

Risk/Intervention - 08 - Control of hands as a vehicle of contamination

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): employee observed not washing hands before putting on gloves

CORRECTIVE ACTION(S): train employees on proper handwashing. corrected during Correct By: 31-Jul-2023

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: No hands free handwash sink in kitchen

CORRECTIVE ACTION(S): Provide hands free handwash sink in kitchen Correct By: 30-Sep-2023

OBSERVATION: no written documentaion of staff training or drilled in the use of emergency equipment or procedures for notifying emergency personnel.

CORRECTIVE ACTION(S): Provide written documentation of camp staff training for periodic drills and use of emergency equipment. Correct By: 31-Jul-2023

CODE CITATION: ATCP 78.18(4) (b) Staff training. Camp staff shall be instructed and periodically drilled in the use of emergency equipment and the procedures to be followed for notifying emergency personnel.

REPEAT OBSERVATION: A required air gap is not provided on the outside hose bib

CORRECTIVE ACTION(S): install the required back flow preventer Correct By: 31-Jul-2023

CODE CITATION: ATCP 78.12 (3)(b) Air gaps or approved devices to prevent backflow shall be provided on all water supply outlets.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, September 30, 2023

Person in Charge

Sanitarian

A handwritten signature in black ink, appearing to read 'Nikki Janisin', with a long horizontal stroke extending to the right.

Nikki Janisin

A handwritten signature in black ink, appearing to read 'Edward Newburry', with a long horizontal stroke extending to the right.

Edward Newburry
(715) 651-9833



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name HERZL CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX6C2	Facility Telephone # 715 866-8177
Facility Address	
Licensee Name HERZL CAMP ASSOCIATION	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 26, 2023	Total Time Spent 3.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
WIC B	38
WIC C	35
WIF	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
WIC B-Bread Pudding	39
WIC C-Noodles	39
Cook-Pizza	212

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Mechanical	>160F			
3 Compartment Sink	Chemical		400	QT+ 24	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 1</p> <p>Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized OBSERVATION: Slicer was found with dried on debris on the back of the cutting part. CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Slicer was to be recleaned. Correct By:</p>

26-Jul-2023

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Comments:

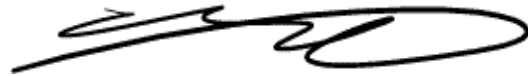
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Gary Kibort



Alex Hintz
(608) 224-4700



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name HOLIDAY HOME CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWKD5	Facility Telephone # 262 245-5161
Facility Address	
Licensee Name LAKE GENEVA FRESH AIR AS	Licensee Address

Inspection Information		
Inspection Type Other	Inspection Date April 26, 2023	Total Time Spent 0.25

Equipment Temperatures	
Description Walk in Cooler Walk in freezer True 2 door freezer Manitowoc 2 door cooler Hot holding unit True upright cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Elko Multi-quat dispenser	Low Temperature Sanitizer				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

Jenifer Barker

(608) 622-9068



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name HOUSE IN THE WOOD	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWKYZ	Facility Telephone # 262 728-2752
Facility Address	
Licensee Name NORTHWESTERN UNIV SETTLE	Licensee Address

Inspection Information		
Inspection Type Other	Inspection Date June 9, 2023	Total Time Spent 0.25

Equipment Temperatures	
Description Walk-In Cooler Three Door reach-in 2 Door Freezer #1 2 Door Freezer #2 Basement Freezer	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish washer	High Temperature				
Wiping Cloth Bucket	Chemical				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

Jenifer Barker
(608) 622-9068



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name HOUSE IN THE WOOD	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWKYZ	Facility Telephone # 262 728-2752
Facility Address	
Licensee Name NORTHWESTERN UNIV SETTLE	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date August 10, 2023	Total Time Spent 6.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	34
Three Door Cooler	32
True 2 Door Freezer (#1&2)	Frozen
Traulsen 2 Door Freezer (#3&4)	Frozen
G&E 1 door Freezer, left (Basement)	Frozen
G&E 1 door Freezer, right (Basement)	Frozen
True 1 door Cooler (dining area)	34

Food Temperatures	
Description	Temperature (Fahrenheit)
mac and cheese, CH, Walk in cooler	41
taco meat, CH, 3 dr cooler	36
egg&cheese omelet, cooling, 3 dr cooler	52 & 65 - 12:08 PM /
sausage patty, cooling, 3 dr cooler	48 & 52 - 12:44 PM /
	72 & 78 - 12:08 PM /
	60 & 71 - 12:44 PM

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish washer	High Temperature	> 160 degrees F			
Wiping Cloth Bucket	Chemical	Not set up	N/O	Ultra Bleach	sodium hypochlorite

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 4

Risk/Intervention - 05 - Responding to contamination events

REPEAT OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events. Operator has biohazard kit materials for cleaning vomiting or diarrheal events but does not have written procedures.

CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination. Clean up procedure and kit documents attached with report. Correct By: 24-Aug-2023

CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

OBSERVATION: (CORRECTED DURING INSPECTION): Improper cooling methods are observed for egg & cheese omelets and sausage patties in the 3 door cooler. Both food containers were tightly covered with plastic wrap while food was still cooling and sausage patties heavily stacked within the food container. Kitchen employees stated food had been placed in cooler about 30 minutes prior. Employees stated their cooling procedure is to cover food container and vent/leave a corner of the covering open to allow heat to escape. They check temperatures while food is cooling at room temperature and then place fully covered food containers into coolers when food is around 80 °F.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Employees and inspectors discussed correct cooling procedures, temperatures, and time while food is cooling (cooling procedure document attached with report). Employees uncovered food containers while the food was cooling in the 3 door cooler around 12:08 PM and around 12:44 PM moved the food containers to the walk in cooler to allow for faster cooling (3 door cooler was being opened frequently while preparing for lunch service). Correct By: 03-Aug-2023

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: An irreversible registering temperature indicator is not provided for measuring utensil surface temperatures in the hot water mechanical warewashing operation.

CORRECTIVE ACTION(S): Provide an irreversible registering temperature indicator (e.g. high heat test strips, high heat thermometer). Correct By: 19-Aug-2023

CODE CITATION: 4-302.13 (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. [Pf]

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: (CORRECTED DURING INSPECTION): No handwashing signage provided at kitchen and women's restroom handwashing sinks (in the dining facility).

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Operator posted handwashing signs at both locations during inspection. Correct By: 10-Aug-2023

CODE CITATION: 6-301.14

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Comments:

Notes:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Thavorn Hunt

Sanitarian



Shannon Johnson-Windsor
(608) 590-6370



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name IMAGO DEI VILLAGE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXDZ3	Facility Telephone # 715 823-2902
Facility Address	
Licensee Name CROSSWAYS LUTH CMP MINISTRIES INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 13, 2023	Total Time Spent 4.75

Equipment Temperatures	
Description Walk in cooler	Temperature (Fahrenheit) 33
Walk in freezer	frozen
Norris milk dispensing cooler	not in use

Food Temperatures	
Description CH Apple Slices WIC	Temperature (Fahrenheit) 41.0

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Pro-power dishmachine serviced by Reinhart Manual 3 compartment sink	Chemical		100	Lo Temp	Chlorine
	Chemical - submerison		200	Quat-Tabs	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 8</p> <p>Good Retail Practices - 37 - Food properly labeled original container OBSERVATION: Bins in the dry storage area are stored in unlabeled container. CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the</p>

common name of the food or ingredient. Correct By: 13-Aug-2023

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

This is a Critical violation

OBSERVATION: There is no food shield/guard available on the tables where campers can self serve in the dining area.

CORRECTIVE ACTION(S): Provide a food shield, food guard, or other effective means to protect food from potential consumer contamination. Correct By: 16-Jul-2023

CODE CITATION: 3-306.11 Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [P]

Risk/Intervention - 23 - Proper date marking and disposition

OBSERVATION: Date marking method for food going into the freezer is inadequate. Wild rice that was made the day prior was date marked for current date.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat time/temperature control for safety food, if required, are provided with an approved method of date marking. For date marking day one is the day when the food was made. Correct By: 13-Jul-2023

CODE CITATION: 3-501.17 (D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may include:

- (1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
- (2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (A) of this section;
- (3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section; or
- (4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request.

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: No quat test kit is available for monitoring sanitizer concentration.

CORRECTIVE ACTION(S): Provide a test kit to allow accurate determination of the sanitization concentration. Correct By: 13-Aug-2023

CODE CITATION: 4-501.116 Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device. [Pf]

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

REPEAT OBSERVATION: No handwashing signage provided at women's restroom.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 13-Aug-2023

CODE CITATION: 6-301.14

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

OBSERVATION: Guardrails spacing going into the buildings, Birch, Hickory, Poplar, Sumac, and going down to the lake measure more than 4 3/8 inches.

CORRECTIVE ACTION(S): Install guardrails spacing that is less than 4 3/8 inches. Correct By: 13-Aug-2023

CODE CITATION: ATCP 78.17 (1) STATE BUILDING CODE. All buildings at a recreational or educational camp shall comply with chs. SPS 361 to 365.

REPEAT OBSERVATION: The medication log book is not approved as a bound book. As well as when documenting medicine given daily there is no time or date on when the campers received their medicine.

CORRECTIVE ACTION(S): Provide an approved medication log book, with space for all required fields of reportable information. Correct By: 13-Aug-2023

CODE CITATION: ATCP 78.19(7)(b) When a medication is administered or treatment provided to a camper or staff member, health services staff shall make a record of the action in a bound book with preprinted page numbers, indicating the following information: name of the person receiving the medication or treatment; ailment; name of the medication or treatment; quantity given; date and time administered; by whom administered; and comments.

OBSERVATION: The floor spacing between the sides of beds in the Woodlands Cabin in the second story room is 2 feet 3 inches.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds or apply for a variance Correct By: 13-Aug-2023

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Jess Nead



Tyler Hischke



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name KELLOGG PEAK INITIATIVE	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX8TW	Facility Telephone # 414 431-4508
Facility Address	
Licensee Name KELLOGG PEAK INITIATIVE, LLC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 25, 2023	Total Time Spent 2.88

Equipment Temperatures	
Description Walk in cooler	Temperature (Fahrenheit) 39
Walk in freezer	Frozeen

Food Temperatures	
Description	Temperature (Fahrenheit)
Slopy Joes hot hold	147
Cheese in walk in cooler	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Hot water		< 160		
Spray bottle	Chemical		100	Bleach	Chlorine
Sanitizer bucket	Chemical		200	Quat Tabs	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 4</p> <p>Risk/Intervention - 08 - Control of hands as a vehicle of contamination This is a Critical violation</p> <p>OBSERVATION: Employee observed not washing hands after handling dirty dishes then clean dishes. CORRECTIVE ACTION(S): Employees shall wash their hands after engaging in any activity that may cause their hands</p>

to become contaminated.

CODE CITATION: 2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES, [P] and:

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; [P]
- (B) After using the toilet room; [P]
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11 (B); [P]
- (D) Except as specified in ¶ 2-401.11 (B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; [P]
- (E) After handling soiled EQUIPMENT or UTENSILS; [P]
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; [P]
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; [P]
- (H) Before putting on gloves to initiate a task that involves working with FOOD; [P] and
- (I) After engaging in other activities that contaminate the hands. [P]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: The temperature of the wash solution of the high temperature dishmachine is less than 160°F. Wash solution is at 140 degrees.

CORRECTIVE ACTION(S): Maintain the wash temperature in the high temperature warewashing machine at a temperature indicated in 4-501.110 (A) or indicated by the manufacturer. Wash solution shall be at least 160 degrees.

CODE CITATION: 4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:

- (1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf]
- (2) For a stationary rack, dual temperature machine, 66°C (150°F); [Pf]
- (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); [Pf] or
- (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). [Pf]

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

OBSERVATION: Water temperature for the sanitization rinse in the high temperature warewashing machine is not hot enough to get the plates and utensils surface temperature to at least 160 degrees.

CORRECTIVE ACTION(S): Adjust the water temperature so the hot water is between 180 °F and 194 °F or have the unit serviced immediately.

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

- (1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or
- (2) For all other machines, 82°C (180°F). [Pf]

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine sanitizer spray bottle was over 200 ppm.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer. Diluted sanitizer to 100 ppm chlorine.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows:

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range	Minimum Temperature
---------------------	---------------------

(mg/L)	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶(A) - (C) of this section is used, the LICENSE HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions. [P]

(F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified in ¶¶(A)-(D) of this section and shall be produced by a device that:

- (1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), [P]
- (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements, [P]
- (3) Displays the EPA device manufacturing facility registration number on the device, [Pf] and
- (4) Is operated and maintained in accordance with manufacturer's instructions. [Pf]

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Haley Woods



James Udelhoven
(608) 778-0658



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name LAKE HELEN BIBLE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWBAR	Facility Telephone # 937 238-1690
Facility Address	
Licensee Name LAKE HELEN BIBLE CAMP INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date August 9, 2023	Total Time Spent 4.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Cooler	35.6
Walk In Freezer	Frozen
Frigidaire Homestyle Cooler (condiments only)	35
Homestyle Whirlpool Cooler/Freezer (Bread)	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
CT Ribs	198 & 187
CH Passion Fruit Syrup (frigidaire)	33
CH Meatballs (wic)	40
CH Fried Rice (wic)	41
Cooling Sausage	60 - 29

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink	Manual		200	Maker's Mark Sanitizer	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 11

Risk/Intervention - 05 - Responding to contamination events

REPEAT OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events.

CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination.

CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

Risk/Intervention - 20 - Proper cooling time and temperature

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cooked rice with beef has not cooled within 6 hours and is at 48 degrees overnight.

CORRECTIVE ACTION(S): CORRECTED: Rice was discarded during the inspection.

If safe, reheat food to 165°F and restart the cooling process or discard the food item. Food shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours for a total 6 hour cooling period.

CODE CITATION: 3-501.14 (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and
- (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

OBSERVATION: (CORRECTED DURING INSPECTION): Improper cooling methods are observed for breakfast sausage and rice cooled overnight. Food is being covered with aluminum lids during the cooling process and product is greater than 2 inches in width.

CORRECTIVE ACTION(S): CORRECTED: Rice was discarded and breakfast sausage, still in the cooling process, was moved to larger sheet pans.

Adjust methods or procedures to facilitate cooling as described in 3-501.15.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

Good Retail Practices - 44 - Utensils, equipment and linens: properly stored, dried and handled

OBSERVATION: (CORRECTED DURING INSPECTION): It was observed that cooking utensils are being stored with the serving/cooking end exposed.

CORRECTIVE ACTION(S): CORRECTED; Utensils were inverted during the inspection.

Store utensils in a manner to avoid contamination to the food and lip contact surface.

CODE CITATION: 4-904.11 (A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD-and lip-contact surfaces is prevented.

Good Retail Practices - 52 - Sewage and waste water properly disposed

This is a Critical violation

OBSERVATION: A direct connection exists between the sewage system and a drain from the ice machine.

CORRECTIVE ACTION(S): Design the sewage system in a manner that would preclude a direct connection between the sewage system and the drain from which food is placed. Remove the direct connection.

CODE CITATION: 5-402.11 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. [P]

(B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

(C) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.

(D) If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored
This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): First aid supplies are stored over the prep/serving table in the kitchen.

CORRECTIVE ACTION(S): CORRECTED: Supplies were moved during the inspection.

First aid supplies shall be kept in a container and stored to prevent contamination of food and equipment.

CODE CITATION: 7-208.11 First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be:

(B) Stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]

This is a Critical violation

OBSERVATION: Only one lifeguard is provided when multiple water activities are going on per the camp director. (Not observed during the inspection)

CORRECTIVE ACTION(S): CORRECTED: The camp will only offer one activity at a time at the waterfront.

Provide at least 1 water activities director or staff in the water activity area for every 50 campers.

CODE CITATION: ATCP 78.18(5)(c) Except as allowed in par. (d), either the water activities director or a staff person who is certified as specified in par. (b) shall be on duty at each water activity area, such as where boating, canoeing, swimming or water skiing occurs, for every 50 persons or fraction thereof in the water. In addition, there shall be an overall ratio of one staff person at each water activity area for every 10 persons in the water.

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The smoke detectors in the four cabins inspected were observed to be expired.

The fire alarm panel in the main lodge has been turned off.

CORRECTIVE ACTION(S): CORRECTED: New smoke detectors were installed in all the cabins during the inspection.

Smoke detectors were temporarily installed in the lodge during the inspection.

Referral made to local fire chief. Provide documentation that lodgings comply with fire safety requirements.

CODE CITATION: ATCP 78.21 (1) FIRE SAFETY. Sleeping quarters at a camp shall comply with the fire safety requirements

in s. ATCP 78.18 (4) (c).

OBSERVATION: Swimming skill tests are not being conducted.

CORRECTIVE ACTION(S): Provide adequate supervision at water activity areas to ensure that persons are prevented from entering water areas that are beyond their swimming skill level.

CODE CITATION: ATCP 78.18(5)(k) Access to a water activity area shall be controlled and the area used for swimming shall be clearly marked and separated into sections for non-swimmers, beginners, intermediates and proficient swimmers. No person may go into a section beyond his or her classification except when being tested under supervision for the next higher level.

OBSERVATION: (CORRECTED DURING INSPECTION): The floor spacing between the sides of beds is less than 3 feet in the main lodge.

CORRECTIVE ACTION(S): CORRECTED: Beds were provided with the proper distance during the inspection. Provide at least 3 feet horizontally between the sides of beds.

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

OBSERVATION: The floor space between the heads of the sleepers is less than 6 feet.

CORRECTIVE ACTION(S): Provide at least 6 feet horizontally between the heads of sleepers.

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, August 15, 2023

Person in Charge

Sanitarian



Darryl Ditmer



Jenna Ouradnik
(715) 701-6024



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name LAKE LUNDGREN BIBLE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXAHR	Facility Telephone # 715 324-5457
Facility Address	
Licensee Name LAKE LUNDGREN BIBLE CAMP INC	Licensee Address

Inspection Information		
Inspection Type Follow Up	Inspection Date August 16, 2023	Total Time Spent 0.23

Equipment Temperatures	
Description Walk In Cooler Walk in Freezer True Air Double Door Reach In Cooler CANTEEN Single Door Freezer (back room) Avantco Double Door Counter Freezer	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Large Jackson Dish Machine	High Temp				
Small Jackson Dish Machine	High Temp				
3 Compartment @ Canteen	Manual				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards
The following hazard(s) have been corrected since the last inspection. Total # 1 ATCP 78.21(1) - Fire Safety Requirements Met

This is a critical violation

OBSERVATION: Carbon monoxide detectors are not provided in cabins which have gas water heaters.

CORRECTIVE ACTION(S): Install carbon monoxide detectors on the ceiling of the room with the fuel burning appliance, in each cabin or hardwired through the building. Correct By: 15-Aug-2023

CODE CITATION: ATCP 78.21 (1) FIRE SAFETY. Sleeping quarters at a camp shall comply with the fire safety requirements in s. ATCP 78.18 (4) (c).

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

**Jenna Ouradnik
(715) 701-6024**



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name LAKE LUNDGREN BIBLE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXahr	Facility Telephone # 715 324-5457
Facility Address	
Licensee Name LAKE LUNDGREN BIBLE CAMP INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date August 10, 2023	Total Time Spent 6.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Cooler	34.5
Walk in Freezer	Frozen
True Air Double Door Reach In Cooler CANTEEN	37
Single Door Freezer (back room)	Frozen
Avantco Double Door Counter Freezer	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
CT Roast Beef	170 & 162
CH Egg Casserole (WIC)	34.3
CH Chili (WIC)	35.2
CH Oatmeal (WIC)	37.0
CH Butter (True)	38.9

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Large Jackson Dish Machine	High Temp	160			
Small Jackson Dish Machine	High Temp	< 160			
3 Compartment @ Canteen	Manual			Not Provided Currently	

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 6

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

OBSERVATION: (CORRECTED DURING INSPECTION): Improper cooling methods are observed for vegetable medley. Hot vegetables from lunch are packaged in a deep plastic container with the lid on and put into the walk in cooler.

CORRECTIVE ACTION(S): CORRECTED: Vegetables were taken out of the cooler, had the lid removed and being stirred to facilitate proper cooling.

Adjust methods or procedures to facilitate cooling as described in 3-501.15.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored

OBSERVATION: Sanitizing agent is not available for sanitizing equipment and utensils at the snack bar.

CORRECTIVE ACTION(S): Provide chemical sanitizer and suspend operation until sanitizer can be provided.

CODE CITATION: 4-303.11 (B) Except for those that are generated on-site at the time of use, chemical SANITIZERS that are used to SANITIZE EQUIPMENT and UTENSILS as specified as under Part 4-7, shall be provided and available for use during all hours of operation.

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Water temperature for the sanitization rinse in the small Jackson high temperature warewashing machine is at 150° F.

CORRECTIVE ACTION(S): CORRECTED; The camp has an additional, functioning high temperature dish machine and three compartment sink that are able to be used until the unit is repaired.

Adjust the water temperature so the hot water is between 160°F and 194 °F or have the unit serviced immediately. Food establishment shall cease operations unless alternative warewashing is available.

CODE CITATION: 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: [Pf]

- (1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf] or
 - (2) For all other machines, 82°C (180°F). [Pf]
- (B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as MEAT saws.

OBSERVATION: The camp operator or water activities director does not have an approved method for checking persons in and out of the water at the boating/paddleboard activity area.

CORRECTIVE ACTION(S): Provide an approved method of checking persons in and out of the water.

CODE CITATION: ATCP 78.18(5)(g) The camp operator or water activities director shall establish and enforce a method for checking persons in and out of the water.

OBSERVATION: The standing orders have not been signed off on by a consulting physician.

CORRECTIVE ACTION(S): Provide arrangements for medical care for campers and camp staff by a staff physician or consulting physician.

CODE CITATION: ATCP 78.19(1)(a) Before a camp opens for the first time, and at least annually thereafter, the camp operator shall make written arrangements for medical care of campers and camp staff by a staff physician or consulting physician and for emergency admissions to a designated hospital.

Note: It is recommended that a parent's or guardians written consent for emergency medical care be secured by the camp director prior to or upon the camper's arrival at camp.

This is a Critical violation

OBSERVATION: Carbon monoxide detectors are not provided in cabins which have gas water heaters.

CORRECTIVE ACTION(S): Install carbon monoxide detectors on the ceiling of the room with the fuel burning appliance, in each cabin or hardwired throughout the building. Correct By: 15-Aug-2023

CODE CITATION: ATCP 78.21 (1) FIRE SAFETY. Sleeping quarters at a camp shall comply with the fire safety requirements in s. ATCP 78.18 (4) (c).

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, August 15, 2023

Person in Charge

Sanitarian



Troy Meissner



Jenna Ouradnik
(715) 701-6024



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name LUTHER PARK INC	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWTLY	Facility Telephone # 715 656-7244
Facility Address	
Licensee Name LUTHER PARK INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 27, 2023	Total Time Spent 3.00

Equipment Temperatures	
Description WIC	Temperature (Fahrenheit) 38
WIF	Frozen
Beverage Air Cooler	27
Chest Freezer	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
Beverage Air-Salami	36
WIC-Noodles	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Chemical		50	Intercon	Chlorine
Sani Bucket	Chemical		100	Bleach	Chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 1</p> <p>Good Retail Practices - 43 - In-use utensils: properly stored OBSERVATION: Knives were stored in a wood block. CORRECTIVE ACTION(S): Remove wood block. Correct By: 27-Jul-2023</p>

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

(A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;

(B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;

(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT SURFACE of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;

(D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;

(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; or

(F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D)(7).

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Leah Mcdougall



Alex Hintz
(608) 224-4700



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name LUTHER POINT BIBLE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX5FE	Facility Telephone # 715 689-2347
Facility Address	
Licensee Name LUTHERAN BIBLE CAMP ASSOCIATION	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 14, 2023	Total Time Spent 4.25

Equipment Temperatures	
Description WIC	Temperature (Fahrenheit) 35
WIF	Frozen
Milk Cooler	33

Food Temperatures	
Description	Temperature (Fahrenheit)
Milk Cooler-Milk	37
WIC-Chicken	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Chemical		50	Intercon	Chlorine
Sani Bucket	Chemical		400	Propower	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 1</p> <p>Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible OBSERVATION: Handwashing sink had knobs for turning on water. CORRECTIVE ACTION(S): Employee handwashing sinks shall be non hand operated and if metered shall provide a flow of water without the need for reactivation for at least 15 seconds. Correct By: 21-Jun-2023</p>

CODE CITATION: 5-202.12 (C) A HANDWASHING SINK:

- (1) At a newly constructed FOOD ESTABLISHMENT when a HANDWASHING SINK, or sink faucet is replaced or installed it shall have a faucet of the type which is not hand operated.
- (2) That is equipped with a self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Sam Campeau



**Alex Hintz
(608) 224-4700**



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name NORTHERN GRACE YOUTH CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXR8T	Facility Telephone # 920 785-4095
Facility Address	
Licensee Name NORTHERN GRACE YOUTH CAMP	Licensee Address

Inspection Information		
Inspection Type Onsite Visit	Inspection Date July 25, 2023	Total Time Spent 2.50

Equipment Temperatures	
Description Walk In Argus Reach In Cooler Avantco Milk Cooler 2 Basement Chest Freezers Hot Point Basement Reach In Freezer	Temperature (Fahrenheit)

Food Temperatures	
Description	Temperature (Fahrenheit)
CH Pulled pork (Fire Dept Trailer)	48.6
CH Raw Hamburger (Fire Dept Trailer)	47.1
CH eggs (Fire Dept Trailer)	51.3
CH Sliced Chicken (Fire Dept Trailer)	49.4
CH Cole slaw (Fire Dept Trailer)	53.8
CH Smoke meats (Fire Dept Trailer)	46.6

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
American Dish Service Machine	Chemical				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Dave Green



Tyler Hischke



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name NORTHERN GRACE YOUTH CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXR8T	Facility Telephone # 920 785-4095
Facility Address	
Licensee Name NORTHERN GRACE YOUTH CAMP	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 26, 2023	Total Time Spent 5.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In	38
Argus Reach In Cooler	41
Avantco Milk Cooler	34
2 Basement Chest Freezers	frozen
Hot Point Basement Reach In Freezer	frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
CH Mac n Cheese WIC	41.9
CH Milk WIC	33.6
CH Ranch Argus RIC	37.9
CH Milk Avantco Milk Cooler	32.1

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
American Dish Service Machine	Chemical		50	Lo Temp	Chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 9

Risk/Intervention - 11 - Food obtained from approved source

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Food is obtained from an unapproved source, home made maple syrup was found in the kitchen.

CORRECTIVE ACTION(S): CORRECTED: Removed maple syrup from kitchen. Correct By: 26-Jul-2023

CODE CITATION: 3-201.11 (A) FOOD shall be obtained from sources that comply with LAW. [P]

Good Retail Practices - 37 - Food properly labeled original container

OBSERVATION: Flour and sugar bins are stored in unlabeled container.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient. Correct By: 26-Aug-2023

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

OBSERVATION: Hotdogs that were being transferred to the grill are not protected from potential contamination. Hotdogs were being transported to the grilling area uncovered.

CORRECTIVE ACTION(S): Provide covering of foods that are transported outside Correct By: 26-Aug-2023

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

Risk/Intervention - 23 - Proper date marking and disposition

This is a Critical violation

OBSERVATION: Diced pepper and egg mix in the Argus reach in cooler and the macaroni and cheese were not provided with a date mark.

CORRECTIVE ACTION(S): CORRECTED: Discarded ready-to-eat Time/Temperature Control for Safety Food requiring a date mark that has exceeded the discard date or has not been provided with a date mark. Correct By: 26-Jul-2023

CODE CITATION: 3-501.18 (A) A FOOD specified in ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; [P] or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

OBSERVATION: Can opener blade is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 26-Aug-2023

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [P]

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Comet Ultra Bleach that was labeled for food contact surfaces is not approved for food contact surfaces per the manufacturer's instructions.

CORRECTIVE ACTION(S): CORRECTED: The operator moved the sanitizer out of the kitchen. Sanitizer shall meet the requirements under 40 CFR 180.940 or 40 CFR 180.2020. Correct By: 26-Jul-2023

CODE CITATION: 7-204.11 Chemical SANITIZERS, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall:

- (A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (FOOD-CONTACT SURFACE SANITIZING solutions) [P], or

(B) Meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations. [P]

Public Toilet Rooms - 58 - Public Toilet Rooms

OBSERVATION: Bathrooms that the food employees use do not have handwashing signs posted.

CORRECTIVE ACTION(S): Provide handwashing sign in the bathrooms that food employees use. Correct By: 26-Aug-2023

CODE CITATION: 8-301.11

Handwashing facilities:

(A) Shall be located in all public toilet rooms.

(B) Shall be equipped to provide water at a temperature as specified in § 5-202.12.

(C) Shall be provided with soap and single use hand drying devices; and

(D) If used by FOOD EMPLOYEES, shall comply with ¶ 5-202.12 (C), 5-203.11, 5-205.11 and 6-301.14.

OBSERVATION: Vitamins that was brought to camp by a camper are not in containers that are clearly labeled.

CORRECTIVE ACTION(S): Require that all medications that are surrendered by campers to on-site health services staff are clearly labeled to include the name of the camper or staff member, the name of the medication, the dosage, the frequency of administration and the route of administration. Correct By: 26-Aug-2023

CODE CITATION: ATCP 78.19(6)(a) All medications brought to camp by a camper or staff member shall be in containers that are clearly labeled to include the name of the camper or staff member, the name of the medication, the dosage, the frequency of administration and the route of administration. All medication prescribed by a physician shall, in addition, be labeled to include the name of the prescribing physician, the prescription number, date prescribed, possible adverse reactions, the specific conditions when contact should be made with the physician and other special instructions as needed.

OBSERVATION: No guard rails are installed on the bunk beds to prevent occupants from rolling out in the Helper Hut

CORRECTIVE ACTION(S): Install guard rails on the bunk beds. Correct By: 26-Aug-2023

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

A handwritten signature in black ink that reads "Dave Green". The letters are cursive and somewhat stylized.

Dave Green

A handwritten signature in black ink that reads "Tyler Hischke". The signature is very cursive and somewhat illegible.

Tyler Hischke



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name NORTHLAND MISSION	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWJRA	Facility Telephone # 715 324-6900
Facility Address	
Licensee Name NORTHLAND MISSION INC	Licensee Address

Inspection Information		
Inspection Type Re-inspection	Inspection Date August 9, 2023	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Produce Cooler	
Middle Walk In Cooler	
Walk In Freezer	
Chest Freezer	
SNACK SHOP	
True Reach In Cooler	
Chest Freezer	
Ice Cream Freezer	
COFFEE SHOP	
True Reach In Cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
Cooling Chicken Patty	52 (from 1:30 p.m.)
Cooling Peas & Carrots	57 (from 1:30 p.m.)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	high temp				
4 Comp Snack Shack	Manula				
Wiping Bucket	Manual		200	Sani Tabs	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 4

3-501.15 (A) - PROPER COOLING METHODS - CRITERIA

OBSERVATION: Improper cooling methods are observed for breakfast sausage in the walk in cooler. Sausage was observed cooling in a deep metal pan covered with plastic wrap.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

OBSERVATION: The potato slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition.

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

5-402.11 - SEWAGE - BACKFLOW PREVENTION

This is a critical violation

OBSERVATION: A direct connection exists between the sewage system and a drain from the coffee shop ice bin and the food prep sink. There is an air break provided but not a 1 inch air gap.

CORRECTIVE ACTION(S): Design the sewage system in a manner that would preclude a direct connection between the sewage system and the drain from which food is placed. Remove the direct connection.

CODE CITATION: 5-402.11 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. [P]

- (B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.
- (C) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.
- (D) If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.

7-202.12 (A) - TOXIC SUBSTANCES - CONDITIONS OF USE - USED

This is a critical violation

OBSERVATION: Sani-tabs used in the wiping buckets is not being used according to manufacturer's use directions and is at 400ppm

CORRECTIVE ACTION(S): CORRECTED: Employee adjusted the wiping bucket during the inspection. Change procedures and provide training to employees on proper use of poisonous or toxic materials following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

- (A) Used according to:
 - (1) LAW and this Code,
 - (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that

use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the DEPARTMENT; and

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Becca Church

Sanitarian



Jenna Ouradnik
(715) 701-6024



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name NORTHLAND MISSION	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWJRA	Facility Telephone # 715 324-6900
Facility Address 54119	
Licensee Name NORTHLAND MISSION INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 20, 2023	Total Time Spent 5.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk In Produce Cooler	40
Middle Walk In Cooler	34
Walk In Freezer	Frozen
Chest Freezer	Frozen
SNACK SHOP	
True Reach In Cooler	38
Chest Freezer	
Ice Cream Freezer	Frozen
COFFEE SHOP	
True Reach In Cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Sour Cream CH (Middle Walk in Cooler)	34
Yogurt CH (Middle Walk in Cooler)	36
Mashed CH (Walk in Produce Cooler)	40
Alferdo Sauce CH (Walk in Produce Cooler)	40
Sausage Cooling (Walk in produce cooler)	61
Milk (Bulk Milk dispenser)	37
Chili Sause RH for HH	121, 148
Ham CH (Salad Bar)	42
Cottage Cheese CH (Salad Bar)	40
Tomato CH (Salad Bar)	41
Milk CH (True Reach in Cooler)	38

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	high temp	Pass			
4 Comp Snack Shack	Manula				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 9

Risk/Intervention - 19 - Reheating for hot holding.

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Commerically processed chili sauce was improperly reheated to 122 for hot holding.

CORRECTIVE ACTION(S): CORRECTED: Employee heated chili sauce to 153 during the inspection. Adjust procedures and methods to properly reheat food. [Explain]. Unsafe food shall be discarded.

CODE CITATION: 3-403.11 (A) Except as specified under ¶¶ (B), (C), and (E) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. [P]

(B) Except as specified under ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. [P]

(C) READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that has been commercially PROCESSED and PACKAGED in a FOOD PROCESSING PLANT that is inspected by the REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57°C (135°F) when being reheated for hot holding. [P]

(D) Reheating for hot holding as specified under ¶¶ (A) - (C) of this section shall be done rapidly and the time the FOOD is between 5°C (41°F) and the temperatures specified under ¶¶ (A) - (C) of this section may not exceed 2 hours. [P]

(E) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11 (B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under ¶ 3-401.11 (B).

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

REPEAT OBSERVATION: Improper cooling methods are observed for breakfast sausage in the walk in cooler. Sausage was observed cooling in a deep metal pan covered with plastic wrap.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: An irreversible registering thermometer is not provided for measuring utensil surface temperatures in the hot water mechanical warewashing operation.

CORRECTIVE ACTION(S): Provide an irreversible registering thermometer.

CODE CITATION: 4-302.13 (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. [Pf]

Good Retail Practices - 45 - Single-use/single-service articles: properly stored and used

OBSERVATION: Bulk milk container dispensing tube is greater than 1 inch and not cut at an angle

CORRECTIVE ACTION(S): Cut dispensing tube at an angle leaving no more than 1 inch available from the dispensing head.

CODE CITATION: 4-502.13 (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

OBSERVATION: The potato slicer is visibly soiled.

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition.

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

Good Retail Practices - 52 - Sewage and waste water properly disposed

This is a Critical violation

REPEAT OBSERVATION: A direct connection exists between the sewage system and a drain from the coffee shop ice bin and the food prep sink. There is an air break provided but not a 1 inch air gap.

CORRECTIVE ACTION(S): Design the sewage system in a manner that would preclude a direct connection between the sewage system and the drain from which food is placed. Remove the direct connection.

CODE CITATION: 5-402.11 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. [P]

(B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

(C) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.

(D) If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Sani-tabs used in the wiping buckets is not being used according to manufacturer's use directions and is at 400ppm

CORRECTIVE ACTION(S): CORRECTED: Employee adjusted the wiping bucket during the inspection. Change procedures and provide training to employees on proper use of poisonous or toxic materials following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the DEPARTMENT; and

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The medication log is not approved. The medication log is currently being documented in a 3 ring binder with removable pages.

CORRECTIVE ACTION(S): CORRECTED: The medication log was replaced with a bound book during the inspection. Provide an approved medication log book, with space for all required fields of reportable information.

CODE CITATION: ATCP 78.19(7)(b) When a medication is administered or treatment provided to a camper or staff member, health services staff shall make a record of the action in a bound book with preprinted page numbers, indicating

the following information: name of the person receiving the medication or treatment; ailment; name of the medication or treatment; quantity given; date and time administered; by whom administered; and comments.

OBSERVATION: The floor space between the heads of the sleepers is 2 feet in cabin 32.

CORRECTIVE ACTION(S): Provide at least 6 feet horizontally between the heads of sleepers.

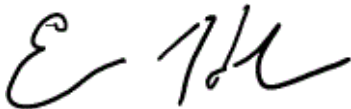
CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, August 03, 2023

Person in Charge

Sanitarian



Eric Herb



Elizabeth Rettinger
(262) 622-3131



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name ROYAL SERVANTS TRAINING CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # LMER-8URTHJ	Facility Telephone # 608 429-1368
Facility Address	
Licensee Name REIGN MINISTRIES	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 26, 2023	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Gibson Combo - produce, 2b	35
Whirlpool Combo - dairy, 3b	38
Amana Combo - meat, 4b	36
Freezer units - 1 chest	frozen
Hotpoint Combo - Defrost 1b	34
Roper Combo - condiments	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
2 x 3C sinks	Chemical		n/o	Chlorox	Chlorine
Spray bottle	Chemical		n/o	Chlorox	Chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 1</p> <p>OBSERVATION: Medications are not kept in a locked unit for over the counter medication for campers under the age of 18.</p> <p>CORRECTIVE ACTION(S): Provide an approved locked storage area to store all medications that are required to be surrendered to camp health service staff by campers and staff under 18 years of age including over the counter medication. Correct By: 30-Jun-2023</p> <p>CODE CITATION: ATCP 78.19(6)(b) Except as allowed in par. (c), all medication brought to camp by a camper or staff</p>

member under 18 years of age shall be kept in a locked unit and shall be administered by health services staff qualified under sub. (5) (b), except that bee sting medication, inhalers, an insulin syringe or other medication or device used in the event of life threatening situations may be carried by a camper or staff member. Each camper or staff member 18 years of age or older may take responsibility for the security of his or her personal medication.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Darla Hanson

Sanitarian



Joseph Vue



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name SHELL LAKE ARTS CENTER	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXQDH	Facility Telephone # 715 468-2414
Facility Address	
Licensee Name SHELL LAKE ARTS CENTER INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 12, 2023	Total Time Spent 2.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Milk Dispenser Cooler	30
True 3 Door Freezer	Frozen
True 3 Door Cooler	36
Norlake Freezer	Frozen
WIC	39

Food Temperatures	
Description	Temperature (Fahrenheit)
True 3 Door Cooler-Tomato	37
WIC-Hot Dog	40
Milk Dispenser Cooler-Milk	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Mechanical	<160F			
Sani Bucket	Chemical		400	Intercon	Quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 3
Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and

used

OBSERVATION: Wood block used for storing knives was found in the kitchen.

CORRECTIVE ACTION(S): Remove wood block. Correct By: 14-Jun-2023

CODE CITATION: 4-101.17 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.

(B) Hard maple or an equivalently hard, close-grained wood may be used for:

(1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110°C (230°F) or above.

(C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

(D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:

(1) Untreated wood containers; or

(2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 Preservatives for wood.

Good Retail Practices - 45 - Single-use/single-service articles: properly stored and used

OBSERVATION: Bulk milk container dispensing tube is improperly cut.

CORRECTIVE ACTION(S): Cut dispensing tube at an angle leaving no more than 1 inch available from the dispensing head. Correct By: 12-Jun-2023

CODE CITATION: 4-502.13 (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

This is a Critical violation

OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register a minimum 71°C (160°F) on the irreversible temperature indicator.

CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Dishes are to be washed, rinsed and sanitized in the 3 compartment sink. Appointment for mechanic to come in and fix the dishwasher was set up for the afternoon. Correct By: 12-Jun-2023

CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

**Alex Hintz
(608) 224-4700**

Pat Barnett



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name ST JOSEPH FORMATION CENTER	Facility Type Recreational/Educational Camp (RRE)
Facility ID # JBUZ-922QE9	Facility Telephone # 920 268-3057
Facility Address	
Licensee Name CATHOLIC YOUTH EXPEDITIONS INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date April 25, 2023	Total Time Spent 2.25

Equipment Temperatures	
Description 3 door reach in cooler	Temperature (Fahrenheit) 39
walk in freezer items	0
chest freezer items	frozen
Randall tall reach in cooler	37

Food Temperatures	
Description all TCS items were frozen	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	manual		records noted 200	Lysol No Rinse	quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Gregory Parent



Craig Kratcha
(920) 868-0133



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name SUGAR CREEK BIBLE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX6RC	Facility Telephone # 608 734-3113
Facility Address	
Licensee Name SUGAR CREEK BIBLE CAMP ASSOCIATION	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 19, 2023	Total Time Spent 2.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in freezer	Frozen
Walk in cooler	37
Refrigerator	Empty

Food Temperatures	
Description	Temperature (Fahrenheit)
Beans hot hold	157
Brats hot hold	171
Cheese in walk in cooler	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Chemical		100		Chlorine
Sanitizer Bucket	Chemical		100	Bleach	Chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 5
REPEAT OBSERVATION: The medication log is not approved bound with preprinted page numbers. records are loose leaf pages.

CORRECTIVE ACTION(S): Provide an approved medication log book, with preprinted page numbers and bound. The camp is planning on going to a computer based program by next season..

CODE CITATION: ATCP 78.19(7)(b) When a medication is administered or treatment provided to a camper or staff member, health services staff shall make a record of the action in a bound book with preprinted page numbers, indicating the following information: name of the person receiving the medication or treatment; ailment; name of the medication or treatment; quantity given; date and time administered; by whom administered; and comments.

OBSERVATION: The sleeping quarters at MC bunk house do not comply with safety requirements, The battery backup for the emergency and exit lights does not work.

CORRECTIVE ACTION(S): Provide battery backup for exit and emergency lighting.

CODE CITATION: ATCP 78.21 (1) FIRE SAFETY. Sleeping quarters at a camp shall comply with the fire safety requirements in s. ATCP 78.18 (4) (c).

OBSERVATION: There is no backflow prevention on the hose bib at the pool

CORRECTIVE ACTION(S): Provide a backflow prevention device on all hose bibs..

CODE CITATION: ATCP 78.12 (3)(b) Air gaps or approved devices to prevent backflow shall be provided on all water supply outlets.

REPEAT OBSERVATION: No guard rails are installed on some of the bunk beds to prevent occupants from rolling out.

CORRECTIVE ACTION(S): Install guard rails on the bunk beds. If bunk beds are not fastened to the wall guard rails need to be on both sides.

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

REPEAT OBSERVATION: The bottom of the rail is 6 inches above the top of the bed frame.

CORRECTIVE ACTION(S): Provide a bottom rail no more than 3.5 inches above the top of the bed frame.

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Jesse Klosterboer



James Udelhoven
(608) 778-0658



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name SWIFT NATURE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXPAT	Facility Telephone # 715 466-5666
Facility Address	
Licensee Name CAMPING EXPERIENCES INC	Licensee Address

Inspection Information		
Inspection Type Follow Up	Inspection Date July 27, 2023	Total Time Spent 0.25

Equipment Temperatures	
Description #3 RI Cooler WIC all freezers Prep fridge	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	mechanical-Hi-temp				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 8</p> <p>Risk/Intervention - 15 - Food separated and protected This is a Critical violation</p> <p>REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): cooked ham stored under raw burger in WIC CORRECTIVE ACTION(S): Reorganize food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Reorganized during inspection Correct By: 13-Jun-2023</p> <p>CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN</p>

SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and
(b) Cooked READY-TO-EAT FOOD; [P]
(c) Fruits and vegetables before they are washed as specified under § 3-302.15.
(d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 23 - Proper date marking and disposition

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Cut melon and salsa are improperly date marked not showing discard dates.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat time/temperature control for safety food, if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7 days.

Discard improperly date marked food or food that has past the 7 day shelf life. Correctly datemarked during
CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (E), (F), and (H) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Risk/Intervention - 23 - Proper date marking and disposition

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): cottage cheese in WIC has exceeded its date mark or is not provided with a date mark.

CORRECTIVE ACTION(S): Discard ready-to-eat Time/Temperature Control for Safety Food requiring a date mark that has exceeded the discard date or has not been provided with a date mark. Discarded during Correct By: 13-Jun-2023

CODE CITATION: 3-501.18 (A) A FOOD specified in ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; [P] or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

REPEAT OBSERVATION: An irreversible registering thermometer (heat indicator test strip) is not provided for measuring utensil surface temperatures in the hot water mechanical warewashing operation.

CORRECTIVE ACTION(S): Provide an irreversible registering thermometer. Correct By: 13-Jun-2023

CODE CITATION: 4-302.13 (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

REPEAT OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 13-Jun-2023

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

REPEAT OBSERVATION: light in the kitchen doesnt have shatter sheild in place

CORRECTIVE ACTION(S): Install additional lighting fixtures and shielded light bulbs where required (such as in all food preparation, food storage and utensil washing areas) where indicated. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.17 (3) LIGHTING. All rooms shall be adequately illuminated to permit cleaning and maintenance.

REPEAT OBSERVATION: The screen in cabin 5 has a hole in it.

CORRECTIVE ACTION(S): repair screens. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.17 (2) (e) All doors and windows opening to the outside shall be effectively screened. Doors shall be self closing.

REPEAT OBSERVATION: The top of the rail at bed in cabin 4 is only 1 inch above the top of the mattress.

CORRECTIVE ACTION(S): Provide a top rail at least 5 inches above the top of the mattress. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1

[A] ATCP 78.12(1)(b) - Sampling Methods Meet State Requirements

OBSERVATION: A water sample for well serving the public has not been submitted to a certified laboratory for bacteriological analysis prior to the start of the season.

CORRECTIVE ACTION(S): Submit a water sample for every well that serves the public to a certified laboratory for bacteriological analysis and provide the results within 20 business days to the department. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.12 (1)(b) The well shall be located on the premises and shall be constructed and the pump installed in accordance with ch. NR 812 governing well drilling and pump installation. All drinking water shall comply with the applicable water quality standards in ch. NR 809. Prior to the start of the season, or annually for a year-round camp, the operator shall submit a water sample taken from the plumbing distribution system to a laboratory certified under ch. HSS 165 for bacteriological analysis. If requested by the department or its agent, the operator shall submit a copy of the report giving the results of the analysis to the department or its agent. A camp served by more than one well shall submit a sample from each well annually. Whenever bacteriologically safe water cannot be obtained under the requirements of ch. NR 809 from a well constructed in apparent compliance with ch. NR 812, as evidenced by laboratory reports, the well shall be reconstructed or a new well constructed in accordance with the requirements of ch. NR 812. If reconstruction or new construction is determined to be impractical or ineffective, the use of the well shall be discontinued and water shall be transported on a temporary basis from a source and in a manner approved by the department.

Note: Bottles for the collection of water samples may be obtained by writing to the State Laboratory of Hygiene, P.O. Box 7996, Madison, WI 53707-7996, or by calling 1-800-442-4618. Use of any private or public laboratory certified by the Department of Agriculture, Trade and Consumer Protection is acceptable to satisfy the requirement.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

A handwritten signature in black ink, consisting of several fluid, overlapping strokes. The initial part of the signature is a stylized 'E' or 'N' shape, followed by a large loop and a long horizontal stroke that ends in a tail.

Edward Newburry
(715) 651-9833



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name SWIFT NATURE CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXPAT	Facility Telephone # 715 466-5666
Facility Address	
Licensee Name CAMPING EXPERIENCES INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 13, 2023	Total Time Spent 3.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
#3 RI Cooler	38
WIC	37
all freezers	frozen
Prep fridge	40

Food Temperatures	
Description	Temperature (Fahrenheit)
COOK pork loin	161
CH milk prep fridge	38
CH sliced cheese RI cooler#3	39
CH Stuffing WIC	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart	mechanical-Hi-temp		100	keystone low temp sanitizer	chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 9
Risk/Intervention - 15 - Food separated and protected

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): cooked ham stored under raw burger in WIC
CORRECTIVE ACTION(S): Reorganize food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination. Reorganized during inspection Correct By: 13-Jun-2023

CODE CITATION: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Fruits and vegetables before they are washed as specified under § 3-302.15.

(d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

Risk/Intervention - 23 - Proper date marking and disposition

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Cut melon and salsa are improperly date marked not showing discard dates.

CORRECTIVE ACTION(S): Adjust method or procedures so that all ready-to-eat time/temperature control for safety food, if required, are provided with date marking or an effective method of identifying when a food item has exceeded 7 days. Discard improperly date marked food or food that has past the 7 day shelf life. Correctly datemarked during

CODE CITATION: 3-501.17 (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (E), (F), and (H) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. [Pf]

Risk/Intervention - 23 - Proper date marking and disposition

This is a Critical violation

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): cottage cheese in WIC has exceeded its date mark or is not provided with a date mark.

CORRECTIVE ACTION(S): Discard ready-to-eat Time/Temperature Control for Safety Food requiring a date mark that has exceeded the discard date or has not been provided with a date mark. Discarded during Correct By: 13-Jun-2023

CODE CITATION: 3-501.18 (A) A FOOD specified in ¶ 3-501.17 (A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]

(2) Is in a container or PACKAGE that does not bear a date or day; [P] or

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: An irreversible registering thermometer (heat indicator test strip) is not provided for measuring utensil surface temperatures in the hot water mechanical warewashing operation.

CORRECTIVE ACTION(S): Provide an irreversible registering thermometer. Correct By: 13-Jun-2023

CODE CITATION: 4-302.13 (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: A chlorine test kit is not available for checking sanitizer concentrations.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions.

Correct By: 13-Jun-2023

CODE CITATION: 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING

solutions shall be provided. [Pf]

OBSERVATION: light in the kitchen doesnt have shatter sheild in place

CORRECTIVE ACTION(S): Install additional lighting fixtures and shielded light bulbs where required (such as in all food preparation, food storage and utensil washing areas) where indicated. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.17 (3) LIGHTING. All rooms shall be adequately illuminated to permit cleaning and maintenance.

OBSERVATION: A water sample for well serving the public has not been submitted to a certified laboratory for bacteriological analysis prior to the start of the season.

CORRECTIVE ACTION(S): Submit a water sample for every well that serves the public to a certified laboratory for bacteriological analysis and provide the results within 20 business days to the department. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.12 (1)(b) The well shall be located on the premises and shall be constructed and the pump installed in accordance with ch. NR 812 governing well drilling and pump installation. All drinking water shall comply with the applicable water quality standards in ch. NR 809. Prior to the start of the season, or annually for a year-round camp, the operator shall submit a water sample taken from the plumbing distribution system to a laboratory certified under ch. HSS 165 for bacteriological analysis. If requested by the department or its agent, the operator shall submit a copy of the report giving the results of the analysis to the department or its agent. A camp served by more than one well shall submit a sample from each well annually. Whenever bacteriologically safe water cannot be obtained under the requirements of ch. NR 809 from a well constructed in apparent compliance with ch. NR 812, as evidenced by laboratory reports, the well shall be reconstructed or a new well constructed in accordance with the requirements of ch. NR 812. If reconstruction or new construction is determined to be impractical or ineffective, the use of the well shall be discontinued and water shall be transported on a temporary basis from a source and in a manner approved by the department.

Note: Bottles for the collection of water samples may be obtained by writing to the State Laboratory of Hygiene, P.O. Box 7996, Madison, WI 53707-7996, or by calling 1-800-442-4618. Use of any private or public laboratory certified by the Department of Agriculture, Trade and Consumer Protection is acceptable to satisfy the requirement.

REPEAT OBSERVATION: The screen in cabin 5 has a hole in it.

CORRECTIVE ACTION(S): repair screens. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.17 (2) (e) All doors and windows opening to the outside shall be effectively screened. Doors shall be self closing.

OBSERVATION: The top of the rail at bed in cabin 4 is only 1 inch above the top of the mattress.

CORRECTIVE ACTION(S): Provide a top rail at least 5 inches above the top of the mattress. Correct By: 13-Jun-2023

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, July 13, 2023

Person in Charge

Sanitarian



Lonnie Lorenz



Edward Newburry
(715) 651-9833



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name TIMBER-LEE MINISTRIES INC	Facility Type Recreational/Educational Camp - Moderate
Facility ID # MDON-CUTNGK	Facility Telephone # 262 642-7345
Facility Address	
Licensee Name TIMBER-LEE MINISTRIES INC	Licensee Address

Inspection Information		
Inspection Type Pre-inspection	Inspection Date September 20, 2023	Total Time Spent 3.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in Cooler	30
Milk in cooler	34
Buffet cooler #1	40
Buffet cooler #2	41

Food Temperatures	
Description	Temperature (Fahrenheit)
Potato Salad top buffet cooler #2	55
Sandwich(salami) top buffet #1	65
Sliced tomato top buffet cooler #1	45
Potatoe salad top buffet cooler #1	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish Machine	heat				

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 4</p> <p>Risk/Intervention - 22 - Proper cold holding temperatures This is a Critical violation</p>

OBSERVATION: (CORRECTED DURING INSPECTION): Food item: sandwich 65, potato salad 55, sliced tomato 45 on buffet cooler tops are cold held at greater than 41°F.

CORRECTIVE ACTION(S): Out of temperature food was voluntarily discarded. Maintain cold time/temperature control for safety food at or below 41°F. Discard unsafe food items.

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P].

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: (CORRECTED DURING INSPECTION): The temperature of the sanitizing rinse of the high temperature dishmachine is less than 160°F.

CORRECTIVE ACTION(S): A 3 compartment sink is available for proper sanitizing while the heat dish washer is being serviced. Maintain the wash temperature in the high temperature warewashing machine at a temperature indicated in 4-501.110 (A) or indicated by the manufacturer.

CODE CITATION: 4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:

(1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf]

(2) For a stationary rack, dual temperature machine, 66°C (150°F); [Pf]

(3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); [Pf] or

(4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). [Pf]

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: No handwashing signage provided at kitchen handwashing sinks.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Buildings and Grounds - 28R - Building code; handrails, guards, and stairs

OBSERVATION: Elevated deck at the lake front has no guard railing.

CORRECTIVE ACTION(S): Provide guards on elevated surfaces more than 24 inches above the floor or grade.

CODE CITATION: ATCP 78.24 (2) (b) (1.) (b.) All elevated surfaces in interior and exterior structures shall be provided with guards on all open sides that are elevated more than 24 inches above the floor or grade, Pf including lofts, open sides of landings, platforms, decks, balconies or porches.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian

Mike Tartaglia



Jenifer Barker

(608) 622-9068



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name TOMAHAWK SCOUT RESERV	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX3TA	Facility Telephone # 612 261-2455
Facility Address	
Licensee Name INDIANHEAD SCOUT CAMPS INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 29, 2023	Total Time Spent 3.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
WIC 1 veg	40
Traulsen	36
WIC(Milk)	38
All freezers	frozen
WIC 2	35

Food Temperatures	
Description	Temperature (Fahrenheit)
REHEAT for HH tater tots	212
COOK taco meat	179
REHEAT for HH taco meat	174
CH boiled eggs chopped WIC 1	40
CH eggplant parm WIC2	36
CH milk WIC milk	37
CH soy milk Traulsen	36

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher		160		Heat	
spray bottle	manual		>>400	"H" quat sanitizer	quat
Sani Bucket prep	manual		200	"H" quat sanitizer	quat
3 comp sink	manual		300	"H" quat sanitizer	quat
spray bottle correction	manual		300	"H" quat sanitizer	quat

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 6

Risk/Intervention - 23 - Proper date marking and disposition

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Salsa in storage bowl Large WIC has exceeded its date mark and is at 9 days

CORRECTIVE ACTION(S): Discard ready-to-eat Time/Temperature Control for Safety Food requiring a date mark that has exceeded the discard date or has not been provided with a date mark. Discarded during Correct By: 29-Jun-2023

CODE CITATION: 3-501.18 (A) A FOOD specified in ¶ 3-501.17 (A) or (B) shall be discarded if it:

- (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]
- (2) Is in a container or PACKAGE that does not bear a date or day; [P] or
- (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17 (A). [P]

Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

OBSERVATION: some cutting boards are deeply cut and scratched not allowing for proper cleaning

CORRECTIVE ACTION(S): Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks. Correct By: 29-Jun-2023

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

Good Retail Practices - 44 - Utensils, equipment and linens: properly stored, dried and handled

OBSERVATION: (CORRECTED DURING INSPECTION): Large mixer stored with bowl attached and uncovered

CORRECTIVE ACTION(S): Clean equipment and utensils shall be stored in a self-draining position to allow for air drying and covered or inverted. Covered during Correct By: 29-Jun-2023

CODE CITATION: 4-903.11 (B) Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored:

- (1) In a self-draining position that allows air drying; and
- (2) Covered or inverted.

Good Retail Practices - 56 - Adequate ventilation and lighting designated and used

OBSERVATION: The light intensity in small WIC is very dim.

CORRECTIVE ACTION(S): Provide the correct lighting intensity in all work and storage areas. Correct By: 29-Jun-2023

CODE CITATION: 6-303.11 The light intensity shall be:

- (A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;
- (B) At least 215 lux (20 foot candles):
 - (1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption,
 - (2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and
 - (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and
- (C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored
OBSERVATION: (CORRECTED DURING INSPECTION): Working containers of cleaning chemicals in spray bottles not labeled with common name of product.

CORRECTIVE ACTION(S): Label working containers with the common name of the material used. Labeled durine
Correct By: 29-Jun-2023

CODE CITATION: 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored
This is a Critical violation

OBSERVATION: "H" quaternary sanitizer in spray bottles are not being used according to manufacturer's use directions and are much greater than 400 ppm.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of poisonous or toxic materials following manufacturer's directions for use. Corrected to 300ppm during Correct By: 29-Jun-2023

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the DEPARTMENT; and

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Brian Halloran

A handwritten signature in black ink, appearing to be 'E. Newburry', with a long horizontal line extending to the right.

Edward Newburry
(715) 651-9833



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name UW-WHITEWATER SUMMER CAMPS	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX47Z	Facility Telephone # 262 472-5209
Facility Address	
Licensee Name UW-WHITEWATER CONTINUING EDUC SERVICES	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 6, 2023	Total Time Spent 4.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler 1	
Walk in cooler 2	
Walk in freezer	
Walk in Freezer	
Walk in Freezer	
Traulsen Freezer	
True Cooler	
Walk in Freezer	
Walk in cooler 3	

Food Temperatures	
Description	Temperature (Fahrenheit)
Not Observed: see Comments section	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
High Temperature Dishmachine			N/O		

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 1

REPEAT OBSERVATION: No written procedures for the temporary isolation of sick or injured campers and staff members is provided. Current plan is verbal and there is more than one location for camper isolation.
CORRECTIVE ACTION(S): Provide written medical procedures for the temporary isolation of sick or injured campers and staff. Correct By: 20-Jul-2023
CODE CITATION: ATCP 78.19(3) INFIRMARY. A camp shall have written procedures and space for the temporary isolation of sick or injured campers and staff members. Any person reasonably suspected of having a communicable disease shall be suitably isolated.
Note: Reportable communicable diseases are listed in appendix A to ch. DHS 145. Cases are to be reported to the local health officer or the Department as required under s. 252.05, Stats., and ch. DHS 145.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Morgan Anderson



Shannon Johnson-Windsor
(608) 590-6370



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name WISCONSIN BADGER CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWCXP	Facility Telephone # 608 988-4558
Facility Address	
Licensee Name WISC BADGER CAMP INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 17, 2023	Total Time Spent 3.27

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	35
Walk in freezer	Frozen
Reach in cooler	39
Chest freezer	Frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
Chicken meat balls cook	171
Cheese in reach in cooler	40
Brats in walk in cooler	35

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwasher	Chemical		100		Chlorine
Spray bottle	Chemical		100	Bleach	Chlorine

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 2</p> <p>Risk/Intervention - 08 - Control of hands as a vehicle of contamination This is a Critical violation</p>

OBSERVATION: Food employee observed recontaminating hands after washing. Employees retouch faucet after washing hands.

CORRECTIVE ACTION(S): Train food employees in proper handwashing techniques.

CODE CITATION: 2-301.12 (C) To avoid recontaminating their hands or surrogate prosthetic devices, FOOD EMPLOYEES may use disposable paper towels or similar clean barriers when touching surfaces such as manual operated faucet handles on a HANDWASHING SINK or the handle of a restroom door.

REPEAT OBSERVATION: The medication log is not approved, the pages are not numbered..

CORRECTIVE ACTION(S): Provide an approved medication log book, with space for all required fields of reportable information. They now make their own bond book but will now start pre numbering

CODE CITATION: ATCP 78.19(7)(b) When a medication is administered or treatment provided to a camper or staff member, health services staff shall make a record of the action in a bound book with preprinted page numbers, indicating the following information: name of the person receiving the medication or treatment; ailment; name of the medication or treatment; quantity given; date and time administered; by whom administered; and comments.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Austin Rist

Sanitarian



James Udelhoven
(608) 778-0658



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name WISCONSIN DISTRICT CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWAMM	Facility Telephone # 608 495-6300
Facility Address	
Licensee Name UNITED PENTECOSTAL CHURCH	Licensee Address

Inspection Information		
Inspection Type Re-inspection	Inspection Date June 30, 2023	Total Time Spent 0.75

Equipment Temperatures	
Description Walk in cooler Meat walk in cooler Walk in freezer 3 door cooler in canteen Atosa freezer in canteen 2 door prep cooler in canteen Multiple door freezer in kitchen Norris Milk dispenser	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishwasher	hot water				
Pro Power sanitizer	chemical				
bucket					

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards
The following hazard(s) have been corrected since the last inspection. Total # 2 4-302.13 (B) - WAREWASHING - MECHANICAL HOT WATER - TEMPERATURE MEASURING DEVICES OBSERVATION: An irreversible registering thermometer is not provided for measuring utensil surface temperatures in

the hot water mechanical warewashing operation.

CORRECTIVE ACTION(S): Provide an irreversible registering thermometer. Correct By: 01-Jul-2023

CODE CITATION: 4-302.13 (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. [Pf]

[A] ATCP 78.21(3) - Required Floor Space Between Beds-Horizontally

OBSERVATION: The floor spacing between the sides of beds is less than three feet in the following dorms: Boy's cabin 3, 4, & 5; and girl's cabin 5.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds.

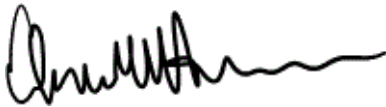
CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Ed Herman



Tyler Hischke



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name WISCONSIN DISTRICT CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWAMM	Facility Telephone # 715 584-7167
Facility Address	
Licensee Name UNITED PENTECOSTAL CHURCH	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date June 21, 2023	Total Time Spent 4.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in cooler	37
Meat walk in cooler	38
Walk in freezer	frozen
3 door cooler in canteen	38
Atosa freezer in canteen	frozen
2 door prep cooler in canteen	36
Multiple door freezer in kitchen	frozen
Norris Milk dispenser	40

Food Temperatures	
Description	Temperature (Fahrenheit)
eggs HH	158
sausage and gravy HH	157
lasagna CH in WIC	37
hot dog CH in WIC (raw)	38
pulled pork CH in 3 door canteen cooler	38
cheese CH in true 2 door prep	36
milk CH in Norris Milk dispenser	40
sausage gravy cooling	155 @ 915, 91 @10, 71 @ 10:15

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishwasher	hot water		pass	high temp	heat
Pro Power sanitizer	chemical		200		Quaternary

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 11

Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Improper cooling methods are observed for sausage gravy cooling in a deep plastic tub in the walk in cooler.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Gravy was placed in shallow pans and placed in freezer.

CODE CITATION: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

REPEAT OBSERVATION: An irreversible registering thermometer is not provided for measuring utensil surface temperatures in the hot water mechanical warewashing operation.

CORRECTIVE ACTION(S): Provide an irreversible registering thermometer. Correct By: 01-Jul-2023

CODE CITATION: 4-302.13 (B) In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. [Pf]

Good Retail Practices - 45 - Single-use/single-service articles: properly stored and used

OBSERVATION: (CORRECTED DURING INSPECTION): Bulk milk container dispensing tube is improperly cut and is longer than 1 inch..

CORRECTIVE ACTION(S): Cut dispensing tube at an angle leaving no more then 1 inch available from the dispensing head.

CODE CITATION: 4-502.13 (B) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: (CORRECTED DURING INSPECTION): Soap is provided at service sink.

CORRECTIVE ACTION(S): Remove handwashing aids and devices at unapproved sink and prohibit handwashing at this sink.

CODE CITATION: 6-301.13

A sink used for FOOD preparation or UTENSIL washing , or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a HANDWASHING SINK as specified under §§ 6-301.11 and 6-301.12 and ¶ 5-501.16 (C).

Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible

OBSERVATION: No handwashing signage provided at dishwasher (back) handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 30-Jun-2023

CODE CITATION: 6-301.14

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

OBSERVATION: Camp does not have directions of escape in the rooms located in the upper level of the back building.
CORRECTIVE ACTION(S): Provide necessary fire safety equipment or materials to comply with SPS 361 to 365. Correct By: 21-Jul-2023

CODE CITATION: ATCP 78.18(4)(c)2. For permanent structures, a camp shall comply with the fire safety requirements of chs. SPS 314 and 361 to 365, including rules on isolation of fire hazards, fire escapes, fire exits, fire extinguishers, fire alarm systems, smoke detectors, exit lighting, space heaters, ventilation and directions of escape.

OBSERVATION: Camp register for staff was missing persons to notify in case of emergency.
CORRECTIVE ACTION(S): Maintain a register that contains the names, home addresses and phone numbers of all campers and staff and the names and phone numbers of persons to notify in case of an emergency. Correct By: 21-Jul-2023

CODE CITATION: ATCP 78.20 (1) A camp shall maintain a camp register that contains the names, home addresses and phone numbers of all campers and staff and the names and phone numbers of persons to notify in case of an emergency. The register shall be retained for a minimum of 2 years.

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): The floor spacing between the sides of beds is less than three feet in the following dorms: Boy's cabin 3, 4, & 5; and girl's cabin 5.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds.

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

OBSERVATION: (CORRECTED DURING INSPECTION): The staff to camper ratio for children ages 6 years of age and under was more than 4 campers per adult.

CORRECTIVE ACTION(S): Increase the staff to camper ratio to a minimum of one staff member, who is over 18 years of age, for every 4 camper's age 6 years or under or fraction thereof.

CODE CITATION: ATCP 78.18(1) CAMPER SUPERVISION. One staff member, 18 years of age or older, excluding kitchen and maintenance staff, shall be provided for every 10 campers or fraction thereof under age 18, except that for campers 6 years of age and under there shall be one staff member for every 4 campers or fraction thereof.

REPEAT OBSERVATION: No guard rails are installed on the bunk beds to prevent occupants from rolling out in the second building room number 4.

CORRECTIVE ACTION(S): Install guard rails on the bunk beds.

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

OBSERVATION: (CORRECTED DURING INSPECTION): The free space is less than 2.5 feet above the mattress.

CORRECTIVE ACTION(S): Provide a vertical separation distance of at least 2.5 feet above the mattress of the upper bed.

CODE CITATION: ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the

bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, June 30, 2023

Person in Charge

Sanitarian



Ed Herman



Sarah Scanlan
(920) 889-0091



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name WOOD LAKE CAMP AND RETREAT CENTER	Facility Type Recreational/Educational Camp (RRE)
Facility ID # MDON-CNWMYD	Facility Telephone # 715 689-2267
Facility Address	
Licensee Name WOOD LAKE CAMP AND RETREAT CENTER INC	Licensee Address

Inspection Information		
Inspection Type Pre-inspection Follow Up	Inspection Date June 12, 2023	Total Time Spent 1.50

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Corrected Hazards
<p>The following hazard(s) have been corrected since the last inspection.</p> <p>Total # 6</p> <p>ATCP 78.18(5) (g) - Swimmer Accountability Plan OBSERVATION: The camp operator or water activities director does not have an approved method for checking persons in and out of the water. Operator is finishing the plan and will inform sanitarian before license is released. CORRECTIVE ACTION(S): Provide an approved method of checking persons in and out of the water. Correct By: 15-Jun-2023 CODE CITATION: ATCP 78.18(5)(g) The camp operator or water activities director shall establish and enforce a method for checking persons in and out of the water.</p> <p>ATCP 78.18(5) (j) - Regulations Posted OBSERVATION: The camp operator or water activities director has not conspicuously posted swimming. CORRECTIVE ACTION(S): Conspicuously post signs that are easily readable, durable and well maintained. Correct By: 15-Jun-2023 CODE CITATION: ATCP 78.18(5)(j) The camp operator or water activities director shall conspicuously post swimming and boating regulations and restrictions at all water activity areas.</p> <p>ATCP 78.19(1) (a) - Physician on Staff or Consulting Physician OBSERVATION: The camp operator has not made written arrangements for medical care of campers and camp staff by</p>

a physician.

CORRECTIVE ACTION(S): Provide arrangements for medical care for campers and camp staff by a staff physician or consulting physician. Correct By: 15-Jun-2023

CODE CITATION: ATCP 78.19(1)(a) Before a camp opens for the first time, and at least annually thereafter, the camp operator shall make written arrangements for medical care of campers and camp staff by a staff physician or consulting physician and for emergency admissions to a designated hospital.

Note: It is recommended that a parent's or guardians written consent for emergency medical care be secured by the camp director prior to or upon the camper's arrival at camp.

ATCP 78.19(5) (b) - On-Site Health Services Staff Requirements Met

OBSERVATION: The on-site camp health services staff does not meet minimum training qualifications.

CORRECTIVE ACTION(S): Provide an individual that meets at least the minimum requirements for health services staff. Correct By: 15-Jun-2023

CODE CITATION: (b) Health services staff qualifications. 1. Except as provided under par. (e) and as permitted in subd. 3., the on-site health services staff shall include at least one of the following:

- a. A physician licensed in Wisconsin.
- b. A registered nurse licensed in Wisconsin.
- c. A physician assistant licensed in Wisconsin.
- d. A practical nurse licensed in Wisconsin.
- e. A national athletic trainers association certified trainer.
- f. An emergency medical technician or a paramedic.
- g. A person currently certified as completing the American red cross emergency response course.
- h. A person currently certified as completing the American red cross responding to emergencies course or equivalent.

2. Except as permitted in subd. 3., anyone working as a member of the on-site health services staff at a camp shall hold current certification from the American red cross for CPR for the professional rescuer or the American heart association for health care provider CPR or equivalent age-appropriate cardiopulmonary resuscitation.

3. Persons holding a current certificate for the completion of the American red cross community first-aid and safety course or equivalent and a current certificate for the completion of a course for adult, child and infant cardiopulmonary resuscitation may serve as health services staff provided all of the following conditions are met:

- a. The users of the camp are coming as an organized group such as a school class, a church group or a scout troop.
- b. The program is for a period of 3 nights or less.
- c. The local ambulance service provider or emergency medical service states in writing that there is a target response time of 15 minutes or less to the camp unless the department approves a longer response time.
- d. There is a telephone capable of connecting with emergency medical services without the use of coins, accessible at all times during camp operation and located in close proximity to the camp buildings or lodging units.

[C] ATCP 78.18(5) (k) - Controlled Access to Water Activity Area

OBSERVATION: Access to swimming area is not controlled.

CORRECTIVE ACTION(S): Provide physical barriers to control access to water activity area. Correct By: 15-Jun-2023

CODE CITATION: ATCP 78.18(5)(k) Access to a water activity area shall be controlled and the area used for swimming shall be clearly marked and separated into sections for non-swimmers, beginners, intermediates and proficient swimmers. No person may go into a section beyond his or her classification except when being tested under supervision for the next higher level.

2-501.11 - CLEAN-UP OF VOMITING AND DIARRHEAL EVENTS

OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events.

CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination. Correct By: 29-May-2023

CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Jordan Lueck

Sanitarian



Alex Hintz
(608) 224-4700



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name WOOD LAKE CAMP AND RETREAT CENTER	Facility Type Recreational/Educational Camp (RRE)
Facility ID # MDON-CNWMYD	Facility Telephone # 715 689-2267
Facility Address	
Licensee Name WOOD LAKE CAMP AND RETREAT CENTER INC	Licensee Address

Inspection Information		
Inspection Type Pre-inspection	Inspection Date May 22, 2023	Total Time Spent 1.50

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
<p>Total # 6</p> <p>Risk/Intervention - 05 - Responding to contamination events</p> <p>OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events. CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination. Correct By: 29-May-2023 CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events. A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]</p> <p>OBSERVATION: The camp operator or water activities director does not have an approved method for checking persons in and out of the water. Operator is finishing the plan and will inform sanitarian before license is released. CORRECTIVE ACTION(S): Provide an approved method of checking persons in and out of the water. Correct By: 15-Jun-2023 CODE CITATION: ATCP 78.18(5)(g) The camp operator or water activities director shall establish and enforce a method for checking persons in and out of the water.</p>

OBSERVATION: The camp operator or water activities director has not conspicuously posted swimming.
CORRECTIVE ACTION(S): Conspicuously post signs that are easily readable, durable and well maintained. Correct By: 15-Jun-2023
CODE CITATION: ATCP 78.18(5)(j) The camp operator or water activities director shall conspicuously post swimming and boating regulations and restrictions at all water activity areas.

OBSERVATION: The camp operator has not made written arrangements for medical care of campers and camp staff by a physician.
CORRECTIVE ACTION(S): Provide arrangements for medical care for campers and camp staff by a staff physician or consulting physician. Correct By: 15-Jun-2023
CODE CITATION: ATCP 78.19(1)(a) Before a camp opens for the first time, and at least annually thereafter, the camp operator shall make written arrangements for medical care of campers and camp staff by a staff physician or consulting physician and for emergency admissions to a designated hospital.
Note: It is recommended that a parent's or guardians written consent for emergency medical care be secured by the camp director prior to or upon the camper's arrival at camp.

OBSERVATION: The on-site camp health services staff does not meet minimum training qualifications.
CORRECTIVE ACTION(S): Provide an individual that meets at least the minimum requirements for health services staff. Correct By: 15-Jun-2023
CODE CITATION: (b) Health services staff qualifications. 1. Except as provided under par. (e) and as permitted in subd. 3., the on-site health services staff shall include at least one of the following:
a. A physician licensed in Wisconsin.
b. A registered nurse licensed in Wisconsin.
c. A physician assistant licensed in Wisconsin.
d. A practical nurse licensed in Wisconsin.
e. A national athletic trainers association certified trainer.
f. An emergency medical technician or a paramedic.
g. A person currently certified as completing the American red cross emergency response course.
h. A person currently certified as completing the American red cross responding to emergencies course or equivalent.
2. Except as permitted in subd. 3., anyone working as a member of the on-site health services staff at a camp shall hold current certification from the American red cross for CPR for the professional rescuer or the American heart association for health care provider CPR or equivalent age-appropriate cardiopulmonary resuscitation.
3. Persons holding a current certificate for the completion of the American red cross community first-aid and safety course or equivalent and a current certificate for the completion of a course for adult, child and infant cardiopulmonary resuscitation may serve as health services staff provided all of the following conditions are met:
a. The users of the camp are coming as an organized group such as a school class, a church group or a scout troop.
b. The program is for a period of 3 nights or less.
c. The local ambulance service provider or emergency medical service states in writing that there is a target response time of 15 minutes or less to the camp unless the department approves a longer response time.
d. There is a telephone capable of connecting with emergency medical services without the use of coins, accessible at all times during camp operation and located in close proximity to the camp buildings or lodging units.

OBSERVATION: Access to swimming area is not controlled.
CORRECTIVE ACTION(S): Provide physical barriers to control access to water activity area. Correct By: 15-Jun-2023
CODE CITATION: ATCP 78.18(5)(k) Access to a water activity area shall be controlled and the area used for swimming shall be clearly marked and separated into sections for non-swimmers, beginners, intermediates and proficient swimmers. No person may go into a section beyond his or her classification except when being tested under supervision for the next higher level.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

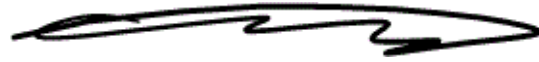
A re-inspection or follow-up to assess your correction of these violations will be conducted on, or about, June 15, 2023

Person in Charge

Sanitarian



Jordan Lueck



Alex Hintz
(608) 224-4700



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name YMCA CAMP U-NAH-LI-YA	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QX6SS	Facility Telephone # 715 276-7116
Facility Address	
Licensee Name GREEN BAY YMCA	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 19, 2023	Total Time Spent 5.50

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in Freezer	frozen
Walk-in cooler	40
Hoshizaki cooler	36
Reach-in chest freezer	frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
milk CH in hoshizaki cooler	39
melon CH in WIC	40
hot dog CH in WIC	40
sausage CH in WIC	39
yogurt Received	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
CMA 44mechanical	hot water		pass	high temp	heat
wiping cloth bucket	chemical		200	Sysco germicidal	chlorine
3-Compartment sink	manual		200	bleach	chlorine
				Sysco germicidal	
				bleach	

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 2

OBSERVATION: (CORRECTED DURING INSPECTION): The floor spacing between the sides of beds is 2 feet 8 inches.

CORRECTIVE ACTION(S): Provide at least 3 feet horizontally between the sides of beds. The middle bed was removed.

CODE CITATION: ATCP 78.21 (3) FLOOR SPACE BETWEEN BEDS. There shall be at least 3 feet horizontally between the sides of beds and at least 6 feet horizontally between the heads of sleepers.

OBSERVATION: Mattresses in infirmary room are not covered with nonabsorbent covers or other approved protection.

CORRECTIVE ACTION(S): Provide nonabsorbent covers for mattresses. Correct By: 19-Aug-2023

CODE CITATION: ATCP 78.21 (6) BEDDING. Pillowslips, sheets, towels and washcloths, when provided by the operator, shall be washed at least once a week and before being assigned to a different camper or staff member. Blankets, spreads, mattresses and pillows shall be kept clean and free of insect infestation. Mattresses shall be covered with a nonabsorbent cover or other approved protection and shall be maintained clean and in good repair. The cover, pad or mattress shall be cleaned for each incoming camper and staff member and more often if necessary.

Comments:

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge

Sanitarian



Maxwell Clark



Sarah Scanlan
(920) 889-0091