



Recreational Educational Camp Inspection Report

Establishment Information

Facility Name BSA CRYSTAL LAKE SCOUT RESERVATION	Facility Type Recreational/Educational Camp (RRE)
Facility ID # SYOG-7QRVR7	Facility Telephone # 715 365-3111
Facility Address	
Licensee Name SAMOSSET COUNCIL BSA INC	Licensee Address

Inspection Information

Inspection Type Routine	Inspection Date July 14, 2021	Total Time Spent
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Equipment Temperatures

Description Walk in Refrig at Tesomas	Temperature (Fahrenheit) 37
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Food Temperatures

Description Apple sauce in walk in	Temperature (Fahrenheit) 37
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Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine at Tesomas	Heat	180	200	heat Quick san 10	heat Ammonia
Quat wiping bucket main kitchen					

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 - 41 - Wiping cloths: properly used and stored
OBSERVATION: Wiping cloth used for slicer and food prep tables stored on edge of sanitizer container out of the solution.
CORRECTIVE ACTION(S): Cloths used for wiping counters and equipment shall be stored in a sanitizing solution in between uses. Correct By: 14-Jul-2021
CODE CITATION: 3-304.14 (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:
 (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and

Comments:

- 1) Ensure rescue boat at Hannah Adventure waterfront is easily accessible at all times, not just when the waterfront is open. At the time of inspection, the rescue boat was tied to the dock, directly adjacent to the shore. Many canoes and other boats were tied to the dock in front of the rescue boat make the boat not easily accessible to use.
- **FOOD**
- Meal service is split (inside and outside). An overhead tent is used to set up a food service behind the main dining hall. Although this is a temporary solution to reduce indoor capacity for COVID-19, the floor for food service and prep

areas cannot be grass or dirt. Recommend placing flooring for the staff serving the food (such as the rubberized mats) to reduce dust/mud tracked into the main dining hall.

- Based on conversation with snack area worker, the hot held nacho cheese sauce is unplugged nightly. The cheese is typically used within a week. Once the manufacturers seal has been opened on the nacho cheese, maintain in the hot holding dispenser at 135 or above. Do not unplug or turn off, unless the dispenser is empty. Place a sign on the plug and dispenser to ensure other employees do not turn off the machine. A new cheese had just been added to the machine, the almost empty container was voluntarily discarded.
- Ensure items that have been removed from the freezer are date marked so staff knows when to use or discard by. Gluten free English muffins in the walk in had a "best by date" of March of 2021. English muffins were voluntarily discarded
- Certified Food Manager Gerald Ferrigno Exp. 7.8.2026
- Ensure food service volunteers and staff wear gloves when replenishing food on service line, even when food is on trays or in containers. A staff member was handling sub rolls on a tray without gloves and the sides of their bare hands were touching some of the ready to eat rolls.
- All kitchen employees (food handlers) should know the location of sanitizer test strips and how to use test strips. Wiping cloth bucket used to wipe down slicers and other food contact surfaces needs to be changed and tested routinely to ensure 200 ppm is maintained.
- Clean towels stored in a bag on the floor of the dry storage room. Store clean towels on a rack or shelf off the floor.
- Patrons are responsible for cleaning slush cups after use and before getting refills at the snack canteen. Refillable slush cups can be used as long as the cup can be filled with out contaminating the spout of the slush machine, and the cup provided for refill is "clean" Canteen staff are not responsible for wash rinsing and sanitizing refillable cups.
- Norovirus clean up kits and directions are required in each food area (kitchen/dining halls, canteen)

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



Jody McKinney
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