



## Recreational Educational Camp Inspection Report

### Establishment Information

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

### Inspection Information

Inspection Type Routine	Inspection Date June 23, 2022	Total Time Spent
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### Equipment Temperatures

Description	Temperature (Fahrenheit)
Salad cooler	41
Walk-in cooler	36
Walk-in freezer	0

### Food Temperatures

Description	Temperature (Fahrenheit)
refried beans cold hold	36
butter cold hold	35

### Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish machine at Tesomas	Heat	passed	200		quat
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 # 6**

**Risk/Intervention - 21 - Proper hot holding temperatures**  
 This is a Critical violation  
**OBSERVATION: (CORRECTED DURING INSPECTION):** Eggs and sausage at 114F in hot holding unit after breakfast service.  
**CORRECTIVE ACTION(S):** Adjust unit to hot hold at 135F. Maintain time/temperature control for safety food at or above 135°F. Discard unsafe food items. Correct By: 23-Jun-2022  
**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 - 22 - Proper cold holding temperatures**  
 This is a Critical violation

**OBSERVATION: (CORRECTED DURING INSPECTION):** Food items, such as salad mix and salsa, at 45-47F.  
**CORRECTIVE ACTION(S):** Adjust cooler to cold hold at 41F or colder. Maintain cold time/temperature control for safety food at or below 41°F. Discard unsafe food items. Had area manager move food items to walk-in cooler. Correct By: 23-Jun-2022

**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 - 50 - Hot and cold water available adequate pressure**

**OBSERVATION:** No hot water available at handwash sink in dishwash machine room.  
**CORRECTIVE ACTION(S):** Repair to provide hot water at handwash sink. Provide an adequate water source or system that will meet the peak demands of this facility and also ensure that hot water generation will meet peak water demands as well. Correct By: 23-Jun-2022  
**CODE CITATION:** 5-103.11 (A) The water source and system shall be of sufficient capacity to meet the peak water demands of the FOOD ESTABLISHMENT. [Pf](B) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the FOOD ESTABLISHMENT. [Pf]

**OBSERVATION:** The first aid kit is not available on site at the Hannah Venture Base waterfront.  
**CORRECTIVE ACTION(S):** Provide a first aid kit that is observed to be stocked with emergency supplies appropriate for the location, including personal protective equipment and readily available in the water activities area. Correct By: 23-Jun-2022  
**CODE CITATION:** ATCP 78.18(5)(e) An equipped first aid kit appropriate for its intended use as determined by the water activities director or the camp health supervisor shall be maintained and readily available at each water activity area.

**OBSERVATION:** The medication log is not approved. There is not a log for staff members under 18.  
**CORRECTIVE ACTION(S):** Provide an approved medication log book, with space for all required fields of reportable information. Correct By: 23-Jun-2022  
**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:** A rescue boat is not readily available when water activities at Hannah Venture Base and Camp Tesomas.  
**CORRECTIVE ACTION(S):** Provide a boat for immediate use in area used for swimming beyond the designated swimming area. Correct By: 23-Jun-2022  
**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:**

CFPM Rebecca Mulima exp 9/27/2023, ServSafe

Approx. 450 campers weekly, 85 staff,

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



Britt Burmeister



Jody McKinney  
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