



Recreational Educational Camp Inspection Report

Establishment Information

Facility Name CAMP AGAWAK FOR GIRLS	Facility Type Recreational/Educational Camp (RRE)
Facility ID # SYOG-7QRVQZ	Facility Telephone # 715 356-5383
Facility Address 	Licensee Address
Licensee Name F & H CORPORATION	

Inspection Information

Inspection Type Routine	Inspection Date July 26, 2023	Total Time Spent
----------------------------	----------------------------------	------------------

Equipment Temperatures

Description	Temperature (Fahrenheit)
Kitchen walk in	40
Storage walk in	39
Walk in freezer	0
Dairy cooler	37

Food Temperatures

Description	Temperature (Fahrenheit)
lettuce cold hold	41
rice cold hold	40

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwash	chemical		50		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 # 2

Good Retail Practices - 35 - Approved thawing methods used
OBSERVATION: Frozen chicken strips thawing on speed rack at room temperature.
CORRECTIVE ACTION(S): Frozen foods should be thawed either placing in a cooler or in a food prep sink using cold water that is running continuously. Adjust procedures or methods to properly thaw foods. Correct By: 26-Jul-2023
CODE CITATION: 3-501.13 Except as specified in ¶ (D) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed:
 (A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; [Pf] or

(B) Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below, [Pf]

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, [Pf] and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), [Pf] or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, [Pf] or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F); [Pf]

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶ 3-401.11 (A) or (B) or § 3-401.12, [Pf] or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; [Pf] or

(D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

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

OBSERVATION: Ice machine draining onto gravel/pavement instead of a drain.

CORRECTIVE ACTION(S): Provide a method of draining that meets the State Uniform Plumbing Code. Referral will be made to the department of safety and professional services for follow up. Correct By: 26-Jul-2023

CODE CITATION: 5-403.12 Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to the requirements of the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. 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>.

Comments:

CFPM Christopher Domack, ServSafe, exp 5/23/2027

Chris: Waterfront Director

Sara B: head lifeguard

RN: Caroline Fender, Beckyann Doman, Brienne Kluck

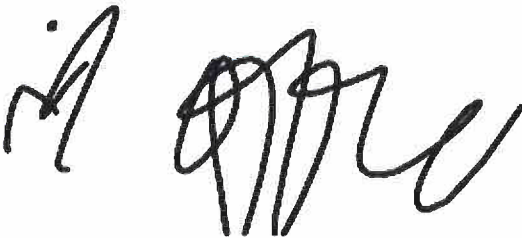
High Risk Supervisor: Nikki Schmitt

WFR: McKenzi Klasinski, Sarah Withers

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



Mary Fried



Karrin Farrenkopf
(715) 369-6223