

# Recreational Educational Camp Inspection Report

| Establishment Information           |   |
|-------------------------------------|---|
| Facility Name CAMP HORSESHOE        | Facility Type Recreational/Educational Camp (RRE) |
| Facility ID #<br>SYOG-7QRVR9        | Facility Telephone # 715 362-2000                 |
| Facility Address                    |   |
| Licensee Name<br>CAMP HORSESHOE LLC | Licensee Address                                  |
|                                     |   |

| Inspection Information |                 |                  |
|------------------------|-----------------|------------------|
| Inspection Type        | Inspection Date | Total Time Spent |
| Routine                | July 27, 2021   | 10               |

| Equipment Temperatures |                          |
|------------------------|--------------------------|
| Description            | Temperature (Fahrenheit) |
| Walk in refrigerator   | 38                       |
| Milk cooler            | 40                       |
| Upright refrig         | 38                       |
| Chest Freezer          | 0                        |
| Upright Freezer        | -5                       |
| Juice Refrig           | 41                       |
| Walk In Freezer        | -5                       |

| Food Temperatures                       |                          |
|---|--------------------------|
| Description                             | Temperature (Fahrenheit) |
| Strawberries in juice in Walk In Refrig | 36                       |
| Hot Held Eggs in upright holding unit   | 127                      |
| Garlic butter in upright refrig         |                          |

| Warewashing Info       |                     |              |        |                |                |  |  |
|------------------------|---------------------|--------------|--------|----------------|----------------|--|--|
| Machine Name           | Sanitization Method | Thermo Label | PPM    | Sanitizer Name | Sanitizer Type |  |  |
| Low temp sanitizing    |                     |              | 100    |                | Chlorine       |  |  |
| dish machine           |                     |              | 272-40 |                | Sulfonic Acid  |  |  |
| Wiping cloth sanitizer |                     |              | 0      |                |                |  |  |

**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

### Risk/Intervention - 21 - Proper hot holding temperatures

This is a Critical violation

**OBSERVATION:** Hot held eggs in upright holding unit at 127 F after about 20 minutes in hot holding unit **CORRECTIVE ACTION(S):** Unit temperature was turned up. Maintain time/temperature control for safety food at or above 135°F. Correct By: 27-Jul-2021

## Comments:

- 1) Inspected Cabins Pioneer A & B, 8 and 9 camper beds, respectively.
- 2) Joanna Gudel signed Standing Orders.
- 3) 237 campers this session, 30 total lifeguards.

## 4) No waterfront activities after ~5:45.

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

**Todd Troskey**