



## Recreational Educational Camp Inspection Report

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

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>July 13, 2022</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description Walk in refrigerator Milk cooler Upright refrig Chest Freezer Upright Freezer Juice Refrig Walk In Freezer	Temperature (Fahrenheit)

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp sanitizing dish machine					
Wiping cloth 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.

<b>Observed Violations</b>
<p><b>Total # 3</b></p> <p><b>Good Retail Practices - 43 - In-use utensils: properly stored</b>  <b>OBSERVATION:</b> Bowl used for scooping ice does not have a handle.  <b>CORRECTIVE ACTION(S):</b> Provide an ice scoop with a handle to avoid contamination from hands. Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 27-Jul-2022  <b>CODE CITATION:</b> 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</p>

(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).

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

**OBSERVATION:** Employees observed wiping dry cleaned and sanitized utensils.

**CORRECTIVE ACTION(S):** Discontinue wiping utensils dry with cloths. Air dry all clean utensils before storage and before contact with food. Correct By: 27-Jul-2022

**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.

**OBSERVATION:** Medications brought to camp by a camper or staff member are not in containers that are clearly labeled. Rescue inhaler of a camper did not come with the prescription label.

**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: 13-Jul-2022

**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.

**Comments:**

CFPM Eric Timroth, expt 01/29/2027, Prometric  
Roddy Macmillan, exp 06/15/2025, ServSafe

**NOTES:**

- 1) Ensure rescue boat is available at all times water activities are occurring. At time of inspection, rescue boat/put-put, was filled with a lot of water and not ready for use by lifeguarding/staff for any water rescue if needed.
- 2) Ensure all medical staff is recording treatment records and medication dispensing in 'real time' in the software program currently used, Camp Minder. Camp has an approved variance by the State of WI to use Camp Minder for medical records, but all stipulations in the variance must be met in order to maintain the approval. Please refer to your copy of the variance for further information.

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



Fran and Jordan Shiner



Jody McKinney  
(715) 369-6226