



Recreational Educational Camp Inspection Report

Establishment Information

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| Facility Name CAMP KAWAGA FOR BOYS | Facility Type Recreational/Educational Camp (RRE) |
| Facility ID # SYOG-7QRVQY | Facility Telephone # 715 356-6262 |
| Facility Address | Licensee Address |
| Licensee Name CAMP KAWAGA, INC | |

Inspection Information

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|----------------------------|----------------------------------|------------------|
| Inspection Type Routine | Inspection Date July 22, 2021 | Total Time Spent |
|----------------------------|----------------------------------|------------------|

Equipment Temperatures

| Description | Temperature (Fahrenheit) |
|------------------------|--------------------------|
| Walk in refrigerator | 35 |
| 1st Traulsen LL fridge | 36 |
| 2nd Traulsen LL fridge | 35 |
| Traulsen LL freezer | -1 |

Food Temperatures

| Description | Temperature (Fahrenheit) |
|--|--------------------------|
| Cheese in walk in | 35 |
| Butter in 1st Traulsen LL fridge | 35 |
| Sausage patty in 2n Traulsen LL fridge | 38 |

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.

Comments:

- 1) Inspected Cabins 7 and 8, 6 campers per cabin, plus two staff per cabin.
- 2) Justin Kreizelman signed Standing Orders
- 3) Kitchen manger had a copy of Certified Food Manager Certificate available on her phone. Barbara Brown EXP 8.2.25 Ensure a physical copy of at least one Certified Food Manager is posted in public view, either in the main camp office or kitchen.
- 4) Utility sink with chemical sanitizer has a integrated backflow preventer on the faucet (not approved in the State of Wisconsin). Install an additional ASSE 1011 backflow preventer after the faucet before the Y. Inquire with your chemical supplier to see if an integrated air gap is located in the wall mounted dispenser to prevent potential chemical backflow into the water supply.
- 5) Information for Norovirus clean up kit information will be sent. A kit with PPE and instructions for cleaning a vomiting or diarrheal event is now required in food service areas to protect staff and patrons.

6) Consider installing UV lighted "traps" above doorways leading outside to keep fly activity to a minimum in the kitchen and dining hall.

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