



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP LUTHER INC	Facility Type Recreational/Educational Camp (RRE)
Facility ID # SYOG-7QRVR2	Facility Telephone # 715 546-3647
Facility Address	
Licensee Name CAMP LUTHER INC	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 11, 2022	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Hoshizaki reach in	37
Walk-in cooler main kitchen	35
2-door Traulsen	33
Walk-in cooler lower level	39
Walk-in freezer main kitchen	-7

Food Temperatures	
Description	Temperature (Fahrenheit)
hot dog cold hold	37
butter cold hold	38

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish washer	High temp	passed			
Quat bucket			250		quat

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 # 3
<p>Good Retail Practices - 43 - In-use utensils: properly stored OBSERVATION: (CORRECTED DURING INSPECTION): Ice scoop set inside ice machine in basement with handle touching ice. CORRECTIVE ACTION(S): 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. Employee removed ice scoop and placed on clean dry surface. Correct By: 25-Jul-2022 CODE CITATION: 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;</p>

- (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
- (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).

Risk/Intervention - 21 - Proper hot holding temperatures

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Food items, such as hot dogs and brats, at 114-119F in hot holding unit.

CORRECTIVE ACTION(S): Adjust unit to hot hold at 135F or hotter. Maintain time/temperature control for safety food at or above 135°F. Discard unsafe food items. Employee adjusted hot holding unit. Correct By: 11-Jul-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 - 16 - Food-contact surfaces: cleaned and sanitized

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Quat sanitizer at 0ppm in wiping cloth sanitizer bucket.

CORRECTIVE ACTION(S): Ensure quat sanitizer is at 250-400ppm or per manufacturer's instructions for wiping cloth buckets. Employee provided new sanitizer for bucket. Correct By: 11-Jul-2022

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows:

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range (mg/L)	Minimum Temperature	
	pH 10 or less °C (°F)	pH 8 or less °C (°F)
25-49	49 (120)	49 (120)
50-99	38 (100)	24 (75)
100	13 (55)	13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) - (C) of this section is used, the LICENSE HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions. [P]

(F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified in ¶¶(A)-(D) of this section and shall be produced by a device that:

- (1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), [P]
- (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements, [P]
- (3) Displays the EPA device manufacturing facility registration number on the device, [Pf] and
- (4) Is operated and maintained in accordance with manufacturer's instructions. [Pf]

Comments:

CFPM Alexander Morris, exp 11/29/2022, ServSafe

- 1) average 120 campers, 29 counselors/activities, 13 lifeguards
- 2) Maintain a copy of camp emergency response plan in the health center. Each staff member has a copy of the plan, but may not always have it with them when working in health center.

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



Cassandra Sprotte



Karrin Farrenkopf
(715) 369-6223

