



## Recreational Educational Camp Inspection Report

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

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>July 10, 2023</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Salad bar reach in cooler	51
Walk-in cooler main kitchen	38
2-door Traulsen	38
Walk-in cooler lower level	38
Walk-in freezer main kitchen	-10

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
cole slaw, salad bar cooler	51
pasta salad, walk in cooler	39
prepared cream cheese frosting, 2 door cooler	39

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dish washer	High temp	unable to verify			

**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 style="color: blue;"><b>Risk/Intervention - 22 - Proper cold holding temperatures</b>                      This is a Critical violation</p> <p><b>OBSERVATION:</b> Cole slaw, cut lettuce and tomatoe, and cottage cheese, in single door salad bar cooler, is cold held at 50-52°F.</p> <p><b>CORRECTIVE ACTION(S):</b> Discard the above mentioned food itmes. Move other whole fruit and canned fruit to the walk in cooler. Service cooler now and ensure it is holding food at 41 F or below. Correct By: 10-Jul-2023</p> <p><b>CODE CITATION:</b> 3-501.16</p> <p><b>Good Retail Practices - 48 - Warewashing facilities: installed, maintained, &amp; used: test strips</b></p> <p><b>OBSERVATION:</b> There are no heat labels or an irreversible registering thermometer for measuring utensil surface temperatures in the hot water mechanical warewashing operation.</p> <p><b>CORRECTIVE ACTION(S):</b> Provide an irreversible registering thermometer or heat labels to verify dish machine is reaching hot water sanitization temperatures. Correct By: 14-Jul-2023</p> <p><b>CODE CITATION:</b> 4-302.13 (B)</p>

**OBSERVATION:** No guard rails are installed on the some of the bunk beds to prevent occupants from rolling out.

**CORRECTIVE ACTION(S):** Install guard rails on the bunk beds. Correct By: 31-Jul-2023

**CODE CITATION:** ATCP 78.21 (4) BUNK BEDS. When campers sleep in upper bunks, guardrails shall be installed to prevent occupants from rolling out. The top of the rail shall be at least 5 inches above the top of the mattress and the bottom of the rail shall be no more than 3.5 inches above the top of the bed frame. No more than 2 beds may be stacked vertically and there shall be a vertical separation of at least 2.5 feet measured from the top of the lower mattress to the bottom of the frame of the upper bed. A free space of at least 2.5 feet shall be provided above the mattress of the upper bed.

**Comments:**

Approx. 150 campers per wweek, counseling staff: 35, Lifeguards: 18  
Certified Food Manager: Cindy Daffara, NRFSP cert# 21889714, expires 11/2/2027

- 1) Provide updated notification to fire/police/emergency services of dates camp is in session
- 2) Provide an updated 2023 Standing Orders for medical staff. Copy posted in the medic office is from last May (2022) signed by Dr. Hartman
- 3)

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



Luke Kunze



Jody McKinney  
(715) 369-6226