

Recreational Educational Camp Inspection Report

Establishment Information Facility Name CAMP MENOMINEE FOR BOYS Facility ID # JMKY-9X3RTU Facility Address	Facility Type Recreational/Educational Camp (RRE) Facility Telephone # 715 479-2267
Licensee Name CAMP MENOMINEE INC.	Licensee Address
Inspection Information Inspection Type Routine Inspection Date July 11, 2023 Total Time Spent	
Equipment Temperatures Description Walk in refrigerator Reach in Refrig Walk In Freezer	Temperature (Fahrenheit) 36 36 -10
Food Temperatures Description Sweet sour chicken, walk in cooler cubed, cooked chicken in 3 dr upright cooelr Temperature (Fahrenheit) 36 40	
Warewashing Info Machine Name Sanitization Method Thermo Labe Low Temp sanitizing dish machine Manual Wiping cloth sanitizer	PPM Sanitizer Name Sanitizer Type 50 300 chlorine 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.

Comments:

approx 150-180 campers, 43 counselors, 16 lifeguards

Certified Food Manager: Mike Taylor, Serv Safe cert# 19472796, exp. 5/29/25

- 1) provide a copy of camps written Emergency Response Plan in the medical office. Staff all has access to emergency plan in camp manual, but posted copy of plan is recommended.
- 2) Inspector will provide Hungarian translated Hygiene agreement for kitchen staff to utilize. Camp has a Spanish translated version also
- 3) In infirmary/isolation room in medical office, install upper rail on top bunk if campers/staff are able to use the upper bunk, or remove mattress so it is not usable.

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

John McKinney

1