



Recreational Educational Camp Inspection Report

Establishment Information

Facility Name CHIPPEWA RANCH CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # SYOG-7QRVR8	Facility Telephone # 715 479-8277
Facility Address ..	
Licensee Name LISSNER CORPORATION	Licensee Address ..

Inspection Information

Inspection Type Routine	Inspection Date July 14, 2022	Total Time Spent
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Reach In Refrig	38
Walk In Refrig	40
walk in freezer	11

Food Temperatures

Description	Temperature (Fahrenheit)
veggie patty leftover from breakfast, cooling 30 min.	65

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Wiping Cloth Pre-Mixed Sanitizer			400+		quat
Low temp dish machine			50		chlorine

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

Risk/Intervention - 02 - Certified Food Protection Manager
OBSERVATION: There is no approved or current certified food manager for this establishment. Head kitchen manager.chef left camp 2 weeks ago.
CORRECTIVE ACTION(S): Provide an approved certified food protection manager in the food establishment within 90 days. Camp session ends 8/11/22.
CODE CITATION: 12-201.11

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips
OBSERVATION: Chlorine test strips for monitoring dish machine sanitizer and quat test strips for monitoring wiping cloth sanitizer solutions are not available.
CORRECTIVE ACTION(S): Provide chlorine and quat test strips for measuring the concentration of sanitizing solutions.
 Correct By: 14-Jul-2022
CODE CITATION: 4-302.14

Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored
This is a Critical violation
OBSERVATION: (CORRECTED DURING INSPECTION): [Wiping cloth bucket was mixed above 400ppm quat at time of

inspection.

CORRECTIVE ACTION(S): Remix sanitizer and maintain at 200-400 ppm quat sanitizer, per manufacturer requirements. Staff remixed sanitizer during the inspection. Correct By: 14-Jul-2022

CODE CITATION: 7-204.11

Comments:

Certified Food Manager: Bryce Leigh , Serv Safe cetified, ** staff member is no longer at camp as of 6/30/2022

NOTES:

1) Ensure all campers have a clear exit route from their bunk beds in the case of emergency. In cabin Bowed Legs, campers hung their laundry bags in between bunk beds and the ladders for each bed caused the floor space between beds to be blocked from exit in the case of an emergency.

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



Cliff Lissner



Jody McKinney
(715) 369-6226