Inenaction Information



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			
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Inspection Type	Inspection Date	Total Time Spent
Routine	July_11, 2023	
Equipment Temperatures		
Description	a is now the many that is a state of the sta	
3 dr Reach In Refrig		41
Walk In Refrig		38
walk in freezer		24

Food Temperatures	Temperature (Fahrenheit)
Cut melon, cold holding on salad bar	46
baked potato, hot holding cut tomatoes, walk in cooler	136 37
yogurt, 3 dr cooler	42

Warewashing Info							
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type		
Wiping Cloth Pre-Mixed			0, 400,	194	quat		
Sanitizer	chemical		and		chlorine		
Low temp dish machine	Onomina		200				
		50					

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 # 2

Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips

OBSERVATION: Chlorine test strips are not available for monitoring sanitizer concentration of dish machine.

CORRECTIVE ACTION(S): Provide a chlorine test strips for measuring the sanitization concentration of dish machine

Correct By: 14-Jul-2023 **CODE CITATION: 4-501.116**

Risk/Intervention - 16 - Food-contact surfaces: cleaned and sanitized

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): AWiping cloth buckets were at 0 ppm quat and 400+ ppm quat at time of inspection.

CORRECTIVE ACTION(S): Remix quat sanitizer and maintain 200-400 ppm quat. Staff remixed sanitizer to 300 ppm

quat.

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before

use after cleaning. [P]

Comments:

Approx. 230 campers, 100 counselors, 40 lifeguards Certified Food Manager: Leah Maxey, Serv Safe, expires 2/14/28

- 1) Post 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) Submit written notification to local fire/police/emergency management of dates camp is open and in operation with campers and counselors present.

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

4/2.p. R.S.