



## Recreational Educational Camp Inspection Report

### Establishment Information

Facility Name <b>CLEARWATER CAMP</b>	Facility Type <b>Recreational/Educational Camp (RRE)</b>
Facility ID # <b>SYOG-7QRVRA</b>	Facility Telephone # <b>715 358-5836</b>
Facility Address 	
Licensee Name <b>CLEARWATER CAMP INC</b>	Licensee Address 

### Inspection Information

Inspection Type <b>Routine</b>	Inspection Date <b>June 27, 2023</b>	Total Time Spent 
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### Equipment Temperatures

Description	Temperature (Fahrenheit)
walk-in cooler meat	41
walk-in cooler rte	34

### Food Temperatures

Description	Temperature (Fahrenheit)
cut cantalope cold hold	37
marinara hot hold	144
butter cold hold	37

### Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dishwash	high temp	160			

**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**

**Good Retail Practices - 48 - Warewashing facilities: installed, maintained, & used: test strips**  
**OBSERVATION:** No quaternary ammonia test strips available.  
**CORRECTIVE ACTION(S):** Provide quaternary ammonia test strips to check sanitizer concentration level. Provide a test kit or other device for measuring the concentration of sanitizing solutions. Correct By: 27-Jun-2023  
**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**Risk/Intervention - 10 - Adequate handwashing facilities supplied and accessible**

**OBSERVATION: (CORRECTED DURING INSPECTION):** Sanitizer bucket set in handwash sink in kitchen.

**CORRECTIVE ACTION(S):** Store sanitizer buckets on shelf. Handwash sink is for handwashing only. Keep handwashing sink free of obstructions at all times to allow for frequent handwashing. Sanitizer bucket removed from handwash sink.  
Correct By: 27-Jun-2023

**CODE CITATION:** 5-205.11 (B) A HANDWASHING SINK may not be used for purposes other than handwashing . [Pf]

**Good Retail Practices - 56 - Adequate ventilation and lighting designated and used**

**OBSERVATION:** Light in walk-in cooler is not working.

**CORRECTIVE ACTION(S):** Provide shielded/shatter resistant light bulb in walk-in cooler. Provide the correct lighting intensity in all work and storage areas. Correct By: 11-Jul-2023

**CODE CITATION:** 6-303.11 The light intensity shall be:

(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning;

(B) At least 215 lux (20 foot candles):

(1) At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption,

(2) Inside EQUIPMENT such as reach-in and under-counter refrigerators; and

(3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

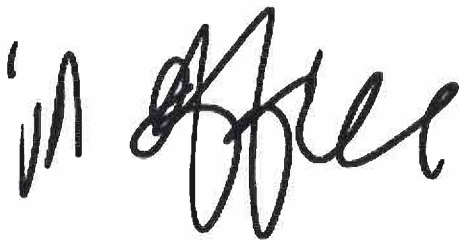
**Comments:**

[CFPM Joseph Sandone, ServSafe, #20137371, exp 01/13/2026](#)

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



Bill Otto



Karrin Farrenkopf  
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