



Recreational Educational Camp Inspection Report

Establishment Information

Facility Name FORT WILDERNESS	Facility Type Recreational/Educational Camp (RRE)
Facility ID # SYOG-7QRVVQ	Facility Telephone # 715 277-2587
Facility Address 	Licensee Address
Licensee Name FORT WILDERNESS	

Inspection Information

Inspection Type Routine	Inspection Date July 14, 2021	Total Time Spent
----------------------------	----------------------------------	------------------

Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk in Refrigerator (right side)	37
Coffee shop storage fridge tall maxx cold	38
Adventure Outpost 3 dr. upright cooler	38
Adventure Oupost 2 dr. upright cooler	40
3636Lab 2 dr. upright cooler	36
Office fridge arctic air	34
Lab 1 dr. upright	36
Adventure Outpost 3 dr cooler in storeroom	38
Coffee shop short maxx cold	30

Food Temperatures

Description	Temperature (Fahrenheit)
pizza, 3dr storeroom Ad. Outpost	40
lettuce, 3 dr cooler, Ad Outpost	40
sloppy joe's, reheating	171
Grilled chicken right walk in	37

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine			50	lo temp sanitizer	chlorine
Redi San Spray Bottles					
dish machine at Outpost	high temp				
Manual three comp	manual		200	pro power heavy	ammonia
coffee shop	high temp	160 F +		duty quat	
dish machine Adventure			200		ammonia
Outpost		160 F +		pro power heavy	
Manual three comp sink				duty quat	

snack shop
Dish Machine coffee
shop

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: A acid test kit is not available for checking sanitizer concentrations of new Sysco brand premixed Keystone surface cleaner and sanitizer RTU.

CORRECTIVE ACTION(S): Provide a test kit or other device for measuring the concentration of sanitizing solutions. Follow manufacturers recommendations for use. NOTE test strips are required for all sanitizers and types, even premixed bottles. Correct By: 23-Jul-2021

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]

Good Retail Practices - 51 - Plumbing installed proper backflow devices

This is a Critical violation

OBSERVATION: Plumbing system not provided with an air gap or backflow prevention at

- Dining hall utility closet slop sink faucet
- Gathering place utility closet slop sink faucet

CORRECTIVE ACTION(S): Provide ASSE 1011 backflow prevention device on the faucet end before the hose attachment. Plumbing systems shall be provided with backflow prevention at each point of use in the food establishment. Correct By: 23-Jul-2021

CODE CITATION: 5-203.14 A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention as required by the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services, by:(A) Providing an air gap as specified under § 5-202.13; [P] or(B) Installing an APPROVED backflow prevention device as specified under § 5-202.14. [P]Note: Contact the Safety and Building Division at the department of safety and professional services, P.O. Box 2509, Madison, WI 53701, telephone 608-266-3151 and 711 (TTY) or <http://dsps.wi.gov/sb/SB-HomePage.html>.

Comments:

Adventure Outpost:

Approx. 60 campers, 30 staff with camper supervision including life guards.

Certified Food Manager: Janet Merkel, exp 2022

Lab:

Approx. 16 campers, 5 counselors/staff with direct camper supervision.

Main Camp:

- Nathan Duley is the Certified Food Manager. Exp 11.14.23.
- Approximately 350 people served each meal
- Norovirus response kit information will be sent with inspection report. Kits and directions for use are required in all food service areas to protect staff/campers during cleanup of a diarrhea/vomiting event.
- Sterilite bins used to store bread in the serving area of the main dining hall are not food grade containers. Replace with NSF containers or line current containers with food grade liners. Ensure handles of tongs are not touching and stored against the bread.
- In serving area of dining hall. Ensure single service spoons and flat wear are placed handle-side up to prevent

accidental touching of the tines of fork/bowl of the spoon.

- Fishing bait in containers are stored in the top shelf of the back refrigerator in the snack shop. Relocate (bottom shelf or drawers or another refrigerator designated for that use only) fishing bait to prevent contamination of bottled beverages stored in the refrigerator.
- Coffee shop blender containers need to be washed rinsed and sanitized in three compartment sink (or run through high temp dish machine) at least every 4 hours.
- Coffee shop. The high temperature dish machine is reaching temperature, but has a milky odor. Review dishwasher operating instructions/manual to ensure machine is operating properly, drained and maintained according to manual and detergent and rinse aid are dispensing. Ensure waste water plumbing pipe from unit is functional and not backing up into the machine.

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

Jody McKinney
(715) 369-6226

