



## Recreational Educational Camp Inspection Report

### Establishment Information

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

### Inspection Information

Inspection Type Routine	Inspection Date June 26, 2023	Total Time Spent
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### Equipment Temperatures

Description	Temperature (Fahrenheit)
Dining hall walk-in cooler produce air	40
Coffee shop storage fridge tall maxx cold	
Adventure Outpost 3 dr. upright cooler	
Adventure Oupost 2 dr. upright cooler	
3636Lab 2 dr. upright cooler	
Office fridge arctic air	
Lab 1 dr. upright	
Adventure Outpost 3 dr cooler in storeroom	
Coffee shop short maxx cold	39
Dining hall walk-in cooler meat/dairy air	0
Dining hall walk-in freezer	

### Food Temperatures

Description	Temperature (Fahrenheit)
pulled pork cold hold	38
pasta cold hold	39
sausage cold hold	39
milk cold hold	40

### Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Dishwash dining hall	chemical		50		chlorine
Redi San Spray Bottles					
dish machine at Outpost	high temp				
Manual three comp	manual				
coffee shop	manual warewash				
3 basin sink, Adventure					

Outpost  
Manual three comp sink  
snack 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 # 1**

**Risk/Intervention - 24 - Time as a public health control: procedures and record**

**OBSERVATION:** Kitchen is using time as a control for hot and cold food items during meals and returning food to coolers rather than discarding.

**CORRECTIVE ACTION(S):** Kitchen must provide written procedures to use time as a control for hot and cold held foods. Food temperatures must be monitored and once the food items go out of temperature control (41F or colder for cold foods, 135F or hotter for hot foods), the food item cannot be returned to refrigerators and used at a later date. The food must be discarded. This must be addressed on the written plan. Food item out of temperature control or improperly prepared that is considered unsafe shall be discarded. Time as a public health control shall not be used until a plan is provided and readily available for review by the regulatory authority. Correct By: 26-Jun-2023

**CODE CITATION:** 3-501.19 (A) Except as specified under ¶ (E) of this section, if time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service:

(1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify: [Pf]

(a) Methods of compliance with Subparagraphs (B)(1) - (4), (C)(1) - (5), or (D)(1) - (6) of this section; [Pf] and

(b) Methods of compliance with § 3-501.14 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control. [Pf]

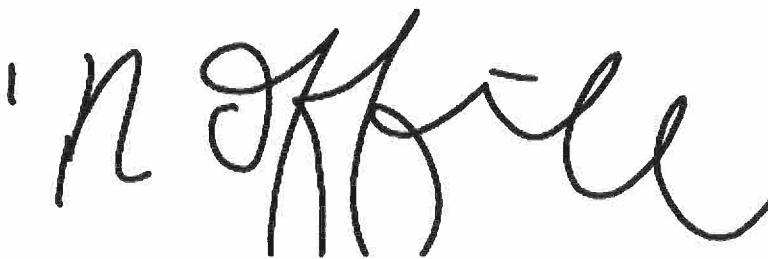
**Comments:**

CFPM Nathan Duley, ServSafe, cert# 17149021, exp 11/14/2023


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



**Steve Siefert**



**Karrin Farrenkopf**  
(715) 369-6223