



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name HONEY ROCK CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # SYOG-7QRVR4	Facility Telephone # 715 479-7474
Facility Address	
Licensee Name WHEATON COLLEGE	Licensee Address

Inspection Information		
Inspection Type Routine	Inspection Date July 6, 2021	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in refrig	39
Polar Pack Milk refrigerator	37
Centaur beverage	34
Hobart breakfast fridge	39
Salad cooler	34
Continental trip cooler	39
Continental freezer in trip room	20

Food Temperatures	
Description	Temperature (Fahrenheit)
Roasted chicken walk in	39
Chocolate milk in milk fridge	37
2% milk in centaur beverage	42
Cut watermelon hobart breakfast fridge	41
Hard Boiled egg salad cooler	34
Cheese in continental trip cooler	42

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Low temp dish machine			50-100	lo temp chlorinated sanitizer	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 # 1
<p style="color: blue; margin: 0;">Risk/Intervention - 23 - Proper date marking and disposition</p> <p style="color: blue; margin: 0;">This is a Critical violation</p> <p style="margin: 0;">OBSERVATION: Honey butter (whipped butter with honey and cinnamon prepared onsite) in walk in has exceeded its date mark (prepared date 6.23.21, day of inspection 7.6.21) Balsamic vinaigrette in salad cooler not provided with date mark.</p> <p style="margin: 0;">CORRECTIVE ACTION(S): Use or (freeze) prepared foods within 7 days (day one is day of preparation) Provide all prepared foods with a date mark. Correct By: 06-Jul-2021</p> <p style="margin: 0;">CODE CITATION: 3-501.18 (A) A FOOD specified in ¶ 3-501.17 (A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; [P]</p>

- (2) Is in a container or PACKAGE that does not bear a date or day; [P] or
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17
(A). [P]

Comments:

CFM: Thomas Wiley, Serv Safe exp. 1.25.26

Weekly average of 300 campers, 2 weeks of day camp along with resident camp. Lifeguards: 15 Activity staff: approx 20
Staff with direct camper supervision: 70-80

- 1) Recommend sanitizing masks and snorkels used in the swim area in between each use.
- 2) Review clean in place procedures for large kettle used for soups. Based on discussion the kettle is cleaned and rinsed after use, a sanitizing step needs to be added. See ATCP 75.38 Sanitization in the Wisconsin food code for further information.
- 3) Responding to contamination event handouts provided for food service manager. A contamination "kit" and instructions need to be provided for staff in the event of diarrhea or vomiting in dining hall

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
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