

Establishment Information	
Facility Name	Facility Type
CAMP FAIRWOOD INC	Recreational/Educational Camp - Complex with Hospitality
Facility ID #	Facility Telephone #
SYOG-7QS2T6	
Facility Address	
Licensee Name CAMP FAIRWOOD, INC.	Licensee Address

Inspection Information		
Inspection Type	Inspection Date	Total Time Spent
Routine	July 16, 2024	

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Beverage Air Cooler	41.0
Kolpak Walk-In Cooler	41.0
Both Walk-In Freezers	frozen

Food Temperatures	
Description	Temperature (Fahrenheit)
CH meatballs in marinara - WIC	36.5
CH sliced tomatoes - Beverage Air Cooler	40.5

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
sanitizer bucket	manual		100	Great Value bleach	chlorine
CMA dish machine	heat	161 wash, 196			
		rinse, 164.7 surface			

**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 # 15

#### Good Retail Practices - 33 - Proper cooling methods used adequate equipment for temperature control

Observation: Improper cooling methods are observed for pancakes and sausage. They were in thick volumes and fully wrapped.

Corrective Action(s): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Fully cool in thin volumes and do not fully wrap until completely cool.

Code citation: 3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; [Pf]
- (2) Separating the FOOD into smaller or thinner portions; [Pf]
- (3) Using rapid cooling EQUIPMENT; [Pf]
- (4) Stirring the FOOD in a container placed in an ice water bath; [Pf]
- (5) Using containers that facilitate heat transfer; [Pf]
- (6) Adding ice as an ingredient; [Pf] or
- (7) Other effective methods. [Pf]

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

This is a Critical violation

Observation: The wiping cloth bucket had 0 ppm chlorine sanitizer and is being mixed with soap. The household bleach used for sanitizing is not approved for use on food contact surfaces.

Corrective Action(s): Do not mix soap with sanitizer and remix frequently to maintain proper sanitizer concentration. If using household bleach, find a product that has instructions ont the container for use on food contact surfaces.

Code citation: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows:

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature

 (mg/L)
 pH 10 or less °C (°F)
 pH 8 or less °C (°F)

 25-49
 49 (120)
 49 (120)

 50-99
 38 (100)
 24 (75)

 100
 13 (55)
 13 (55)

- (B) An iodine solution shall have a:
- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]
- (C) A quaternary ammonium compound solution shall: [P]
- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7–204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]
- (D) If another solution of a chemical specified under  $\P\P$  (A) (C) of this section is used, the LICENSE HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or
- (E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions. [P]
- (F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified in  $\P\P(A)$ -(D) of this section and shall be produced by a device that:
- (1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), [P]
- (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements, [P]
- (3) Displays the EPA device manufacturing facility registration number on the device, [Pf] and
- (4) Is operated and maintained in accordance with manufacturer's instructions. [Pf]

#### Rental Groups - 05R - Written Agreement

Observation: NEW CODE: Rental agreement did not identify what party has responsibility for health services.

Corrective Action(s): Written agreement must designate a party responsible for tasks.

Code citation: ATCP 78.16 (1)(b) Designated responsibilities. The written use agreement shall clearly identify the responsibilities of the camp and the rental group. Pf

#### Rental Groups - 06R - Death, Injury, Illness Reporting

Observation: (CORRECTED DURING INSPECTION): NEW CODE: A death, inury, or illness report was not submitted as required for an incident at the facility.

Corrective Action(s): A copy of the form was provided to use when needed. Complete a death, injury, or illness report on the discussed incident immediately to comply with the requirement.

Code citation: ATCP 78.16 (1) (c) (12.) The rental group has been informed of the reporting requirements for death, injury or illness to the department or its agent as required pursuant to s. ATCP 78.29. Pf

#### Water Supply - 10R - Plumbing system constructed and maintained

Observation: A required backflow device is not provided on the laundry room sink of Self Control bathroom and on a spigot in a shower in Ezra.

Corrective Action(s): Provide an approved backflow prevention devices.

Code citation: ATCP 78.18 (3) (c) Backflow prevention device, design standard. A backflow or backsiphonage prevention device installed on a water supply system shall meet standards for construction, installation, maintenance, inspection, and testing as specified by the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services.

#### Toilet & Shower Facilities - 17R - Toilet facilities; maintained; supplied; locking; self closing doors

Observation: Shower curtains in Esther soiled at the bottom.

Corrective Action(s): Clean shower curtains more frequently.

Code citation: ATCP 78.20 (1) (e) (5.) Maintained in clean and good repair.

#### Camper Sleeping Quarters - 21R - Adequate sleeping quarters; capacity

Observation: In Cabin Nahum the configuration of beds has less than 3 feet horizontaly between beds.

Corrective Action(s): Provide at least 3 feet horizontally between the sides of the beds for proper emergency egress. Code citation: ATCP 78.21 (1) (a) (4.) When beds are arranged side by side there shall be at least 3 feet between beds to provide an aisle for emergency egress and to help prevent transmission of respiratory illnesses. Pf

#### Buildings and Grounds - 33R - Fire Prevention; notification, extinguisher, alarms, CO

This is a Critical violation

Observation: Smoke detectors in Micah and Jonah are absent.

Corrective Action(s): Provide operational smoke detectors within manufacturer's lifespan in all sleeping rooms and required locations.

Code citation: ATCP 78.24 (8) (d) Smoke detectors. The operator shall install and maintain smoke detectors in compliance with the requirements of s. 101.145, Stats. P

# Safety & Supervision - 35R - Background Check; frequency, policy

Observation: NEW CODE: Persons living on the premises or a member of the camp's staff 14 years or older did not have the required background check.

Corrective Action(s): Provide a means to account for proper camp staff screening including a criminal background check during the hiring process.

Code citation: ATCP 78.26 Camper supervision and safety (1) CAMP STAFF SCREENING. (a) General requirements. Camps shall take into account criminal background check information during the hiring of camp staff and any additional individuals 14 years or older residing on the camp's premises with access to campers.

# Safety & Supervision - 41R - Lifeguard rescue equipment; duty; rules signage

This is a Critical violation

Observation: A backboard equipped with head immobilizer did not have any straps available in the vicinity of the aquatic activity area.

Corrective Action(s): Provide a backboard equipped with a head immobilizer and sufficient straps in aquatic activity area. Code citation: ATCP 78.26 (3) (c) (10.) (b.) Backboard equipped with head immobilizer and sufficient straps. P

#### Safety & Supervision - 44R - Aquatic area maintained safe; night swim

Observation: There are multiple PDF's (Life jackets) that have holes in them and not in good repair and need to be removed from use.

Corrective Action(s): Maintain all aquatic activity area equipment in good repair.

Code citation: ATCP 78.26 (3) (c) (14.) Aquatic program equipment shall be maintained in good repair, including docks, ladders, rafts, diving boards, boats, life jackets, and paddles.

# Safety & Supervision - 40R - Lifeguard and attendant staffing plan

Observation: (CORRECTED DURING INSPECTION): NEW CODE: The camp does not have a lifeguard and attendant staffing plan but is missing information on time, first aid kit, diagram of area.

Corrective Action(s): Provided worksheet for camp to fill out and meet all requirements. Create a lifeguard and attendant staffing plan, maintain a copy on the premises and make available to the department or its agent for review.

Code citation: ATCP 78.26 (3) (c) (2.) The camp shall develop a written lifeguard and attendant staffing plan.Pf The camp shall keep a copy of the plan on the premises and the plan shall made available for review by the department or its agent.

#### Safety & Supervision - 47R - Camp security; emergency written plans

Observation: NEW CODE: The written security plan does not address visitors, vendors and contracted services entry to the camp premises.

Corrective Action(s): Include a provision to address visitor entry onto premises in the written camp security plan. Code citation: ATCP 78.26 (5) (a) (1.) PLANS FOR CAMPER SECURITY AND DEALING WITH EMERGENCIES. (a) General camp security. Camps shall have a written security plan for addressing all of the following: 1. Visitors, vendors, or contracted services that enter the camps premises. Pf

#### Safety & Supervision - 47R - Camp security; emergency written plans

Observation: NEW CODE: The written security plan does not address firearms and ammunition used by staff for non-program activities.

Corrective Action(s): Include a provision to address firearms used by staff during non-camp program activities in the written camp security plan.

Code citation: ATCP 78.26 (5) (a) (2.) Firearms and ammunition used by staff for non-program activities. Pf

#### Health - 59R - Health and treatment record requirements met

Observation: The medication and treatment log does not always include the quantity of the medication provided. Corrective Action(s): Document the quantity of the medication provided on the medication administration form and treatment record.

Code citation: ATCP 78.27 (5) (c) (4.) Quantity given.Pf

Any operator aggrieved by an order of this department under statute, if state licensed, or a local ordinance if licensed by an	this chapter may request a hearing as provided in ch.227 n agent health department.
Person in Charge	Sanitarian
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	4/20/
	y re
	Jessica Jungenberg
	(608) 297-3128



Establishment Information	
Facility Name	Facility Type
DAYCHOLAH CENTER	Recreational/Educational Camp - Moderate with Hospitality
Facility ID #	Facility Telephone #
SYOG-7QS2T2	
Facility Address	
Licensee Name UNITED CHURCH CAMPS, INC.	Licensee Address

Inspection Information		
Inspection Type	Inspection Date	Total Time Spent
Routine	July 15, 2024	

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Main Walk In Cooler	39
Back Walk-in Cooler	41
Walk in Freezer	Frozen
Avantco-Dinning Room Milk Cooler	41

Food Temperatures	
Description	Temperature (Fahrenheit)
CH Fruit-WIC	39
CH Sausage Link	39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Warewashing Sink	Chemical		not set		Quat
CMA DIshmachine	Chemical	100	up	ProPower	Chlorine
			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 # 3

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

This is a Critical violation

Observation: The dish machine is not reaching 120 degrees during the wash cycle. (REPEAT)

Corrective Action(s): The dish machine must reach at least 120 degrees F during the wash cycle.

Code citation: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in § 7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows:

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration Range Minimum Temperature

pH 10 or less °C (°F) pH 8 or less °C (°F) (mg/L)25-49 49 (120) 49 (120) 50-99 38 (100) 24 (75) 13 (55) 100 13 (55)

(B) An iodine solution shall have a:

- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]
- (C) A guaternary ammonium compound solution shall: [P]
- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]
- (D) If another solution of a chemical specified under ¶¶ (A) (C) of this section is used, the LICENSE HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or
- (E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions. [P]
- (F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified in  $\P\P(A)$ -(D) of this section and shall be produced by a device that:
- (1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), [P]
- (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements. [P]
- (3) Displays the EPA device manufacturing facility registration number on the device, [Pf] and
- (4) Is operated and maintained in accordance with manufacturer's instructions. [Pf]

# Buildings and Grounds - 33R - Fire Prevention; notification, extinguisher, alarms, CO

This is a Critical violation

Observation: A smoke detector in Oak needs to be repleaced.

Corrective Action(s): Provide operational smoke detectors within manufacturer's lifespan in all sleeping rooms and required locations.

Code citation: ATCP 78.24 (8) (d) Smoke detectors. The operator shall install and maintain smoke detectors in compliance with the requirements of s. 101.145, Stats. P

# Health - 55R - Medications labeled and kept locked

This is a Critical violation

Observation: The Rx cooler does not have a lock. Corrective Action(s): Keep perscripitons locked away. .

Code citation: ATCP 78.27 (4) (a) (1.) (a.) (4) MEDICATIONS BROUGHT TO CAMP. (a) Prescription medication. 1. Except as specified in subd. 2., all medications brought to camp by a camper or staff member shall be properly labeled with all of the following: a. The name of the camper or staff member.P

mments:	

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

Jessica Jungenberg

(608) 297-3128



Establishment Information			
Facility Name	Facility Type		
GREEN LAKE CONFERENCE CENTER	Recreational/Educational Camp - Moderate with Hospitality		
Facility ID #	Facility Telephone #		
SYOG-7QS2T3			
Facility Address			
Licensee Name	Licensee Address		
AMERICAN BAPTIST ASSEMBLY, INC.			

Inspection Information				
Inspection Type	Inspection Date	Total Time Spent		
Routine	June 20, 2024			

Equipment Temperatures			
Description	Temperature (Fahrenheit)		
Victory 2 Door Cooler (salad bar)	41		
Victory 3 Door Cooler	36		
Victory-2 Door Freezer	Frozen		
Walk In Cooler (Salad Bar)	38		
Walk In Freezer	Frozen		
True Glass Cooler (Salad Bar Prep Area)	40		
Milk Victory 2 Door Cooler	39		
Walk In Cooler (Main)	36		
2 Door Freezer (Coffee Room)	Frozen		
True 2 Door Cooler (Coffee Room)	34		

Food Temperatures				
Description	Temperature (Fahrenheit)			
Pears-Victory Cooler-Salad Bar (CH)	41			
Cut Lettuce-Walk In Cooler (Salad Bar)-CH	40			
Cooked Meatballs-Walk In Cooler (main) CH	37			
Pulled Pork-Cooked	177			
Porkloin Roast-Cooked	170			
Mac & Cheese-Cooked for Hot Hold	147			

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink	Chemical System		Not Set	Ultimate Sanitizer	Quat
Conveyor Dish Washing	Fed	150W, 180R,	Up		
Machine	High Heat	159Disc		Ultimate Sanitizer	Quat
Spray Bottle	Chemical Manual		300		

**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 # 12** 

# Risk/Intervention - 02 - Certified Food Protection Manager

Observation: There is no current certified food manager for this establishment. Therese Certificate expired May 2024 Corrective Action(s): Provide an approved certified food protection manager in the food establishment within 90 days. Correct By: 20-Sep-2024

Code citation: 12-201.11 (A) Food protection manager certification is required for:

- (1) An individual who operates a retail FOOD ESTABLISHMENT or at least one MANAGER of a retail FOOD ESTABLISHMENT, shall have a certificate that states that the individual or MANAGER has passed an exam from an ACCREDITED PROGRAM on FOOD protection practices as required in s. 97.33, Stats. And 2-102.12; provided, however, that:
- (a) A NEW retail FOOD ESTABLISHMENT or a retail FOOD ESTABLISHMENT undergoing a change of OPERATOR shall have a certified FOOD protection MANAGER within 90 days of the initial day of operation.
- (b) A retail FOOD ESTABLISHMENT that is not in compliance because of EMPLOYEE turnover or other loss of a CERTIFIED FOOD protection MANAGER, shall have 90 days from the date of the loss of a CERTIFIED FOOD protection MANAGER to comply with this chapter.

# Risk/Intervention - 04 - Proper use of restriction & exclusion

This is a Critical violation

Observation: (CORRECTED DURING INSPECTION): The vomiting and diarrhea protocol is not present.

Corrective Action(s): Provided written protocol. Exclude a food employee from the food establishment who has vomiting or diarrhea or has been diagnosed with Norovirus, Shigella, Salmonella (nontyphoidal) or Shiga Toxin-Producing E.Coli. Code citation: 2–201.12 The PERSON IN CHARGE shall EXCLUDE or RESTRICT a FOOD EMPLOYEE from a FOOD ESTABLISHMENT in accordance with the following:

- (A) Except when the symptom is from a noninfectious condition, EXCLUDE a FOOD EMPLOYEE if the FOOD EMPLOYEE is:
- (1) Symptomatic with vomiting or diarrhea; [P] or
- (2) Symptomatic with vomiting or diarrhea and diagnosed with an infection from Norovirus, Shigella spp., Salmonella (nontyphoidal), or SHIGA TOXIN-PRODUCING E. COLI. [P]

# Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

Observation: The handle on the True 2 door cooler in the coffee area room has the plastic protector of handle broken off that is creating a sharp edge. The door seal is also broken not allowing a proper seal to door.

Corrective Action(s): Repair equipment to good condition or remove from premise.

Code citation: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4–1 and 4–2.

# Good Retail Practices - 44 - Utensils, equipment and linens: properly stored, dried and handled

Observation: The to go clam shell boxes that are single service use were being stored on the floor in dry storage area. Corrective Action(s): Clean equipment and utensils, laundered linens, single-use and single service articles shall be stored in a clean dry location, not exposed to contamination and off the floor.

Code citation: 4-903.11 (A) Except as specified in  $\P$  (D) of this section, cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:

- (1) In a clean, dry location;
- (2) Where they are not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor.

#### Rental Groups - 06R - Death, Injury, Illness Reporting

Observation: (CORRECTED DURING INSPECTION): A death, inury, or illness report was not avaliable on site for if an incident would occur at the facility.

Corrective Action(s): A copy of the death, injury, or illness report on the discussed incident immediately to comply with the requirement.

Code citation: ATCP 78.16 (1) (c) (12.) The rental group has been informed of the reporting requirements for death, injury or illness to the department or its agent as required pursuant to s. ATCP 78.29. Pf

#### Toilet & Shower Facilities - 20R - Toilet and shower facilities maintained

Observation: South hall bathroom floors have cracked or peeling tiles. A plan is in place for replacement this winter.

Corrective Action(s): Maintain shower room floors in good repair.

Code citation: ATCP 78.20 (1) (i) (4.) Flooring shall be maintained in good repair.

# Safety & Supervision - 41R - Lifeguard rescue equipment; duty; rules signage

This is a Critical violation

Observation: The backboard does not have head immobilizer installed.

Corrective Action(s): Provide a backboard equipped with a head immobilizer in aquatic activity area.

Code citation: ATCP 78.26 (3) (c) (10.) (b.) Backboard equipped with head immobilizer and sufficient straps. P

#### Safety & Supervision - 47R - Camp security; emergency written plans

Observation: No written security plan are provided for addressing security risks at the camp such as: Monitoring vistors, firearms, and active threats,

Corrective Action(s): Create a written camp security plan, maintain a copy on the premises and make available to the department or its agent for review.

Code citation: ATCP 78.26 (5) (a) General camp security. Camps shall have a written security plan for addressing all of the following: 1. Visitors, vendors, or contracted services that enter the camps premises. Pf 2. Firearms and ammunition used by staff for non-program activities. Pf 3. Active threats and possible intruders on camp premises. Pf

#### Safety & Supervision - 48R - Camper Sexual Abuse Prevention Training

Observation: No camper sexual abuse prevention training cirriculum was available.

Corrective Action(s): Maintain documentation of cirriculum for required annual camper sexual abuse prevention training. Code citation: ATCP 78.26 (5) (c) Camper sexual abuse prevention training requirements. Camper sexual abuse prevention training shall be conducted annually and meet all of the following: Pf 1. The camp shall maintain a copy of the curriculum. Pf and 2. Maintain the individual certificate or dated documentation, with each participant's name, for training that occurred. Pf 3. Provide the curriculum to the department or agent upon request. 4. The training shall cover all of the following topic areas: a. Understanding the dynamics of camper to camper sexual abuse and sexualized behaviors. Pf b. Recognizing inappropriate conduct in camp staff behavior with campers. Pf c. Managing camp staff-to-camper and camper-to-camper one-on-one interactions. Pf d. Defining inappropriate physical and verbal contact or interaction with campers. Pf e. Identification and reporting of low level concerns. Pf f. Responding to disclosure or suspicion of abuse. A process for ensuring that known or suspected cases of child abuse, neglect or sexual misconduct are immediately reported to the proper authorities. Pf g. Communication strategies for staff, campers, parents and media. Pf

### Safety & Supervision - 48R - Camper Sexual Abuse Prevention Training

Observation: No documentation of individuals who completed camper sexual abuse prevention training was provided. Corrective Action(s): Maintain individual certificate or dated documentation of participants who completed camper sexual abuse prevention training.

Code citation: ATCP 78.26 (5) (c) (2.) Maintain the individual certificate or dated documentation, with each participant's name, for training that occurred. Pf

# Safety & Supervision - 48R - Camper Sexual Abuse Prevention Training

Observation: Camper sexual abuse prevention training was not completed within the past 12 months by camp staff. Corrective Action(s): Conduct camper sexual abuse prevention training on an annual basis.

Code citation: ATCP 78.26 (5) (c) Camper sexual abuse prevention training requirements. Camper sexual abuse prevention training shall be conducted annually. Pf

### Health - 55R - Medications labeled and kept locked

This is a Critical violation

Observation: Over the counter medications including vitamins, supplements, or natural remedies do not include a label with camper name.

Corrective Action(s): Verify all OTC medications that are surrendered by campers to on-site health services staff are clearly labeled with the name of the camper.

Code citation: ATCP 78.27 (4) (c) (1.) OTC medications including vitamins, supplements and natural remedies. All OTC medications brought to camp by a camper or staff member shall meet all of the following: 1. Clearly labeled with the name of the camper.P

Comments:

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

Jessica Jungenberg (608) 297-3128



Establishment Information			
Facility Name	Facility Type		
PINE LAKE UM CAMP	Recreational/Educational Camp - Moderate with Hospitality		
Facility ID #	Facility Telephone #		
SYOG-7QS2SW			
Facility Address			
Licensee Name	Licensee Address		
WI CONFERENCE UNITED METHODIST CHURCH			

Inspection Information		
Inspection Type	Inspection Date	Total Time Spent
Routine	June 12, 2024	

Equipment Temperatures				
Description	Temperature (Fahrenheit)			
Superior Walk-In Cooler	40			
Amana Chest Freezer	Frozen			
Beverage Air Freezer	Frozen			
Amana Upright Freezer	Frozen			

Food Temperatures	
Description	Temperature (Fahrenheit)
Cut Melon-Walk In Cooler (CH)	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Mechanical Dish	High heat	130W, 170R,			
Machine	Chemical	163Disc	100-20	Bleach	Chlorine
Wiping cloth bucket			0		

**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 # 9

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

Observation: The temperature of the wash solution of the high temperature dishmachine is less than 150°F Corrective Action(s): Dishwasher technician was called prior to inspection starting. Repair element to ensure proper sanitizing temps are reached. Maintain the wash temperature in the high temperature warewashing machine at a temperature indicated in 4-501.110 (A) or indicated by the manufacturer.

Code citation: 4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:

- (1) For a stationary rack, single temperature machine, 74°C (165°F); [Pf]
- (2) For a stationary rack, dual temperature machine, 66°C (150°F); [Pf]
- (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); [Pf] or
- (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). [Pf]

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

This is a Critical violation

Observation: (CORRECTED DURING INSPECTION): Multi use utensils are not sanitized after cleaning AND there is no

sign indicating that to guests in the lodgine kitchenettes.

Corrective Action(s): Provided a sign to notify guest dishes were not sanitized between guest in lodging kitchenettes. Clean and sanitize all utensils and equipment before contact with food.

Code citation: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

### Good Retail Practices - 52 - Sewage and waste water properly disposed

This is a Critical violation

REPEAT OBSERVATION: A direct connection exists between the sewage system and a drain from food prep sink basins. Corrective Action(s): Install an air gap to sewage plumbing. Design the sewage system in a manner that would preclude a direct connection between the sewage system and the drain from which food is placed. Remove the direct connection. Code citation: 5-402.11 (A) Except as specified in ¶¶ (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. [P]

- (B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.
- (C) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.
- (D) If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.

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

Observation: Soap or single-use toweling is provided at two basin food prep sink

Corrective Action(s): Remove handwashing aids and devices at unapproved sink and prohibit handwashing at this sink.

Code citation: 6-301.13

A sink used for FOOD preparation or UTENSIL washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a HANDWASHING SINK as specified under  $\S$  6–301.11 and 6–301.12 and  $\P$  5–501.16 (C).

# Risk/Intervention - 28 - Toxic substances properly identified, stored and used; held for retail sale, properly stored This is a Critical violation

Observation: Latex gloves for food service is being stored under cleaning supplies in dry storage area.

Corrective Action(s): Rearrange area so that toxic materials are stored away from food, equipment and single service items by spacing or partitioning.

Code citation: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; [P] and

#### Camper Sleeping Quarters - 23R - Adquate bedding and screening provided

Observation: Tree House 2 has a torn screen.

Corrective Action(s): Repair or replace screening.

Code citation: ATCP 78.21 (1) (d) (1.)- (2.)(d) Screening. A camp shall use one of the following screening methods: 1. 16 mesh wire or other effective screening kept in good repair shall be provided on all openings in sleeping quarters to prevent the entry of pests. Pf 2. Individual camper mosquito-type netting shall be provided. Pf

#### Buildings and Grounds - 33R - Fire Prevention; notification, extinguisher, alarms, CO

This is a Critical violation

Observation: Smoke detector in health lodge is not in working order. Does not alarm when test alarm is pushed. Corrective Action(s): Provide operational smoke detectors within manufacturer's lifespan in all sleeping rooms and required locations.

Code citation: ATCP 78.24 (8) (d) Smoke detectors. The operator shall install and maintain smoke detectors in compliance with the requirements of s. 101.145, Stats. P

# Safety & Supervision - 47R - Camp security; emergency written plans

Observation: No written security plan to address active threats and possible intruders on the camp premises.

Corrective Action(s): Include a provision to address active threats and possible intruders on premises in the written camp security plan.

Code citation: ATCP 78.26 (5) (a) (3.) Active threats and possible intruders on camp premises. Pf

#### Safety & Supervision - 48R - Camper Sexual Abuse Prevention Training

Observation: No camper sexual abuse prevention training cirriculum was available.

Corrective Action(s): Maintain documentation of cirriculum for required annual camper sexual abuse prevention training. Code citation: ATCP 78.26 (5) (c) Camper sexual abuse prevention training requirements. Camper sexual abuse prevention training shall be conducted annually and meet all of the following: Pf 1. The camp shall maintain a copy of the curriculum. Pf and 2. Maintain the individual certificate or dated documentation, with each participant's name, for training

that occurred. Pf 3. Provide the curriculum to the department or agent upon request. 4. The training shall cover all of the following topic areas: a. Understanding the dynamics of camper to camper sexual abuse and sexualized behaviors. Pf b. Recognizing inappropriate conduct in camp staff behavior with campers. Pf c. Managing camp staff-to-camper and camper-to-camper one-on-one interactions. Pf d. Defining inappropriate physical and verbal contact or interaction with campers. Pf e. Identification and reporting of low level concerns. Pf f. Responding to disclosure or suspicion of abuse. A process for ensuring that known or suspected cases of child abuse, neglect or sexual misconduct are immediately reported to the proper authorities. Pf g. Communication strategies for staff, campers, parents and media. Pf

Comments:	
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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

Jessica Jungenberg (608) 297-3128



Establishment Information	
Facility Name	Facility Type
SKY LODGE CHRISTIAN CAMP	Recreational/Educational Camp - Moderate with Hospitality
Facility ID #	Facility Telephone #
SYOG-7QS2T9	
Facility Address	
Licensee Name ILL WI CONF FREE METH CHU	Licensee Address

Inspection Information		
Inspection Type	Inspection Date	Total Time Spent
Routine	August 6, 2024	

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Victory 3 Door Cooler	39
Walk-In Cooler	37
True 2 Door Glass Cooler	38
Walk in Freezer	Frozen
Homestyle Freezers in storage areas X2	Frozen
Ice Cream Freezers	Frozen
SoLo Cooler	38

Food Temperatures		
Description	Temperature (Fahrenheit)	
CH Cut Lettuce-Victory Cooler	39	
CH Cooked Rice-WIC	34	
CH Sliced Tom-Glass Cooler	37	
CH Cut Salad Mix-SoLo Cooler	39	
CH Cut Salad Mix Ext-Victory Cooler	39	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Reinhart chemical dish machine	chemical chemical	105, 120	50ppm 50ppm	ProPower Lo Temp Bleach	Chlorine Chlorine
Bleach water spray	chemical		not set	Pro Force Sanitizer	Quat
bottle 3 Comp Sink			up		

**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 # 12

# Risk/Intervention - 23 - Proper date marking and disposition

This is a Critical violation

Observation: Multiple half gallons of white milk in the walk-in cooler are not provided with a date mark.

Corrective Action(s): Provide an accurate date mark or discard.

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]
- (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]

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

This is a Critical violation

Observation: The dish machine is not being used according to EPA registered label use instructions and only reached 105 degrees F during heavy use.

Corrective Action(s): Change methods or repair/adjust warewashing equipment to provide proper temperature and sanitizer concentration.

Code citation: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4–703.11 (C) shall meet the criteria specified in § 7–204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows:

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

 Concentration Range
 Minimum Temperature

 (mg/L)
 pH 10 or less °C (°F)
 pH 8 or less °C (°F)

 25-49
 49 (120)
 49 (120)

 50-99
 38 (100)
 24 (75)

 100
 13 (55)
 13 (55)

- (B) An iodine solution shall have a:
- (1) Minimum temperature of 20°C (68°F), [P]
- (2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and
- (3) Concentration between 12.5 mg/L and 25 mg/L; [P]
- (C) A quaternary ammonium compound solution shall: [P]
- (1) Have a minimum temperature of 24°C (75°F), [P]
- (2) Have a concentration as specified under § 7–204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and
- (3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]
- (D) If another solution of a chemical specified under  $\P\P$  (A) (C) of this section is used, the LICENSE HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or
- (E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions. [P]
- (F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified in  $\P\P(A)$ -(D) of this section and shall be produced by a device that:
- (1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), [P]
- (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements, [P]
- (3) Displays the EPA device manufacturing facility registration number on the device, [Pf] and
- (4) Is operated and maintained in accordance with manufacturer's instructions. [Pf]

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

Observation: (REPEAT) Handwashing sink not provided in dining room where popcorn, pizzas, and slushies are served. Corrective Action(s): Install an approved handwashing sink.

Code citation: 5-203.11

- (A) Except as specified in ¶ (B) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES in areas specified under § 5–204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]
- (B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.

#### Rental Groups - 05R - Written Agreement

Observation: NEW CODE: A written agreement is not provided for rental groups on designated responsibilities. Corrective Action(s): When a camp operator offers facility to a rental group, a written agreement is required that is signed by both parties.

Code citation: ATCP 78.16 (1) (a) WRITTEN AGREEMENT. (a) Signed. A written use agreement shall be signed by both authorized representatives of the camp and the rental group.

#### Rental Groups - 06R - Death, Injury, Illness Reporting

Observation: (CORRECTED DURING INSPECTION): NEW CODE: A death, inury, or illness report was not submitted as required for an incident at the facility.

Corrective Action(s): Provided the documentation. Complete a death, injury, or illness report on the discussed incident immediately to comply with the requirement.

Code citation: ATCP 78.16 (1) (c) (12.) The rental group has been informed of the reporting requirements for death, injury or illness to the department or its agent as required pursuant to s. ATCP 78.29. Pf

# Camper Sleeping Quarters - 23R - Adquate bedding and screening provided

Observation: Mattress in the health lodge is absorbant and not easily cleanable or is not provided with a mattress cover that is easily cleanable and nonabsorbant.

Corrective Action(s): Provide a matress or mattress cover that is easily cleanable and nonabsorbent.

Code citation: ATCP 78.21 (1) (e) (3.) (a.) Mattresses shall meet all of the following: a. Covered with a nonabsorbent cover, pad or have an easily cleanable nonabsorbent mattress surface. Pf

#### Safety & Supervision - 35R - Background Check; frequency, policy

Observation: No background checks for individuals under 18 years of age.

Corrective Action(s): Provide a policy that addresses the employment selection of a person after a background check reveals a record of violent crime against a person or animal, crimes against nature where childern were affected, any crime involving a child as a victim, or possession or facilitiation of child pornography.

Code citation: ATCP 78.26 (1) (c) (1.)(a.) Background check threshold. 1. Each camp shall set a policy that prevents employment or volunteer selection of any person who meets any of the following: a. A record of a violent crime against a person or animal. Pf

#### Safety & Supervision - 47R - Camp security; emergency written plans

Observation: NEW CODE: The written security plan does not address visitors, vendors and contracted services entry to the camp premises.

Corrective Action(s): Include a provision to address visitor entry onto premises in the written camp security plan.

Code citation: ATCP 78.26 (5) (a) (1.) PLANS FOR CAMPER SECURITY AND DEALING WITH EMERGENCIES. (a)

General camp security. Camps shall have a written security plan for addressing all of the following: 1. Visitors, vendors, or contracted services that enter the camps premises. Pf

#### Safety & Supervision - 47R - Camp security; emergency written plans

Observation: NEW CODE: The written security plan does not address firearms and ammunition used by staff for non-program activities.

Corrective Action(s): Include a provision to address firearms used by staff during non-camp program activities in the written camp security plan.

Code citation: ATCP 78.26 (5) (a) (2.) Firearms and ammunition used by staff for non-program activities. Pf

#### Safety & Supervision - 47R - Camp security; emergency written plans

Observation: NEW CODE: The written security plan does not address active threats and possible intruders on the camp premises.

Corrective Action(s): Include a provision to address active threats and possible intruders on premises in the written camp security plan.

Code citation: ATCP 78.26 (5) (a) (3.) Active threats and possible intruders on camp premises. Pf

#### Safety & Supervision - 48R - Camper Sexual Abuse Prevention Training

Observation: NEW CODE: Camper sexual abuse prevention training was not completed within the past 12 months by camp staff.

Corrective Action(s): Conduct camper sexual abuse prevention training on an annual basis.

Code citation: ATCP 78.26 (5) (c) Camper sexual abuse prevention training requirements. Camper sexual abuse prevention training shall be conducted annually. Pf

#### Health - 56R - Medication administration

This is a Critical violation

Observation: NEW CODE: For camps that last longer than 3 days, qualified health services staff delegated individual for administering medication has not completed the DPI medication administration online modules.

Corrective Action(s): Verify that delegated individuals administering medication complete the DPI medication administration online modules.

Code citation: ATCP 78.27 (4) (f) (2.) Meet the requirements pursuant to s. ATCP Table 78.27.P

Comments:
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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

Kyle Alt (920) 294-4070



Establishment Information	
Facility Name	Facility Type
WAKONDA	Recreational/Educational Camp - Complex with Hospitality
Facility ID #	Facility Telephone #
SYOG-7QS2TE	
Facility Address	
Licensee Name	Licensee Address
WI CONFERENCE OF SEVENTH DAY ADVENTISTS	

Inspection Information		
Inspection Type	Inspection Date	Total Time Spent
Routine	July 16, 2024	

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-In Cooler	39
Walk-In Freezer	Frozen
Victory 4-door	40

Food Temperatures		
Description	Temperature (Fahrenheit)	
Hot Dog-Walk in Cooler (CH)	38	
Watermelon-Victory 4 door Cooler (CH)	39	
Pasta-Hot Held	150	
Sausage-hot held	147	
Lettuce-Salad Bar-(CH)	41	
Alfredo Sauce-Hot Held	149	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	
Dish washing machine	Chemical	120F	50	Sanitizer E.S	Chlorine	
3-Compartment Sink	Chemical		Not Set	Ultimate Sanitizer	Quat	
Spray Bottle	Chemical		up	Ultimate Sanitizer	Quat	
Wiping Cloth Bucket	Chemical		300	Ultimate Sanitizer	Quat	
. 3			300			

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 # 5

#### Toilet & Shower Facilities - 20R - Toilet and shower facilities maintained

This is a Critical violation

Observation: Shower stall floors in basement of Hickory Lodge are not provided with anti-slip surfacing.

Corrective Action(s): Provide shower room with slip resistant covering or matting.

Code citation: ATCP 78.20 (1) (i) (2.) Shower area floors and bathtubs shall be provided with an anti-slip surface or matting. P

#### Safety & Supervision - 37R - Supervision of specialized program activity; safety; storage

This is a Critical violation

Observation: Archery equipment storage found unlocked or unsecured on camp premises.

Corrective Action(s): The trained adult supervisor shall secure and lock all firearms, ammunition or archery equipment when not in use.

Code citation: ATCP 78.26 (3) (a) (4.) (a.) 4. Provision of firearms or archery equipment to campers shall be considered a specialized program activity at the camp and meet all of the following requirements: P a. When not being used shall be securely stored and locked. P

#### Safety & Supervision - 40R - Lifeguard and attendant staffing plan

Observation: The camp does not have a lifeguard and attendant staffing plan.

Corrective Action(s): Create a lifeguard and attendant staffing plan, maintain a copy on the premises and make available to the department or its agent for review.

Code citation: ATCP 78.26 (3) (c) (2.) The camp shall develop a written lifeguard and attendant staffing plan.Pf The camp shall keep a copy of the plan on the premises and the plan shall made available for review by the department or its agent.

#### Safety & Supervision - 45R - Horse rider skill; helmet; medications; clean

This is a Critical violation

Observation: Horse or livestock medications in unsecured storage. They are in the tack room on shelves. Tack room was accessible when no instructor was in the area.

Corrective Action(s): Provide a secured and locked storage area for all livestock medications.

Code citation: ATCP 78.26 (3) (d) (2.) Horse and livestock medications shall be secured in an area away from camper access and locked when not in use. P

#### Health - 53R - Health Center; phone; first aid; AED

This is a Critical violation

Observation: If AED is on premises on camp has expired pads: infant and adults

Corrective Action(s): If an AED is on-site, maintain unit in accordance with manufacturer's guidelines.

Code citation: ATCP 78.27 (1) (i) (1.) (i) AED. If provided, the camp shall ensure the AED meets all of the following: 1.

Maintained in operational condition in accordance with manufacturer guidelines.P

Comments:		

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

Jessica Jungenberg (608) 297-3128