



Recreational Educational Camp Inspection Report

Establishment Information

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

Inspection Information

Inspection Type Routine	Inspection Date July 10, 2025	Total Time Spent
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Beverage Air Cooler	40
Kolpak Walk-In Cooler	39
Both Walk-In Freezers	Frozen

Food Temperatures

Description	Temperature (Fahrenheit)
Pasta Salad-Beverage Air Cooler (CH)	42
Cut Cucumbers-Beverage Air (CH)	39
Chicken- Walk In Cooler (CH)	41
Chicken Soup-Cooked	168

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizer Bucket CMA dish machine	Manual Heat	W-158, R188, D-160	100	Bleach	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.

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

A handwritten signature in black ink, appearing to read 'Jessica Jungenberg', with a long horizontal flourish extending to the right.

Jessica Jungenberg
(608) 297-3128



Recreational Educational Camp Inspection Report

Establishment Information

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

Inspection Information

Inspection Type Routine	Inspection Date July 8, 2025	Total Time Spent
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Main Walk In Cooler	40
Back Walk-in Cooler	40
Walk in Freezer	Frozen
Avantco-Dinning Room Milk Cooler	38

Food Temperatures

Description	Temperature (Fahrenheit)
Diced Eggs-Walk In Cooler (Main) (CH)	38
Cooked Rice-Walk In Cooler-Back (CH)	39

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Wiping Cloth Bucket	Chemical		400	Quatary Sanitizer	Quat
CMA Dishmachine	Chemical		10,50	ProPower-Low Temp	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 # 3

Good Retail Practices - 39 - Contamination prevented during food preparation, storage and display

Observation: (**CORRECTED DURING INSPECTION**): Bags of ice are stored on the floor in the walk in freezer.
Corrective Action(s): Food employee removed from walk in freezer floor. Store all food items 6 inches above the floor.
Code citation: 3-305.11 (A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:
(3) At least 15 cm (6 inches) above the floor.

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

This is a Critical violation

Observation: (**CORRECTED DURING INSPECTION**): The CMA dishwashing machine was at 10 PPM.
Corrective Action(s): Employee increase sanitizer and was at 50ppm. Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper 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 (mg/L)	Minimum Temperature	
	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 ¶¶ (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 ¶¶(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]

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

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

Corrective Action(s): Maintain documentation of curriculum 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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Person in Charge

Sanitarian

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Jessica Jungenberg
(608) 297-3128



Recreational Educational Camp Inspection Report

Establishment Information

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

Inspection Information

Inspection Type Routine	Inspection Date June 17, 2025	Total Time Spent
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Walk In Cooler (Salad Bar)	36
Walk In Freezer	36
Dressing Cooler	28
Kitchen Reach-in Cooler	39
Pass Through Cooler	39
Milk Cooler-Bakery	33
Victory Reach-in Cooler	41
Freezers	Frozen

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 Compartment Sink	Chemical System		200		Quat
Conveyor Dish Washing Machine	Fed High Heat	160+ Dish Temp			Heat

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

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

This is a Critical violation

Observation: **(CORRECTED DURING INSPECTION):** Carbon monoxide detector was not working in the Rec lodging.

Corrective Action(s): Carbon monoxide detector replaced.

Code citation: ATCP 78.24 (9) (a) CARBON MONOXIDE ALARMS.(a) Installation. The operator shall install and maintain carbon monoxide alarms in compliance with the requirements of s. 101.149, Stats. P

Comments:

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Person in Charge

Sanitarian

Kyle Alt
(920) 294-4070



Recreational Educational Camp Inspection Report

Establishment Information

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

Inspection Information

Inspection Type Routine	Inspection Date June 19, 2025	Total Time Spent
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Superior Walk-In Cooler	37
Amana Chest Freezer	Frozen
Beverage Air Freezer	Frozen
Amana Upright Freezer	Frozen

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Mechanical Dish Machine	High heat	Dish Temp: 169			Heat

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 # 4

Risk/Intervention - 15 - Food separated and protected

This is a Critical violation

Observation: Raw shell eggs are stored over ready to eat milk.

Corrective Action(s): Reorganize food storage so that ready-to-eat foods are stored above raw animal food and raw vegetables. Discard ready-to-eat foods that show evidence of contamination.

Code citation: 3-302.11 (A) FOOD shall be protected from cross contamination by:

(1) Except as specified in (1) (d) below, separating raw animal FOODS during storage, preparation, holding, and display from:

(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, [P] and

(b) Cooked READY-TO-EAT FOOD; [P]

(c) Fruits and vegetables before they are washed as specified under § 3-302.15.

(d) Frozen, commercially PROCESSED and PACKAGED raw animal FOOD may be stored or displayed with or above frozen, commercially PROCESSED and PACKAGED, READY-TO-EAT FOOD.

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

Observation: The chest freezer outside of the kitchen is not maintained in good repair. The lid is breaking apart and can no longer be properly cleaned.

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 - 51 - Plumbing installed proper backflow devices

This is a Critical violation

Observation: No air gap provided on the food prep sink.

Corrective Action(s): Provide an air gap on water supply side to protect water supply.

Code citation: 5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall comply with the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services. [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>.

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

This is a Critical violation

Observation: Smoke detectors in White Oak and Red Oak needed batteries.

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

Comments:

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Person in Charge

Sanitarian



Kyle Alt
(920) 294-4070



Recreational Educational Camp Inspection Report

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

Inspection Information		
Inspection Type Routine	Inspection Date July 15, 2025	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Victory 3 Door Cooler	39
Walk-In Cooler	40
True 2 Door Glass Cooler	40
Walk in Freezer	Frozen
Homestyle Freezers in storage areas X3	Frozen
Ice Cream Freezers-Snack Shop	Frozen
SoLo Cooler	39

Food Temperatures	
Description	Temperature (Fahrenheit)
Baked Beans-Walk In Cooler (CH)	40
French Toast-Walk In Cooler (Cooling 1 hr)	48
Salsa-True Cooler (CH)	39
Cut lettuce-So Low Cooler (CH)	40

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Reinhart chemical dish machine	chemical	130F	50	Monogram Low	Chlorine
Bleach water spray bottle	chemical		100	Temp Sanitizer	Chlorine
3 Comp Sink			Not set up	Bleach	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 # 5
<p>Good Retail Practices - 47 - Food and non-food contact surfaces cleanable, properly designed, constructed and used</p> <p>Observation: The 3 upright freezers in the kitchen are heavily frosted.</p> <p>Corrective Action(s): Defrost equipment to good condition or remove from premise.</p> <p>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.</p>

Good Retail Practices - 55 - Physical facilities installed, maintained and clean

Observation: The floors in the dry storage of the kitchen are starting to break, crack and leaving a surface that is not smooth or easily cleanable.

Corrective Action(s): Provide floors that are designed, constructed, and installed so they are smooth and easily cleanable.
Code citation: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, doors, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Camper Sleeping Quarters - 23R - Adequate bedding and screening provided

Observation: Mattress in Maple, Cottonwood, and Hickory are observed to be worn, torn, and not in good repair. Some have duck tape on them holding them together.

Corrective Action(s): Replace the mattress.

Code citation: ATCP 78.21 (1) (e) (3.) (c.) Maintained in good repair.

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

This is a Critical violation

Observation: Carbon monoxide detector in health lodge is absent and there is a fuel burning stove present.

Corrective Action(s): Provide operational carbon monoxide detectors within manufacturer's lifespan in all sleeping rooms and required locations with fuel burning appliances.

Code citation: ATCP 78.24 (9) (a) CARBON MONOXIDE ALARMS.(a) Installation. The operator shall install and maintain carbon monoxide alarms in compliance with the requirements of s. 101.149, Stats. P

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

This is a Critical violation

Observation: Horse medications is not in a locked area, but is kept in an area that should not be accessed by campers.

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

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
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