



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CUB SCOUT WORLD - CAMP ROKILIO	Facility Type Recreational/Educational Camp - Moderate
Facility ID # HSAT-7QWGN8	Facility Telephone # 920 894-2594
Facility Address	
Licensee Name BAY-LAKES COUNCIL BSA	Licensee Address PO BOX 267 APPLETON, WI 54912

Inspection Information		
Inspection Type Special	Inspection Date July 25, 2024	Total Time Spent

Equipment Temperatures	
Description ice cream freezer	Temperature (Fahrenheit) frozen solid

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink k	chemical		not set up	Chlorine 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
<p>Total # 7</p> <p>Risk/Intervention - 02 - Certified Food Protection Manager OBSERVATION: There is no approved or current certified food manager for this establishment. CORRECTIVE ACTION(S): Provide an approved certified food protection manager in the food establishment within [time period]. Correct By: 25-Oct-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</p>

MANAGER to comply with this chapter.

Certified Food Manager - 62 - Certified Food Manager

OBSERVATION: There is no approved or current food protection manager's certificate posted in the food establishment.

CORRECTIVE ACTION(S): Post current food protection manager certification in conspicuous view within the food establishment. Correct By: 25-Oct-2024

CODE CITATION: 12-201.11(B) A retail FOOD ESTABLISHMENT shall post a certificate issued under 12-201.11 (A) in a conspicuous place on the PREMISES of the retail FOOD ESTABLISHMENT.

Risk/Intervention - 05 - Responding to contamination events

OBSERVATION: Food establishment does not have procedures that address responding to vomiting or diarrheal events.

CORRECTIVE ACTION(S): Develop procedures for responding to vomiting and diarrheal events. Specifically actions that employees must take to minimize the spread of contamination. Correct By: 23-Aug-2024

CODE CITATION: 2-501.11 Clean-up of Vomiting and Diarrheal Events.

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, CONSUMERS, FOOD, and surfaces to vomitus or fecal matter. [Pf]

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

OBSERVATION: The main counters in the front had not been installed yet. Plywood covered in contact paper have been installed on a temporary basis. The new cabinets are residential wooden cabinets.

CORRECTIVE ACTION(S): Provide non-food contact surfaces that are constructed of a corrosion resistant, nonabsorbent, and smooth material. The residential cabinets will be allowed as long as they can be maintained in an acceptable condition. Correct By: 23-Aug-2024

CODE CITATION: 4-101.19 NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.

Good Retail Practices - 51 - Plumbing installed proper backflow devices

OBSERVATION: There is no service sink provided in food establishment. The plumbing has been roughed in but the sink has not been installed.

CORRECTIVE ACTION(S): Provide at least 1 service sink or curbed cleaning facility. Correct By: 23-Aug-2024

CODE CITATION: 5-203.13 (A) At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

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

OBSERVATION: Handwashing sink in the back room (warewash) was not installed yet. The roughed in plumbing was present.

CORRECTIVE ACTION(S): Relocate or provide a handwashing sink to facilitate handwashing by food employees. Correct By: 16-Aug-2024

CODE CITATION: 5-204.11 A HANDWASHING SINK shall be located:

(A) To allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas; [Pf] and

(B) In, or immediately adjacent to, toilet rooms. [Pf]

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

OBSERVATION: No handwashing signage provided at front handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 02-Aug-2024

CODE CITATION: 6-301.14

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

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



MICHAEL THUNES

Sanitarian



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