



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 Routine	Inspection Date June 17, 2024	Total Time Spent

Equipment Temperatures	
Description walkin cooler walkin freezer 2 DOOR REFRIGERATOR 2 DOOR FREEZER	Temperature (Fahrenheit) off off 40 frozen solid

Food Temperatures	
Description ham ch	Temperature (Fahrenheit) 39

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
chlorine dishwasher 3 comp sink	chemical chemical		<50 ppm nsu	chlorine bleach	chlorine chlorine

Certified Manager		
Name PATRICK WEAVER	Certificate # 19539689	Certificate Expiration 6/14/2025

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

used

OBSERVATION: Significant food preparation is occurring without the use of a food preparation sink or food preparation is occurring below the flood level rim of a sink compartment.

CORRECTIVE ACTION(S): A food preparation sink shall be provided for significant food preparation or in instances where food preparation is occurring below the flood level rim of a sink compartment such as thawing or vegetable washing.

Correct By: 28-Jun-2024

CODE CITATION: 4-301.16 Unless an alternative method is APPROVED by the REGULATORY AUTHORITY, in NEW FOOD ESTABLISHMENTS and at the time of change in the OPERATOR of an EXISTING FOOD ESTABLISHMENT, if food items are placed into a sink compartment below the flood level rim for the purposes of cleaning or thawing, the OPERATOR shall provide a FOOD preparation sink that meets the requirements as specified in §§ 4-205.11, 5-202.13, and 5-402.11.

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

This is a Critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): The chlorine dishwasher was not operating correctly at the time of the inspection and the Acid sanitizer at the three comp sink was not set up properly. Operator agreed to switch to manually sanitizing dishes using chlorine bleach until dishwasher was repaired and acid sanitizer was calibrated..

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration. Correct By: 18-Jun-2024

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, [P] and

(4) Is operated and maintained in accordance with manufacturer's instructions. [P]

Good Retail Practices - 38 - Insects, rodents & animals not present,/outer openings protected

REPEAT OBSERVATION: Evidence of mice was observed in the kitchen (droppings)

CORRECTIVE ACTION(S): Routinely inspect facilities for insects and rodents. Clean and maintain food establishment.

Correct By: 28-Jun-2024

CODE CITATION: 6-501.111 The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by:
(B) Routinely inspecting the PREMISES for evidence of pests;

Rental Groups - 07R - Recordkeeping

OBSERVATION: Use agreements extending back 3 years not available at camp.

CORRECTIVE ACTION(S): Maintain rental group use agreements for a minimum of 3 years. A copy of the written rental agreement that will be used with boy scout troops who rent the camp must be provided to MCHD with 60 days for review.

Correct By: 30-Aug-2024

CODE CITATION: ATCP 78.16 (2) (a) RECORD RETENTION. (a) Agreement retention time. The written use agreements shall be retained for a minimum of 3 years by the camp. Pf

Buildings and Grounds - 29R - Interior maintained good repair; lighting; egress

OBSERVATION: The wall in the Viking Ship was extremely water damaged and needs extensive repair. Several light fixtures on the exterior of the fort and castle (catwalk) are damaged and have exposed wiring. The castle catwalk has broken spindles.

CORRECTIVE ACTION(S): Maintain floors, walls, ceilings, and equipment in clean condition and in good repair. Repair the wall to code. De-energize all broken light fixtures and then repair. Repair broken spindles on catwalk at castle.

Correct By: 08-Jul-2024

CODE CITATION: ATCP 78.24 (4) (a) (1.) MAINTAINED CLEAN AND IN GOOD REPAIR. (a) Interior. 1. The walls, ceiling, floors and equipment in buildings shall be maintained in a clean condition and in good repair.

Buildings and Grounds - 31R - Effective pest control

OBSERVATION: Evidence of mice in the kitchen building was observed (droppings)

CORRECTIVE ACTION(S): Institute effective pest control measures to minimize the presence of pests and reduce the possibilities of new infestations. Correct By: 12-Jul-2024

CODE CITATION: ATCP 78.24 (6) (a) (1.) PEST CONTROL. (a) Effective measures. 1. Effective measures to minimize the presence of pests shall be utilized.

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

OBSERVATION: Local fire fighting and law enforcement officials are not notified in writing that the camp is in operation. Documentation was not available.

CORRECTIVE ACTION(S): Provide written notification of operation to local fire and law enforcement officials. Correct By: 08-Jul-2024

CODE CITATION: ATCP 78.24 (8) (a) FIRE PREVENTION (a) Written notification of intent to operate. Local fire fighting and law enforcement officials shall be notified in writing when the camp is planning to be in operation or annually if the camp is open year round. Pf

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

OBSERVATION: The background check threshold policy has not been reviewed and signed within the last 3 years.

CORRECTIVE ACTION(S): Provide an up-to-date policy reviewed, signed, and dated every 3 years. Correct By: 12-Jul-2024

CODE CITATION: ATCP 78.26 (1) (c) (2.) This policy shall be reviewed, signed and dated within the last 3 years. Pf

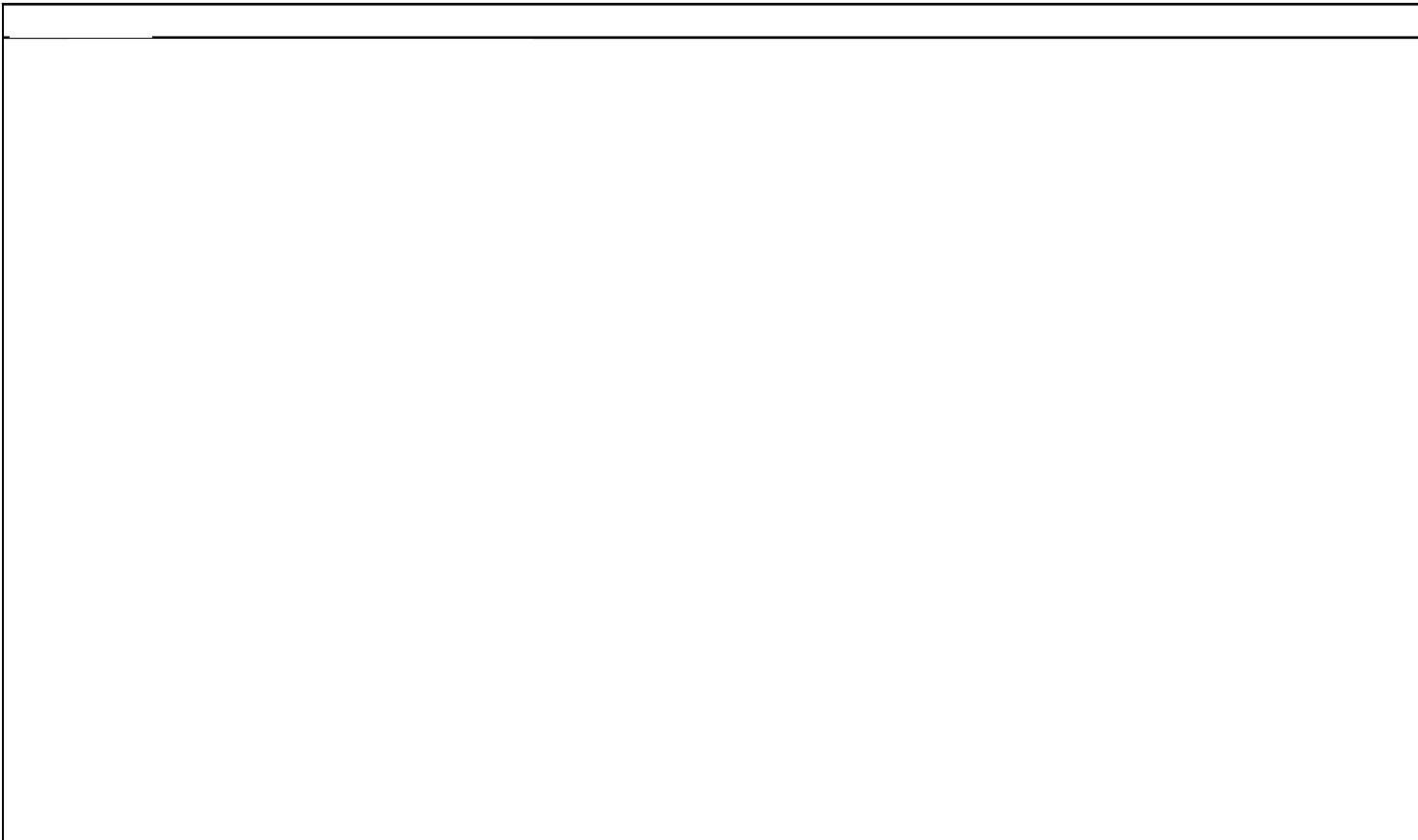
Safety & Supervision - 40R - Lifeguard and attendant staffing plan

OBSERVATION: The camp does not have a lifeguard and attendant staffing plan or a copy available for review by the department or its agent.

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. Correct By: 12-Jul-2024

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



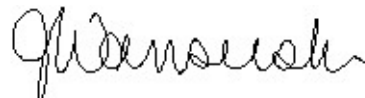
Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.
A re-inspection to assess your correction of these violations will be conducted on, or about,

Person in Charge

A handwritten signature in black ink, appearing to read 'Dan Skrypczak', with a long horizontal stroke extending to the right.

DAN SKRYPCZAK

Sanitarian

A handwritten signature in black ink, appearing to read 'Jessica Wanserski', written in a cursive style.

Jessica Wanserski
(920) 683-4454