



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name CAMP TAPAWINGO	Facility Type Recreational/Educational Camp - Simple
Facility ID # JWAI-CBRLVM	Facility Telephone # 920 755-2785
Facility Address	
Licensee Name FRIENDS OF WISCONSIN CAMP TAPAWINGO CORPORATION	Licensee Address

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

Equipment Temperatures	
Description FRIDGE DELFIELD	Temperature (Fahrenheit) 38
FRIDGE EVEREST	36
FREEZER	FROZEN SOLID

Food Temperatures	
Description SANDWICH MEAT CH	Temperature (Fahrenheit) 37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SINKS	CHEMICAL		NSU	BLEACH	CHLORINE
sanitizer bucket	chemical				

Certified Manager		
Name SUSAN BURDER TONYA DVORAK	Certificate #	Certificate Expiration 2/18/2025 2/18/2025

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 # 2
Good Retail Practices - 43 - In-use utensils: properly stored OBSERVATION: Ice scoop was not protected.

CORRECTIVE ACTION(S): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. The ice scoop can also be stored in a covered washable container.
Correct By: 31-May-2024

CODE CITATION: 3-304.12 During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT SURFACE of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11;
- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; or
- (F) In a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D)(7).

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

OBSERVATION: Interior surface of the ice machine needs to be cleaned and sanitized. A small amount of pink slime growth was noted

CORRECTIVE ACTION(S): Maintain food contact surfaces in a clean condition. Correct By: 31-May-2024

CODE CITATION: 4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Pf]

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



ALYSSA NEFF MILLER

Sanitarian



Jessica Wanserski
(920) 683-4454