



Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name WOLF RIVER REFUGE-SBR	Facility Type Recreational/Educational Camp (RRE)
Facility ID # DWAT-CDB4TB	Facility Telephone # 715 484-2742
Licensee Name SILVER BIRCH RANCH INC	

Inspection Information		
Inspection Type Routine	Inspection Date August 22, 2023	Total Time Spent 3.25

Equipment Temperatures	
Description Atosa RIC Frigidare RIF 3 Dr RIF	Temperature (Fahrenheit) 62 FROZEN FROZEN

Food Temperatures	
Description 24 QUART SIZE SLUSH DRINK MIX CONTAINERS THAWED AND AT 54F TO 62F.	Temperature (Fahrenheit) 62

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 c sink	chem		200		QUAT
Machine	chem		100		BLEACH

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
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 90 days. Correct By: 17-Nov-2023

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.

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: 17-Nov-2023

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.

OBSERVATION: The camp does not have a written documentation of a plan for ensuring camper security and dealing with emergencies such as severe weather, missing camper, missing swimmer, active threat, fire.

CORRECTIVE ACTION(S): Provide written documentation of a plan to deal with camper security during emergencies. Correct By: 30-Sep-2023

CODE CITATION: ATCP 78.18 (4) PLANS FOR CAMPER SECURITY AND DEALING WITH EMERGENCIES. (a) Written plans. A camp shall have written plans for ensuring camper security and for dealing with emergencies including fire, severe weather, lost campers and lost swimmers.

OBSERVATION: The camp staff are not trained or drilled in the use of emergency equipment or procedures for notifying emergency personnel.

CORRECTIVE ACTION(S): Provide written documentation of camp staff training for periodic drills and use of emergency equipment. Correct By: 30-Sep-2023

CODE CITATION: ATCP 78.18(4) (b) Staff training. Camp staff shall be instructed and periodically drilled in the use of emergency equipment and the procedures to be followed for notifying emergency personnel.

OBSERVATION: The camp operator or water activities director does not have an approved method for checking persons in and out of the water at the river. The beach at SBR does have proper accountability.

CORRECTIVE ACTION(S): Provide an approved method of checking persons in and out of the water. Correct By: 30-Sep-2023

CODE CITATION: ATCP 78.18(5)(g) The camp operator or water activities director shall establish and enforce a method for checking persons in and out of the water.

Comments:

Camp operates closely with Silver Birch Ranch and is able to utilize waterfront and other amenities at that property. Waterfront activities and requirements are met at that location with camp staff. Camp utilizes infirmary at SBR for isolation or situations requiring elevated medical attention but not needing hospital. *****11/20/23 Spoke with camp Director Aaron Koller re: CPFM. He has taken the course but experienced difficulty with IT and taking the exam. Discussed license being placed out of business if not completed by 12/20/2023.

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

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TG KRS

Tammy King
(715) 627-6380



Recreational Educational Camp Inspection Report

Establishment Information

Facility Name SILVER BIRCH RANCH	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QWDA4	Facility Telephone # 715 484-2742
Licensee Name SILVER BIRCH RANCH INC	

Inspection Information

Inspection Type Routine	Inspection Date July 6, 2023	Total Time Spent 7.50
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Equipment Temperatures

Description	Temperature (Fahrenheit)
Kolpack Walk in Cooler (Dining Hall)	37
Kolpack Walk in Freezer (Dining Hall)	frozen
Leer 1 Walk in Freezer (Dining Hall)	frozen
Ice cream chest (Canteen Hall)	frozen
True pretzel freezer (Canteen Hall)	frozen
True pizza freezer (Canteen Hall)	frozen
True fridge #1 (Canteen Hall)	39
True freezer #1 (Canteen Hall)	frozen
True fridge by beverage station (Canteen Hall)	38

Food Temperatures

Description	Temperature (Fahrenheit)
sliced deli meat ham	40
cooled pasta	37
pasta salad	40

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hobart Dishmachine in Dining Hall	High temperature water	pass			
Sanitizing spray	Chemical		200		
Manual 4 compartment sink	Chemical - submerison				
CMA L-1X Dishmachine	Chemical				

in Canteen Hall
3 compartment Canteen
Hall

Chemical

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 # 7

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 by 10/1/2023..

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 - 20 - Proper cooling time and temperature

This is a Critical violation

OBSERVATION: Baked pasta in walk in cooler at 49F. Pasta was left over from supper on 7/5/23, and was 49F at 10:39am. Pasta in 6 inch pan covered with plastic wrap.

CORRECTIVE ACTION(S): Discard the food item. Food shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours for a total 6 hour cooling period. Correct By: 06-Jul-2023

CODE CITATION: 3-501.14 (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled:

- (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); [P] and
- (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [P]

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

OBSERVATION: Improper cooling methods are observed for baked pasta, cooked sausage patties, macaroni and cheese. Product placed in lexan containers and covered. Product not spread out to enhance cooling process. Product stored in large containers in dense amounts greater than 6 inches deep.

CORRECTIVE ACTION(S): Adjust methods or procedures to facilitate cooling as described in 3-501.15. Correct By: 06-Jul-2023

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]

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

OBSERVATION: Can opener located near the protein food prep sink soiled blade with build up of debris.

CORRECTIVE ACTION(S): Provide can openers with cutting parts that are readily removable for cleaning and replacement. Correct By: 21-Jul-2023

CODE CITATION: 4-202.15 Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.

Good Retail Practices - 36 - Thermometers provided and accurate

OBSERVATION: Food thermometer not calibrated properly. 3 out of 3 dial metal stem thermometers out of calibration by more than 10 degrees F. One thin probe digital thermometer observed in kitchen and calibrated to +/- 2F.

CORRECTIVE ACTION(S): Food temperature measuring devices shall be calibrated to manufacturer's specifications. Correct By: 06-Jul-2023

CODE CITATION: 4-502.11 (B) FOOD TEMPERATURE MEASURING DEVICES shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. [Pf]

Good Retail Practices - 51 - Plumbing installed proper backflow devices

This is a Critical violation

REPEAT OBSERVATION: No air gap provided on ice machine in main kitchen, protein food prep sink, produce food prep sink, or the island sink in kitchen. Air gap not provided on smoothie machine in the canteen.

CORRECTIVE ACTION(S): Provide an air gap on water supply side to protect water supply. Correct By: 31-Aug-2023

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>.

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

OBSERVATION: The exterior door in the receiving area is not tight-fitting, light and gap visible at bottom of door where door sweep is damaged/missing. Drain at smoothie machine in canteen has drain flies/gnats. Hose has build up of debris. Drain is smelly and has slime and debris build up.

CORRECTIVE ACTION(S): Provide a self-closing and tight fitting door to prevent the entrance of insects or rodents. Replace hose to smoothie machine, provide air gap and cleaning procedures to ensure area is vermin free. Correct By: 31-Aug-2023

CODE CITATION: 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:
(3) Solid, self-closing, tight-fitting doors.

Comments:

****UPDATE 10/2/2023**** Leslie Barnard is the CPFM expires 9/29/2028

Discussed cleaning vomit or diarrhea with kitchen staff. Observed clean up kits throughout camp. Discussed employee illness decision guide with kitchen staff.

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



Tammy King
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Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name MA-KA-JA-WAN SCOUT RESER	Facility Type Recreational/Educational Camp (RRE)
Facility ID # HSAT-7QXHSH	Facility Telephone # 715 484-2346
Licensee Name NE ILLINOIS COUNCIL BSA	

Inspection Information		
Inspection Type Routine	Inspection Date July 25, 2023	Total Time Spent 7.25

Equipment Temperatures	
Description East Country Store Pizza Chest Freezer	Temperature (Fahrenheit) FROZEN
West Country store ice cream freezer	FROZEN

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink	Manual				

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:
EMT on staff, 15 minute response not required, letter on site from Pickerel Fire and Rescue to service the camp. Hospital in Antigo is an open admissions hospital. Over the counter meds in first aid office kept locked. Rx meds kept by adult leaders of each troop. Camper Security procedures on site. Lifeguard staff Red Cross and BSA certified. Shooting sports, climbing, high ropes, zip line staff all certified by outside agency. Inspection of climbing and ropes related equipment done annually by outside agency (COPE). Logs of expiration dates of equipment kept on-line. Two separately licensed kitchens East and West. Refer to those reports for food related information. Horses are kept across the road well beyond the minimum distance of 500 separation from camping/lodging.

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

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Tammy King

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Recreational Educational Camp Inspection Report

Establishment Information	
Facility Name GARDNER DAM SCOUT CAMP	Facility Type Recreational/Educational Camp (RRE)
Facility ID # DROS-997G4W	Facility Telephone # 715 882-2941
Licensee Name BAY-LAKES COUNCIL BSA	

Inspection Information		
Inspection Type Routine	Inspection Date August 8, 2023	Total Time Spent 5.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Trading Post Freezer prepackaged ice creams	frozen
Dining Hall WIC	36
Dining Hall WIF	frozen
Dining Hall Hoshizarki 1Dr RIC	36
Dining Hall Hoshizarki 1Dr RIF	frozen
Dining Hall Hoshizarki 2 Dr RIC	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Hi Temp Dining Hall 3 Comp sink	Hi Temp Chemical	187	200		quat

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:
<p>Patrick Weaver CFM exp 6/14/2025, Water is safe and is monitored and tested by LCHD for the DNR TNC program.. Camp offers, Climbing, High Ropes, Low Ropes, Swimming, Boating, kayaking, canoeing, archery, and BB gun range.</p> <p>EMS Response letter from Antigo, is 30 minutes. EMT as health officer onsite allows longer response.</p> <p>-Emergency Boat stocked with first aid kit, reach pole, lifeguard buoy.</p> <p>Discussed use of NESCO type units for use in camp. Equipment needs to have a dial that reads in temperature and not</p>

just settings such as H, M, L, Warm.

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