



### Recreational Educational Camp Inspection Report

<b>Establishment Information</b>	
Facility Name TRAILS END CAMP	Facility Type Recreational/Educational Camp - Moderate with Hospitality
Facility ID # HSAT-7QWSU3	Facility Telephone # 715 532-2151
Facility Address -	
Licensee Name TRAILS END BOARD TRUSTEES	Licensee Address 311 E MINER AVE STE S140 LADYSMITH, WI 54848

<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date July 11, 2024	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Maximum Cooler, CH Kitchen	40
Artic Air, CH Dining Hall	40
Artic Air Freezer	-3

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Maximum Cooler, CH watermelon	40
Maximum Cooler, CH cut tomato	40

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Manual	Chemical		200	Northwoods Sani-cide	quat

<b>Certified Manager</b>		
Name Brenda Beise	Certificate # 19129716	Certificate Expiration 3/12/2025

**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 # 4**

**Risk/Intervention - 15 - Food separated and protected**

This is a Critical violation

**OBSERVATION: (CORRECTED DURING INSPECTION):** Shredded cheese is stored under cartons of eggs in the kitchen cooler.

**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. Eggs were moved to bottom shelf of cooler.

**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.

**Toilet & Shower Facilities - 17R - Toilet facilities; maintained; supplied; locking; self closing doors**

**OBSERVATION:** Several stalls in toilet building and the outhouses by the Elm cabin observed with toilet rolls empty.

**CORRECTIVE ACTION(S):** Provide supply of toilet paper at all toilet facilities.

**CODE CITATION:** ATCP 78.20 (1) (e) (6.) Provided with a supply of toilet paper in each stall.

**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. Create a diagram of all aquatic areas used by campers.

**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.

**Health - 53R - Health Center; phone; first aid; AED**

This is a Critical violation

**OBSERVATION:** The camp does not have facility's location posted near emergency phone.

**CORRECTIVE ACTION(S):** Post signage or attach to the phone the camp address and how to dial 911.

**CODE CITATION:** ATCP 78.27 (1) (h) (4.) A current list of emergency numbers, including 911, and the facility's location shall be attached to or posted near the telephone.P

**Comments:**

Rusk/Sawyer 4H camp was in-session. 37 campers and 12 counselors. Camp was ending today and campers were getting ready to leave. No camp activities were observed, as campers were packing up their cabins and getting ready to eat lunch before leaving. Campers had participated in swimming, canoeing, and archery on previous days.

Lunch menu: cold sandwiches and fruit.

Elm cabin was inspected. Campers had packed their things already. Campers bring their own bedding.

Low-element challenge course has been installed but not yet had the initial validation inspection, so campers are unable to use the course.

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

**Charmaine Riddle**

**Maggie Huettl**  
**(715) 532-2208**

