



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WHISPERING PINES CAMPGROUND	Facility Type Very Small Potentially Hazardous
Facility ID # ASTS-8S6N6B	Facility Telephone # 608
Facility Address N8905 US HIGHWAY 53 HOLMEN , WI 54636-9283	
Licensee Name WHISPERING PINES CAMPGROUND LLC	Licensee Address N8905 US HIGHWAY 53 HOLMEN , WI 54636-9283

Inspection Information		
Inspection Type Routine	Inspection Date 06/20/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
refrigeration	41

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 C sink	chemical		nsu			

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 - 13 - Food separated and protected

This is a core item

OBSERVATION: Foods in the freezer were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 20-Jun-2016

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

OBSERVATION: Food is subject to potential contamination by sand.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 20-Jun-2016

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

REPEAT OBSERVATION: Butter is missing labeling information. Sticks of butter not labeled for individual sale.

CORRECTIVE ACTION(S): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information.

Correct By: 20-Jun-2016

CODE CITATION: 3-602.11 (B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;
- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
- (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403 (Q) (3) to (5), nutrition labeling as specified in 21 CFR 101 — Food Labeling and 9 CFR 317Subpart B — Nutrition Labeling.
- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

REPEAT OBSERVATION: No handwashing signage provided at kitchen and rest room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 20-Jun-2016

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

[Menu review and risk assessment conducted.](#)
[Move the packaging of ice to the cabana where hand wash and 3 C is available.](#)

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

Doug Schaefer
(608) 785-9679



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Licensee Name WHISPERING PINES CAMPGROUND LLC	Licensee Address N8905 US HIGHWAY 53 HOLMEN , WI 54636-9283

Inspection Information		
Inspection Type Follow Up	Inspection Date 07/18/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
refrigeration	

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 C sink	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 # 2

Risk/Intervention - 13 - Food separated and protected

This is a core item

REPEAT OBSERVATION: Foods in the freezer were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 20-Jun-2016

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

REPEAT OBSERVATION: Butter is missing labeling information. Sticks of butter not labeled for individual sale.

CORRECTIVE ACTION(S): Label information shall include: common name of food, ingredients in order of predominance, quantity, name of business or manufacturer, major food allergens, and nutritional information.

Correct By: 20-Jun-2016

CODE CITATION: 3-602.11 (B) Label information shall include:

- (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;
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- (3) An accurate declaration of the quantity of contents;
- (4) The name and place of business of the manufacturer, packer, or distributor; and
- (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006). [Pf]
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- (7) For any salmonid FISH containing canthaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 2

3-307.11 - FOOD CONTAMINATION PREVENTED - MISCELLANEOUS CONTAMINATION

This is a core item

OBSERVATION: Food is subject to potential contamination by sand.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 20-Jun-2016

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

6-301.14 - HANDWASHING SIGNAGE

This is a core item

OBSERVATION: No handwashing signage provided at kitchen and rest room handwashing sink.

CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees. Correct By: 20-Jun-2016

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

Ice machine used for packaging ice moved to the Pool snack area where proper hand wash and 3 compartment sink is located.

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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