



Foodservice Establishment Inspection Report

Establishment Information	
Facility Name BENTS CAMP RESORT	Facility Type Restaurant
Facility ID # ASPR-8F8NTW	Facility Telephone # 715 547-3487
Facility Address 6882 HELEN CREEK LAND O LAKES , WI 54540	
Licensee Name BENT'S CAMP UP NORTH, INC	Licensee Address 6882 HELEN CREEK RD LAND O' LAKES , WI 54540

Inspection Information		
Inspection Type Routine	Inspection Date 05/19/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Superior Upright Cooler	33
Pizza Prep Cooler	37
Small Prep Cooler	36
Walk-In Cooler	38
Cookline Prep Cooler	41
Glass door cooler	37

Food Temperatures	
Description	Temperature (Fahrenheit)
Sliced Onion CH	38
Sliced Tomatos CH	39
Bacon CH	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Energy Mizer CMA Model No. C-2					Sodium Hypochlorite	

Certified Manager		
Name MANUEL A GUTIERREZ	Certificate # KBRN-8NQTHU	Certificate Expiration 9/19/2016

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

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a priority foundation item

OBSERVATION: Wooden shelves in dry storage area and in kitchen where plates are stored are peeling and chipped.

CORRECTIVE ACTION(S): Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks.

CODE CITATION: 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Small chest freezer lid is no longer in good repair.

CORRECTIVE ACTION(S): Repair equipment to good condition or remove from premise.

CODE CITATION: 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

Good Retail Practices - 47 - Non-food contact surfaces clean

This is a core item

OBSERVATION: Screen above pizza oven is dirty.

CORRECTIVE ACTION(S): Clean and remove dust, dirt, food residue, and other debris from all non-food contact surfaces of equipment.

CODE CITATION: 4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

OBSERVATION: Dishwasher is not dispensing sanitizer. Sanitizing tub was set up until dishwasher is fixed.

CORRECTIVE ACTION(S): Clean and sanitize all utensils and equipment before contact with food.

CODE CITATION: 4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [P]

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



Sanitarian



TAYLOR HAYNES