



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name HUCKS FINNS ON THE WATER	Facility Type Restaurant
Facility ID # ASTS-8TFSQH	Facility Telephone # 608 519-2007
Facility Address 129 MARINA DR LA CROSSE , WI 54603	
Licensee Name HUCK'S ON THE RIVER LLC	Licensee Address 129 MARINA DR LA CROSSE , WI 54603

Inspection Information		
Inspection Type Routine	Inspection Date June 17, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True slide door	40
Arctic air bar	33
Cook line prep top	35
walk in cooler	34
Silverking	33
Line freezer	FN
Line cooler	33
HH unit	177

Food Temperatures	
Description	Temperature (Fahrenheit)
Onions, HH	194
Pickles, CH	43
Tomatoes, CH prep top	CH

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
dish machine	chemical		100		Chlorine
glass washer	chemical		50		Chlorine
Sani bucket	chemical		300		QA

Certified Manager		
Name CHET R HAWKINS	Certificate # DOGD-8299RB	Certificate Expiration 04/29/2015

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Cookie dough is improperly stored reach in outdoor freezer. Had ice drippings in the product**CORRECTIVE ACTION(S):** Remove and discard potentially contaminated food. Correct By: 17-Jun-2019**CODE CITATION:** 3-303.12 (A) PACKAGED FOOD may not be stored in direct contact with ice or water if the FOOD is subject to the entry of water because of the nature of its PACKAGING, wrapping, or container or its positioning in the ice or water.

(B) Except as specified in ¶¶ (C) and (D) of this section, unPACKAGED FOOD may not be stored in direct contact with undrained ice.

(C) Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water.

(D) Raw chicken and raw FISH that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting PREPARATION, display, service, or sale.

Good Retail Practices - 41 - In-use utensils: properly stored

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Scoop was improperly stored in dry flour with no handle.**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. Correct By: 17-Jun-2019**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 POTENTIALLY HAZARDOUS FOOD (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 POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); or

(F) In a container of water if the water is maintained at a temperature of at least 57.2°C(135°F) and the container is cleaned at a frequency specified under Subparagraph 4-602.11 (D) (7).

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

This is a core item

OBSERVATION: (CORRECTED DURING INSPECTION): Ice is subject to potential contamination by storing ice buckets on floor.**CORRECTIVE ACTION(S):** Change methods or procedures to protect foods from contamination. Correct By: 17-Jun-2019**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.**Comments:**[Discussed employee health.](#)[Discussed items on walk in freezer floor.](#)[Discussed consumer advisory asterisk on next menu reprint.](#)[Discussed latex gloves.](#)

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.

A large, stylized handwritten signature in black ink, appearing to read 'Chet Hawkins'.A large, stylized handwritten signature in black ink, appearing to read 'Amanda Ramos'.

Chet Hawkins

Amanda Ramos
(608) 785-9771