



Foodservice 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 06/09/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	40, 41, 41, 48, 53

Food Temperatures	
Description	Temperature (Fahrenheit)
Hot holding	145

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high temperature		pass 160 degree		chlorine	
glass washer	chemical		zero			

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
<p>Total # 4</p> <p>Risk/Intervention - 07 - No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed This is a priority item OBSERVATION: Employee observed handling sandwich prep with bare hands. CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 09-Jun-2016 CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P]</p> <p>Risk/Intervention - 20 - Proper cold holding temperatures This is a priority item OBSERVATION: Tomatos in cold holding at 53°F outside of prep top, salad prep top at 48 degrees. CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 09-Jun-2016</p>

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated

EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Risk/Intervention - 27 - Compliance with variance, specialized process, or HACCP plan

This is a priority foundation item

OBSERVATION: Reduced oxygen packaging used for food does not have an approved HACCP plan.

CORRECTIVE ACTION(S): Stop using reduced oxygen packaging until an approved HACCP plan is in place or change procedures to follow the existing approved HACCP plan. Correct By: 09-Jun-2016

CODE CITATION: 3-502.12 (B) A FOOD ESTABLISHMENT that PACKAGES POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) using a REDUCED OXYGEN PACKAGING method shall have a HACCP PLAN that contains the information specified by the DEPARTMENT and that: [Pf]

(1) Identifies the FOOD to be PACKAGED; [Pf]

(2) Except as specified under ¶¶ (C) to (E) of this section, requires that the PACKAGED FOOD shall be maintained at 5°C (41°F) or less and meet at least one of the following criteria: [Pf]

(a) Has an Aw of 0.91 or less, [Pf]

(b) Has a pH of 4.6 or less, [Pf]

(c) Is a MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA or DEPARTMENT using substances specified in 9 CFR 424.21, — Use of food ingredients and sources of radiation, and is received in an intact PACKAGE, [Pf] or

(d) Is a FOOD with a high level of competing organisms such as raw MEAT, raw POULTRY, or raw vegetables; [Pf]

(3) Describes how the PACKAGE shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to: [Pf]

(a) Maintain the FOOD at 5°C (41°F) or below, [Pf] and

(b) Discard the FOOD if within 14 calendar days of its PACKAGING it is not served for on-PREMISES consumption, or consumed if served or sold for off-PREMISES consumption; [Pf]

(4) Limits the refrigerated shelf life to no more than 14 calendar days from PACKAGING to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first; [P]

(5) Includes operational procedures that:

(a) Prohibit contacting READY-TO-EAT FOOD with bare hands as specified under ¶3-301.11 (B), [Pf]

(b) Identify a designated work area and the method by which: [Pf]

(i) Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination, [Pf] and

(ii) Access to the processing EQUIPMENT is limited to responsible trained personnel familiar with the potential HAZARDS of the operation, [Pf] and

(c) Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES; [Pf] and

Note: MEAT products processed at USDA inspected facilities or DEPARTMENT licensed MEAT establishments and received by the FOOD ESTABLISHMENT for processing and sale are not considered acceptable for extended shelf-life beyond 14 days.

(6) Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the: [Pf]

(a) Concepts required for a safe operation, [Pf]

(b) EQUIPMENT and facilities, [Pf] and

(c) Procedures specified under Subparagraph (B) (5) of this section. [Pf]

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

This is a priority item

OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at zero PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.

CODE CITATION: 4-501.114 A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11 (C) shall meet the criteria specified in §

7-204.11 SANITIZERS, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: [P]

(A) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart; [P]

Concentration	Range	Minimum Temperature	mg/L
pH 10 or less	°C (°F)	pH 8 or less	°C (°F)

25-49 49 (120) 49 (120)

50-99 38 (100) 24 (75)

100 13 (55) 13 (55)

(B) An iodine solution shall have a:

(1) Minimum temperature of 20°C (68°F), [P]

(2) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, [P] and

(3) Concentration between 12.5 mg/L and 25 mg/L; [P]

(C) A quaternary ammonium compound solution shall: [P]

(1) Have a minimum temperature of 24°C (75°F), [P]

(2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, [P] and

(3) Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; [P]

(D) If another solution of a chemical specified under ¶¶ (A) to (C) of this section is used, the PERMIT/LICENSE HOLDER shall demonstrate to the DEPARTMENT that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; [P] or

(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Comments

[Menu review and risk assessment conducted.](#)

[Removing the vacuum sealer.](#)

[Time as a control plan discussed for the prep top excess.](#)

[Follow up inspection in one week.](#)

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 re-inspection to assess your correction of these violations will be conducted on, or about,

Person in Charge

Sanitarian

Doug Schaefer
(608) 785-9679



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 Follow Up	Inspection Date 06/17/2016	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Refrigeration	39

Warewashing Info						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
dish machine	high		100		chlorine	
glass washer	temperature chemical					

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 # 0

Corrected Hazards
The following hazard(s) have been corrected since the last inspection. Total # 4 3-301.11 (B) - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT WITH RTE-FOODS This is a priority item OBSERVATION: Employee observed handling sandwich prep with bare hands. CORRECTIVE ACTION(S): Employees shall use single-use gloves, utensils, bakery papers or other approved means when handling ready-to-eat foods. Correct By: 09-Jun-2016 CODE CITATION: 3-301.11 (B) Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [P] 3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING This is a priority item

OBSERVATION: Tomatos in cold holding at 53°F outside of prep top, salad prep top at 48 degrees.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 09-Jun-2016

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

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(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

3-502.12 (B) (1), (2), (3), (5) and (6) - APPROVED PROCEDURES - ROP - HACCP PLAN

This is a priority foundation item

OBSERVATION: Reduced oxygen packaging used for food does not have an approved HACCP plan.

CORRECTIVE ACTION(S): Stop using reduced oxygen packaging until an approved HACCP plan is in place or change procedures to follow the existing approved HACCP plan. Correct By: 09-Jun-2016

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(b) EQUIPMENT and facilities, [Pf] and

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4-501.114 - FOOD CONTACT SURFACES - WAREWASHING EQUIPMENT, CHEMICAL, TEMPERATURE, Ph, CONCENTRATION AND HARDNESS

This is a priority item

OBSERVATION: The chlorine is not being used according to EPA registered label use instructions and is at zero PPM.

CORRECTIVE ACTION(S): Provide training to employees on proper use and concentration of sanitizer or repair or adjust warewashing equipment to provide proper sanitizer concentration.

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(E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions and be approved by the DEPARTMENT. [P]

Comments

[Chet Hawkins cfm expires in 2020.](#)

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