

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/12/2025	Time in: 12:45	Time out: 3:05	License/Permit # FS 2024-23/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: 501 @ Yacht Club/Main Kitchen			Contact/Owner Name:		* Number of Repeat Violations: _____		20/80/A
Physical Address: 501 Yacht Club Rockwall, TX			Pest control : to email	Hood Roadrunner/3-4-2025	Grease trap : RoadRunner/1000gal/2-13-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
		✓			6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction dented cans		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		W					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
W					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20		2					28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted) Need to post	
					Conformance with Approved Procedures		Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
W					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
1					38. Approved thawing method		1					44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Received by: (signature) <i>Justin Soto</i>	Print: Justin Soto	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 501 @ Yacht Club/Main Kitchen	Physical Address: 501 Yacht Club	City/State: Rockwall, TX	License/Permit # FS 2024-23/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
appetizer cold top/shrimp	41	grill cold top/cut tomatoes	41	potatoes	37
cheese/cut tomatoes	41/41	sliced tomatoes/butter	41/41	baked chicken	39
under/ creamer	41	hot holding/mashed potatoes	144	cheese	40
salad cold top/cut tomatoes	41	3 door cooler ambient	34	grits	41
cheese	41	dessert under counter cooler/parfait	41	3 door glass freezer ambient	-10
under/wings	41	reach in freezer ambient	6	under counter cooler/diced chicken	41
grill drawers/hamburgers	41	3 door cooler/boiled egg	41		
chicken/fish	41/41	WIC/mashed potatoes	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
31	Drink hand sink/plumbing broken under/to be repaired
	Warewash hand sink 108F equipped
	3 comp sink 120F
45/42	Food debris and splatters on walls, sinks, 3 comp sink, need to clean
10	Dishwasher sanitizing less than 50ppm chlorine/will use 3 comp sink until repaired /Inspected during off hours
	Sani dispenser at 3 comp sink at 200ppm quats
W	Some fruit flies near dish pit/to clean and address breeding sites
	Test strips on site/current
38	Must remove frozen vacuum sealed fish from packaging prior to thawing
	Short ribs/are cooked then vacuum sealed for storage only/ discussed only frozen and releasing from vacuum packaging PRIOR to thawing
W	Must ensure temps of precooked foods are 41F internal prior to vacuum sealing
28	Must date mark/to discard after 6 days once cooked or opened
W	Need certified food manager on duty during prep and service/new manager just one week on site
31	Back hand sink/slowing draining/at 100+F equipped
39	Avoid storing knives between equipment which is not cleaned and sanitized regularly
19	Need air gap under ice machine
44	Need to clean outside back door near dumpster/trash and debris, get rid of unused equipment
W	Need to label spray bottles correctly/one bottle labeled as sanitizer but unknown what it was
7	Removed 4 dented cans/discussed
34	Need weather stripping at back door, gap on bottom
32	Need to clean cutting boards where discolored and or badly scored
	Consumer advisory in menu, need asterisks on indicated items/discussed
42	To clean inside coolers, some food debris
19	Need air gap under ice bin/soda machine
39	Need to store ice scoop handles out of ice

Received by: (signature) <i>Justin Soto</i>	Print: Justin Soto	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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