

Retail Food Establishment Inspection Report

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

Date: 3/12/2025	Time in: 3:05	Time out: 4:05	License/Permit # need to post current	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" 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 Bar/Snack Bar			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 501 Yacht Club Dr Rockwall, TX			Pest control : see kitchen report	Hood n/a	Grease trap : see kitchen report	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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
			✓			Preventing Contamination by Hands					
			✓				✓				
			✓				✓				
			✓			Highly Susceptible Populations					
			✓				✓				
Approved Source						Chemicals					
	✓						✓				
	✓						3				
Protection from Contamination						Water/ Plumbing					
	✓						3				
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						W				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓						✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Jordan Carson</i>	Print: Jordan Carson	Title: Person In Charge/ Owner Owner
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 Bar/Snack Bar	Physical Address: 501 Yacht Club Dr	City/State: Rockwall, TX	License/Permit # need	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
bar cooler	39				
bar cooler	36				
keg cooler	36				

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:
W	Event Bar hand sink 110 F with soap, will need paper towels when used
37	No canned drinks or alcohol bottles to be stored under plumbing
42	To clean and organize cabinets
18	Spray bottles to be labeled properly, sanitizer labeled as glass cleaner
37	Alcohol bottles to be capped, covered nightly
	Hand sink 110F equipped
	Dishwasher sanitizing at 100ppm chlorine
37	Need to secure soda wand over right side service well/to prevent from falling into ice
42	Need to clean slime in drain tube under right side service well
19	Need air gap under ice bin/left service well
	Test strips near dishwasher, current
	Snack Bar
	Only used for some dry storage and warewashing
	Warewash hand sink at 107F equipped/need to clean hand sink
	Dishwasher at 100ppm chlorine
45/34	Need to seal gaps in walls to outside to prevent pest entry
	Downstairs Bar
	Bar hand sink 100F equipped
37	Need barriers on service wells directly next to trash cans
19	Right side service well drain not draining, need air gap under ice well
	Need to drain bin, sanitize/can't use well until drain is cleared
37	Hair on alcohol bottles, removed

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

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