

Retail Food Establishment Inspection Report

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

Date: 9/26/2025	Time in: 3:00	Time out: 5:15	License/Permit # need to post current	Est. Type	Risk Category	Page 1 of 2											
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 @ The Yacht Club Kitchen			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		17/83/B										
Physical Address: 501 Yacht Club Dr Rockwall, TX		Pest control : HOA to provide	Hood Roadrunner/6-2025	Grease trap : Roadrunner/8-29-2025		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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	Compliance Status		Employee Health			R						
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS					
	✓				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 discussed using pasteurized eggs for dressings				
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals						
	✓				8. Food Received at proper temperature check at receipt				✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination				✓				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				✓				19. Water from approved source; Plumbing installed; proper backflow device				
	✓				11. Proper disposition of returned, previously served or reconditioned discarded				✓				20. Approved Sewage/Wastewater Disposal System, proper disposal				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel			R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification			R
	✓				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				2					28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Food Package Labeling				2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	✓				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 current			
					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					✓				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 in menu					✓				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																	
OUT	IN	NO	NA	COS	Prevention of Food Contamination			R	OUT	IN	NO	NA	COS	Food Identification			R
1					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					
1					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			
	✓				38. Approved thawing method					✓				44. Garbage and Refuse properly disposed; facilities maintained			
					Proper Use of Utensils				1					45. Physical facilities installed, maintained, and clean			
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					✓				46. Toilet Facilities; properly constructed, supplied, and clean			
1					40. Single-service & single-use articles; properly stored and used					✓				47. Other Violations			

Received by: (signature) <i>Nikki Evers</i>	Print: Nikki Evers	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 @ The Yacht Club Kitchen		Physical Address: 501 Yacht Club Dr		City/State: Rockwall, TX		License/Permit # need to post current		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
salad cooler/cut tomatoes		40	grill drawers/hamburger		40	WIC/steak		41	
bacon		40	steak		41	cooked shredded chicken		40	
wings		39	raw chicken		40	cheese		41	
under/brisket		39	reach in freezer		-10	chicken		41	
sandwich cold top/cheese		41	unser counter cooler/apple dessert		32	beer WIC ambient		32	
mozzarella/cut tomatoes		40/ 41	3 door cooler/tomatoes		40				
cooked carrots		39	3 door bar cooler/cut melon		37				
under/cut lettuce		41	3 door glass freezer		-12				
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:								
	Drink hand sink 116F equipped								
	Warewash hand sink 106F equipped								
	3 comp sink 115F equipped								
29	Quats test strips/wet/need new								
29	Need chlorine test strips in kitchen for dishwasher								
42/10	To clean in crevices of equipment and coolers/food debris and some grease								
42	To clean inside coolers/ some food debris								
	Dishwasher sanitizing per 100ppm chlorine								
32	Need to address cutting boards where discolored/ badly scored								
34	Best to not leave dirty dishes overnight to prevent pests								
	Sani dispenser dispensing at 200ppm quats								
10	Need sani buckets setup during prep and service								
36	To store wiping cloths in buckets/not on prep surfaces								
	Prep hand sink 122F equipped								
7	To discard veggies when not sound/discolored/ corn/ strawberries								
	Food supplier LaBatt								
28	To date mark/discard at day 7 once opened or cooked								
40	To use a handled scoop/not a disposable bowl								
7	Removed one curled can/to discard								
34	Some spider webs and bugs above and around back door								
42	Some cleaning needed of equipment/ mixers,								
	Discussed new menu and asterisks to indicate								
	Discussed using pasteurized eggs for Caesar dressing								
45	To clean walls/some splatters and food debris in various places throughout								
Received by: (signature) <i>Nikki Evers</i>			Print: Nikki Evers			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

Form EH-06 (Revised 09-2015)