

Retail Food Establishment Inspection Report

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

Date: 4/9/2026	Time in: 3:00	Time out: 4:30	License/Permit # FS-2024-23	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 checked="" type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: 501 @ The Yacht Club Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	17/83/B
		✓ Number of Violations COS: _____	

Physical Address: 501 Yacht Club Dr Rockwall, TX	Pest control : HOA to provide	Hood R&R/2-2026	Grease trap : Roadrunner/to provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
		✓					✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					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					
	✓						✓				
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						Physical Facilities					
	✓					2					
	✓					2					

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						Physical Facilities					
	✓						✓				
	✓					1					
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jeanna Layman</i>	Print: Jeanna Layman	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 # FS-2024-23	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
sandwich cooler/cut tomatoes	41	right side cold top/asparagus	41	on counter/ceviche	41
pico	41	pico/cheese	41/41	drink under counter cooler ambient	37
salsa	41	drawers/pasta	41	3 door veggie cooler/strawberries	39
under/cooked chicken	41	reach in freezer	-2	celery/tomatoes (whole)	43/43
on cart from WIC/artichoke dip	41	salad cold top/eggrolls	41	3 door drink cooler	32
soup/queso	41/41	boiled eggs	41	3 door glass freezer ambient	-3
grill drawers/salmon	41	under/wings	41	WIC/hamburgers/ wings	41/41
raw chicken/hamburger	41/41	dessert cooler/cheesecake	41	raw chicken/pico	41/41

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 134F equipped
	Warewash hand sink 130F equipped
	3 comp sink 135F equipped
	Quat test strips exp 9/2027
	Chlorine test strips exp 7/2027
10/33	Dishwasher sanitizing less than 50ppm chlorine/ to repair
37/42/34	Pretty strong smell coming from dishwasher strainer basket/to clean and empty strainer basket under
34/37	Need to clean nightly to prevent pests and horrific smell
	Prep hand sink 134F equipped
	Food supplier LaBatt
	Sani dispenser dispensing at 200ppm quats
10	Need sani buckets setup during prep and service
31	Need hand sinks to be equipped with paper towels/need to keep accessible/no hose in front to prevent from using/no utensils to be stored in hand sinks
46	Need to repair self closing door to employee RR
	Ceviche cooked with lime 12 hours
32	Peg board in back/no wood/needs to be a cleanable surface like plastic
28	To date mark/discard at day 7 once opened or cooked
	Discussed removing vacuum sealed fish from packaging prior to thawing
	Discussed WIC/open to old WIF (no condenser running) during the summer must maintain 41F or below throughout
	Discussed a plastic air curtain at WIC
34	Fruit flies in dishwasher area/dirty dishwasher strainer doesn't help this!
29	Need hanging thermos in all coolers

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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