Kendall County/City of Boerne Department of Health

KCHD

Retail Food Establishment Inspection Report

201 E. San Antonio, Boerne, Texas 78006

Date:	Time In:	Time Out:	License/Permit#:	Est.Type:	Risk Category:	Page: 1
01/21/2026	3:57 PM	4:30 PM	26-052		3	

Purpose of Inspection: ☐ 1-Compliance ☑ 2-Routine ☐ 3-Field Investigation ☐ 4-Visit ☐ 5-Other

TOTAL SCORE

Establishment Name:	Contact/Owner Name:	* Number Of Repeat Violations: 2 / ✓ Number Of Cos Violations: 0
Chicken Express	c/o Justin Baccus	

Physical address:	City/County:	Zip:	Phone:	Follow Up:	Follow Up Date:	89
42 US Hwy 87 N	Comfort,	78013	(830) 995-2750	No		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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 asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety	R
	✓				1. Proper Cooling Time and Temperature	
	✓				2. Proper Cold Holding temperature(41°F/45°F)	
3					3. Proper Hot Holding temperature(135° F)	
	✓				4. Proper Cooking Time and Temperature	
	✓				5. Proper Reheating Procedure for Hot Holding(165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; Procedures & Records	
					Approved Source	
3					7. Food and Ice obtained from Approved Source; Food in Good Condition, Safe, and Unadulterated ;parasite destruction	
	✓				8. Food Received at Proper Temperature	
					Protection from Contamination	
	✓				9. Food Separated & Protected, Prevented during food preparation, storage, and display and tasting	
	✓				10. Food Contact Surfaces; Cleaned and Sanitized at ppm/temperature	
		✓			11. Proper Disposition of Returned, Previously Served, Reconditioned	

Compliance Status						
OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, Food Employees and Conditional Employees; Knowledge, Responsibilities, and Reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
	✓				14. Hands Cleaned and Properly Washed/ Gloves Used Properly	
	✓				15. No Bare Hand Contact with RTE foods or Approved Alternate Method properly followed APPROVED **No**	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used ;prohibited food not offered Pasteurized eggs used when required.	
					Chemicals	
	✓				17. Food Additives; Approved and Properly Stored; Washing Fruits & Vegetables	
	✓				18. Toxic Substances Properly Identified, Stored and Used	
					Water / Plumbing	
	✓				19. Water from Approved Source; Plumbing Installed; Proper Backflow Device	
	✓				20. Approved Sewage/Waste water Disposal System, Proper Disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						
OUT	IN	NO	NA	COS	Demonstration of Knowledge / Personnel	R
	✓				21. Person in Charge Present, Demonstration of Knowledge, and Perform Duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/No Unauthorized Persons/ Personnel	
					Safe Water, Record keeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; Adequate Pressure; Safe Water	
	✓				24. Required Records Available (shellstock tags; parasite destruction);Packaged Food Labeled	
					Conformance with Approved Procedures	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for Specialized Processing Methods; Manufacturer Instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; Raw or Undercooked Foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

Compliance Status						
OUT	IN	NO	NA	COS	Food Temperature Control / Identification	R
	✓				27. Proper Cooling Method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and Disposition	
	✓				29. Thermometers Provided, Accurate, and Calibrated; Chemical/ Thermal Test Strips	
					Permit Requirement, Prerequisite for Operation	
	✓				30. Food Establishment Permit(Current & valid)	
					Utensils, Equipment, and Vending	
	✓				31. Adequate Hand Washing Facilities: Accessible and Properly Supplied,used	
2					32. Food and Non- food Contact surfaces Cleanable, Properly Designed, Constructed, and Used	*
	✓				33. Warewashing Facilities; Installed, Maintained, Used; Service sink or Curbed Cleaning Facility Provided	

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 days or Next Inspection, Whichever Comes First

Compliance Status						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect Contamination, Rodent/other Animals	
1					35. Personal Cleanliness/ Eating, Drinking or Tobacco Use	
	✓				36. Wiping Cloths; Properly Used and Stored	
	✓				37. Environmental Contamination	
	✓				38. Approved Thawing Method	
					Proper Use of Utensils	
	✓				39. Utensils, Equipment, & Linens; Properly Used, Stored, Dried, & Handled/ In use Utensils; Properly Used	
	✓				40. Single-service & Single-use Articles; Properly Stored and Used	

Compliance Status						
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41. Original Container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact Surfaces Clean	
1					43. Adequate Ventilation and Lighting; Designated Areas Used	*
	✓				44. Garbage and Refuse Properly Disposed; Facilities Maintained	
	✓				45. Physical Facilities Installed, Maintained, and Clean	
	✓				46. Toilet Facilities; Properly Constructed, Supplied, and Clean	
	✓				47. Other Violations	

Received By (Signature):	**Print:** Paula Roy	**Title:Person Incharge/Owner:** c/o Justin Baccus
Inspected By (Signature):	**Print:** David Sueltenfuss	**Business Email:**

Corrective Actions to Ensure Safe Food

Item No.

1 Cooling

- PHF/TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
  Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- PHF/TCS food held above 41° F (45° F) more than 4 hours:
  Action: Voluntary destruction

- PHF/TCS food held above 41° F (45° F) less than 4 hours:
  Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- PHF/TCS food held below 135° F more than 4 hours:
  Action: Voluntary destruction

- PHF/TCS food held below 135° F less than 4 hours:
  Action: Rapid reheat to 165° F or more

4 Cooking

- PHF/TCS food undercooked:
  Action: Re-cook to proper temperature

5 Rapid Reheating

- Cold PHF/TCS food improperly reheated:
  Action: Reheat rapidly to 165° F

7 Handwashing

- Food employees observed not washing hands:
  Action: Instruct employees to wash hands as specified in the Rules.

9, 10 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:
  Action: Voluntary destruction

11 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:
  Action: Voluntary destruction

12 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw PHF/TCS food:
  Action: Voluntary destruction of ready-to-eat foods

14 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
  Action: Voluntary suspension of food preparation

*Potentially Hazardous Food (PHF) / Time/Temperature Control for Safety (TCS)

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Retail Food Establishment Inspection Report

Establishment Name: Chicken Express	Physical Address: 42 US Hwy 87 N	City/State Comfort,	License/Permit 26-052	Page 3

TEMPERATURE OBSERVATION	
Item\Location	Temp
	37
Fish Fillet Walk in Cooler	39.7
Chicken Leg Walk in Cooler	38.3
Chicken Tenders Walk in Cooler	37.3
Cole Slaw Walk in Cooler	39.1
	-4
	28
Chicken Tenders Two Door Cooler	38.9
Livers Two Door Cooler	33.8
Chicken legs Two Door Cooler	38.2
	6
	34
Cole Slaw Cole Slaw Cooler	32.4
Cole Slaw Cole Slaw Cooler	27.8
Green Beans Hot Hold	199.1
Macaroni and Cheese Hot Hold	175.1
Corn On The Cob Hot Hold	186.3
Chicken Breast Hot Hold	137.0
Spicy Chicken Hot Hold	150.4
Mashed Potatoes Hot Hold	147.6
	150
Gravy Warmer Box	123.4
Mashed Potatoes Warmer Box	136.3

OBSERVATION AND CORRECTIVE ACTION	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
3	228.75(f)(1)(A) Hot Hold (135 °F or higher)
7	228.61 Food safe, good condition, unadulterated, and honestly presented
32	228.101(a)(2) -(5) Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: durable, corrosion- resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated ware washing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition
35	228.43(a) Hair Restraints effective
42	228.101(i) Nonfood-contact surfaces. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material
43	228.186(d)(1) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials

Final Comment

Item Comments	
Item Number	Comments
3	Gravy in the warmer box was observed at 123.4°F.
7	The ice machine was observed with mildew.
32	The outside base of the wall of the walk in cooler is deteriorating and must be replaced or repaired.
35	One employee was not properly wearing a facial hair restraint. The restraint did not cover his mustache.
42	The inside bottom of the fryer cooler and freezer were not clean.
43	The air vent and ceiling above the three compartment sink were not clean.