



KCHD

Kendall County/City of Boerne Department of Health

Retail Food Establishment Inspection Report

201 E. San Antonio, Boerne, Texas 78006



Date: 01/21/2026	Time In: 3:57 PM	Time Out: 4:30 PM	License/Permit#: 26-052	Est.Type:	Risk Category: 3	Page: 1																																																																																				
Purpose of Inspection: ☐ 1-Compliance ☒ 2-Routine ☐ 3-Field Investigation ☐ 4-Visit ☐ 5-Other						TOTAL SCORE																																																																																				
Establishment Name: Chicken Express			Contact/Owner Name: c/o Justin Baccus		* Number Of Repeat Violations: <u>2</u> ✓ Number Of Cos Violations: <u>0</u>																																																																																					
Physical address: 42 US Hwy 87 N		City/County: Comfort,	Zip: 78013	Phone: 830-995-2750	Follow Up: No	89																																																																																				
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																																																																																										
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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

Page 2 of 2

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)

Kendall County/City of Boerne Department of Health

Retail Food Establishment Inspection Report

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