



KCHD

Kendall County/City of Boerne Department of Health

Retail Food Establishment Inspection Report

201 E. San Antonio, Boerne, Texas 78006



Date: 06/24/2026	Time In: 11:13 AM	Time Out: 12:11 PM	License/Permit#: 26-411	Est.Type:	Risk Category: 5	Page: 1
Purpose of Inspection: ☐ 1-Compliance ☒ 2-Routine ☐ 3-Field Investigation ☐ 4-Visit ☐ 5-Other						TOTAL SCORE
Establishment Name: South Texas Chick			Contact/Owner Name: Nicole Vasquez		* Number Of Repeat Violations: 0 ✓ Number Of Cos Violations: 0	
Physical address: 34702 IH-10 W STE 101		City/County: boerne	Zip: 78006	Phone: (832) 978-2745	Follow Up: No	Follow Up Date:
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				Compliance Status		
O U T	I	N	N A	C O S	Time and Temperature for Food Safety	
✓					1. Proper Cooling Time and Temperature	
✓					2. Proper Cold Holding temperature(41°F/45°F)	
✓					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						
					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	
O U T	I	N	N A	C O S	Employee Health	
✓					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	
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				Compliance Status		
O U T	I	N	N A	C O S	Demonstration of Knowledge / Personnel	
					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/Remi nder/Buffer Plate/ Allergen Label	
O U T	I	N	N A	C O S	Food Temperature Control / Identification	
					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	
✓					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				Compliance Status		
O U T	I	N	N A	C O S	Prevention of Food Contamination	
✓					34. No Evidence of Insect Contamination, Rodent/other Animals	
✓					35. Personal Cleanliness/ Eating, Drinking or Tobacco Use	
✓					36. Wiping Cloths; Properly Used and Stored	
1					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	
1					40. Single-service & Single-use Articles; Properly Stored and Used	
O U T	I	N	N A	C O S	Food Identification	
✓					41. Original Container labeling (Bulk Food)	
Physical Facilities						
1					42. Non-Food Contact Surfaces Clean	
✓					43. Adequate Ventilation and Lighting; Designated Areas Used	
1					44. Garbage and Refuse Properly Disposed; Facilities Maintained	
1					45. Physical Facilities Installed, Maintained, and Clean	
✓					46. Toilet Facilities; Properly Constructed, Supplied, and Clean	
			✓		47. Other Violations	
Received By (Signature): 				Print: Rosemarie Acerta		Title:Person Incharge/Owner: Nicole Vasquez
Inspected By (Signature): 				Print: Arturo Jaime		Business Email: nicole.vasquez@chickensaladchick.com

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: South Texas Chick	Physical Address: 34702 IH-10 W STE 101	City/State boerne	License/Permit 26-411	Page <u>3</u>
TEMPERATURE OBSERVATION				
Item\Location			Temp	
strawberries prep table 1			37	
grapes prep table 1			37	
pasta salad prep table			38	
Chicken salad 1 prep table 1			37	
cranberry chicken salad prep table 1			38	
prep freezer			-2	
mac cheese hot hold			150	
Chicken salad classic prep table 2			37	
cheese double door cooler			40	
ham double door cooler			40	
sliced tomatoes double door cooler			39	
Chicken salad wic			44	
			38	
pimento chicken wic			44	
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:			
37	228.69(d)Food preparation			
40	228.112(c)(1)Single-service and single-use articles may not be reused			
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 228.113(3)Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris			
45	228.171(1)Materials for floor, wall, and ceiling shall be smooth, durable, and easily cleanable			
Final Comment				

Item Comments	
Item Number	Comments
34	Massey pest control
37	Observed an employee using a cloth wipe from the sanitation bucket to clean a temperature probe. Advised and informed them that they have to use alcohol pads.
40	Cardboard should not be used for storage because it is absorbent.
42	Floors were visibly soiled
45	The ceiling tile was missing in the storage area

