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## APPETIZERS

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<b>Chips &amp; Queso</b>	<b>\$5</b>
<b>Fries</b>	<b>\$5</b>
<b>Queso Fries</b>	<b>\$6</b>
<b>Loaded Fries</b>	<b>\$7</b>
<i>(cheese, bacon, sour cream, chives)</i>	

## MAINS

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<b>Nachos</b>	<b>\$8</b>
<i>(cheese, chicken, bacon, sour cream)</i>	
<b>Chicken Strips (4)</b>	<b>\$8</b>
<i>(Ranch, Buffalo, or BBQ dipping sauce)</i>	
<b>Wings (6)</b>	<b>\$8</b>
<i>(Pickle, Garlic Parm, Buffalo, Lemon Pepper, BBQ, or Hot Garlic)</i>	
<b>Quesadilla</b>	<b>\$6</b>
<b>Chicken Quesadilla</b>	<b>\$7</b>
<b>Chicken Bacon Ranch Quesadilla</b>	<b>\$8</b>

## SWEET TREATS

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<b>Fried Un crustables</b>	<b>\$4</b>
<i>(Nutella or Strawberry)</i>	

TEXAS ALCOHOLIC BEVERAGE COMMISSION

MB -100093636

Expires:10/25/2027

MIXED BEVERAGE PERMIT (MB)  
LATE HOURS CERTIFICATE (LH)



AXIS  
202 N LBJ DRIVE SUITE A  
SAN MARCOS, HAYS, TX, US, 78666

R & B SOUTH SISTERS INC.



A handwritten signature in black ink, appearing to read "Tom Hill", positioned above the title "EXECUTIVE DIRECTOR".

EXECUTIVE DIRECTOR

THIS PERMIT IS NOT TRANSFERABLE, MUST BE PUBLICLY DISPLAYED AT ALL TIMES AND USED ONLY IN PLACE OF BUSINESS INDICATED HEREON THE ACCEPTANCE HEREOF CONSTITUTES AN EXPRESS AGREEMENT TO PERMIT ANY AUTHORIZED REPRESENTATIVE OF THE COMMISSION OR ANY PEACE OFFICER TO FREELY ENTER UPON PERMITEES TO PERFORM ANY DUTY IMPOSED UPON HIM

## Corrective Action Plan

Re: February Code Compliance Violations

Establishment: Axis

Address: 202 N LBJ, San Marcos, TX 78666

Date: March 9, 2026

To Whom It May Concern,

This letter serves as our Corrective Action Plan regarding the violations identified during the February inspection. All listed items have been addressed and corrected. We are submitting the following summary of the actions taken and the procedures now in place to maintain compliance going forward.

### **1. Violation: Not Operating as an Eating Establishment**

Code Reference: San Marcos LDC 2.8.3.5(D)

Corrective Action Taken:

At the time of inspection, the establishment was not fully operating as an eating establishment. This issue has since been corrected. Axis is now fully operating as a food service establishment, including food preparation and service to the public, with appropriate staffing, available food inventory, and active kitchen use.

Ongoing Preventive Measures:

We now maintain adequate food inventory onsite, ensure kitchen staffing is scheduled during operating hours, and monitor daily operations to confirm the establishment is functioning in accordance with its approved use permit.

### **2. Violation: Accumulation of Rubbish/Garbage / Kitchen Preparation Area Uncleanliness**

Code Reference: IPMC 308.1

Corrective Action Taken:

The kitchen preparation area was thoroughly cleaned and all rubbish, debris, and unnecessary materials were removed. Work surfaces, prep areas, floors, and surrounding storage areas were cleaned, sanitized, and organized.

Ongoing Preventive Measures:

A daily cleaning checklist has been implemented for all kitchen prep areas. Staff are responsible for cleaning throughout the day and at closing, and management performs routine inspections to ensure the area remains sanitary and free of rubbish and clutter.

### **3. Violation: Griddle Uncleanliness**

Code Reference: IPMC 404.7 Food Preparation

Corrective Action Taken:

The griddle was deep cleaned to remove grease buildup, food residue, and debris. The unit is now maintained in a clean and sanitary condition.

Ongoing Preventive Measures:

The griddle is now cleaned after each use and again during end-of-day closing procedures. Staff have been instructed on proper cleaning requirements, and management verifies completion as part of daily closing duties.

### **4. Violation: Deep Fryer Uncleanliness**

Code Reference: IPMC 404.7 Food Preparation

Corrective Action Taken:

The deep fryer was thoroughly cleaned and sanitized, including all removable parts and surrounding surfaces.

Ongoing Preventive Measures:

The deep fryer is now included in the daily equipment cleaning schedule. Staff are required to clean it after use and inspect it regularly to prevent grease and food buildup.

### **5. Violation: Microwave Uncleanliness**

Code Reference: IPMC 404.7 Food Preparation

Corrective Action Taken:

The microwave was cleaned and sanitized, including the interior, exterior, and all food splatter or residue.

Ongoing Preventive Measures:

The microwave is now cleaned daily and as needed during operating hours. Staff are instructed to wipe down the unit immediately after spills, and management checks cleanliness during routine inspections.

## **6. Violation: Failure to Provide Grease Interceptor Maintenance Records**

Code Reference: IPMC 506.3 Grease Interceptors

Corrective Action Taken:

Maintenance records for the grease interceptor have been obtained, organized, and made available for review. We have confirmed that the interceptor is being maintained as required.

Ongoing Preventive Measures:

We will retain all grease interceptor service and maintenance records onsite and keep them readily available for inspection. Future service dates will be tracked to ensure timely maintenance and documentation.

### **Additional Compliance Measures Implemented**

To prevent future violations, we have also implemented the following:

- A written cleaning schedule for kitchen areas and equipment
- Routine management inspections of food preparation and storage areas
- Staff training on sanitation and cleaning responsibilities
- Recordkeeping procedures for required maintenance documents
- Ongoing monitoring to ensure continuous compliance with health and code requirements

All violations identified in February have been corrected, and we are committed to maintaining the establishment in a clean, safe, and compliant condition.

Respectfully,

Henry Hogensen

Co Owner

Axis

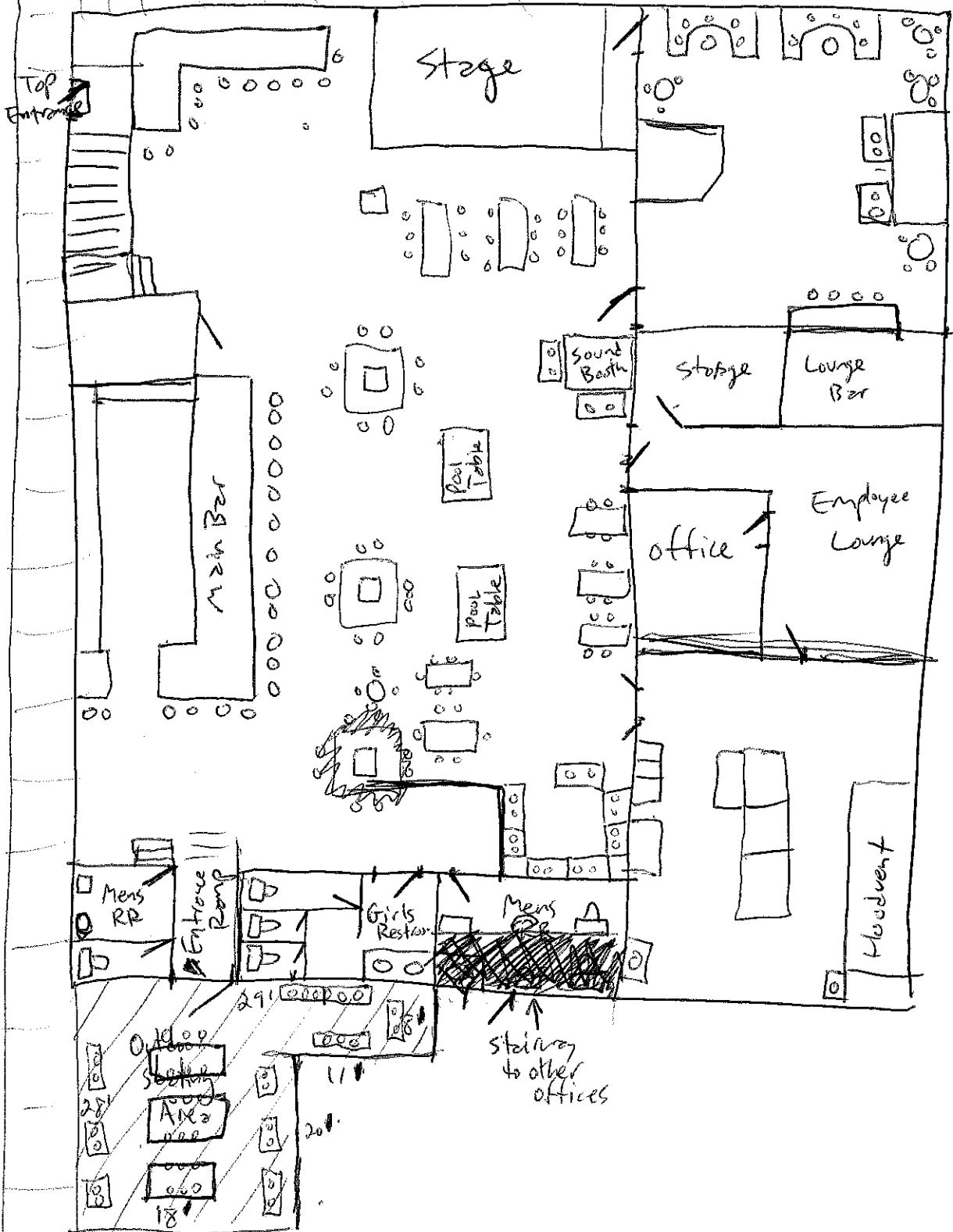
202 N LBJ, San Marcos, TX 78666



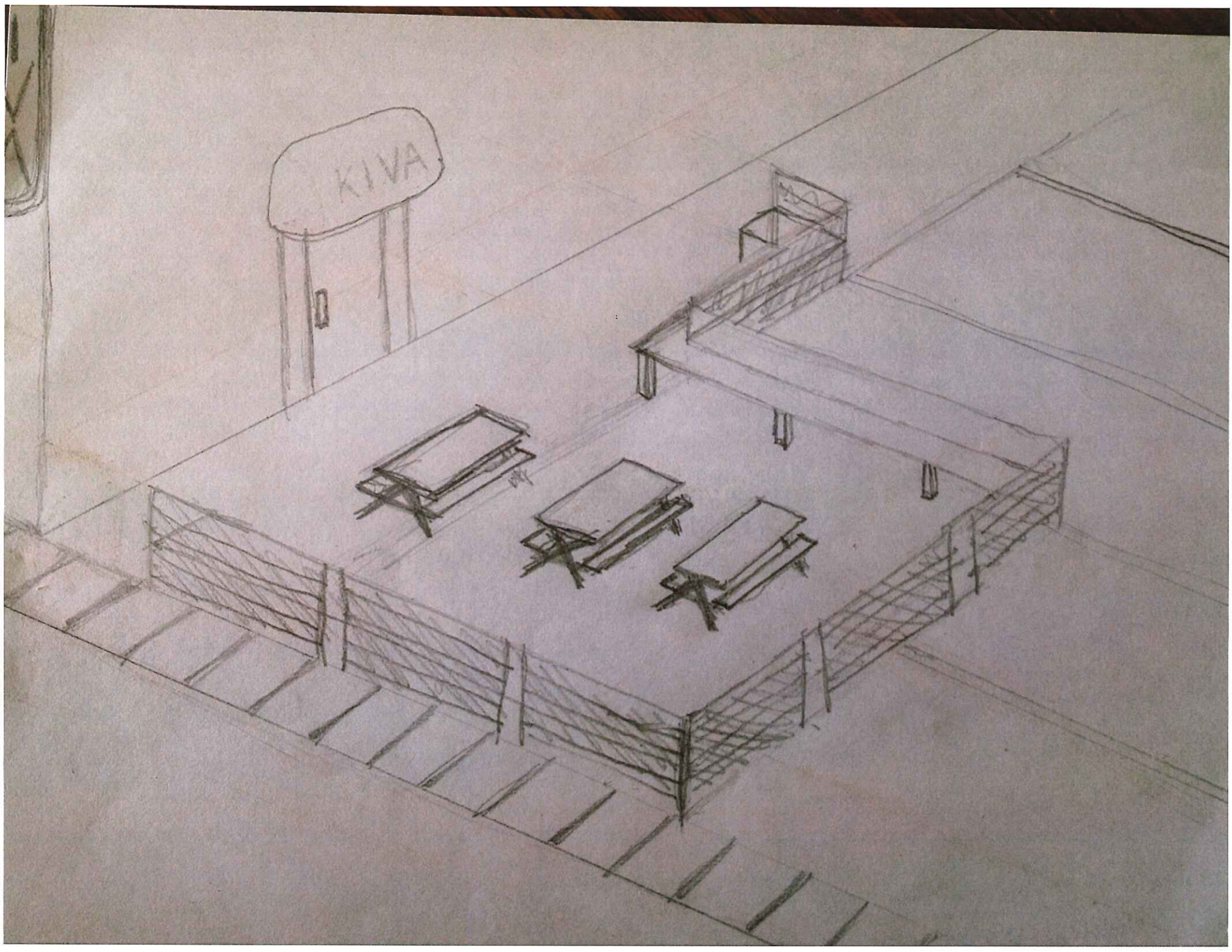
COPY

# 202 NLBJ Suite A

Popkins St



Alleyway



KIVA