



CITY OF SAN MARCOS
NEIGHBORHOOD ENHANCEMENT
Code Compliance & Environmental Health

NOTICE OF CITY CODE VIOLATION

HOPKINS SQUARE LLC
P O BOX 160896
AUSTIN, TX 78716-0896

PROPERTY ID: R41508

LEGAL DESCRIPTION: ORIGINAL TOWN OF SAN MARCOS, BLOCK 10, LOT PT OF 1-2, ACRES 0.107

PROPERTY IN VIOLATION: 100 W HOPKINS ST.

July 21, 2025

Dear Property Owner and/or Occupant,

We believe that you, as a resident and/or property owner, care about the quality of life in San Marcos. The City of San Marcos (COSM) Code Compliance Division is charged with education and enforcement of ordinances intended to ensure that San Marcos maintains its quality of life as a healthy, safe, and visually pleasing city in which to live. This notice is to advise you that the ordinance violation (s) below have been observed on your property addressed above and need corrective action:

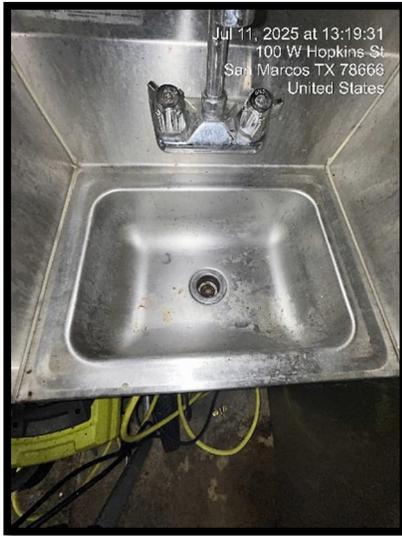
- Trees Overhanging Street/Sidewalk
- Trash Cans Left Out
- Rubbish/Debris:
- Fences
- Address Numbers
- Overgrown Grass/Weeds
- Stagnant/Standing Water
- Front/Side Yard Parking
- Unsecured Swimming Pool
- Other: IPMC & SM Land & Development Code**

NOTES: Ice machine in need of maintenance. Sanitarian W. Rocha also observed violations according to HSC that included lack of hand soap and paper towels at wash stations. SM Land & Development Code violations observed with the establishment only using air fryers as their source of providing food.

CONDITIONAL USE PERMIT VIOLATION

*The Vault/Sake Bar & Bistro

IMAGES TAKEN ON SITE ON 07/11/2025



*Active Eating Establishment CUP Holder

Further Comments and/or Action Required:

- Property is in violation of the following **International Property & Maintenance Code (IPMC 2021)** section(s):
 - **404.7 Food Preparation:** Spaces to be occupied for food preparation purposes shall contain suitable space and equipment to store, prepare and serve foods in a sanitary manner. There shall be adequate facilities and services for the sanitary disposal of food wastes and refuse, including facilities for temporary storage.
- Property is in violation of the following **San Marcos Land Development Code** section(s)
 - **5.1.5.5 [4.b.] Downtown CBA Boundary:** Where an eating establishment including the sale of alcohol is located in the downtown CBA boundary the following additional standards apply:
 1. Permits for an eating establishment including alcohol sales in the downtown CBA boundary are valid for three years from date of issuance. A renewal permit for a current permit holder may be administratively issued under Sec.2.8.3.7.
 2. The business must have a kitchen and food storage facilities of sufficient size to enable food preparation. The kitchen must be equipped with, and must utilize, a commercial grill, griddle, fryer, oven, or similar heavy food preparation equipment.
 3. The business must serve meals to customers during at least two meal periods each day the business is open. A meal must consist of at least one entree, such as a meat serving, a pasta dish, pizza, a sandwich or similar food in a serving that serves as a main course for a meal. At least three entrees must be available during each meal period. A meal period means a period of at least four hours.
 4. The business must be used, maintained, advertised and held out to the public as a place where meals are prepared and served.
- See images attached.

Corrective action must be taken within **10 days** after receipt of this letter. If you have reason to

CONDITIONAL USE PERMIT VIOLATION

believe that an incorrect determination has been made or that you are not responsible for this property, please contact us to discuss this further. It is our goal to assist you with compliance so if you need more time to correct the violation, or there are other circumstances that require further consideration, please contact Code Compliance Officer *Claudia Cormier* by email at ccormier@sanmarcostx.gov or by phone at 512-393-8437.

Failure to take appropriate action within time allotted will result in further action. If the violation continues *after the 10-day period*, in addition to any administrative remedies, you may be subject to a fine. Each day the violation exists constitutes a separate violation. If a violation is not corrected by you, the COSM may, when allowed by ordinance, do the work required to correct the condition of the property and charge the expenses to the owner and place a lien against the property in the amount of the costs for the work. Thank you for your attention to this matter. A complete copy of this code ordinances is available on the city webpage at: <http://www.sanmarcostx.gov/living>.

Respectfully,

Claudia Cormier



Claudia Cormier
Code Compliance Officer
512-393-8437

**Business
Owner/Representative:**

Signature

Date

Certified Mail:

Date

**Notice Posted at Front
Door:**

Date



CITY OF SAN MARCOS
NEIGHBORHOOD ENHANCEMENT
Code Compliance & Environmental Health

MEMORANDUM

To: The Vault/Sake Bar & Bistro (100 W. Hopkins St. #A)
c/o Marshall Hogan, Owner

REF: Eating Establishment Violations

July 17, 2025

Good Afternoon Mr. Hogan:

This memo is to formally request your attendance at a meeting to discuss violations of the **Conditional Use Permit-Central Business Area (CBA)** for an *Eating Establishment* as identified in the [San Marcos Land Development Code \(2025\) Section 5.1.5.5 \[4.b.\]](#). The purpose of this meeting is to address these violations, discuss their potential consequences, and reiterate the importance of maintaining a compliant establishment. The permit's requirements will be reviewed, expectations will be clarified, and everyone's roles and responsibilities in upholding the standards will be ensured. Below is a list of the violation(s) observed, discussed with your staff, and documented during my inspection dated July 2025:

Property is in violation of the following **International Property & Maintenance Code (IPMC 2021)** section(s):

- **404.7 Food Preparation:** Spaces to be occupied for food preparation purposes shall contain suitable space and equipment to store, prepare and serve foods in a sanitary manner. There shall be adequate facilities and services for the sanitary disposal of food wastes and refuse, including facilities for temporary storage.

There will be an opportunity for an open discussion to clarify any questions or concerns you may have for City of San Marcos (COSM) staff. I have also attached the resources issued to our downtown business owners when they need coaching to manage their establishments and financial responsibilities. I highly encourage you to develop a Corrective Action Plan (CAP) or Performance Improvement Plan (PIP) when you are scheduled for a renewal hearing with our Planning & Zoning Commission. Thank you for your time and willingness to accept and rectify the violations.

Please provide a date and time of your availability for next week, **July 21st-25th** to schedule your meeting with us and other department staff. Thank you for your time.

Respectfully,

Claudia Cormier



Claudia Cormier
Code Compliance Officer
512-393-8437

CC:

- Shanna O'Brien, Environmental Health & Safety Manager
- Amanda Hernandez, Director of Planning & Development Services
- Andrea Villalobos, Assistant Director of Planning & Development Services
- David Soto, Planning Manager



CITY OF SAN MARCOS
NEIGHBORHOOD ENHANCEMENT
Code Compliance & Environmental Health

MEMORANDUM

To: The Vault/Sake Bar & Bistro (100 W. Hopkins St. #A)
c/o Marshall Hogan, Owner

REF: Eating Establishment Violations

January 30, 2026

Good Afternoon Mr. Hogan and Staff

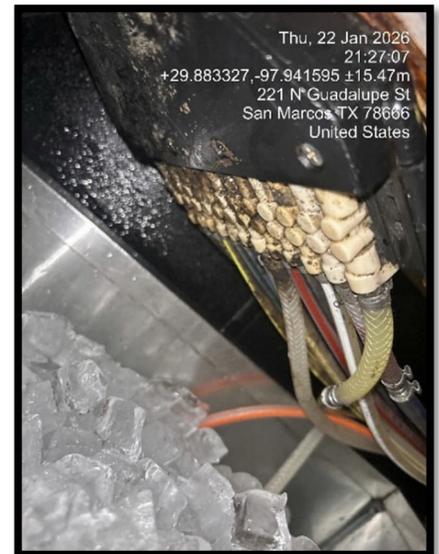
This memo is to formally request your attendance at an in-person meeting to discuss the violations observed during a staff walkthrough. The purpose of this meeting is to address these violations, discuss their potential consequences, and reiterate the importance of maintaining a compliant establishment. The permit's requirements will be reviewed, expectations will be clarified, and everyone's roles and responsibilities in upholding the standards will be ensured. Below is a list of the violation(s) observed, discussed with your staff, and documented during my inspection dated January 22, 2026:

- **Property is in violation of the following International Property & Maintenance Code (IPMC 2021) section(s):**
 - **404.7 Food Preparation:** Spaces to be occupied for food preparation purposes shall contain suitable space and equipment to store, prepare and serve foods in a sanitary manner. There shall be adequate facilities and services for the sanitary disposal of food wastes and refuse, including facilities for temporary storage.
 - a) Ice machine
 - Black-like substance observed
 - b) Soda gun dispensing system
 - Black-like substance observed
 - c) Cooking appliances
 - Black-like substance observed inside 1 counter appliance
 - Solidified grease in fryer
 - Food waste in air fryers
 - Items on commercial griddle
- **Property is in violation of the following Texas Food Establishment Rules (2021) section(s):**
 - **228.31 Certified Food Protection Manager and Food Handlers Requirements**
 - a) The original food manager certificate shall be posted in the food establishment in a location that is conspicuous to consumers.
 - b) Except as specified in subsection (c) of this section, a certified food protection manager *shall* be present at the food establishment during all hours of operation as required in Food Code 2-101.11 and 2-102.12.
- **Floor Plan on File**
 - Upon entering the premises, and reviewing the floor plan on file, I noticed there are no tables or chairs set out at The Vault. Instead, the establishment now has a DJ Booth set up in the center of the open space. Attached is an image (not to scale) that depicts my observations.

The images below were taken on site during the walkthrough. The staff present at the time were identified as *Jack Byse* and *Carlin Livermore*. Both identified themselves as managers, but neither was a *Certified Food Manager*. I proceeded to ask about the chef or cook for the establishment. Carlin stated their designated cook had not arrived, but he was also tasked with the preparation of the meals. Most importantly, you also need to update your *Floor Plan* with the Planning & Development Services Department.

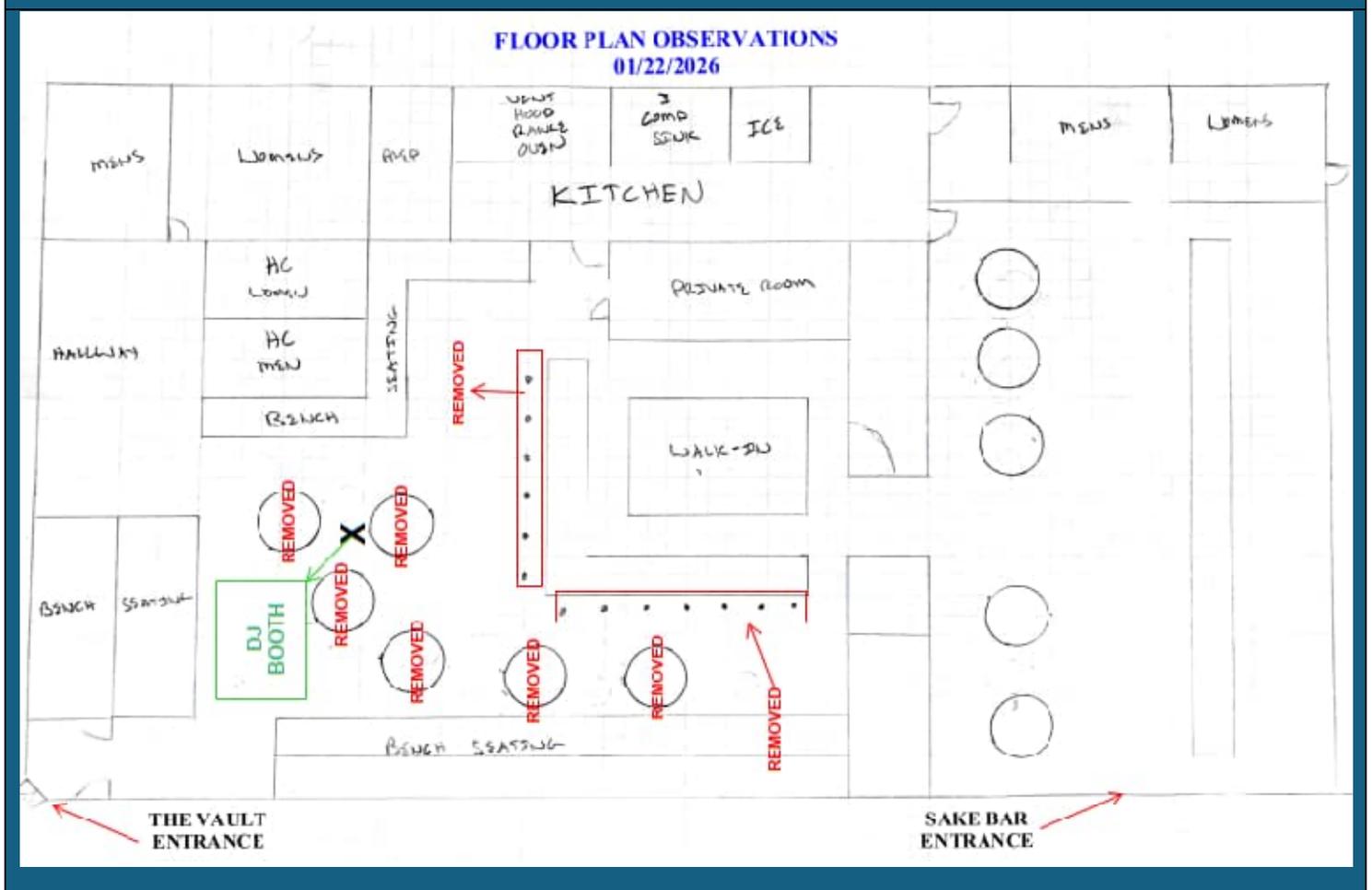
***The Vault/Sake Bar & Bistro**

IMAGES TAKEN ON SITE ON 01/22/2026



***Active Eating Establishment CUP Holder**

Floor Plan 01/22/2026



There will be an opportunity for an open discussion to clarify any questions or concerns you may have for City of San Marcos (COSM) staff. I highly encourage you to develop a Corrective Action Plan (CAP) or Performance Improvement Plan (PIP) when you are scheduled for a renewal hearing with our Planning and Zoning Commission. Thank you for your time and willingness to accept and rectify the violations.

Please provide a date and time of your availability for next week, **February 3rd-6th**, to schedule your meeting with us and other department staff. Thank you for your time.

Respectfully,

Claudia Cormier



Claudia Cormier
Code Compliance Officer
512-393-8437

CC:

- Shanna O'Brien, Environmental Health & Safety Manager
- Terry Floyd, Director of Planning & Development Services
- David Soto, Planning Manager
- Craig Garrison, Planner



CITY OF SAN MARCOS
NEIGHBORHOOD ENHANCEMENT
Code Compliance & Environmental Health

MEMORANDUM

To: Planning and Development Services Department

REF: Eating Establishment Violations
The Vault/Sake Bar & Bistro

January 29, 2026

Good Afternoon Planning & Development Services:

On January 22, 2026, a walkthrough of the The Vault/Sake Bar was conducted to verify the permit holder and staff followed health and safety codes, and following the conditions listed on their *Conditional Use Permit-CBA (CUP 25-30)*. The staff stated they open the doors at Sake Bar at 7:00pm and The Vault at 08:30pm. Below is a list of the violation(s) observed, discussed with the staff, and documented during my walkthrough:

- **Property is in violation of the following International Property & Maintenance Code (IPMC 2021) section(s):**
 - **404.7 Food Preparation:** Spaces to be occupied for food preparation purposes shall contain suitable space and equipment to store, prepare and serve foods in a sanitary manner. There shall be adequate facilities and services for the sanitary disposal of food wastes and refuse, including facilities for temporary storage.
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- **Floor Plan on File**
 - Upon entering the premises, and reviewing the floor plan on file, I noticed there are no tables or chairs set out at The Vault. Instead, the establishment now has a DJ Booth set up in the center of the open space. Attached is an image (not to scale) that depicts my observations.

The images below were taken on site during the walkthrough. The staff present at the time were identified as *Jack Byse* and *Carlin Livermore*. Both identified themselves as managers, but

neither was a *Certified Food Manager*. I proceeded to ask about the chef or cook for the establishment. Carlin stated their designated cook had not arrived, but he was also tasked with the preparation of the meals.

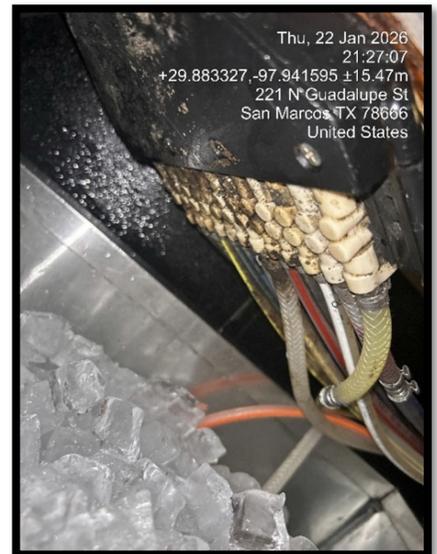
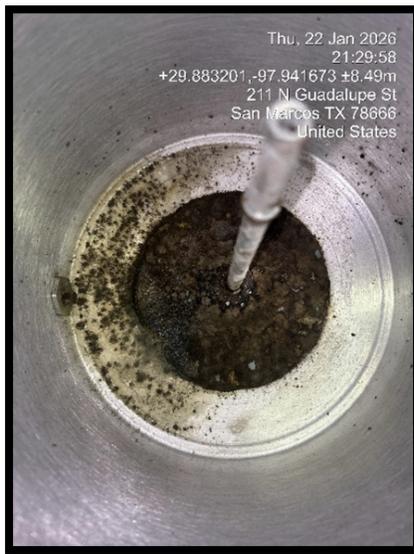
Based on the uncleanness of the kitchen area, I could *not* determine if the establishment could prepare and serve meals to the public due to the health and safety concerns observed. Due to inclement weather, department training, and operating hours, staff have not been able to respond back to the establishment.

Therefore, a 2nd formal request to meet with the permit holder will be sent to discuss the violations and expectations. It should be noted the permit holder was previously served with a Notice of Violation on *July 21, 2025* due to uncleanness of the food preparation area and for being out of compliance due to their cooking appliances as stated in the *San Marcos Land Development code (2025) Section 5.1.5.5 [4.b]*.

An in-person meeting with the permit holder took place on *July 21, 2025* and they were explained in detail how to come into compliance. At the time, the permit holder was also encouraged to develop a Corrective Action Plan (CAP) or Performance Improvement Plan (PIP) to hold the establishment in compliance.

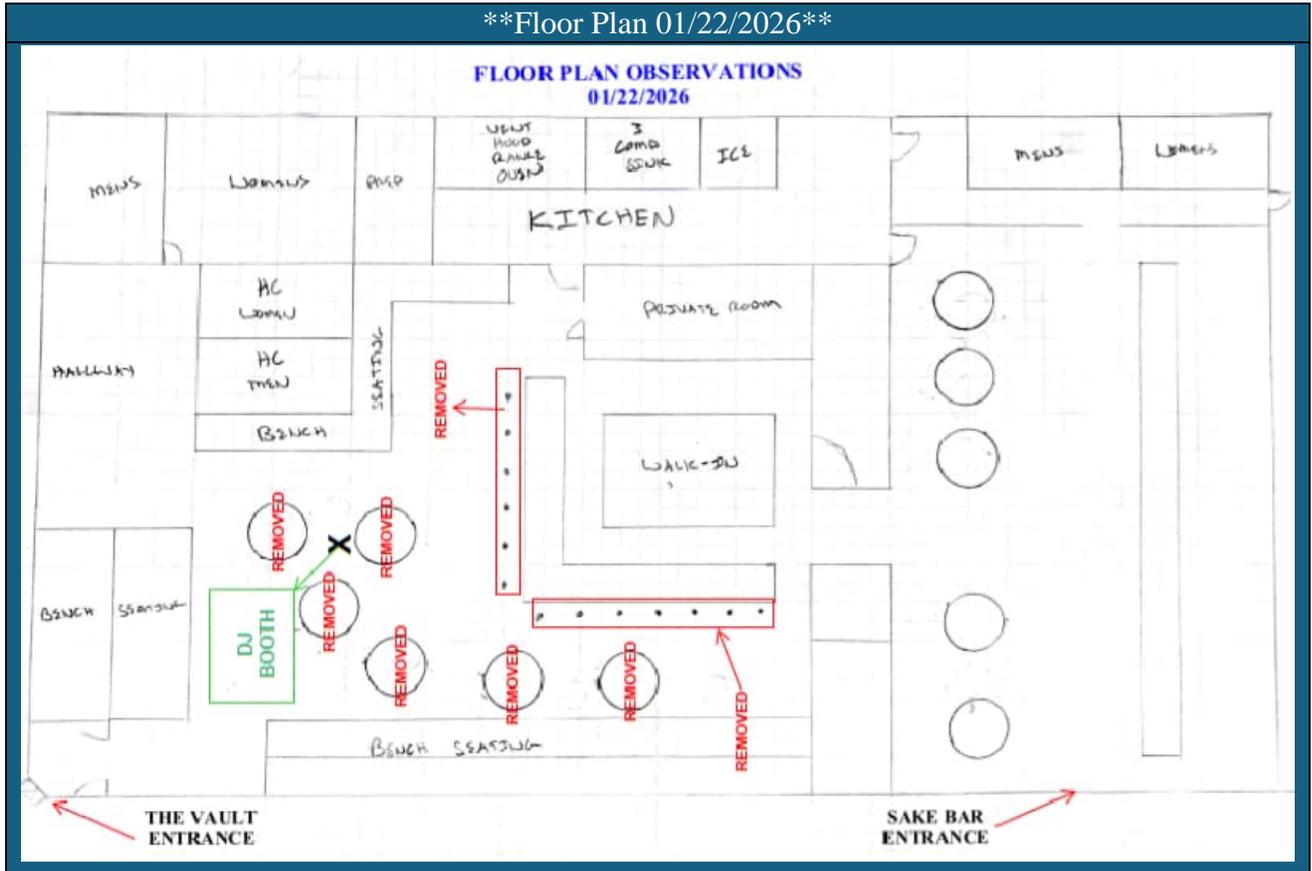
***The Vault/Sake Bar & Bistro**

IMAGES TAKEN ON SITE ON 01/22/2026



***Active Eating Establishment CUP Holder**

Floor Plan 01/22/2026



Thank you for reviewing my observations and documentation. Additional photos of the violations observed are available. Please contact me with any questions or concerns.

Respectfully,

Claudia Cormier



Claudia Cormier
Code Compliance Officer
512-393-8437

CC:

- Shanna O'Brien, Environmental Health & Safety Manager
- Terry Floyd, Director of Planning & Development Services
- David Soto, Planning Manager
- Craig Garrison, Planner



CITY OF SAN MARCOS
NEIGHBORHOOD ENHANCEMENT
Code Compliance & Environmental Health

MEMORANDUM

To: The Vault/Sake Bar & Bistro (100 W. Hopkins St. #A)
c/o Marshall Hogan, Owner

REF: Eating Establishment-Follow-Up

February 05, 2026

Good Morning Mr. Hogan:

First, I wanted to take the time to thank you and your staff for meeting with us to review the violations observed at your establishment and to have your annual inspection completed. This led us to review your activities for the past 6 months, address additional maintenance requirements, discuss any issues with calls for service involving police, and the conditions to continue to be in compliance as an *Eating Establishment* as defined in the [San Marcos Land Development Code \(2025\) Section 5.1.5.5 \[4.b.\]](#). Most importantly, we reviewed your Corrective Action Plan and noticed you have made great improvements in the cleanliness of your establishment. Below is a summary of our meeting:

July 2025-February 2026—Activity

- July 2025--Business Compliance Inspection
 - Permits valid, need to be re-posted
 - Cooking equipment out of compliance
 - Cleanliness violations
 - Environmental Health violations
- July 2025--Meeting
 - Discussed compliance issues
 - Addressed current menu
 - SMFD Fire violations
 - Issued Notice of Violation (NOV)
 - IPMC 404.7 Food Preparation
 - San Marcos LDC 5.15.5 [4.b]
- August 2025—Notice of Violation
 - San Marcos LDC 5.1.5.5 [B.4.b-7]
 - Confetti on sidewalk after an event from the previous evening
 - Permit Holder served with notice
 - Permit Holder **COMPLIED** with request to refrain from using confetti due to issues with cleanliness

January 2026—Violations Observed

- IPMC (2021) 404.74 Food Preparation
 - Ice machine--**SERVICED**
 - Soda gun dispensing system—**DISASSEMBLED & FLUSHED**
 - Cooking appliances—**DEGREASED**
 - Personal Items—**DISCARDED**
- ****Citation #000379--ISSUED**
 - Violations within 1 year of NOV
 - Will discuss status in *30 days* after a follow-up
- Texas Food Establishment Rules (2021) 228.31 Certified Food Protection Manager & Food Handlers Requirements
 - *Jack Byse*-**CERTIFIED**
 - *Carter Reichardt*-**CERTIFIED**
- Floor Plan
 - Resubmitted
- Corrective Action Plan
 - Permit Holder and staff submitted their CAP that reflects their daily operations and efforts to come into compliance moving forward

Environmental Health

- Small Refrigerator—**DISCARDED**
- *Full Report available for additional notes*

San Marcos Police Department

- Corporal Y. Contreras
 - Addressed police calls for service generated at the establishment
 - Offered assistance with any training available to staff
 - Asked for collaboration with investigations the staff may witness
 - Encouraged to contact police when they have questions or issues

Our department has received your Corrective Action Plan (CAP) and new floor plan for the establishment. We look forward to working with you and your staff to achieve the new expectations listed on your plan moving forward. When you meet with our Planning & Zoning Commission, I encourage you to advocate on behalf of your establishment and your continued efforts to be in compliance with your Conditional Use Permit.

Please continue to communicate with your case manager, *Craig Garrison*, regarding your renewal process, and with our team to address any other outstanding maintenance requirements. Thank you for your time. I look forward to continuing working with you and your staff.

Respectfully,

Claudia Cormier



Claudia Cormier
Code Compliance Officer
512-393-8437

CC:

- Shanna O'Brien, Environmental Health & Safety Manager
- Devan Green, Sanitarian
- David Soto, Planning Manager
- Craig Garrison, Planner
- Ysidro Contreras, Downtown Corporal