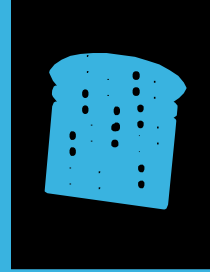
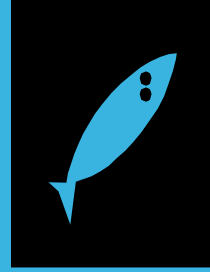


ENVIRONMENTAL HEALTH SERVICES DEPARTMENT

HEALTH STATS
JULY 2015



PERMIT #	ESTABLISHMENT	ADDRESS	PERMIT FEE	Re-Inspection/Score
6505	Koko's Restaurant	4809 W. Expy 83	\$10.00	Temporary
6507	Pelican Station	2101 B South Garcia	\$10.00	Temporary
	Total Compliance	0	\$0.00	
	Field Investigations	0	\$0.00	
	Farmer's Market Permits	0	\$0.00	
	Total Temporary Inspections	2	\$0.00	
	Total Establishment Permits (annual)	0	\$20.00	
	Total Health Inspections	2	\$20.00	



Botulism

Botulism is a rare, yet serious illness that can be caused by eating foods contaminated with the bacteria *Clostridium botulinum*. This bacteria is commonly found in soil and produces a toxin that affects the nervous system. It is rare but if contracted requires immediate medical attention.

What causes foodborne botulism?

Foodborne botulism comes from eating foods contaminated with the toxin. The main sources are home-canned foods with a low-acid content, improperly canned commercial foods, home-canned or fermented fish, herb-infused oils, baked potatoes in aluminum foil, cheese sauce, bottled garlic, foods held warm for extended periods of time and honey for infants.

<http://homefoodsafety.org/food-poisoning/foodborne-pathogens>

