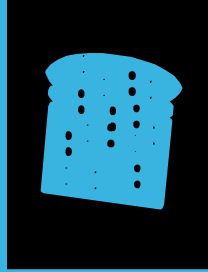
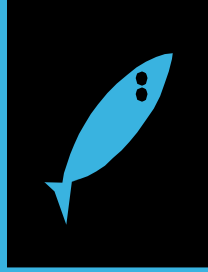


# ENVIRONMENTAL HEALTH SERVICES DEPARTMENT

HEALTH STATS  
DECEMBER 2015



PERMIT #	ESTABLISHMENT	ADDRESS	PERMIT FEE	Re-Inspection/Score
6699	Bada Bing Bagels	1817 Padre Blvd	\$100.00	100
6497	Gabriella's	700 Padre Blvd	\$0.00	100
6700	The Meatball Café	2412 Padre Blvd	\$100.00	100
6698	Harry's Bar	2217 Padre Blvd.	\$100.00	100

Total Compliance	0	\$0.00
Field Investigations	1	\$0.00
Farmer's Market Permits	0	\$0.00
Total Temporary Inspections	0	\$0.00
Total Establishment Permits (annual)	3	\$300.00
Total Health Inspections	4	\$300.00

**Clostridium perfringens**  
 Clostridium perfringens, also known as C. perfringens, is a bacteria that is very common in our environment. It can multiply in number very quickly under the ideal conditions.

**Sources:** C. perfringens lives normally in the human intestines and can be found on raw meat and poultry. Illness usually occurs only by eating foods contaminated with large numbers of this bacteria that produce enough toxin to cause sickness in the form of abdominal cramping and diarrhea. C. perfringens is sometimes referred to as the "buffet germ," because it grows fastest in large portions, such as casseroles, stews and gravies that have been sitting at room temperature in the danger zone. If food isn't originally cooked, reheated or kept at the appropriate temperature, live bacteria may be consumed and cause illness.

**Prevention:** Cook food thoroughly and keep it out of the danger zone, or above a temperature of 140°F or refrigerated to cooler than 40°F after cooking. Practice leftover safety by dividing roasts and stews into smaller quantities when refrigerating for faster cooling. Leftovers should be reheated before serving to an internal temperature of 165°F or higher.  
<http://homefoodsafety.org/food-poisoning/foodborne-pathogens>

City of



**South Padre ISLAND**