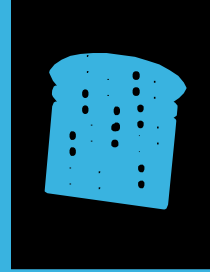
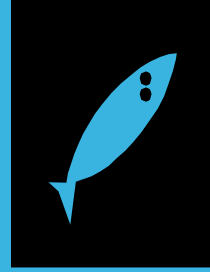


ENVIRONMENTAL HEALTH SERVICES DEPARTMENT

HEALTH STATS
MARCH 2015



PERMIT #	ESTABLISHMENT	ADDRESS	PERMIT FEE	Re-Inspection/Score
6225	Tom & Jerry's	3212 Padre Boulevard	Field Investigation	90
6416	Ceviche Ceviche	1004 Padre Blvd.	\$100.00	100
6417	Wing Stop	3900 Padre Blvd.	\$100.00	93
6418	Jake's Shack	400 Padre Blvd.	\$100.00	100
6419	Jake's Burger Shack	400 Padre Blvd.	\$100.00	100
6420	Church's Chicken	7355 Padre	\$20.00	Temporary
6421	Ruby Elotes	7355 Padre	\$20.00	Temporary
6422	The Pink Company	7355 Padre	\$10.00	Temporary
6423	The Pink Company	7355 Padre	\$10.00	Temporary
6424	Marco's Tacos	7355 Padre	\$20.00	Temporary
6425	El Rey Del Elote	7355 Padre	\$20.00	Temporary
6428	El MexiDog	7355 Padre Blvd	\$20.00	Temporary
6429	Louie's Backyard (Pancake Breakfast)	2305 Laguna Blvd	Nonprofit	Temporary
6430	Dolce Roma	7355 Padre	\$20.00	Temporary
6431	Gracie's Goodies	7355 Padre	\$20.00	Temporary
6433	Club Chaos	1601 Padre Blvd.	\$100.00	96
6434	Karla's Katering	5009 Padre Blvd.	\$40.00	Temporary
6435	Island Baptist Church (Pancake Breakfast)	107 W. Mezquite	Nonprofit	Temporary
6436	Eagle's Rowe Restaurant	300 E. University Dr.	\$10.00	Temporary
6439	Vi-Kinis Drive Thru	4202 N. Raul Longoria Rd	\$10.00	Temporary
6225	Tom & Jerry's	3212 Padre Boulevard	\$0.00	Compliance
6417	Wing Stop	3900 Padre Blvd.	\$0.00	Compliance
6433	Club Chaos	1601 Padre Blvd.	\$0.00	Compliance

Total Compliance	3	\$0.00
Field Investigations	1	\$0.00
Farmer's Market Permits	0	\$0.00
Total Temporary Inspections	14	\$220.00
Total Establishment Permits (annual)	5	\$500.00
Total Health Inspections	23	\$720.00



E. coli O157:H7

Escherichia coli, better known as E. coli, are a large group of bacteria. Although most strains of E. coli are harmless, some can make you very sick. One strain, E. Coli O157:H7 (STEC) is commonly discussed in the media in association with food poisoning outbreaks, because its effects can be extremely severe.

Sources: Eating raw or undercooked ground beef or drinking unpasteurized beverages or dairy products.

Prevention: Wash your hands, cook meat (especially ground meat) and poultry thoroughly; avoid unpasteurized dairy products, juices or ciders; keep cooking surfaces clean and prevent cross-contamination. Also, don't swallow water when playing or swimming in lakes, ponds, streams or pools.

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