

Restaurant Report

By Curtis L. Culberson
Staff Writer

The College Station restaurants listed below were inspected from Feb. 5 to Feb. 12 by the Brazos County Health Department. The information is based on food service establishment reports.

SCORED BETWEEN 95 AND 100:
Giovanni's Pizza By The Slice at 1500 Harvey Road was inspected by Mike Lester. **Score — 97.** Two points were deducted from the report because a restroom door was propped open. An additional point was subtracted from the report for a minor violation.

SCORED BETWEEN 90 AND 95:

Interurban Eating House at 505 University Drive was inspected by Mike Lester. **Score — 94.** A two-point violation was cited in the report because some potatoes were being stored on the floor. Four additional points were deducted from the report for minor violations.

Peking Express at 606 Tarrow was inspected by Mike Lester. **Score — 93.** Four points were deducted from the report because some food items in the freezer were not covered and some grease barrels needed lids. Three more points were subtracted from the report for minor violations.

La Taqueria & Tortilla Factory at 102 Church was inspected by David Pickens.

Score — 91. Two two-point violations were cited in the report because water needed to be drained from a beer box and a grease bucket needed a lid. Five additional points were deducted from the report for minor violations.

SCORED BETWEEN 85 AND 90:

Emilio's Sandwich City at 1500 Harvey Road was inspected by Mike Lester. **Score — 89.** Six points were subtracted from the report because soda dispenser nozzles needed cleaning, a dough machine was dirty and a restroom needed a self-closing door and a covered wastebasket. Five more points were deducted from the report for minor violations.

David Jefferson, a registered sanitarian at the department, says restaurants with scores of 95 or above generally have excellent operations and facilities. He says restaurants with scores in the 70s or low 80s usually have serious violations in the health report.

Scores can be misleading, Jefferson says, because restaurants can get the same score by having several minor violations or a few major violations. He says the major violations can be corrected during the inspection. Point deductions, or violations, in the report range from one point (minor violation) to five points (major violation).

Jefferson says the department might close a restaurant if: the score is below 60, the personnel have infectious diseases, the restaurant lacks adequate refrigeration, a sewage backup is in the building, the restaurant has a complete lack of sanitization for the food equipment.

The department inspects each restaurant every six months. Jefferson says a follow-up inspection is sometimes required if a restaurant has a four- or five-point violation that cannot be corrected during the inspection, or if there are numerous small violations.

Inspectors at the department are registered sanitarians.

DoubleDave's Pizzaworks at 326 Jersey was inspected by David Pickens. **Score — 88.** A five-point violation was cited in the report because some toxic chemicals were stored near flour. Four points also were deducted from the report because the threshold of a rear door needed repairing. Three additional points were subtracted from the report for minor violations.

K-Bob's Steak House at 809 University Drive was inspected by Mike Lester. **Score — 88.** Four points were deducted from the report because a rear door needed to be self-closing. Three two-point violations were cited in the report because food items were being stored on the floor, some dirty drawers were in a prep area, and no paper towels were at a kitchen handsink. Two points also were deducted for minor violations.

The Country's Best Yogurt at 404 University was inspected by Mike Lester. **Score — 87.** A five-point violation was cited in the report because some food items were stored next to cleansers. Four points were subtracted from the report because a rear door was not properly sealed. Two points also were subtracted from the report because yogurt mix was thawed improperly. An additional two points were deducted from the report for minor violations.

SCORED BETWEEN 75 AND 80:

Fort Shiloh Steak House at 2528 Texas Ave. was inspected by David Pickens. **Score — 78.** Five points were subtracted from the report because some food items were stored next to toxic items. A four-point violation was cited in the report because a self-closing device was needed on a rear door. Two points also were deducted because a restroom needed soap and towels. Nine points were subtracted from the report because reach-in cooler floors and walls, the top of an ice maker, floors under equipment, grill and grill areas, some prep table shelves and reach-in cooler racks all needed cleaning. Two more points were subtracted from the report for minor plumbing and lighting violations.

Malfunctions of incubator harm eggs

HOUSTON (AP) — A malfunctioning incubator damaged fertilized, inseminated eggs of three couples who had hoped to conceive a child through in vitro fertilization, a doctor said.

The procedure, popularly known as the test-tube-baby technique, involves fertilizing the mother's egg with the father's sperm in a laboratory dish. The fertilized egg develops until it can be safely transferred to the womb.

The malfunctioning incubator was discovered Jan. 30 in a laboratory at St. Luke's Episcopal Hospital, said Dr. William Gibbons, director of the program at the Baylor College of Medicine.

Lab personnel found the incubator's temperature to have reached dangerous levels during the night, Gibbons said.

By the time the temperature had risen from the normal 98.6 degrees Fahrenheit to a toxic 140 degrees, some fertilized eggs had developed to the embryo stage, Gibbons said.

"As a result, we were not going to transfer any of these potentially harmed embryos," Gibbons said.

Gibbons said the incident upset the families, but they took it better than he did. Most couples taking part in such programs have experienced years of infertility.

Another procedure in which eggs and sperm are induced directly into the Fallopian tubes may offer another chance at conceiving for some couples, Gibbons said.

Two aircraft barely avoid mid-air crash

SAN ANTONIO (AP) — Federal investigators were trying to determine Wednesday why an Eastern Airlines DC-9 passenger plane and a radio station traffic helicopter came within 100 feet of each other at San Antonio International Airport.

The incident occurred as Eastern Flight 147 from Baltimore and Atlanta came in for a landing Tuesday afternoon, said Mike Hodges, area supervisor for the Federal Aviation Administration.

Hodges confirmed the two aircraft were less than 100 feet apart during the landing, but said, "There is no prescribed separation of aircraft (in this situation)."

"As long as you do not touch, it's considered all right."

The DC-9 pilot spotted the helicopter when it was 100 feet ahead and to his left and made one turn to his right, then back to the left, Hodges said.

The plane then landed normally, Hodges said.

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