

Restaurant Report

By Curtis L. Culberson
Staff Writer

The College Station restaurants listed below were inspected from Feb. 23 to Friday by the Brazos County Health Department. The information is based on food service establishment reports.

SCORED BETWEEN 95 AND 100:

McDonald's Restaurant at 801 W. University Drive was inspected by David Pickens. **Score — 96.** Four points were subtracted from the report for minor violations.

Flying Tomato Pizza In A Pan at 303 University Drive was inspected by David Pickens. **Score — 96.** Two points were deducted on the report because some food items were being stored on the floor in a walk-in cooler. Two more points were subtracted on the report for minor violations.

SCORED BETWEEN 90 AND 95:

Little Caesars Pizza at 2501 S. Texas Ave. was inspected by Mike Lester. **Score — 94.** A four-point violation was cited in the report because a rear door was open and it needed a self-closing device. Two additional points were deducted from the report for minor violations.

The Cow Hop at 317 University Drive was inspected by David Pickens. **Score — 91.** Four points were subtracted on the report because a hand sink with soap and towel dispensers needed to be installed in a dishwashing area. A two-point violation was cited in the report because some food items were being stored on the floor and some milk was stored improperly in a walk-in cooler. Three additional points were subtracted on the report for minor violations.

Dairy Queen at 2323 S. Texas Ave. was inspected by Mike Lester. **Score — 91.** A four-point violation was cited in the report because a rear door was propped open and it needed a self-closing device. Two points were subtracted on the report because a covered wastebasket was needed in a women's restroom. Another two-point violation was cited in the report because a stainless steel drawer needed cleaning. One point was subtracted for a minor violation.

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 minor violations can be corrected during the inspection. Point deductions, or violations, in the report range from one point (minor violation) to five points (major violations).

Jefferson says the department might close a restaurant if the score is below 60, the personnel have infectious diseases, the restaurant lacks adequate refrigeration, there is a sewage backup in the building, or 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.

SCORED BETWEEN 85 AND 90:

Dixie Chicken at 307 University Drive was inspected by David Pickens. **Score — 89.** A five-point violation was cited in the report because cleaning and polishing chemicals were stored over some clean dishes. Two two-point violations were cited in the report because a reach-in display cooler and a beer box needed cleaning, and a hand sink needed hot water, soap and towels. An additional two points were subtracted from the report for minor violations.

Singapore Chinese Restaurant at 1505 S. Texas Ave. was inspected by Mike Lester. **Score — 88.** Four points were subtracted on the report because a rear door needed to be self-closing. Three two-point violations were cited in the report because some food items were stored on the floor in a kitchen area and a walk-in cooler, some frozen meals were thawed at room temperature, some food items were uncovered in a walk-in cooler, and paper towels were needed at a hand sink. Two more points were subtracted on the report for minor violations.

Church's Fried Chicken at 1905 S. Texas Ave. was inspected by Mike Lester. **Score — 85.** A five-point violation was cited in the report because some toxic items were stored next to some food items. Four points were subtracted on the report because a rear door needed to be self-closing. Two two-point violations were cited in the report because an outside grease container needed repairing and some counter shelves needed cleaning. Two more points were subtracted for minor violations.

SCORED BETWEEN 80 AND 85:

Benningan's at 1505 S. Texas Ave. was inspected by Mike Lester. **Score — 82.** A five-point violation was cited in the report because some employees were eating in the prep area. Four points were subtracted because a hand sink in a grill area needed repairing. Three two-point violations were cited in the report because some salad dressing was not stored in ice, a hand sink needed soap and towels and plates on a grill line needed to be protected from falling food items. Three minor violations also were cited in the report.

Speaker Lewis: further tax hike to be needed

AUSTIN (AP) — The tax bill expected to win House approval today could be followed by another tax increase measure later in the session, Speaker Gib Lewis said Wednesday. "You either make cuts or you find additional revenue," Lewis said, adding that the \$2.9 billion tax package scheduled for House debate today would take care of about half the problem.

The state faces a projected \$5.8 billion deficit if current spending levels are continued in 1988-89. Gov. Bill Clements has said he would veto any measures to increase taxes beyond the continuation of the temporary increases that were enacted last fall.

House members vote today on that \$2.9 billion plan. The bills would continue the temporary gasoline tax of 15 cents per gallon and sales tax of 5.25 percent for two more years.

Those increases, approved last year, expire Sept. 1 unless lawmakers decide otherwise. "I don't think that's enough," Lewis said of the \$2.9 billion package, "but it's the first step."

The speaker said he told Clements that \$2.9 billion falls short of a solution, but Lewis said the governor "is standing firm on a veto."

Clements has demanded spending cuts in state government, but Lewis said few can be made.

"I think we have been in the process of making cuts for the last four years," the speaker said. "I can assure you if there has been any fluff or surplus in any state agency's budget, we would have probably found those."

Mattox regrets death penalty is needed

HUNTSVILLE (AP) — Attorney General Jim Mattox said Wednesday he has reservations about the death penalty and wishes there were other ways to discourage violent crimes.

"I regret very much that society must be in a position to exact this kind of punishment," Mattox said after witnessing the execution of convicted killer Eliseo Moreno.

Mattox, who has witnessed all but three of the 22 executions the state has carried out since 1982, said he has strong reservations about taking people's lives.

"But I think society has a right to exact its punishments," he said.

Mattox said he found himself praying for strength and understanding during Moreno's execution.

On death row, inmates Wednesday greeted Mattox's comments with mixed emotions.

"If he really believes what he says, then he should quit," Jim Vanderbilt, a death row inmate, said.

Billy Hughes added, "He has no power. He's got to follow the law."

Smaller crop producers being left behind as San Antonio produce terminal grows

SAN ANTONIO (AP) — On most days, Chico Echigo and Lorenzo Garcia, both in their 70s, are sitting on their pickup truck tailgates long before sunup, surrounded by neat displays of peppers, squash and other vegetables they've grown.

Just yards away from their modest displays, refrigerated 18-wheel trucks roar through the gates of the San Antonio Produce Terminal, delivering kiwi fruit from California, grapes from Chile and oranges from the Rio Grande Valley.

Fifteen years ago there were a hundred or more farmers like Echigo and Garcia hawking their produce at the terminal. Today they are practically the only ones left. Echigo says the only reason he still farms and comes to the terminal is because "this is all I know."

"I haven't had any education," Echigo says, who has been farming near Pleasanton for more than 50 years. "You get old and that's it."

Sometimes Echigo and Garcia don't even break even. Sometimes they have produce left over and

have to dump it or give it to their cows. But Garcia says, "I'd rather do this than sit around."

Ivan Grabhorn, the terminal's general manager says, "The problem is, everything got higher. . . . In the old days, a Mom and Pop operation had enough to survive with their chickens and cows. Farmers have learned they have to meet expenses, that they have to run their farms like a business."

On the positive side, Grabhorn thinks the changes have improved the quality of produce that eventually gets to the consumer.

Rather than bringing produce to the market, hoping someone will buy it, farmers now go to the same companies all the time, Grabhorn says. A telephone call the day before lets them know how much their customers want the next morning. And that's all they pick.

The farmers' customers are companies like Big State, West Coast Produce, Mendes Produce and Veg-Pack. Many of these companies, all based at the San Antonio Produce

Terminal, now have refrigerated warehouse space.

Richard Medina, manager for West Coast Produce, explained why it's important for produce companies to be at the terminal. "You can compare the terminal to the stock market. You know exactly what's going on, what the market is on a certain item."

Some of Corpus Christi's produce companies and grocery stores are supplied by companies located at the terminal and in San Antonio, the companies supply restaurants, hospitals, schools, military installations and grocery stores. Most, however, no longer sell to the big grocery chains, such as H.E.B., except on a fill-in basis. These chains now buy direct from growers themselves and ship the produce in their own trucks to their own distribution centers.

Just as small farmers are a phenomenon of the past, so are small produce companies, according to Grabhorn. The little guy can't compete, he says.

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