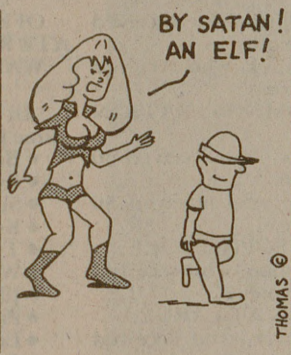
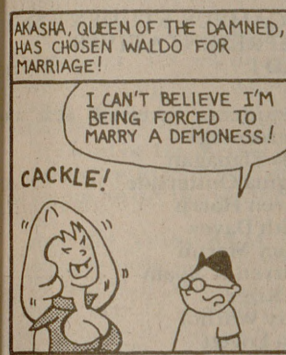


WRPD



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WALDO



By KEVIN THOMAS

SPADE PHILLIPS, P.I.



By Matt Kowalski

Restaurant Report

The restaurants listed below were inspected by the Brazos County Health Department between March 19 and Friday. Information is from a food service establishment inspection report.

SCORED BETWEEN 95 AND 100: Pizza Hut Delivery at 4207 Wellborn Road. Score — 98. Points were deducted for unclean non-food contact surfaces and unclean walls and ceilings.

Farmer's Market Sandwich Shop at 329 University Drive. Score — 96. Points were deducted for outer openings unprotected from insects and rodents.

Carney's Pub at 3410 South College. Score — 95. Points were deducted for unclean non-food contact surfaces and outer openings unprotected from insects and rodents.

Ferreri's Italian Cuisine at 1808 Valley View. Score — 95. Points were deducted for unsatisfactory food protection during storage, unclean floors and unclean food-contact surfaces.

Parmigan Club at 2005 South College. Score — 95. Points were deducted for unsatisfactory storage of utensils, unclean non-food contact surfaces, unsatisfactory waste receptacles in the restroom, unclean food-contact surfaces and lack of hand deanser in the restroom.

SCORED BETWEEN 90 AND 95: The Cow Hop at 317 University Drive. Score — 94. Points were deducted for unclean non-food contact surfaces, unsatisfactory single service articles and inaccessible toilet and handwashing facilities.

Flying Tomato Pizza in a Pan at 303 University Drive. Score — 94. Points were deducted for improper storage of toxic items and unclean walls and ceilings.

Wingjoint at 315 University Drive. Score — 93. Points were deducted for unsatisfactory plumbing, unclean floors, outer openings unprotected from rodents and insects and unclean walls and ceilings.

Tom's Barbecue and Steak House at 3610 South College. Score — 91. Points were deducted for unclean food-contact surfaces, unsatisfactory walls and ceilings, unclean non-food contact surfaces and improper storage of toxic items.

University Tower at 410 South Texas Ave. Score — 90. Points were deducted for improperly labeled food, unclean non-food contact surfaces, unclean floors, unsatisfactory food protection during storage and outer openings unprotected from insects and rodents.

SCORED BETWEEN 85 AND 90: Mario and Son's Pizzeria at 405 West University Drive. Score — 89. Points were deducted for unsatisfactory food condition, inadequate hand drying device, litter on the premises, unsatisfactory food protection during storage and unclean floors.

Whataburger #43 at 902 South Texas Ave. Score — 89. Points were deducted for unclean food-contact surfaces, inadequate hand-drying device, unclean walls and ceilings, unsatisfactory non-food contact surfaces and uncovered garbage containers.

SCORED BETWEEN 65 AND 70: Casa Ole at 1500 Harvey Road. Score — 66. Points were deducted for improperly labeled food containers, unsatisfactory food protection during service, unsatisfactory personnel hygienic practices, inadequate hand-drying devices, unclean floors, potentially hazardous food temperatures during storage, unsatisfactory food storage, unclean food-contact surfaces, unsatisfactory storage of clean food equipment, inaccessible handwashing facilities, unclean floors and improper storage of toxic items.

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

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

Jefferson said 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 said 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.

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