2. That the entire cost of said sewer line, totaling an approximate amount of $443.32 shall be borne solely by Indalecio Campos, and the City shall not be responsible for any part thereof.

3. That said contract, permit and license shall authorize Indalecio Campos to charge and collect stipulated connection fees until such time as the sum of $443.32 is obtained.

4. That said contract, license and permit to be executed is attached hereto and made a part hereof for all purposes.

5. PASSED AND APPROVED this 26th day of August A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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A CONTRACT AND PERMIT

GRANTING INDALECIO CAMPOS PERMISSION TO CONSTRUCT AND INSTALL A SEWER LINE ON ROBERTS STREET, FROM NORTH HAMILTON STREET EXTENDING WEST A DISTANCE OF APPROXIMATELY 300 FEET

1. That Indalecio Campos is hereby granted, by the City of San Antonio, a permit and license to construct, install and connect a sanitary sewer line to the Sewage System of the City of San Antonio, subject to the following conditions and stipulations:

2. That the City of San Antonio hereby authorizes and grants a permit to Indalecio Campos to construct and install an 8-inch sewer main on Roberts Street at North Hamilton Street extending West a distance of approximately 300 feet, as follows:

3. That Indalecio Campos shall file a complete set of plans and specifications with the City Sewer Engineer showing the place and connection with the City Sewage System, the depth, size and location, gradient, capacity and appurtenances of the sewer line to be built, and said line shall not be connected with the City Sewer system until such plans and specifications have been approved and all contract costs have been fully paid and the said line tested and approved by the City Sewer Engineer.

4. This permit herein granted shall be for sanitary sewage only and no use shall be made thereof which in the opinion of the City Sewer Engineer is detrimental to the City sewage system or which might impair the function of its sewage treatment plant.

5. That said sewer line when completed and connected with the City sewer system shall become the property of the City of San Antonio and a part of its public sewage system.

6. That it is expressly understood and agreed by the parties hereto that under no circumstances shall any part or portion of the construction cost of said line be charged to the City of San Antonio.

7. That in consideration of the cost of the construction of said sewer line, the right and privilege is hereby given to Indalecio Campos to charge $50.00 for each connection on said above described sewer line until the final total cost is returned; it being estimated that the cost of such construction will be $443.32. It is distinctly understood that the City of San Antonio will not be responsible for the collection or payment of such charges, and that when Indalecio Campos charges and receives from such connections the total amount expended on said sewer line, this contract shall be automatically terminated.

8. That the said Indalecio Campos further agrees to assume all responsibility and protect said City from any and all damages or liabilities that might be caused by the installation, connection or construction of the above described sewer line.

9. This permit shall become effective upon adoption by the parties hereto and all agreements, if any, existing heretofore between the contracting parties relating to the subject matter of this instrument are superseded expressly by this instrument and the same shall constitute the entire contract between the parties thereto, there being no other written nor any parole agreement with any officer or employee of the City of San Antonio.

10. That the total cost of said sewer line is estimated at $443.32; however, Indalecio Campos agrees to file a final and accurate total cost with the City Sewer Engineer within ten (10) days after completion of the sewer line described herein.

11. EXECUTED this the 26th day of August A. D. 1954.

CITY OF SAN ANTONIO

By

City Manager

ATTEST:
J. Frank Gallagher
City Clerk

12. This permit and agreement is accepted this ___ day of August A. D. 1954 under all the conditions, terms and stipulations herein contained.

_____

AN ORDINANCE 20,490

AN ORDINANCE TO USE THE CITY SANITARY SEWERS
BY A CONNECTION OUTSIDE OF THE CITY LIMITS
ON THE PETITION OF MR. & MRS. E. H. JAROSZEWSKI

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the petition of Mr. & Mrs. E. H. Jaroszewski, for a license to use the sanitary sewerage system of the City of San Antonio, is granted hereby, subject to the following precedent conditions.

2. That the permit hereby granted is temporary, and the City reseves the right to revoke same at any time, with or without notice.

3. That the house plumbing and the connection with the City sewer shall be made and maintained at the cost and risk of the licensee, in conformity with the ordiances of the City of San Antonio.

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 122 Rolling Green Drive, Lot 3, Block 35, Inspiration Hills, County Block 4432, and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

5. That the future owner of the above property shall comply with all the provisions hereof, and the conditions are covenants running with the land.

6. That the use of said sewer connection shall be subject to the regulation of the City of San Antonio, and no use shall be made which might in any way impair the City Sewer System, or cause same to be obstructed or damaged in any manner whatsoever, in the opinion of the City Sewer Engineer, whose judgment shall be conclusive.

7. That in consideration of the permit hereby granted, and the service to be rendered, the said Licensee agrees to pay the City of San Antonio, at the office of the License and Dues Collector, in San Antonio, Bexar County, Texas, as a rental charge, the schedule of fees fixed, and to be fixed, by ordinance of the City of San Antonio, said rental commencing on the date of connection made with the City sanitary sewers; but in the event the permit hereby granted is cancelled, for any reason, the pro rata amount of said rental shall be returned, less any expense incurred by the City in the premises. The City of San Antonio is given a lien on the real estate described herein, to secure the payment of the sewer rental, and the City shall have the right to shut off the City water supply to the premises described herein if the Licensee fails to stop the discharge of sewerage into the City Sewerage System when the City terminates this permit.

8. That the Inspectors of the City shall have free access to the Licensee's premises, and all buildings situated thereon, during the continuance of this permit and while said premises are connected with said City Sanitary Sewers, for the purpose of inspecting the condition of the plumbing and the use of said sewers.

9. The City of San Antonio shall never be liable to the Licensee for pecuniary damage for failure to take and treat the sewerage of the Licensee, and said right of action is waived as a part of the consideration of this permit.

PASSED AND APPROVED this 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,491

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY
A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE
PETITION OF MR. AND MRS. GOLDEN B. HOLLAND

Same as Ordinance No. 20,490 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 207 Rolling Green, Lot 21, Block 38, Co. B 4434, Inspitation Hills and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

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AN ORDINANCE 20,492

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY
A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE
PETITION OF MR. AND MRS. MAX W. STECKLY

Same as Ordinance No. 20,490 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the

Licensee, as same is now situated on said premises at 769 Avondale, Lot West half of Lot 7 Block 4, County Block 5638 B and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

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AN ORDINANCE 20,493

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF THORNTON H. AND MARY IVA KILLOUGH

Same as Ordinance No. 20,490 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 1229 Quintana Road, Part of Lot 24, (50 ft.) Co. Block 4084, South San Antonio Industrial Sites and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

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AN ORDINANCE 20,494

ACCEPTING A DEED FROM MATTIE MAE SHARP, A WIDOW, CONVEYING TO THE CITY OF SAN ANTONIO LOTS 5 AND 6, BLOCK 77, N.C.B. 7109, AND APPROPRIATING THE SUM OF ONE THOUSAND DOLLARS ($1,000.00) TO PAY FOR SAME

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from Mattie M. Sharp, a widow, conveying to the City Lots 5 and 6 Block 77, N.C.B. 7109, in the County of Bexar, State of Texas, and within the corporate limits of the City of San Antonio, be and is hereby accepted.

2. That the sum of One Thousand Dollars ($1,000.00) be and is hereby appropriated out of the River Authority Flood Control R.O.W. Trust Fund 7-39, payable to Alamo Title Company, to be used in payment for same.

3. PASSED AND APPROVED this 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,495

CHANGING THE NAMES OF CERTAIN STREETS LOCATED WITHIN THE CITY OF SAN ANTONIO

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the following named streets, located within the corporate limits of the City of San Antonio, be and the same are hereby changed as hereinafter indicated:

PRESENT NAME:	FROM:	TO:	NEW NAME:
Hatcher Avenue	East from Clark Avenue	Blackwood Blvd.	PALFREY DRIVE WEST
Palfrey Drive	East from Goliad Road	Belford Drive	PALFREY DRIVE EAST
Carol Avenue	East from Clark avenue	Blackwood Blvd.	CORAL AVENUE

(This street was originally approved as Carol Avenue but is a duplication of existing Carroll Ave., and change to Coral Avenue is requested.)

2. The City Engineer and the City Tax Assessor are directed to change their records accordingly, and the city clerk is directed to forward a certified copy of this ordinance to the local Postmaster and to the publisher of the city directory.

3. PASSED AND APPROVED this 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,496

GRANTING THE PETITION OF MANOR BAPTIST CHURCH FOR EXEMPTION FROM CITY TAXES ON LOT 1, BLOCK 14, NCB 7022, in THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO, that,

1. That the property owned by Manor Baptist Church, and being Lot 1, Block 14, New City Block 7022, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; therefore tax exemption from city taxes is hereby granted, and said property is hereby exempted from taxation for the Tax Year 1954, and tax years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: Youth Center.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,497

GRANTING THE PETITION OF THE DELLVIEW BAPTIST CHURCH (FORMERLY MONTICELLO BAPTIST CHURCH) FOR EXEMPTION FROM CITY TAXES ON TR. B, BLOCK 45, NCB 10540, AND LOT 10, BLOCK 30, NCB 10226, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the property owned by the Dellview Baptist Church, and being Tr. B, Block 45, New City Block 10540, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; and it further appearing that the tax rolls of the City of San Antonio show taxes assessed against said property for the tax year 1953, at which time said property was of an exempt character and not subject to taxation, said assessment is found to be void and should be stricken from the Roll. Furthermore, tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the Tax Year 1954, and Tax Years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: As a Church and School.

2. That the property owned by the Dellview Baptist Church (formerly Monticello Baptist Church), and being Lot 10, Block 30, New City Block 10226, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; and it further appearing that the tax rolls of the City of San Antonio show taxes assessed against said property was of an exempt character and not subject to taxation, said assessments are found to be void and should be stricken from the rolls. Furthermore, tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the Tax Year 1954, and Tax Years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namelY: As a Parsonage.

3. Petitions are hereto attached and made a part hereof.

PASSED AND APPROVED this 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,498

DECLARING VOID TAX ASSESSMENT AGAINST LOTS 9 TO 11, BLOCK 13, NCB 8970, OWNED BY MOST REV. ROBERT E. LUCEY, ARCHBISHOP, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the tax rolls of the City of San Antonio, show taxes assessed Lots 9 to 11, Block 13, New City Block 8970, San Antonio, Bexar County, Texas, for the fiscal year 1951, at which time said property was owned by Most Rev. Robert E. Lucey, Archbishop, and was used as a playground for school children of St. Joseph's Chapel and Mission, and was of an exempt character and not subject to taxation, said assessment is found to be void and is ordered stricken from the rolls.

2. However, it appearing that said property is at present on "Tax Exempt" rolls, having been exempted by Ordinance No. 20,352, July 1, 1954.

PASSED AND APPROVED on the 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,499

GRANTING THE PETITION OF WESLEY COMMUNITY HOUSE BOARD OF SAN ANTONIO FOR EXEMPTION FROM CITY TAXES ON N. IRR. 49.5 FT. OF 4, BLOCK 1, NCB 309 IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO, that,

1. That the property owned by the Wesley Community House Board of San Antonio, and being the N. Irr. 40.5 feet of Lot 4, Block 1, NCB 309, IN the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; therefore tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the tax year 1954, and tax years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: Playground and recreational purposes.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,500

DESIGNATING CERTAIN PAYMENTS TO BE MADE TO THE FIREMEN, POLICEMEN AND FIRE ALARM OPERATORS' PENSION FUND, AND AMENDING ORDINANCE NO. 20,547, PASSED AND APPROVED ON AUGUST 19, 1954

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That Ordinance No. 20,457, passed and approved onAugust 19, 1954, entitled "AN ORDINANCE DESIGNATING CERTAIN PAYMENTS TO BE MADE TO THE FIREMEN, POLICEMEN AND FIRE ALARM OPERATORS' PENSION FUND", be and the same is amended hereby so that the same shall hereafter read as follows:

2. "That the $500.00 annual payment, evidenced by check dated August 6, 1954, received from Bexar County National Bank, for the privilege of installing and maintaining Curb Teller on Travis Street from July 15, 1954 to July 14, 1955, together with $500.00 annual payment, dated August 10, 1954, received from Groos National Bank for similar privileges from August 13, 1954 to August 13, 1955, together with all payments hereinafter received for similar privileges granted to any other Banks, be paid and deposited to the credit of the Firemen, Policemen and Fire Alarm Operators' Pension Fund annually as the same are paid to the City."

3. PASSED AND APPROVED this 2nd day of September, 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,501

MAKING AND MANIFESTING A DEED FROM THE CITY OF SAN ANTONIO TO JAMES L. PRICE CONVEYING TO SAID JAMES L. PRICE A PORTION OF LOTS 7 AND 9, NEW CITY BLOCK 112, SAN ANTONIO, BEXAR COUNTY, TEXAS, SAID PORTION OF LAND BEING FULLY DESCRIBED BY METES AND BOUNDS HEREINBELOW; AND ACCEPTING AS CONSIDERATION FOR SAID DEED THE SUM OF TWO THOUSAND TWO HUNDRED AND FIFTY DOLLARS ($2,250.00)

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That this ordinance makes and manifests the deed of the City of San Antonio in

words and figures as follows, and for and in consideration of the sum of two thousand two hundred and fifty dollars ($2,250.00) paid to the City of San Antonio by the grantee of said deed, i.e., James L. Price.

2. That the City of San Antonio, a municipal corporation situated in Bexar County, Texas, acting by the Mayor of the City of San Antonio under the authority of this ordinance, for and in consideration of the sum of two thousand two hundred and fifty dollars ($2,250.00) to it in hand paid by James L. Price has GRANTED, SOLD AND CONVEYED and by these presents does GRANT, SELL and CONVEY to James L. Price of San Antonio, Bexar County, Texas that certain portion of land out of Lots 7 and 9, NCB 112, San Antonio, Bexar County, Texas, and described by metes and bounds as follows, to-wit:

BEGINNING at the North corner of Lot 7, (North Irregular 50 feet of Red 13), NCB 112, In the City of San Antonio, said point also being the intersection of the Southeast line of NCB 3599 and a West line of North Flores Street with the Northwest line of U. S. Highway 81; THENCE, S. 14° 13' 28" W., a distance of 33.24 feet along the Northwest line of U. S. Highway 81 to an angle point; THENCE S. 52° 46' 14" W., a distance of 129.47 feet along the Northwest line of U.S. Highway 81, crossing the Southwest line of Lot 7 and the Northeast line of Lot 9 (East 53.56 feet of Red 12) at 86.5 feet to a point for a corner on the Southwest line of Lot 9; THENCE, in a Northwesterly direction, a distance of 45.74 feet, more or less, along the Southwest line of Lot 9 and the Northeast line of Lot 10 to the existing West corner of Lot 9; THENCE, in a Northeasterly direction a distance of 150.3 feet, more or less, along the Northwest line of Lots 9 and 7, crossing the Southwest line of Lot 7 at 37.5 feet, more or less, to the place of BEGINNING.

3. TO HAVE AND TO HOLD the above described premises together with all and singular the rights and appurtenances thereto in anywise belonging unto the said James L. Price, his heirs and assigns forever, and the City of San Antonio does hereby bind itself, its successors and assigns to warrant and forever defend all and singular the said premises unto the said James L. Price, his heirs and assigns forever against every person whomsoever lawfully claiming or to claim the same or any part thereof, by, through or under it.

4. IN TESTIMONY WHEREOF, the City of San Antonio, a municipal corporation, acting by and through its Mayor, R. L. Lester, duly authorized hereby, does hereby sign, execute and deliver this instrument attested by its City Clerk with the Corporate Seal of said City affixed thereto.

5. PASSED, APPROVED and EXECUTED this 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,502

APPROPRIATING $5.00 OUT OF THE 1954 GENERAL FUND, ACCOUNT NO. 55-01-01, SETTLEMENTS, CLAIMS AND REFUNDS, IN PAYMENT TO PEACOCK MILITARY ACADEMY OF REFUND OF IMPOUNDING FEE IMPROPERLY ASSESSED AND COLLECTED.

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That $5.00 be and the same is appropriated out of the 1954 General Fund, Account No. 55-01-01, Settlemtns, Claims and Refunds, in payment to Peacock Military Academy of refund of impounding fee which was improperly assessed and collected, on August 17, 1954, as approved and recommended by Chief of Police in his memorandum of August 23, 1954, attached hereto and made a part hereof.

2. PASSED AND APPROVED THIS 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,503

AMENDING CHAPTER 36 OF THE SAN ANTONIO CITY CODE, DEFINING - ESTABLISHMENT, MEAT CARCASS, MEAT FOOD PRODUCT, ETC.; REQUIRING PERMITS FOR THE OPERATION OF ESTABLISHMENTS; PROHIBITING SALE OF UN-INSPECTED MEAT AND MEAT FOOD PRODUCTS, ETC., PROVIDING FOR THE IDENTIFICATION OF CARCASSES, OFFICIAL STAMPS, ANTEMORTEM AND POST-MORTEM INSPECTION, DISPOSITION OF DISEASED ANIMALS, CARCASSES AND PRIMAL PARTS, SANITARY REGULATIONS AND STANDARDS, CONSTRUCTION OF FUTURE ESTABLISHMENTS, ENFORCEMENT OF THIS CHAPTER AND FIXING PENALTY FOR VIOLATION OF ANY SECTION BY FINE NOT LESS THAN $25.00 AND NOT MORE THAN $200.

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

That Chapter ~~60~~ 36 of the San Antonio City Code entitled "Meat Establishments and Meat Products" be and is hereby amended so that it shall hereafter read as follows:

SECTION 36-1. DEFINITIONS

For the purposes of this ordinance the following words, phrases, names and terms shall be construed respectively, to mean:

A. Inspector. An authorized representative of the Health Officer.

B. Establishment. Any slaughtering, meat canning, curing, smoking, salting, packing, rendering, or other similar establishment at which inspection is maintained under the regulations of this ordinance.

C. Station. One or more establishments included under a single supervision.

D. "Inspected and passed", or "S.A. Inspected and passed", or any authorized abbreviations thereof. The meat, meat by-products, or meat food products so marked have been inspected and passed under the regulations in this ordinance, and at the time they were inspected, passed, and so marked they were found to be sound, healthful, wholesome, and fit for human food.

E. "San Antonio passed for cooking". The meat and meat by-products so marked have been inspected and passed on condition that they be rendered into lard, rendered pork fat, or tallow, as prescribed by Section 14 of this ordinance, or otherwise cooked by a method approved by the Health Officer.

F. "San Antonio passed for refrigeration". The meat and meat by-product so identified have been inspected and passed on condition that they are to be refrigerated or otherwise handled as prescribed by the provisions of this ordinance, or by a method approved by the Health Officer.

G. "San Antonio inspected and condemned," or any authorized abbreviation thereof. The carcass, viscera, part of carcass, meat, meat byproduct, or meat food product, so marked or identified, is unsound, unhealthful, unwholesome, or otherwise unfit for human food.

H. "San Antonio retained." The carcass, viscera, part of carcass, meat, meat byproduct, meat food product, or other article so marked or identified is held for further examination by an inspector to determine its disposal.

I. "San Antonio suspect." The animal so marked is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered, and is subject to further examination by an inspector to determine its disposal.

J. "San Antonio condemned." The animal so marked has been inspected and found to be in a dying condition, or to be affected with any other condition or disease that would require condemnation of its carcass.

K. Inspection Legend. A mark or a statement, authorized by the regulations in this ordinance, on a product or on the container of a product indicating that the product has been inspected and passed for food by an inspector.

L. Animal. Cattle, sheep, swine, or goat.

M. Carcass. All parts, including viscera, of a slaughtered animal that are capable of being used for food.

N. Meat. The edible part of the muscle of cattle, sheep, swine, or goats which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.

O. Meat By-Product. Any edible part other than meat which has been derived from one or more cattle, sheep, swine, or goats.

P. Meat Food Product. Any article of food, or any article intended for or capable of being used as human food which is derived or prepared, in whole or in substantial and definite part, from any portion of any cattle, sheep, swine, or goat, except such articles as organo-therapeutic substances, meat juices, meat extract, and the like, which are only for medicinal purposes and are advertised only to the medical profession.

Q. Product. Any part or all of meat, meat by-product, and meat food product.

R. Immediate Container or True Container. The unit can, pot, tin, canvas, or other receptable or covering in which any product is customarily shipped.

S. Shipping Container or Outside Container. The box, bag, barrel, crate, or other receptacle or covering enclosing any product packed in one or more immediate or true containers.

T. Person. Natural person, individual, firm, partnership, corporation, company, society, and association, and every officer, agent or employee thereof. This term shall import either the singular or the plural as the case may be.

U. Health Offier. The term "Health Officer" shall mean the Director of Public Health of the City of San Antonio or his authorized representative.

V. Meat Processing. This term shall have the meaning of its customary trade usage and shall include the following: subjecting the meat to a process or processes of comminuting, drying, curing, smoking, cooking, seasoning, flavoring, mixing, canning or any combination of such processes.

W. Primal Parts. The usual sections, cuts or parts of the dressed carcass commonly known in the trade, such as sides, quarters, shoulders, hams, backs, bellies, beef tongues, and beef livers before they have been cut, shredded or otherwise subdivided preliminary to use in the manufacture of meat food products.

SECTION 36-2. SCOPE OF INSPECTION.

A. Establishments requiring inspection. Every establishment in which cattle, sheep, swine, or goats are slaughtered for transportation or sale within the corporate limits of San Antonio, Texas, or in which meat, meat byproducts or meat food products of, or derived from cattle, sheep, swine, or goats, are, wholly or in part, canned, cooked, cured, smoked, salted, packed, rendered, or otherwise prepared for transportation or sale within the corporate limits of San Antonio, Texas, which are capable of being used as food for man, shall have inspection under the regulations in this ordinance, except as expressly exempted by Section 36-3 C.

B. Animals and animal products entering inspected establishments. All cattle, sheep, swine, and goats and all products entering an establishment at which inspection is required by this ordinance, and all products prepared, in whole or in part, therein, shall be inspected, handled, prepared, marked, and labeled as required by the regulations in this ordinance.

C. No person, firm, or corporation shall expose or offer for sale or sell or otherwise dispose of or have in his possession within the city limits of San Antonio for the purpose of selling any meat of any cattle, calves, sheep, swine, or goats which has not been inspected under the supervision of the Public Health Department of the City of San Antonio or the Bureau of Animal Industry of the United States Department of Agriculture or of some municipality whose meat inspection standards are equivalent to that maintained by the City of San Antonio and which are recognized by the Public Health Department of the City of San Antonio or the State Health Department of Texas. Evidence of such inspection shall be the presence on each primal part of the carcass, the inspection brand of the Public Health Department of the City of San Antonio or the inspection brand of any other municipality with requirements substancially equivalent to this ordinance and which are enforced with equal effectiveness. If any carcass of any animal hereinbefore named or primal part thereof or portions of carcasses be found offered for sale or exposed within the City of San Antonio, which does not bear any one of the meat inspection brands or marks recognized by the Public Health Department of the City of San Antonio, the Health Officer shall take possession of and destroy such meat or exclude the same from the City limits of San Antonio.

SECTION 36-3. APPLICATIONS FOR INSPECTION: EXEMPTION.

A. The proprietor or operator of each establishment of the kind specified in Section 36-2 A of this ordinance shall make application to the Health Officer for inspection or for exemption from inspection, In case of change of ownership or change of location, a new application shall be made.

B. Application: Drawings, information to be furnished, subsidiary establishments, notice of grant of inspection, false statements. (1) Copies of complete drawings, with specifications, consisting of floor plans showing the locations of such features as the principal pieces of equipment, flood drains, principal drainage lines, hand washing basins, and hose connections for clean-up purposes; elevators; cross and longitudinal sections of the various buildings showing such features as principal pieces of equipment, heights of ceilings, conveyor rails, and character of floors and ceilings; and a plot showing such features as the limits of the plant's premises, locations in outline of buildings on the premises, cardinal points of the compass, and roadways and railroads serving the plant, properly drawn to scale, shall accompany applications for inspection. Applicants for inspection may request information from the Health Officer concerning the requirements before submitting plans.

2. Each application shall specify the names, addresses, and forms of organization of subsidiaries for which inspection is requested to do any of this business described in Section 11, Paragraph A. of this ordinance.

3. Notice in writing shall be given to each applicant granted inspection, specifying the establishment to which the same applies.

4. The Health Officer is hereby authorized to determine whether applications for inspection or for exemption from inspection shall be granted or refused, and to revoke his prior approval of any application if he determines that any false statement was made in such application.

C. Exemptions: The following are exempt from the provisions of this ordinance:

1. Retail butchers and retail dealers in meat and meat products who offer for sale only previously inspected meat and meat products shall be exempted from the inspection as provided in this ordinance.

2. All meat and meat products establishments inspected by the Federal B.A.I.

3. All meat and meat products establishments located outside of San Antonio and inspected by accepted health agencies.

4. Persons, firms or corporations who are licensed and inspected by other sections of the San Antonio Public Health Department.

SECTION 36-4. FEES FOR INSPECTION SERVICE

A. The following fees shall be charged for inspection and shall be collected by the Assessor and Collector of Taxes of the City of San Antonio each calendar month after invoices for such fees have been prepared by the Public Health Department of the City of San Antonio, which Department shall send a copy of each invoice to the establishment granted inspection service and the Assessor and Collector of Taxes of the City of San Antonio. The remittance for the amount due for such fees shall be made by the establishment granted inspection service to the Assessor and Collector of Taxes of the City of San Antonio within ten (10) days from the date of the invoice.

B. 1. Establishments which have been assigned full-time inspection, shall pay to the Assessor and Collector of Taxes of the City of San Antonio, a sum per month equal to the pay received by the inspector. Said pay being that specified in the Classification Compensation Plan of the City of San Antonio for the class title and range of the inspector assigned to the establishment.

2. Where more than one inspector is required to cover the inspection service in a given establishment, the Director of Public Health shall assign such additional inspectors as are necessary. For this additional service, the establishment shall pay the Assessor and Collector of Taxes of the City of San Antonio, a sum per month equal to the pay received by the inspector assigned. Said pay being that specified in the Classification Compensation Plan of the City of San Antonio for the class title and range of the inspector assigned. Provided: That where the services of an inspector are only used part time, the amount shall be pro rated.

3. These monthly amounts shall include such in-grade salary promotions as may be justified and specified by this same Classification Compensation Plan of the City of San Antonio. The establishment, granted inspection service will be given 30 days notification before such in-grade promotions become effective.

C. 1. All establishments granted inspection service under the provisions of this ordinance whose operations require the services of an inspector on a part-time basis as determined by the provisions of Section 36-4, C. 2, of this ordinance, shall pay inspection fees on a pro rata basis of those fees set out in Section 4, A and B of this ordinance. Arrangements for inspection service on a part-time basis must be made with the Director of Public Health at least 30 days prior to inauguration of such inspection service.

2. The need for full-time or part-time inspection service at any establishment shall be determined by the Director of Public Health in consultation with plant management and shall take into consideration such factors as: distance apart of establishments serviced by a single inspector; volume of products processed; location of the establishment; continuous or intermittent operation.

D. OVERTIME FEES FOR OVERTIME WORK OF MEAT INSPECTORS.

The management of an establishment desiring to work under conditions which will require the services of an employee of the Public Health Department on Saturday, Sunday or holidays, or for more than 8 hours on any other day, shall, sufficiently in advance of the period of overtime, request the Director of Meat Hygiene or his assistant to furnish inspection service during such overtime period, and shall pay to the Assessor and Collector of taxes of the City of San Antonio per man hour, for each hour of inspection, an amount equal to time and one-half the hourly wage of the inspector assigned.

SECTION 36-5. OFFICIAL NUMBERS AND INAUGURATION OF INSPECTION.

A. 1. To each establishment granted inspection an official number shall be assigned. Such number shall be used to identify all inspected products prepared in the establishment. More than one number shall not be assigned to an establishment.

2. Two or more establishments under the same ownership or control may be granted the same official number, provided a serial letter is added in each case to identify each establishment and the products thereof.

3. When inspection has been granted to a person at an establishment, it shall not be granted to any other person at the same establishment, except that a subsidiary of the grantee, doing any of the business described in this ordinance may supply for and receive inspection.

B. Separation of establishments.

1. Each establishment shall be separate and distinct from any other establishment in which any product is handled, at the discretion of the Health Officer.

2. Inspection shall not be inaugurated in any building, any part of which is used as living quarters, unless the part for which inspection is requested is separated from such quarters by floors, walls, and ceilings of solid concrete, brick or similar material, and the floors, walls, and ceilings are without opening that directly or indirectly communicates with any part of the building used as living quarters.

C. Sanitation and adequate facilities. Inspection shall not be begun if an establishment is not in a sanitary condition nor unless the establishment agrees to maintain such condition and provides adequate facilities for conducting such inspection.

D. Inauguration of inspection. When an application for inspection is granted, the Director of Meat Hygiene shall, at or prior to the inauguration of inspection, inform the proprietor or operator of the establishment of the requirements of these regulations. If the establishment, at the time inspection is inaugurated, contains any product which has not theretofore been inspected, passed, and marked in compliance with the regulations in this ordinance, the identity of the same shall be maintained and it shall not be sold or offered for sale or otherwise dealt with as inspected and passed under the regulations in this ordinance. The establishment shall comply with all such directions as are required by the provisions of this ordinance.

E. Withdrawal of inspection for violations of regulations. The Health Officer is hereby authorized to withdraw inspection from any establishment which fails to comply with any of the provisions of this ordinance. This withdrawal shall invalidate use of stamp and assigned number and shall make illegal the sale of any products of this establishment within the City of San Antonio and which products were processed after the withdrawal of inspection.

SECTION 36-6. FACILITIES FOR INSPECTION

A. Facilities for inspector or inspectors. Furnished office room, including light, heat and janitor service, shall be provided by establishments, rent free, for the exclusive use for official purposes of the inspector or inspectors assigned thereto. The room or rooms set apart for this purpose shall meet with the approval of the Health Officer and shall be conveniently located, ventilated, and provided with lockers for the protection and storage of inspectors' supplies and with facilities for inspectors to change clothing. Laundry service for inspectors outer work clothing shall be provided by establishments.

B. Hours of operation of establishments. Each establishment shall inform the Director of Meat Hygiene, or his assistant, when work in each department has been concluded for the day, and of the day and hour when work will be resumed therein. Whenever any product is to be overhauled or otherwise handled in an establishment during unusual hours, the establishment shall, a reasonable time in advance, notify the Director of Meat Hygiene, or his assistant, of the day and hour when such work will be commenced, and such articles shall not be so handled except after such notice has been given. No department of an establishment shall be operated except under the supervision of an inspector. All slaughtering of animals and preparation of products shall be done within reasonable hours, and with reasonabl speed, the facilities of the establishment being considered.

C. Designation of days and hours of operation by Director of Meat Hygiene. When one inspector is detailed to conduct the work at two or more establishments where few animals are slaughtered or where but a small quantity of any product is prepared, the Director of Meat Hygiene may designate the hours of the day and the days of the week during which such establishments may be operated.

D. Facilities and conditions to be provided by establishment. When required by the Health Officer or the Director of Meat Hygiene, the following facilities and conditions, and such others as may be essential to efficient conduct of inspection and maintenance of sanitary conditions, shall be provided by each establishment:

1. Satisfactory pens, equipment, and assistants for conducting antemortem inspection and for separating, marking, and holding apart from passed animals those marked "San Antonio suspect" and those marked "San Antonio condemned." Pens, alleys and runways shall be paved, drained, and supplied with adequate hose connections for clean-up purposes. Sufficient light shall be provided for the inspection.

2. Lighting shall be provided for conduct of inspection. Rooms shall be kept sufficiently free of steam and vapors for inspection to be made. Equipment or substances which generate gases or odors shall not be used except as specifically permitted by the Health Officer.

3. Racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland and viscera, and all parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem examination is completed, in order that they may be identified in case of condemnation of the carcass; equipment, trucks and receptacles for the handling of viscera of slaughtered animals so as to prevent contact with the floor; trucks, racks, marked receptacles, tables, or other necessary equipment for the separate and sanitary handling of carcasses or parts passed for cooking.

4. Tables, benches, and other equipment on which inspection is performed, of such design, material, and construction as to enable inspectors to conduct their inspection in a ready, efficient, and cleanly manner.

5. Watertight metal trucks or receptacles for holding and handling diseased carcasses and parts, so constructed as to be readily cleaned; such trucks or receptacles to be marked in a conspicuous manner with the phrase "San Antonio condemned" in letters not less than 2 inches high and, when required by the Director of Meat Hygiene, to be equipped with facilities for locking or sealing.

6. Arrangements, including liquid soap and cleaners, for cleansing and disinfecting hands, for sterilizing all implements used in dressing diseased carcasses, floors, and such other articles and places as may be contaminated by diseased carcasses or otherwise.

7. In establishments in which slaughtering is done, rooms, compartments, or specially prepared open places, to be known as "final inspection places," at which the final inspection of retained carcasses may be conducted. Competent assistants for handling retained carcasses and parts shall be provided by the establishment. Final inspection places shall be adequate in size and their rail arrangement and other equipment shall be sufficient to prevent carcasses and parts, passed for food or cooking, from being contaminated by contact with condemned carcasses or parts. They shall be equipped with hot water, lavatory, sterilizer, tables, and other equipment required for ready, efficient, and sanitary conduct of the inspection. The floors shall be of such construction as to facilitate the maintenance of sanitary conditions and shall have proper drainage connections, and when the final inspection place is part of a larger floor, it shall be separated by a curb, railing,or otherwise.

8. Rooms, compartments, and receptacles in which carcasses and product may be held for further inspection. These shall be in such number and in such locations as the needs of the inspection in the establishment may require. They shall be equipped for secure locking and shall be held under locks furnished by the Health Officer, the keys of which shall not leave the custody of the inspector. Every such room, compartment, or receptacle shall be marked conspicuously with the phrase "San Antonio retained" in letters not less than 2 inches high. Rooms or compartments for these purposes shall be secure and succeptible of being kept clean, including a sanitary disposal of the floor liquids.

9. Facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with the requirements of this ordinance. Tanks or other rendering equipment which under the regulations in this ordinance, must be sealed, shall be properly equipped for sealing as may be specified by the Health Officer.

10. Docks and receiving rooms, to be designated by the establishment, with the approval of the Health Officer, for the receipt and inspection of all products as provided in this ordinance.

11. Suitable lockers in which brands, bearing the inspection legend shall be kept when not in use. All such lockers shall be equipped for locking with locks to be supplied by the Health Officer, the keys of which shall not leave the custody of inspectors.

E. Inspectors to furnish implements and maintain hands and implements in sanitary condition. Inspectors shall furnish their own work clothing and implements, such as knives, steels, flashlights, and triers, for conducting inspection and shall cleanse their hands and implements as prescribed by this ordinance.

SECTION 36-7. SANITATION

A. Examination and specifications for equipment and sanitation prior to granting inspection. Prior to the inauguration of inspection, an examination of the establishment and premises shall be made by an inspector and the requirements for sanitation and the necessary facilities for inspection specified.

B. Drawings and specifications to be furnished in advance of construction. Copies of drawings and specifications, for remodeling plants of establishments and for new structures shall be submitted to the Health Officer and approval obtained for the plans in advance of construction.

C. Establishments; sanitary condition; requirements.

1. Establishments, at which inspection is conducted, and premises on or in which any product is prepared or handled, shall be maintained in sanitary condition, and to this end the requirements of paragraphs 2 to 8, inclusive, of this section shall be complied with.

2. There shall be abundant light, both natural and artificial of good quality and well distributed, and sufficient ventilation for all rooms and compartments to insure sanitary condition.

3. There shall be an effective drainage and plumbing system for the establishment and premises. Gutters and other plumbing shall be installed according to the requirements of the plumbing code of the City of San Antonio.

4. The water supply shall be ample, clean, and potable, with adequate facilities for its distribution in the plant and its protection against contamination and pollution. Every establishment shall make known, and whenever required , shall afford opportunity for inspection of, the source of its water supply, the storage facilities, and the distribution system. Equipment using potable water shall be so installed as to prevent backsiphonage into the potable water system. Nonpotable water is permitted only in those parts of establishments where no edible product is handled or prepared, and then only for limited purposes such as on ammonia condensers not connected with the potable water supply, in vapor lines serving inedible product rendering tanks, in connection with equipment used for hashing and washing inedible products preparatory to tanking, and in sewer lines to move along heavy sewage. Non-potable water is not permitted for washing floors, areas, or equipment involved in trucking materials to and from edible products departments, nor is it permitted in hog scalding vats, dehairing machines, vapor lines serving edible product rendering equipment or for clean-up of shackling pens, bleeding areas, or runways within the slaughtering department. In all cases, nonpotable water lines shall be clearly identified and shall not be cross-connected with the potable water supply.

5. The floors, walls, ceilings, partitions, posts, doors and other parts of all structures shall be of such materials, construction, and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be kept watertight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.

6. The rooms and compartments in which any product is prepared or handled shall be free from dust and from odors from dressing and toilet rooms, catchbasins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and livestock pens.

7. Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from establishments. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden, except under such restrictions and precautions as the Healrh Officer may prescribe. The use of bait poisons in hide cellars, inedible compartments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden but only those approved by the Health Officer may be used. So-called rat viruses shall not be used in any part of an establishment or the premises thereof.

8. Dogs and cats shall be excluded from establishments.

D. Sanitary facilities and accommodations; specific requirements. Adequate sanitary facilities and accommodations shall be furnished by every establishment. Of these the following are specifically required:

1. Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. The rooms shall be provided with windows to admit direct, natural light and shall have adequate facilities for artificial light. They shall be properly ventilated, and meet all requirements as to sanitary construction and equipment. They shall be separate from the rooms and compartments in which products are prepared, stored, or handled. Where both sexes are employed, separate facilities shall be provided.

2. Modern lavatory accommodations, including running hot and cold water, soap, towels, etc. These shall be placed in or near toilet and urinal rooms and also at such other places in the establishment as may be essential to assure cleanliness of all persons handling product.

3. Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet bowls and urinals shall not be discharged into a grease catchbasin.

4. Properly located facilities for cleaning and disinfecting utensils and hands of all persons handling any product shall be provided by the establishment.

E. Equipment to be easily cleaned; that for inedible products to be marked. Equipment and utensils used for preparing, processing, and otherwise handling any product shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned and such as will insure strict cleanliness in the preparation and handling of all products. So far as is practicable, such equipment shall be made of metal or other impervious material. Trucks and receptacles used for inedible materials shall be of similar construction and shall be marked conspicuously so and shall not be used for handling edible products.

F. Scabbards for knives. Scabbards and similar devices for the temporary retention of knives, steels, triers, etc. by workers and others at inspected establishments shall be constructed of rust-resisting metal or other impervious material, shall be of a type that may be readily cleaned, and shall be kept clean.

G. Rooms, compartments, etc. to be clean and sanitary. Rooms, compartments, racks, places, equipment, and utensils used for preparing, storing, or otherwise handling any product, and all other parts of the establishment, shall be kept clean and in a sanitary condition. There shall be no handling or storing of materials which create an objectionable condition in rooms, compartments, or places where product is prepared, stored, or otherwise handled.

H. Operations, procedures, rooms, clothing, utensils, etc. to be clean and sanitary.

1. Operations and procedures involving the preparation, storing, or handling of any product shall be strictly in accord with cleanly and sanitary methods.

2. Rooms and compartments in which inspections are made and those in which animals are slaughtered or any product is processed or prepared shall be kept sufficiently free of steam and vapors to enable inspectors to make inspections and to insure cleanly operations. The walls, ceilings, and overhead structures of rooms and compartments in which product is prepared, handled, or stored shall be kept reasonably free from moisture.

3. Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with liquid soap and hot water, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water or in a prescribed disinfectant followed by rinsing in clean water. The employees of the establishment who handle any product shall keep their hands clean, and in all cases after visiting the toilet rooms or urinals shall wash their hands before handling any product or implements used in the preparation of product.

4. Aprons, frocks, and other outer clothing worn by persons who handle any product shall be of material that is readily cleansed and only clean garments shall be worn.

5. Such practices as spitting on whetstones; spitting on the floor; placing skewers, tags, or knives in the mouth; inflating lungs or casings, or testing with air from the mouth such receptacles as tierces, kegs, casks, and the like, containing or intended as containers of any product, are prohibited. Only mechanical means may be used for testing. Care shall be taken to prevent the contamination of products with perspiration, hair, cosmetics, medicaments and the like.

I. Slack barrels and similar containers and vehicles and cars for product; paper in contact with product.

1. When necessary to avoid contamination of product with wood splinters and the like, slack barrels and similar containers, and vehicles and cars shall be lined with suitable material of good quality before packing.

2. Slack barrels and similar containers and vehicles and cars in which any product is transported shall be kept in a clean and sanitary condition.

3. Paper used for covering or lining slack barrels and similar containers and vehicles and cars shall be of a kind which does not tear during use but remains intact when moistened by the product and does not disintegrate.

J. Burlap wrapping for meat; meat wrapped in, to be previously wrapped in paper or cloth. Since burlap used without any other material as a wrapping for meat deposits lint on the meat and does not sufficiently protect it from outside contamination, the use of burlap as a wrapping for meat will not be permitted unless the meat is first wrapped with a good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign matter.

K. Second-hand tubs, barrels, other containers, and tank cars; inspection and cleaning.

1. Second hand tubs, barrels, and boxes intended for use as containers of any product shall be inspected when received at the establishment and before they are cleaned. Those showing evidence of misuse rendering them unfit to serve as containers for food product shall be rejected. The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming, after thorough scrubbing and rinsing, is essential to cleaning tubs and barrels.

2. Interiors of tank cars about to be used for the transportation of any product shall be carefully inspected for cleanliness even though the last previous content was edible. Lye and soda solutions used in cleaning must be thoroughly removed by rinsing with clean water. In their examinations inspectors shall enter the tank with a light and examine all parts of the interior.

L. Inedible operating and storage rooms; outer premises, docks, driveways, approaches, pens, alleys, etc; fly-breeding material; nuisances. All operating and storage rooms and departments of establishments used for inedible materials shall be maintained in acceptably clean condition. The outer premises of every establishment, embracing docks and areas where cars and vehicles are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly paved and drained and kept in clean and orderly condition. All catchbasins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. Catchbasins shall not be located in departments where product is prepared, handled, or stored. The accumulation on the premises of establishments of any material in which flies may breed, such as hog hair, bones, paunch contents or manure, is forbidden. No nuisance shall be allowed in any establishment or on its premises.

M. Employment of diseased persons. No establishment shall employ, in any department where any product is handled or prepared, any person affected with tuberculosis or other communicable disease in a transmissible stage.

N. Tagging insanitary equipment, etc. When necessary, inspectors shall attach a San Antonio rejected tag to any equipment or utensil which is unclean or the use of which would be in violation of the regulations in this ordinance. No equipment or utensil so tagged shall again be used until made acceptable. Such tag so placed shall not be removed by anyone other than an inspector.

SECTION 36-8. ANTE-MORTEM INSPECTION.

A. Ante-mortem inspection in pens of establishments; suspects.

1. An ante-mortem examination and inspection shall be made of all cattle, sheep, swine, and goats about to be slaughtered in an establishment before their slaughter shall be allowed. Such inspection shall be made on the day of slaughter.

2. Such ante-mortem inspection shall be made in pens on the premises of the establishment in which the animals are to be slaughtered. When the holding pens of an establishment are located in a public stockyard and are reserved for the exclusive use of the establishment, such pens shall be regarded as part of the premises of that establishment and the establishment shall be responsible therein for all requirements of this ordinance.

3. Every animal required to be marked as a suspect on ante-mortem inspection in the pens of an establishment shall be set apart, and, except as hereinafter provided, shall be slaughtered separately from other animals at that establishment unless disposed of as otherwise provided in this Section.

B. Animals suspected of being diseased; disposition of on post-mortem inspection or otherwise; marking suspects; temperatures where disease suspected.

1. Any animal which, on ante-mortem inspection, does not plainly show, but is suspected of being affected with, any disease or condition that, under this ordinance, may cause condemnation of the carcass on post-mortem inspection, and any animal which shows, on ante-mortem inspection, any disease or condition that, under this ordinance, would cause condemnation of only part of the carcass on postmortem inspection, shall be so

marked as to retain its identity as a suspect until final post-mortem inspection, when the carcass shall be marked and disposed of as provided elsewhere in this ordinance, or until disposed of as otherwise provided for in this section.

2. All animals required by this ordinance to be treated as suspects, or to be marked as suspects, or to be marked so as to retain their identity as suspects, shall be marked by or under the supervision of an inspector "San Antonio suspect," or with other distinctive mark or marks as the Health Officer may adopt to indicate that they are suspects, such as provided in this section. No such mark shall be removed except by an inspector.

3. Any swine having a temperature of 106°F. or higher and any cattle, sheep, or goats having a temperature of 105°F. or higher shall be marked "San Antonio condemned." In case of doubt as to the cause of the high temperature, or when for other reasons such action appears warranted, any such animals may be held for a reasonable time under the supervision of the inspector for further observation and taking of temperature before final disposition of such animals is determined.

4. When any animal tagged "San Antonio suspect" is released for any purpose or reason, as provided in this section, the tag shall be removed by the inspector and his action reported to the Health Officer.

C. Marking animals "San Antonio condemned" found diseased or in dying condition.

1. All animals plainly showing on ante-mortem inspection any disease or condition that, under this ordinance, would cause condemnation of their carcasses on post-mortem inspection shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this section.

2. Animals received for slaughter and found in a dying condition on premises of an establishment shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this section.

3. Any animal found in a comatose or semicomotose condition or affected with any condition not otherwise covered in this part which would not warrant release of the animal for slaughtering for food shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this Section except that such animal may be set apart and held for further observation or treatment under responsible official supervision.

D. Cripples and downers; boars and stags.

1. All seriously crippled animals and animals commonly termed "downers", if not marked "San Antonio condemned" as required elsewhere in this section, shall be marked and treated as suspects in accordance with the provisions of this section.

2. All boars which are sexually mature, and swine stags which show evidence of recent castration, shall be marked and treated as suspects in accordance with the provisions of this section.

E. Immature animals.

1. Animals which are offered for antemortem inspection under this section, and which are regarded as immature, shall be marked "San Antonio suspect" and, if slaughtered, the disposition of their carcasses shall be determined by the post-mortem findings in connection with the antemortem conditions. If not slaughtered as suspects, such animals shall be held under responsible official supervision, and after sufficient development may be released for slaughter, or may be released for any other purpose, provided they have not been exposed to any infectious or contagious disease.

F. Animals showing symptoms of rabies, tetanus, parturient paresis, or railroad sickness.

1. All animals showing on antemortem inspection symptoms of rabies, tetanus, parturient paresis, or railroad sickness shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this section, except that cattle showing symptoms of parturient paresis or railroad sickness may be set apart and held for treatment under responsible official supervision. If, at the expiration of the treatment period, the animal upon examination is found to be free from disease, it may be released for any purpose in accordance with the provisions of this Section 36-8 P.

G. Hog cholera; swine injected with hog cholera virus.

1. All hogs plainly showing on antemortem inspection that they are affected with hog cholera shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this section.

2. If a hog has a temperature of 106°F. or higher, and is of a lot in which there are symptoms of hog cholera, in case of doubt as to the cause of the high temperature, after being marked for identification, it may be held for a reasonable time, under the supervision of an inspector for further observation and taking of temperature. Any hog so held shall be reinspected on the day it is slaughtered. If, upon such reinspection, or when not held for further observation and taking of temperature, then on the original inspection, the hog has a temperature of 106°F. or higher, it shall be condemned and disposed of in accordance with the provisions of this section 36-8 P.

3. All hogs, even though not themselves marked as suspects, which are of lots one or more of which have been condemned or marked as suspects for hog cholera, shall, so far as possible, be slaughtered separately and apart from all other animals passed on antemortem inspection.

4. A hog suspected of being affected with hog cholera may be set apart and held for treatment under responsible official supervision. If at the expiration of the treatment period the animal upon examination, is found to be free from disease, it may be released for any purpose, including slaughter.

5. Swine, other than hyperimmune swine, shall be condemned on antemortem inspection if offered for slaughter within 28 days after injection with hog cholera virus.

6. Swine, other than hyperimmune swine, offered for slaughter after 28 days following injection with hog cholera virus shall be given antemortem inspection in conformity with this ordinance without reference to the injected virus.

7. Hyperimmune swine shall be condemned on antemortem inspection if offered for slaughter within 10 days after hyperimmunization.

8. Hyperimmune swine offered for slaughter after 10 days following hyperimmunization shall be given antemortem inspection in conformity with this ordinance without reference to the injected virus.

H. Epithelioma of the eye of cattle.

1. Any animal found on antemortem inspection to be affected with epithelioma of the eye and of the orbital region in which the eye has been destroyed or obscured by neoplastic tissue and which shows extensive infection, suppuration, and necrosis, usually accompanied with foul odor, or any animal affected with epithelioma of the eye or of the orbital region which, regardless of extent, is accompanied with cachexia shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this Section 36-8 P.

2. Any animal found on antemortem inspection to be affected with epithelioma of the eye or of the orbital region to a lesser extent than in H. 1. of this section, shall be marked "San Antonio suspected"and disposed of in accordance with the provisions of this Section 36-8 P.

I. Animals affected with anthrax; cleaning and disinfection of infected livestock pens and driveways.

1. Any animal found on antemortem inspection to be affected with anthrax shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this Section 36-8 P.

2. No animal of a lot in which anthrax is found on antemortem inspection shall be presented for post-mortem inspection until it has been determined by a careful antemortem inspection that no infected animal remains in the lot. Apparently healthy animals other than hogs shall be held as provided for in Paragraph I - 3 of this section. If desired, all apparently healthy animals of the lot may be segregated and held for treatment by a competent veterinarian under responsible official supervision. No anthrax vaccine (live organisms) shall be used on the premises of an establishment.

3. Apparently healthy animals of a lot of cattle, calves, sheep, or goats in which anthrax is detected, and animals which have been treated with anthrax biologicals which do not contain living anthrax organisms, shall not be presented for post-mortem inspection in less than 21 days following the last treatment or the last death. Treatment with anthrax vaccine (live organisms) must be elsewhere than on the premises and subject to the conditions stated in Paragraph 4 of this section.

4. Animals which have been injected with anthrax vaccines (live organism) within six weeks, and those bearing evidence of reaction to such treatment, such as inflammation, tumefaction, or edema at the site of the injection, shall be condemned on antemortem inspection, or such animals may be held under responsible official supervision until the expiration of the 6 week period and the disappearance of any reaction to the treatment.

5. When animals are found on antemortem inspection to be affected with anthrax, the cleaning and disinfection of exposed livestock pens and driveways of the establishment shall consist of promptly and thoroughly removing and burning all straw, litter, and manure. This would be followed immediately by a thorough disinfection of the exposed premises by soaking the ground, fences, gates, and all exposed material with a 5 percent solution of sodium hydroxide or commercial lye solution prepared as outlined in this ordinance, or other disinfectant approved by the Health Officer specifically for this purpose.

J. Cattle affected with anasarca or generalized edema.

1. All cattle found on antemortem inspection to be affected with anasarca in advanced stages and characterized by an extensive and generalized edema shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this section.

2. Cattle found on antemortem inspection to be affected with anasarca to a lesser extent than in Paragraph J - 1. of this section shall be marked "San ntonio suspect" and disposed of as provided elsewhere in this ordinance.

K. Tuberculin-test reactors.

1. Animals which are known to have reacted to the tuberculin test and which are to be slaughtered at an establishment shall be marked and treated as suspects in accordance with Section 36-8 B. of this ordinance except that animals bearing an official "U.S. BAI Reacted" or similar state reactor tag should not be tagged "San Antonio suspect."

L. Swine erysipelas.

1. All hogs plainly showing on antemortem inspection that they are affected with acute swine erysipelas shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this Section 36-8 P.

2. All hogs suspected on antemortem inspection of being affected with swine erysipelas shall be marked and treated as suspects and disposed of in accordance with Section 36-8 B.

3. A hog suspected of being affected with swine erysipelas may be set apart and held under official supervision for treatment. If at the expiration of the treatment period the animal upon examination is found to be free from disease, it may be released for any purpose.

M. Pregnancy or recent parturition.

1. The slaughter of an animal which has been marked as a suspect on account of advanced pregnancy or on account of having recently given birth to young, and which has not been exposed to any infectious or contagious disease, is not required. Such animal, together with its young, may be released for breeding or dairy purposes, and when released shall be removed promptly from the stockyards or premises of the establishment where inspected. Such animals may be held at the establishment for a period of not less than 10 days. At the completion of this holding period if the animals appear normal and have not been exposed to contagious or infectious disease, they may be released for slaughter or for any other purpose.

N. Vaccine animals.

1. Vaccine animals with unhealed lesions of vaccinia, accompanied with fever, which have not been exposed to any other infectious or contagious disease, are not required to be slaughtered and may be released for removal from the premises.

O. Emergency slaughter; inspection prior to.

1. In all cases of emergency slaughter, except as provided in Section 36-10 CC. of this ordinance, the animals shall be inspected immediately before slaughter, whether theretofore inspected or not. When the necessity for emergency slaughter exists, the establishment shall notify the Director of Meat Hygiene or his assistant so that such inspection may be made.

P. Disposition of condemned animals.

1. Except as otherwise provided in this section, animals marked "San Antonio condemned" shall be killed by the establishment, if not already dead, and shall not be taken into an establishment to be slaughtered or dressed; nor shall they be conveyed into any department of the establishment used for edible products; but they shall be disposed of and tanked in the manner provided for condemned carcasses in this ordinance.

The "San Antonio condemned" tag shall not be removed from, but shall remain on the carcass until it goes into the tank at which time it may be removed by an inspector only. The number of such tag shall be reported to the Director of Meat Hygiene by the inspector who affixed it, and also by the inspector who supervised the tanking of the carcass. Any animal condemned on account of hog cholera, swine erysipelas, vesicular exanthema, vesicular stomatitis, railroad sickness, parturient paresis, anasarca, or inflammatory condition including pneumonia, enteritis, and peritonitis, may be set apart and held for treatment under responsible official supervision. The "San Antonio condemned" tag will be removed by an inspector either when the animal is released to a responsible official for treatment, or following treatment under Health Officer supervision if the animal is found to be free from disease. When an animal under the provisions of this ordinance is to be released for a purpose other than slaughter, the establishment or the owner of the animal shall first obtain permission for the movement of such animal from the local State or Federal livestock sanitary official having jurisdiction.

Q. Brucellosis reactor goats.

1. Goats which have reacted to a test for brucellosis shall not be slaughtered in an establishment.

R. Vesicular diseases.

1. Immediate notification shall be given to the local State and Federal livestock sanitary officials having jurisdiction when an animal is found to be affected with a vesicular disease.

2. No animal under quarantine by State or Federal livestock sanitary officials on account of a vesicular disease will be given antemortem inspection.

3. If no quarantine is invoked, or if a quarantine is invoked and later lifted, antemortem inspection shall be as follows:

a. Any animal affected with vesicular exanthema or vesicular stomatitis in the acute stages, as evidenced by acute and active lesions or an elevated temperature, shall be marked "San Antonio condemned" and disposed of in accordance with the provisions of this section.

b. Any animal affected with vesicular exanthema, or vesicular stomatitis, but which has recovered to the extent that the lesions are in process of healing, the temperature is within normal range, and the animal shows a return to normal appetite and activity, shall be marked "San Antonio suspect" and disposed of in accordance with the provisions of this section, except that if desired, such animal may be set apart and held under responsible official supervision for treatment. If the animal is set aside for treatment, the "San Antonio suspect" tag will be removed by an inspector, either when the animal is released for treatment to a responsible official, or following treatment while under the custody of an inspector if the animal is found to be free from disease. Such animal, found to be free from disease, may be released for slaughter or for purposes other than slaughter: Provided, that in the latter instance, the establishment or the owner of the animal shall first obtain permission from the local State or Federal livestock sanitary official having jurisdiction of the movement of such animal.

SECTION 36-9. POST-MORTEM INSPECTION.

A. Extent and time of post-mortem inspection. A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of all cattle, sheep, swine, and goats slaughtered at establishments. Such inspection and examination shall be made at the time of slaughter, except in cases of emergencies provided for in Section 36-10 CC and Section 36-11.

B. Organs and parts to be held pending final inspection of carcasses. The head, tongue, tail, thymus gland, and all viscera, and all parts and blood to be used in the preparation of meat food products or medical products, shall be held in such manner as to preserve their identity until after post-mortem examination has been completed, in order that they may be identified in case the carcass is condemned, passed for cooking or held for refrigeration.

C. Carcasses and parts in certain instances to be retained. Each carcass, including all detached parts and organs thereof, in which any lesion or other condition is found that might render the meat or any part or organ unfit for food purposes, and which for that reason would require a subsequent inspection, shall be retained by the inspector at the time of inspection. The identity of every such retained carcass, detached part, and organ thereof shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the inspector.

D. Identification of carcasses and parts: tagging. Such devices and methods as may be approved by the Health Officer may be used for the temporary identification of retained carcasses, parts or organs. In all cases the identification shall be further established by affixing "San Antonio retained" tags as soon as practicable and before final inspection. These tags shall not be removed except by an inspector.

E. Condemned carcasses and parts to be so marked: tanking: separation. Each carcass or part which is found on final inspection to be unsound, unhealthful, unwholesome or otherwise unfit for human food shall be conspicuousl marked on the surface tissues thereof by an inspector at the time of inspectic "San Antonio inspected and condemned." Condemned detached parts and organs of such character that they cannot be so marked shall be placed immediately in trucks or receptacles which shall be kept plainly marked "San Antonio inspected and condemned," in letters not less than 2 inches high. All condemned carcasses, parts, and organs shall remain in the custody of an inspector and shall be tanked as required in the regulations in this ordinance at or before the close of the day on which they are condemned.

F. Carcasses and parts passed for cooking; marking. Carcasses and parts passed for cooking shall be marked conspicuously on the surface tissues

thereof by an inspector at the time of inspection, "San Antonio passed for cooking." All such carcasses and parts shall be cooked in accordance with Section 36-14 of this ordinance, and until so cooked shall remain in the custody of an inspector.

G. Disposal of parts showing localized lesions; removal of spermatic cords and pizzles.

1. In all cases where carcasses showing localized lesions are passed for food or for cooking, the diseased parts shall be removed before the "San Antonio retained" tag is taken from the carcass, and such parts shall be condemned.

2. Spermatic cords shall be removed from hog carcasses, and pizzles from all carcasses.

H. Passing and marking of carcasses and parts. Carcasses and parts found to be sound, healthful, wholesome, and fit for human food shall be passed and marked as elsewhere provided in this ordinance.

I. Anthrax; carcasses not to be eviscerated; carcasses affected to be tanked immediately; hides, hoofs, horns, hair, viscera and contents, and fat to be tanked; handling of blood and scalding vat water; general cleanup and disinfection.

1. Carcasses found before evisceration to be affected with anthrax shall not be eviscerated but shall be retained, condemned, and immediately tanked or otherwise disposed of as provided in Section 36-8 I. of this ordinance.

2. All carcasses and all parts, including hides, hoofs, horns, hair, viscera and contents, blood and fat, found to be affected with anthrax shall be condemned and immediately disposed of as provided in Section 36-8 I. of this ordinance, except that the blood may be handled through the usual blood cooking and drying equipment.

3. The part of any carcass contaminated with anthrax-infected material through contact with soiled instruments or otherwise shall be immediately condemned and disposed of as provided in Section 36-8 I.5 of this ordinance.

4. The scalding vat water through which hog carcasses affected with anthrax have passed shall be immediately drained into the sewer and all parts of the scalding vat shall be cleaned and disinfected as provided in this section.

5. a. That portion of the slaughtering department (bleeding area, scalding vat, gambrelling bench, floors, walls, posts, platforms, saws, cleavers, knives, hooks, and the like, as well as employees' boots and aprons contaminated through contact with anthrax-infected material, shall, except as provided in I. 5 b. of this section, be cleaned immediately and disinfected with one of the following disinfectants or other disinfectant approved specifically for this purpose by the Health Officer:

A 5 percent solution of sodium hydroxide or commercial lye containing at least 94 percent of sodium hydroxide. The solution should be prepared freshly immediately before use by dissolving 2½ pounds of sodium hydroxide or lye in 5½ gallons of hot water and should be applied as near scalding hot as possible to be most effective. (Owing to the extreme caustic nature of sodium hydroxide solution, precautionary measures such as the wearing of rubber gloves and boots to protect the hands and feet, and goggles to protect the eyes, should be taken by those engaged on the disinfection job. It is also advisable to have an acid solution, such as vinegar, in readiness in case any of the sodium hydroxide solution should come in contact with any part of the body.)

A solution of sodium hypochlorite containing approximately one-half of 1 percent (5,000 parts per million) of available chlorine. The solution should be freshly prepared.

When a disinfectant solution has been applied to equipment which will afterwards contact meat, the equipment shall be rinsed with clean water before being used.

b. In case anthrax infection is found in the hog slaughtering department, an immediate preliminary disinfection shall extend from the head-dropper's station to the point where the disease is detected and the affected carcasses shall be cut down and removed from the room. Upon completion of the slaughtering of the lot of hogs of which the anthrax infected animals were a part, slaughtering operations shall cease, and a thorough clean-up and disinfection shall be made, as provided in I 5 (a) of this section. If the slaughter of the lot has not been completed by the close of the day, the clean-up and disinfection shall not be deferred beyond the close of the day on which anthrax was detected.

J. Carcasses with skin or hide on; cleaning before evisceration; removal of larvae of Oestrus bovis. When a carcass is to be dressed with the skin or hide left on , the skin or hide shall be thoroughly washed and cleaned before any incision is made for the purpose of removing any part thereof or evisceration, except that where calves are slaughtered by the kosher method, the heads shall be removed from the carcasses before washing of the carcasses. The skin shall be removed at the time of post-mortem inspection from any calf carcass infested with the larvae of the "ox-warble" fly (Hypoderma lineata and Hypoderma bovis.)

K. Cleaning of hog carcasses before incising. All hair, scurf, and dirt, including all hoofs and claws, shall be removed from hog carcasses, and the carcasses thoroughly washed and cleaned before any incision is made for inspection or evisceration.

L. Sternum to be split; abdominal and thoracic viscera to be removed. The sternum of each carcass shall be split and the abdominal and thoracic viscera removed at the time of slaughter in order to allow proper inspection.

M. Carcasses or parts thereof not to be inflated; transferring caul or other fat. Carcasses or parts of carcasses shall not be inflated with air. Transferring the caul or other fat from a fat to a lean carcass is prohibited.

N. Handling of bruised parts. When only a portion of a carcass is to be condemned on account of slight bruises, either the bruised portion shall be removed immediately and disposed of in accordance with Section 36-13 or the carcass shall be promptly placed in a retaining room and kept until chilled and the bruised portion then removed and disposed of as provided above.

O. Skins from diseased swine; removal from establishments; disinfection; separate compartments. The skins from swine condemned for tuberculosis or any disease communicable to man or other animal may be removed from the establishment, except as provided in Part I of this section, for tanning or other industrial use; but they shall be removed for these uses only after they have been disinfected, as follows: Each skin shall be immersed for not less than 5 minutes in a 5 percent solution of liquor cresolis compositus, or a 5 percent solution of carbolic acid, or shall be otherwise treated as prescribed by the Health Officer. The process of skinning and disinfecting shall be conducted in a specially prepared place approved by the Director of Meat Hygiene and under the supervision of an inspector.

P. Inspection of cattle, calf, and sheep lungs; hog lungs not to be saved as edible.

1. All cattle, calf, and sheep lungs intended for food purposes shall be inspected to determine whether foreign matter is present in the air passages. The main bronchi and branches shall be slit by employees of the establishment as required by the inspector, and, if ingesta or other objectionable foreign matter has entered these passages, the lungs shall be condemned.

2. Hog lungs shall not be saved as edible product.

Q. Inspection of mammary glands.

1. Lactating mammary glands and diseased mammary glands of cattle, sheep, swine, and goats shall be removed without opening the milk ducts or sinuses. If pus or other objectionable material is permitted to come in contact with the carcass, the parts of the carcass thus contaminated shall be removed and condemned.

2. Cow udders may be saved for food purposes, provided suitable facilities for handling and inspecting them are provided.

3. The inspection of udders from cows which have been kept for breeding purposes only shall consist of examination by palpation and, when necessary, by incision. The inspection of udders from cows which have been used for dairy purposes shall include slicing in sections about 2 inches in thickness. This slicing shall be done by establishment employees. The udders in the sliced condition shall be given a careful examination by inspectors. The inspector will designate the udders which are to be sliced. When there is any doubt as to whether the udder is from a cow which has been used for breeding purposes only, then the udder shall be sliced and inspected as provided for udders from cows used for dairy purposes. Each udder shall be properly identified with its respective carcass and kept separate and apart from other udders until its disposal has been determined, when it may be further handled as the conditions warrant.

4. The udders from cows officially designated as "Bang's disease reactors" or as "mastitis elimination cows" shall not be utilized for edible purposes.

5. Lactating mammary glands of swine intended for edible purposes shall be handled and inspected in the same manner as provided in Q 3. of this section for the udders of cows used for dairy purposes, except that the sliced sections shall be about 1 inch in thickness. Glands that are passed may be distributed as such but their use in meat food products is limited to the preparation of rendered pork fat.

SECTION 36-10. DISPOSAL OF DISEASED CARCASSES AND PARTS.

A. Disposal of diseased carcasses and parts; general.

1. The carcasses or parts of carcasses of all animals slaughtered at an establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in this ordinance shall be disposed of according to the section pertaining to the disease or condition. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a process becomes loathsome or a disease noxious, the decision as to the disposal of all carcasses, parts, or organs not specifically covered in this ordinance shall be left to the Director of Meat Hygiene.

2. All parts, including hides, hoofs, horns, viscera, intestinal contents, fat and blood, of animals, the carcasses of which show lesions of anthrax, regardless of the extent of the disease, shall be condemned and immediately incinerated or otherwise completely destroyed. The killing bed upon which the animal was slaughtered shall be disinfected with a 1 to 1,000 solution of bichloride of mercury, and all knives, saws, cleavers, and other instruments which have come in contact with the carcass shall be treated as provided in Section 36-9 I. 5a of this ordinance before being used upon another carcass.

B. Tuberculosis; principles of guidance in passing on carcasses affected. The following principles are declared for guidance in passing on carcasses affected with tuberculosis:

1. No meat should be passed for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle bacilli, or if it is impregnated with toxic substance of tuberculosis or associated septic infections.

2. Meat should not be destroyed if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood or by other means to the muscles or to parts that may be eaten with the muscles, and if the animal is well nourished and in good condition, since in this case there is no proof, or even reason to suspect, that the flesh is unwholesome.

3. Evidences of generalized tuberculosis are to be sought in such distribution and number of tuberculous lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization is the presence of numerous uniformly distributed tubercles throughout both lungs, also tubercles in the spleen, kidneys, bones, joints, and sexual glands and in the lymph glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected.

4. Localized tuberculosis is tuberculosis limited to single or several parts of organs of the body without evidence of recent invasion of numerous bacilli into the systemic circulation.

C. Disposition when affected with tuberculosis. The carcasses of animals affected with tuberculosis shall be disposed of as follows:

1. The entire carcass shall be condemned if any of the following conditions occur:

a. When it was observed before the animal was killed that it was suffering with fever.

b. When there is a tuberculous or other cachexia.

c. When the lesions of tuberculosis are generalized, as shown by their presence not only at the usual seats of primary infection but also in parts of the carcass or in the organs that may be reached by the bacilli of tuberculosis only when they are carried in the systemic circulation. Tuberculosis lesions in any two of the following-mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculous lesions in the digestive or respiratory tracts, including the lymph glands connected therewith; spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, and brain or spinal cord or their membranes. Numerous tubercles uniformally distributed throughout both lungs also afford evidence of generalization.

d. When the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joints, or in the body lymph glands as a result of draining the muscles, bones or joints.

e. When the lesions are extensive in one or both body cavities.

f. When the lesions are multiple, acute, and actively progressive. (Evidence of active progress consists of signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young tubercles.)

2. An organ or a part of a carcass shall be condemned under any of the following conditions:

a. When it contains lesions of tuberculosis.

b. When the lesion is localized but immediately adjacent to the flesh as in the case of tuberculosis of the parietal pleura or peritoneum. In this case not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.

c. When it has been contaminated by tuberculous material through contact with the floor or a soiled knife or otherwise.

d. Heads showing lesions of tuberculosis shall be condemned, except that when a head is from a carcass passed for food or for cooking and the lesions are slight, or calcified, or encapsulated, and are confined to lymph glands in which not more than two glands are involved, the head may be passed for cooking after the diseased tissues have been removed and condemned.

e. An organ shall be condemned when the corresponding lymph gland is tuberculous.

f. Intestines and mesenteries showing lesions of tuberculosis shall be condemned, except that when the lesions are slight and confined to the lymph glands and the carcass is passed without restriction, the intestines may be passed for use as casings and the fat passed for rendering after the corresponding lymph glands have been removed and condemned; Provided, that the fat and intestines have not been contaminated with tuberculous material.

3. Carcasses showing lesions of tuberculosis should be passed for food when the lesions are slight, localized, and calcified or encapsulated, or are limited to a single or several parts of organs of the body (except as noted in paragraph 1 of this section, and there is no evidence of recent invasion of tubercle bacilli into the systemic circulation. Under this paragraph carcasses showing such lesions as the following examples may be passed after the parts containing the lesions are removed and condemned in accordance with paragraph 2 of this section.

a. In the cervical lymph glands and two groups of visceral lymph glands in a single body cavity, such as the cervical, bronchial, and mediastinal glands, or the cervical, hepatic, and mesenteric glands.

b. In the cervical lymph glands and one group of visceral lymph glands and one organ in a single body cavity, such as the cervical and bronchial glands and lungs, or the cervical and hepatic glands and the liver.

c. In two groups of visceral lymph glands and one organ in a single body cavity, such as the bronchial and mediastinal glands and the lungs, or the hepatic and mesenteric glands and the liver.

d. In two groups of visceral lymph glands in the thoracic cavity and one group in the abdominal cavity, or in one group of visceral lymph glands in the thoracic cavity and two groups in the abdominal cavity, such as the bronchial, mediastinal, and hepatic glands, or the bronchial, hepatic, and mesenteric glands.

e. In the cervical lymph glands and one group of visceral lymph glands in each body cavity, such as the cervical, bronchial, and hepatic glands.

f. In the cervical lymph glands and one group of visceral lymph glands in each body cavity, together with the liver when the latter contains but few localized foci. In this class of carcasses, which will be chiefly those of hogs, the lesions of the liver are considered to be primary, as the disease is practically always of alimentary origin.

4. Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed (paragraph 3 of this section), but not so severe nor so numerous as the lesions described for carcasses to be condemned, (paragraph 1 of this section), may be rendered into lard, rendered pork fat, or tallow, or otherwise cooked in accordance with Section 36-14 of this ordinance, if the distribution of the lesions is such that all parts containing tuberculous lesions can be removed.

D. Hog cholera; disposition of hog carcasses on account of.

1. The carcasses of all hogs affected with acute hog cholera shall be condemned.

2. Inconclusive but suspicious symptoms of hog cholera observed during the antemortem inspection shall be duly considered in connection with post-mortem findings and when the carcass of such a "suspect" shows lesions in the kidneys and the lymph glands which resemble lesions of hog cholera, they shall be regarded as those of hog cholera and the carcass shall be condemned.

3. Inasmuch as lesions resembling lesions of hog cholera occur in the kidneys and lymph glands of hogs not affected with hog cholera, car-

casses of hogs in the kidneys or lymph glands of which appear any lesions resembling lesions of hog cholera shall be carefully further inspected for corroborative lesions. If on such further inspection the carcass shows such lesions in the kidneys or in the lymph glands or in both, accompanied by characteristic lesions in some organ or tissue, then all lesions shall be regarded as those of hog cholera and the carcass shall be condemned.

E. Carcasses of swine injected with hog cholera virus.

1. Carcasses of swine, other than hyperimmune swine, if presented for inspection after 28 days following injection with hog cholera virus shall be given post-mortem inspection in conformity with this ordinance without reference to the injected virus.

2. Carcasses of hyperimmune swine if presented for inspection after 10 days following hyperimmunization shall be given post-mortem inspection in conformity with this ordinance without reference to the injected virus.

F. Swine erysipelas. Carcasses affected with swine erysipelas which is acute or generalized, or which show systemic change, shall be condemned.

G. Diamond-skin disease. Carcasses of hogs affected with diamond-skin disease when localized and not associated with systemic change may be passed for food after removal and condemnation of the affected parts: Provided, such carcasses are otherwise in good condition.

H. Arthritis and polyarthritis.

1. Carcasses affected with arthritis or polyarthritis when localized and not associated with systemic change may be passed for food after removal and condemnation of all affected parts: Provided, the carcasses are otherwise in good condition. Affected joints with corresponding lymph glands shall be removed and condemned. In order to avoid contamination of the meat which is passed, a joint capsule shall not be opened until after the affected joint is removed.

2. Carcasses affected with arthritis or polyarthritis characterized by the presence of periarticular abscesses which may or may not be connected with similar suppurative foci within the epihyses of the bones shall be condemned in cases manifesting supurative lesions in more than one joint. Otherwise, the condemnations shall be restricted to the affected parts if such carcasses are otherwise in good condition.

I. Cattle carcasses affected with anasarca or generalized edema.

1. Carcasses of cattle found on post-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive or well-marked generalized edema shall be condemned.

2. Carcasses of cattle, including their detached parts and organs, found on post-mortem inspection to be affected with anasarca to a lesser extent than in paragraph 1 of this section may be passed for food after removal and condemnation of the affected tissues, provided the lesion is localized.

J. Actinomycosis and actinobacillosis; disposition of carcasses and parts.

1. The definition of generalization as outlined for tuberculosis in 36-10 B. of this ordinance shall apply for actinomycosis and actinobacillosis, and carcasses of animals so affected shall be condemned.

2. Carcasses of animals in a well-nourished condition showing uncomplicated localized lesions of actinomycosis or actinobacillosis may be passed after the infected organs or parts have been removed and condemned, except as provided in paragraphs 3 and 4 of this section.

3. Heads affected with actinomycosis or actinobacillosis, including the tongue, shall be condemned, except that when the disease of the jaw is slight, strictly localized, and without suppuration, fistulous tracts, or lymph gland involvement, the tongue, if free from disease, may be passed, or, when the disease is slight and confined to the lymph glands, the head, including the tongue, may be passed after the affected glands have been removed and condemned.

4. When the disease is slight and confined to the tongue, with or without involvement of the corresponding lymph glands, the head may be passed after removal and condemnation of the tongue and corresponding lymph glands.

K. Anaplasmosis, anthrax, bacillary hemoglobinuria in cattle, blackleg, hemorrhagic septicemia, icterohematuria in sheep, malignant epizootic catarrh, piroplasmosis, pyemia, septicemia, unhealed vaccine lesions; carcasses affected with, to be condemned. Carcasses of animals affected with or showing lesions of any of the following-named diseases or conditions shall be condemned:

1. Anaplasmosis.
2. Anthrax.
3. Bacillary hemoglobinuria in cattle.
4. Blackleg.
5. Hemorrhagic septicemia.
6. Icterohematuria in sheep.
7. Malignant epizootic catarrh.
8. Piroplasmosis.

9. Pyemia.
10. Septicemia.
11. Unhealed vaccine lesions (vaccine.)

L. Malignant neoplasms: disposition of organs, parts, or carcasses. Any individual organ or part of a carcass affected with a malignant neoplasm shall be condemned. In case the malignant neoplasm involves any internal organ to a marked extent, or affects the muscles, skeleton, or body lymph glands, even primarily, the carcass shall be condemned, except as provided in Paragraph M. In case of metastasis to any other organ or part of a carcass, or if metastasis has not occurred but there are present secondary changes in the muscles (serous infiltration, flabbiness, or the like), the carcass shall b e condemned. Carcasses of cattle affected with epithelioma of the eye shall be disposed of according to Paragraph M.

M. Epithelioma of the eye of cattle.

1. Carcasses of animals affected with epithelioma of the eye, of the orbital region, and/or of the parotid lymph gland shall be condemned in their entirety if one of the following three conditions exists:

a. The affection has involved the osseous structures of the head with extensive infection, suppuration, and necrosis; or

b. There is metastasis from the eye, the orbital region, and/or the corresponding parotid lymph gland to other lymph glands, internal organs, muscles, skeleton, or other structures, regardless of the extent of the primary tumor; or

c. The affection, regardless of extent, is associated with cachexia or evidence of absorption or secondary changes.

2. Carcasses of animals affected with epithelioma of the eye, of the orbital region, and/or of the corresponding parotid lymph gland to a lesser extent than in paragraph 1. of this section may be passed for food after removal and condemnation of the head, including the tongue: Provided, the carcass is otherwise in good condition.

N. Carcasses showing disease such as generalized melanosis, etc. affecting the system to be condemned. Carcasses of animals showing any disease such as generalized melanosis, leukemia, pseudo-leukemia, lymphoma, and the like, which affects the system of the animal, shall be condemned.

O. Abrasions, bruises, tumors, abscesses, pus, etc.: disposition of carcasses and parts. All slight, well-limited abrasions on the tongue and inner surface of the lips and mouth, when without lymph-gland involvement, shall be carefully excised, leaving only sound, normal tissue, which may be passed. Any organ or part of a carcass which is badly bruised or which is affected by a tumor, an abscess, or a suppurating sore, shall be condemned; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be condemned. Parts of carcasses which are contaminated by pus shall be condemned.

P. Brucellosis. Carcasses affected with localized lesions of brucellosis may be passed for food after the affected parts are removed and condemned.

Q. Carcasses so infected that consumption of the meat may cause food poisoning shall be condemned.

1. All carcasses of animals so infected that consumption of the products thereof may give rise to food poisoning shall be condemned. This includes all carcasses showing signs of:

a. Acute inflammation of the lungs, pleura, pericardium,peritoneum, or meninges.

b. Septicemia or pyemia, whether puerperal, traumatic, or without any evident cuase.

c. Gangrenous or severe hemorrhagic enteritis or gastritis.

d. Acute diffuse metritis or mammitis.

e. Phlebitis of the umbilical veins.

f. Septic or purulent traumatic pericarditis.

g. Any acute inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymph glands, diffuse redness of the skin, cachexia, icteric discoloration of the carcass, or the like, either singly or in combination.

2. Implements, contaminated by contact with carcasses affected with any of the diseased conditions mentioned in this section shall be thoroughly cleaned and disinfected as prescribed elsewhere in this ordinance. The equipment used in the dressing of such carcasses, such as viscera trucks, inspection tables, and the like, shall be disinfected with hot water having a minimum temperature of 180°F. Carcasses or parts of carcasses contaminated by contact with such diseased carcasses shall be condemned unless all contaminated tissues are removed within two hours.

R. Necrobacillosis, pyemia, septicemia; disposition of carcasses. From the standpoint of meat inspection, necrobacillosis may be regarded as a local affection at the beginning, and carcasses in which the lesions are so localized may be passed for food if in a good state of nutrition, after removing and condeming those portions affected with necrotic lesions. On the other hand, when emaciation, cloudy swelling of the glandular organs, or enlargement and discoloration of the lymph glands are associated with the affection, it is evident that the disease has progressed beyond the condition of localization to a state of toxemia, and the entire carcass should therefore be condemned as both innutritious and noxious. Pyemia or septicemia may intervene as a complication of the local necrosis, and when present the carcass shall be condemned in accordance with Paragraph Q.

S. Caseous lymphadentis; disposition of carcasses and parts.

1. A thin carcass showing well-marked lesions in the viscera and the skeletal lymph glands or such a carcass showing extensive lesions in any part shall be condemned.

2. A thin carcass showing well-marked lesions in the viscera with only slight lesions elsewhere or showing well-marked lesions in the skeletal lymph glands with only slight lesions elsewhere may be passed for cooking.

3. A thin carcass showing only slight lesions in the skeletal lymph glands and in the viscera may be passed without restriction.

4. A well-nourished carcass showing well marked lesions in the viscera and with only slight lesions elsewhere or showing well-marked lesions confined to the skeletal lymph glands with only slight lesions elsewhere may be passed without restriction.

5. A well-nourished carcass showing well-marked lesions in the viscera and the skeletal lymph glands may be passed for cooking; but where the lesions in a well-nourished carcass are both numerous and extensive, it shall be condemned.

6. All affected organs and glands of carcasses passed without restriction or passed for cooking shall be removed and condemned. The term "thin" as used in this section shall not be held applicable to a carcass which is anemic or emaciated.

T. Icterus; disposition of carcasses. Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those which show an intense yellow or greenish yellow discoloration without evidence of infection or intoxication, shall be condemned. Carcasses affected with ichteric-like discoloration, the result of conditions other than those before stated in this section, but which lose such discoloration on chilling, shall be passed for food, while those which do not so lose such discoloration may be passed for cooking. No carcass retained under this section may be passed for food unless the final inspection thereof is completed under natural light. Carcasses passed for cooking under this section shall not be processed other than by rendering.

U. Urine or sexual odor; disposition of carcasses. Carcasses which give off the odor of urine or a sexual odor shall be condemned. When the final inspection of such carcasses is deferred until they have been chilled, the disposal shall be determined by the heating test.

V. Mange or scab; disposition of carcasses. Carcasses of animals affected with mange or scab in advanced stages, showing cachexia or extensive inflammation of the flesh, shall be condemned. When the disease is slight, the carcass may be passed after removal of the affected portion.

W. Hogs affected with urticaria, tinea tonsurans, demodex folliculerum, or erythema; disposition of carcasses. Carcasses of hogs affected with urticaria (nettlerash), tines tonsurans, demodex foliculorum, or erythema may be passed after detaching and condemning the affected skin, if the carcass is otherwise fit for food.

X. Tapeworm cysts (Cysticerus bovis); methods of inspecting for; carcasses and parts of cattle infested with; disposition of carcasses and parts; conditions under which refrigeration permitted; c alves excepted.

1. Head. Prior to inspection the tongue shall be detached sufficiently from the head bones, by an employee of the establishment, to allow a proper inspection to be made of the internal muscles of mastication. These muscles shall be inspected after incising them in such manner as to split the muscles in a plane parallel with the lower jawbone. The masseter muscles also shall be incised, splitting the entire external layer between the outer and intermediate fascine.

2. Heart. The preparation and inspection of hearts shall conform to one of the following methods:

a. The surface of the heart shall be examined, and a longitudinal incision made extending from base to apex through the wall of the left ventricle and the interventricular septum, after which the cut surfaces and the inner surfaces of the ventricle shall be examined.

b. After the external surface of the heart has been inspected the organ shall be prepared for further inspection by an establishment employee severing its attachments and cutting through the interventricular septum and such other tissues as will permit him to evert the organ completely. The inspector shall then examine the interior surfaces and make not more than four deep, lengthwise incisions into the muscles of the septum and left ventricular wall, unless the presence of cysts is suspected, when more incisions shall be made. Under this method care shall be taken not to cut completely through the walls of hearts to be passed without restriction. If necessary to maintain the identity of hearts, the establishment shall provide consecutively numbered tags and appropriately mark the carcasses and hearts.

3. Final inspection of retained carcasses. The external and internal muscles of mastication, the heart, and the muscular portion of the diaphragm including its pillars, should be carefully and thoroughly sliced to insure the finding of all cysts. Prior to the inspection of the diaphragm it's peritoneum shall be removed. The tongue shall be carefully inspected by palpation, and if the presence of cysts in the muscles of the organ is suspected, the tongue shall be thoroughly sliced and all parts closely examined for cysts. In addition to the foregoing, the muscles of the oesophagus, the exposed muscles, and cut muscular surfaces of the split carcass shall be examined. Incisions may be made to expose additional surfaces for examination, but unnecessary mutilation of carcasses which may be passed shall be avoided.

4. Carcasses of cattle (including the viscera) infested with tapeworm cysts known as cysticercus bovis shall be condemned if the infestation is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infected if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the palm of the hand.

5. A carcass in which infestation with cysticercus bovis is limited to one dead and degenerated cyst may be passed for food after removal and condemnation of the cyst.

6. Carcasses of cattle showing a slight or moderate infestation other than that indicated in paragraph 5 of this section but not so extensive as indicated in paragraph 4 of this section, as determined by a careful examination of the heart, muscles of mastication, diaphragm and it's pillars, tongue, and of portions of the carcass rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues; Provided, that the carcasses and parts, appropriately identified by retained tags, are held in cold storage at a temperature not higher than 15°F. continuously for a period of not less than 10 days: And provided further, that the boned meat from such carcasses when in boxes, tierces, or like containers, appropriately identified by retained tags, is held at a temperature of not higher than 15°F. continuously for a period of not less than 20 days. As an alternative to retention in cold storage as herein provided, such carcasses and parts may be heated throughout to a temperature of at least 140°F.

7. The edible viscera (except the lungs, fat, muscles of the oesophagus, and heart, which shall take the same disposition as the carcasses), of carcasses passed for food or for refrigeration under the provisions of paragraph 6 of this section may be passed for food without refrigerating or heating: Provided, they are found to be free from infestation upon final inspection. The intestines, weasands, and bladders from beef carcasses affected with cysticercus bovis, which have been passed for food or for refrigeration, may be used for casings after they have been subjected to the usual methods of preparation and may be passed for such purpose upon completion of the final inspection.

8. The inspection for cysticercus bovis may be omitted in the case of calves under 6 weeks old. The routine inspection of calves over 6 weeks old for cysticercus bovis may be limited to a careful examination of the surface of the heart and such other surfaces as are rendered visible by the process of dressing.

Y. Hogs affected with tapeworm cysts (cysticercus cellulosae); disposition. Carcasses of hogs affected with tapeworm cysts (cysticercus cellulosae) may be passed for cooking, but if the infestation is excessive the carcass shall be condemned.

Z. Disposal of carcasses, organs, and parts showing evidence of infestation with parasites not transmissible to man; sheep carcasses affected with tapeworm cysts; carcasses infested with gid bladder worms; organs and parts infested with hydatid cysts; livers infested with flukes.

1. In the disposal of carcasses, edible organs, and parts of carcasses showing evidence of infestation with parasites not transmissible to man, the following general rules shall govern: If the lesions are localized in such manner and are of such character that the parasites and the lesions caused by them may be radically removed, the nonaffected portion of the carcass, organ, or part of the carcass may be passed for food after the removal and condemnation of the affected portions. If an organ or a part of a carcass shows numerous lesions caused by parasites, or if the character of the infestation is such that complete extirpation of the parasites and lesions is difficult and uncertainly accomplished, or if the parasitic infestation or invasion renders the organ or part in any way unfit for food, the affected organ or part shall be condemned. If parasites are found to be distributed in a carcass in such a manner or to be of such a character that their removal and the removal of the lesions caused by them is impracticable, no part of the carcass shall be passed for food. If the infestation is excessive the carcass shall be condemned. If the infestation is moderate the carcass may be passed for cooking, but in a case such carcass is not cooked as required by Section 36-9 F. of this ordinance it shall be condemned.

2. In the case of sheep carcasses affected with tapeworm cysts, located in the muscles (cysticercus ovis, so-called sheep measles, not transmissible to man), the carcass may be passed after the removal and condemnation of the affected portions: Provided, however, that if upon the final inspection of sheep carcasses retained on account of measles the total number of cysts found embedded in muscle or in immediate relation with muscular tissue, including the heart, exceeds five, this shall be taken to indicate that the cysts are so generally distributed and so numerous that their removal would be impracticable, and the entire carcass shall be condemned or passed for cooking, according to the degree of infestation. If not to exceed five cysts are found upon final inspection, the carcass may be passed after the removal and condemnation of the affected portions.

3. Carcasses of animals found infested with gid bladder worms (Coenurus cerebralis, multiceps multiceps) may be passed after condemnation of the affected organ (brain or spinal cord).

4. Organs or parts of carcasses infested with hydatid cysts (echinococcus) shall be condemned.

5. Livers infested with flukes or fringed tapeworms shall be condemned.

AA. Emaciated or anemic carcasses and those showing slimy fat degeneration or serous muscular infiltration. Carcasses of animals too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serous infiltration of the muscles, shall be condemned. Mere leanness should not be classed as emaciation.

BB. Carcasses showing advanced pregnancy, etc.; disposition. Carcasses of animals in advanced stages of pregnancy (showing signs of parturition), also carcasses of animals which have within 10 days given birth to young and in which there is no evidence of septic infection, may be passed for cooking and handled as provided in Section 36-9 F. of this ordinance; otherwise, they shall be condemned.

CC. Slaughter of injured animals at unusual hours. When it is necessary for humane reasons to slaughter an injured animal at night or on Sunday or a holiday when the inspector cannot be obtained, the carcass and all parts shall be kept for inspection, with the head and all viscera except the stomach, bladder and intestines held by the natural attachments. If all parts are not so kept for inspection, the carcass shall be condemned. If on inspection of a carcass slaughtered in the absence of an inspector any lesion or condition is found indicating that the animal was sick or diseased, or if there is lacking evidence of the condition which rendered emergency slaughter necessary, the carcass shall be condemned.

DD. Carcasses of young calves, pigs, kids, and lambs; when condemned. Carcasses of young calves, pigs, kids, and lambs are unwholesome and shall be condemned if (1) the meat has the appearance of being water-soaked, is loose, flabby, tears easily, and can be perforated with the fingers; or (2) its color is grayish red; or (3) good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serous infiltrates or small edematous patches are sometimes present between the muscles; or (4) the tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow, or grayish red, tough, and intermixed with islands of fat.

EE. Unborn and stillborn animals. All unborn and stillborn animals shall be condemned and no hide or skin thereof shall be removed from the carcass within a room in which edible products are handled.

FF. Condemnation of animals suffocated and hogs scalded alive. All animals which have been suffocated in any way and hogs which have entered the scalding vat alive shall be condemned.

GG. Livers affected with carotenosis; livers designated as "telangiectatic", "sawdust", or "spotted"; disposal.

1. Livers affected with carotenosis shall be condemned.

2. Cattle livers and calf livers showing the conditions sometimes designated as "telangiectatic," "sawdust", or "spotted" shall be disposed of as follows:

a. When any or all of the conditions are extensive and involve one-half or more of an organ, the whole organ shall be condemned.

b. When any or all of the conditions are slight in an organ, the whole organ shall be passed without restriction.

c. When any or all of the conditions involve the whole organ, and are less severe than extensive, but more severe than slight, the whole organ shall be cooked.

d. When any or all of the conditions are less severe than extensive, but more severe than slight in a portion of an organ, while in the remainder of the organs the conditions are slight, the remainder shall be passed without restriction and the other portion shall be cooked.

e. When any or all of the conditions are extensive and involve less than one-half of the organ, while in the remainder of the organ the conditions are slight, the remainder whall be passed without restriction and the other portion shall be condemned.

f. When any or all of the conditions are extensive and involve less than one-half of the organ, while in any or all of the remainder of the organ the conditions are more severe than slight yet less severe than extensive, all of the remainder shall be cooked and the extensively involved portion shall be condemned.

g. The division of an organ into but two parts as herein contemplated for disposition, shall be accomplished by one cut through the organ. This, of course, does not prohibit incisions which are necessary for inspection.

3. Livers and parts of livers which are required to be cooked shall be held and cooked in the establishment where produced. They shall be cooked sufficiently to impart a cooked appearance throughout the liver. After cooking, the liver may be released for any purpose.

HH. Vesicular exanthema and vesicular stomatitis.

1. Any carcass affected with vesicular exanthema or vesicular stomatitis shall be condemned if the condition is acute or if the extent of the condition is such that it affects the entire carcass or there is a evidence of absorption or secondary change.

2. Any carcass affected with vesicular exanthema or vesicular stomatitis to a lesser extent than in paragraph 1. of this section may be passed after removal and condemnation of affected parts, if the carcass is otherwise in good condition.

SECTION 36-11. CARCASSES OF ANIMALS SLAUGHTERED WITHOUT ANTEMORTEM INSPECTIO

A. Carcasses of animals slaughtered without antemortem inspection. No carcass of an animal slaughtered in San Antonio which has not had antemortem inspection by a Health Officer shall be brought into an establishment, except that carcasses of cattle, sheep, swine, and goats, slaughtered by a farmer on the farm, to which the head and all viscera other than the stomach, bladder, and intestines are held by the natural attachments, may be received for inspection at establishments where there is a veterinary meat inspector, upon the conditions prescribed in this section. After receipt in an establishment every such carcass shall be given a thorough post-mortem inspection. If, on inspection of any such carcass, there is found any lesion or condition indicating that the animal was sick or diseased, the carcass shall be condemned and disposed of in accordance with this ordinance. If on inspection the carcass is found to be free from disease and otherwise found healthful, wholesome, and fit for human food, it shall be marked with the inspection legend.

SECTION 36-12. TANK ROOMS AND TANKS.

A. Tanks, rooms, and equipment used for inedible products to be separate and apart from those used for edible products. All tanks and equipment used for rendering, preparing, or storing inedible products shall be in rooms or compartments separate from those used for rendering, preparing, or storing edible products. There shall be no connection between rooms or compartments containing inedible products and those containing edible products, except that there may be one connecting doorway between the slaughtering or viscera separating department and the tank charging room of the inedible products rendering department. Pipes and chutes installed in accordance with the requirements of the Health Officer may be used to convey inedible and condemned material from edible product departments to inedible product departments.

B. Suppression of odors in preparing inedible product. Tanks, fertilizer driers, and other equipment used in the preparation of inedible product shall be properly equipped with condensers and other appliances which will acceptably suppress odors incident to such preparation.

C. Carcasses of animals condemned on antemortem inspection not to pass through compartments for edible products. In conveying to the inedible-product tank carcasses of animals which have been condemned on antemortem inspection, they shall not be taken through rooms or compartments in which product is prepared, handled or stored.

D. Dead animal carcasses.

1. With the exception of dead animals which have died en route and are received with animals for slaughter at an establishment, no dead animal may be brought on the premises of an establishment unless advance permission therefor is obtained from the Health Officer.

2. All trucks or vehicles transporting tankage material shall have a metal floor with metal sides at least 24 inches high. The trucks shall be covered and no fats, grease, meats or other tankage material shall be transported within the San Antonio city limits unless it is placed in water-tight steel drums.

3. Under no circumstances shall the carcass of any animal which has died otherwise than by slaughter be brought into any room or compartment in which any product is prepared, handled, or stored.

E. Inedible fats from outside of establishments. Inedible fats from outside the premises of an establishment shall not be received except into

the tank room provided for inedible products, and then only when their receipt into the tank room produces no insanitary condition on the premises, nor shall such fats be received in such volume as interferes with prompt disposal of inedible or condemned material produced at the establishment. When received they shall not enter any room or compartment used for edible products.

SECTION 36-13. TANKING AND DENATURING CONDEMNED CARCASSES AND PARTS.

A. Condemned carcasses and product; disposing of, by tanking; sealing of tanks, denaturing of product.

1. Condmened carcasses and products at establishments having facilities for tanking shall be disposed of by tanking as follows: The lower opening of the tank shall first be sealed securely by the Health Officer, except when permanently connected with a blow line, then the condemned carcasses and products shall be placed in the tank in his presence, after which the upper opening shall also be sealed securely by such employee, who shall then see that the contents of the tank are subjected to sufficient heating for sufficient time to destroy effectually the contents for food purposes.

2. The seals of tanks shall be broken only by the Health Officer after the contents of the tanks have been treated as provided in paragraph 1. of this section. The rendered fat derived from condemned material shall be held until the Health Officer shall have had an opportunity to determine whether it conforms with the requirements of this section. Samples shall be taken by the Health Officer as often as is necessary to determine whether the rendered fat is affectually denatured.

B. Inedible rendered fats, in whole or in part from condemned product; denaturing; mineral oil for denaturing, specifications for, samples, etc.

1. Rendered fat derived in whole or in part from condemned product shall be so denatured, either with low-grade offal or approved mineral oil, as to destroy it effectually for food purposes. When low-grade offal is used to denature rendered fat derived wholly or in part from condemned product the rendered fat shall be at least as dark in color as the division color guide. When mineral oil is used to denature rendered fat derived wholly or in part from condemned product disposed of by rendering in a steam tank, there shall be added to the contents of the tank before closing and sealing a quantity of approved mineral oil sufficient to make not less than one part in each 200 parts of the estimated yield of rendered fat. When mineral oil is used to denature rendered fat derived wholly or in part from condemned product disposed of by dry rendering, there shall be added to the contents of the dry renderer just before drawing off a quantity of approved mineral oil sufficient to make not less than one part in each 200 parts of the estimated yield of rendered fat; or a quantity of approved mineral oil sufficient to make not less than one part in each 200 parts of fat shall be added to and thoroughly mixed with the rendered fat while melted. In the latter case the rendered fat shall be held under Health Department supervision until denaturing has been completed.

C. Inedible rendered fats from product other than condemned. Rendered inedible fat derived wholly from product other than condemned will not be required to be denatured unless it possesses the physical characteristics of color, odor, and taste of an edible product. Rendered inedible fat derived wholly from product other than condemned which possesses the physical characteristics of an edible product shall be so changed in character as to effectually distinguish it from edible product, denatured in accordance with B, or denatured as prescribed by the Health Officer.

D. Disposition of condemned meat or product at establishments having no tanking facilities.

1. Any carcass or product condemned at an establishment which has no facilities for tanking shall be denatured with crude carbolic acid or other prescribed agent, or be destroyed by incineration, under the supervision of the Health Officer. When such carcass or product is not incinerated it shall be slashed freely with a knife, before the denaturing agent is applied.

2. Carcasses and products condemned on account of anthrax, and the materials identified in Section 36-9 of this ordinance which are derived therefrom at establishments which are not equipped with tanking facilities shall be disposed of by (a) complete incineration, or (b) by thorough denaturing with a prescribed denaturant, and then disposed of in accordance with the requirements of this ordinance.

E. Specimens for educational purposes; permits for, required.

1. Specimens of diseased, condemned, and inedible materials, including pig or lamb embyros and specimens of animal parasites, may be released for educational purposes by the Director of Meat Hygiene: Provided, that the party desiring such specimens makes a written application for same, stating the use to be made of them. If the application is satisfactory to the Director of Meat Hygiene, he shall issue a permit authorizing the removal of the specimens. Such permit should be numbered and issued for not beyond the then current calendar year: And provided further, that the applicant arranges with and receives permission from the establishment to obtain the specimens.

2. The collection and handling of the specimens referred to in paragraph 1. of this section shall be at such time and place and in such a manner as not to interfere with the inspection or to cause any objectionable condition.

F. Livers condemned because of parasitic infestation and for other causes; conditions under which may be disposed of as fish feed.

1. Livers condemned on account of fluke infestation may be forwarded as fish feed if they are first freely slashed, then denatured, and then frozen. The denaturing shall be accomplished by dipping the slashed livers in a hot solution composed of one part of FD & C Green #3 or Methyl Violet to 5,000 parts of water, followed by washing in fresh water until the washings are no longer colored, or by the application of finely powdered charcoal. Freezing

shall be preceded by chilling the livers to a temperature not above 40°F. Livers packed in containers not more than 7 inches thick shall then be held for a period of not less than 10 days at a temperature not higher than 15°F. or for a period of not less than 5 days at a temperature not higher than 10°F. Livers packed in containers over 7 inches but less than 27 inches thick shall be held not less than 20 days at a temperature not higher than 15°F., or for not less than 10 days at a temperature not higher than 10°F. In lieu of freezing, the livers may be thoroughly cooked and then slashed and denatured in the manner indicated above. It is essential that the livers be sufficiently denatured through discoloration by the dye or charcoal to preclude their use as human food. Freezing may be accomplished in the regular freezer in a properly separated compartment or receptacle held under division lock.

2. Livers condemned on account of hydatids or fringed tapeworms may not be forwarded as fish feed unless thoroughly cooked, slashed, and denatured as indicated in paragraph 1. of this section.

3. Livers condemned on account of parasites other than flukes, hydatids, or fringed tapeworms may be forwarded as fish feed without refrigeration or cooking after slashing and denaturing as indicated in paragraph 1. of this section.

4. Livers condemned for telangiectasis, angioma, "saw-dust" condition, cirrhosis, or other nonmalignant change, benign abscesses, or contamination, when these conditions are not associated with infectious diseases in the carcasses, may be forwarded as fish feed without refrigeration or cooking: Provided, all tissue affected with abscesses is removed and destroyed within the establishment: And provided further, that all livers are slashed and denatured as indicated in paragraph 1. of this section.

5. Livers specified in the foregoing paragraphs shall be placed in containers plainly marked "fish feed--inedible," and when shipped in interstate commerce shall be certified as required by this ordinance.

SECTION 36-14. RENDERING CARCASSES AND PARTS INTO LARD. RENDERED PORK FAT, AND TALLOW, AND OTHER COOKING.

A. Carcasses and parts passed for cooking may be rendered into lard or rendered pork fat (in accordance with sub-paragraphs R and T respectively of Section 36-16 of this ordinance) or rendered into tallow: Provided, such rendering is done in the following manner:

1. When closed rendering equipment is used, the lower opening, except when permanently connected with a blow line, shall first be sealed securely by the Health Officer, then the carcasses or parts shall be placed in such equipment in his presence, after which the upper opening will be securely sealed by the Health Officer. When the product passed for cooking in the tank does not consist of a carcass or whole primal part, the requirements for sealing shall be at the discretion of the Director of Meat Hygiene. Such carcasses and parts shall be cooked for a time sufficient to render them effectually into lard, rendered pork fat, or tallow: Provided, all parts of the product are heated to a temperature not lower than 170°F. for a period of not less than 30 minutes.

2. Establishments not equipped with closed rendering equipment for rendering carcasses and parts passed for cooking into lard, rendered pork fat, and tallow may render such carcasses or parts in open kettles under the supervision of the Health Officer. Such rendering shall be done during regular hours of work and in compliance with the requirements as to temperature and time specified in subparagraph 1. of this paragraph.

B. Carcasses and parts passed for cooking not rendered into lard, rendered pork fat, or tallow; utilization of, for food purposes after cooking.

1. Carcasses and parts passed for cooking, except as specified in Section 36-13 of this ordinance, may be used for the preparation of such products as canned meat, sausage, cooked or boiled meat, meat loaves, and similar products: Provided, all parts of such carcasses and parts which are so used are heated to a temperature not lower than 170°F. for a period of not less than 30 minutes, either before being used in or during the preparation of the finished product.

2. When product passed for cooking is used as an ingredient of a meat food product as contemplated in paragraph 1. of this section at least 50 percent of the meat and meat byproduct ingredient shall consist of product passed for cooking. This requirement shall not apply when the product passed for cooking has been previously cooked as specified in paragraph 1. of this section before being used as an ingredient of a meat food product.

C. Disposal of product passed for cooking if not handled according to this section. Product passed for cooking if not handled and processed under the provisions of this section, shall be disposed of in accordance with Section 36-13 of this ordinance.

SECTION 36-15. MARKING, BRANDING, AND IDENTIFYING PRODUCTS.

A. Approval of abbreviations of marks of inspection. The Health Officer may approve and authorize the use of abbreviations of marks of inspection under the regulations in this ordinance. Such abbreviations shall have the same force and effect as the respective marks for which they are authorized abbreviations.

B. Preparation of marking devices bearing inspection legend without advance approval prohibited; exception. Except for the purpose of submitting a sample or samples of the same to the Health Officer for approval, no person shall make or prepare, or cause to be made or prepared, labels, brands, or other marking devices bearing the inspection legend or any abbreviation, copy, or representation thereof, for use on any product, without the written authority therefor of the Health Officer given in advance.

C. Use of inspection legend prohibited except under supervision of Health Officer.

1. No person shall affix or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy, or representation thereof, to or on any product or container thereof, except under the supervision of the Health Officer.

2. No person shall fill, or cause to be filled, in whole or in part, with any product, any container bearing or intended to bear, the inspection legend, or any abbreviation, copy, or representation thereof, except under the supervision of the Health Officer.

D. Brands and marking devices to be approved by the Health Officer; control of brands, etc. Establishments shall furnish such ink brands, burning brands, and like devices for marking product as the Health Officer may require. The mark of inspection on such a device shall be oval shaped as a facsimile, using the size best suited for the purpose intended.

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In advance of manufacture, complete and accurate descriptions and designs of the same shall be submitted to and approved by the Health Officer. Every such brand and device which bears the inspection legend shall be delivered into the custody of the inspector in charge of the establishment, and shall be used only under the supervision of a Health Officer. When not in use for marking inspected and passed product, all such brands and devices bearing the inspection legend shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of a Health Officer.

E. Articles not to be removed from establishments unless marked in accordance with regulations. No person shall remove or cause to be removed from an establishment any article which the regulations in this ordinance require to be marked in any way unless the same is clearly and legibly marked in compliance with the regulations in this ordinance.

F. Marks of inspection to be carefully applied. All marks of inspection shall be carefully applied and securely affixed.

G. Branding ink to be furnished by establishment: approval by Health Officer, color.

1. Establishments shall furnish all ink for marking product. Such ink must be made with harmless ingredients that are approved for the purpose by the Health Officer. Samples of ink shall be submitted to the State Health Department Laboratory from time to time as may be deemed necessary by the Director of Meat Hygiene.

a. Only purple ink approved for the purpose shall be used to apply ink brands bearing the marks of inspection to carcasses and fresh meat cuts derived therefrom.

b. Ink brands bearing the marks of inspection used for purposes other than in subparagraph a. of this paragraph may be applied with branding ink of any color and composition that will assure ready legibility and permanence of marking, except as provided in subparagraph c. of this paragraph. The color of the ink shall provide acceptable contrast with the product to which it is applied.

c. Product shall not be marked with green ink except that, if desired by the establishment, such ink may be used for holiday markings, and designs.

H. Control and use of brands and marking devices furnished by Health Officer. All brands and devices furnished by the Health Officer for marking articles with the inspection legend, including self-locking seals, shall be used only under the supervision of a Health Officer, and, when not in use for marking, shall be kept locked in property equipped lockers or compartments, the keys of which shall not leave the possession of a Health Officer.

I. Brands and marking devices not to be false or misleading; style and size of lettering. No brand or device shall be false or misleading. The letters and figures thereon shall be of such style and type as will make a clear and legible impression.

J. Carcasses, primal parts, and products; marking with inspection legend.

1. Each carcass which has been inspected and passed in an establishment shall be marked at the time of inspection with the inspection legend and with the number of the establishment.

2. Except as provided otherwise in this section and elsewhere in this ordinance, each primal part of a carcass, the beef cod fat, and beef kidney fat, and each liver, beef tongue, and beef heart which has been inspected and passed shall be marked with the inspection legend and the number of the establishment before it leaves the establishment in which it is first inspected and passed, and each inspected and passed product susceptible of being marked shall be marked with the inspection legend and the number of the establishment where it was last processed: Provided, that skinned bacon intended for slicing need not be so marked if packed in properly marked containers. Additional marks of inspection may be applied as desired to meet local conditions.

3. Beef livers shall be marked with the inspection legend and the establishment number on the convex surface of the thickest portion of the organ.

K. Moving and handling of primal parts from one establishment to another Primal parts of carcasses which have been inspected and passed but do not bear

establishment, for further processing in a car, truck, or other closed container, if the car, truck, or container be sealed with a Health Department seal bearing the inspection legend in compliance with the regulations in this ordinance.

L. Handling of products too small to be marked with brand. Any product of such character or so small that it cannot be marked with a brand, and which has been inspected and passed but does not bear the inspection legend, may be removed from an establishment for local or intrastate transportation in closed containers bearing the inspection legend and such other marks as are required by the regulations in this ordinance or in open containers bearing inspection legend applied by means of a domestic meat label or trade label: Provided, that upon removal from such closed or open containers the product may not be further transported unless reinspected by a Health Officer and packed under his supervision in a container or containers bearing the inspection legend and such other marks as are required by the regulations in this ordinance: And provided further, that unmarked product shall not be brought into an establishment in an open container, except that which is returned to the establishment, and this must be held separate from other product pending removal from the establishment for disposal in intrastate trade only.

M. Marking of meat for products in casings.

1. Inspected and passed sausage and other products in casings of the ordinary "ring" variety or larger, shall be marked with the inspection legend and the number of the establishment. Inspected and passed sausage and other products in casings, of the smaller varieties, shall bear one or more inspection marks to each chain or two or more of such marks to each bunch, except in cases where such smaller varieties of sausage and products leave establishments completely enclosed in properly labeled cartons or wrappers, having a capacity of 10 pounds or less and containing a single kind of product: Provided, that the mark of inspection need appear only twice throughout the contents of containers, exceeding a capacity of 10 pounds, of sausages of the smaller varieties shipped to another establishment for further processing, or to a governmental agency. When such products are shipped to another establishment for further processing, the inspector in charge at the point of origin shall identify the shipment to the inspector in charge at destination.

2. Meat food products in casings, other than sausage, which possess the characteristics or resemble sausage, shall bear on each link or piece the word "imitation," prominently displayed: Provided, that such products in casings as coppa, capocollo, lachshinken, bacon, pork loins, pork shoulder butts, and like cuts of meat which are prepared without added substance other than curing materials or condiments, and that meat rolls, bockwurst, and similar products in casings, which do not contain cereal or vegetables, and that headcheese, souse, sulze, serapple, blood pudding, and liver pudding in casings, need not be marked on the casing with the word "imitation" or the true name of the product, and that other products in casings such as loaves and chili concarne may bear on each link or piece the true name of the product in lieu of the word "imitation."

3. When cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk, or dried skim milk is added to sausage within the limits prescribed under the requirements of this ordinance, the product shall be marked with the name of each of such added ingredients, as for example, "cereal added", "potato flour added," "cereal and potato flour added," "soya flour added," "dried skim milk added," "cereal and dried skim milk added," etc., as the case may be. On sausage of the smaller varieties, the marking prescribed in this paragraph may be limited to links bearing the inspection legend.

4. When product is placed in casings to which artificial coloring is applied, as permitted under this ordinance, the article shall be legibly and conspicuously marked by stamping or printing on the casing or securely affixing to the article the words "artificially colored." Provided, that if the casing is removed from the product at the establishment and there is evidence of artificial coloring on the surface of the product, the article from which the casing has been removed shall be marked by stamping directly thereon or by securely affixing thereto the printed words "artificially colored": Provided further, that when the casing is colored prior to its use as a covering for product, the coloring shall be of a kind and so applied as not to be transferable to the product and not to be misleading or deceptive with respect to color, quality, or kind of product enclosed therein, and the casing shall be marked with the words "casing colored" prominently displayed: And provided further, that on sausage of the smaller varieties the marking prescribed in this paragraph may be limited to links bearing the inspection legend.

5. A cloth bag, artificial casing, or similar container of sausage or product of a size larger than that customarily sold at retail intact shall be printed with the mark of inspection and such markings as "casing colored," "artificially colored," "cereal added", "dried skim milk added," and "imitation," near each end of the article, so as to be clearly visible to the consumer: Provided, that such articles which are printed with a label in conformity with Section 36-16 need not in addition, show markings other than the mark of inspection near each end.

6. The markings indicated in Paragraph 5. of this section shall be branded near each end of sausage or similar product prepared in animal casings when the article is of size larger than that customarily sold at retail intact.

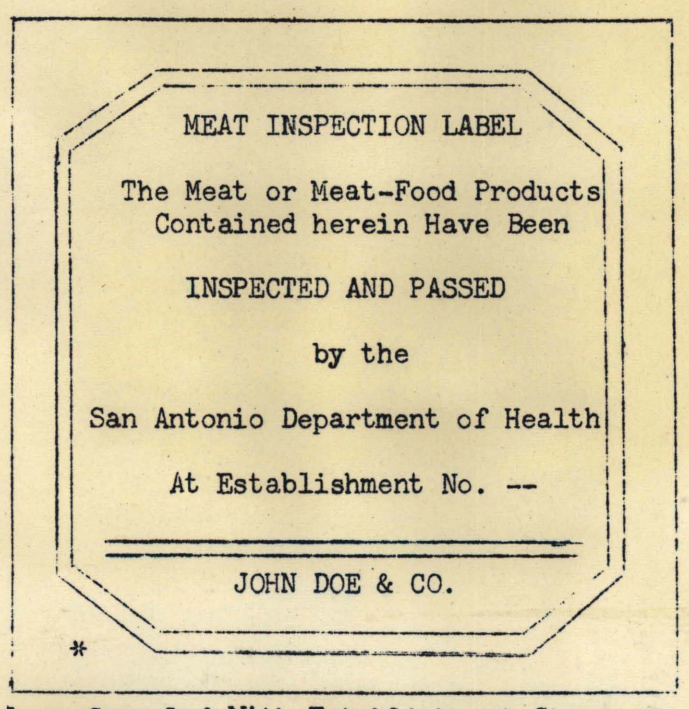
7. All markings may be omitted from sausage and other meat food products in casings when these articles are to be processed in sealed containers.

N. Marking product with the list of ingredients. A product fabricated from two or more ingredients shall bear a list of the ingredients, giving the common or usual names of the ingredients arranged in the order of their predominance, except that spices may be designated as "spices" or "flavorings," and flavorings (including essential oils, oleoresins, and other spice extractives) may be designated as "flavorings" without naming each. The list of ingredients shall be applied legibly and securely to the product by means

approved by the Health Officer, such as stamping, printing or the use of paper bands, tags, or tied-in paper or fabric flaps on stuffed sausage, or tissue strips on loaf-like articles: Provided, that product for which a definition and standard of identity has been prescribed to the provisions of this ordinance which conforms to such definition and standard, and which bears the name specified in the definition and standard, together with such declaration of optional ingredients and other labeling features as are required by the applicable definition and standard, need not bear a list of ingredients: Provided further, that bockwurst and sausages of the smaller varieties, such as frankfurters and pork sausage, shall bear the list of ingredients at least once on each 2 pounds of product: Provided further, that when such product is distributed from an establishment in an immediate or true container of a type and size customarily sold at retail intact, the list of ingredients on the label of the package shall be sufficient: And provided further, that when sausages of the smaller varieties are shipped to another establishment for further processing, the list of ingredients need appear only twice throughout the contents of containers and when so shipped may be omitted from the contents of containers of 10 pound size or less. When such products are shipped to another establishment for further processing, the inspector in charge at the point of origin shall identify the shipment to the inspector in charge at destination.

O. Marking of shipping containers: domestic meat label.

1. Except as provided in this ordinance, when any inspected and passed product for domestic commerce is moved from an establishment, the shipping container shall bear an approved mark of inspection, as prescribed in Section 36-16 of this ordinance, or an approved domestic meat label, whichever is appropriate. The domestic meat label shall be printed with black ink on white paper of good quality, shall be 3½ x 3½ inches in size, and shall be in form and substance as illustrated herewith, except that the name and address of the establishment, or the name only, may also be printed on the label, at the bottom thereof:



*Not Genuine Unless Canceled With Establishment Stamp.

2. When any product prepared in an establishment has been inspected and passed and is enclosed in a cloth wrapping as a shipping container, such wrapping may bear, in lieu of the domestic meat label, the inspection legend and establishment number applied by the 2½ inch rubber brand. The domestic meat label may also be omitted in those cases in which the inspection legend and establishment number on the articles themselves are clearly legible through the wrapping or the wrapping is labeled in accordance with Section 36-16 of this ordinance.

P. Tank cars of edible products.

1. Tank cars carrying inspected and passed product between establishments shall be equipped for sealing and shall be securely sealed with seals bearing the inspection legend furnished by the Health Officer and affixed by the Health Officer and shall be marked with the name of the product.

2. Each tank car carrying inspected and passed product from an establishment to any destination other than an establishment shall bear a label containing the true name of the product, the inspection legend, the establishment number, and the words "date of loading," followed by a suitable space for the insertion of the date. The label shall be located conspicuously and shall be printed on material of such character and so affixed as to preclude detachment or effacement upon exposure to the weather. Before the car is removed from the place where it is unloaded, the carrier shall remove or obliterate such label.

Q. Denaturing of inedible grease, etc; marking "inedible."

1. Inedible grease, inedible tallow, or other inedible animal fat, or mixture containing such fat, having the physical characteristics of an edible product shall be denatured or otherwise destroyed for food purposes. Containers of such inedible grease, inedible tallow, or other inedible fat shall be marked conspicuously with the word "inedible". Such containers as tierces, barrels, and half barrels shall have both ends painted white with durable paint, if necessary, to provide a contrasting background and the word "inedible" marked thereon in letters not less than 2 inches high, while on tank cars the letters shall be not less than 4 inches high.

SECTION 36-16. LABELING.

A. Labeling required; supervision by inspector.

1. When, in an establishment, any inspected and passed product is placed or packed in any can, pot, tin, canvas, or other receptable or covering constituting an immediate or true container, there shall be affixed to such container or covering a label as hereinafter described in this section: Provided, that plain wrappings for fresh meat, such as dressed carcasses and primal parts thereof, which are used solely to protect the product against soiling or excessive drying during transportation or storage need not bear a label: Provided further, that uncolored transparent coverings, such as cellophane, which bear no printed or graphic matter and which enclose any unpackaged or packaged product bearing all required markings need not bear a label if the required markings are clearly legible through such coverings: Provided further, that animal and transparent artificial casings bearing no marks or printed features other than those required under Section 36-15 of this ordinance, need not bear additional labeling.

2. Folders and similar coverings made of paper or like material, which do not completely enclose the product and which do not bear any printed word or statement, shall bear all features required on a label for an immediate or true container.

3. No container or covering which bears or is to bear a label shall be filled, in whole or in part, except with product which has been inspected and passed in compliance with this ordinance, which is sound, healthful, wholesome, and fit for human food, and which is strictly in accordance with the statement on the label. No such container or covering shall be filled, in whole or in part, and no label shall be affixed thereto, except under the supervision of an inspector.

B. Labels: What to contain, when and how used.

1. Labels within the meaning of this part shall include any printing, lithographing, embossing, or other marking on labels, stickers, seals, wrappers, or receptacles.

2. Labels shall contain, prominently and informatively displayed (a) the true name of the product; (b) the word "ingredients" followed by a list of the ingredients when the product is fabricated from two or more ingredients, except in case of products for which definitions and standards of identity have been prescribed under the provisions of this ordinance; (c) the name and place of business of the manufacturer, packer, or distributor; (d) an accurate statement of the quantity of contents: and (e) an inspection legend and the number of the establishment, in the form shown herewith on that portion of the label featuring the name of the product, or, when there are two or more panels, then on the principal display panels: Provided, that the name and place of business of the manufacturer, packer, or distributor and the statement of the quantity of contents may be omitted from labels for product not required to be labeled under Section 36-16A: Provided further, that the establishment number may be omitted from the labels on cartons used as outer containers of edible fats, such as lard and oleomargarine, when such articles are enclosed in wrappers which bear an inspection legend and establishment number, and from a label lithographed directly on a can bearing the embossed establishment number: And provided further, that a metal container on which an inspection legend is embossed may, with the approval of the Health Officer, bear an inspection legend of different design and in abbreviated form.

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PUBLIC HEALTH DEPARTMENT
ESTABLISHMENT
NO. --.

3. The name of a product shall be the common name, if any, and one which clearly and completely identifies the article. Product which has been prepared by salting, smoking, drying, cooking, chopping, and the like shall be so described on the label unless the name on the article implies, or the manner of packing shows, that the product was subjected to such procedure or procedures. The unqualified terms "meat", "meat byproduct," "meat food product," and terms common to the meat industry but not to consumers such as "picnic," "butt," "cala," "square," " loaf," "spread," "delight," "roll," "plate," " luncheon," and "daisy" shall not be used as names of articles unless accompanied with terms descriptive of the product or with list of ingredients.

4. The list of ingredients shall appear as part of or in addition to the true name of the product and shall show the common or usual names of the ingredients arranged in the order of their predominance, except that spices may be designated as "spices" or "flavorings," and flavorings (including essential oils, oleoresins, and other spice extractives) may be designated as "flavorings" without naming each. The name of an ingredient shall not be a collective name but shall be a specific name, as for example, "beef", "pork," "beef tripe," "sheep livers," "pork snouts," "flour," "corn flour," "potato flour," "water," "dried skim milk," "tomato puree," and "beef broth,": Provided, that when a product is coated with pork fat, gelatin, or other approved substance and a specific declaration of such coating appears in connection with the name of product, the ingredient statement need not make reference to the ingredients of such coating: And provided further, that when the label bears the designation "compound" or "shortening", the term "animal and vegetable fats" or "vegetable and animal fats" may be employed to designate the ingredients of mixtures of such edible fats. "Animal fats" as used herein means inspected and passed fat derived from cattle, sheep, swine, or goats.

5. The name of the manufacturer or packer may appear without qualification on the label or the container of product. When the name of the manufacturer or packer is not that under which inspection is granted at the establishment but is the name of a tenant operating in the establishment, full information identifying the tenant and the scope of his operations shall be furnished to the Health Officer. When product is not prepared by the person whose name appears on the label, the name shall be qualified by a phrase, which reveals the connection such person has with such product, as for example, "Prepared for * * *."

6. The statement of quantity shall represent in terms of avoirdupois weight or liquid measure the quantity of product in the package (exclusive of materials packed with it) except as provided for in Section 36-16 G. When no general consumer usage to the contrary exists, the statement shall be in terms of liquid measure, if the product is liquid, or in terms of weight if the product is solid, semisolid, viscous, or a mixture of solid and liquid. Unless the statement is so qualified as to show that it expresses the minimum quantity, it shall be taken to express the actual quantity. When the statement expresses the minimum quantity, no variation below the stated minimum shall be permitted, and variations above the stated minimum shall be no greater than consistent with filling the container to the stated minimum in accordance with good commercial practice. When the statement expresses actual quantity, variations incident to packing in accordance with good commercial practice shall be allowed but the average shall not be less than the quantity stated: Provided, that packages of product having a capacity of less than one-half ounce avoirdupois or less than one-half fluid ounce shall not be required to be labeled with the statement of the quantity of contents.

7. Stencils, box dies, inserts, tags, and like devices shall not bear an inspection legend or any abbreviation or representation thereof: Provided, that wooden boxes of light material, having a maximum capacity of 5 pounds and fiberboard containers may, upon approval by the Health Officer, have an inspection legend and establishment number imprinted thereon.

8. The establishment number shall be embossed on all sealed metal containers of inspected and passed product filled in an establishment, except that such containers which bear labels lithographed directly on the can and in which the establishment number is incorporated need not have the establishment number embossed thereon. Labels shall not be affixed to containers so as to obscure the embossed establishment number.

9. When any product is placed in a carton in a wrapper of paper or cloth or in such other labeled container or covering as the Health Officer may approve, an inspection legend and the establishment number, in form and substance as specified in this section, may be embodied on a sticker to be securely and prominently affixed, along with the name of product at a place on the label reserved and designated for the purpose. In case there are two or more display panels featuring the name of product, the inspection sticker shall be affixed to the principal panel or panels, The inspection sticker shall not be used without the approval of the Health Officer and shall be affixed to the label under the supervision of an inspector.

C. Labels to conform with definitions and standards of identity. When inspected and passed products are labeled with the names of, or are represented as, articles for which definitions and standards of identity have been prescribed under the provisions of this ordinance, the labels shall conform to such definitions and standards.

D. Labels to be approved by Health Officer.

1. Except as provided in this section no labels shall be used on any product until it has been approved in its final form by the Health Officer. For the convenience of the establishment sketches or proofs of new labels may be submitted in duplicate to the Director of Meat Hygiene for approval and the preparation of finished labels deferred until such approval is obtained. All finished labels shall be submitted in duplicate to the Director of Meat Hygiene for approval.

2. In case of lithographed labels, paper take-offs in lieu of sections of the metal containers shall be submitted for approval. Such paper take-offs shall not be in the form of negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved. In case of fiber containers, printed layers, such as the kraft paper sheet, shall be submitted for approval in lieu of the complete container

3. Inserts, tags, liners, pasters, and like devices containing printed graphic matter and for use on, or to be placed within, containers and coverings of product shall be submitted for approval in the same manner as provided for labels in paragraph 1. of this section, except that the Director of Meat Hygiene may permit use of such devices which contain no reference to product and bear no misleading feature.

4. Stencils, labels, box dies, and brands may be used on shipping containers and on such immediate containers as tierces, barrels, drums, boxes, crates, and large size fiberboard containers provided the markings are applicable to the product, are not false or deceptive, and are used with the approval of the Director of Meat Hygiene. The inspection legend for use in combination with such markings shall be approved by the Health Officer whether the legend is applied in the form illustrated in Section 36-16 B. or by means of a domestic meat label.

E. Director of Meat Hygiene to permit certain modifications of approved labels. The Director of Meat Hygiene may permit the use of approved labels or other markings modified as follows provided the labeling or marking as modified is so used as not to be false or deceptive:

1. When all features of the label or marking are proportionately enlarged and the color scheme remain the same.

2. When changes are made in the figures denoting the quantity of contents or when there is substitution of such abbreviations as "lb." for"pound", "oz." for "ounce," or the word "pound" or "ounce" is substituted for the abbreviation.

3. When a master or stock label is approved from which the name and address of the distributor are omitted and such name and address are applied before being used. The words "prepared for " or similar statement must be shown together with the blank space reserved for the insertion of the name and address when such labels are offered for approval.

4. When, during Christmas and other holiday seasons, wrappers or other covers bearing floral or foliage designs or illustrations of rabbits, chicks, fireworks, or other emblematic holiday designs are used with approved labels or marking. The use of such designs will not make necessary the application of labeling not otherwise required.

5. When there is a slight change in arrangement of directions pertaining to the opening of cans or the serving of the product.

6. When there is a change in the order of predominance of the ingredients on the label corresponding with a change in the formula used to prepare the product: Provided, that no new ingredients are added and none are omitted. Nothing in this paragraph shall be construed to modify any requirement of these regulations which provided either minimum or maximum limits for the use of certain ingredients.

F. Approved labels to be used only on products to which they are applicable. Labels shall be used only on products for which they are approved. They shall not be applied to any product the container or covering of which bears any statement that is false or misleading or is so made, formed, or filled as to be deceptive or misleading.

G. No statement, word, picture, design, or device which conveys any false impression or gives any false indication or origin or quality shall appear on any label. For example:

1. The picture of any swine shall be allowed only on labels used in connection with pork products.

2. A geographical term which has come into general usage as a trade name and which has been approved by the Director of Meat Hygiene as being a generic term may be used without the qualifications provided for in this paragraph. The terms "frankfurter", "vienna", "bologna", "lebanon bologna", "braunschweiger", "thuringer", "genoa", "leona", "berliner", "holstein", "goteborg", "milan", "polish", and their modifications, as applied to sausages, the terms "brunswick", and "Irish" as applied to stews, and the term "boston" as applied to pork shoulder butts, need not be accompanied with the word "style", "type", or "brand" or a statement identifying the locality in which the product is prepared.

3. Such terms as "farm", "country" and the like shall not be used on labels in connection with products unless such products are actually prepared on the farm or in the country: Provided, that if the product is prepared in the same way as on the farm or in the country these terms, if qualified by the word "style" in the same size and style of lettering, may be used: Provided further, that the term "farm" may be used as part of a brand designation when qualified by the word "brand" in the same size and style of lettering, and followed with a statement identifying the locality in which the product is prepared. Sausage containing cereal shall not be labeled "farm style" or "country style", and lard not rendered in an open kettle shall not be designated as "farm style" or "country style".

4. Names or illustrations indicative or imitative of distinctive types or breeds of live stock shall not be used on labels unless the products for which such labels are intended are actually derived from carcasses of animals of the type or breed specified.

5. The word "ham" without any prefix indicating the species of animal from which derived shall be used on labels only in connection with pork hams.

6. The word "fresh" shall not be used on labels in connection with any meat or product the ingredients of which, in whole or in part, have undergone any process of curing.

7. The word "leaf" shall not be used in connection with lard prepared from fat other than leaf fat. The qualification "prime steam" shall not be applied to lard rendered in whole or in part from fats obtained from cured meats or trimmings.

8. Oil, stearin, or stock obtained from beef or mutton fats rendered at a temperature above 170°F. shall not be designated as "oleo oil", "oleo stearin", or "oleo stock", respectively.

9. No rendered edible animal fat or mixture of fats containing rendered edible animal fat shall contain added water, except that puff-pastry shortening may contain not more than 10 percent of water, and oleomargarine may contain water within the limits prescribed under Section 36-16 D.3. of thi ordinance.

10. Containers of edible rendered animal fats and mixtures of edible fats containing animal fats shall, before or immediately after filling be legibly marked with the true name of the product.

H. When a meat food product contains an added substance or substances, the label shall show the added substances except as provided in the succeeding paragraphs of this ordinance.

I. When cereal, vegetable starch, or vegetable flour is added to sausage within the limit prescribed elsewhere in this ordinance, or milk or its derivatives or analogous substances are added to sausage as provided elsewhere in this ordinance, the product shall be marked with the specific name of each of such added ingredients as, for example, "cereal added", "potato flour added", "cereal and potato flour added", "dried skim milk added", "cereal and dried skim milk added", and so forth, as the case may be. On sausage of the smaller varieties the branding prescribed in this paragraph may be limited to links bearing the inspection legend.

J. When meat food products in casings other than sausage are placed in wrappers, cartons, or other containers, there shall be prominently displayed on such containers the word "imitation", the words "composed of" or equivalent statement, and the names of the ingredients arranged in the order of their percentages: Provided, that when meat rolls, coppa, capacola, and analogous products which contain no cereal, and chili con carne, souse, and scrapple are placed in casings, they may be labeled with the distinctive name of the product without the term "imitation" and other qualifications prescribed in this paragraph.

K. When there is added to any meat food product, other than sausage, and products as provided elsewhere in this ordinance, cereal, vegetable starch, or vegetable flour not in excess of 5 percent individually or collectively, there shall appear on the label in a conspicuous manner contiguous to the name of the product, the specific name of each of such added ingredients, followed by the word "added", as for example, "cereal added","potato flour added", "cereal and potato flour added", and so forth, as the case may be. If any such product contains cereal, vegetable starch, or vegetable flour, individually or collectively, in excess of 5 percent the specific name or names of such added ingredients shall appear as a part of the name of the product in uniform size and style of letters, for example, "potted meat", "potted meat and potato flour", "potted meat, cereal and potato flour": Provided however, that products such as meat loaves, pates, soups, tripe with onion sauce, Irish stew, stewed kidneys, hash, chile con carne, tamales, boiled dinners, chop suey, scrapple, and the like, may contain cereal and similar substances without the presence of such substances being indicated on the labels.

L. Mexican Style Foods; Spaghetti; Hamburger; Scrapple; etc.

1. Product labeled "Tamales" shall be prepared with at least 25 percent meat computed on the weight of the uncooked fresh meat in relation to all ingredients of the tamales. When tamales are packed in sauce or gravy, the name of the product shall include a prominent reference to the sauce or gravy, for example "Tamales With Sauce", or "Tamales With Gravy". Product labeled "Tamales With Sauce" or "Tamales With Gravy" shall contain not less than 20 percent meat, computed on the weight of the uncooked fresh meat in relation to the total ingredients making up the tamales and sauce or the tamales and gravy.

2. Product labeled "Chili Con Carne" shall contain not less than 40 percent of meat computed on the weight of the fresh meat. Head meat, cheek meat, and heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label. The mixture may contain not more than 8 percent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk or dried skim milk.

3. Product labeled "chili con carne with beans" shall contain not less than 25 percent of meat computed on the weight of the fresh meat. Head meat, cheek meat, and heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label.

4. Spaghetti with meat balls and sauce, spaghetti with meat and sauce, and similar product, shall contain not less than 12 percent of meat computed on the weight of the fresh meat. The presence of the sauce or gravy constituent shall be declared prominently on the label as part of the name of the product. Meat balls may be prepared with not more than 12 percent, singly or collectively, of farinaceous material, soya flour, dried skim milk, and the like.

5. Scrapple shall contain not less than 40 percent of meat and/or meat byproducts computed on the basis of the fresh weight, exclusive of bone. The meat or flour used may be derived from grain and/or soybeans.

6. Hamburger shall consist of chopped fresh beef, with or without the addition of beef fat as such, and shall not contain more than 30 percent of fat.

7. Liver sausage, liver loaf, liver paste, liver cheese, liver pudding, liver spread, and the like shall contain not less than 30 percent of liver computed on the weight of the fresh liver.

8. Pork sausage and breakfast sausage, whether fresh, smoked, or canned, shall not be made with product which, in the aggregate for each lot, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough, practicable trimming and sorting.

9. Cooked, cured, or pickled pigs feet, pigs knuckles, and the like, shall be labeled to show that the bones remain in the product, if such is the case. The designation "semi-boneless" shall not be used if less than 50 percent of the total weight of bones has been removed.

10. Product labeled "Beans With Frankfurters in Sauce", "Sauerkraut With Weiners and Juice", and the like, shall contain not less than 20 percent frankfurters or weiners computed on the weight of the smoked and cooked sausage prior to its inclusion with the beans or sauerkraut.

11. Menudo shall be prepared with at least 50 percent tripe. The tripe used must be steam cleaned and scalded with all the mucous membrane removed. No paunch contents to be left on the tripe when cleaned. It shall be a whitish color and contain no odors. In case of a processed plain tripe, it should contain not less than 75 percent tripe. This product shall be labeled according to Section 36-16 of this ordinance.

12. Barbecue with sauce shall contain sliced or chipped beef with a barbecue sauce and to contain not less than 40 percent cooked beef computed on the basis of the fresh weight exclusive of the bone. When labeled "Pit Barbecue" it must be pit cooked and smoked prior to canning. Label to comply with Section 36-16 of this ordinance.

13. Barbecued, smoked or cooked tongue shall contain not less than 50 percent of the cooked product computed on the basis of fresh weight.

M. Lard may have added thereto lard stearin or stearin made from lard (hydrogenated lard) without the presence of such added substance being shown on the label.

N. When not over 20 percent of oleo stearin, beef fat, mutton fat, or vegetable stearin is added to lard, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the statement "oleo stearin added", "Beef fat added", "mutton fat added", or "vegetable stearin added", respectively, as the case may be.

O. Labels for a mixture, other than oleomargarine and product referred to elsewhere in this ordinance, consisting of fat derived from carcasse of cattle, sheep, swine, or goats, shall bear the names of the ingredients in a prominent manner in the order of their percentages, preceded by the statement "composed of" or "made from", or an equivalent statement. If such product consists of a mixture of vegetable fat and fat derived from carcasses of cattle sheep, swine, or goats, the specific name or names of the vegetable fat shall appear among the names of the other ingredients: Provided, that in cases where the label bears the designation "compound", "lard substitute", or "shortening", prominently displayed, the terms "vegetable fat" and "animal fat", respectively may be employed to denote these constituents. Tierces, barrels, and half barrels containing "compound", or "lard substitutes", or "lard compound", shall, immediately after filling, be legibly marked on one end, and on the side near the end, with the true name of the product. Tin pails, drums, tubs, and similar containers of such products shall bear the true name of the product also on the side at the time of filling. Mixtures of which the lard ingredient equals or exceeds in amount the other ingredients combined may bear the name "lard compound" preceding the statement of composition provided for in this paragraph if such statement contains the specific names of the animal fat constituents.

P. Products which are canned such as barbecue, chili con carne, tamales, etc., shall bear the date of canning by code form or actual date when processed. Products such as tamales, etc., placed in bags, cellophane, or similar wrappers approved by the Director of Meat Hygiene, shall also bear a code date or actual date when processed. All ingredients in cans, bags, cellophane etc., wrapped must be identified according to Section 36-16 of this ordinance.

Q. The addition of Benzoate of Soda to any meat or meat products is hereby prohibited.

R. Coloring matter added to lard or other animal fat, except oleomargarine under the provisions elsewhere in this ordinance, shall be declared on the label in a prominent manner and contiguous to the name of the product by the statement "artificially colored". When meat or product is placed in casings colored under the provisions elsewhere in this ordinance, there shall appear on the label in a prominent manner and contiguous to the name of the meat or product one of the statements as follows: "Artificially colored" or "casing colored".

S. No false or misleading statement of quantity shall appear on any container of meat or product.

T. No marks of inspection which have been previously used shall be again used for the identification of any meat or product except as provided in the following paragraph.

U. All stencils, marks, labels, or other devices, whether relating to any meat or product or otherwise, on previously used containers, shall be removed or obliterated before such containers are used for any meat or product, unless such stencils, marks, labels, or devices correctly indicate the article to be packed therein and such containers are refilled under the supervision of department employees.

V. All labeling of meat and products required to be inspected by department employees shall be in compliance with this ordinance.

W. No person shall apply or affix, or cause to be applied or affixed, any label to any article prepared or received in an establishment or to any container thereof except in compliance with these regulations.

X. No person shall, in an establishment, fill or cause to be filled, in whole or in part, any container with any article required by this ordinance to bear a label, except in compliance with this ordinance.

Y. No person shall remove or cause to be removed from an establishment any meat or product bearing a label unless such label be in compliance with these regulations.

SECTION 36-17. REINSPECTION AND PREPARATION OF MEAT PRODUCTS.

A. Reinspection of products; Frozen products.

1. All meat products, whether fresh, cured, or otherwise prepared, even though previously inspected and passed, shall be reinspected by Health Officers as often as may be necessary in order to ascertain whether they are sound, healthful, wholesome, and fit for human food at the time they leave establishments. If upon reinspection any article is found to have become unsound, unhealthful, unwholesome or in any way unfit for human food, the original mark, stamp, or label thereon shall be removed or defaced and the article condemned: Provided, that:

a. If an article becomes soiled or unclean by falling on the floor or in any other accidental way, it may be cleaned (including trimming, if necessary) and presented for reinspection.

b. When an article is found to be affected by any unsound or unwholesome condition designated by the Health Officer as being capable of rehandling by approved methods for food purposes, the establishment may be permitted to rehandle if necessary steps are immediately taken in a manner prescribed by him. Included are such conditions as articles found to have absorbed a foreign odor, to contain mold or similar substance, and rendered animal fats in which there is present tank water in first stages of sourness. If upon final inspection the article is found to be sound and wholesome it shall be passed for human food; otherwise it shall be condemned.

2. Care shall be taken to see that product is in good condition when placed in freezers. If there is doubt as to the soundness of any frozen product, the inspector will require the defrosting and reinspection of a su sufficient quantity thereof to determine its actual condition.

a. Product, such as pork tenderloins, brains, sweetbreads, stews, chop suey, etc., shall not be packed in hermetically sealed metal or glass containers, unless subsequently heat processed or otherwise treated to preserve the product in a manner approved by the Health Officer.

b. Frozen product may be defrosted in water or pickle in a manner and with the use of facilities which are acceptable to the Director of Meat Hygiene. Before such product is defrosted, a careful examination shall be made to determine its condition. If necessary, this examination shall include defrosting of representative samples by means other than in water or pickle.

3. Attention should be given particularly to the first drawoff from the bottoms of tank cars where a tank-water-sour condition is sometimes found.

B. Tagging products "San Antonio retained" on reinspection; disposition thereof.

A "San Antonio retained" tag shall be placed by a Health Officer at the time of reinspection on all products or the containers thereof which are suspected on reinspection at an establishment or in the possession of such establishment of being unsound, unhealthful, unwholesome, or in any way unfit for human food. The employee who affixes the tag shall record the tag number and the kind and amount of the article retained. Such tag shall accompany such article to the retaining room or other special place for final inspection. When the final inspection is made, if the article is condemned, the original mark, stamp, or label thereon shall be removed or defaced and the inspector shall stamp on or write across the face of the retained tag the phrase "San Antonio inspected and condemned", and this tag shall accompany such article into the tank. The inspector shall make a complete record of the transaction and shall report his action to the Director of Meat Hygiene. If, however, upon final inspection the article is passed for food, the inspector shall remove the retained tag, record the transaction, and report his action to the Director of Meat Hygiene.

C. Product entering establishments; identification as inspected and passed; disposition:

Except as provided in Section 36-11 of this ordinance, no product shall be brought into an establishment unless it has been previously inspected and passed by a Health Officer, nor unless it can be identified by marks, seals, brands or labels. All products brought into an establishment in compliance with the provisions of this ordinance shall be identified and reinspected at the time of receipt, and be subjected to further reinspection in such manner and at such times as may be deemed necessary. If upon such reinspection any article is found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food, the original mark, stamp, or label shall be removed or defaced and the article condemned.

D. Designation of places of receipt of returned products for reinspection.

Every establishment shall designate, with the approval of the Director of Meat Hygiene, a dock or place at which returned products shall be received, and such products shall be received only at such dock or place and shall be inspected there by a Health Officer before further entering the establishment.

E. Processes to be supervised; containers, equipment, processes of manufacture to be clean and sanitary; substances to be clean and wholesome

otherwise preparing any product in establishments shall be supervised by Health Officers. No fixtures or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans, or containers of any kind, shall be used unless they are of such materials and construction as will not contaminate the product and are clean and sanitary. All steps in the processes of manufacture shall be conducted carefully and with strict cleanliness in rooms or compartments separate from those used for inedible products.

a. All the containers which are intended to be hermetically sealed shall be washed as required under the provisions of this section immediately before filling, except that the hermetically sealed cans in which lard is shipped may be examined immediately before being filled and if found to be acceptably clean, need not be washed.

b. Equipment may be used interchangeable for the preparation of lard and rendered pork fat which are to be labeled as such. The Health Officer may grant permission for the restricted dual use of such equipment for the preparation of other products. The pipes and equipment used for edible fats shall be so arranged that the identity of the product will be maintained until the product is properly labeled.

c. The only animal casings that may be used as containers of product are those from cattle, sheep, swine, or goats.

d. Casings for products shall be carefully inspected by Health Officers. Only those which have been carefully washed and thoroughly flushed with clean water immediately before stuffing, are suitable for containers, are clean, and are passed on such inspection, shall be used.

e. Beef rounds, beef bungs, beef middles, beef bladders, calf rounds, hog bungs, hog middles, and hog stomachs which are to be used as containers of meat food product shall be presented for inspection turned with the fat surface exposed.

f. Portions of casings which show infestation with Oesophagostonum or other nodule-producing parasite, and weasands infested with the larvae of Hypoderma lineatum, shall be rejected, except that when the infestation is slight and the nodules and larvae are removed, the casing or weasand may be passed.

g. The fermenting and sliming of hog and sheep casings shall be done only in compartments separate from those in which either edible or inedible products are handled.

h. Hog and sheep casings intended for use as containers of product may be treated by soaking in or applying thereto sound, fresh pineapple juice or a sound solution containing fresh pineapple juice or parpain or bromelin or pancreatic extract to permit the enzymes contained in these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout and the treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used and terminate the enzymatic action.

2. All substances and ingredients used in the manufacture or preparation of any product shall be clean, sound, healthful, wholesome, and otherwise fit for human food.

a. On account of the invariable presence of bone splinters, detached spinal cords shall not be used in the preparation of edible product other than for rendering where they constitute a suitable raw material.

b. Care shall be taken to remove bones and parts of bones from product which is intended for chopping.

c. Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the turbinated and ethmoid bones, ear tubes, and horn butts removed and the heads then thoroughly cleaned.

d. Kidneys for use in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys detached with kidney fat, shall be inspected before being used in or shipped from the establishment.

e. Testicles if handled as an edible product may be shipped from the establishment as such, but they shall not be used as an ingredient of a meat food product.

f. Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall follow promptly their removal from the carcasses.

g. Tonsils shall be removed and shall not be used as ingredients of meat food products.

h. Hog blood shall not be used as an ingredient of meat food product. No blood which comes in contact with the surface of the body of an animal or is otherwise contaminated shall be collected for food purposes. Only blood from animals the carcasses of which are inspected and passed may be used for meat food products. The defibrination of blood intended for food purposes shall not be performed with the hands.

i. No prohibited dye, chemical, perservative, or other substance shall be brought into or kept in an establishment for use as an ingredient of human food or animal feed.

j. Intestines shall not be used as ingredients of meat food products.

k. Clotted blood shall be removed from hog hearts before they are shipped from the establishment or used in the preparation of a meat food product.

F. Use in preparation of meat food products of chemicals, preservatives, coloring matter; addition of cereal, vegetable starch, dried skim milk, water, etc., substances necessary for refining.

1. No product shall contain any substance which impairs its wholesomeness or which is not approved by the Health Officer.

2. There may be added to products, with appropriate declaration as required under Sections 36-15 and 16 of this ordinance, common salt, sugar (sucrose), refined corn sugar (dextrose), wood smoke, a vinegar, flavorings, spices, sodium nitrate, sodium nitrite, potassium nitrate (saltpeter), and potassium nitrite.

3. With appropriate declaration, as provided in Section 36-16 of this ordinance, the following preservatives may be added, in the amounts indicated, to rendered animal fat or a combination of such fat and vegetable fat:

a. Resin guaiac not to exceed 1/10 of 1 percent; or

b. Nordihydroguaiaretic acid not to exceed 1/100 of 1 percent; or

c. Tocopherols not to exceed 3/100 of 1 percent. (A 30 percent concentration of tocopherols in vegetable oils shall be used when added as a preservative to products designated as "lard" or "rendered pork fat"), or

d. Lecithin: Provided, that nothing in this paragraph shall prevent the use of this substance as an emulsifier as approved by the Health Officer: or

e. Citrate acid not to exceed 1/100 of 1 percent; or

f. Citric acid not to exceed 5/1000 of 1 percent, or phosphoric acid not to exceed 5/1000 of 1 percent, in combination with not more than 1/100 of 1 percent of nordihydroguaiaretic acid.

4. To facilitate chopping and/or to dissolve the usual curing ingredients, water or ice may be used in the preparation of luncheon meat and meat loaf; however, the total amount of water used shall not exceed 3 percent of the ingredients going into the preparation of the product and its presence shall be declared as required under Sections 36-15 and 16 of this ordinance.

5. Except as otherwise provided, suasage shall be prepared with meat, or meat and meat byproduct, seasoned with condimental proportions of condimental substances.

6. Under appropriate declaration as required in Section 36-16 of this ordinance, sausage may contain not more than 3½ percent, individually or collectively, of cereal vegetable starch, starchy vegetable flour, soya flour, dried skim milk, or dried milk.

7. For the purpose of facilitating chopping and mixing and under appropriate declaration as required under Sections 36-15 and 16 of this ordinance, water or ice may be used in preparation of sausage which is not cooked, in an amount not to exceed 3 percent of the total ingredients used. Sausage of the kind which is cooked, such as frankfurter, vienna, and bologna, may contain not more than 10 percent of added water or moisture.

8. Bicarbonate of soda, caustic soda, sodium carbonate, diatomaceous earth, fuller's earth, carbon, acetic acid, tannic acid, agents used exclusively as catalyzers such as nickel preparations, and such other substances as may be approved by the Health Officer, may be used in the preparation of rendered fats: Provided, that they are eliminated during the process of manufacture.

9. Caustic soda, sodium carbonate (soda ash or sal soda), trisodium phosphate, or sodium metasilicate, or a combination of these substances, or lime, or a combination of lime and sodium carbonate, and or a solution of hydrogen peroxide, may be used in the preparation of tripe: Provided, that immediately following the treatment the tripe is thoroughly washed with clear water and the added substances removed.

10. The use of sodium nitrite, potassium nitrite,sodium nitrate, or potassium nitrate, or combinations of nitrite and nitrate, shall not result in the presence of more than 200 parts per million of nitrite in the finished product. Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly. The maximum amounts of sodium nitrite and/or potassium nitrite which may be used are as follows:

a. 2 pounds in 100 gallons of pickle.

b. 1 ounce for each 100 pounds of meat in dry salt, dry cure, or box cure.

c. 1/4 ounce in 100 pounds of chopped meat and/or meat byproducts.

11. Harmless synthetic flavoring may be added to products for which they are approved by the Health Officer, and declared as "artificial flavoring", as required under Sections 36-15 and 16 of this ordinance.

12. Coloring matter and dyes which are approved by the Health Officer when declared as required under Sections 36-15 and 16 of this ordinance may be mixed with rendered fats; applied to animal and artificial casings and applied to such casings enclosing product: Provided, that there is no penetration of the coloring matter or dye into the product. The presence of a visible ring of dyed product appearing around the periphery of the cut surface is evidence of penetration.

The following coloring matters and dyes are acceptable:

a. The natural coloring matters alkanet, annatto, carotene, cochineal, green chlorophyl, saffron, and turmeric.

b. Coal-tar dyes may be used subject also to certification by the manufacturer and the furnishing of authoritative evidence to the Director of Meat Hygiene that the dyes have been certified under the Federal Food, Drug and Cosmetic Act for use in connection with foods.

c. Mixture of two or more dyes mentioned in subparagraphs a. and b. of this paragraph, or a mixture of one or more of the dyes with harmless inert materials, such as common salt or sugar.

G. Samples of products, water, dyes, chemicals, etc. to be taken for examination. Samples of products, water, dyes, chemicals, preservatives, spices, or other articles in any establishment shall be taken, without cost to the Health Department, for examination, as often as may be deemed necessary for the efficient conduct of the inspection.

H. Prescribed treatment of pork and products containing pork to destroy trichinae.

1. All forms of fresh pork, including fresh unsmoked sausage containing pork muscle tissue, and pork such as hams, shoulders, shoulder picnics, bacon, and jowls, which are subjected only to curing or to smoking at temperatures that do not impart to the meat the appearance of being cooked, are classed as products that are customarily well cooked in the home or elsewhere before being served to the consumer. Therefore, the treatment of such products for the destruction of trichinae is not required.

2. Products containing pork muscle tissue (including hearts) or the pork muscle tissue which forms an ingredient of such products, including, or of the character of, those hereinafter named, are classed as articles which shall be effectively heated, refrigerated, or cured at an inspected establishment to destroy any possible live trichinae: Bologna; frankfurts; viennas; smoked sausage; knoblauch sausage; mortadella; all forms of summer or dried sausage, including mettwurst; cooked loaves; roasted, baked, boiled, or cooked ham, pork shoulder or pork shoulder picnic; Italian-style ham; Westphallia-style ham; cured meat rolls; capocollo (capicola, capacola); coppa; fresh or cured boneless pork shoulder butts, hams, loins, shoulders, picnics, and similar pork cuts, in casings or other containers in which ready-to-eat delicatessen articles are customarily enclosed; cured boneless pork loin, boneless back bacon, Canadian-style bacon; pork cuts such as hams, shoulders, picnics, and butts which are subjected to smoking at sufficiently high temperatures to impart a partially cooked appearance to the meat (ordinarily, such cuts fall in this class when heated to an internal temperature above 120°F.).

3. The treatment shall consist of heating, refrigerating, or curing, as follows:

a. Heating. All parts of the pork muscle tissue shall be heated to a temperature not lower than 137°F., and the method used shall be one known to insure such a result. On account of differences in methods of heating and in weights of products undergoing treatment it is impracticable to specify details of procedures for all cases.

Procedures which insure the proper heating of all parts of the product shall be adopted. It is important that each piece of sausage, each ham, and other product treated by heating in water be kept entirely submerged throughout the heating period; and that the largest pieces in a lot, the innermost links of bunched sausage or other massed articles, and pieces placed in the coolest part of a heating cabinet or compartment or vat be included in the temperature tests.

b. Refrigerating. At any stage of preparation and after preparatory chilling to a temperature of not above 40°F. or preparatory freezing, all parts of the muscle tissue of pork or product containing such tissue shall be subjected continuously to a temperature not higher than one of these specified in table 1, the duration of such refrigeration at the specified temperature being dependent on the thickness of the meat or inside dimensions of the container.

Table 1. - Required period of freezing at temperature indicated.

Temperature	Group 1	Group 2
°F.	Days	Days
5	20	30
- 10	10	20
- 20	6	12

Group 1 comprises product in separate pieces not exceeding 6 inches in thickness, or arranged on separate racks with the layers not exceeding 6 inches in depth, or stored in crates or boxed not exceeding 6 inches in depth, or stored as solidly frozen blocks not exceeding 6 inches in thickness.

Group 2 comprises product in pieces, layers, or within containers, the thickness of which exceeds 6 inches but not 27 inches, and product in containers including tierces, barrels, kegs, and cartons having a thickness not exceeding 27 inches.

The product undergoing such refrigeration or the containers thereof shall be so spaced while in the freezer as will insure a free circulation of air between the pieces of meat, layers, blocks, boxes, barrels, and tierces in order that the temperature of the meat throughout will be promptly reduced to not higher than 5°F., -10°F., or -20°F., as the case may be.

During the period of refrigeration the product or lot thereof shall be kept separate from other products and in the custody of the Health Officer. Rooms or compartments equipped for being made secure with division lock or seal shall be provided. The rooms or compartments containing product undergoing freezing shall be equipped with accurate thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils. After the prescribed freezing has been finished, the product shall be kept under close supervision of an inspector until it is prepared in finished form as one of the articles enumerated in paragraph 2. of this section or until it is transferred under Health Officer control to another establishment for preparation in finished form.

c. Refrigerating.

The pork or the articles of which it is an ingredient, after chilling or preliminary freezing, shall be stored in freezers maintained during the 20-day period at a temperature not higher than 5 degrees F. If the meat is stored in tierces it is necessary to make a sufficient allowance for time, namely, 10 days, for the temperature of the meat in the center of the tierces to drop to the required temperature; that is, in such cases the total period of refrigeration is to be extended to 30 days. If the meat is arranged on racks in layers not exceeding 6 inches in thickness, or hung in separate pieces, or packed in containers, such as boxes not exceeding 6 inches in depth, or stored as frozen solid blocks after removal from such containers, the 20 day period of refrigeration need not be extended. In all such cases, however, it is important that the meat be stored in a manner that will insure a free circulation of air among the layers, pieces, blocks, or boxes of meat, in order that the temperature of the meat may be reduced promptly to the air temperature of the freezer. Accordingly, meat refrigerated for 20 days at a temperature not higher than 5 degrees F., for the purpose of destroying the vitality of trichinae shall be stored loosely, with air spaces among the pieces or containers, and if in large containers, such as tierces, the period of refrigeration shall be extended to a total of not less than 30 days.

During the period of refrigeration the pork shall be kept separate from other meat in rooms or compartments equipped for secure locking and be held under department lock. At such other times until the articles containing such pork are prepared in their final form the pork and articles shall be under close supervision.

It is essential that inspectors be assured by their own observations and records that the required temperature is maintained for period of time specified. The thermometers used for indicating temperatures shall be placed in the freezers at or above the highest level at which the pork under refrigeration is stored. The establishment records of temperatures shall be checked and independent readings of the thermometers made and recorded by inspectors sufficiently often to make sure that the required temperature is maintained. The accuracy of the establishment thermometers shall be checked by the inspector.

If, after the pork has been refrigerated as specified above, it is desired to transfer it to another establishment at the same or at a different station for use in the preparation of articles of a kind prepared customarily to be eaten without cooking, the product shall be transferred either in closed containers or in cars or wagons containing no other meat. Closed containers, such as boxes, should be carefully sealed with department seals, and such containers as tierces, barrels, and kegs shall be sealed with sealing wax impressed with the department brand. Cars and wagons used for transferring such product, if it is not in closed and sealed containers, shall be sealed with department seals. When containers, such as boxes, barrels, etc., are used they shall not only be sealed but shall be plainly and conspicuously marked with a label or stencil furnished by the establishment, reading as follows: "Pork product 5 degrees F. 20 days' refrigeration". For each consignment there shall be promptly issued and forwarded to the Director of Meat Hygiene at destination a copy of an appropriate certificate showing the character of the container and that the contents are pork product 5 degrees F. of 20 days' refrigeration.

On arrival at destination such consignments shall be unloaded and handled under department supervision and be kept separate from other meats and under close supervision as indicated above until the articles containing the pork are prepared in their final form.

I. Curing.

1. Sausage. Sausage may be stuffed in animal casings, hydrocellulose casings, or cloth bags. During any stage of treating the sausage for the destruction of live trichinae, except as provided in method 5, these coverings shall not be coated with paraffin or like substance, nor shall any sausage be washed during any prescribed period of drying. In the preparation of sausage, one of the following methods may be used:

Method No. 1. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be held in a drying room not less than 20 days at a temperature not lower than 45°F., except that in sausage of the variety known as pepperoni, if in casings not exceeding 1 3/8 inches in diameter measured at the time of stuffing, the period of drying may be reduced to 15 days. In no case, however, shall the sausage be released from the drying room in less than 25 days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of 20 days from the time the curing materials are added. Sausage in casings exceeding 3½ inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room not less than 35 days at a temperature not lower than 45°F., and in no case shall the sausage be released from the drying room in less than 40 days from the time the curing materials are added to the meat

Method No. 2. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be smoked not less than 40 hours at a temperature not lower than 80°F. and finally held in a drying room not less than 10 days at a temperature not lower than 45°F. In no case, however, shall the sausage be released from the drying room in less than 18 days from the time the curing materials are added to the meat. Sausage exceeding 3½ inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than 25 days at a temperature not lower than 45°F., and in no case shall the sausage be released from the drying room in less than 33 days from the time the curing materials are added to the meat.

Method No. 3. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundred-weight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34°F. for not less than 36 hours. After being stuffed the sausage shall be held at a temperature not lower than 34°F. for an additional period of time sufficient to make a total of not less than 144 hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50° strength (salometer reading) at a temperature not lower than 44°F. Finally, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be smoked for not less than 12 hours. The temperature of the smokehouse during this period at no time shall be lower than 90°F. and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128°F. Sausage exceeding 3½ inches, but not exceeding 4 inches, in diameter at the time of stuffing shall be smoked, following the prescribed curing for not less than 15 hours. The temperature of the smokehouse during the 15-hour period shall at no time be lower than 90°F. and for 7 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128°F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128°F. shall be attained gradually during a period of not less than 4 hours.

Method No. 4. The meat shall be ground or chopped into pieces not exceeding one-fourth of an inch in diameter. A dry-curing mixture containing not less than 2½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than 6 inches in depth, at a temperature not lower than 36°F. for not less than 10 days. At the termination of the holding period, the sausage shall be stuffed in casings or cloth bags not exceeding 3½ inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45°F. for the remainder of a 35-day period, measured from the time the curing materials are added to the meat. At any time after stuffing, if a concern deems it desirable, the product may be heated in a water bath for a period not to exceed 3 hours at a temperature not lower than 85°F., or subjected to smoking at a temperature not lower than 80°F. or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the 35-day holding period specified.

Method No. 5. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed the sausage shall be held for not less than 65 days at a temperature not lower than 45°F. The coverings for sausage prepared according to this method may be coated at any stage of the preparation before or during the holding period with paraffin or other substance approved by the Health Officer.

2. Capacollo (capicola, capacola). Boneless pork butts for capocollo shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundred weight of meat for a period of not less than 25 days at a temperature not lower than 36°F. If the curing materials are applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than 30 hours at a temperature not lower than 80°F. and shall finally be held in a drying room not less than 20 days at a temperature not lower than 45°F.

3. Coppa. Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundredweight of meat for a period of not less than 18 days at a temperature not lower than 36°F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room not less than 35 days at a temperature not lower than 45°F.

4. Hams. In the curing of hams either of the following methods may be used:

Method No. 1. The hams shall be cured by a dry-salt curing process

not less than 40 days at a temperature not lower than 36°F. The hams shall be laid down in salt, not less than [illegible] pounds to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from cure the hams may be soaked in water at a temperature not higher than 70°F. for not more than 15 hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked not less than 10 days at a temperature not lower than 95°F.

Method No. 2. The hams shall be cured by a dry-salt curing process at a temperature not lower than 36°F. for a period of not less than 3 days for each pound of weight (green) of the individual hams. The time of cure of each lot of hams placed in cure should be calculated on a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle solution of not less than 100° strength (salometer), about 4 ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than 4 pounds of salt to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least, once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70°F. for not more than 4 hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked not less than 48 hours at a temperature not lower than 80°F., and finally shall be held in a drying room not less than 20 days at a temperature not lower than 45°F.

5. Boneless pork loins and loin ends. In lieu of heating or refrigerating to destroy trichinae in boneless loins, the loins shall be cured for a period of not less than 25 days at a temperature not lower than 36°F. by the use of one of the following methods.

Method No. 1. A dry-salt curing mixture containing not less than 5 pounds of salt to each hundredweight of meat.

Method No. 2. A pickle solution of not less than 80° strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat,

Method No. 3. A pickle solution added to the approved dry-salt cure provided the pickle solution is not less than 80° strength (salometer).

After removal from cure, the loins may be soaked in water for not more than 1 hour at a temperature not higher than 70°F. or washed under a spray but shall not be subjected during or after the curing process, to any other treatment designed to remove salt.

Following curing, the loins shall be smoked for not less than 12 hours. The minimum temperature of the smokehouse during this period at no time shall be lower than 100°F. and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 125°F.

Finally, the product shall be held in a drying room for a period of not less than 12 days at a temperature not lower than 45°F.

6. General instructions. When necessary to comply with these instructions, the smokehouses, drying rooms, and other compartments used in the treatment of pork to destroy trichinae shall be suitably equipped, by the establishment, with accurate automatic recording thermometers. Inspectors in charge are authorized to approve for use in sausage smokehouses, drying rooms, and other compartments, such automatic recording thermometers as are found to give satisfactory service.

To insure the effective administration of the foregoing, inspectors who supervise the handling and treatment of pork to destroy live trichinae shall:

a. Recognize the importance of safeguarding the consumer and follow carefully the instructions concerning the treatment of pork to destroy trichinae.

b. Check the internal temperatures, with department thermometers, of all products subjected to the heating method.

c. Test frequently, with department therometers, the reliability of establishment thermometers (including automatic recording thermometers) and reject for use any found to be inaccurate and unreliable.

d. Observe department thermometers carefully in order that none be used which have become defective or of questionable accuracy.

e. Supervise in a methodical manner the handling, in drying, refrigerating, and curing departments, of pork product under treatment for the destruction of live trichinae, and keep conveniently available, at the establishment for department use, such records as may be necessary and informative of each lot of product under treatment.

SECTION 36-18. CANNING.

A. Canning with heat processing and hermetically sealed containers; cleaning containers; closure; code marking; heat processing; incubation.

1. Containers shall be cleaned thoroughly immediately before filling, and precaution must be taken to avoid soiling the inner surfaces subsequently.

2. Containers of metal, glass, or other material shall be washed in an inverted position with

The container-washing equipment shall be provided with a thermometer to register the temperature of the water used for cleaning the containers.

3. Nothing less than perfect closure is acceptable for hermetically sealed containers. Heat processing shall follow promptly after closing.

4. Careful inspection shall be made of the containers by competent establishment employees immediately after closing, and containers which are defectively filled, defectively closed, or those showing inadequate vaccum, shall not be processed until the defect has been corrected. The containers shall again be inspected by establishment employees when they have cooled sufficiently for handling after processing by heating. The contents of defective containers shall be condemned, unless correction of the defect is accomplished within 6 hours following the sealing of the containers or completion of the heat processing as the case may be, except that (a) if the defective condition is discovered during an afternoon run the cans of product may be held in coolers at a temperature not exceeding 38°F. under conditions that will promptly and effectively chill them until the following day when the defect may be corrected: (b) short vaccum or overstuffed cans of product which have not been handled in accordance with the above may be incubated under department supervision, after which the cans shall be opened and the sound product passed for food; and (c) short vacum or overstuffed cans of product of a class permitted to be labeled "perishable, keep under refrigeration" and which have been kept under adequate refrigeration since processing may be opened and the sound product passed for food.

5. Canned products shall not be passed unless after cooling to atmospheric temperature they show the external characteristics of sound cans; that is, the cans shall not be overfilled; they shall have concave sides, excepting the seam side, and all ends shall be concave; there shall be no bulging; the sides and ends shall conform to the product; and there shall be no slack or loose tin.

6. All canned products shall be plainly and permanently marked on the containers by code or otherwise with the identity of the contents and date of canning. The code used and its meaning shall be on record in the office of the Director of Meat Hygiene.

7. Canned product must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation when heating is relied on for preservation, with the exception of those canned products which are processed without steam-pressure cooking by permission of the Health Officer and labeled "Perishable, keep under refrigeration".

8. Lots of canned product shall be identified during their handling preparatory to heat processing by tagging and baskets, cages, or cans with a tag which will change color on going through the heat processing or by other effective means so as to positively preclude failure to heat process after closing.

9. Facilities shall be provided to incubate at least representative samples of the product of fully processed canned product. The incubation shall consist of holding the canned product for at least 10 days at about 98°F.

The extent to which incubation tests shall be required depends on conditions such as the record of the establishment in conducting canning operations, the extent to which the establishment furnishes competent supervision and inspection in connection with the canning operations, the character of the equipment used, and the degree to which such equipment is maintained at maximum efficiency. Such factors shall be considered by the Director of Meat Hygiene in determining the extent of incubation testing at a particular establishment.

In the event of failure by an establishment to provide suitable facilities for incubation of test samples, the Director of Meat Hygiene may require holding of the entire lot under such conditions and for such period of time as may, in his discretion, be necessary to establish the stability of the product.

The Director of Meat Hygiene may permit lots of canned product to be shipped from the establishment prior to completion of sample incubation when he has no reason to suspect unsoundness in the particular lots, and under circumstances which will assure the return of the product to the establishment for reinspection should such action be indicated by the incubation results.

SECTION 36-19. FABRICATORS AND PROCESSORS OF WHOLESALE FRESH MEATS.

A. Fabricators and Processors of wholesale fresh meats are any person, firm or corporation who sells meat within the City of San Antonio, other than as a retailer selling to the general public in a retail store as such term is commonly understood, and who does not obtain such meat by slaughter in an abattoir operated by such person.

1. Every wholesaler as herein defined desiring to engage in business in the City of San Antonio shall make application for a permit to the Director of Meat Hygiene, which permit will be issued by such Director on a monthly basis according to Section 36-3 and Section 36-4 of this ordinance; Provided, that such establishment has:

a. Floors made of concrete or similar material with a smooth surface sloping to a drain which is connected to a sanitary sewer.

b. Walls and ceiling shall be made of impervious material, painted, and easily cleaned.

c. All openings to be properly screened.

d. The temperature to be maintained between 45°F and 55°F.; Provided further, that all complies with Section 36-7 of this ordinance.

SECTION-36-20. CONTAMINATION OF PRODUCT BY FLOOD WATER, ETC., PROCEDURE FOR HANDLING.

A. Any product which has been contaminated by flood water, harbor water, or like polluted water, shall be condemned.

1. After flood water has receded, the establishment shall, under the supervision of an inspector, thoroughly cleanse all walls, ceilings, posts, and floors of the rooms and compartments involved, including the equipment therein. An adequate supply of hot water, under pressure, is essential for effective cleansing of the rooms and equipment. After cleansing, a solution of sodium hypochlorite containing approximately one-half of 1 percent available chlorine (5,000 parts per million), or other disinfectant approved by the Health Officer should be applied to the surface of the rooms. Where the solution has been applied to equipment which will afterwards contact meat, the equipment shall be rinsed with clean water before being used. All metal should be rinsed with clean water to prevent corrosion.

2. Hermetically sealed containers of product which has been submerged or otherwise contaminated as in Paragraph 1. of this section shall be rehandled promptly under supervision of an inspector as follows:

a. Separate and condemn all product the containers of which show extensive rusting or corrosion, such as might materially weaken the container as well as any swollen, leaky, or otherwise suspicious container.

b. Remove paper labels and wash the containers in warm soapy water, using a brush where necessary to remove rust or other foreign material, immerse in a solution of sodium hypochlorite containing not less than 100 parts per million of available chlorine or other disinfectant approved specifically for this purpose by the Health Officer and rinse in clean, fresh water and dry thoroughly.

c. After handling as in sub-paragraph b. of this paragraph, the containers may be relacquered, if necessary, and then relabeled with approved labels applicable to the product therein.

SECTION 36-21. TAGGING CHEMICALS, PRESERVATIVES, CEREALS, SPICES, ETC., "SAN ANTONIO RETAINED".

When any chemical, preservative, cereal, spice, or other substance is presented for use in an establishment, it shall be examined by an inspector and if found to be unfit or otherwise unacceptable for the use intended, or if final decision regarding acceptance is deferred pending laboratory or other examination, the employee shall attach a "San Antonio retained" tag to the substance or container thereof. The substance so tagged shall be kept separate from other substances as the Director of Meat Hygiene may require, shall not be used until the tag is removed, and such removal shall be only by an inspector after a finding that the substance can be accepted, or, in the case of an unacceptable substance, when it is removed from the establishment.

SECTION 36-22. REPORTS.

A. Inspection reports. Reports of the work of inspection carried on in every establishment shall be forwarded to the department by the inspector in charge of the plant, on such blank forms and in such manner as may be specified by the Director of Meat Hygiene.

B. Daily Reports. Inspectors shall make daily reports to the Health Department of the amounts or articles handled or prepared in the establishments to which they are assigned, and of such other things as the Director of Meat Hygiene may require.

C. Establishments to furnish information for reports. Each establishment shall furnish to the inspector accurate information as to all matters needed by him for making his reports pursuant to Paragraph A. of this section.

D. Reports on sanitation. Reports on sanitation shall be made by the inspector assigned to the various establishments to the Director of Meat Hygiene.

SECTION 36-23. APPEALS.

When the action of an inspector in condemning any meat or meat product is questioned by an establishment, appeal may be made to the Director of Meat Hygiene of the Public Health Department of the City of San Antonio and from his decision appeal may be made to the Director of Public Health whose decision shall be final.

SECTION 36-24. FOOD AND DRUG LAW.

Inspected and passed meat and products, like uninspected meat and products, shall comply with the provisions of the Texas Food and Drug Law in every respect.

SECTION 36-25. PENALTY.

Any person, firm or corporation, officer, agent or employee thereof violating any of the provisions of this ordinance shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be punished by a fine not more than Two Hundred Dollars ($200.00) and not less than Twenty-five Dollars ($25.00). Each and every violation of the provisions of this ordinance shall constitute a separate offense and each and every day such violation is continued shall constitute a separate offense.

SECTION 36-26. REPEALS CLAUSE.

All ordinances and parts of ordinances in conflict with this ordinance are hereby repealed.

SECTION 36-27. UNCONSTITUTIONALITY CLAUSE.

Should any section, paragraph, sentence, clause, or phrase of this ordinance be declared unconstitutional or invalid for any reason, the remainder of said ordinance shall not be affected thereby, but shall remain in full force and effect.

SECTION 36-28. EFFECTIVE DATE.

WHEREAS, it is necessary for the public health and safety of the City of San Antonio, an emergency is created that this ordinance take immediate effect upon its passage. Therefore, upon the passage of this ordinance by an affirmative vote of at least six members of the City Council, it shall become effective as made and provided by the Charter of the City of San Antonio.

PASSED AND APPROVED THIS 2nd. day of ~~August~~ September, 1954.

/s/ R. L. Lester

MAYOR

ATTEST:

J. Frank Gallagher

City Clerk

A RESOLUTION

FIXING AND ESTABLISHING A BOUNDARY LINE BETWEEN WITTE MUSEUM AND MEMORIAL BUILDING

BE IT RESOLVED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

WHEREAS, a dispute has arisen between the San Antonio Museum Association and the Advisory Committee representing the Old Trail Drivers, Pioneers and Ex-Texas Rangers, as to the division line between the Witte Museum and the Memorial Building; and

WHEREAS, it has been agreed by and between all parties that the division line shall be as hereinafter set out; NOW, THEREFORE:

BE IT RESOLVED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the division line between the Memorial Building and the Witte Museum shall be the present north building boundary of the Liston Zander Hall and extended in a straight line east to the road, with the provisions that neither the Witte Museum nor the Pioneer-Trail Drivers - Rangers Association shall erect any additional building between the Witte Museum and the Memorial Building without the consent of both parties; it being the intention of both parties and the City Council to use the space now existing between the two buildings for recreation purposes.

2. PASSED AND APPROVED this 2nd day of September, A. D. 1954.

R. L. Lester
MAYOR

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,504

ACCEPTING TWO DEEDS, ONE FROM ARTURO ZOROLA AND ONE FROM PETRA R. ZOROLA, EACH CONVEYING TO THE CITY OF SAN ANTONIO AN UNDIVIDED ONE-HALF INTEREST IN AND TO LOT 14, BLOCK 58, N.C.B. 3656, AND APPROPRIATING THE SUM OF $900.00 TO PAY FOR SAME

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That two deeds, one from Arturo Zorola and one from Petra R. Zorola, each conveying to the City of San Antonio an undivided one-half interest in and to Lot 14

Block 58, N.C.B. 3656, in the County of Bexar and within the corporate limits of the City of San Antonio, be and are hereby accepted.

2. That the sum of $900.00 be and is hereby appropriated out of the River Authority Flood Control R.O.W. Trust Fund 7-39, payable to Alamo Title Company, to be used in payment to the above named grantors as their interests may appear in payment for said land above described.

3. PASSED AND APPROVED this 2nd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,505

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF BREMER & WILHELM

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the petition of Bremer & Wilhelm, for a license to use the sanitary sewerage system of the City of San Antonio, is granted hereby, subject to the following precedent conditions.

2. That the permit hereby granted is temporary, and the City reserves the right to revoke same at any time, with or without notice.

3. That the house plumbing and the connection with the City sewer shall be made and maintained at the cost and risk of the licensee, in conformity with the ordinances of the City of San Antonio.

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 203 Lark, Lot 48, NCB 11409, Block 20, Woodlawn Heights and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

5. That the future owner of the above property shall comply with all the provisions hereof, and the conditions are covenants running with the land.

6. That the use of said sewer connection shall be subject to the regulation of the City of San Antonio, and no use shall be made which might in any way impair the City Sewer System, or cause same to be obstructed or damaged in any manner whatsoever, in the opinion of the City Sewer Engineer, whose judgment shall be conclusive.

7. That in consideration of the permit hereby granted, and the service to be rendered, the said Licensee agrees to pay the City of San Antonio, at the office of the License and Dues Collector, in San Antonio, Bexar County, Texas, as a rental charge, the schedule of fees fixed, and to be fixed, by ordinances of the City of San Antonio, said rental commencing on the date of connection made with the City sanitary sewers; but in the event the permit hereby granted is cannelled, for any reason, the pro rata amount of said rental shall be returned, less any expense incurred by the City in the premises. The City of San Antonio is given a lien on the real estate described herein, to secure the payment of the sewer rental, and the City shall have the right to shut off the City water supply to the premises described herein if the Licensee fails to stop the discharge of sewerage into the City Sewerage System when the City terminates this permit.

8. That the Inspectors of the City shall have free access to the Licensee's premises, and all buildings situated thereon, during the continuance of this permit and while said premises are connected with said City Sanitary Sewers, for the purpose of inspecting the condition of the plumbing and the use of said sewers.

9. The City of San Antonio shall never be liable to the Licensee for pecuniary damage for failure to take and treat the sewerage of the Licensee, and said right of action is waived as a part of the consideration of this permit.

PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,506

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF LESTER D. SUNVISION AND WIFE

Same as Ordinance No. 20,505 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 234 Lark, Lot 61, Block 21, Woodlawn

Heights Addition, County Block 5710, and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

PASSED AND APPROVED on the 7th day of September A. D. 1954.

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AN ORDINANCE 20,507

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF FRED MAY & SONS

Same as Ordinance No. 20,505 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 107 Bella Vista, Lot 15, Block 35, Inspiration Hills, County Block 4434, and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

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AN ORDINANCE 20,508

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF FRED MAY & SONS

Same as Ordinance No. 20,505 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 119 Bella Vista, Lot 12, County Block 4434, Block 35, Inspiration Hills and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

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AN ORDINANCE 20,509

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF CHARLES A. MACHA AND WIFE

Same as Ordinance No. 20,505 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 812 Canterbury Hill, Lot 4, County Block 5526, Block 5, Morningside Hts. Terrell Hills and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

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AN ORDINANCE 20,510

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF J. K. STARK

Same as Ordinance No. 20,505 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 1301 Wiltshire, Lot 18, County Block 5526, Morningside Heights #2, Terrell Hills and no other person shall be permitted to use the City Sanitary Sewers through the connection hereby made.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

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AN ORDINANCE 20,511

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF J. K. STARK

Same as Ordinance No. 20,505 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 1309 Wiltshire, Lot 20, County Block 5526, Block 10, Morningside Heights #2, Terrell Hills and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

AN ORDINANCE 20,512

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF J. K. STARK

Same as Ordinance No. 20,505 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 1311 Wiltshire, Lot 21, County Block 5526, Block 10, Morningside Heights #2, Terrell Hills and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

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AN ORDINANCE 20,513

GRANTING THE PETITION OF MOST REV. ROBERT E. LUCEY, ARCHBISHOP, FOR EXEMPTION FROM CITY TAXES ON TRACT A-SAN JOSE PLAZA MISSION LANDS, NCB 7664, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the property owned by Most Rev. Robert E. Lucey, Archbishop, and being Tract A-San Jose Plaza Mission Lands, New City Block 7664, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; and it further appearing that the tax rolls of the City of San Antonio show taxes assessed against said property for the Tax Year 1953, at which time said property was of an exempt character and not subject to taxation, said assessment is found to be void and should be stricken from the rolls. Furthermore, tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the Tax Year 1954, and tax years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: Part of San JoSE Mission grounds.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,514

GRANTING THE PTITION OF MOST REV. ROBERT E. LUCEY, ARCHBISHOP, FOR EXEMPTION FROM CITY TAXES ON LOTS 23, 24, 28, AND PARTS OF 25, AND 27, NCB 7658, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO,

1. That the property owned by Most Rev. Robert E. Lucey, Archbishop, and being Lots 23, 24, 28 and Parts of 25 and 27, New City Block 7658, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; and it further appearing that the tax rolls of the City of San Antonio show taxes assessed against said property for the Tax Year 1953, at which time said property was of an exempt character and not subject to taxation, said assessments are found to be void and should be stricken from the rolls. Furthermore, tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the tax year 1954, and tax years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: A parochial school and is a part of the San Jose Mission plant.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,515

GRANTING THE PETITION OF RIVERSIDE PARK BAPTIST CHURCH FOR EXEMPTION FROM CITY TAXES ON LOTS 9, AND 10, BLOCK 1, NCB 3065, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the property owned by the Riverside Park Baptist Church, and being Lots 9 and 10, Block 1, New City Block 3065, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; therefore tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the Tax Year 1954, and tax years subsequent thereto, said exemptions to be effective from year to year so long as said property continues to qualify for exemption, namely: Sunday School classrooms.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,516

GRANTING THE PETITION OF SOUTHWEST TEXAS CONFERENCE OF THE METHODIST CHURCH FOR EXEMPTION FROM CITY TAXES ON THE E. 7.34 FT. OF 6, AND W. 42.66 FT. OF 7, BLOCK 19, NCB 8334, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO, that,

1. That the property owned by Southwest Texas Conference of the Methodist Church, and being the E. 7.34 feet of 6, and W. 42.66 feet of 7, Block 19, New City Block 8334, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; and it further appearing that the tax rolls of the City of San Antonio show taxes assessed against said property for the tax year 1953, at which time said property was of an exempt character and not subject to taxation, said assessment is found to be void and should be stricken from the rolls. Furthermore tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the Tax Year 1954, and tax years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: As a Parsonage.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,517

TRANSFERRING THE SUM OF FIFTEEN DOLLARS($15.00) COLLECTED FROM DAMAGES TO PARKING METER 542 IN 100 BLOCK OF WEST PECAN STREET FROM THE GENERAL FUND TO FIRE AND POLICE PENSION FUND

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the sum of fifteen dollars ($15.00) collected as damages to Parking Meter 542 in the 100 block of West Pecan Street be and is hereby transferred from the General Fund to the Fire and Police Pension Fund.

2. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,518

ACCEPTING A DEED FROM ALPHONSE B. GROTHEUS, ARTHUR A. GROTHEUS, MAURICE G. GROTHEUS, JOHN WILLIAM GROTHEUS, JOSEPH GROTHEUS, AND PHIL GROTHEUS, DBA GUADALUPE LUMBER COMPANY CONVEYING TO THE CITY OF SAN ANTONIO A PARCEL OF LAND LOCATED IN NCB 9026 FULLY DESCRIBED IN SAID DEED AND APPROPRIATING THE SUM OF THREE THOUSAND DOLLARS ($3,000.00) TO PAY FOR SAME

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from Alphonse B. Grotheus, Arthur A. Grotheus, Maurice G. Grotheus John William Grotheus, Joseph Grotheus, and Phil A. Grotheus, dba Guadalupe Lumber Company conveying to the city of San Antonio a parcel of land out of NCB 9026, fully described by metes and bounds, to which said conveyance reference is made for further description, be and is hereby accepted.

2. That the sum of three thousand dollars ($3,000.00) be and is hereby appropriated out of River Authority Flood Control R.O.W. Trust Fund 7-39 payable to Alamo Title Company to be used in payment for said parcel of land.

3. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,519

ACCEPTING THE ATTACHED BID OF WESTINGHOUSE ELECTRIC SUPPLY COMPANY TO FURNISH THE CITY OF SAN ANTONIO TRAFFIC ENGINEERS WITH SIGNAL CABLE FOR THE NET AMOUNT OF $2,996.94

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the low bid Westinghouse Electric Supply Company, 1211 E. Houston Street, San Antonio, Texas, dated August 28, 1954 to furnish the City of San Antonio Department of Public Works, Traffic Engineers with 18,000 feet Signal Cable for the net amount of $2,996.94, be and the same is accepted hereby.

2. That the low bid of Westinghouse Electric Supply Company is attached hereto and made a part thereof.

3. Payment is to be made from 1-01 General Fund, Account No. 09-03-05: Traffic Engineers

4. That all other bids received on this item are hereby rejected.

5. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,520

AUTHORIZING THE CITY MANAGER TO CONTRACT WITH THE LAW FIRM OF MCCALL, PARKHURST & CROWE, FOR THE PURPOSE OF APPROVING THE ISSUANCE OF $5,000,000 EXPRESSWAY RIGHT OF WAY BONDS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the City Manager is hereby authorized to employ the law firm of McCall, Parkhurst & Crowe, of Dallas, Texas for their market opinion on the $5,000,000 Expressway Right of Way Bonds to be issued by the City of San Antonio.

2. Said Bond Attorneys are to be paid the regular and established fee of $5700.00 plus an amount for expenses not to exceed $200.00.

3. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,521

AUTHORIZING THE CITY MANAGER TO ACCEPT THE PROPOSAL OF DEWAR, ROBERTSON & PANCOAST, FIRST OF TEXAS CORPORATION, AND M. E. ALLISON & CO., INC., TO ACT AS FISCAL AGENTS AND ADVISORS TO THE CITY OF SAN ANTONIO IN THE ISSUANCE OF $5,000,000 IN EXPRESSWAY RIGHT OF WAY BONDS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the City Manager is hereby authorized to enter into a contract, on behalf of the City of San Antonio, with the bond firms of Dewar, Robertson & Pancoast First of Texas Corporation and M. E. Allison & Co., Inc., to act as Fiscal Agents for the City of San Antonio, for a fee of $9500.00, to perform the following services in connection with the issuance of $5,000,000 in Expressway Right of Way Bonds by the City of San Antonio:

(1) Preparation of the financial data necessary for submission to investment rating agencies and payment of travel expenses to New York of one official of the City for the purpose of submitting such reports, with the view of improving the bond credit rating of the City of San Antonio.

(2) Preparation, publication and mailing of a prospectus containing completed and accurate information descriptive of the bonds, financial statements of the City of San Antonio, and tax data and general information relating to the economy of the City of San Antonio.

(3) Payment of the cost of printing $5,000,000 in bonds and travel expenses of the Mayor, City Clerk, Attorney General and State Comptroller, in connection with the execution, approval, registration and delivery of bonds to the purchaser of the issue;

(4) General supervision of all details of the transaction, including all travel, telephone and sundry expenses incurred by the Fiscal Agent, it being understood that for the agreed fee of $9,500.00, the Fiscal Agent shall pay all expenses, with the exception of the Bond Attorneys' fees, in connection with the issuance of the $5,000,000 Expressway Bonds, and the effort made to improve the City's financial rating.

2. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,522

AMENDING SECTION 2 OF AN ORDINANCE ENTITLED "AN ORDINANCE ESTABLISHING ZONING REGULATIONS AND DISTRICTS IN ACCORDANCE WITH A COMPREHENSIVE PLAN, ETC.," PASSED AND APPROVED ON NOVEMBER 3, 1938 BY CHANGING THE CLASSIFICATION AND RE-ZONING OF CERTAIN PROPERTY DESCRIBED HEREIN.

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That Section 2 of an ordinance entitled "AN ORDINANCE ESTABLISHING ZONING REGULATIONS AND DISTRICTS IN ACCORDANCE WITH A COMPREHENSIVE PLAN, ETC.," passed and approved by the Commissioners of the City of San Antonio on the 3rd day of November, 1938, be and the same is hereby amended so that paragraph 3 of said Section 2 shall hereafter include the following described changes in classification and the re-zoning of the hereinbelow designated property, to-wit:

(Case No. 385)

To re-classify and re-zone, from Temporary "B" Residence District to Permanent "L" Manufacturing District, All of New City Block 10,234, located in the eastern part of the city, bounded on the north by St. Hedwig Road, on the south by U. S. Highway 90, on the west by Coliseum Drive, and on the east by City Limits line of August 11, 1953.

2. That all other provisions of said ordinance, as amended, shall remain in full force and effect, including the penalty for violations thereof as made and provided in Section 28.

3. That the Chief Building Inspector and the Director of Planning shall change their records and zoning maps in accordance herewith and the same are available and open to the public for inspection.

4. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

AN ORDINANCE 20,523

AUTHORIZING THE CITY MANAGER TO ENTER INTO A CONTRACT WITH ROY L. POPE AND SPILLERS COMPANY, CERTIFIED ACCOUNTANTS, FOR A DETAILED AUDIT OVER THE PERIOD FROM AUGUST 1, 1953 THROUGH JULY 31, 1954, OF ALL THE DEPARTMENTS OF THE CITY EXCEPT THE CITY PUBLIC SERVICE DEPARTMENT, WATER WORKS AND ROBERT B. GREEN MEMORIAL HOSPITAL; AND APPROPRIATING THE SUM OF $21,000.00 OR SO MUCH THEREOF AS MAY BE NECESSARY, OUT OF THE 1954 GENERAL FUND, AUDITING, ACCOUNT NO. 56-03-01, FOR THE PAYMENT THEREOF

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the City Manager be and is hereby authorized to enter into a contract, on behalf of the City, with Roy L. Pope & Spillers Company, Certified Public Accountants, contracting for their services in making a detailed audit for the period from August 1, 1953 through July 31, 1954, of all the departments of the City, except the Water Works Department, Robert B. Green Memorial Hospital and the City Public Service Department.

2. As consideration for the audit to be made by Roy L. Pope & Spillers Company, Certified Public Accountants, the City shall pay them $6.00 per hour for each accountant engaged in the completion of the audit. Per terms of the contract, the Finance Director shall pay not more than 85 per cent of the compensation earned each month by Roy L. Pope & Spillers Company, based upon the rates hereinbefore designated. Upon the completion of the audit, the City shall pay to them the amount of the final estimate.

3. The City shall not pay more than the total of $21,000.00 for this audit, such sum to be paid out of the 1954 General Fund, Auditing, Account No. 56-03-01.

4. That the City Manager is requested to have the City Attorney prepare a contract for the audit between the City of San Antonio and Roy L. Pope & Spillers Company Certified Public Accountants, for auditing the City's books for the period from August 1, 1953 through July 31, 1954 and that the City Manager is authorized to sign said contract upon the approval as to form by the City Attorney. It is further requested that the contract state that the audit be made by funds and be submitted as near as possible in conformance with the Municipal Finance Officers Association volume entitled "Municipal Accounting and Auditing."

5. Said contract shall provide that the completed audit shall be finished within eight (8) months from date of the contract and an appropriate penalty shall be provided for non-compliance.

6. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,524

AMENDING SECTION 2 OF AN ORDINANCE ENTITLED "AN ORDINANCE ESTABLISHING ZONING REGULATIONS AND DISTRICTS IN ACCORDANCE WITH A COMPREHENSIVE PLAN, ETC.," PASSED AND APPROVED ON NOVEMBER 3, 1938, BY CHANGING THE CLASSIFICATION AND RE-ZONING OF CERTAIN PROPERTY DESCRIBED HEREIN

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That Section 2 of an Ordinance entitled "AN ORDINANCE ESTABLISHING ZONING REGULATIONS AND DISTRICTS IN ACCORDANCE WITH A COMPREHENSIVE PLAN, ETC.," passed and approved by the Commissioners of the City of San Antonio on the 3rd day of November, 1938, be and the same is hereby amended so that paragraph 3 of said Section 2 shall hereafter include the following described changes in classification and the re-zoning of the hereinbelow designated property to-wit:

(Case No. 386)

To re-classify and re-zone, from "A" RESIDENCE DISTRICT to "F" LOCAL RETAIL DISTRICT, lots 13 and 14, Block 1, New City Block 10,480, located on the southeast corner of the intersection of Highway 90 West and 42nd Street and known as 1158 Highway 90 West

2. That all other provisions of said ordinance, as amended, shall remain in full force and effect, including the penalty for violations thereof as made and provided in Section 28.

3. That the Chief Building Inspector and the Director of Planning shall change their records and zoning maps in accordance herewith and the same are available and open to the public for inspection.

4. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher, City Clerk

AN ORDINANCE 20,525

AMENDING SECTION 2 OF AN ORDINANCE ENTITLED "AN ORDINANCE ESTABLISHING ZONING REGULATIONS AND DISTRICTS IN ACCORDANCE WITH A COMPREHENSIVE PLAN, ETC.," PASSED AND APPROVED ON NOVEMBER 3, 1938, BY CHANGING THE CLASSIFICATION AND RE-ZONING OF CERTAIN PROPERTY DESCRIBED HEREIN

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That Section 2 of an Ordinance entitled "AN ORDINANCE ESTABLISHING ZONING REGULATIONS AND DISTRICTS IN ACCORDANCE WITH A COMPREHENSIVE PLAN, ETC.," passed and approved by the Commissioners of the City of San Antonio on the 3rd day of November, 1938, be and the same is hereby amended so that paragraph 3 of said Section 2 shall hereafter include the following described changes in classification and the re-zoning of the hereinbelow designated property to-wit:

(Case No. 377)

To re-classify and re-zone, from "B" RESIDENCE DISTRICT to "F" LOCAL RETAIL DISTRICT, the south 200 feet of Tract A-40 (CB A-29) fronting on Fair Avenue on the south, Margetts Street on the north, Nopal Street on the east and Stanfield Street on the west.

2. That all other provisions of said ordinance, as amended, shall remain in full force and effect, including the penalty for violations thereof as made and provided in Section 28.

3. That the Chief Building Inspector and the Director of Planning shall change their records and zoning maps in accordance herewith and the same are available and open to the public for inspection.

4. PASSED AND APPROVED this 9th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,526

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF ST. GREGORY'S CATHOLIC CHURCH

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the petition of St. Gregory's Catholic Church, for a license to use the sanitary sewerage system of the City of San Antonio, is granted hereby, subject to the followingprecedent conditions:

2. That the permit hereby granted is temporary, and the City reserves the right to revoke same at any time, with or without notice.

3. That the house plumbing and the connection with the City Sewer shall be made andmaintained at the cost and risk of the licensee, in conformity with the ordinances of the City of San Antonio.

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 1400 blk Dewhurst Road, Lot a tract, 7.739 acres out of lots 15 and 17, Radcliff and Lacks Addition, City of Balcones Heights and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

5. That the future owner of the above property shall comply with all the provisions hereof, and the conditions are covenants running with the land.

6. That the use of said sewer connection shall be subject to the regulation of the City of San Antonio, and no use shall be made which might in any way impair the City Sewer System, or cause same to be obstructed or damaged in any manner whatsoever, in the opinion of the City Sewer Engineer, whose judgment shall be conclusive.

7. That in consideration of the permit hereby granted, and the service to be rendered, the said Licensee agrees to pay the City of San Antonio, at the office of the License and Dues Collector, in San Antonio, Bexar county, Texas, as a rental charge, the schedule of fees fixed, and to be fixed, by Ordinance of the City of San Antonio, said rental commencing on the date of connection made with the City sanitary sewers; but in the event the permit hereby granted is cancelled, for any reason, the pro rata amount of said rental shall be returned, less any expense incurred by the City in the premises. The City of San Antonio is given a lien on the real estate described herein, to secure the payment of the sewer rental, and the City shall have the right to shut off the City water supply to the premises described herein if the Licensee fails to stop the discharge of sewerage into the City Sewerage System when the City terminates this permit.

8. That the Inspectors of the City shall have free access to the Licensee's

AN ORDINANCE 20,525-A

APPOINTING MEMBERS OF THE BOARD OF EQUALIZATION FOR THE TAX YEAR 1954;DESIGNATING THE CHAIRMAN THEREOF; ESTABLISHING THE COMPENSATION TO BE PAID TO THE MEMBERS OF SAID BOARD OF EQUALIZATION; AND PROVIDING FOR THE DATE SAID BOARD OF EQUALIZATION SHALL CONVENE

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That Sylvester Loughlin, R. L. Patterson and T. J. Kirkpatrick are hereby appointed members of the Board of Equalization for the tax year 1954.

2. Sylvester Loughlin is hereby appointed and designated Chairman of said Board of Equalization.

3. It is hereby provided that the compensation for the members of the Board of Equalization shall be $50.00 per day for an 8-hour day or over.

4. That Board of Equalization shall convene on September 17, 1954 and shall take the oath of office and authorize the mailing of notices for hearings to commence on the 30th day of September, 1954, at which time the Board shall commence its labor.

5. It is further provided that W. R. Fox, R. E. Young and Raymond Wright are hereby appointed as assistants to the Board of Equalization, and are to be compensated at the rate of $20.00 per day for an 8 hr. day or over. Said assistants shall be under the direct supervision and control of the members of the Board of Equalization and shall assist the Board of Equalization in any way directed by said Board.

6. PASSED AND APPROVED this 14th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

premises, and all buildings situated thereon, during the continuance of this permit and while said premises are connected with said City Sanitary Sewers, for the purpose of inspecting the condition of the plumbing and the use of said sewers.

9. The City of San Antonio shall never be liable to the Licensee for pecuniary damage for failure to take and treat the sewerage of the Licensee, and said right of action is waived as a part of the consideration of this permit.

PASSED AND APPROVED this 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,527

DECLARING VOID TAX ASSESSMENT AGAINST LOT 6, BLOCK 2, NCB 3871, OWNED BY PRUITT AVENUE BAPTIST CHURCH, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO, that,

1. That the tax rolls of the City of San Antonio, show taxes assessed against Lot 6, Block 2, New City Block 3871, San Antonio, Bexar County, Texas, for the fiscal year 1944, at which time said property was owned by the Pruitt Avenue Baptist Church, and was used as a parsonage, and was of an exempt character and not subject to taxation, said assessment is found to be void and is ordered stricken from the rolls.

2. However, it appearing that said property is at present on the " Tax Exempt" rolls, having been exempted pior to June 1, 1949.

3. Petition is hereto attached and made a part thereof.

PASSED AND APPROVED on the 16 th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,528

DECLARING VOID TAX ASSESSMENTS AGAINST LOTS 41 & S. 75 FT. OF 42, 43, BLOCK 38, NCB 1847, OWNED BY BEACON HILL PRESBYTERIAN CHURCH, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO, that,

1. That the Tax Rolls of the City of San Antonio show taxes assessed against Lot 41, and S. 75 feet of 42, 43, Block 38, New City Block 1847, San A tonio, Bexar County, Texas, for the fiscal years 1928, 1929, and 1930, at which time said property was owned by the Pruitt Avenue Baptist Church, and was used as part of church grounds, and was of an exempt character and not subject to taxation, said assessments are found to be void and are ordered stricken from the rolls.

2. However, it appearing that said property is at present on the "Tax Exempt" rolls, having been exempted prior to June 1, 1949.

3. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,529

GRANTING THE PETITION OF YOUNG MEN'S CHRISTIAN ASSOCIATION OF SAN ANTONIO FOR EXEMPTION FROM CITY TAXES ON TRACT 5 AND W. PT. OF 6, NCB 10749, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO, that,

1. That the property owned by the Young Men's Christian Association of San Antonio, and being Tract 5 and W. Pt. of 6, New City Block 10749, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; and it further appearing that the tax rolls of the City of San Antonio show taxes assessed against said property for the Tax Year 1953, at which time said property was of an exempt character and not subject to taxation, said assessment is found to be void and should be stricken from the rolls. Furthermore, tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the Tax Year 1954, and tax years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: Non-profit recreational purposes.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,530

GRANTING THE PETITION OF MOST REV. ROBERT E. LUCEY ARCHBISHOP, FOR EXEMPTION FROM CITY TAXES ON W. 72.5 FEET OF LOTS 26 AND 27, BLOCK 1, NCB 8226, IN THE CITY OF SAN ANTONIO, BEXAR COUNTY, TEXAS

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO, that,

1. That the property owned by Most Rev. Robert E. Lucey, Archbishop, and being the W. 72.5 feet of Lots 26 and 27, Block 1, New City Block 8226, in the City of San Antonio, Bexar County, Texas, be and is hereby declared to be of an exempt character and not subject to ad valorem taxation; and it further appearing that the Tax Rolls of the City of San Antonio show taxes assessed against said property for the Fiscal Years 1945 through 1953, both inclusive, at which time said property was of an exempt character and not subject to taxation, said assessments are found to be void and should be stricken from the rolls. Furthermore, tax exemption from City taxes is hereby granted, and said property is hereby exempted from taxation for the Fiscal Year 1954, and tax years subsequent thereto, said exemption to be effective from year to year so long as said property continues to qualify for exemption, namely: A part of St. Agusta's church plant.

2. Petition is hereto attached and made a part hereof.

PASSED AND APPROVED on the 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,531

APPROVING AN EXCHANGE OF PROPERTIES, ACCEPTING A DEED FROM MATTHEW J. BLASZCZYK AND WIFE JANIE BLASZCZYK CONVEYING TO THE CITY OF SAN ANTONIO A PORTION OF LOT 13, NCB 2906, AUTHORIZING THE EXECUTION OF A DEED BY THE CITY MANAGER, CONVEYING TO SAID MATTHEW J. BLASZCZYK AND WIFE JANIE BLASZCZYK A PORTION OF LOT 14, NCB 2906 IN EXCHANGE FOR THE ABOVE PROPERTY AND APPROPRIATING THE SUM OF ONE HUNDRED DOLLARS TO PAY THE DIFFERENCE IN EXCHANGE

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the exchange of properties whereby Matthew J. Blaszczyk and wife convey to the City of San Antonio a portion of Lot 13, NCB 2906 in exchange for a portion of Lot 14, NCB 2906 and the sum of one hundred dollars ($100.00) in cash to be paid by the City of San Antonio, be and is hereby approved.

2. That the deed to a portion of Lot 13, conveying same to the City of San Antonio be and is hereby accepted.

3. That the City Manager be and is hereby authorized to execute a deed to Matthew J. Blaszczyk and wife Janie Blaszczyk conveying a portion of Lot 14, NCB 2906, said portions of Lots 13 and 14 being fully described by metes and bounds in the respective deeds.

4. That the sum of one hundred dollars ($100.00) be and is hereby appropriated out of River Authority Flood Control R.O.W. Trust Fund 7-39 payable to Alamo Title Company to be used to pay the difference in exchange.

5. PASSED AND APPROVED this 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,532

ABANDONING AND CLOSING AN ALLEY IN NCB 6902 RUNNING EAST AND WEST BY BROADBENT AND SOUTH NEW BRAUNFELS AVENUE AND CONVEYING SAID ALLEY TO SAN ANTONIO INDEPENDENT SCHOOL DISTRICT FOR THE SUM OF ONE DOLLAR

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the alley in NCB 6902 running east and west bounded by Broadbent and South New Braunfels Avenue be and is hereby abandoned and that the City Manager be and is hereby authorized to execute a deed conveying said alley to the San Antonio Independent School District for the consideration of one dollar.

2. PASSED AND APPROVED this 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,533

ACCEPTING A DEED FROM WILLIE BORROUM RICE, A WIDOW, INDIVIDUALLY, AND AS INDEPENDENT EXECUTRIX OF THE ESTATE OF JOHN CHESTER RICE, DECEASED, CONVEYING TO THE CITY OF SAN ANTONIO PART OF CB A-34 AND LOT 16 AND PART OF LOT 17 NCB 1040, AND APPROPRIATING THE SUM OF $1,450.00 TO PAY FOR THE LAND SO CONVEYED

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from Willie Borroum Rice, a widow, individually, and as independent executrix of the estate of John Chester Rice, deceased, conveying to the City of San Antonio part of CB A-34 and Lot 16 and part of Lot 17, NCB 1040, all of which land is more fully described by metes and bounds in said conveyance to which said conveyance reference is here made for further description.

2. That the sum of $1,450.00 be and is hereby appropriated out of River Authority Flood Control R.O.W. Trust Fund 7-39 payable to Alamo Title Company to be used in payment for said land.

3. PASSED AND APPROVED this 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,534

ACCEPTING A DEED FROM O. C. RESENDEZ AND WIFE MARGARITA S. RESENDEZ CONVEYING TO THE CITY OF SAN ANTONIO LOT 18, BLOCK 8, NCB 2907 EAST ENGLEWOOD ADDITION AND APPROPRIATING THE SUM OF $275.00 TO PAY FOR SAID LAND

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from O. C. Resendez and wife, Margarita S. Resendez conveying to the City of San Antonio Lot 18, Block 8, NCB 2907 East Englewood Addition, be and is hereby accepted.

2. That the sum of $275.00 be and is hereby appropriated out of River Authority Flood Control R.O.W. Trust Fund 7-39, payable to Security Title Company, to be used to pay for said lot and land so conveyed.

3. PASSED AND APPROVED this 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,535

AMENDING SECTION 60-74 OF THE SAN ANTONIO CITY CODE ENTITLED "STREETS WHERE PARKING PROHIBITED" WHICH PROVIDES FOR AND DESIGNATES STREET LOCATIONS WHERE PARKING IS PROHIBITED BY ADDING AND DESIGNATING OTHER STREET LOCATIONS WHERE PARKING IS PROHIBITED

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That Section 60-74 of the San Antonio City Code entitled "Streets Where Parking Prohibited" which provides for and designates street locations where parking is prohibited be and is hereby amended to include and designate the following locations:

HACKBERRY STREET, WEST SIDE, BETWEEN COMMERCE AND VICTORIA STREETS

2. This ordinance is cumulative of and in addition to Section 60-74 and shall in no manner affect the validity of said Section 60-74 which shall remain in full force and effect.

3. WHEREAS, it is necessary for the public safety of the City of San Antonio in the exercise of its Police Power for the proper regulation of traffic, an emergency is created that this Ordinance take immediate effect upon its passage. Therefore, upon the passage of this Ordinance by an affirmative vote of at least six members of the City Council, it shall become effective as made and provided by the Charter of the City of San Antonio.

4. PASSED AND APPROVED this 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,536

APPOINTING DR. LAWRENCE M. SHEFTS TO MEMBERSHIP ON THE CITY-COUNTY TUBERCULOSIS CONTROL BOARD

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That Dr. Lawrence M. Shefts be and he is hereby appointed as a member of the City County Tuberculosis Control Board as provided for in Art. 4437A, R.C.S. for the unexpired term of Dr. R. G. McCorkle, deceased.

2. PASSED AND APPROVED this 16th day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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A RESOLUTION

AUTHORIZING AND DIRECTING THE ASSESSOR AND COLLECTOR OF TAXES TO ENTER UPON THE TAX ROLLS OF THE CITY OF SAN ANTONIO CORRECTIONS, ADJUSTMENTS, AND REMISSIONS OF TAXES IN CASES WHEREIN TAX ERRORS HAVE BEEN FOUND UPON THE TAX ROLLS, AND AUTHORIZING THE CITY ATTORNEY TO TAKE LEGAL ACTION FOR COLLECTION OF TAXES WHERE NECESSARY.

* * * * * * *

WHEREAS, the City Manager, or his duly authorized representative, the Finance Director or his duly authorized representative, and the City Attorney, or his duly authorized representative; acting jointly as a Board of Review, have thoroughly investigated certain alleged errors in the Tax Rolls of the City of San Antonio, and it further appearing to the satisfaction of said officers of the City, that certain errors do exist in the Tax Rolls, and it further appearing that substantial evidence of such errors have been presented to said Board of Review, and said Board of Review has recommended certain corrections, and it being the opinion of the City Council acting under Article 7264a, and Article 7345d, Revised Civil Statutes of the State of Texas, that said recommendations should be approved.

BE IT RESOLVED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

That the Assessor and Collector of Taxes is hereby authorized and directed to enter upon the Tax Rolls of the City of San Antonio, and the original receipt therefor, the following corrections, adjustments and remissions of taxes. The City Attorney is authorized to take legal action for collection of taxes herein listed where necessary. These corrections, remissions, and adjustments are ordered for the individual reasons as listed herein below. The Assessor and Collector is hereby authorized and directed to correct and adjust his records so that the following amounts be accepted and cancellations, where shown, be allowed.

Name, Receipt No. Desc. of Prop. & Reason	Value On Roll	Corrected Value
Henry W. & Louise Baetz, 1953 Rec. Code 3100, N. 200' of 12 & N. 200' of W. Irr. 29.6' of 13, Arb. A12, Blk. 36, NCB 3695 - Improvement value charged in error. Corrected on Supplement Receipt.	2,350.	270.
Henry W. & Louise Baetz, 1953 Rec. Code 3300, E. Irr. 95' of N. 200' of 13, Arb. A12, Blk. 36, NCB 3695 - Improvements erroneously charged, Lot is vacant.	2,660.	310.
Bandera Enterprises, Inc. 1953 Rec. Code 1000, Lot 1, Blk. 1, NCB 9201 - Improvements erroneously assessed.	87,880.	76,920.
Estate of Ola F. Booth, (deceased), 1949 Rec. No. 120369 & 1950 Rec. No. 121593 - Personal Property - Erroneous assessments. (1949)	200.	None
(1950)	200.	None
Margaret Bowman, 1953 Rec. Code 3250, Lot 9, Blk. 17, NCB 3422 - Improvement value charged to vacant lot in error.	1,160.	360.
Mrs. A.R. Breeding, 1953 Rec. Code 400, Lots 7-8, Blk. 16, NCB 7717 - Improvement value over-assessed due to incorrect measurements.	5,310.	5,120.
Eugene Flury & Martha C. Brinkman, 1953 Rec. Code 6950, W. 550' of S. 150' of A6 & E. 500' of W. 550' of N. 150' of A6, Exc. N. Irr Strip, NCB 2978 - 35% depreciation allowed as land is part of an old gravel pit and City has a permanent easement on part of lot and drain ditch across entire parcel.	13,850.	9,010.
Everett Caughey, Jr., & Marilyn, 1953 Rec. Code 7000, Lot 20, Blk. 21, NCB 10421 - Erroneous assessment in improvement value.	6,430.	6,250.
M. Chavez, 1953 Rec. Code 5460, Lot 52, Blk. 5, NCB 8539 - Improvement value erroneously assessed on vacant lot.	350.	80.
W.L. & Polly D. Clark, Rec. No. (various, listed below) S. 107.1' of 12, W. 25.68' of S. 107' of 11, Blk. 4, NCB 3532 - Investigation reveals improvement values erroneously over-assessed. (Penalty determined not to be due.) (1948 Rec. # 70470)	3,000.	2,820.
(1949 " # 47402)	3,000.	2,820.
(1950 " # 47342)	3,000.	2,820.
(1951 " # 48745)	3,000.	2,820.
(1952 " Code 5000)	3,000.	2,820.
Anita Cuellar, 1953 Rec. Code 6600, Lot 15, Blk. 1, NCB 1300 - Record Card figures in error.	2,770.	1,540.
R.N. Dossman, 1953 Rec. Code 8700, Lot 789, NCB 9484 - Land value erroneously over-assessed.	890.	440.

Henry W. Eitt, Rec. No. (various, listed below) Personal property - Investigation reveals assessments are erroneous unrendered assessments.	(1946 Rec.#141393)	1,600.	None
	(1947 " # 70793)	2,120.	None
	(1948 " # 73482)	1,200.	None
J.M. & Mabel Graves, 1953 Rec. Code 3000, Lot 10, Blk. 67, NCB 9349 - Land value in error.		380.	170.
William L. Graves, 1953 Rec. Code 2600, Lot 9, Blk. 67, NCB 9349 - Improvement value charged in error to vacant lot.		1,350.	160.
W.C. & Hallie Green, 1953 Rec. Code 2500, Lot 9, Blk. 8, NCB 1960 - Completed value on improvements charged in error.		4,510.	2,640.
(*) Raul S. Herrera, 1953 Rec. Code 5500, 5 & W 1/2 of 6, Blk. 3, NCB 8723 - Improvement value charged in error, lot is vacant.		1,050.	290.
Humble Oil & Refining Co. 1953 Rec. Acct #8739, Personal Property - Investigation reveals assessment under Rec. No. 21356 (New Annex Area) is double assessed and included under Rec. Acct. #8739.		224,080.	51,150.
Ng Lin Jong, 1953 Rec. Code 3000, N. Irr. 57.8' of S. Pt. of 6, Blk. 18, NCB 8758 - Improvement value charged in error, lot is vacant.		2,020.	1,320.
Ardie S. & Elizabeth Knoll, 1953 Rec. Code 1500, Lot 5, Blk. 14, NCB 8385 - Four houses charged to this property in error instead of one.		13,070.	3,720.
Harry H. Kurth, et ux, 1953 Rec. Code 6000, Lot 38, Blk. 17, NCB 7326 - Vacant lot charged with improvement of $50 in error.		220.	170.
Marion E. Lestourgeon, 1953 Rec. Code 7410 E. 70.3' of 61, NCB 9483 - Improvement value charged to vacant lot in error.		2,200.	580.
J.A. McGee, 1950 Rec. No. 43331 & 1951 Rec. No. 44681, Lot 22, Blk. 19, NCB 3287 - Ownership of property in litigation. (Penalty and interest determined not to be due.)	(1950)	2,570.	2,570.
	(1951)	2,570.	2,570.
Military Service News (Robert C. Walker) Receipt No. (various, listed below) Personal Property - Erroneous Assessments. (Penalty determined not to be due)	(1948 Rec.# 19585)	1,450.	800.
	(1949 " #126022)	1,600.	800.
	(1950 " #126707)	1,600.	800.
Paul & Hattie E. Miller, 1953 Rec. Code 1300, W. 45.11' of E. 70.11' of 5, Blk. E. 1/2 G. NCB 1167- Land calculations in error.		3,370.	980.
Miller Service Station, Rec. No. (various, listed below) Personal Property - Investigation reveals assessments in error. (Penalty determined not to be due.)	(1947 Rec.# 20546)	500.	350.
	(1949 " #126031)	500.	350.
	(1950 " #126713)	500.	350.
Mon Lee Food Store, 1949 Rec. No. 126129 & 1950 Rec. No. 126836, Personal Property - Investigation reveals property erroneously over-assessed for 1949 and assessment for 1950 is an unrendered erroneous assessment. (Penalty determined not to be due for 1949).	(1949)	5,260.	4,160.
	(1950)	5,260.	None
M.E. Moore, 1953 Rec. Code 4000, Lot 11, Blk. 130, NCB 9405 - Property erroneously taxed for San Antonio Independent School District. (Annexed Area).		2,330.	None (School only)
J.T. Phillips & Emma E. Phillips, 1953 Rec. Code 7940, Lot 19, Blk. 4, NCB 7645 - Improvements charged at full value when only partially complete.		2,940.	2,490.
Sally's Gift Shop, 1949 Rec. No. 128048, Personal Property - Investigation reveals taxpayer not given requested notice. (Penalty and interest determined not to be due).		1,180.	1,180.
C.B. & Minnie L. Shurley, 1953 Rec. Code 2500, N. 107.4' of 3 & N. 105.2' of 4, NCB 1369 - 10% reduction granted by Board of Equalization.		5,070.	4,400.
Clayton M. & Cleo E. Stanhope, 1953 Rec. Code 4160, N. 1/2 of E. 428.7' of 508, Blk. A, NCB 7913 - Assessment in error, corrected to conform to Survey Card.		3,680.	2,760.

Harry and Sam Sugarman, 1953 Rec. Code 400, S. 100 ft of Red 1 & 2, Arb. A1, NCB 119 - Erroneous assessment notice not legally sufficient.	113,540.	70,890.
John W. & Leona C. Toney, 1953 Rec. Code 4900, E. Irr. 73.23' of 46, NCB 9483 - Improvement value charged in error, also land value in error.	6,680.	2,580.
Otto C. Uhl, 1953 Rec. Code 3600, W. Irr. 29.75' of 1 & W. Irr. 70' of 2 & W. Irr. 85' of 3, & W. Irr. 61' of Alley, Arb. A3, NCB 401 - Credit given for irregular shape of lot. All other lots and parcels in vicinity were given depreciation on account of back of lot on river.	25,390.	22,440.
(*) ~~Mrs. Tom Harkell, 1953 Rec. Code 1000, Tract 5, NCB 1619 (Pt. A) and improvement value charged in error, plus interest~~	~~9,540.~~	~~2,930.~~
Pelva Jasper & Anita B. Van Winkle, 1953 Rec. Code 4500, Lot 9, Blk. 4, NCB 7642 - Partial value of improvements charged to vacant lot in error.	1,280.	310.
Lester Veltman, 1953 Rec. Code 6000, Lot 8, Blk. 15, NCB 8492 - Assessed value of percentage good in error.	3,390.	3,250.
O. Vogel, 1949 Rec. No. 129934, Personal Property - Investigation reveals assessment in error.	970.	450.
Wilson's Grocery, 1951 Rec. No. 137231 & 1952 Rec. Acct. #14842 - Investigation reveals assessments are in error. (1951)	1,030.	None
(1952)	1,030.	None
H.A. Wood, Sr., 1953 Rec. Code 6720, E. 57' of Red 58 and W. 9.6' of Red 59, Blk. 34, NCB 3693 - Improvement value charged to vacant lot in error.	1,720.	290.
Thos. M. Yett, Jr., (assessed to Ben Nathan) 1950 Rec. No. 113564, Lot 31 & W 13.65' of 32, Blk. 12, NCB 8990 (Improvements only). Improvement value erroneously assessed.	840.	None
Thos. M. Yett, Jr., 1950 Rec. No. 117122, Lots 1 & 2, Blk. 122, NCB 9393 - Investigation reveals improvement value assessed to vacant lot in error. (Penalty determined not to be due.)	1,170.	160.

Passed and approved this the 16 day of September, A. D. 1954.

R. L. Lester
MAYOR.

ATTEST:

J. Frank Gallagher
City Clerk.

A RESOLUTION

AUTHORIZING AND DIRECTING THE ASSESSOR AND COLLECTOR OF TAXES TO ENTER UPON THE TAX ROLLS OF THE CITY OF SAN ANTONIO CORRECTIONS, ADJUSTMENTS, AND REMISSIONS OF TAXES IN CASES WHEREIN TAX ERRORS HAVE BEEN FOUND UPON THE TAX ROLLS, AND AUTHORIZING THE CITY ATTORNEY TO TAKE LEGAL ACTION FOR COLLECTION OF TAXES WHERE NECESSARY.

* * * * * * * *

WHEREAS, the City Manager, or his duly authorized representative, the Finance Director, or his duly authorized representative, and the City Attorney, or his duly authorized representative; acting jointly as a Board of Review, have thoroughly investigated certain alleged errors in the Tax Rolls of the City of San Antonio, and it further appearing to the satisfaction of said officers of the City, that certain errors do exist in the Tax Rolls, and it further appearing that substantial evidence of such errors has been presented to said Board of Review, and said Board of Review has recommended certain corrections, and it being the opinion of the City Council acting under Article 7264a, and Article 7345d, Revised Civil Statutes of the State of Texas, that said recommendations should be approved.

BE IT RESOLVED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

That the Assessor and Collector of Taxes is hereby authorized and directed to enter upon the Tax Rolls of the City of San Antonio, and the original receipt therefor, the following corrections, adjustments and remissions of taxes. The City Attorney is authorized to take legal action for collection of taxes herein listed where necessary. These corrections, remissions, and adjustments are ordered for the individual reasons as listed herein below. The Assessor and Collector is hereby authorized and directed to correct and adjust his records so that the following amounts be accepted and cancellations, where shown, be allowed.

Name, Receipt No. Desc. of Prop. & Reason	Value On Roll	Corrected Value
Jack E. Negy, 1953 Rec. No.(Codes) 500, 1000, 1500, 2000, 2500, 3000, 3500, 4000, 4500, 5000, 5500, 6000, 6500, 7000, 7500, 8000, 8500, - Lots 1 thru 17, inclusive, Blk. 1, NCB 11000. Permits on Lots 1 and 2 were taken out 5/29/53, and could not have been started by 6/1/53. A plat was filed on Preston Hollow Subd. before 6/1/53, but work was not started on subd. until 9/1/53 and paving completed in Feb. 1954. Deed records show that Jack E. Negy paid about $1,000. per acre for this land in 1953. Land was assessed as if same was a completed subd. whereas in fact 1/2 of this subd. is still undeveloped. It should have been figures on the basis of acreage (i.e. 5 lots to acre @ $200. per lot). This subd. was inspected the last of 9/53 and work was just starting.	19,550. ~~19,550.~~	3,400.
Jack E. Negy, 1953 Rec. No. (Codes),250, 500, 750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750, 4000, 4250, 4500, 4750, 5000, 5250, 5500, 5750, 6000, 6250, 6500, 6750, 7000, 7250, 7500, 7750, 8000, 8250, 8500, 8750, 9000, 9250, Lots 1 thru 37, inclk. Blk. 2, NCB 11001, A plat was filed on Preston Hollow Subd. before 6/1/53, but work was not started on subd. until 9/1/53 and paving completed in 2/54. Deed records show that Jack E. Negy paid about $1,000. per acre for this land in 1953. Land was assessed as if the same was a completed subd. whereas in fact 1/2 of this subd. is still undeveloped. It should have been figures on basis of acreage (i.e. 5 lots to acre @ $200.) This subd. was inspected the last of 9/53 and work was just starting.	27,410.	7,400.
Jack E. Negy, 1953 Rec. No. (Codes) 400, 800, 1200, 1600, 2000, 2400, 2800, 3200, 3600, 4000, 4400, 4800, 5200, 5600, 6000, 6400, 6800, 7200, 7600, 8000, 8400, 8800, 9200, - Lots 1 thru 23 incl., Blk. 3, NCB 11002 - A plat was filed on Preston Hollow Subd. before 6/1/53, but work was not started on subd. until 9/1/53 and paving completed in 2/~~43~~ 54. The deed records show that Jack E. Negy paid about $1,000. per acre for this land in 1953. The land was assessed as if the same was a completed subd. whereas in fact 1/2 of this subd. is still undeveloped. It should have been figures on the basis of acreage (i.e. 5 lots to acre @ $200 per lot). This subd. was inspected the last of 9/53 and work was just starting.	17,360.	4,600.
Jack E. Negy, 1953 Rec. No. (Codes) 1400, 2800, 4200, 5600, 7000, 8400, 9800 - Lot Tr. A & Lots 1 thru 6 incl., Blk. 4, NCB 11003 - Reasons same as above.	19,480.	11,750.
Jack E. Negy, 1953 Rec. No. (Codes) 250, 500, 750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750, 4000, 4250, 4500, 4750, 5000, 5250, 5500, 5750, 6000, 6250, 6500, 6750, 7000, 7250, 7500, 7750, 8000, 8250, 8500, 8750, 9000, - Lots 1 thru 36 incl., Blk. 5, NCB 11004 - Reasons same as above.	26,770.	7,200.
Jack E. Negy, 1953 Rec. No. (Codes) 250, 500, 750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750, 4000, 4250, 4500, 4750, 5000, 5250, 5500, 5750, 6000, 6250, 6500, 6750, 7000, 7250, 7500, 7750, 8000, 8250, 8500, 8750, 9000, - Lots 1 thru 36 incl., Blk. 6, NCB 11005 - Reasons same as above.	25,960.	7,200.
Jack E. Negy, 1953 Rec. No. (Codes) 500, 1000, 1500, 2000, 2500, 3000, 3500, 4000, 4500, 5000, 5500, 6000, 6500, 7000, 7500, 8000, 8500, 9000, Lots 1 thru 18 incl., Blk. 7, NCB 11006 - Reasons same as above.	14,300.	3,600.
Jack E. Negy (School site) 1953 Rec. No. (Codes) 1000, 6.137 Acs., Blk. 8, NCB 11007 - Reasons same as above.	8,830.	6,140.
Jack E. Negy, 1953 Rec. No. (Codes) 600, 1200, 1800, 2400, 3000, 3600, 4200, 4800, 5400, 6000, 6600, 7200, 7800, 8400, 9000, - Lots 1 thru 15, inclk. Blk. 9, NCB 11008 - Reasons same as above.	7,140.	3,000.

Jack E. Negy, 1953 Rec. No. (Codes) 300, 600, 900, 1200, 1500, 1800, 2100, 2400, 2700, 3000, 3300, 3600, 3900, 4200, 4500, 4800, 5100, 5400, 5700, 6000, 6300, 6600, 6900, 7200, 7500, 7800, 8100, 8400, 8700, 9000, 9300, 9600, 9900, - Lots 1 thru 33 incl., Blk. 10, NCB 11009- Reasons same as above. 15,540. 6,600.

Jack E. Negy, 1953 Rec. No. (Codes) 250, 500, 750, 1000, 1250, 1500, 1750, 2000,2250, 2500, 2750, 3000, 3250, 3500, 3750, 4000, 4250, 4500, 4750, 5000, 5250, 5500, 5750, 6000, 6250, 6500, 6750, 7000, 7250, 7500, 7750, 8000, 8250, 8500, - Lots 1 thru 34, incl., Blk. 11, NCB 11010 - Reasons same as above. 16,480. 6,800.

Jack E. Negy, 1953 Rec. No. (Codes) 250, 500, 750, 1000, 1250, 1500, 1750, 2000, 2250, 2500, 2750, 3000, 3250, 3500, 3750, 4000, 4250, 4500, 4750, 5000, 5250, 5500, 5750, 6000, 6250, 6500, 6750, 7000, 7250, 7500, 7750, 8000, 8250, 8500, 8750, - Lots 1 thru 35 incl., Blk. 12, NCB 11011 - Reasons same as above. 17,350. 7,000.

Jack E. Negy, 1953 Rec. No. (Codes) 900, 1800, 2700, 3600, 4500, 5400, 6300, 7200, 8100, 9000, - Lots 1 thru 10 incl., Blk. 13, NCB 11012 - Reasons same as above. 5,210. 2,000.

Jack E. Negy, 1953 Rec. No. (Codes) 1000, 2000, 3000, 4000, 5000, 6000, 7000, 8000, - Lots 1 thru 8 incl., Blk. 14, NCB 11013 - Reasons same as above. 4,430. 1,600.

Passes and approved this the 16 day of September, A.D. 1954.

R. L. Lester
MAYOR.

ATTEST:

J. Frank Gallagher
City Clerk.

Council, Recall Petition,

September 22, 1954

Honorable Mayor and Members of Council
City of San Antonio, Texas

Gentlemen and Mrs. Stevens:

On September 2, 1954, there were filed with me, by T. A. Rice, a qualified elector of the City of San Antonio, five separate petitions seeking the "recall, removal and for a recall election" of five members of the City Council, namely, Mrs. Thelma Stevens, Place No. 2; A. C. White, Place No. 4; R. N. White, Jr., Place No. 6; Ralph V. Easley, Place No. 7 and R. L. Lester, Place No. 8; each petition being filed under Sections 26-33 inclusive of Art. IV of the City Charter.

I proceeded at once with the duty made mandatory on me by the Charter, of checking each petition within twenty days to determine its sufficiency or lack of sufficiency for certification to you.

After the filing of these petitions, and during the period employed in the checking thereof, but before I had entered upon checking the petition against A. C. White, Place No. 4, his resignation as a member of council was accepted and his successor was elected. I refrained, therefore, from checking the petition for his recall.

I continued the check of the remaining four petitions and have the duty to report as follows:-

The petition for the recall of Mrs. Thelma Stevens, purporting to contain 19,046 names, was found to have 16,743 names and addresses which corresponded to the list of qualified voters published by the County Tax Collector. All other names are declared to be invalid because of various reasons such as names could not be found on poll list, name appeared but no address or incorrect address was given, names or addresses were illegible, names were written to cover husband and wife in one signature such as - "Mr. and Mrs. John Doe", names and addresses were those of residents of other towns such as Alamo Heights, Balcones Heights, Olmos Park, etc., names had been signed on more than one petition paper presumably by the same party, jurat was not in proper order.

The petition for the recall of R. N. White, Jr., purporting to contain 19,172 names, was found to have 16,356 names and addresses which corresponded to the list of qualified voters published by the County Tax Collector. All other signatures to this White petition are deemed to be defective for the same reasons as recited above in the case of the Stevens petition.

The petition for the recall of Ralph V. Easley, purporting to contain 19,045 names,

was found to have 16,584 names and addresses which corresponded to the list of qualified voters published by the County Tax Collector. All other signatures to this Easley petition are deemed to be defective for the same reasons as recited above in the case of the Stevens petition.

The petition for the recall of R. L. Lester, purporting to contain 19,074 names, was found to have 16,647 names and addresses which corresponded to the list of qualified voters published by the County Tax Collector. All other signatures to this Lester petition are deemed to be defective for the same reasons as recited above in the case of the Stevens petition.

From the Assessor and Collector of Taxes of Bexar County I obtained a statement that there were 91,022 qualified voters in the precincts wholly in the city at the time of the last general election of the city and that there were 4,543 qualified voters in the precincts which were divided by the city limit line and being partly in and partly outside the city at that time. I proceeded to use a formula employed in such a case heretofore before me and allocated as voters inside the city a number proportionate percentage-wise to the land area which was part of the city. From this operation I determined that 1,512 of the total were city voters. Adding 1,512 to 91,022 I arrived at a figure of 92,534 qualified voters at the time of the last city election.

As set out in the charter, 10% of the above total of 92,534 would be required to call upon the council to order an election, thus 9,254 signatures would be required.

Since in each petition examined, as reported above, there were more than the 9,254 minimum signatures required, I am obliged to certify these four petitions as sufficient and am notifying each of the four members of council as required of me by the charter.

Respectfully submitted,

/s/ J. Frank Gallagher

J. Frank Gallagher
City Clerk

AN ORDINANCE 20,537

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF C. E. MCDANIELS AND MARTHA C. MCDANIEL

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the petition of C. E. McDaniels and Martha C. McDaniel for a license to use the sanitary sewerage system of the City of San Antonio is granted hereby, subject to the following precedent conditions.

2. That the permit hereby granted is temporary and the City reserves the right to revoke same at any time with or without notice.

3. The house plumbing and the connection with the City sewer shall be made and maintained at the cost and risk of the Licensee, in conformity with the ordinances of the City of San Antonio.

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 514 Lookout Drive, Lot 32, County Block 4434, Block 42, NCB 11585, Inspiration Hills and no other person shall be permitted to use the said City sanitary sewers through the connection hereby made.

5. That the future owner of the above property shall comply with all the provisions hereof, and the conditions are covenants running with the land.

6. That the use of said sewer connection shall be subject to the regulation of the City, and no use shall be made which might in any way impair the City sewer system or cause same to be obstructed or damaged in any manner whatsoever, in the opinion of the City Sewer Engineer whose judgment shall be conclusive.

7. That in consideration of the permit hereby granted and the service to be rendered, the said Licensee agrees to pay the City of San Antonio at the office of the License and Dues Collector, in San Antonio, Bexar County, as a rental charge, the schedule of fees fixed, and to be fixed by the ordinance of the City of San Antonio, said rental commencing on the date of connection made with the City sanitary sewers; but in the event the permit hereby granted is cancelled for any reason, the pro rata amount of said rental shall be returned, less any expense incurred by the City in the premises. The City of San Antonio is given a lien on the real estate described herein to secure the payment of the sewer rental, and the City shall have the right to shut off the City water supply to the premises described herein if the Licensee fails to stop the discharge of sewerage into the City Sewerage system when the City terminates this permit.

8. That the Inspectors of the City shall have free access to the Licensee's premises and all buildings situated thereon during the continuance of this permit and while said premises are connected with said City Sanitary Sewers, for the purpose of inspecting the condition of the plumbing and the use of said sewers.

9. The City of San Antonio shall never be liable to the Licensee for pecuniary damage for failure to take and treat the sewerage of the Licensee, and said right of action is waived as a part of the Consideration of this permit.

PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,538

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF MARION HORD WILSON

Same as Ordinance No. 20,537 except for paragraph No. 4 which reads as follows:

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 238-240 Ridgecrest, West 50' of Lot 16, County Blk 5655, Ridgecrest Subdivision and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

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AN ORDINANCE 20,539

APPROVING A SETTLEMENT OF A CERTAIN LAWSUIT PENDING IN THE 73RD DISTRICT COURT, WHEREIN THE CITY OF SAN ANTONIO IS BEING SUED BY PETER TREASE AND THE CITY BY CROSS ACTION IN THE SAME SUIT IS SUING PETER TREASE FOR TITLE AND POSSESSION OF CERTAIN REAL ESTATE WHICH THE CITY HAS APPROPRIATED AND USED IN STRAIGHTENING THE CHANNEL OF THE SAN ANTONIO RIVER IN THE 5TH AND 7TH STREETS, AND AUTHORIZING THE CITY MANAGER TO ENDORSE APPROVAL OF ANY AND ALL JUDGMENTS AND TO EXECUTE ANY QUIT CLAIM DEED OR DEEDS THAT MAY BE NECESSARY TO MAKE THE SETTLEMENT OF SAID LAWSUIT EFFECTIVE.

WHEREAS, after long and extensive litigation between the City of San Antonio and Peter Trease, the said Peter Trease, through his attorney of record, L. M. Bickett, has submitted an offer of settlement, which said offer has the approval of the City Attorney's Office and has been fully presented and explained to the Council.

BE IT ORDAINED BY THECITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That said settlement, whereby the City of San Antonio is to withdraw $2,500.00 from the $25,000.00 now on deposit in the registry of the Court, the balance to be paid to Peter Trease for the land the City has heretofore appropriated for public purposes, and whereby the said Peter Trease is to dismiss at his own cost another suit which he has filed against the City of San Antonio thus completely dosing all claims and counter claims and all matters in controversy between the parties, be and is hereby approved.

2. That the City Manager be and is hereby authorized and directed to execute or approve, as the case may be, all legal documents, judgments or quit claim deed or deeds that may be legally requiredto make said settlement legally effective.

3. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,540

APPROPRIATING $5,767.19 OUT OF CIVIC ADVERTISING FUND, CODE 93-15-00 (9-03), TO CLAUDE ANIOL, IN PAYMENT OF INVOICES FOR CIVIC ADVERTISING.

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That $5,767.19 be and the same is appropriated hereby out of CIVIC ADVERTISING FUND, CODE 93-15-00 (9-03), to Claude Aniol, in payment of eight (8) for professional services and advertisements, as per approved statements on file in the office of the Director of Finance (Controller's Office).

2. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST: J. Frank Gallagher, City Clerk

AN ORDINANCE 20,541

GRANTING PERMISSION TO THE CHRISTOPHER COLUMBUS ITALIAN SOCIETY TO USE THE 200 BLOCK OF MORALES STREET AS A CARNIVAL SITE, ON SATURDAY, OCTOBER 9TH, AND SUNDAY, OCTOBER 10TH, IN CONNECTION WITH COLUMBUS DAY CELEBRATION; AND DIRECTING THE CHIEF OF POLICE TO CLOSE SAID BLOCK TO TRAFFIC ON THE DAYS DESIGNATED.

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the Christopher Columbus Italian Society is hereby granted permission to use the 200 block of Morales Street, in the City of San Antonio, as a carnival site, on Saturday, October 9th, and Sunday, October 10th, in connection with their Columbus Day celebration.

2. That the Chief of Police is directed to close said 200 block of Morales Street to traffic during said period.

3. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,542

ACCEPTING A DEED FROM H. V. TAFOLIA AND WIFE, NETTIE TAFOLLA, CONVEYING TO THE CITY OF SAN ANTONIO LOT 17, BLOCK 3, N.C.B. 6082, AND APPROPRIATING THE SUM OF $4,590.00 TO PAY FOR SAME

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from H. V. Tafolla and wife, Nettie Tafolla, conveying to the City of San Antonio Lot 17, Block 3, N.C.B. 6082, be and is hereby accepted.

2. That the sum of $4,590.00 be and is hereby appropriated out of River Authority Flood Control R.O.W. Trust Fund 7-39, payable to Commercial Abstract and Title Company, to be used in payment for said lot so conveyed.

3. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,543

ACCEPTING A DEED FROM JAMES LESLIE DANIEL AND WIFE, ANITA LOUISE DANIEL, CONVEYING TO THE CITY OF SAN ANTONIO 1.12 ACRES OF LAND, A PORTION OF A 4.54 ACRE TRACT IN THE JUAN FRANCISCO GOMEZ SURVEY, AND APPROPRIATING THE SUM OF $1,120.00 TO PAY FOR SAME

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from James Leslie Daniel and wife, Anita Louise Daniel, conveying to the City of San Antonio 1.12 acres of land out of a 4.54 acre tract in the Juan Francisco Gomez Survey, said portion so conveyed being fully described by metes and bounds in said conveyance, be and is hereby accepted.

2. That the sum of $1,120.00 be and is hereby appropriated out of River Authority Flood Control R.O.W. Trust Fund No. 7-39, payable to Alamo Title Company, to be used to pay for said land, so conveyed.

3. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,544

MAKING AND MANIFESTING A DEED FROM THE CITY OF SAN ANTONIO TO LADY PATRICIA BRADY, A FEME SOLE, COVERING A STRIP OF LAND TWELVE FEET IN LENGTH AS HEREINBELOW DESCRIBED; ACCEPTING A DEED FROM LADY PATRICIA BRADY, A FEME SOLE, TO THE CITY OF SAN ANTONIO COVERING A PORTION OF LOT 17, NCB 2910 AS HEREINBELOW DESCRIBED; APPROPRIATING THE SUM OF TWO HUNDRED DOLLARS ($200.00) OUT OF THE RIVER AUTHORITY FLOOD CONTROL R.O.W. TRUST FUND 7-39; AND CLOSING AND ABANDONING A TWELVE FOOT STRIP OF LAND HERETOFORE USED AS AN ALLEY, SAID LAND BEING DESCRIBED HEREINBELOW

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That this ordinance makes and manifests the deed of the City of San Antonio in words and figures as follows, and for and in consideration of the exchange of properties as hereinafter provided; this ordinance further accepts a deed from Lady Patricia Brady, a feme sole, as hereinafter provided and this ordinance further appropriates the sum of two hundred dollars ($200.00) out of the River Authority Flood Control R.o.W. Trust Fund 7-39 as hereinafter set out:

2. That the City of San Antonio, a municipal corporation, situated in the State of Texas, and County of Bexar, acting by the Mayor of the City of San Antonio under the authority of this ordinance, for and in consideration of that property conveyed to the City of San Antonio as provided inParagraph 3 hereof, does by these presents GRANT, SELL AND CONVEY unto Lady Patricia Brady, a feme sole, that property located in Bexar County, Texas and described as follows; to-wit:

Being a strip of land 12 feet in width located between Lots 6 and 7, on the west, and Lot 17 on the east in New City Block 2910, described as follows: BEGINNING at the northeast corner of Lot 6, which is the intersection of the common boundary line between Lots 5 and 6, with the west boundary of a 12 foot wide alley; THENCE southerly along the west boundary of said alley a distance of 60 feet to a point; THENCE northeasterly, to the southwest corner of Lot 17; THENCE along the west boundary line of Lot 17, which is also the east boundary of the aforementioned alley, a distance of 45 feet, more or less, to a point where this line intersects the extension of the common boundary line between Lots 6 and 5,; THENCE westerly a distance of 12 feet to the POINT OF BEGINNING; and, Being a parcel of land, situated to the east of and contiguous to Lots 7, 8 and 17 of New City Block 2910, described as follows: BEGINNING at the southeast corner of Lot 8, which corner lies 105 feet, more or less, east of the east boundary of Moon Street; THENCE in a northeasterly direction along the east property line of Lots 7 and 8, to a point where this line meets the west boundary line of an alley; THENCE in a northeasterly direction across said alley to the southwest corner of Lot 17; THENCE northeasterly along the southeast boundary line of Lot 17, a distance of 38 feet to a point which is the intersection of the southeast boundary line of Lot 17 and west right of way line of the new San Antonio River Channel; THENCE southwesterly, along the west right of way line of the San Antonio River channel, a distance of 142 feet, more or less to a point where the aforesaid right of way line intersects the extension of the south property line of Lot 8; THENCE westerly following the extension of the south property line of Lot 8, a distance of 40 feet more or less to the POINT OF BEGINNING.

TO HAVE AND TO HOLD the above described premises together with all and singular the rights and appurtenances thereto in anywise belonging unto the Lady Patricia Brady, her heirs, assigns forever and the City of San Antonio does hereby bind itself, its successors, and assigns to WARRANT and forever defend all and singular the said premises unto the said Lady Patricia Brady, her heirs and assigns forever against all persons whomsoever lawfully claiming or to claim the same or any part thereof, by, through or under it.

3. That the following described deed to the City of San Antonio be and the same is hereby accepted, said deed being described as follows; to-wit: That certain deed dated August 31, 1954 from Lady Patricia Brady as Grantor to the City of San Antonio as Grantee, and covering the following described property situated in Bexar County, Texas: Lot 17, NCB 2910:

Lot 17, New City Block 2910, lying within the City of San Antonio, SAVE AND EXCEPT THAT PORTION DESCRIBED AS FOLLOWS: BEGINNING at the Southwest corner of said lot; THENCE Northerly along the West boundary of said lot a distance of 156 feet, more or less, to the northwest corner of said lot; THENCE easterly along the north boundary of said lot a distance of 68 feet to a point; THENCE southwesterly along a straight line a distance of 135 feet more or less to a point, said point being a distance of 38 feet from the Southwest corner of said lot as measured along the south boundary of said lot; THENCE southwesterly along the south boundary of said lot a distance of 38 feet to the point of BEGINNING.

4. That the sum of two hundred dollars ($200.00) be and the same is appropriated hereby out of the River Authority Flood Control, R. O. W. Trust Fund 7-39, said sum to be payable to the Alamo Title Company, San Antonio, Texas, said Alamo Title Company to disburse said monies to Lady Patricia Brady being that party named as Grantor in Paragraph 3 above.

5. The following described strip of land be and the same is hereby abandoned, said land being described, to-wit:

Being a strip of land 12 feet in width located between Lots 6 and 7, on the west, and Lot 17 on the east in New City Block 2910, described as follows: BEGINNING at the northeast corner of Lot 6, which is the intersection of the common boundary line between Lots 5 and 6 with the west boundary of a 12 foot wide alley; THENCE southerly along the west

boundary of said alley a distance of 60 feet to a point;
THENCE northeasterly, to the southwest corner of Lot 17;
THENCE along the west boundary line of Lot 17, which is also the east boundary of the aforementioned alley, a distance of 45 feet, more or less, to a point where this line intersects the extension of the common boundary line between Lots 6 and 5;
THENCE westerly a distance of 12 feet to the POINT OF BEGINNING.

IN TESTIMONY WHEREOF, the City of San Antonio, a municipal corporation, acting by and through its Mayor, R. L. Lester, duly authorized hereof, does hereby sign, execute, and deliver this instrument attested by its CityClerk and the Corporate Seal affixed thereto.

7. PASSED, APPROVED, AND EXECUTED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,545

ACCEPTING A DEED FROM MANUELA N. VALERO, A WIDOW, CONVEYING TO THE CITY OF SAN ANTONIO LOT 15, BLOCK 3, N.C.B. 6082, AND APPROPRIATING THE SUM OF $4,165.00 TO PAY FOR SAID LOT

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from Manuela N. Valero, a widow, conveying to the City of San Antonio Lot 15, Block 3, N.C.B. 6082, be and is hereby accepted.

2. That the sum of $4,165.00 be and is hereby appropriated out of River Authority Flood Control R.OW. Trust Fund 7-39, payable to Commercial Abstract and Title Company, to be used to pay for said lot so conveyed.

3. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,546

ACCEPTING A DEED FROM JUAN RAMIREZ AND WIFE, HORTENCIA RAMIREZ, CONVEYING TO THE CITY OF SAN ANTONIO LOT 19, BLOCK 3, N.C.B. 6082, AND APPROPRIATING THE SUM OF $3,439.00 TO BE USED IN PAYMENT FOR SAID LOT

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the deed from Juan Ramirez and wife, Hortencia Ramirez, conveying to the City of San Antonio Lot 19, Block 3, N.C.B. 6082, be and is hereby accepted.

2. That the sum of $3,439.00 be and is hereby appropriated out of River Authority Flood Control R.O.W. Trust Fund 7-39, payable to Commercial Abstract and Title Company, to be used in payment for said lot so conveyed.

3. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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A RESOLUTION

APPROVING THROUGH HIGHWAY ROUTES THROUGH THE CITY OF SAN ANTONIO, AND AUTHORIZING THE TEXAS HIGHWAY DEPARTMENT TO CHANGE ROUTE MARKERS IN ACCORDANCE WITH MAP ATTACHED HERETO

WHEREAS, due to the difficulty of following highway routes through the City of San Antonio caused by heavy traffic in the business district, it is necessary to re-route through traffic off the main streets of San Antonio; and,

WHEREAS, the Texas Highway Department has submitted a plan to re-route through traffic through the City of San Antonio, which has been approved by the Traffic Engineer of the City; NOW, THEREFORE:

BE IT RESOLVED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the routing changes made and marked on the attached plat are hereby approved and the Texas Highway Department is hereby authorized to change the route markers to correspond with the changes made on the attached plat, which attached map or plat is made a part hereof.

2. PASSED AND APPROVED this 23rd day of September, A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,547

ACCEPTING THE ATTACHED BID OF SOUTHWESTERN MATERIALS TO FURNISH THE CITY OF SAN ANTONIO TRAFFIC ENGINEERS WITH ONE SIGN IMPRINTING MACHINE FOR $1,189.95

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the bid of Southwestern Materials, P. O. Box 991, Austin, Texas, dated August 31, 1954, to furnish the City of San Antonio, Department of Public Works, Traffic Engineers with one sign imprinting machine for $1,189.95, less cash discount of 2%, 15 days be and the same is accepted hereby.

2. That the one and only bid received, Southwestern Materials, is attached hereto and made a part thereof.

3. Payment is to be made from 1-01 General Fund, Department of Public Works, Traffic Engineers, Account No. 09-03-05.

4. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,548

ACCEPTING THE ATTACHED BID OF FERD STAFFEL COMPANY TO FURNISH THE CITY OF SAN ANTONIO PARKS DEPARTMENT WITH 22,000 POUNDS RYE GRASS SEED FOR A TOTAL OF $2,307.80

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the low bid of Ferd Staffel Company, 321 East Commerce Street, San Antonio, Texas, dated September 9, 1954, to furnish the City of San Antonio Department of Parks and Recreation with 22,000 pounds, 1954 crop, Italian Rye Grass Seed for a net total of $2,307.80, be and the same is accepted hereby and delivery to be made as follows:

Address	Quantity	Amount	Account No.
Riverside Golf Course	3,000 lbs.	314.70	11-03-03
Willow Springs Course	5,000 lbs.	524.50	20-10-01
Brackenridge Golf Course	7,000 lbs.	734.30	11-03-02
Brackenridge Park Storeroom	7,000 lbs.	734.30	11-02-02

2. That the low bid of Ferd Staffel Company is attached hereto and made a part thereof.

3. Payment is to be made from 1-01 General Fund, Accounts as specified above.

4. That all other bids received on this item are hereby rejected.

5. PASSED AND APPROVED this 23rd day of September A. D. 1954.

ATTEST: J. Frank Gallagher, City Clerk R. L. Lester, Mayor

AN ORDINANCE 20,549

ACCEPTING THE ATTACHED BIDS OF INGRAM EQUIPMENT COMPANY AND INTERNATIONAL HARVESTER CO. TO FURNISH THE CITY OF SAN ANTONIO DEPARTMENT OF PUBLIC WORKS WITH ONE TRUCK CHASSIS AND ONE BITUMINOUS DISTRIBUTOR MOUNTED FOR A TOTAL OF $6,624.70

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

1. That the low bids of Ingram Equipment Company and International Harvester Company, dated September 7, 1954, to furnish the City of San Antonio Department of Public Works with equipment as listed below for a total of $6,624.70 be and the same is accepted hereby.

Ingram Equipment Co.
1146 W. Laurel

1 MX-RE Etnyre Bituminous Distributor	$5211.00	
Less Trade-in	711.00	
	4500.00	$4500.00

International Harvester Co.
1400 S. Flores

1 Int'l Truck Chassis RC-162	2124.70
	$ 6624.70

2. That the low bids of Ingram Equipment Company and International Harvester Are attached hereto and made a part thereof.

3. Payment is to be made from 1-01 General Fund, Account No. 09-04-01 Street Maintenance.

4. That all other bids received on these items are hereby rejected.

5. PASSED AND APPROVED this 23rd day of September A. D. 1954.

R. L. Lester
Mayor

ATTEST:
J. Frank Gallagher
City Clerk

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AN ORDINANCE 20,550

AN ORDINANCE TO USE THE CITY SANITARY SEWERS BY A CONNECTION OUTSIDE OF THE CITY LIMITS ON THE PETITION OF EPWORTH METHODIST CHURCH

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:-

1. That the petition of Epworth Methodist Church, for a license to use the sanitary sewerage system of the City of San Antonio, is granted hereby, subject to the following precedent conditions:

2. That the permit hereby granted is temporary, and the City reserves the right to revoke same at any time, with or without notice.

3. That the house plumbing and the connection with the City sewer shall be made and maintained at the cost and risk of the Licensee, in conformity with the ordinances of the City of San Antonio.

4. That this permit is intended to cover only the sewerage from the property of the Licensee, as same is now situated on said premises at 2361 Goliad Road, 9 acres out of Division 19, Abst. 22, Survey No. 20, M. G. De Alaniz, County Block 5131, Highland Hills Area and no other person shall be permitted to use the said City Sanitary Sewers through the connection hereby made.

5. That the future owner of the above property shall comply with all the provisions hereof, and the conditions are covenants running with the land.

6. That the use of said sewer connection shall be subject to the regulation of the City of San Antonio, and no use shall be made which might in any way impair the City Sewer System, or cause same to be obstructed or damaged in any manner whatsoever in the opinion of the City Sewer Engineer, whose judgment shall be conclusive.

7. That in consideration of the permit hereby granted, and the service to be rendered, the said Licensee agrees to pay the City of San Antonio, at the office of the License and Dues Collector, in San Antonio, Bexar County, Texas, as a rental charge, the schedule of fees fixed, and to be fixed, by Ordinance of the City of San Antonio, said rental commencing on the date of connection made with the City sanitary sewers; but in the event the permit hereby granted is cancelled, for any reason, the pro rata amount of said rental shall be returned, less any expense incurred by the City in the premises. The City of San Antonio is given a lien on the real estate described herein, to secure the payment of the sewer rental, and the City Shall have the right to shut off the City water supply to the premises described herein if the Licensee fails to stop the discharge of sewerage into the City Sewerage System when the City terminates this permit.