

SUMMARY OF INSPECTORS' REPORTS MADE ON PECAN SHELLING
ESTABLISHMENTS IN SAN ANTONIO

(February 21 - 24, Inclusive)

These reports show that of the total 1,379 employees, 161 or 11.7% were unable to produce health certificates according to law. A few of these admitted having never received any sort of medical examination, while a greater number claimed to have certificates at home or elsewhere. The inspectors were able to find only one who showed physical evidence of disease. At no point was there evidence of blood tests having been made. The workers were generally untidy, with fingernails and hands dirty.

Comfort facilities were lacking at most points. These rooms were found to be filthy and ill-kept. Handwashing facilities were inadequate at most points, having no soap or towels and only cold water being used, if hands are washed at all.

Containers for the nut meats were found unsatisfactory in every instance, no care being exercised to protect the nut meats from foreign and injurious contamination such as filth in the seams of old, rusty cans, barrels without covers, etc. At only one point satisfactory sterilization of nut meats was affected. At one point Gulf Venom fly spray, containing a large percentage of pyrethrum, was used as an insecticide, sprayed directly on the nut meats. At other places where sterilization was attempted, the process was carried on after the nut meats were packed in five- and sixty-pound boxes.

The Southern Pecan Shelling Company operates two places, side by side, one of which (designated as A) is unsatisfactory. The other, the main plant (designated as B), was satisfactory, including their method of sterilizing the nut meats. One discrepancy was noted here, in that nut meats are received from outlying stations in open barrels, exposing the contents to street dust, flies, etc.

This summary covers twenty-eight of a possible one hundred and ten pecan shelling plants.

Generally speaking, the conditions found to date have been very unsatisfactory.

LABORATORY REPORT ON THE INVESTIGATION OF THE
CASE OF THE ...

(Continued on page 2)

The first part of the report deals with the
history of the case and the results of the
investigation. It is found that the
patient was first seen on ...

The second part of the report deals with the
clinical findings and the results of the
laboratory tests. It is found that the
patient has ...

The third part of the report deals with the
discussion of the case and the results of the
investigation. It is found that the
patient has ...

The fourth part of the report deals with the
conclusions and the results of the
investigation. It is found that the
patient has ...

The fifth part of the report deals with the
recommendations and the results of the
investigation. It is found that the
patient has ...

The sixth part of the report deals with the
summary and the results of the
investigation. It is found that the
patient has ...

Condensed Report on Pecan Shelling Plants in San Antonio, Texas

(Inspectors McBride, Kelley, Williams & Holbert)

2-21-38. Alamo Pecan Company, 401 So. Medina Street, San Antonio, Texas
Owner: Jack B. Horkheimer

159 shellers - 34 without health certificates. No evidence of disease. Workers' fingernails long and dirty; hands generally dirty.

Balcony occupied by 20 workers; cracks in floor permit dirt from feet to fall on pecan meat on tables below. One toilet for men and one for women. One wash basin in each. No soap or towels, cold water. Toilets open at top. Pecan meat containers nondescript cans with filthy open seams. No evidence of sterilization. Sifters hand operated. Pecan meats packed in boxes and then "sterilized"--Chloropicrin. Probably effective if for insecticide or fungicide but does not penetrate impervious boxes to sterilize pecan meats.

* * * * *

2-21-38. Lovelia Garza Pecan Shelling Plant, 510 Montezuma Street
Owner: Lovelia Garza.

14 employees - 7 without health certificates. One admitted never having been examined. No evidence of disease.

One men's and one women's toilet. Lavatory outside rear door badly stained and filthy; no soap, no towels, cold water. Tables filthy. Filth could be scraped from tops with aid of pocketknife. No clothes closet. Clothes thrown on unused work tables. Evidence of person sleeping in building. Rat excreta found on trays used in handling nut meats. Teaspoonful of filth scraped from inside of can used in handling meat. No sterilization of any kind of containers.

* * * * *

2-21-38. Estanislao Lopez, 1423 Colima Street
Owner: Estanislao Lopez

47 employees - 5 without health certificates. 2 had never been examined.

3 toilets outside of building. One sink inside the building, no soap or towels. No clothes closet. Clothing stored on work tables. Containers for nut meats cleaned once a week with cold water. They were dusty and greasy inside. Containers broken around edges. No form of sterilization.

* * * * *

2-21-38. Antonio Garcia Pecan Shelling Plant, 910 Colima Street.
Owner: Antonio Garcia.

18 employees - 5 without health certificates. No evidence of disease.

2 toilets located outside of building. Equipment not clean. Sink located inside of door. Hydrant turned up-side down to make drinking fountain.

No soap or towels. Clothes laying on work tables. Old coffee buckets, baking powder cans, syrup cans, etc., used to handle nut meat. No cleaning or sterilization except once a week in cold water. Filthy seams on cans.

* * * * *

2-22-38. Augustine Macias, 2122 Colima Street
Owner: A. Macias

40 employees - 5 without health certificates. One employee showed signs of skin infection on hands. Another said he had been treated for pyorrhea, face was broken out like acne. One employee had never been examined.

Dirty clothing on work tables. 2 toilets inside building opening directly into work room--dirty, with no lavatory, no soap or towels. Faucet turned upside down for drinking. No clothes closet.

* * * * *

2-22-38. La Gardenia Pecan Shelling Co., 1321 Vera Cruz Street
Owner: Priciliano S. Saenz

82 employees - all had health certificates. No evidence of disease. All stated they were given thorough examination. No blood specimens drawn.

One men's toilet, 1 women's toilet. Men's toilet has 2 stools, one urinal, filthy with foul odors. Women's toilet has 3 stools. Cloak room contains 2 sinks. No soap, no towners, cold water. Nut meats handled in nondescript containers with open seams. Containers sterilized about once every two months in hot water and soap. No sterilization.

* * * * *

2-22-38. Ernesto Moran (Pecan Shelling Plant), 1221 Vera Cruz Street
Owner: Ernesto Moran

69 employees - 14 without health cerds. Received examination but no blood specimens drawn.

2 toilets outside building, both toilets dirty and filthy. One badly stained, dirty lavatory inside building, cold water, no soap or towels. Nut meats handled in used tin cans with open seams, filthy. No facilities for washing and sterilizing. Rubber hose used for filling soaking vat is stored in toilet.

* * * * *

2-22-38. E. Chopa Pecan Plant, 2402 Guadalupe Street
Owner: E. Chopa

12 employees - 6 without health cards. No evidence of disease.

2 toilets outside building. Old filthy rubbish stored in toilet. Doors

open. 1 wash basin, cold water, no soap or towels--filthy. Screens on doors in bad repair. Clothing stored on tables. Building generally dirty, conditions bad. Nut meats handled in broken, open-seamed containers, filthy. No sterilization.

* * * * *

2-22-38. Ildefonso Cardova Pecan Plant, 923 Guadalupe Street
Owner: Idelfonso Cardova

20 employees - 3 without health certificates. 2 employees held permits from County Judge, because of being under 15 years of age. Inspector states these are not required by City Health Department to have health examination.

2 toilets situated in rear. Also used by 3 families other than employees. Both toilets filthy, doors open. Wash basin inside filthy, cold water, no soap or towels. Hydrant turned upside down for drinking. Nut meat handled in nondescript containers, all dirty. No sterilization. Wooden barrels used in delivery of nut meat, dirty. Building old and in bad condition. Floors with wide cracks, ceilings dirty.

* * * * *

2-22-38. E. M. Zerr and Company, Inc., 628-630 So. Medina Street
Owner: Texas Corporation, E.M. Zerr, President

70 employees - all had health certificates. Long, dirty fingernails.

Nut meats handled in various tin cans, open seams, filthy. Cans washed once a month in cold water. Cracks in tables filled with filth and dirt. Some tables covered with greasy pasteboard, filthy. "At one table in the corner of the room two women were cutting bad spots from pecan halves. Over this table hovered swarms of flies that were intermittently alighting upon the good pecan meat". Floors dirty. Two toilets, doors open. Cold water for washing hands. Chloropicrin used to sterilize nut meats, after being packed in 65 lb. and 60 lb. cartons.

* * * * *

2-22-38. Le Fe Pecan Plant, 518 Guadalupe Street.
Owner: Louie Bloncaste.

38 employees - one without health certificate. No evidence of disease. Fingernails long and filthy.

Two toilets, both very dirty. One wash basin very dirty, no soap and no towels, cold water. Building poorly ventilated. Floors and walls dirty. Nut meats put into all kinds of old, rusty filthy cans, with open seams. Full of filth. No evidence of cans or barrels ever being washed. Manager they are washed in hot water every three months.

* * * * *

2-22-38. Felipe Lomas, 1117 Guadalupe Street.
Owner: Felipe Lomas

21 employees - 5 without health certificates. Said they had never been examined by a physician. Aprons worn were filthy. Fingernails long and filthy.

open. I wish to say that the work of the committee is being carried out in a most efficient manner. The committee is also carrying out a program of public information.

1-22-53. Michigan Telephone Company, 225 Michigan Street
Detroit, Michigan

30 employees - 3 without health certificates. 2 employees have been advised to get health certificates. The committee is also carrying out a program of public information.

2 bottles of disinfectant were used. The committee is also carrying out a program of public information. The committee is also carrying out a program of public information.

1-22-53. Michigan Telephone Company, 225 Michigan Street
Detroit, Michigan

30 employees - 3 without health certificates. 2 employees have been advised to get health certificates. The committee is also carrying out a program of public information.

1-22-53. Michigan Telephone Company, 225 Michigan Street
Detroit, Michigan

30 employees - 3 without health certificates. 2 employees have been advised to get health certificates. The committee is also carrying out a program of public information.

Two bottles of disinfectant were used. The committee is also carrying out a program of public information. The committee is also carrying out a program of public information.

1-22-53. Michigan Telephone Company, 225 Michigan Street
Detroit, Michigan

30 employees - 3 without health certificates. 2 employees have been advised to get health certificates. The committee is also carrying out a program of public information.

One dirty sink, cold water, no soap or towels. Tables dirty. Barrels for transporting nut meats supplied by Southern Packing Company, found filthy. No covers.

* * * * *

2-23-38. Felipe Flores, 808 Santiago Street
Owner: Felipe Flores

7 employees - 4 without health certificates. No evidence of disease. No blood tests made.

2 pit type toilets, one without cover, both dirty. One wooden sink inside plant for hand washing, dirty and slimy. No connection to sewer. No sterilization of utensils.

* * * * *

2-23-38. Fred Molina (Shelling Plant), 813 Colima Street
Owner: Fred Molina

32 employees - 8 without health certificates. Some of employees wore dirty clothing. Clothing on work tables.

One toilet for both sexes. Wooden part of seat entirely gone. Terrible stench, floors filthy, no toilet paper. One sink located in shelling room, cold water, dirty and stained, no soap or towels. Shelling tables dirty, open filthy seams. All kinds of used cans for holding nut meats. Cans contained filth. Floors and ceilings dirty. Long stringy cob-webs on ceiling. No sterilization.

* * * * *

2-23-38. John D. Upham Shelling Plant, 2923 Colima Street
Owner: John D. Upham

35 employees - all had health certificates. Thorough physical examination, no blood tests drawn.

Two pit type toilets, clean, provided with toilet paper. Premises around building clean. Pecan meats handled in various types tin cans, containers with open seams. All cans sterilized at end of each season.

* * * * *

2-23-38. John D. Upham Company, 1220 Montezume Alley
Owner: John D. Upham

125 employees - all had health certificates. No blood specimens drawn.

Two toilets, 3 and 12 stools respectively. Both clean. Toilet paper provided. Cold water for washing hands. Soap and sanitary towels provided and all other aspects of plant satisfactory.

* * * * *

2-23-38. Andrew Vargas Pecan Shelling Company, 1122 El Paso Street
Owner: Andrew Vargas

57 employees - 6 without health certificates. Two girls produced permits

On 11/11/50, the following information was received from the ...

1-23-50. ...

... ..

... ..

1-23-50. ...

... ..

... ..

1-23-50. ...

... ..

... ..

1-23-50. ...

... ..

... ..

1-23-50. ...

... ..

from the County Judge, and stated they had never been examined by a physician. Women wear no hats. Heads bushy with unclean looking hair very prominent.

Two toilets outside, small and dirty, not fly-proof. No toilet paper. Small and filthy wash basin located outside. Cold water, no soap, no towels. Tables filthy, cabinets dusty and dirty. Barrels and other containers filthy.

* * * * *

2-23-38. Juan Garza Pecan Shelling Plant, 2117 Guadalupe Street.
Owner: Juan Garza

46 employees - 6 without health certificates. Filthy aprons worn. Fingernails long, filthy. No evidence of disease.

Building poorly lighted and ventilated. 2 toilets both dirty. "The men's bowl was full of excreta. Doors of the toilet stood open"....."The handwashing facilities consisted of a long basin that was once a urinal". Cold running water. No soap or towels. This was outside the building and was surrounded by a stack of wooden barrels. Nut meats packed in tin cans, barrels that had open seams and were filthy.

* * * * *

2-23-38. Valdez Pecan Plant, 1024 El Paso
Owner: D. Valdez

60 employees - one without health certificate. No evidence of disease. Long, dirty fingernails.

Two old delapidated toilets outside the building. Both very filthy, newspaper used for toilet paper. The used papers thrown in corner of the toilet on the floor. Tables contained wide cracks full of dirt. Walls and ceilings dirty. One small basin outside of building, no soap or towels. Rusty and broken containers, open seams, filthy. Wooden barrels very dirty. No containers are ever cleaned in any way.

* * * * *

2-23-38. Rameriz Pecan Plant, 1927 Guadalupe Street
Owner: V. Rameriz

50 employees - 14 without health certificates. Fingernails dirty. No evidence of disease. Women work bareheaded.

Building poorly ventilated. Floors rough and dirty. Two toilets with one stool each. Both dirty, doors open. Premises around the place dirty. Rusty and broken containers, open seams, filthy. One wash basin, no soap or towels, cold water.

* * * * *

2-24-38. Tomas Aguilar, 1132 Tampico Street

23 employees - 8 without health certificates. Stated they had a good examination, no blood tests.

Two outside toilets, one stool type, both dirty. No toilet paper, no soap or towels. Nut meat containers have open seams, filthy. Hand sifting.

* * * * *

2-24-38. Barto Sanchez, 1232 Tampico Street.
Owner: Barto Sanchez

2 employees - both with health certificates.

Nut meat containers old, washed once a month with soap and water. No method of sterilization.

* * * * *

2-24-38. Joe Salas, 1220 Tampico Street
Owner: Joe Salas

94 employees - 7 without health certificates. One 14-year old boy had permit to work, had no health certificate. No blood tests. No visible signs of disease. Hands and nails clean.

Two toilets, one in bad repair. No toilet paper, soap or towels. Small tin sink. Nut meats handled in cans washed once a month in cold water and soap. Seams of containers dirty and greasy. No method of sterilization.

* * * * *

2-24-38. Southern Pecan Shelling Company, 135 E. Cevallos Street
Owner: Partnership - Julius Seligman, Mgr.

(A) 80 employees - 8 without health certificates. Few had dirty clothes. Evidence of smoking while on duty. Women's toilet, 2 stools, dirty--old soiled, used toilet paper was on floor. Odor bad. Soap and towels provided at lavatory. Men's toilet, one stool, large tin can filled with soiled toilet paper near stool. No soap or towels at lavatory. Cold water.

(B) This is the main plant of the Southern Pecan Shelling Company. 20 employees - all had health certificates. Physical examinations, no blood tests. Toilet facilities, handwashing facilities satisfactory. General conditions satisfactory. Nut meats sterilized with ethylene oxide under pressure before packing; considered satisfactory. Nut meats received from outlying stations in improperly covered containers, which are not washed or cleaned.

* * * * *

2-24-38. Sunshine Pecan Shelling Company, Inc., 802 San Fernando Street
Owner: Texas Corporation, W. B. Martin, Jr., President

134 employees, 9 without health certificates. Dirty fingernails. None wore head coverings.

2 toilets, men's toilet filthy; 4 stools, clean except floor in women's toilet, floor littered with newspaper. This toilet was being used as a cloak

The contents of this report are confidential and should be treated as such. It is intended for the use of the recipient only and should not be disseminated to other personnel.

CONFIDENTIAL - SECURITY INFORMATION
EXEMPT FROM AUTOMATIC DOWNGRADING AND DECLASSIFICATION

1. Summary - This report contains information...

The information in this report is derived from a confidential source who has provided reliable information in the past.

2. Background - The following information was obtained from a confidential source...

It is noted that the information in this report is confidential and should be treated as such. It is intended for the use of the recipient only and should not be disseminated to other personnel.

The information in this report is derived from a confidential source who has provided reliable information in the past.

3. Details - The following information was obtained from a confidential source...

The information in this report is derived from a confidential source who has provided reliable information in the past.

The information in this report is derived from a confidential source who has provided reliable information in the past.

4. Conclusion - The information in this report is derived from a confidential source who has provided reliable information in the past.

The information in this report is derived from a confidential source who has provided reliable information in the past.

The information in this report is derived from a confidential source who has provided reliable information in the past.

room. Hand washing facilities located outside building, adequate, but no hot water. Soap and paper towels provided. Nut meats handled in wooden barrels, filthy. Trays in drying rooms filthy. No screens on building. Liquified carbon dioxide under 4 pound pressure used to sterilize nut meats. Nut meats in sealed cartons and large barrels.

* * * * *

2-24-38. Rudolph Rocha Pecan Shelling Plant, 1607 $\frac{1}{2}$ El Paso Street
Owner: Rudolph Rocha

33 employees - 3 without health certificates. The manager has not been examined by a physician for three years. Has no health certificate. Some clothing dirty. Fingernails long and filthy. All bareheaded. No evidence of disease.

Women's toilet small and filthy. No lid of any kind on bowl. This was dirty. Lots of town up newspaper in corner. Not fly-proof. Men's toilet inside and very small, dark and unclean. Sink used for washing hands also very dirty. Only cold water, soap but no towels. Nut meats handled in filthy containers. 2 small and poorly lighted rooms in back of building being used for cracking and drying of pecan meats. Drying rooms were dirty. The building is not screened.

* * * * *

2-24-38. Texas Pecan Company, 509 El Paso Street
Owner: L.A. Hofman, President

5 employees - all had health certificates. Fingernails long and filthy.

Floors of working room dirty; toilet filthy. Wash basin provided with soap and towels. Cloth towels very filthy. Manager lives in building with strips of paper about five feet wide to separate living quarters from work rooms. Nut meat containers filthy, sorting belt dirty. Nut meats sprayed with Gulf Venom and let stand 12 hours. After this, they are packed in cardboard boxes and shipped to consumer.

* * * * *

2-24-38. Compus Pecan Plant, 613 South Brazos
Owner: Antonio Compus

6 employees - 2 without health certificates. These people all one family.

Room is poorly lighted and ventilated. No soap or towels. Toilet outside clean. Screens in bad repair. Containers broken and filthy. Barrels used for transporting nut meats to main plant are dirty. Tables need cleaning.

