

WARNING LETTER**CERTIFIED MAIL**
RETURN RECEIPT REQUESTED

JAN 16 1997

Cecile Farkas, President
Morris Erde, Inc.
170 Wythe Avenue
Brooklyn, New York 11211

Ref No.: 24-NYK-97

Dear Ms. Farkas:

During a December 4, 6, 1996 inspection of your airline support facility, our investigator observed violations of the U. S. Public Health Service Act and implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250).

At the conclusion of the inspection, our investigator presented Ms. Laura Karkosza, Manager, with a List of Inspectional Observations, Form FDA-483, and a Food Service checklist, FDA-2420, (copies attached) and discussed the findings.

The following deviations were found:

- 5). There are no indicating thermometers to measure the ambient temperature of the walk-in freezer, and for the two (2) upright reach-in refrigerators.
- 16). There is no three compartment wash sink to wash, rinse, and sanitize soiled equipment and utensils.
- 17). There is no chemical test kit to measure the concentration of the sanitizing solution.
- 20). A sanitization rinse is not available to properly sanitize food equipment and utensils.

- 22). Interior surfaces of the large [REDACTED] mixer, located on the second floor, have dried food residues.
- 22). Interior surfaces of the small [REDACTED] mixer, located on the second floor, have old dried food residues.
- 22). Interior surfaces of the molder machine, located on the first floor area, have old dried food residues.
- 23). Underneath surfaces of the baker's wooden table, located on the first floor, have old dried food residues.
- 23). The exterior top surfaces of bread oven #1, located on the first floor, have old food residues, and apparent dust accumulations.
- 31). There are no handwashing stations for the first floor bakery processing area, and for the second floor dough mixing area.
- 36). Floor areas in the large walk-in freezer are soiled with dried and old food residues.
- 36). Floor areas, located on the second floor mixing area, are soiled with old dried food residues.
- 37). Wall sections, at various points throughout the first floor bakery processing areas, exhibit cracks, grime, and peeling paint surfaces.
- 37). Ceiling sections, at various points throughout the first floor bakery processing areas, exhibit dust accumulations, peeling paint surfaces, and blackened grime surfaces.
- 38). Lighting in the first floor bakery processing area is below 20 foot candles, tested at approximately 14 foot candles.
- 38). Lighting in the second floor dough mixing area is below 20 foot candles, tested at approximately 12 foot candles.

The above identification of violations is not intended to be an all inclusive list of deficiencies which may exist. As a result of this inspection, a "Provisional" classification has been assigned for a period of thirty (30) days at which time a reinspection will be conducted. If significant improvement has not been made at that time, a "Not Approved" classification will be justified.

You should take prompt action to correct these violations. It is your responsibility to ensure that all requirements of the U. S. Public Health Service Act and the regulations promulgated thereunder are being met. You should notify this office in writing within fifteen (15) working days of receipt of this letter, of the specific steps you have taken to correct the noted violations.

Your reply should be directed to Compliance Branch, Attention William Friedrich Compliance Officer, Food and Drug Administration, New York District, 850 Third Avenue, Brooklyn, N.Y. 11232.

Sincerely yours,



David G. Field
Acting District Director
U. S. Food and Drug Administration
New York District

DGF:bb

Encl: FDA-483 (Inspectional Observation)
FDA-2420 (Inspection Summary)