



Food and Drug Administration
Denver District Office
Building 20 - Denver Federal Center
P. O. Box 25087
Denver, Colorado 80225
TELEPHONE: 303-236-3000

January 21, 1997

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Mr. John W. Ragland
Executive Vice President
Chief Operating Officer
AIR HOST, Inc.
1355 Lynnfield Road, Suite 205
Memphis, Tennessee 38119-5883

PURGED

Ref. # - DEN-97-09

Dear Mr. Ragland:

On December 26 and 27, 1996, Investigator Russell R. LaClaire conducted an inspection of AIR HOST Inflight Catering, Inc., 1589 Vapor Trail Road, Colorado Springs, Colorado 80916. This inspection was conducted under the authority of Section 361 of the Public Health Services Act. A list of the Inspectional Observations (FORM FDA 483) and Food Service Establishment Inspection Report (FDA 2420) were issued to and discussed with Mr. Joseph C. Archuleta, Assistant Manager. Copies of these reports are enclosed for your reference.

The observations made during this inspection identified significant deviations from the interstate conveyance regulations found in Title 21, Code of Federal Regulations, part 1250 (21 CFR 1250). These deficiencies include: unwashed and unsanitized cut cantelope on trays for service contaminated with white powder; thermometers not available to check internal temperatures of heated foods; food located below a condensate pipe in a freezer; sliced turkey located below a vent containing bird feathers and nesting materials; an ice machine with mold build up; #10 cans dented at the rim; employees not washing hands prior to work; employees without hair restraints; the warewashing machine with a build up of lime, food, grease, and dirt inside and out; the vegetable preparation sink was not cleaned and sanitized prior to use; can openers with a build up of food at the food contact point; food racks in the fresh produce/fruit cooler with a build up of moldy food; the cook's hand washing station lacked hot water; the warewashing hand washing station was inaccessible; a lack of hand cleansing soap

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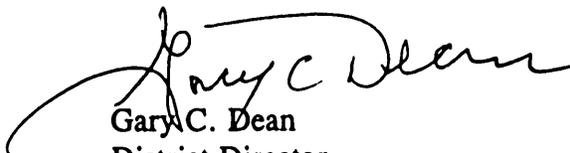
and waste receptacles; unclean soap dispensers; garbage and refuse improperly stored inside and outside; and floors, walls, and ceilings with a build up of grease and dirt;

As a result of these inspectional findings, this catering facility has been classified as "Provisional."

A re-inspection will be conducted on or about February 3, 1997 to determine if your future classification will be "Approved" or "Not Approved." A "Not Approved" classification means you cannot provide catering services to interstate conveyances from this location.

Please provide a written response within fifteen (15) days of receipt of this letter indicating the corrective actions you have taken or will take to bring this facility into lasting compliance. You should address your response to Mr. Russell W. Gripp, Compliance Officer, at the above referenced address.

Sincerely,


Gary C. Dean
District Director

Enclosures:
FDA 483
FDA 2420

cc:

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