



San Francisco District
1431 Harbor Bay Parkway
Alameda, California 94502-7070
Telephone: 510-337-6700

March 31, 1997

Our Reference No.: 29-40029

Michael Kay, President
LSG Lufthansa - Sky Chefs
524 E. Lamar Blvd.
Arlington, TX 76001

WARNING LETTER

Dear Mr. Kay:

On March 20, 1997, FDA Investigator Randall P. Zielinski conducted an inspection of the LSG Lufthansa - Sky Chefs catering facility located in Millbrae, California, which provides food service at McCarran International Airport. Your operations at this site are in serious violation of the federal regulations for good manufacturing practices (GMP's) which are established in Title 21, Code of Federal Regulations, Part 110 (21 CFR 110), and Part 1250 of the Public Health Service Act. Observations by FDA Investigator Zielinski were listed on Form FDA 483 (copy attached) and discussed at the conclusion of the inspection with Mr. Ernie DiDominick, General Manager and Azad Husain, General Manager.

Lack of adequate food protection was demonstrated by the following observations: sliced duck is held in a cart in the garde mange room at 55 F; whipped butter is held at 58 F after production in the garde mange room; whipped butter florets at stored at 52 F in the garde mange room; uncovered apple sheet cake and two chocolate cakes were stored in the outbound holding cooler; an employee who prepares desserts didn't wash his/her hands or change gloves after touching unsanitized surfaces; an employee was observed consuming food while preparing meals in the hot food area; the knives used to cut raw foods are only partially immersed in the sanitizer solutions in the containers used in the hot food area; the dishwashing machine has food residues built up in the conveyor tracks; the food chopper blade has residues in the blade housing; the tilt skillet has dried food residues under the lid; the outer surfaces of the food processors and chopper are sticky with food residues; clean dishes and trays are placed on top of aircraft food carts during food preparation, which are not sanitized work surfaces; single service trays and lids are stored in contact with dirty walls or with employee gloves, and tissue boxes are in contact with their inner food contact surfaces; a sewage line located next to the employee handwash sink in the dishroom was open and unscreened on the top; the wall in dishroom has a hole and the wall of the cart wash area has its marlite surface pulling off of the sheetrock leaving a large void behind it;

Michael Kay
Arlington, TX

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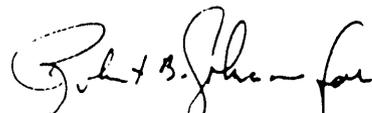
the porter's bucket had an unlabeled spray bottle containing a toxic degreaser chemical; and a spray bottle labeled glass cleaner contained a soap degreaser chemical.

Based on these findings, your operation has been assessed a rating score of 73% and given a "Provisional" classification, as indicated on the form FDA 2420 (a copy of the form is attached). A classification of "Provisional " means that if these objectionable conditions are not corrected, food and beverages from your catering facility shall not be used by air carriers until the violations have been corrected and the facility has been reinspected by FDA.

These insanitary conditions are likely to result in adulteration of foods within the meaning of Sections 402(a)(3) and/or 402(a)(4) of the Food, Drug and Cosmetic Act. Adulteration of food while held for sale after shipment in interstate commerce is prohibited by Section 301 (k) of the Act. Delivery or causing the delivery of adulterated foods into interstate commerce is prohibited by Section 301 (a).

You should take prompt action to correct these deficiencies. Failure to do so may result in appropriate regulatory action, such as seizure and/ or injunction without further notice. You should notify this office within fifteen (15) working days of receipt of this letter of the specific steps you have taken to correct the violations, including an explanation of preventive measures taken to preclude recurrence of similar violations. If corrective action cannot be completed within fifteen working days, cite the reason for the delay and the time by which the corrections will be completed. Please direct your response to Mr. Zielinski. You may wish to FAX your response to Mr. Zielinski at (510) 337-6703.

Sincerely,


Patricia C. Ziobro
District Director

Michael Kay
Arlington, TX

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cc:

[REDACTED]

Juergen Weber, Chairman and CEO
Lufthansa German Airlines
Lufthansa Base, Flughafen, Frankfort Airport
D-60546, Frankfurt/Main, Germany

[REDACTED]