



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

CERTIFIED MAIL

March 18, 1998

Our Reference No.: 29-53834

Uwe Henze, President
Hugs Inc., dba: Gourmet Foods Inc.
2557 Barrington Court
Hayward, CA 94545

WARNING LETTER

Dear Mr. Henze:

On February 26, 1998, FDA Investigator Lorna F. Jones conducted an inspection of your catering facility located at 2557 Barrington Court, Hayward, CA, which provides food service for the hotels in the Greater Bay Area. 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), Part 1250 (21 CFR 1250), and Section 361 of the Public Health Service Act. Observations by FDA Investigator Jones were listed on Form FDA 483 and discussed with you at the conclusion of the inspection.

Lack of adequate food protection was demonstrated by the following observations: The internal temperature of the shrimp spring roll filling was 54° F. This shrimp roll filling was stored inside a large plastic tub, and it would not cool down to 45° F or below within the required four hours. The plastic chopping boards were being stored directly on top of the floor drain. The raw fish was stored directly above cooked string beans. The pot washer employee handled the dirty pans/utensils, and then proceeded to handle the clean pans/utensils without washing his hands between these separate operations. There are inadequate number of employee hand sinks available in the four processing areas: wrap room, vegetable room, hot food area, and pot/utensils wash room.

Hugs Inc. dba: Gourmet Foods Inc., Hayward, CA

Based on these findings, your operation has been assessed a rating score of 76% and given a "Provisional" classification, as indicated on the Form FDA 2420, Food Service Establishment Inspection Report (a copy of which was provided to you at the end of the inspection). A classification of "Provisional" means that if the violations are not corrected within the specified period, your firm may be placed on "NOT APPROVED", use prohibited status. "NOT APPROVED" means that food and beverages from your firm may not be used on interstate conveyances 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 of, 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. Your response should be sent to:

Randall P. Zielinski, CSO/ITS
U.S. Food and Drug Administration
1431 Harbor Bay Parkway
Alameda, CA 94502

You may wish to FAX your response to Mr. Zielinski at (510) 337-6703.

Sincerely,



Patricia C. Ziobro
District Director
San Francisco District