



**DEPARTMENT OF HEALTH AND HUMAN SERVICES**

Food and Drug Administration  
Atlanta District Office

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60 8th Street, N.E.  
Atlanta, Georgia 30309

November 29, 1996

**CERTIFIED MAIL**  
**RETURN RECEIPT REQUESTED**

Mr. Robert Pittman  
President  
Osprey Seafood Co., Inc.  
Highway 17 South  
P. O. Box 338  
Washington, NC 27889

**WARNING LETTER**

Dear Mr. Pittman:

The Food and Drug Administration (FDA) conducted an inspection of your crabmeat processing plant located in Washington, NC on October 28-30, 1996. At the conclusion of the inspection, you were presented with Form FDA 483 which included a number of insanitary conditions which were present in your facility at the time of the inspection. These conditions cause the crabmeat products processed by your firm to be adulterated within the meaning of Section 402(a)(4) of the Federal Food, Drug, and Cosmetic Act (the Act). Some of the noted insanitary conditions are as follows:

- ◀ Over 100 live houseflies were noted in the two picking rooms, and at least 15 live houseflies were noted in the weighing/packing room. At least eight of these flies were seen to land on finished crabmeat setting on the weighing counter, and five live flies were seen to land on cooked crabs on the picking tables. Also, there were at least 17 dead houseflies on a shelf attached to the south wall of picking room #2.
- ◀ On several occasions pickers touched unsanitized objects, including street clothes, chairs and waste barrels, then resumed picking crabmeat without first washing or re-sanitizing their hands. One picker was noted to enter the picking room, touch cooked crabs, then wash her hands and resume picking. This picker did not sanitize her hands. On 10/28/96, three pickers touched their faces, noses and hair, then resumed picking cooked crabmeat without first washing or re-sanitizing their hands. Also, employees were observed chewing gum at the picking tables, wearing wristwatches, wearing a rubber glove that had a hole in the palm area, wearing duct tape around their hands, wearing long loose sleeves while picking crabmeat, and not properly sanitizing knives.

- ◀ On 10/28/96, there was no detectable chlorine residual in the six hand sanitizing solutions in the two picking rooms. Also, there was no detectable chlorine residual in the three compartment sink in picking room #1.
- ◀ Product residue was accumulated on the under edge of a picking table located near the west wall of picking room #2. Also product residue was accumulated on the under edge of the counter at which cooked claws were picked. These problems were noted prior to the start of operations on 10/29/96.
- ◀ A large open-bed truck containing crab waste was parked at the loading dock, approximately 25 feet from the entrance of the picking and packing areas. Hundreds of live flies were noted on this crab waste. Also, the large entrance door to the facility at the loading dock was left open.

This letter as well as the Inspectional Observations (Form FDA 483) is not meant to be all-inclusive of the deficiencies at your facility. It is your responsibility to assure adherence with each requirement of the Act and all applicable regulations. The observations of large numbers of flies in the production area, poor employee practices, and inadequate sanitizing solutions were also made during the previous inspection of your firm in August 1996.

You should take prompt action to correct these deviations. Failure to do so may result in regulatory action being initiated by the Food and Drug Administration without further notice. These actions include seizure and/or injunction.

Please notify this office in writing within fifteen (15) days of receipt of this letter of the specific steps you have taken to correct the noted violations, including an explanation of each step being taken to prevent the recurrence of similar violations. If corrective action cannot be completed within 15 working days, state your reason for the delay and the time within which the corrections will be completed. Your response should be directed to Sheryl R. Cruse, Compliance Officer, at the above address.

Sincerely yours,

  
Ballard H. Graham, Director  
Atlanta District