



DEPARTMENT OF HEALTH & HUMAN SERVICES

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Public Health Service
Food and Drug Administration

Dallas District
3310 Live Oak Street
Dallas, Texas 75204-6191

December 11, 1996

Ref:97-DAL-WL-08

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Michael Z. Kay, President and CEO
LSG Sky Chef, Inc.
524 East Lamar Blvd.
Arlington, Texas 76011-3999

Dear Mr. Kay:

During inspections of your LSG Sky Chef airline catering facilities, located in Oklahoma City and Tulsa, Oklahoma, on September 19 and 22, 1996, our investigator documented deviations from Title 21, Code of Federal Regulations (CFR), Part 1250. Therefore, the referenced catering facilities have been classified as "Provisional" and the carriers serviced by these locations are being notified of your current "Provisional" status via a copy of this letter.

Our investigations revealed significant insanitary conditions, including:

1. Potentially hazardous foods were not being stored at appropriate temperatures.
2. Debris was noted on equipment and floor areas.
3. The automatic dishwasher's final rinse water failed to reach the required temperature of 180 degrees for effective sanitation. (Tulsa)
4. A backflow prevention device was not provided between the water supply inlet and the ice machine. (Tulsa)

This letter is not intended to be an all-inclusive list of deficiencies at your catering facilities. It is your responsibility to ensure adherence to each requirement of the regulations. For your information, several of these deficiencies are repeat violations at your Oklahoma City facility from an April

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1996 inspection. You should assure that all LSG Sky Chef catering facilities are in compliance with the regulations. In 1996 the Dallas FDA office issued Warning Letters to you regarding your Houston and Dallas Fort Worth locations. Additionally, a meeting was held with your firm regarding the continuing deficiencies found in a March 1996 inspection at your Austin catering facility.

A list of Inspectional Observations (FDA-483) was issued to and discussed with responsible individuals at each referenced caterer. A copy of each of the FDA-483s is enclosed for your reference. Please review the observations noted by the investigators at each of the Oklahoma catering locations inspected and observe that similar violations were recorded. You should take prompt action to correct these deviations and ensure that future violations do not recur. Failure to correct these critical violations can result in further action by FDA. Your catering facilities may be placed on a "Not Approved" status, following the current provisional status, if future similar violations occur and the carriers serviced by these facilities would be notified.

You should notify this office in writing, within fifteen (15) days of receipt of this letter, stating the specific steps you have taken to correct the aforementioned violations and the steps taken to certify the compliance of all of your catering facilities. Your reply should be directed to Gwen Gilbreath, Compliance Officer, at the above letterhead address.

Sincerely,



Ollious D. Evans
Acting District Director

ODE:gsg