DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service
Food and Drug Administration

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

December 16, 1996

Our Reference No.: 29-40064

Michael Kay, President
LSG Lufthansa - Sky Chefs
524 E. Lamar Blvd.
Arlington, TX 76011

WARNING LETTER

Dear Mr. Kay:

On November 10, 1996, FDA Investigator Janice R. Lathan conducted an inspection of the LSG Lufthansa - Sky Chefs catering facility located in Las Vegas, Nevada, 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 Lathan were listed on Form FDA 483 (copy attached) and discussed at the conclusion of the inspection with Mr. Alvin Takashima, Acting Operations Manager.

Lack of adequate food protection was demonstrated by the following observations:

raw shrimp was being thawed at room temperature;

raw chicken was stored on top of uncovered cooked deli meats;

employees were handling bagged ice and sliced deli meats without washing their soiled hands;

the top panel surface of ice machine has a build-up of standing water which drips onto the floor;

the dishwashing machine is unable to achieve sanitizing temperature to clean soiled utensils and equipment;

employees were observed stacking soiled equipment and utensils into the dishwashing machine without presoaking;

the equipment and utensils have a build-up of old food residues after being washed in the dishwashing machine;

the concentration level of the sanitizer solution measured 100 ppm quaternary ammonium instead of the required 200 ppm concentration level;

unclean utensils (knives, forks, and spoons) from the clean end of the dishwashing machine are stored together with the clean utensils;

shelves in the dry storage area have a build-up of dust, dirt, and old food particles;

filled trash cans are left uncovered while not in use, and the handles are filled with food residues and debris;

floor areas behind the ice machine and walk-in refrigerators have a build-up of old food residues and debris;

fluorescent lights are not working in the walk-in freezers.

Based on these findings, your operation as a food service establishment has been assessed a rating score of 76% and given a "PROVISIONAL" classification, as indicated on Form FDA 2420 (copy attached). A classification of "PROVISIONAL" means if these objectionable conditions are not corrected, foods 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 and 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 adulterated foods in interstate commerce, or the causing of such delivery, 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 in writing 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 15 working days, cite the reason for the delay and the time within which correction will be completed. Please direct your response to Mr. John Reves, Compliance Officer. You may wish to FAX your response to Mr. Reves at (510) 337-6741.

Sincerely,

Patricia C. Ziobro

Patricia C. Ziobro
District Director

cc: James J. O'Neil, CEO
Onex Food Caterer
524 E. Lamar Blvd., Arlington, TX 76011

Vincent LaRuffa, General Manager
LSG Lufthansa Service Sky Chefs
625 Kitty Hawk Way
Las Vegas, NV 89117.