



DEPARTMENT OF HEALTH & HUMAN SERVICES

New York District

g1099d

Food & Drug Administration
158-15 Liberty Avenue
Jamaica, NY 11433

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

April 5, 2001

Antonio Gurino, President
Antonio's Bakery, Inc.
96-16 Atlantic Avenue
Ozone Park, NY 11416

Ref: NYK-2001-55

Dear Mr. Gurino:

During a March 13, 2001 inspection of your airline catering support facility located at the above address, our investigator observed violations of the U.S. Public Health Service Act and its implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250).

At the conclusion of the inspection, the investigator presented the Inspectional Observations (Form FDA 483) and Food Service Establishment Inspection Report (Form FDA 2420) (copies enclosed) to Enzo Nastasi, Production Manager and discussed the findings with him. The following deficiencies were observed:

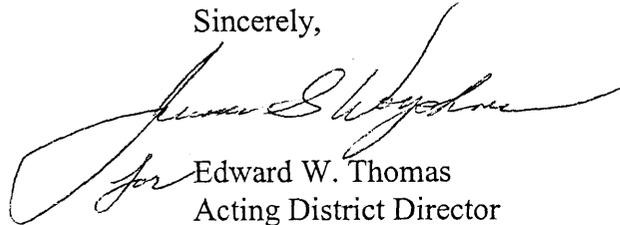
1. A sink in the mixing room used for washing equipment and utensils was also being used for employee handwashing.
2. There was no handwashing sink in the mixing room.
3. There was no hot water provided at the handwashing sink located in the production area.
4. There was no air gap between the equipment (ice machine) drainpipe and floor drain.
5. Each compartment of the three-compartment sink used for equipment and utensils was filled with soiled equipment.
6. Equipment in the first compartment of the three-compartment sink was not thoroughly washed.
7. Equipment and utensils were not sanitized in the third compartment of the three-compartment sink.
8. Dough was stored uncovered in the walk-in refrigerator underneath dusty fan blades.

This letter is not intended to be an all-inclusive list of deficiencies that may exist. As a result of these inspectional findings, a "Provisional" classification has been assigned for a 30 day period at which time a reinspection will be conducted. If significant improvements have not been made at that time, a "Not Approved" classification will be justified.

You should take prompt action to correct the deficiencies. It is your responsibility to ensure that all requirements of the U.S. Public Health Service Act and its implementing regulations are being met. You should notify this office in writing, within 15 working days of receipt of this letter, of the specific steps you have completed to correct each of the noted violations.

Your response should be sent to the Food and Drug Administration, 158-15 Liberty Avenue, Jamaica, NY 11433, Attn: Bruce A. Goldwitz, Compliance Officer. If you have any questions, you can call Mr. Goldwitz at 718/340-7000 ext. 5582.

Sincerely,

A handwritten signature in cursive script, appearing to read "Edward W. Thomas".

Edward W. Thomas
Acting District Director

Enclosures: Forms FDA 483 and FDA 2420 dated March 13, 2001

Antonio's Bakery, Inc. - Page 3

cc: HFR-NE1
cc: HFR-NE100
cc: HFR-NE140/QA file
cc: HFR-NE150
cc: HFR-NE150/S. Ortiz-Latinsky
cc: HFR-NE1500/O. Vitillo
cc: HFA-224
cc: HFS-627
cc: HFI-35 (redacted copy)
cc: HFC-210 (FEI 3001452472)
cc: warning letter file (NYK-2001-55)
cc: EF (Antonio's Bakery, Inc., FEI 3001452472)
cc: BAG

DCB approval 4/4/2001 LDD
FACTS 6957-0