



DEPARTMENT OF HEALTH & HUMAN SERVICES
Food and Drug Administration
New England District

g1268d

One Montvale Avenue
Stoneham, Massachusetts 02180
(781) 279-1675
FAX: (781) 279-1742

WARNING LETTER

NWE-20-01W

VIA FEDERAL EXPRESS

April 30, 2001

Joel M. Gordon
President
County Distributors, Inc.
1510 John Fitch Boulevard, Rt 5
South Windsor, CT 06074

Dear Mr. Gordon:

We inspected your firm, located at 1510 John Fitch Boulevard, South Windsor, CT, on March 28 and 29, 2001 and found that you have serious deviations from the Seafood HACCP regulations (21 CFR Part 123). These deviations, which were previously brought to your attention during a previous inspection, cause your seafood products to be in violation of section 402(a)(4) of the Federal Food, Drug, and Cosmetic Act (the Act). You can find this Act and the seafood HACCP regulations through links in FDA's home page at www.fda.gov.

The deviations were as follows:

- You must have a written HACCP plan to control any food safety hazards that are reasonably likely to occur, to comply with 21 CFR 123.6(b). For example, your firm does not have a HACCP plan for refrigerated smoked herring or refrigerated salted mackerel.
- You must have written importer specifications for the seafood products that you import into the country, to comply with 21 CFR 123.12(a)(2)(i).

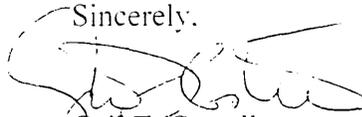
We may take further action if you do not promptly correct these above violations. For instance, we may take further action to seize your product(s) and/or enjoin your firm from operating.

Please respond in writing within fifteen (15) days from your receipt of this letter. Your response should outline the specific things you are doing to correct these deviations. You may wish to include in your response documentation such as your HACCP plan or other useful information that would assist us in evaluating your corrections. If you cannot complete all corrections before you respond, we expect that you will explain the reason for your delay and state when you will correct any remaining deficiencies.

This letter may not list all the deviations at your facility. You are responsible for ensuring that your processing plant operates in compliance with the Act, the Seafood HACCP regulations and the Good Manufacturing Practice regulations (21 CFR Part 110). You also have a responsibility to use procedures to prevent further violations of the Act and all applicable regulations.

You may direct your reply to Karen N. Archdeacon, Compliance Officer, at the address noted above. If you have any questions concerning this matter, please contact Ms. Archdeacon at (781) 279-1675, Extension 1708.

Sincerely,



Gail F. Costello
District Director
New England District Office