



DEPARTMENT OF HEALTH AND HUMAN SERVICE

Southwest Region

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Food and Drug Administration
Denver District Office
Bldg. 20-Denver Federal Center
P.O. Box 25087
6th Avenue & Kipling Street
Denver, Colorado 80225-0087
Telephone: 303-236-3000
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May 21, 2001

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Mr. Michael Z. Kay
President & CEO
LSG/Sky Chefs, Inc.
524 Lamar Blvd.
Arlington, Texas 76011-3999

Ref. #: DEN-01-28

Dear Mr. Kay:

On May 1 & 2, 2001, an inspection was conducted at Sky Chefs, Inc., Denver International Airport, Denver, Colorado. The inspection was conducted under the authority of the Public Health Service Act and the Federal Food, Drug and Cosmetic Act.

At the conclusion of the inspection, our investigators presented to Mr. John E. Shutler, General Manager, a List of Inspectional Observations, Form FDA-483, and a Food Service Checklist, Form FDA-2420 (copies enclosed), and discussed the findings with him.

The inspection revealed serious deficiencies from the Interstate Conveyance Sanitation Regulations, Title 21 Code of Federal Regulations Part 1250 (21 CFR 1250). These deficiencies included:

- Food items, including ice cream and vegetable side dishes, were stored uncovered in the freezer.
- Floors in the Thaw Room, Freezer and Final Staging Rooms were soiled with spilled foods and debris.
- Employees were observed leaving the ready-to-eat preparation area with gloves and aprons on, then returning to prepare ready-to-eat foods without washing hands or changing gloves.
- Employees were observed touching their mouth, forehead and nose then continuing to work without washing hands or changing gloves.

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- Ready-to-eat foods were observed open and half eaten in the produce room.
- Water temperatures at the hand washing sinks in the Cold and Hot Preparation Rooms were at approximately 80° to 90° F.
- Trash receptacles in and across from the restrooms were overflowing and paper and debris were scattered on the restroom floor.

The above violations are not intended to be an all inclusive list of deficiencies which may exist. As a result of these deficiencies, this facility has been classified as "Provisional". A follow-up inspection will be conducted within 30 days to determine if these deficiencies have been adequately corrected. If acceptable corrections have been made, the facility will be returned to an "Approved" classification. If corrections are unacceptable, a "Not Approved" classification will be assigned.

You should take prompt action to correct these deficiencies. It is your responsibility to ensure that all requirements of the Public Health Service Act and the Federal Food, Drug and Cosmetic Act are being met. You should notify this office in writing, within 15 working days of receipt of this letter of the actions taken to correct the deficiencies and to prevent their recurrence.

By separate letter, users of LSG/Sky Chefs, Inc. are being notified of the "Provisional" status of this facility.

Your response should be sent to H. Tom Warwick, Compliance Officer, Food and Drug Administration, P.O. Box 25087, Denver, Colorado, 80225-0087. He may be reached at (303) 236-3054 if you have any questions about this matter.

Sincerely,



Thomas A. Allison
District Director

Enclosures: Form FDA-483
Form FDA-2420

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