



Southwest Region
Denver District Office
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Denver, CO 80225-0087

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March 7, 2003

WARNING LETTER

VIA CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Mr. George H. Alvord
President
Gategourmet International,
Division Americas
5100 Popular Ave.
Memphis, TN 38137

Ref: #-DEN-03-12

Dear Mr. Alvord:

On February 4 and 5, 2003, the Food and Drug Administration conducted an inspection of your airline catering facility located at 27280, E. 75th Avenue, Denver, Colorado. Our investigator observed violations of the U.S. Public Health Service Act, its implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250) and the Food Drug and Cosmetic Act.

At the conclusion of the inspection, our investigator presented to Mr. Jeffrey W. Straight, General Manager, Inspectional Observations form (Form FDA 483) and Food Service Establishment Inspection Report (Form FDA 2420) (copies enclosed) and discussed the findings with him. The observed deficiencies include, but are not limited to, the following:

- internal temperature of an egg croissant sandwich at a crew meal assembly table was observed to be 62° F;
- latex gloves were used by food processors after storage in an unsanitary manner;
- tape with a slimy residue was observed being used to secure the handle of a water line spray nozzle on a steam kettle line;
- moist wiping cloths used to clean/polish food contact surfaces of glassware were not stored in a sanitizing solution between use;

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- a dishwashing machine, which had reportedly not been used in a year, was observed to contain foul smelling water and food debris;
- a live insect was observed under the unused dishwashing machine;
- a towel was wrapped around the base of a leaking faucet at the three-compartment sink;
- a gap of approximately ½ inch was observed under an external door near the silverware washing machine;
- floor tiles beneath a dishwashing machine were observed to be loose, missing, or lacking grout between them, and water was observed pooling in the crevices;
- cleaning equipment was not properly stored.

This letter is not intended to be an all-inclusive list of deficiencies that may exist at your facility. As a result of these inspectional findings, a "Provisional" classification has been assigned for a 30 day period at which time a re-inspection will be conducted. If significant improvements have not been made at that time, a "Use Prohibited" 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, its implementing regulations and the Food Drug and Cosmetic Act are being met. We acknowledge receipt of your letter of February 5, 2003 to FDA Investigator Cherry, and of Mr. Pfannkuche's letter faxed to FDA on February 11, 2003 . You should notify this office in writing, within 15 working days of receipt of this letter, of any additional specific steps you have taken to correct each of the deficiencies.

A copy of this Warning Letter is being sent to users of the Gategourmet International, Denver, Colorado facility.

Please send your reply to the Food and Drug Administration, Attention: William H. Sherer, Compliance Officer, P.O. Box 25087, Denver, CO 80225. If you have any questions regarding the violations noted, please contact Mr. Sherer at (303) 236-3051.

Sincerely,



B. Belinda Collins

Director, Denver District

Attachments: Form FDA 483
Form FDA 2420

cc: Jeffrey W. Straight
General Manager
Gategourmet International
27280 E. 75th Ave.,
Denver, CO 80249

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