



San Francisco District
1431 Harbor Bay Parkway
Alameda, California 94502
Telephone (510) 337-6700

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

June 23, 1997

Our Reference No.: 29-40005

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

WARNING LETTER

Dear Mr. Kay:

On June 3, 1997, FDA Investigator Lorna F. Jones conducted an inspection of airline meals placed by your firm aboard aircraft operated by [REDACTED] and [REDACTED] in the San Francisco International Airport. Your operations 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), Part 1250 (21 CFR 1250), and Section 361 of the Public Health Service Act.

Lack of adequate food protection was demonstrated by the following observations: the first class meal for [REDACTED] flight [REDACTED], had five grilled chicken entrees with an internal temperature of 50° F; one grilled chicken entree with an internal temperature of 60° F; and four Canneloni entrees with an internal temperature of 56° F. The first class meals for [REDACTED], flight [REDACTED], had three salmon steak entrees with an internal temperature of 60° F; four grilled chicken steak entrees with an internal temperature of 57° F; and three cheese pasta salads with an internal temperature of 53° F.

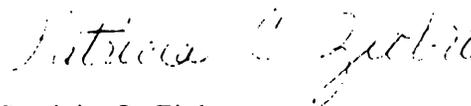
Your practice of not maintaining proper temperature for these potentially hazardous foods will likely result in illnesses among passengers and crew members. Adulteration of food while held for sale after shipment in interstate commerce is prohibited by Section 301(k) of the Act. The introduction of adulterated foods into interstate commerce is prohibited by Section 301(a) of the Act.

The findings were discussed with Nick Dejillo, Customer Service Supervisor, at the conclusion of the inspection, and a copy of Form FDA 483, List of Observations, was provided to him. Copy of Form FDA 483, List of Observations, and Form FDA 2420, Food Service Establishment Inspection Report, are being provided to you for your information.

Based on these findings, your facility has been assessed a "Provisional" classification. A "Provisional" classification means that if the deficiencies are not corrected within thirty working days from receipt of this notification, your firm will be placed on "Not Approved" status. A "Not Approved" status means that food and beverage supplied by your firm will be prohibited from use by interstate conveyances at the San Francisco International Airport.

Failure to take prompt corrective action may result in appropriate regulatory action, such as seizure and/or injunction without further notice. You should notify this office 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 fifteen working days, cite the reason for the delay and the time by which the corrections will be completed. Please direct your response to Randy Zielinski, ITS Team Leader. You may wish to FAX your response to Mr. Zielinski at (510) 337-6703.

Sincerely,



Patricia C. Ziobro
District Director
San Francisco District

cc: Ernie DiDominick
General Manager
LSG Lufthansa Service/Sky Chefs
810 Malcom Road
Burlingame, CA 94010
(Via FAX)

[REDACTED]
[REDACTED]
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(Via Federal Express)

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