



DEPARTMENT OF HEALTH & HUMAN SERVICES

M1029N

Public Health Service
Food and Drug Administration

Dallas District
3310 Live Oak Street
Dallas, Texas 75204-6191

June 26, 1997

Ref:97-DAL-WL-30

WARNING LETTER

FEDERAL EXPRESS

Mr. Michael Z. Kay
President and Chief Executive Officer
LSG Sky Chefs, Inc.
524 East Lamar Blvd.
Arlington, Texas 76011-3999

Dear Mr. Kay:

During an inspection of your airline catering facility, LSG Sky Chefs, Inc. (LSG), 18950 Colonel Fisher Dr., Houston, Texas, on June 18, 1997, our investigator documented deviations from Title 21, Code of Federal Regulations (CFR) Part 1250.

Our inspection revealed significant insanitary conditions, including:

1. Potentially hazardous foods were not being stored at appropriate temperatures.
2. Cutting boards being used in food processing were found to be worn and scored, making them difficult to clean.
3. The final rinse water on the automatic dishwasher failed to reach the required temperature for sanitization.

This letter is not intended to be an all-inclusive list of deficiencies at your LSG catering facility. It is your responsibility to ensure adherence to each requirement of the regulations.

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A list of Inspectional Observations (FDA-483) was issued to and discussed with Kathryn K. Russell, General Manager. A copy of the FDA-483 is enclosed for your reference. Please address each observation in your response letter. As a result of this inspection, your firm is being placed on "provisional" status. You should take prompt action to correct these deviations and ensure that future violations do not recur. Failure to correct these critical violations can result in further action by FDA. Your catering facility may be placed on "Not-Approved" status following the current "provisional" status, if future similar violations occur. Your firm was notified of similar violations at this catering facility by a Warning Letter on October 2, 1996. Additionally, several other LSG catering facilities have received Warning Letters. It is your responsibility to assure that all of your catering locations are in compliance with the regulations.

You should notify this office in writing, within fifteen (15) days of receipt of this letter, stating the specific steps you have taken to correct the aforementioned violations and the steps taken to certify the compliance of all of your catering facilities. Your reply should be directed to Gwen Gilbreath, Compliance Officer, at the above letterhead address.

Sincerely,



Joseph R. Baca
District Director

gsg

cc:

