



DEPARTMENT OF HEALTH AND HUMAN SERVICES

PURGED

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Food and Drug Administration
Minneapolis District Office
Central Region
240 Hennepin Avenue
Minneapolis, MN 55401-1999
Telephone: (612) 334-4100
FAX: (612) 334-4134

WARNING LETTER

MIN 99-34

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

June 17, 1999

cc: HFI-35
DWA

Mr. Michael Z. Kay, President/CEO
LSG Sky Chef Inc.
534 East Lamar Boulevard
Arlington, TX 76011

Dear Mr. Kay:

On June 9th and 10th, 1999, the Food and Drug Administration performed a routine inspection at LSG Sky Chefs, Inc., 5220 South 3rd Street, Milwaukee, WI 53207. The Food and Drug Administration has inspectional authority over such facilities under the Code of Federal Regulations (CFR), Title 21, Parts 1240 and 1250, covering Control of Communicable Diseases and Interstate Conveyance Sanitation.

As a result of this inspection, the facility has been classified as "Provisional" for the use by interstate carriers. The "Provisional" classification requires your firm's follow-up addressing significant deficiencies observed during the inspection.

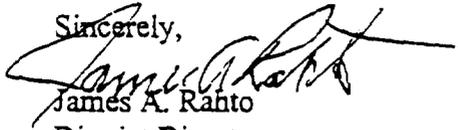
Of concern were the product temperatures for the pork loin entrees, which were found to be above 45°F for more than four hours. Temperatures of 56.4°F and 51.4°F were observed as these meals were boarded onto the aircraft. Also of concern was the lack of a final sanitizing hot water rinse temperature to achieve a utensil surface temperature of 160°F in  dishwashing machines, along with the floor drains near the front of the dishwashers being plugged causing standing water and soiled cloth rags used to wipe clean dishes following their cycle through the dishwasher. There was also evidence of unsanitary conditions in the following areas, the carts used to hold clean meal trays, the half cart used to hold clean sheet trays, the dishwashers exit where clean plates and utensils are stored, the underside of the conveyor belt table and its associated rollers and along the inside perimeter throughout the facility. In addition, product stored in the  cooler was moldy and/or was expired, plus the inside surfaces of the storage bins for the ice machines were chipped and contained accumulations mold.

The deficiencies observed were listed on the Inspectional Observations, FD Form 483, which was issued to and discussed with Sheryl A. Rippey, Operation Manager, at the close of the inspection. A copy of the FD Form 483 is enclosed for your information.

The "Provisional" classification has been assigned for 30 days after which a follow-up inspection will be scheduled. To obtain an "Approved" classification, the deficiencies cited must be corrected prior to our next inspection. Should significant deficiencies continue, downgrading to "Not Approved" will be justified.

Please notify this office in writing within 15 working days of the receipt of this letter, of the steps taken for the necessary corrections. If you or your staff have any questions or comments feel free to contact, Kenneth A. Libertoski, Interstate Travel Program Specialist, at: 612/334-4100 ext. 244.

Sincerely,



James A. Rahto
District Director
Minneapolis District

Cc: Eugene G. Simon, General Manager
LSG Sky Chefs, Inc.
5520 South 3rd Street
Milwaukee, WI 53207

Cc: DAL-DO ITP Specialist

Cc: HFS-627 Larry C. Edwards