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San Francisco District
1431 Harbor Bay Parkway
Alameda, CA 94502-7070
Telephone: 510/337-6700

WARNING LETTER

VIA FEDEX

July 01, 1999

Our Reference Number: 2940016

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

Dear Mr. Kay:

On July 1st, 1999, FDA Investigator Randall P. Zielinski conducted an inspection of your catering facility located at 868 Cowan Road, Burlingame, CA 94010, which provides food service for the airlines at the San Francisco International Airport. Your operations at this site 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 Services Act. Observations by FDA Investigator Zielinski were listed on Form FDA 483, List of Inspectional Observations, a copy of which was provided and discussed with Mr. Curt J. Platte at the conclusion of the inspection.

Lack of adequate food protection was demonstrated by the following observations: Rice made on Wednesday, June 30th, 1999 was found to have an internal temperature of 51° F at 10 AM on Thursday, July 1, 1999; egg salad that was being used to make sandwiches, and sliced melons, were observed to have attained a temperature of 65° F; an employee was observed traveling from a work station to the cooler and back to the work station without washing hands or changing gloves; drinks belonging to employees were stored among bags of ice in the ice freezer; cloudy, foul-smelling waste water was observed in front of and on the sides of the garbage compactor, with the potential of being tracked into the food preparation area; raw chicken thaw water had accumulated in a plugged floor drain in the food preparation area; an infestation of ants was observed in the hot food production area, and fruit flies were observed breeding in dirty drains and on a broken wall of the garbage storage room; food utensils on the clean equipment storage rack exhibited food and grease residues; inside surfaces of the final rinse chamber of the dishwashing machine bore an approximately 1/2-inch thick layer of slime; uncovered rolls and cakes were stored in the freezer in proximity to raw meats; and toilet facilities were unclean and in need of repair.

Based on these findings, your operation has been assessed a rating score of 62%, as indicated on the Form FDA 2420, Food Service Establishment Inspection Report (a copy of which was provided to you at the end of the inspection) and given a "Provisional" classification. If the deficiencies are not corrected within (10) days from the receipt of this notification, your facility will be placed on "Not Approved" status. A rating of "Not Approved" means that food and beverages from your firm may not be used on interstate conveyances until the violations have been corrected and the facility has been reinspected by FDA.

These insanitary conditions are likely to result in adulteration of foods within the meaning of Sections 402(a)(1), 402(a)(3) and/or 402(a)(4) of the Food, Drug and Cosmetic Act. Adulteration of food while held for sale after shipment in interstate commerce is prohibited by Section 301(k) of the Act. Delivery of, or causing the delivery of adulterated foods into interstate commerce is prohibited by Section 301(a).

It is your responsibility to assure adherence with each requirement of the Current Good Manufacturing Practices regulations. The violations referred to above are not intended to be an all-inclusive list of deficiencies at your facility.

You should take prompt action to correct these deficiencies. Failure to do so may result in appropriate regulatory action, such as seizure and/or injunction without further notice. You should notify this office within ten (10) 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 these violations. If corrective action cannot be completed within fifteen working days, cite the reason(s) for the delay and the time by which the corrections will be completed. Your response should be directed to:

Warren E. Savary, Compliance Officer
U.S. Food and Drug Administration
1431 Harbor Bay Parkway
Alameda, CA 94502

You may wish to FAX your response to Mr. Savary at (510) 337-6707.

Sincerely,

Charles D. Moss

Acting District Director

for Patricia C. Ziobro
Director

San Francisco District

Enclosures:

Form FDA 2420 Food Service Establishment Inspection Report , dated July 1, 1999
FDA 483, Inspectional Observations, dated July 1, 1999

Cc:

Azad Husain, Acting General Manager
LSG/Skychefs, Inc.
868 Cowan Road
Burlingame, CA 94010
FAX: (650) 877-6123