

**DEPARTMENT OF HEALTH & HUMAN SERVICES**

M30171

New York District

Food & Drug Administration  
850 Third Avenue  
Brooklyn, NY 11232

**WARNING LETTER****CERTIFIED MAIL**  
**RETURN RECEIPT REQUESTED**

Mr. Armand Vartabedian  
President  
Sky Top Restaurant  
Westchester County Airport  
White Plains, New York 10604

September 30, 1999

Ref.: NYK-1999-70

Dear Mr. Vartabedian:

During an August 25, 1999 inspection of your airline caterer at Westchester County Airport in White Plains, New York, our investigator observed violations of the Public Health Service Act and implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250).

At the conclusion of the inspection, our investigator presented to Mr. Raul Abanto, Manager, a list of Inspectional Observations, Form FDA 483 (copy attached), and the Food Service Establishment Inspection Report, Form FDA 2420 (copy attached). The findings were discussed with Mr. Abanto. The following deviations were found:

1. Out of date milk shake mixes were observed in the walk-in refrigerator (item # 1 on the FDA 2420).
2. Containers of food grade oil in the storage area were not properly identified by labeling (item # 2 on the FDA 2420).
3. In the cold food preparation area, a knife used for food production was stored in sanitizing solution (item # 10 on the FDA 2420).
4. There was no numerically indicating thermometer for the reach in freezer and reach in refrigerator (item # 5 on the FDA 2420).
5. The door gaskets were separated from the door on the reach in freezer and the walk in refrigerator (item # 15 on the FDA 2420).

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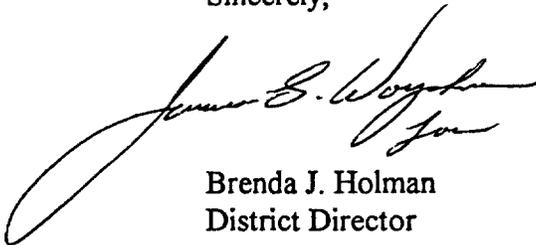
6. There was no test kit to determine the concentration of the chlorine sanitizer ( item #17 on the FDA 2420).
7. The final rinse gauge on the dishwashing machine was broken (item # 16 on the FDA 2420).
8. Old food debris was found accumulated in the door gaskets of the refrigerators (item # 23 on the FDA 2420).
9. In the walk in refrigerator there was no air gap between the equipment drain pipe and the floor drain (item # 30 on the FDA 2420).
10. There was no hot or cold running water, no soap and no hand towels at the hot kitchen hand washing station (items # 32 and # 27 on the FDA 2420).

As a result of the above violations, a "Provisional" classification has been assigned for a period of thirty (30) days at which time a reinspection will be conducted. If significant improvement has not been made at that time, a "Not Approved" classification will be justified.

The above violations are not intended to be an all inclusive list of deficiencies which may exist. You should take prompt action to correct these deviations. It is your responsibility to ensure that all requirements of the Public Health Service Act and the regulations promulgated thereunder are being met. Please notify this office in writing within 15 working days of receipt of this letter, of the specific steps you have taken to correct the noted violations.

Your response should be sent to Laurence D. Daurio, Compliance Officer, Food and Drug Administration, 850 Third Avenue, Brooklyn, New York 11232. If you have any questions, Mr. Daurio's telephone number is 718-340-7000 x 5708.

Sincerely,



Brenda J. Holman  
District Director

Enclosures: Form FDA 483  
Form FDA 2420