



DEPARTMENT OF HEALTH AND HUMAN SERVICES

Public Health Service

HFI-33^m 3151N
[Handwritten signature]

Food and Drug Administration
New Orleans District
Southeast Region
4298 Elysian Fields Avenue
New Orleans, Louisiana 70122-3896

Telephone: 504-589-6341
Fax: 504-589-6360

August 12, 1999

WARNING LETTER NO. 99-NOL-39

FEDERAL EXPRESS
OVERNIGHT DELIVERY

Mr. Danny Y. Yee, President
Hing Hong Trading Corporation, Inc.
Post Office Box 1907
Kenner, Louisiana 70062

Dear Mr. Yee:

On June 9, 10, and 14, 1999, a U.S. Food and Drug Administration (FDA) investigator conducted an inspection of your egg roll and wonton skin manufacturing facility, located at 2420 Delaware Avenue, Kenner, Louisiana. Our investigator documented numerous objectionable insanitary conditions. This causes your egg roll and wonton skins to be adulterated within the meaning of Section 402(a)(4) of the Federal Food, Drug, and Cosmetic Act, in that the products were prepared, packed or held under insanitary conditions whereby they may have become contaminated with filth.

Objectionable insanitary conditions noted during this inspection included food products that routinely contacted equipment surfaces which had not been adequately cleaned from previous production, specifically:

- The mixer used to make the dough has residue from previous inspections;
- Dough breaker equipment was not cleaned prior to operations and had encrustation from previous operations;
- A cutting board strip used as a pattern to cut the product had black residue on the edges, was stored in a garbage can and was not cleaned prior to use;
- A wooden table where product was placed and cut into strips was pitted and had residue from previous operations. Also the table was not adequately cleaned before food product was placed there;

- The plastic board that was used to fold the dough into sheets was heavily pitted with embedded residues;
- The stainless steel cart, onto which food product was directly placed, was heavily pitted and had residues from previous operations;
- The walls of the processing room were encrusted with operations from previous operations;
- The processing area had a spider and two spider webs hanging from a corner of a wall;
- The ceilings and walls of the firm where raw ingredients were stored were full of black and white thick residue. Raw ingredients used in the operation were placed directly next to the wall that had insulation and black residue falling off of the wall;
- Boards used to carry food product from one location to another were stacked on the floor leaning against the wooden cutting table. These boards were stacked on top of each other with the top and bottom constantly coming into contact with the food product;
- Boards with food product on them were placed on top of a garbage can;
- Knives used to cut the product into strips were not cleaned prior to the beginning of the operation and had product on them from previous operations;
- The stainless steel table where product was packaged had white solid residue on it;
- The cardboard cartons used to package product were placed on the floor then on the stainless steel table. Food product was placed directly on this table before being packaged into the cartons;
- A dish towel used to wipe down the stainless steel table was placed into one of the cardboard cartons used to package the finished product;
- The process area had no handwash or sanitizing solution present;
- The men's restroom did not have any soap or paper towels;
- The sign in the processing area containing instructions regarding sanitation and the firm's operating procedures was in Spanish. Neither the Plant Manager nor a Spanish speaking employee who worked in the processing area could read or understand the sign;
- Three freezers in the firm did not have thermometers to monitor the temperature;
- Raw eggs were stored at room temperature 83.1°F for several hours; and,

- A garbage can was placed on top of a canned product.

Numerous insanitary employee practices were also observed, which included:

- At the commencement of operations, four employees started handling food products without first washing their hands;
- One employee scratched her head and another employee scratched his arm then proceeded to handle product without first washing their hands;
- On numerous occasions, all five employees took breaks, leaving the process area, and returned to handle food products without first washing their hands;
- One employee wore an apron that had thick white residue with several black spots on it. The apron came in contact with the food product on several occasions;
- One employee cracked eggs to be mixed in with each batch of product without washing his hands of egg residue between batches;
- A plastic pail was used to pour the egg mixture directly into the mixing machine. The pail was stored on the floor and on several occasions, the bottom of the pail came into contact with peeling paint and a dark yellow and brown residue located on the scale. The top inner portion of the pail had a reddish orange thick residue. The pail was not washed between batches;
- One employee who packaged the food products had on earrings and rings while packaging the products;
- One employee who worked on the dough breaker was wearing a ring while operating the machinery and handling the dough. Dough was encrusted on and around the employee's ring;
- One employee's beard was exposed while working in the process area; and
- One employee was drinking a beverage in the processing area.

The above identification of violations is not intended to be an all-inclusive list of deficiencies at your facility. It is your responsibility to assure adherence with each requirement of the current Good Manufacturing Practice Regulations.

You should take prompt action to correct these deviations. Failure to promptly correct these deviations may result in regulatory action without further notice. This may include seizure and/or injunction.

You should notify this office in writing, within 15 working days of receipt of this letter, of the steps you have taken to correct the noted violations, including an explanation of each step being taken to prevent the recurrence of similar violations. If corrective action cannot be completed within 15 working days, state the reason for this delay and the time within which the corrections will be completed.

Your response should be directed to Marie K. Fink, Compliance Officer, U.S. Food and Drug Administration, 4298 Elysian Fields Avenue, New Orleans, Louisiana, 70122, telephone number (504) 589-7166. Should you have any questions concerning the contents of this letter, or of you desire a meeting with the agency staff, do not hesitate to contact Ms. Fink.

Sincerely,

for 

James E. Gamet
District Director
New Orleans District

Enclosure: FDA-483