



DEPARTMENT OF HEALTH & HUMAN SERVICES

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New York District

Food & Drug Administration
158-15 Liberty Avenue
Jamaica, NY 11433

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

March 28, 2000

John VanDervoort
Vice President-Eastern Region
Flying Food Group, Inc.
179-17 149th Avenue
Jamaica, NY 11434

Ref: NYK-2000-53

Dear Mr. VanDervoort:

During a March 16, 2000 inspection of your airline catering facility located at the above address, our investigators observed violations of the U.S. Public Health Service Act and its 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, the investigators presented the Inspectional Observations (Form FDA 483) and Food Service Establishment Inspection Report (Form FDA 2420) (copies enclosed) and discussed the findings with you. The following deficiencies were observed:

1. Potentially hazardous foods did not meet temperature requirements during storage. For example, the wall thermometer in the walk-in refrigerator located in the hot preparation kitchen area showed a temperature of 50°F. Foods stored overnight in the refrigerator had internal temperatures as high as 60.3°F.
2. There was no backflow prevention device in the wash-down hose equipped with a trigger nozzle in the pots and pans washing area.
3. The quaternary ammonium sanitizing solutions in the hot kitchen area and in the cold assembly pots and pans washing area tested at concentrations of 300 ppm.
4. Flour and cooking oil were stored in unlabeled containers.
5. There was inadequate protection of foods from contamination during preparation and storage. For example, an employee was preparing salads directly under dusty air conditioning fans. Further, condensate from an air conditioning fan unit in the walk-in refrigerator located in the materials supply area was falling directly onto produce stored in the refrigerator.

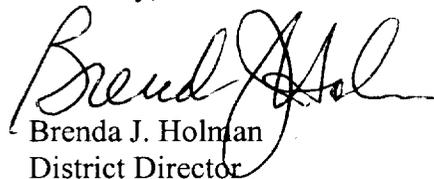
6. The interior surface of the ice-making machine was rusty.
7. The door gaskets on walk-in refrigerator #12 and the walk-in refrigerator located in the decanting room were broken.
8. There was no IPS valve in dishwashing machines #1 and #2 and the pots and pans dishwashing machine.
9. There was carbonization on pots and pans in the clean storage area.
10. There were multiple racks of wet nested cups, dishes, and bowls and multiple racks of cups, dishes, and bowls that were not stored in inverted positions.
11. The plumbing system was not adequately maintained. For example, the hand washing station located in the clean dishware area did not have hot and cold water handles; the pipe underneath the sink located in the decanting area was leaking; and the pipe leading to the control valve of the wash-down hose located in the special meals room was leaking.

This letter is not intended to be an all-inclusive list of deficiencies that may exist. As a result of these inspectional findings, a "Provisional" classification has been assigned for a 30 day period at which time a reinspection will be conducted. If significant improvements have not been made at that time, a "Not Approved" classification will be justified.

You should take prompt action to correct the deficiencies. It is your responsibility to ensure that all requirements of the U.S. Public Health Service Act and its implementing regulations are being met. We acknowledge receiving your March 20, 2000 letter and action plan advising us of your commitment to correct the deficiencies in a timely manner. You should notify this office in writing, within 15 working days of receipt of this letter, of the specific steps you have completed to correct each of the noted violations.

Your response should be sent to the Food and Drug Administration, 158-15 Liberty Avenue, Jamaica, NY 11433, Attn: Bruce A. Goldwitz, Compliance Officer. If you have any questions, you can call Mr. Goldwitz at 718/340-7000 ext. 5582.

Sincerely,


Brenda J. Holman
District Director

Enclosures: Forms FDA 483 and FDA 2420 dated March 16, 2000