



Dallas District
3310 Live Oak Street
Dallas, Texas 75204-6191

July 11, 2000

Ref: 2000-DAL-WL- 10

WARNING LETTER

FEDERAL EXPRESS

Mr. Gordon Bethune
Chief Executive Officer
Chelsea Catering
1600 Smith Street, Suite 1900
Houston, Texas 77002

Dear Mr. Bethune:

During an inspection of your airline catering facility, Chelsea Catering, 4507 Wright Bros. Rd., Houston, Texas, on June 21, 2000, our investigator documented deviations from Title 21, Code of Federal Regulations (CFR) Part 1250.

Our inspection revealed significant insanitary conditions, including:

1. Potentially hazardous foods in the north and south food banks were not being stored at appropriate temperatures, e.g., chicken salad sandwiches, sliced ham sandwiches and sliced turkey sandwiches.
2. Cutting boards being used in food processing were not properly maintained.
3. Employees handled food items and did not sanitize their hands or change gloves after handling unsanitized objects.
4. Food equipment was not being properly stored, in that knives were stored in containers of water on food preparation tables and several foil containers were stored without their plastic protective covers.
5. The hand wash sinks in the men's and women's restrooms had no hot water.

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6. Flies were observed in the food preparation and storage areas.

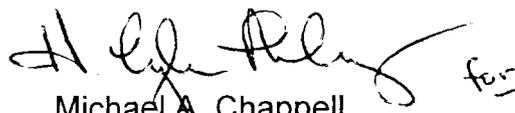
This letter is not intended to be an all-inclusive list of deficiencies at your catering facility. It is your responsibility to ensure adherence to each requirement of the regulations.

A list of Inspectional Observations (FDA-483) was issued to and discussed with Dale Easdon, Managing Director, Chelsea Catering. A copy of the FDA-483 is enclosed for your reference. As a result of this inspection, your firm is being placed on "provisional" status. You should take prompt action to correct these deviations and ensure that future violations do not recur. Failure to correct these critical violations can result in further action by FDA. Your catering facility may be placed on "Not-Approved" status following the current "provisional" status, if future similar violations occur.

The current June inspection revealed a number of the same deficiencies noted in the February 23, 2000, FDA inspection. Your firm's March 3, 2000, response letter to the February inspection stated that corrections had been made. We acknowledge your firm's response letter dated June 23, 2000, again outlining corrections to the current deficiencies, however, we are asking that you provide a plan to assure that deficiencies do not occur in the future.

You should notify this office in writing, within fifteen (15) days of receipt of this letter, stating the specific steps you have taken to correct the aforementioned violations and the steps taken to certify the compliance of your catering facility. Your reply should be directed to Gwen Gilbreath, Compliance Officer, at the above letterhead address.

Sincerely,


Michael A. Chappell
Dallas District Director

Enclosure

cc: Mr. Myron Spence Howard
Vice President Food Services