



DEPARTMENT OF HEALTH AND HUMAN SERVICES, FOOD AND DRUG ADMINISTRATION

4298 Elysian Fields Avenue
New Orleans, LA 70122-3896
Telephone (504) 589-7166
Fax (504) 589-4657

HF1-35
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September 5, 1997

WARNING LETTER NO. 97-NOL-62

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Mr. Tu Van Nguyen
President/Owner
Hue's Seafood, Inc.
105 South 14th Street
Baton Rouge, LA 70802

Dear Mr. Nguyen:

During the August 18-20, 1997, inspection of your crabmeat processing facility, located at 105 South 14th St., Baton Rouge, LA 70802, our investigators documented numerous insanitary conditions. This causes your product, picked crabmeat, to be adulterated within the meaning of Section 402(a)(4) of the Federal Food, Drug and Cosmetic Act.

Objectionable insanitary conditions noted included: (1) an employee placing a perforated basket of cooked crab claws on the floor; (2) encrusted residues from previous operations present on processing equipment; (3) rodent excreta pellets and roach casings in processing, packing and storage areas; (4) live flies inside the processing plant; (5) employee hand sanitizing solutions of inadequate concentration; (6) pallets of perforated baskets containing cooked seafood products being transported on a pallet jack which employees had walked on and not sanitized; (7) inadequate sanitation of aprons subsequently allowed to contact the backing table; (8) an unsanitized hoist control contacting cooked crabs; (9) employees contacting trash cans and other insanitary objects prior to handling cooked products; and (10) numerous other insanitary employee practices.

Our investigators also noted that your firm is using an unapproved insecticide, Spectracide Bug Stop, for roach and ant control in food processing areas. This insecticide is not labeled as USDA approved for use in food processing plants and, according to information received from the manufacturer, it is not intended for such use.

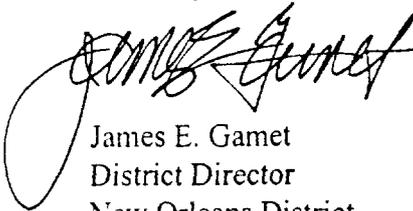
The above identification of violations is not intended to be an all-inclusive list of deficiencies at your facility. It is your responsibility to assure adherence with each requirement of the Good Manufacturing Practice Regulations.

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 10 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 actions cannot be completed within 10 days, state the reason for the delay and the time within which the corrections will be completed.

Your response should be directed to Barbara D. Wright, Compliance Officer, U.S. Food and Drug Administration, 4298 Elysian Fields Avenue, New Orleans, Louisiana 70122-3896. Should you have any questions concerning the contents of this letter, or if you desire a meeting with the agency staff, you may contact Mrs. Wright at telephone number (504) 589-7166.

Sincerely,



James E. Gamet
District Director
New Orleans District

Enclosure: FDA-483
21 CFR 110 (4-1-97 Edition)
21 CFR 123 (4-1-97 Edition)

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bcc: HFA-224, Records Section (PKLN Bldg) Attn: Carrie Russell
HFC-210, (CFN: 2319775) DCMO, OE, (TW Bldg) Attn: Sandra Whetstone
HFI-35, FOI Staff (PKLN Bldg) (Purged BDW)
HFS-600, CFSAN, OFP (FB-8 Bldg) Attn: Carl Reynolds
HFR-SE1, ATL-RO, RFDD
Warning Letter file jacket
DFOB/MKP
David J. LeRay, Seafood Specialist
EI file (CFN 2319775)
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