



September 27, 2000

Chicago District  
300 S. Riverside Plaza, Suite 550 South  
Chicago, Illinois 60606  
Telephone: 312-353-5863

WARNING LETTER  
CHI-32-00

CERTIFIED MAIL  
RETURN RECEIPT REQUESTED

Mr. Eric S. Cheng, President  
Sun Hing Food Co., Inc.  
5505 North Broadway  
Chicago, IL 60660

Dear Mr. Cheng:

An inspection of your soybean, tofu, and bean sprout production facility by the U.S. Food and Drug Administration (FDA) June 23, 26-29 and July 6, 2000, documented numerous insanitary conditions. These conditions cause your tofu and sprouts to be adulterated within the meaning of 402(a)(4) of the Federal Food, Drug, and Cosmetic Act (the Act) because they have been prepared, packed, or held under insanitary conditions whereby they may have been contaminated with filth or, in the case of the sprouts, whereby they may have been rendered injurious to health. The conditions under which the sprouts are being produced are considered insanitary since effective preventive controls, particularly microbial testing of spent irrigation water, have not been adopted and implemented by your facility. Additional objectionable conditions observed include the following:

- Insanitary food handling equipment, i.e., a shovel used to scoop waste sprouts from the floor into waste containers was also used to scoop finished bean sprouts from bins into storage containers with no wash/sanitizing between use.
- Insanitary food handling practices, i.e., employees were observed handling soybeans or raw bean sprouts without washing or sanitizing their hands.
- Inadequate hand wash and toilet facilities, i.e., there was no sanitizer in the hand wash station in the processing area on four days of the inspection. In the only restroom in the facility the toilet seat was dirty, the reservoir lid broken and the stool leaked water at the base, with water on the floor being tracked into the process area (sprout washer) three feet from the door.
- Rough, heavily pitted concrete floors in production and storage areas with pooling standing water on them. Open drains and standing water in the tofu and sprout processing areas.

- Bean sprouts were transferred and stored in plastic bags and observed placed on the floor in standing water in the sprout processing and cooler storage areas.

At the close of the inspection, you were issued a FDA-483, Inspectional Observations, listing deficiencies observed during the inspection. The specific examples of deviations itemized above do not list all of those on the FDA-483. A copy of the FDA-483 is attached for your review. You reported and we observed corrections to some of the deficiencies. Further unspecified corrections were promised, however, as of this date we (FDA) have not been informed of improvements you have made.

The above listed violations are not intended to be all-inclusive. It is your responsibility to assure adherence with each requirement of the Act and its regulations. We request that you take prompt action to correct all violations.

Please provide this office, within 15 days of receipt of this letter, a detailed response stating the actions you plan to take to correct and prevent the recurrence of these objectionable conditions. Provide the time within which the corrections will be completed, reasons why any corrective action can not be completed, and documentation to show that corrections have been made. Failure to take prompt action to correct all violations may result in regulatory action without further notice. Such action may include seizure and/or injunction.

Your reply should be directed to Paul A. Boehmer, Compliance Officer.

Sincerely,

\s\  
Raymond V. Mlecko  
District Director