



DEPARTMENT OF HEALTH & HUMAN SERVICES

PUBLIC HEALTH SERVICE
FOOD AND DRUG ADMINISTRATION

PHILADELPHIA DISTRICT

900 U.S. Customhouse
2nd and Chestnut Streets
Philadelphia, PA 19106

Telephone: 215-597-4390

WARNING LETTER

97-PHI-44

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

September 24, 1997

Sayed Ali, President
Creative Host Services, Inc.
6335 Ferris Square, Suite G & H
San Diego, CA 92121

GEN.	SPEC.
RELEASE	
F# _____	DATE 10/2/97
Reviewed by: <i>Wm. W. K...</i>	

Dear Mr. Ali:

On September 4, 1997, an Investigator representing the US Food and Drug Administration conducted an inspection of the catering facility your firm operates at 3311 Airport Road, Lehigh Valley Airport, Allentown, PA 18103. At the conclusion of the inspection, our investigator presented form FD-483 to Kathy Ziegenfuss, Assistant Manager and discussed it with her. A copy of that form and Form 2420, Food Service Establishment Inspection Report, are included for your reference.

Our review of the investigator's findings leads us to conclude that the facility is being operated under conditions which are, or may contribute to, violations of the US Public Health Service Act (the Act) and implementing regulations set forth at Title 21 Code of Federal Regulations (21 CFR) Part 1250.

This conclusion is based in part on the following observations, the first three of which are critical deficiencies:

1. Poor sanitary practices: Employees were observed handling dirty dishes and doing other chores without washing or sanitizing their hands prior to handling clean dishes. An employee was observed handling food while wearing rings and a wrist watch. Also, employees were observed without hair restraints in the food preparation area.
2. The dishwasher sanitizing cycle did not heat the dishes to the required 160° F surface temperature. This deficiency appears to have been corrected by the close of the inspection.
3. Personal items and an Over-the-Counter medication were observed on shelves and counters in the food preparation areas.

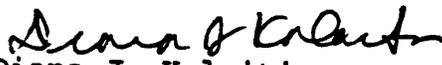
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4. The walk-in freezer does not have a working thermometer.
5. The walk-in freezer doors are not properly sealed because of frost build-up. Frost build-up was also noted on containers stored in the freezer.
6. Wiping clothes used on counters and as hand wipes are not stored in sanitizing solution between uses.
7. No hand towels at the employee hand sink.

Neither this letter nor the investigator's list of observations is intended to be a comprehensive listing of the deficiencies which may exist in this facility's operations. Instead, we have focused this letter on the more crucial items reported by the investigator. It is your responsibility to assure that all of the operations are in compliance with the Act and the associated regulations.

The catering point scored a total of 75 on the attached standardized inspection report. Accordingly, we are classifying this catering point as PROVISIONAL for interstate carrier use for a period of thirty days, and we request that you notify this office in writing indicating the specific steps you have taken to correct the violations. Your response should include a timetable for implementing the corrections. It should be directed to William W. Knipe, Compliance Officer at the address above. Should you fail to make the required corrections by October 25, 1997, the catering point will be reclassified as NOT APPROVED for interstate carrier use.

Sincerely,


Diana J. Kolaitis
District Director
Philadelphia District

Enclosures: FDA-483
FDA-2420

cc: Ronald Everett, General Manager
Creative Croissants
3311 Airport Road
Lehigh Valley Airport
Allentown, PA 18103

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cc: PA DEPARTMENT OF ENVIRONMENTAL RESOURCES
Division of Community Health
Bureau of Water Supply & Community Health
PO Box 8467
Harrisburg, PA 17105-8467
Attn: Duain B. Shaw, Acting Chief