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11/25/97

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

November 18, 1997

WARNING LETTER NO. 98-NOL-04

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

Mr. Joseph T. Daigle, Owner
Joe's Cajun Seafood
3935 Highway 70
Pierre Part, Louisiana 70339

Dear Mr. Daigle:

During an inspection of your crabmeat processing plant, conducted by the Food and Drug Administration on October 20-22, 1997, our investigators documented numerous insanitary conditions in your manufacturing operation. This causes your finished product, picked crabmeat, to be adulterated within the meaning of Section 402(a)(4) of the Food, Drug and Cosmetic Act.

Objectionable insanitary conditions include:

- cooked crabs were processed at ambient temperatures, 119° Fahrenheit to 46° Fahrenheit, for over six hours;
- employee aprons came into contact with cooked crabs after contacting live/raw crabs;
- employees handled residue encrusted items such as the cooler room door, the electric hoist and the backing crab rake and then handled cooked crabs without first washing/sanitizing their hands/gloves;
- cooked crabs routinely came into contact with previous operation residues that were encrusted on the chute washer and on the rough weld seams and pits of the backing table;
- hand dip bowls lacked adequate levels of sanitizer;
- live flies were present in the plant during crabmeat processing;
- condensate from air condition vents dropped onto cooked crab during processing; and,
- numerous improper employee practices in the cooking, backing and picking operations.

The above identification of violations is not intended to be an all inclusive listing of deficiencies at your facility. It is your responsibility to assure adherence with each requirement of the Good Manufacturing Practices 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 15 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 Nicole F. Hardin, 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. Hardin at telephone number (504) 589-7166.

Sincerely,



Charles H. Scarbrough
Acting District Director
New Orleans District

cc: Rebecca M. Daigle, Plant Manager
Joe's Cajun Seafood
3935 Highway 70
Pierre Part, Louisiana 70339

Enclosure: FDA-483

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