



Food & Drug Administration  
158-15 Liberty Avenue  
Jamaica, NY 11433

**WARNING LETTER**

**CERTIFIED MAIL**  
**RETURN RECEIPT REQUESTED**

Mark Griffith, President  
C.A. Griffith & Co.  
204 New York Avenue  
Huntington, NY 11743-0274

February 22, 2001

Ref: NYK-2001-48

Dear Mr. Griffith:

During a January 24, 2001 inspection of your airline catering facility located at the above address, our investigator observed violations of the U.S. Public Health Service Act and its implementing regulations for the Control of Communicable Diseases and Interstate Conveyance Sanitation (Title 21, Code of Federal Regulations, Parts 1240 and 1250).

At the conclusion of the inspection, the investigator presented the Inspectional Observations (Form FDA 483) and Food Service Establishment Inspection Report (Form FDA 2420) (copies enclosed) to Angela Jorge, Plant Manager and discussed the findings with her. The following deficiencies were observed:

1. A sink used for washing equipment and utensils in the pots and pans wash area was also being used for employee handwashing.
2. There was meat residue in the handwashing sink located in the slicing room.
3. There was no hot water provided at the handwashing sink located in the meat-packaging area.
4. A machine blocked employee access to the handwashing sink located in the poultry-packaging area.
5. There was no three-compartment sink for washing, rinsing, and sanitizing equipment and utensils.
6. An uncovered container of meat was stored in the meat-packaging area underneath fans with dust covered blades.
7. Meat and poultry were held uncovered on tables in the packaging areas during the employee lunch break.
8. There was no chemical test kit to determine the concentration of the chorine sanitizing solution.
9. Sheet pans in the clean storage area had an accumulation of food particles on the

food contact surfaces. There was also carbonization on the non-food contact surfaces of the sheet pans.

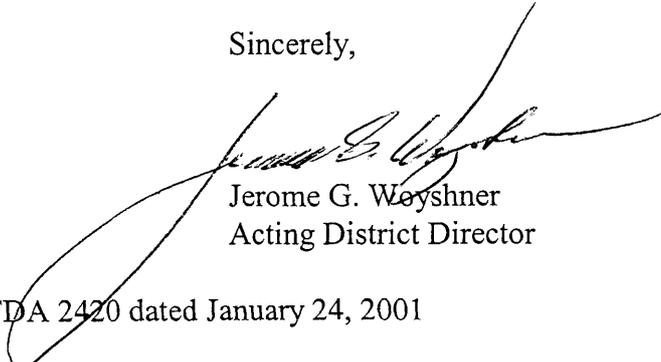
10. The floor drains were not functioning properly. There was standing water on the floors in the dry-storage area, meat-packaging area, and slicing room.
11. There were numerous broken floor tiles in the dry-storage area and there was food debris on the floor in the walk-in freezer.

This letter is not intended to be an all-inclusive list of deficiencies that may exist. As a result of these inspectional findings, a "Provisional" classification has been assigned for a 30 day period at which time a reinspection will be conducted. If significant improvements have not been made at that time, a "Not Approved" classification will be justified.

You should take prompt action to correct the deficiencies. It is your responsibility to ensure that all requirements of the U.S. Public Health Service Act and its implementing regulations are being met. You should notify this office in writing, within 15 working days of receipt of this letter, of the specific steps you have completed to correct each of the noted violations.

Your response should be sent to the Food and Drug Administration, 158-15 Liberty Avenue, Jamaica, NY 11433, Attn: Bruce A. Goldwitz, Compliance Officer. If you have any questions, you can call Mr. Goldwitz at 718/340-7000 ext. 5582.

Sincerely,



Jerome G. Woyshner  
Acting District Director

Enclosures: Forms FDA 483 and FDA 2420 dated January 24, 2001