



U.S. FOOD AND DRUG ADMINISTRATION

NEW YORK DISTRICT
850 THIRD AVENUE, BROOKLYN, NEW YORK 11232

7/22/97
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Telephone [718] 340-7000 [Ext 5301]

WARNING LETTER

CERTIFIED MAIL
RETURN RECEIPT REQUESTED

JUL 15 1997

Jean Bougouin, President
Jean Yves Inc.
76 Merrick Road
Amity Harbor, N.Y. 11701

Ref No.: 58-NYK-97

Dear Mr. Bougouin:

During a June 12, 1997 inspection of your airline support facility, our investigator observed violations of the U. S. Public Health Service Act and 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, our investigator presented a List of Inspectional Observations, Form FDA-483, and a Food Service Checklist, FDA-2420, (copies attached) and discussed the findings.

The following deviations were found. Referenced are the corresponding Food Service Inspection Report numbers:

In the walk-in refrigerator, there were approximately three to four uncovered Globe pie-filling containers. (08)

In the walk-in refrigerator, there was an uncovered container of imitation cream. (08)

There was no chemical test kit available to measure the liquid concentration of the sanitizing solution. (17)

A sanitization rinse/solution was not available to properly sanitize food equipment. (20)

The oven control knobs on the Blogdett baker's oven were soiled with old and dried food residues. (22)

The wooden dough roller, which is directly on the baker's table, had cracked and open crevices. (22)

The manual sugar sifter was soiled with dried food residues. (22)

The manually operated table mounted food can opener was soiled with dried food material. (22)

The undersides of the baker's oven, and the 303 dough mixer, were soiled with dried food residues. (23)

The metal storage racks, located in the walk-in refrigerator, exhibited rust stained surfaces. (23)

The wall mounted wash hose, with a trigger nozzle, was not equipped with a backflow preventer device. (30)

The toilet door, leading directly into the food processing area, was not self-closing. (32)

The wall sections, located in the walk-in refrigerator, had open and rusty seams. (37)

There was a moderate amount of adhering dust material on various ceiling tiles located in the bakery room. (37)

The above identification of violations is not intended to be an all inclusive list of deficiencies which may exist. As a result of this inspection, a "Provisional" classification has been assigned for a period of thirty (30) days at which time a reinspection will be conducted. If significant improvement has not been made at that time, a "Not Approved" classification will be justified.

You should take prompt action to correct these violations. It is your responsibility to ensure that all requirements of the U. S. Public Health Service Act and the regulations promulgated thereunder are being met. You should notify this office in writing within fifteen (15) working days of receipt of this letter, of the specific steps you have taken to correct the noted violations.

Your reply should be directed to Compliance Branch, Attention Laurence D. Daurio, Compliance Officer, Food and Drug Administration, New York District, 850 Third Avenue, Brooklyn, N.Y. 11232.

Sincerely yours,



Brenda J. Holman
District Director
U. S. Food and Drug Administration
New York District

BJH:bb
Enclosed: FDA-483, 2420

cc:

