



San Francisco District
1431 Harbor Bay Parkway
Alameda, California 94502
Telephone (510) 337-6700

SENT VIA FAX

December 8, 1997

Our Reference No.: 29-53659

Ted Davenport, Owner
TJD Inc. dba: Subway Sandwiches
1613 Nuuanu Ave.
Honolulu, HI 96817

WARNING LETTER

Dear Mr. Davenport:

On November 24, 1997, FDA Investigator Lorna F. Jones conducted an inspection of your sandwich preparation facility, which provides sandwiches for aircraft operated by [REDACTED] in the Honolulu International Airport. Your operations are in serious violation of the federal regulations for good manufacturing practices (GMP's) which are established in Title 21, Code of Federal Regulations, Part 110 (21 CFR 110), Part 1250 (21 CFR 1250), and Section 361 of the Public Health Service Act. Observations by FDA Investigator Jones were listed on Form FDA 483, and discussed with Donna Fayloge, Manager, at the conclusion of the inspection.

Lack of adequate food protection was demonstrated by the following observations: Roast chicken in salad at 50.3°F; American cheese slices at 60.9 °F; bologna slices at 52.7°F; seafood and crab salad at 53.9°F; tuna salad at 53.6°F. These internal temperatures were taken from foods held in a refrigerated food preparation holding unit. The temperatures would have been above 45°F for over four hours during preparation. A pan of condensate water from the compressor unit was stored directly above the uncovered shredded lettuce. There were no sanitizers used for washing

TJD INC., dba: Subway Sandwiches, Honolulu, HI

sheet pans. Employees were observed drinking while preparing food. The spray bottles containing sanitizer were not properly labeled.

These conditions are likely to result in adulteration of foods within the meaning of Sections 402(a)(3) and/or 402(a)(4) of the Food, Drug and Cosmetic Act. Adulteration of food while held for sale after shipment in interstate commerce is prohibited by Section 301(k) of the Act. Delivery or causing the delivery of adulterated foods into interstate commerce is prohibited by Section 301(a).

The findings were discussed with Donna Fayloge, Manager, at the conclusion of the inspection, and copies of FDA 483, List of Observations, were provided to her. Copies of FDA 483, List of Observations, and Form FDA 2420, Food Service Establishment Inspection Report, are being provided to you for your information.

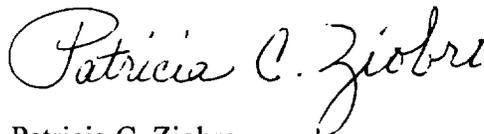
Based on these findings, your facility have been assessed a "NOT APPROVED" classification. A "Not Approved" classification means that food produced at this facility is prohibited from use by interstate conveyances at the Honolulu International Airport.

Failure to take prompt corrective action may result in appropriate regulatory action, such as seizure and/or injunction without further notice. You should notify this office within fifteen (15) working days of receipt of this letter of the specific steps you have taken to correct the violations, including an explanation of preventive measures taken to preclude recurrence of similar violations. If corrective action cannot be completed within fifteen working days, cite the reason for the delay and the time by which the corrections will be completed. Your response should be sent to:

Randall P. Zielinski, CSO/ITS
U.S. Food and Drug Administration
1431 Harbor Bay Parkway
Alameda, CA 94502

You may wish to FAX your response to Mr. Zielinski at (510) 337-6703.

Sincerely,



Patricia C. Ziobro
District Director
San Francisco District

TJD INC.,dba: Subway Sandwiches, Honolulu, HI

cc:

