



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

CERTIFIED MAIL
RETURNED RECEIPT REQUESTED

April 13, 1998

Our Reference No.: 29-53899

Bill Pham, General Director
Johnson's Catering
1670 Rogers Avenue
San Jose, CA 95112

WARNING LETTER

Dear Mr. Pham:

On March 25, 1998 and April 2, 1998, U. S. Food and Drug Administration Investigators Lorna F. Jones and Frank A. Arezzo conducted an inspection of your warehouse facility and found significant insanitary conditions which may cause food products stored in your facility to be adulterated within the meaning of Section 402(a)(4) of the Food, Drug, and Cosmetic Act. The conditions reflect serious violations of good manufacturing practices for manufacturing and holding of food, as described in Title 21, Code of Federal Regulations, as follows:

- Cases of raw eggs were stored directly on the floor at ambient temperature inside the warehouse.
- Chemicals, such as insect foggers, oven cleaner, dish detergent, roach killing gel, and motor oil, were stored directly above the food items, such as corn nuts, peanut butter candies, and beverages.
- Evidence of past rodent activity was noted, in the form of ten old rodent excreta pellets near the west wall and twelve old rodent excreta pellets along the north wall of the warehouse where bread, fresh produce, sauces, and beverages were stored.
- A gap of approximately ¼ inch was found at the bottom of the west loading door, a potential entry way for rodents and insects.

- A hole approximately ¼ inch in diameter, open to the outside, a potential entry way for insects, was observed in the west wall of the warehouse where beverages were stored.

A food is adulterated within the meaning of Section 402(a)(3) of the Federal Food, Drug, and Cosmetic Act if it consists in whole or in part of any filthy substance or is otherwise unfit for food. A food is adulterated within the meaning of Section 402(a)(4) of the Act if it has been held under insanitary conditions whereby it may have become contaminated.

Adulterated foods are subject to seizure as authorized by Section 304 of the Act. The adulteration of a food while held for sale after shipment in interstate commerce is prohibited by Section 301(k).

At the conclusion of the inspection, the insanitary conditions were listed on Form FDA 483 (Inspectional Observations) and discussed with you. This list is not meant to be an all-inclusive list of violations. It is your responsibility to ensure that all requirements of the Act and regulations promulgated thereunder are being met.

Please advise us in writing within fifteen (15) days of receipt of this letter about the measures you have taken to implement sanitation procedures that would preclude the adulteration of food. Your response should be directed to:

Mr. Charles D. Hoffman, Compliance Officer
Food and Drug Administration
1431 Harbor Bay Parkway
Alameda, CA 94502

You may contact Mr. Hoffman at (510) 337-6840.

Sincerely,

Charles D. Moss
Acting District Director

for

Patricia C. Ziobro
District Director