DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service
Food and Drug Administration
CINCINNATI DISTRICT OFFICE
1141 Central Parkway
Cincinnati, OH 45202-1097

January 28, 1997

WARNING LETTER
CIN-WL-97-184

CERTIFIED RECEIPT
RETURN RECEIPT REQUESTED

Mr. Sayed Ali, President
St. Claire Development Corporation
1455 Frazee Road
San Diego, CA 92108

Dear Mr. Ali:

During an inspection on January 7, 1997 of your airline catering facility, Creative Croissants located at Blue Grass Airport, Lexington, Kentucky our FDA Investigator, Fred G. Schultz found significant sanitation deficiencies which must be corrected, if you wish to be approved by FDA as an airline caterer.

Our investigation revealed the following:

1) Sliced tomato ends that were being used to make diced tomatoes for the salad bar appeared to contain mold.

2) Articles of food that are subject to microbial spoilage were inadequately refrigerated. Observations included: bratwurst links held at 62° F; sliced cheese held at 60° F; ground beef patties held at 51° to 53° F; and sausage gravy which was left setting on a work counter at 90° F.

3) There was an inaccurate dial thermometer on the main walk-in refrigerator. The thermometer was reading six degrees too low.

4) Several boxes and containers of food were stored directly on the floor in the walk-in refrigerators.

5) [redacted] of [redacted] kitchen employees were not wearing hair restraints.

6) Cardboard boxes were being used as waste containers in the male employees' rest room.

7) Suitable chemical test strips were not available for checking the concentration of the chemical sanitizer at the utensil washing sinks.

8) Wiping cloths, for use in cleaning the surfaces of tables and counter surfaces were not stored in a chemical sanitizing solution between uses.

9) Clean utensils were stored on top of a wet, food stained cloth at the utensil washing area.

The above objectionable conditions were pointed out and explained to Mr. Brian K. Dobbins, General Manager and Ms. Jeanie M. Wall, District Operations Manager. In addition, a written list of objectionable conditions was issued to Mr. Dobbins immediately after the inspection.

As a caterer for interstate aircraft conveyances, you are subject to the provisions of the Public Health Services Act, and Title 21 Code of Federal Regulations, Parts 1240 and 1250 (The Control of Communicable Disease in Interstate Carrier Sanitation). Because of the sanitation deficiencies observed, your airline catering facility is classified as Provisional.

A reinspection will be conducted to determine if the objectionable conditions have been corrected. If the reinspection reveals adequate corrections have not been made, your facility will be reclassified as **NOT APPROVED. NOT APPROVED** facilities cannot be used as a catering point by interstate carriers. Airline companies engaged in interstate commerce may obtain food and beverages only from caterers approved by the U.S. Food and Drug Administration.

We request that you take prompt action to correct this situation. Please advise us in writing within fifteen (15) working days of receipt of this letter of the specific actions you have taken to correct these violations. Your reply should be sent to the attention of Evelyn D. Forney, Compliance Officer, U.S. Food & Drug Administration, 1141 Central Parkway, Cincinnati, Ohio 45202-1097.

Sincerely,

John R. Marzilli
District Director
Cincinnati District

EDF/clc