DEPARTMENT OF HEALTH AND HUMAN SERVICES Public Health Service

Food and Drug Administration
College Park, MD 20740

April 25, 2014

VIA EXPRESS DELIVERY

Mr. Sankar Raminarien
President
Chatak Food Products Ltd.
Lots 5&6 I.D.C. Industrial Estate
Frederick Settlement
Caroni, Trinidad & Tobago

Re: 422702

Dear Mr. Raminarien:

The U.S. Food and Drug Administration (FDA) conducted an inspection of your food processing facility at the above address on November 7-8, 2013. During that inspection, we identified that your firm manufacturers acidified products, such as pepper sauce and garlic sauce.

As a manufacturer of acidified food products, you are required to comply with the Federal Food, Drug, and Cosmetic Act (the Act), and the regulations relating to the processing of acidified food products. These regulations are described in Title 21, Code of Federal Regulations, Part 108, Emergency Permit Control (21 CFR 108), and Part 114, Acidified Foods (21 CFR 114). You can find the Act, the Emergency Permit Control regulation, and the Acidified Food regulation through links on FDA's website, www.fda.gov.

During the inspection, we identified deviations from the requirements for processing acidified foods. The deviations are:

- You must manufacture your acidified foods in accordance with a scheduled process and monitor critical limits such as pH to insure that your finished equilibrium pH values for your acidified food products are at or below 4.6; however, during the inspection we found that you did not monitor pH, and did not have pH monitoring records.

- You must maintain production records and conduct production of acidified foods under the supervision of an individual that has successfully attended an FDA approved school that provides instruction in food-handling techniques, food-protection principals, personal hygiene, plant sanitation practices, pH controls and critical factors in acidification. However, at the time of the inspection, none of your employees had attended an FDA approved school.

It is your responsibility to assure that all of your products comply with the applicable laws and regulations enforced by the FDA. You should take prompt action to correct all of the deviations noted in this letter.

Please notify this office in writing, within 30 working days of receipt of this letter, of the specific steps you have taken to correct the noted deviations. If you cannot complete all corrective actions before you respond, we expect that you will explain the reason for your delay and state when you will correct the remaining deficiencies.

Please send your response to Crystal McKenna, Compliance Officer, Food and Drug Administration, 5100 Paint Branch Parkway, College Park, MD 20750 or via email at crystal.mckenna@fda.hhs.gov.

Sincerely,

/s/
Jennifer Thomas
Director
Division of Enforcement
Office of Compliance
Center for Food Safety
and Applied Nutrition