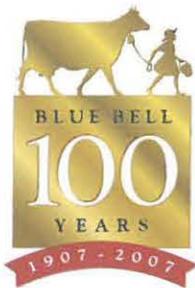


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Blue Bell Creameries
P.O. Box 1807
1101 South Blue Bell Road
Brenham, Texas 77834-1807
www.bluebell.com
(979) 836-7977

July 30, 2009

Mr. Ricky Rodriguez
FDA District Director
U.S. Food and Drug Administration
4040 North Central Expressway, Suite 300
Dallas, Texas 75204-3128

Dear Mr. Rodriguez:

On July 23rd and 24th, 2009, FDA Investigators R. Todd Lorenz and Paul E. Frazier conducted an inspection of Blue Bell's facility in Brenham, Texas. During the inspection, Mr. Lorenz and Mr. Frazier reviewed numerous records and did a walk-through inspection of the production/dry storage facility, as well as a field exam. We appreciate the professionalism of the investigators and the opportunity for us to ask questions and express concerns that we have as a food manufacturer.

Food safety and quality are top priorities for Blue Bell and we welcomed the recommendations the investigators shared with us. During their walk-through inspection, they noted and took photos of two observations:

1. On our 3-gallon filling operation, a stainless product line routed overhead was dripping condensate at a rate of about one drop per minute into the empty 3-gallon cartons just prior to the cartons being filled.
2. On one of our ice cream sandwich filling operations, condensate was building on a product valve on the filling machine above the sandwich wafers and a drop of condensate was witnessed falling onto a sandwich wafer before it was filled.

We apologize for this oversight. Condensation is treated by Blue Bell as a serious area of concern. We took immediate corrective action on

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both of these observations that same day, July 23rd. Corrective measures are listed below:

1. For the 3-gallon operation - the stainless pipe that conveys the (b) (4) to the filling operation was re-routed perpendicular to the machine so that it is not possible for condensate to drip on the product or cartons. This operation did run the following day, July 24th, when Investigators Lorenz and Frazier returned; however, it was not running a product that contained a (b) (4). Because the stainless (b) (4) was removed on this day, the Investigators were unable to verify that corrective action had been taken. We explained and showed them how we were going to make the corrections. Attached is a photo of this operation with the stainless (b) (4) line in place and routed so that condensate will not drip into the product or empty cartons.
2. For the sandwich operations - a larger stainless steel shroud was permanently welded in place on each sandwich machine to catch any possible condensate that might fall from the machine and divert it away from the wafers. Investigators Lorenz and Frazier did observe this corrective measure on the sandwich machines and took photos of the new shrouds the following day, July 24th.

Blue Bell Creameries strives to produce safe, high quality products. We viewed the inspection as an opportunity to improve our operations. Hopefully this follow up letter clarifies our prompt efforts to correct the observations that were noted during the inspection.

If there is anything further, please do not hesitate to let us know.

Sincerely,



Paul W. Kruse
C.E.O. & President

PWK:rmg

cc: Mr. Todd Lorenz, Consumer Safety Officer
U.S. Food and Drug Administration
903 San Jacinto Boulevard, Room 115
Austin, Texas 78701-2450