

EF: DEL REY TORTILLERIA
FEI [REDACTED]



Del Rey Tortilleria, Inc.

5201 W. GRAND AVE.
CHICAGO IL, 60639
TEL: (312) 637-8900
FAX: (312) 637-5195
(113)

JEANETTE A. TOLEDO
PRESIDENT

REFUGIO MARTINEZ
VICE-PRESIDENT

June 18, 2004

FDA Chicago District Office
550 Jackson Blvd. Suite 1500
Chicago, IL 60661

Attn: Compliance Branch

Re: Response Letter

Observation 1

1 gallon of algacide was removed from the premises and discarded. Also supplier was notified of solution, and will return with information on correct sanitizing solution.

Observation 2

- A.) Those tortillas were for a special order that went out that same day.
- B.) Special order shipped out locally same day
- C.) Special order shipped out locally same day
- D.) Was corrected by replacing new bag and new date to each bag and box same day.
- E.) Was corrected by replacing new bag and new date to each bag and box same day.
- F.) Was corrected by replacing new bag and new date to each bag and box same day.
- G.) Items were placed in mechanics room immediately, away from production.
- H.) Item was disposed of and replaced with white plain bucket.

Observation 3

5 gallon was disposed of immediately.

Observation 4

- A.) New training procedures are in progress will be going into effect by July 1, 2004
- B.) Meeting was held on Thursday June 3, 2004 about situation and was discussed with supervisors, managers, and employees. All were instructed proper washing of hands. Also signed a document understanding all rules and regulations.
- C.) Training has begun Saturday June 5, 2004.
- D.) All employees have been properly instructed on usage of powdered yellow floor soap.

Observation 5

- A.) Containers provided for each ingredient all individually labeled and covered.
- B.) Ingredient is properly stored in correct and labeled container.
- C.) Spray bottles are correctly labeled.

Observation 6

Container with lid and labeled provided for myverol ingredient

Observation 7

- A.) Piping on hopper was corrected immediately
- B.) Faucet was repaired.

Observation 8

- A.) All hoppers are thoroughly cleaned every morning and evening before and after production.
- B.) Mixers are also cleaned before and after production.
- C.) All cooling racks are cleaned off before and after production.
- D.) Every Saturday nets are cleaned thoroughly.

Observation 9

- A.) Fans were removed from conveyor lines.

B.) Fans above conveyor belt on tostada machine are cleaned every day.

Observation 10

- A.) All drains are cleaned out and treated with bug spray (we notified [redacted])
- B.) Box was discarded immediately
- C.) Insect was disposed of immediately, area was treated. [redacted] was notified

Observation 11

- A.) all employees were instructed to wash their hands thoroughly after use of restroom, break, lunch, or any other matter when they are not on production line, before going back to work.
- B.) Same as A.

Observation 12

Bottle was discarded immediately.

Observation 13

- A.) Drains are checked and cleaned daily.
- B.) Everything was removed from drain area.

Observation 14

All employees were notified and warned that no drinks or food were allowed on or around Production area, at any times. Only in lunchroom area.

Observation 15

- A.) Door was closed and all personal was notified that door was not to be opened by anyone.
- B.) Covers were made for these gaps.
- C.) Door was sealed and closed properly.

Observation 16

Conveyor belt was ordered should be here within 2 weeks and shall be replaced immediately.

24

Observation 17

All employees were trained on proper use of floor soap.

Observation 18

All employees with facial hair were notified either to shave or wear beard guards, and are provided in the office or with the production supervisor.

If there are any questions regarding this letter please notify me as soon as possible or call.

Sincerely,

Marcelina M. Toledo
General Manager
773-637-8900 ph.
773-637-5195 fax
708-870-8548 cell