

CDC/VESSEL SANITATION PROGRAM  
 1850 ELLER DRIVE - SUITE 101  
 FT. LAUDERDALE, FL 33316  
 USA

Dec. 19, 2001

Dear Sirs:

The following actions have been taken to correct each of the deficiencies noted during the inspection of the **Spirit of Endeavour** (registry Seattle, WA, USA) on **December 08, 2001** at the port of **San Diego**.

Item #	Location	Deficiency	Corrective Action
1	Galley-General REF: 26	Interiors of all the refrigerators were soiled with food residue and other debris	Reefers have been deep cleaned and sanitized. Cleaning duties have been added to written nightly and weekly cleaning assignment lists that are subsequently monitored by Chef and Hotel Manager
2	Galley-General REF: 27	Interiors of storage cabinets were soiled with food debris	Cabinets have been deep cleaned and sanitized. Duties have been added to written nightly and weekly cleaning schedules to be monitored and inspected by chef and hotel manager.
3	Galley-General REF: 20	Food contact surfaces of refrigerators, ovens, and other equipment had open seams, gaps, exposed fasteners and other difficult to clean features.	Gaps and seams will be filled to extent possible during day to day operations. Remaining items and equipment removal will be added to next dry-dock work schedule and determined by corporate office.
4	Galley-General REF: 21	The non-food contact surfaces of equipment had gaps, open seams, and other difficult to clean features.	Gaps and seams will be filled to extent possible during day to day operations. Remaining items and equipment removal will be added to next dry-dock work schedule and determined by corporate office.
5	Galley REF: *	The galley crew was not sure of the proper useage of the ecolab sanitizer	Informational literature was obtained from the corporate office stating the specs and required amounts of sanitizer to be used. Test strips have also been purchased to monitor the correct mixture. Use and knowledge will be subject of training sessions

6 Galley-General REF: 28	There were numerous personal items such as ball cap, cd holder, and cd's stored with food service items	Personal items have been removed. Galley personal are instructed to keep any personal items in cabinets designated specifically for non-food use related items.
7 Galley-General REF: 28	There were several pieces of equipment that is no longer in use and should be removed. This includes the fryer.	Information relayed to corporate office and included in work scope for next yard period.
8 Galley-General REF: 28	Numerous pieces of equipment and food storage containers were found setting directly on the deck.	All items have been removed from the deck. Staff instructed of acceptable storage guidelines. Requests made to corporate office for sufficient shelving and dunnage racks
9 Galley-Salad Area REF: 21	The bulk milk dispenser did not have a thermometer installed and there was none inside the unit	Thermometer has since been placed and installed in milk dispenser.
10 Galley/salad area REF: 26	The interior of the ice machine was soiled with slime mold	Ice machine emptied and deep cleaned. Duties have been added to nightly/weekly cleaning schedules and monitored by chef and hotel manager
11 Galley-dishwashing area REF: 36	The light level in the area was less than 220 lux.	Addiiton of light fixture has been added to work scope of next yard period. Sent to corporate office for review.
12 Potable water system REF: 08	No backflow protection was installed on the wash hoses of the combi-ovens.	Combi-ovens were put in during 2000. Addition of back flow protection has been added to work scope of next yard period.
13 Potable water system REF: 08	No backflow protection was installed on the laundry machines.	There are four washers that will have back flow protection installed during next yard period.

14 Potable water system: REF: *	There was no record of Halogen testing of the bunker and production lines	Chief engineer was asked about log, however no request was made to inspect. Water tests are done hourly during bunkering procedure.
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15-16 Potable water REF: *, *	The halogen level of the distribution system was measured at .09 ppm free chlorine. Halogen analyzer was recently installed and not calibrated	Analyzer had been installed less than 1 week prior to inspection. It has been calibrated and tested continuously since yielding results of .19 to .85
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17 Potable water system REF: *	There was no record of bacteriological testing of the potable water system	This is a new requirement as of Nov 2001. We did not have current regs until notified by inspector. Information passed along to main office to determine testing procedure.
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18 Potable water system REF: 08	There was no record of the testing of the reduced pressure backflow preventer or the pressure atmospheric vacuum breaker	Corporate port engineer was informed of deficiency. Awaiting corporate decision on manner and means of testing.
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19 Plumbing system REF: *	The drain line from the combi-oven passed through dry stores and had several joints that had mechanical couplings.	Joints will be permanently sealed as well as possible on board as safety permits. More complete seals will be done in next yard period.
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21 Galley-general REF: 33	The bulkheads, deckheads, and decks had loose profiles, gaps, holes, exposed wiring, rough decks, and other difficult to clean features.	Equipment is being stored more efficiently to allow easier cleaning access. Duties have been added to nightly cleaning assignments to be monitored by chef and hotel manager.
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The above Corrective Action Plan will be implemented and applied, to attain and maintain the required standards as set forth by the CDC.

(signature on file at Cruise West)  
Jeff Coxwell, Master

19-Dec-01

(signature on file at Cruise West)  
Greg Heseltine, Hotel Manager

19-Dec-01