

Dear Mr. Forney,

Please find attached the Corrective Action Report in respect of the USPH inspection conducted on 27 March 2001 aboard the Seabourn Pride whilst in St.Thomas.

Should you have any questions or further concerns, please do not hesitate to contact me.

Thanks and Best Regards

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SHIP SP	INSP. DATE 27.03.01	SEABOURNE PRIDE INSPECTION AREA Site : Potable Water	RESP. OFFICER Staff Captain
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS	
1	*	Result: The bunker analyzer was not calibrated daily. The port water was not tested for PH and chlorine levels prior to bunkering. The potable water line at the bunker chlorine injection point was not blue striped.	
		Corrective Action: Procedures in place to calibrate Bunker Analyzer daily, and port water to be tested for chlorine and ph levels prior to bunkering- to be recorded on bunker analyzer chart. Potable water line has been painted blue.	
		Responsibility: Staff Captain	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 30/3/01	
SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : POOL	RESP. OFFICER Staff Captain
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS	
2	*	Result: Provide an anti-vortex drain cover for the pool and verify that the spa drain covers are anti-vortex.	
		Corrective Action: Anti-vortex drain covers are on order and will be installed when received.	
		Responsibility: Staff Chief Engineer.	
		Requisition/ Work Order Reference:	
		Status/ Date completed: in progress	

SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : POOL AND SPAS	RESP. OFFICER Chief Officer
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS	
3	*	Result: Safety signs were not been provided.	
		Corrective Action: These have now been installed.	
		Responsibility: Staff Captain	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 25/4/01	
SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : POOL	RESP. OFFICER Chief Officer
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS	
4	*	Result: A Shepherds Hook and Flotation Device was not provided.	
		Corrective Action: These are now provided.	
		Responsibility: Staff Captain	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 1/5/01	
SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : MEDICAL	RESP. OFFICER Doctor
NO	VSP REF. NO.	INSPECTION RESULTS AND ACTION	

5	*	Result:. All of the required data elements were not listed on the GI Log. 72 Hour questionnaires were not completed in all cases. The old illness definition was still being used.	
		Corrective Action: Logs as per VSP manual are being maintained and 72 hour questionnaires will be completed in all cases. New illness definition is being practised.	
		Responsibility: Doctor	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 30/03/01	
SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : VERANDAH PANTRY	RESP. OFFICER EXEC. CHEF
NO	VSP REF. NO	INSPECTION RESULTS AND ACTIONS	
6	*	Result: The tile grout was missing underneath the ovens.	
		Corrective Action: Grout to be replaced.	
		Responsibility: Staff Captain	
		Requisition/ Work Order Reference: P.O.10111045(not res.)	
		Status/ Date completed: in progress	
7	*	Result: Hot Dogs were stored in the same bin with raw ground beef and steaks.	
		Corrective Action: Separate storage bins provided. Staff re-instructed in the importance of food separation to prevent cross contamination.	
		Responsibility: Chef/Hotel Stores Manager	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 28/3/01	
8	33	Result: The threshold paint and grout at the pantry door was worn.	

		Corrective Action: Threshold repainted and grout replaced.	
		Responsibility: Staff Captain	
		Requisition/ Work Order Reference:	
		Status/ Date completed: in progress (missing grouting)	
9	*	Result: The refrigerator door gaskets were split.	
		Corrective Action: These have been replaced	
		Responsibility: Chief Engineer	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 30/3/01	
SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : PASTA STATION	RESP. OFFICER EXEC CHEF
NO	VSP REF NO.	INSPECTION RESULTS AND ACTIONS	
10	*	Result:.Partially cooked bacon was 55F and cooked eggplant was 45F.	
		Corrective Action: Time Control plan is implemented to ensure all PHF food is discarded within four hours of being out of temperature control.	
		Responsibility: Exec Chef	
		Requisition/ Work Order Reference:	
		Status/ Date completed: Plan implemented.	
11	*	Result: The cleaning locker was not labeled.	
		Corrective Action: Locker has now been labeled.	
		Responsibility: Maitre de"	
		Requisition/ Work Order Reference:	
		Status/ Date completed: Locker labelled 28 March 2001	

SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : VERANADAH BUFFET	RESP. OFFICER CHEF
NO.	VSP REF. NO	INSPECTION RESULTS AND ACTION	
12	*	<p>Result: Chilled Pear Soup was 45F, Cold Cuts 46 to 63F, and Seafood Rice was 135F</p> <p>Corrective Action: Time Control plan is implemented to ensure that all PHF is discarded within four hours of being taken out of temperature control.</p> <p>Responsibility: Chef de Cuisine</p> <p>Requisition/ Work Order Reference:</p> <p>Status/ Date completed: Plan implemented</p>	
13	*	<p>Result: The sneeze guards did not appear to adequately protect the food.</p> <p>Corrective Action: Sneeze guards to be modified / rebuilt by Ermoco.</p> <p>Responsibility: Chief Engineer / Helge Oestby</p> <p>Requisition/ Work Order Reference:</p> <p>Status/ Date completed: In Progress</p>	
14	*	<p>Result: The rolls were not placed under the sneeze guard. The side of the Dessert Sneeze Guard was not shielded.</p> <p>Corrective Action: To be modified / rebuilt by Ermoco.</p> <p>Responsibility: Chief Engineer / Helge Oestby</p> <p>Requisition/ Work Order Reference:</p> <p>Status/ Date completed: In Progress</p>	
15	*	<p>Result: Peeling paint and formica were noted on the trolley.</p> <p>Corrective Action: Will repaint and repair and try to source stainless steel trolleys</p>	

		Responsibility: Ship/Mikey Fernandez	
		Requisition/ Work Order Reference:	
		Status/ Date completed: in Progress	
SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : MAIN DISHWASH AND POTWASH	RESP OFFICER CHEF
NO	VSP REF NO.	INSPECTION RESULTS AND ACTIONS	
16	24	Result: The final sanitizing rinse in the dishwasher was 120F	
		Corrective Action: Technical problem corrected during inspection. White marker board has been installed and temperature monitored every 30 minutes.	
		Responsibility: Chef	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 28.03.01	
17	*	Result: One nozzle on the final spray rinse arm was clogged	
		Corrective Action: Item rectified immediately. Procedure in place where nozzles are spot check several times daily by Chef and Sous Chef.	
		Responsibility: Chef	
		Requisition/ Work Order Reference:	
		Status/ Date completed : 28.03.01	
18	24	Result: The final rinse compartment water temperature was 166F. The staff person stated that the temperature gauge did not work properly. He did not have a pocket thermometer to check it. Also, equipment was submerged for only 10 seconds in the final rinse compartment.	
		Corrective Action : Staff have been retrained in proper wash, rinse and sanitizing temperatures and times. Procedures instituted for Chef and Sous Chef to monitor.	

		Responsibility: Exec Chef	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 01 April 2001	
19	*	Result: One staff person was noted handling soiled and then clean equipment without washing his hands.	
		Corrective Action: Staff re-instructed in hand washing procedures and requirements.	
		Responsibility: Exec. Chef	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 01 April 2001	
20	26	Result: Several previously cleaned pans were soiled with food debris.	
		Corrective Action: Special training conducted to institute extra soaking prior to washing/rinsing. Also proper inspection of items to ensure thoroughly cleaned.	
		Responsibility: Exec Chef	
		Requisition/ Work Order Reference:	
		Status/ Date completed: 01 April 2001	
SHIP SP	INSP. DATE	INSPECTION AREA SITE : BARS AND PANTRIES	RESP. OFFICER BAR MGR
NO	VSP REF. NO	INSPECTION RESULTS AND ACTION	
21	*	Result: The upper spray arms in 3 Glasswashers had clogged spray nozzles.	
		Corrective Action: Procedure to regularly inspect and monitor spray nozzles fully operational.	
		Responsibility: Chef/dishwasher personnel	
		Requisition/ Work Order Reference:	

		Status/ Date completed: 28 March 2001	
SHIP SP	INSP. DATE 27.03.01	INSPECTION AREA SITE : FOOD SERVICE - GENERAL	RESP. OFFICER Staff Captain
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS	
22	33	Result: Recessed grouting, cracked and broken deck tiles were noted in various areas.	
		Corrective Action: On going maintenance is being carried out with a regular inspection program.	
		Responsibility: Staff Captain	
		Requisition/ Work Order Reference:	
		Status/ Date completed: In Progress	
		Make sure P.O. 10111045 is shipped asap.	