

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER SYSTEM	*	0	No
THE RECORD KEEPING AND OVERALL OPERATIONS FOR THE POTABLE WATER AND POOLS WERE EXCELLENT.				
<<< Technical – No corrective action required.				
2	INTEGRATED PEST MANAGEMENT	40	0	No
IT IS RECOMMENDED THAT GRAPHICS AND DESCRIPTIONS OF INSECTS AND RODENTS BE PROVIDED ON THE SHIP FOR IDENTIFICATION.				
<<< F&B / PCSC - CD Rom and booklet with new IPM procedures received via Doc Box on July 14th and shown to the USPH inspectors and found satisfactory.				
3	PROVISIONS-BUTCHER SHOP	33	1	No
THE DECK TILES WERE CHIPPED AND RECESSED AROUND THE DRAINS.				
<<< Technical – On going/continual tile & grouting maintenance being carried out.				
4	PROVISIONS - VEGETABLE PREP	33	1	No
THE DECK TILES WERE CRACKED AND RECESSED AROUND THE DRAINS.				
<<< Technical – On going/continual tile & grouting maintenance being carried out.				
5	PROVISIONS - BUTCHER SHOP	20	0	No
TWO CUTTING BOARDS WERE SCRATCHED AND PITTED.				
<<< F&B - Cutting boards replaced during rounds. Ongoing process of polishing/shaving the ones in use.				
6	PROVISIONS-DRY STORAGE	19	0	No
SEVERAL EDIBLE BOXES OF FOOD AND A 50LB POUND BAG OF BEANS WERE STORED ON THE FLOOR DURING PROVISIONING.				
<<< F&B - Corrected during inspection, staff re-instructed				
7	PORT DISHWASH/GLASSWASH-DECK 5	24	0	Yes
THE FINAL RINSE TEMPERATURE AT THERMOMETER NOTED GREATER THAN 220°F THE FINAL RINSE TEMPERATURE WAS ABOVE				
<<< Technical – New final rinse thermostat fitted / steam valve overhauled. Manifold temperature reduced and under observation.				
8	PORT DISHWASH/GLASSWASH DECK 6	20	0	No
WATER WAS COMING OUT OF THE DISHWASH UNIT UNDER THE DETERGENT DISPENSER. THIS WAS SAID TO HAPPEN ONLY WHEN LARGE TRAYS WERE WASHED IN THE UNIT. EXCESS WATER WAS NOTED ON THE DECK.				
<<< Technical – Door seals renewed in way of leak.				
9	POTWASH DECK 5	29	0	Yes
THE PLACEMENT OF A DECK STAND NEAR THE HANDWASH SINK BLOCKED ACCESS TO THE SINK.				
<<< F&B – Removed during inspection, staff re-instructed				
10	DECK 5-PASTRY	27	1	No
THE NON-FOOD CONTACT SURFACE OF THE DOUGH ROLLER WAS SOILED AND WET.				
<<< F&B – Surface cleaned, staff re-instructed and cleaning routine in place.				
11	FOOD SERVICE GENERAL	20	0	No
A POROUS INSULATION MATERIAL WAS NOTED AROUND THE EXPANSION VALVE OF THE ICE MACHINES. THE INSULATION WAS WET AND SOME OF THE BLACK MATERIAL RUBBED OFF WHEN TOUCHED.				
<<< Technical – Armaflex insulation removed in DK's 5 & 6 Galley ice machines (as trial)				
12	FOOD SERVICE GENERAL-DECK 6	38	0	No
SEVERAL PIECES OF EQUIPMENT WERE LABELED OUT OF ORDER SUCH AS A PORT HOT CABINET, THE STARBOARD WOK UNIT, A STARBOARD GRILL, A STARBOARD SOUP KETTLE, AND A MID-SHIP GRILL.				
<<< Technical – On going water damaged / earthed equipment being repaired by the Electro Technical department.				

13 **FOOD SERVICE GENERAL**

21

1

No

LOOSE SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF NUMEROUS PIECES OF EQUIPMENT SUCH AS THE GRILL, TILT PANS, AND GRIDDLES.

<<< Technical – Technical department will undertake review of sealing practices, correcting and removing sealant where required.

14 **FOOD SERVICE GENERAL**

21

1

No

THE JUICE DISPENSERS WERE NOT EASY TO CLEAN.

<<< F&B / Technical for PCSC – Manufacturing issue, new Vitality machines are already available as per USPH

15 **FOOD SERVICE GENERAL**

27

1

No

THE JUICE DISPENSERS WERE SOILED WITH JUICE RESIDUE.

<<< F&B – Corrected, see #14 for possible future replacement

16 **DECK 6-DAVINCI PASTRY SERVICE**

20

0

No

SLOTTED FASTENERS WERE NOTED IN THE BLODGETT OVENS. GAPS AND CREVICES WERE ALSO NOTED IN THE OVENS.

<<< Technical – Noted already in equipment list for June 2002

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17	DAVINCI PASTRY SERVICE	20	0	No	AN OPEN SEAM WAS NOTED ALONG THE FRONT EDGE OF THE OVEN COMPARTMENTS. <<< Technical – Sealed with approved sealant.
18	DAVINCI PASTRY SERVICE	26	0	Yes	THE OPEN SEAM ALONG THE FRONT EDGE OF THE OVEN COMPARTMENTS WERE SOILED WITH FOOD RESIDUE. <<< F&B – Corrected and cleaning routine in place, liaise with Technical to have gap sealed. <<< Technical – Sealed with approved sealant.
19	DAVINCI PASTRY SERVICE	26	0	Yes	A SOILED PADDLE WAS NOTED IN CLEAN STORAGE. <<< F&B – Corrected immediately, staff re-instructed
20	DAVINCI PASTRY SERVICE	20	0	No	A COUPLE OF PADDLES WERE DAMAGED. A SAUTE POT THAT HAD BEEN WELDED HAD ROUGH INTERIOR SURFACES. HOLES WERE NOTED IN A FEW LARGE SAUTE POTS WHERE THE SMALLER HANDLES HAD FALLEN OFF. <<< F&B / Technical – Damaged items replaced, liaise with Technical to have handles replaced.
21	BOTICELLI DINING ROOM	33	1	No	LOOSE PROFILE STRIPS WERE NOTED ON EITHER SIDE OF THE ENTRANCE TO THE DINING ROOM FROM THE GALLEY ON THE STARBOARD SIDE. <<< Technical – Loose profile strips have been welded back in place.
22	DINING ROOMS	21	1	No	THE LAMINATE SURFACES OF THE WAIT STATIONS WERE DAMAGED IN SEVERAL AREAS. <<< Technical – Ships staff will undertake survey with a view to repairing damaged Formica.
23	DAVINCI WINE PANTRY	27	1	No	THE UTILITY LINE WRAPPING WAS WET AND SOILED IN THE TECHNICAL SPACE FOR THE SODA LINES. <<< Technical – Dried, cleaned and re-insulated with closed cell Armaflex.
24	CREW GALLEY	33	1	No	THE DECK UNDER THE SLICER COUNTER WAS SOILED ALONG THE BULKHEAD JUNCTURE AND IN THE CORNER. <<< F&B – Corrected, cleaning routine in place
25	CREW GALLEY	16	0	Yes	THE TIME AS A CONTROL PLAN DID NOT INCLUDE THE SET-UP TIMES AND DISCARD TIMES FOR THE FOOD PLACED OUT FOR SERVICE. THERE WAS NO ALLOWANCE IN THE PLAN FOR LABELING FOODS WITH THE DISCARD TIMES FOR THE DINNER SERVICE WHICH <<< F&B/PCSC – Written procedures to be revised, change in dinner times to meet the 4-hour deadlines.
26	STAFF MESS	21	1	No	CHIPPED GLASS WAS NOTED ALONG THE SNEEZE GUARD. <<< Technical – Replacement sneeze guards already on order from Cruise Ship Glass (TAH020334)
27	GALLEY STORAGE DECK 14	33	1	No	THE ELECTRICAL OUTLET LOCATED IN THIS AREA WAS IN POOR CONDITION. <<< Technical – Repaired / new cover fitted to outlet box.
28	GALLEY STORAGE DECK 14	24	0	Yes	THE SANITIZING CONCENTRATION IN THIS BUCKET WAS LESS THAN 50 PPM. <<< F&B – Corrected during inspection, staff re-instructed

29 **HORIZON - COFFEE STATIONS** 33 1 No

THE TILE MOLDING ON THE COUNTERS HAD DIFFICULT TO CLEAN FEATURES.

<<< Technical – Ships staff will improve coving at tile moldings / covings.

30 **TRIDENT GRILL** 33 1 No

AN INVERSE NIPPLE WAS NEEDED ON THE DOOR FRAMES IN THIS AREA.

<<< Technical – Striker plates with enclosed backs have been ordered from Trioving (TAH020331)

31 **HORIZON - DISHWASH** 22 0 No

THE RIGHT FINAL RINSE NOZZLE HAD AN ERRATIC SPRAY PATTERN. THIS WAS CORRECTED DURING THE INSPECTION.

<<< F&B – Corrected during inspection

32 **HORIZON - DISHWASH** 22 0 No

THE FINAL RINSE TEMPERATURE GAUGES WAS REGISTERED 210°F.

<<< Technical – Booster heater steam valve overhauled and temperature reduced to 200 degrees F.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
33	BELL BOX POTWASH	22	0	No	
					THE FINAL RINSE PRESSURE AT THE POTWASH MACHINE WAS 40 PSI WHERE THE MANUFACTURER RECOMMENDS 20 PSI, AS NOTED ON THE DATA PLATE.
					<<< Technical – Final rinse pressure has been reduced to correct range.
34	BELL BOX POTWASH	37	0	No	
					CONDENSATE WAS NOTED DRIPPING FROM THE INSIDE OF THE POTWASH MACHINE HOOD.
					<<< Technical – Final rinse temperature adjusted to avoid condensation.
35	FUN ZONE	41	0	No	
					AN AIRTIGHT SOILED-DIAPER RECEPTACLE WAS NOT PROVIDED.
					<<< FPAD – A receptacle will be purchased and installed.
36	FUN ZONE PANTRY	20	0	No	
					THE REFRIGERATION UNIT WAS LABELED NOT IN USE.
					<<< FPAD – If the unit is not required, it will be removed.
37	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

