

CORRECTIVE ACTION STATEMENT

m/v 'SPIRIT OF ENDEAVOUR'

Inspection: Haines, Alaska June 26, 2002

SUMMARY OF INSPECTIONS WITH VIOLATIONS		
<u>Item No.</u>	Description	Points Deducted
<u>3</u>	PW bunker / production source; Halogen residual	0
<u>6</u>	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	2
<u>8</u>	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1
<u>19</u>	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	2
<u>20</u>	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2
<u>21</u>	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1
<u>22</u>	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	2
<u>26</u>	Food-contact surfaces equipment / utensils clean; Safe	3
<u>27</u>	Equipment / utensils non-food-contact surfaces clean	1
<u>28</u>	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	2
<u>33</u>	Decks / bulkheads / deckheads construction, repair, clean	1
<u>36</u>	Lighting provided, shielded	1
<u>9999</u>	Miscellaneous	0

Total deducted points: 18

Final score: 82

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INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

Site: POTABLE WATER

Deduction Status: N

Violation: BUNKERING WAS NOT BEING CONDUCTED DURING THE INSPECTION BUT RECORDS SHOWED THAT BUNKERING IS BEING CONDUCTED AT 1.0 PART PER MILLION AND NOT THE REQUIRED 2.0 PARTS PER MILLION.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

CORRECTIVE ACTION: **A carbon filter (Water Tech Industries Md. FC110) was ordered and will be installed July 11. This filters purposes is to remove the chlorine (2.0ppm) from the H2O leaving the H2O storage tank prior to distribution. After 2.0ppm chlorine has been removed we then will inject chlorine to .02ppm prior to distribution.**

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	2

Site: POTABLE WATER

Deduction Status: Y

Violation: NO MICROBIOLOGICAL SAMPLING WAS BEING CONDUCTED AT PORT BEFORE BUNKERING POTABLE WATER OR COLLECTION AND ANALYZING OF FOUR WATER SAMPLES THROUGHOUT THE VESSEL FOR THE PRESENCE OF ESCHERICHIA COLI.

Recommendation: 5.1.1.2.1 Where available, the vessel shall have a copy of the most recent microbiologic report from each port before bunkering potable water to verify that the water meets potable standards.
5.1.1.2.3 These records shall be maintained on the vessel for 12 months and shall be available to the VSP for review during inspections.

CORRECTIVE ACTION: **Port records were sent to the vessel electronically July 8th and will be hand carried to the vessel July 11. File will be available at all times aboard the vessel.**

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Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

Site: POTABLE WATER

Deduction Status: Y

Violation: A COMPLETED COMPREHENSIVE CROSS-CONNECTION CONTROL PLAN WAS NOT DEVELOPED.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross-connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

**CORRECTIVE
ACTION:**

In progress will be complete July 15th 2002.

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Site: POTABLE WATER

Deduction Status: Y

Violation: NO BACKFLOW PROTECTION WAS PROVIDED ON THE WASH HOSES OF THE COMBI-OVENS. BACKFLOW PREVENTERS HAVE BEEN ORDERED.

Recommendation: 5.7.1.2.1 Backflow preventers shall be installed when air gaps are impractical or when water under pressure is required. 5.7.1.2.5 A continuous pressure-type backflow preventer shall be installed when a valve is located downstream from the backflow preventer. 5.7.1.2.6 Backflow preventers shall be provided on all fixtures using potable water and which have submerged inlets.

CORRECTIVE ACTION:

Back flow preventers on order, will be installed as soon as received.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE ATMOSPHERIC BACKFLOW PREVENTERS ON THE WASHERS WERE LEAKING. CONTINUOUS PRESSURE BACKFLOW PREVENTERS SHOULD BE INSTALLED ON THE WASHERS. THE BACKFLOW PREVENTERS HAVE BEEN ORDERED.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

CORRECTIVE ACTION:

Back flow preventers on order, will be installed as soon as received.

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Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	2

Site: GALLEY / PROVISIONS

Deduction Status: Y

Violation: FLOUR AND SUGAR BINS WERE NOT COVERED BETWEEN USES. CARTONS, BAGS AND OTHER FOOD CONTAINERS WERE STORED DIRECTLY ON THE HEAVILY SOILED DECKS. OPEN FOOD CONTAINERS STILL ARE STACKED ON EACH OTHER PARTICULARLY IN THE REACH-IN COOLERS THAT LACK SHELVING.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

CORRECTIVE ACTION:

Flour and sugar bins will be replaced with new NSF approved ones (four) in Juneau, 11 July, 02 and will be covered at all times when not in use. No items will be stored on the deck at any time. No items items will be stored uncovered or stacked on each other at any time. Arrangements are being made for additional shelving in the walk in cooler. Sanitation Specialist Chef Carl McConnell is now onboard and retraining personnel in proper food and storage handling as well as cleaning procedures

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

Site: GALLEY

Deduction Status: Y

Violation: FOOD CONTACT SURFACES OF EQUIPMENT INCLUDING THE ICE MACHINE, REACH-IN REFRIGERATORS, AND OVENS HAD DIFFICULT TO CLEAN SURFACES AND WERE SOILED.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

CORRECTIVE ACTION:

Sanitation Specialist Chef Carl McConnell is now onboard and retraining personnel in proper cleaning procedures on a regularly scheduled basis. On board Management with follow up on a daily basis for compliance.

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Inspection: Haines, Alaska June 26, 2002

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: GALLEY

Deduction Status: Y

Violation: NONFOOD CONTACT SURFACES OF COOKING EQUIPMENT, PREP COUNTERS, SHELVING HAD GAPS, SEAMS, OPEN SPACES AND OTHER DIFFICULT TO CLEAN CONSTRUCTION. BULK MILK DISPENSER DID NOT HAVE AN EASILY VIEWABLE THERMOMETER.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. 7.4.4.1.1 Equipment that is fixed because it is not easily movable shall be installed so that it is: (1) Spaced to allow access for cleaning along the sides, behind, under and above the equipment; (2) Spaced from adjoining equipment, bulkhead, and deckhead at a distance of not more than 1 millimeter or 1/32 inch; or (3) Sealed to adjoining equipment or bulkhead, if the equipment is exposed to spillage or seepage. 7.4.4.2.1 Deck-mounted equipment that is not easily movable shall be sealed to the deck or elevated on legs that provide at least a 15-centimeter (6-inch) clearance between the deck and the equipment. 7.4.2.4.9.2 Temperature measuring devices shall conform to the following guidelines: (2) Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

CORRECTIVE ACTION:

Short term: stop using Bulk dispenser and replace with individual single serve half pints of milk products. Long term: will remove bulk dispenser or repair.

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Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	2

Site: BAR

Deduction Status: Y

Violation: TEST STRIPS WERE NOT AVAILABLE TO TEST SANITIZER STRENGTH IN BAR GLASSWASHER. SANITIZER STRENGTH EXCEEDED 200 PPM.

Recommendation: 7.5.6.2.4 Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.

CORRECTIVE ACTION:

**Have been purchased and will be place on board in Juneau, Alaska, July 11, 2002.
Sanitizer strength will be checked at least twice daily and meet recommended guidelines of 100 ppm**

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Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: GALLEY

Deduction Status: Y

Violation: OLD FOOD SOIL WAS NOTED IN UTENSILS AND EQUIPMENT STORED IN CLEAN STORAGE AREA INCLUDING LADLE, TONGS, WICKER BASKETS, BINS, AND BOWLS. INTERIORS OF WARMING CABINETS, REACH-IN COOLERS AND INSIDE THE DISPENSING AREA OF THE BULK MILK DISPENSER WERE ALSO SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

CORRECTIVE ACTION: **All noted deficiencies have been corrected. Sanitation Specialist Chef Carl McConnell is now onboard and retraining personnel in proper cleaning procedures on a regularly scheduled basis. On board Management with follow up on a daily basis for compliance.**

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: GALLEY

Deduction Status: Y

Violation: EXTREMELY HEAVY ACCUMULATION OF OLD FOOD SOIL AND GREASE WAS NOTED ON ALL FOOD COOKING EQUIPMENT IN THE GALLEY. GREASE WAS DRIPPING DOWN THE GAPS AND SEAMS BETWEEN COOKING EQUIPMENT AND POOLING ON DECK. SHELVING WAS SOILED WITH OLD FOOD DEBRIS.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

CORRECTIVE ACTION: **All noted deficiencies have been corrected. Sanitation Specialist Chef Carl McConnell is now onboard and retraining personnel in proper cleaning procedures on a regularly scheduled basis. On board Management with follow up on a daily basis for compliance.**

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Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	2

Site: GALLEY

Deduction Status: Y

Violation: FOOD EQUIPMENT AND UTENSILS WAS STORED DIRECTLY ON THE DECK ON EXPOSED TO SPLASH IN UNDER PREP COUNTER STORAGE. EXAMPLES INCLUDED COFFEE DISPENSERS ON DECK UNDER THE GALLEY HANDWASH STATION, LARGE PLASTIC FOOD STORAGE BINS, AND PANS IN THE PREP AREA. RACKS FOR CLEAN EATING UTENSILS AND TABLE WARE WAS SOILED WITH FOOD DEBRIS.

Recommendation: 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

**CORRECTIVE
ACTION:**

All noted deficiencies have been corrected. Sanitation Specialist Chef Carl McConnell is now onboard and retraining personnel in proper cleaning procedures on a regularly scheduled basis. On board Management with follow up on a daily basis for compliance.

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Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: GALLEY

Deduction Status: Y

Violation: DECKS, BULKHEADS AND DECKHEADS HAVE DIFFICULT TO CLEAN CONSTRUCTION. DECKS AND SPLASH AREAS ARE HEAVILY SOILED.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.1.3 Bulkhead and deck junctures shall be coved. 7.7.4.1.5 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be corrosion-resistant. 7.7.4.1.7 Exposed utility service lines and pipes, including lines for fire detection and protection systems, shall be installed so they do not obstruct or prevent cleaning. 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features. 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary. 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

CORRECTIVE ACTION:

All noted soiled area deficiencies have been corrected.

Sanitation Specialist Chef Carl McConnell is now onboard and retraining personnel in proper cleaning procedures on a regularly scheduled basis.

On board Management with follow up on a daily basis for compliance.

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Item No.	Description	Points Deducted
36	Lighting provided, shielded	1

Site: GALLEY

Deduction Status: Y

Violation: LIGHTING IN DISHWASHING AREA WAS NOT 20 FOOT CANDLES.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

CORRECTIVE ACTION:

Lighting will be added to meet 20 foot candles during vessel scheduled repair period Nov.2002.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: GENERAL COMMENT

Deduction Status: N

Violation: THIS WAS A LIMITED REINSPECTION TO FOCUS ON THE ITEMS CITED ON THE ORIGINAL FAILING INSPECTION ON 05/27/2002 AND THE PUBLIC HEALTH CRITICAL SYSTEMS ABOARD THE VESSEL.

Recommendation:

CORRECTIVE ACTION:

Cruise West has hired Chef Carl McConnell to join the vessel at Sitka 08JUL02 as a Sanitation Specialist to bring us into compliance immediately and to establish procedures to insure future compliance.

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation:

Recommendation: 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: SPIRIT OF ENDEAVOR - CAS - [06-26-2002] .

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