

**Perez, Susan**

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**From:** Marc Burton [Marcb@WINDJAMMER.com]  
**Sent:** Thursday, June 13, 2002 1:43 PM  
**To:** vsp@cdc.gov  
**Subject:** corrective action statement S/V LEGACY 5/24/2002

STATEMENT OF CORRECTIVE ACTION  
S/V LEGACY INSP. DATE 5/24/2002

The following is a detail of corrective actions taken to correct deficiencies from the recent inspection.

- 1) Test results for the backflow preventer are recorded and logged
- 2) Bunker lines are secured and labled
- 3) Port side potable water storage locker is now labled
- 4) E-coli tests are performed and logged monthly
- 5) Engineering dept onboard is drafting a plan and will be submitted under separate cover
- 6) Ship is scheduled for dry dock in sept. 2002 and complete record and log of inspection will be provided
- 7) Potable water lines in the laundry have been painted striped blue
- 8) Sample taps have been addressed and turned down
- 9) Daily logs are now done and recorded
- 10) Enginerring dept has been clearly advised and trained to the procedures of chlorine distribution
- 11) Service technician has been hired to calibrate and service the recorder to insure proper readings and operation
- 12) Paper towel dispenser has been installed in the bar area .
- 13) Deck area behind cabinet has been properly cleaned and bar staff re-trained in proper procedure for cleaning this area
  
- 14) Frozen drink machine has been repaired
- 15) Bar staff re-trained in proper restocking procedures to ensure safe handling of boxes and foodstuff off the deck
- 16) Pest control officer has been certified in pest control management
- 17) Insecticides and pest control products are now stored properly in a locked box isolated for any food area
- 18) Locker in the pot wash area for maintenance tools has been labled and staff re-trained in proper storage procedures
- 19) Engineering dept is addressing the ventilation hood system to reduce condensation
- 20) Data plate has been re-installed
- 21) Engineering dept has serviced the unit and temperature of rinse water is above 160 degrees
- 22) Vent area cleaned properly and vent cover installed
- 23) Galley staff re-trained in proper pot washing procedures
- 24) Whisk was replaced
- 25) Enginerring dept has addressed the light intensity levels to meet the standard of 220 lux
- 26) Items of food discribed are stored in proper plastic containers or plastic bags
- 27) Baskets noted are cleaned daily
- 28) Non dairy creamers are stored properly
- 29) Gaps noted have been covered and cleaned properly
- 30) Independent contractor has been commissioned to install end shields to the food service area

7/30/2002

- 31) Wastewater line has been protected with a drip pan shield
- 32) Current shelving manufacturer being contacted to replace shelving in this area
- 33) Food in this area is being stored in plastic bins or plastic bags
- 34) Any dented cans have been disposed of
- 35) All food is stored at least 6" above the deck on proper shelving
- 36) All foodservice areas are being carefully inspected for gaps and open seams and any found are to be filled and cleaned
  
- 37) During dry dock scheduled for 9/2002 decks are to be re grouted
- 38) Same as # 36
- 39) Replacement panel has been ordered for the mixer
- 40) Flour bins have been labeled
- 41) New gaskets have been ordered for the undercounter refrigerator units in the galley
- 42) Oven handle covers are on order to be replaced
- 43) Galley staff retrained on the proper procedure of oven maintenance & cleanliness daily
- 44) Galley staff retrained on proper cleanliness procedures for this area
- 45) Engineering staff to investigate ventilation in this area to reduce condensation
- 46) Galley staff retrained in the proper cleanliness procedures for this area
- 47) Bamboo skewers now stored in a proper plastic container
- 48) Same as # 46
- 49) Along with the ships current pest control plan an independent pest control co. has been hired to investigate and control any problem area
  
- 50) Backflow preventer has been installed
- 51) A consumer advisory is now in place

The above corrections and actions have been addressed . If any further information or details are necessary , please contact Marc Burton @ [Marcb@Windjammer.com](mailto:Marcb@Windjammer.com)

or directly @ 305 534 5426 Ext 1369 ...

Respectfully Submitted ,

Marc Burton

Hotel & Operations