

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	DECK 5 MAIN GALLEY	20	0	No	A FEW CRACKED PLATES COVERS WERE NOTED IN THE UNDERCOUNTER STORAGE CABINETS. <i>Cracked covers discarded, staff instructed on correct procedures.</i>
2	DECK 5 MAIN GALLEY	26	3	Yes	A SOILED PLATE COVER WAS STORED AS CLEAN. <i>Responsible staff instructed to thoroughly check items before storing them.</i>
3	DECK 5 PASTRY	21	1	No	THE FINISH ON THE OVEN HANDLES WAS WORN AND FLAKING. <i>Completed by July 26.</i>
4	DECK 5 PASTRY	19	0	No	THE BINS OF FLOUR AND SUGAR WERE LABELED FOOD. <i>Correct labels with name of product were placed.</i>
5	DECK 5 PASTRY	20	0	No	THE RANGE WAS OUT OF ORDER. <i>Completed 22nd July 2003.</i>
6	DECK 5 PASTRY	21	1	No	THE INSULATION MATERIAL OR GASKET IN THE BACK OF THE SVEBA DAHLEN OVEN WAS EXPOSED MAKING THIS AREA DIFFICULT TO CLEAN. <i>Completed 25th July 2003</i>
7	DECK 5 HOT GALLEY	34	0	No	A LEAK WAS NOTED AT THE VALVE UNDER THE BAIN MARIE ON THE PASTRY SIDE OF THE HOT LINE. <i>Completed 25th July 2003</i>
8	DECK 5 HOT GALLEY	21	1	No	LOOSE SEALANT WAS NOTED UNDER THE GRILLS AT THE BULKHEAD JUNCTURE. <i>Completed 28th July 2003</i>
9	DECK 5 HOT GALLEY	29	0	Yes	A PORTABLE TABLE WAS PLACED IN FRONT OF THE HANDWASH SINK. <i>Removed immediately, responsible staff advised.</i>
10	DECK 5 SOUP AREA	26	3	Yes	WATER WAS NOTED IN THE MIXER COLLAR. <i>Responsible staff instructed on the proper cleaning procedure.</i>
11	DECK 5 SOUP AREA	20	0	No	THE MIXER COLLAR WAS SLIGHTLY CORRODED. <i>Completed 25th July 2003.</i>
12	DECK 5 SOUP AREA	27	0	No	THE DRAIN LINE UNDER REFRIGERATION UNIT#1 WAS SOILED. <i>Completed 25th July 2003</i>
13	DECK 5 SOUP AREA	20	0	No	ONE OF THE KETTLES WAS OUT OF ORDER. <i>Completed 25th July 2003</i>

14	DECK 5 SOUP AREA	21	1	No
THE INSULATION WAS LOOSE ON THE LEFT MOUNT FOR THE LEFT KETTLE MAKING THIS AREA DIFFICULT TO CLEAN.				
Completed by 31st July 2003.				
15	DECK 5 BAKERY	21	1	No
EXPOSED LOOSE INSULATION WAS NOTED IN THE BACK OF THE OVENS MAKING THESE SURFACES DIFFICULT TO CLEAN..				
Completed 25th July 2003				
16	DECK 5 GARDE MANGER	19	0	No
INDIVIDUAL PACKAGES OF CRACKERS WERE PLACED DIRECTLY ON WEDGES AND SLICES OF CHEESE.				
Corrected immediately and responsible staff instructed accordingly.				
17	DECK 5 GARDE MANGER	33	0	No
THE DECK DRAIN WAS SOILED IN THE TECHNICAL COMPARTMENT FOR REFRIGERATION UNIT #1.				
Completed 25th July 2003				

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18	DECK 5 GARDEN MANGER	39	0	Yes	TWO SMALL FLIES WERE NOTED IN THIS AREA AROUND A PAN OF CLEAN UTENSILS. Fruit flies to be monitored and actioned as per Integrated Pest Management Manual.
19	DECK 5 GARDE MANGER	20	0	No	REFRIGERATION UNIT #5 WAS OUT OF ORDER. Minor Repair completed 20 th July 2003
20	DECK 5 GARDE MANGER	26	3	Yes	SEVERAL PLATES WERE SOILED AND STORED AS CLEAN. Responsible staff instructed to thoroughly check clean items before storing them.
21	DECK 5 POTWASH	26	3	Yes	A FEW PANS WERE SOILED AND STORED AS CLEAN. Responsible staff instructed to thoroughly check clean items before storing them.
22	DECK 5 POTWASH	20	0	No	A DAMAGED POT AND SPOON WERE NOTED IN THIS AREA. THE DAMAGE MADE THESE ITEMS DIFFICULT TO CLEAN. Damaged items discarded and staff instructed.
23	DECK 5 POTWASH	37	0	No	CONDENSATE WAS NOTED ON THE HOOD OVER THE CLEAN SIDE AT THE POTWASH MACHINE. Completed by 25 th July 2003.
24	DECK 5 GARDE MANGER	19	0	No	THE SCOOP IN THE SALT CONTAINER WAS STORED WITH THE HANDLE IN THE SALT. Removed immediately and staff instructed on the correct procedure.
25	DECK 6 PASTRY	20	0	No	PHILIPS HEAD SCREWS WERE NOTED IN THE BLODGETT OVENS. THESE TYPES OF SCREWS WERE DIFFICULT TO CLEAN. In progress: stainless steel bolt headed screws ordered, indent # TAQ030236
26	DECK 6 POTWASH	20	0	No	HOLES WERE NOTED IN TWO LARGE SAUTÉ PANS WERE THE HANDLES WERE MISSING. THESE HOLES MADE THE PANS DIFFICULT TO CLEAN. Damaged items discarded and staff instructed.
27	DECK 6 POTWASH	26	3	Yes	A FEW PANS WERE SOILED AND STORED AS CLEAN. Responsible staff instructed to thoroughly check clean items before storing them.
28	ECK 6 HOT GALLEY	20	0	No	SOFT SEALANT WAS NOTED ON THE BACKPLATE OF THE SLICER. Fixed, soft sealant replaced with hard one.
29	DECK 6 HOT GALLEY	20	0	No	THE MIDDLE FRYER WAS POSTED OUT OF ORDER. This fryer is in working conditions but not in use, correct sign will be posted.
30	DECK 6 HOT GALLEY	21	1	No	THE LABELS WERE PEELING OFF THE PANELS ON THE KETTLES MAKING THESE SURFACES DIFFICULT TO CLEAN. Completed by 28 th July 2003.

31	DECK 6 GARDE MANGER	25	0	No
WET RAGS WERE NOTED IN AN EMPTY SANITIZE BUCKET. THESE RAGS WERE SAID TO BE DRYING.				
Rags removed and stored in cleaning locker, staff instructed on proper procedures.				
32	DECK 6 GARDE MANGER	26	3	Yes
A FEW PLATES WERE SOILED AND STORED AS CLEAN.				
Responsible staff instructed to thoroughly check clean items before storing them.				
33	DECK 6 GARDE MANGER	20	0	No
SOFT SEALANT WAS NOTED ON THE BACKPLATE OF THE SLICER.				
Completed by 31 st July 2003.				
34	DECK 6 GARDE MANGER	16	0	Yes
SMOKED SALMON HAD A PRODUCTION DATE OF 7/19 AND WAS TO BE USED ON 7/21. THE SALMON WAS TO BE USED MORE THAN 24 HOURS AFTER OPENING BUT WAS NOT LABELED WITH THE DISCARD OR USE BY DATE.				
All responsible staff instructed on the correct procedures. Executive chef will strictly monitor.				

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35	FOOD AND GARBAGE ELEVATORS	33	0	No	THE DECK WAS DAMAGED AT THE ENTRANCE TO THE ELEVATORS. API deck repair will be completed by 3 rd August 2003.
36	PROVISIONS	33	0	No	THE DECK IN THE VEGETABLE PREPARATION ROOM WAS DAMAGED. Work in progress.
37	PROVISIONS	15	0	Yes	THE SHELLSTOCK TAGS WERE NOT AVAILABLE FOR CRUISES PRIOR TO THE LAST TWO CRUISES. THE TAGS WERE NOT KEPT FOR 90 DAYS. Records to be kept and responsible party instructed accordingly.
38	DECK 3 DRY STORES	15	0	Yes	EVIDENCE OF GRAIN PESTS WERE NOTED ALONG THE SEWN EDGES ON TWO BAGS OF SUNFLOWER KERNELS. THE EVIDENCE CONSISTED OF DESICCATED LARVAE AND COCOON REMNANTS. THESE ITEMS WERE IMMEDIATELY TAKEN TO BE INCINERATED. All staff involved with storing have been instructed on the correct procedures and to strictly monitor supplies taken on board.
39	PROVISIONS-STAGING FOR GALLEYS	*	0	No	DURING PROVISIONING POTENTIALLY HAZARDOUS FOODS, SUCH AS DAIRY PRODUCTS, AWAITING DELIVERY TO THE GALLEY WERE PLACED IN THE FRESH FRUIT WALK-IN ON DECK 3. THIS UNIT WAS NOT ON WHEN ENTERED DUE TO PROVISIONING. THE STAFF STATED THAT THE UNIT WAS IN A DEFROST CYCLE. THE AMOUNT OF TIME THESE ITEMS WERE TO BE STORED PRIOR TO DELIVERY WAS APPROXIMATELY 3 HOURS. THE ITEMS WERE IMMEDIATELY MOVED TO THE BLAST CHILLERS IN THE GALLEYS. All responsible parties have been instructed on the proper procedure.
40	LOBBY BAR	36	0	No	INSUFFICIENT LIGHTING WAS NOTED IN THIS BAR. In progress, additional light fittings are on order, indent #TAL030325.
41	CASINO BAR	36	0	No	INSUFFICIENT LIGHTING WAS NOTED AT THIS BAR. Lighting intensity checked, additional light added July 26.
42	MEDICAL	02	0	No	THERE WERE SEVERAL DATA ELEMENTS MISSING FROM THE COMPUTERIZED GASTROINTESTINAL ILLNESS LOG. SOME OF THESE ITEMS WERE SEX, MEAL SEATING, AND NUMBER OF EPISODES OF DIARRHEA AND VOMITING. Our V.P Medical Dr. Grant Tarling has contacted C.D.C on the above issue.
43	MEDICAL	01	0	Yes	FROM THE SHIP'S RECORDS, E-MAIL, IT APPEARED THAT THE 24-HOUR REPORTS WERE NOT CONSISTENTLY MADE 24-30 HOURS PRIOR TO ARRIVAL IN THE U.S. FROM A FOREIGN PORT. THIS WILL BE VERIFIED FROM THE DATABASE WHEN THE INSPECTORS RETURN TO THE OFFICE. Ship's email is on P.S.T this is why the recorded times do not correspond.
44	GAZEBO HOT GALLEY	21	1	No	LOOSE SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE PORTABLE BAIN MARIE. In Progress, will be completed by 1 st August 2003.
45	GAZEBO HOT GALLEY	21	1	No	LOOSE SEALANT WAS NOTED IN THE EXHAUST HOODS ABOVE THE GALLEY COOKING EQUIPMENT. Completed 27 th July.
46	GAZEBO HOT GALLEY	21	1	No	THE GREASE CHANNEL ON THE LANG FLAT TOP GRILL HAD DIFFICULT TO CLEAN SEAMS. Completed 26 th July..

47	DISHWASH FORWARD	22	0	No
THE RIGHT FINAL RINSE NOZZLE WAS CLOGGED.				
Completed by 25th July 2003.				
48	HAMBURGER GRILL	21	1	No
LOOSE SEALANT WAS NOTED UP IN THE EXHAUST HOOD ABOVE COOKING EQUIPMENT.				
Completed by 25th July 2003.				
49	HAMBURGER GRILL	21	1	No
LOOSE AND MISSING SEALANT WAS NOTED WITHIN THE SEAMS OF THE GALLEY EQUIPMENT.				
Sealant replaced as required.				

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
50	HAMBURGER GRILL	26	3	Yes	THE CARBONATION UNIT WITHIN THIS AREA DID NOT HAVE A VENTED BACKFLOW PREVENTER INSTALL ON IT. Parts are on order, indent #TAV030156
51	DISHWASH FORWARD	22	0	No	LARGE FOOD PARTICLES WERE NOTED ON SOME OF THE PLATES AND A BOWL THAT WERE COMING OUT THE CLEAN SIDE OF THE FLIGHT TYPE WAREWASH MACHINE. Responsible staff advised to be more careful and to check that all items are well sprayed for excessive particles before placing them in the dishwasher.
52	LIDO GALLEY DECK 12	27	0	No	THE INTERIOR SPACE OF THE VITALITY JUICE MACHINE WAS SOILED WITH A JUICE RESIDUE. Cleaned and responsible staff reminded of the correct cleaning cycle.
53	BELL BOX DECK 12	21	1	No	LOOSE SEALANT WAS NOTED ON EACH OF THE ELCO RANGE UNITS. THERE WAS ALSO OPEN SEAMS, GAPS PEELING LABELS WHICH MADE THESE NON-FOOD CONTACT AREAS DIFFICULT TO CLEAN. Completed by July 26.
54	LIDO GALLEY - SOUP KETTLE AREA	33	0	No	THE AREAS BEHIND THE LARGE SOUP KETTLES WERE SOILED WITH A FOOD RESIDUE AND LOOSE AND PEELING SEALANT WAS NOTED IN THESE AREA. The grouting between floor tiles was replaced. All old and loose sealant was removed and replaced with new.
55	LIDO POTWASH	22	0	No	THE TEMPERATURE GAUGE FOR THE FINAL RINSE COMPARTMENT SINK WAS OUT OF CALIBRATION. THE GAUGE READ 160°F WHILE THE WATER TEMPERATURE WAS 172°F. Fixed by July 26.
56	LIDO GALLEY	20	0	No	SOFT SEALANT WAS USED ON THE FOOD CONTACT SURFACE OF THE MEAT SLICER. In progress, completed by 31 st July 2003.
57	VENTILATION	41	0	No	STANDING WATER WAS NOTED IN THE DRAIN PAN OF AC UNIT AT16.3.01. THERE WAS ALSO SOME DIRT AND GRIT NOTED IN THIS DRAIN PAN AS WELL. Inspected and satisfactory 21 July 03
58	SPA AND POOL	10	0	No	THE CURRENT CONVERSION CHART FOR MILLIVOLT TO PPM DID NOT MENTION THE PH RANGE OF THE WATER. Charts are being ordered through Don Furdock, PCSC.
59	INTEGRATED PEST MANAGEMENT PLAN	40	0	No	THERE WAS NO DOCUMENTATION OF THE PEST CONTROL TRAINING THAT WAS CONDUCTED. Training session arranged with Fulton Marine, records will be kept and updated accordingly.
60	INTERNATIONAL SHORE CONNECTION	08	0	No	THERE WAS ONLY ONE VALVE LOCATED ON THE REDUCED PRESSURE BACKFLOW ASSEMBLY (RPZ)). THIS VALVE WAS LOCATED ON THE INLET SIDE OF THE ASSEMBLY. Incorrect observation, the vale has an up stream isolator outside the compartment and can be tested.
61	POTABLE WATER - GARBAGE ROOM	08	0	No	THE WATER LINES THAT SERVE THE HANDWASH STATION IN THE GARBAGE ROOM WERE NOT MARKED WITH A BLUE STRIP. Completed by 25th July 2003.
62	TROLLEY WASH	38	0	No	

THE MOPS IN THIS AREA WERE NOT HUNG UP TO DRY. THEY WERE LOCATED IN THE YELLOW BUCKETS.

Responsible staff reinstructed on the proper procedures.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
63	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].