

The following is corrective action taken onboard the S/V Legacy regarding the USPH inspection on July 25 , 2003

1) Warewash . Muffin tins and baking pans in question have been discarded and replaced with new ones . Galley staff has been re-trained in the proper warewash procedures

to ensure the proper cleaning of these items. The new tins do not have the same lip or crevis's as the discarded ones .

2) Warewash . Galley staff has been re-trained as to the proper procedures in warewashing of pots and pans.

14) Galley. Galley staff has been re-trained in the proper labeling of food such as meat and cheese as to its use by date. Temperatures are being monitored in the galley

reefer to ensure foods are maintained to the correct temperatures .

21) S/V Legacy does have on file with the USPH/VSP a variance for the skin tanks. A complete manual of the ships water supply system has been re-submitted to the dept.

We are waiting an acknowledgement from the USPH/VSP on this variance .

The above addresses the critical items outlined in the inspection report dated July 5, 2003 for the S/V Legacy , if further details or information is necessary , please contact me via e-mail or fax # 305 538 3784

Respectfully Submitted ,

Marc L. Burton
Operations & Hotel Mgr.