

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO GALLEY	20	0	No	THE SMALLER MIXER HAD BEEN OUT OF ORDER FOR MORE THAN A WEEK. C/A : REMOVED.
2	LIDO FORWARD BEVERAGE STATION	20	0	No	THE MILK DISPENSING TUBE WAS NOT CUT AT AN ANGLE. C/A : RENEWED TRAINING IS CONDUCTED WITH PROPER EXPLANATION FOR THE REASON THE TUBE NEEDED TO BE CUT SIDEWAYS.
3	LIDO GALLEY	22	0	No	THE SANITIZING SOLUTION IN TWO BUCKETS WAS VERY CLOUDY. C/A : EVEN IF THE CHLORINE CONTENT IS STILL GOOD THE BUCKETS WILL BE REFRESHED MORE FREQUENTLY.
4	LIDO DISHWASH	22	0	No	THE CONVEYOR BELT SPEED WAS NOTED ON THE DATA PLATES. THIS WAS NOTED LAST INSPECTION. C/A : THE CONVEYOR BELT PEED WAS NOTED ON THE DATA.
5	LIDO DISHWASH	22	0	No	THE MECHANIZED CONVEYOR BELTS WERE NOT FUNCTIONING PROPERLY. C/A : REPLACED BEARINGS.
6	LIDO POTWASH	20	0	No	CUTTING BOARDS WERE PITTED AND SCORED. C/A : ALL CUTTING BOARDS ARE IN THE PROCESS OF BEING REPLACED.
7	LIDO GALLEY	26	0	Yes	THERE WAS EVIDENCE WERE WATER CARRYING RUST PARTICLES HAD DRAINED INTO THE ICE BIN OF THE ICE-O-MATIC ICE MACHINE. C/A : THE WATER LINE WAS FLUSHED AS WELL AS CLEANING OF THE ICE BIN.
8	LIDO GALLEY	21	0	No	THE CONTACT AREA BETWEEN THE UPPER AND LOWER COMPARTMENTS OF THE ICE-O-MATIC ICE MACHINE WAS VERY C/A : CONTACT AREA HAS BEEN CLEANED.
9	DECK 10	08	0	No	THE DECK TAP ABOVE THE CHILDREN'S CENTER HAD A HOSE WITH A NOZZLE CONNECTED TO IT. THIS DECK TAP DID NOT HAVE THE APPROPRIATE BACKFLOW PROTECTION. C/A : BACKFLOW PREVENTER INSTALLED.
10	OASIS GRILL	33	1	No	THE BULKHEAD/DECK JUNCTURE ON THE LEFT SIDE OF THE ROTISSERIE GRILL WAS IN POOR CONDITION. EXCESSIVE SEALANT WAS NOTED IN THE LEFT HAND CORNER BEHIND THE ROTISSERIE GRILL. C/A : A SPECIAL CLEANING WAS DONE AND ALL THE EXCESSIVE SEALANT WAS REMOVED.
11	OCEAN GRILL	20	0	No	THE GREASE FILTERS IN THE HOOD AREA OF THE GRILL WERE IN POOR CONDITION. C/A : GREASE FILTERS REPLACED.
12	MAIN GALLEY-FOOD SERVICE GENERAL	21	0	No	SOME LOOSE PROFILES WERE NOTED IN THE VENTILATION HOODS. C/A : REPLACED FILTERS AND GAPS ELIMINATED.
13	MAIN GALLEY-WAREWASHER	37	0	No	CONDENSATE WAS NOTED ON THE DECKHEAD AT THE CLEAN END OF THE WAREWASHER. THE WAREWASHER WAS NOT IN ACTIVE USE AT THE TIME. C/A : INCREASED EXHAUST.

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NO.	LOCATION	REF.	POINTS	CRITICAL
14	MAIN GALLEY	33	1	No

RECESSED AND MISSING GROUT WAS NOTED THROUGHOUT THE DECK AREA.

C/A : WORK IN PROGRESS.

15	PROVISIONS-ICE CREAM ROOM	16	5	Yes
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FOUR PLASTIC CONTAINERS CONTAINING HALF GALLON CARTONS OF PARTIALLY MELTED ICE CREAM WERE STORED IN THE ROOM FOR REFREEZING. ALL POTENTIALLY HAZARDOUS FOODS SHOULD BE KEPT AT SAFE TEMPERATURES AT ALL TIMES AND FREE OF ANY EVIDENCE OF TEMPERATURE ABUSE.

C/A : ALL ICE CREAM WILL BE STORED IN A SEPARATE FREEZER FROM NOW ON.

16	FRUIT BAR	20	0	No
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A CUTTING BOARD WAS FOUND HEAVILY SCRATCHED AND PITTED.

C/A : ALL CUTTING BOARDS ARE IN THE PROCESS OF BEING REPLACED.

17	OASIS BAR	21	0	No
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THE HAMILTON DRINK MIXER HAD CHIPPED PAINT ON THE NON-FOOD CONTACT SURFACE MAKING IT NOT EASILY CLEANABLE.

18	CORRECTIVE ACTION STATEMENT	*	0	No
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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] .