

NANTUCKET CLIPPER

CAS 31 MAR 04

INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS

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	0

Site: GALLEY

Deduction Status: N

Violation: A PAN OF BREAD CRUMBS WAS STORED UNCOVERED.

Recommendation: All food items shall be covered to protect from contamination.

The pan of bread crumbs were covered during the inspection.

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: SEVERAL PIECES OF EQUIPMENT WERE MARKED OUT OF ORDER. ALL BROKEN EQUIPMENT SHOULD BE FIXED OR REMOVED FROM THE SHIP FOR BETTER UTILIZATION OF SPACE AND TO PREVENT HARBORAGE OF INSECTS.

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.

All out of order equipment has been repaired and is now functioning correctly.

Site: GALLEY

Deduction Status: Y

Violation: SEVERAL PANS AND UTENSILS HAD WORN SURFACES THAT WERE NOT EASILY CLEANABLE.

Recommendation: 7.4.5.2.1.1 Utensils shall be maintained in a state of repair or condition that meets the materials, design and construction specifications of these guidelines or shall be discarded.

Noted: Will attempt to replace the noted equipment.

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

Site: GALLEY

Deduction Status: Y

Violation: SEVERAL PIECES OF NON-FOOD CONTACT EQUIPMENT HAD GAPS AND SEAMS MAKING THE SURFACES NOT EASILY CLEANABLE.

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.

Noted:

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: GALLEY

Deduction Status: N

Violation: THE STORAGE LOCKER FOR POTS AND UTENSILS CONTAINED A FEW ITEMS THAT WERE SLIGHTLY SOILED.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

On-board management has been instructed to inspect more frequently.

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

Site: GALLEY

Deduction Status: Y

Violation: SEVERAL PIECES OF EQUIPMENT HAD NON-FOOD CONTACT SURFACES THAT WERE SOILED.

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.

On-board management has been instructed to inspect and clean more frequently.

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

Site: GALLEY

Deduction Status: Y

Violation: THE DECK DRAINS WERE SOILED WITH FOOD DEBRIS.

Recommendation: 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.

Noted: On-board management has been instructed to inspect and clean more frequently.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: POTABLE WATER

Deduction Status:N

Violation:THE DOCUMENTATION AND RECORD KEEPING WERE EXCELLENT.

Recommendation:

Site:CORRECTIVE ACTION STATEMENT

Deduction Status:N

Violation: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] .