

Corrective Action Statement

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MAIN GALLEY - POT WASH	08	0	No
<p>A GARDEN HOSE SECTION ATTACHED TO THE POT WASH SINK REACHED TO THE BOTTOM OF THE SINK, CREATING A SUBMERGED INLET. NO BACKFLOW PREVENTION DEVICE WAS INSTALLED AT THE SINK WATER SUPPLY TAP OR AT THE CONNECTION FOR WATER BELOW THE SINK.</p> <p>Corrective Action : We will install shower nozzle which has enough airgap</p>				
2	MAIN GALLEY - POT WASH	34	0	No
<p>THERE WAS A CONTINUOUS FAST LEAK AT THE WATER HOSE CONNECTION BENEATH THE WASH SINK AT THE POT WASH.</p> <p>Corrective Action : Repaired and confirmed no leakage</p>				
3	MAIN GALLEY - POT WASH	22	2	No
<p>SEVERAL SOILED SHEET PANS WERE SET ON EDGE DIRECTLY ON THE DECK ACROSS FROM THE POTWASH SINKS. ADDITIONALLY, A LARGE RICE COOKING PAN WAS SET ON THE DECK DIRECTLY BENEATH THE RINSE SINK.</p> <p>Corrective Action : have supplied wagon racks for soiled utensils and instructed all galley staff not to put sheet pans directly on the deck even though they are soiled.</p>				
4	MAIN GALLEY - POT WASH	24	3	Yes
<p>DURING ACTIVE USE THE FINAL SANITIZING SINK RINSE WATER HAD AN IODINE CONCENTRATION OF 50 PPM. THIS ITEM WAS ALSO NOTED ON THE INSPECTION CONDUCTED ON 19 JUNE 2003.</p> <p>Corrective Action : To check the concentration, we made a manual and checklist, in which we shall check the density after filling the sink with solution and record the density. The record will be double-checked by the crew in charge and his superior.</p>				
5	MAIN GALLEY - POT WASH	20	2	No
<p>SOME OF THE PREVIOUSLY CLEANED PLASTIC VEGETABLE WASHING BASKETS HAD SPLIT, BROKEN, AND CRACKED SECTIONS WHICH WERE NO LONGER DURABLE OR EASY TO CLEAN.</p> <p>Corrective Action : Removed the broken basket. Made checklists of cleaning.</p>				
6	MAIN GALLEY - VEGETABLE SECTION	21	1	No
<p>THE COUNTER MODEL NICHIIWA ELECTRIC OVEN WAS MOUNTED ON A STAND ONE INCH ABOVE THE COUNTERTOP, MAKING CLEANING BELOW DIFFICULT.</p> <p>Corrective Action : re-mounted higher than before for easy-cleaning</p>				
7	MAIN GALLEY - VEGETABLE SECTION	20	2	No
<p>THE INTERIOR OF THE COUNTER MODEL ELECTRIC OVEN HAD SLOT HEAD SCREW FASTENERS ON DOOR INTERIOR AND WALL PANELS, AND WING MODEL NUT FASTENERS ON UPPER PANELS WHICH MADE CLEANING DIFFICULT. SOME OF THE WING NUT FASTENERS SHOWED SIGNS OF CORROSION.</p> <p>Corrective Action : will change the nut fasteners to corrosion-resistant type or change Oven itself.</p>				
8	MAIN GALLEY - VEGETABLE SECTION	26	3	Yes
<p>THE INTERIOR OF THE COUNTER MODEL ELECTRIC OVEN WAS SOILED WITH FOOD RESIDUE, ALTHOUGH STAFF STATED IT WAS PREVIOUSLY CLEANED.</p> <p>Corrective Action : We have retrained the crew in charge and made checklists of cleaning, in which the result of cleaning shall be double checked.</p>				
9	MAIN GALLEY - GENERAL	33	1	No
<p>WIRING, BOXES, SWITCHES, AND OTHER ITEMS ATTACHED TO BULKHEADS AND DECKHEADS MADE CLEANING DIFFICULT. BULKHEAD AND DECKHEADS SURROUNDING ATTACHED EQUIPMENT WERE SOILED WITH DIRT RESIDUE IN MANY AREAS.</p> <p>Corrective Action : Dirt residue was removed and will clean up frequently. We will make some improvement for easy-cleaning</p>				

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10	MAIN GALLEY - GENERAL	26	3	Yes	<p>THE FOLLOWING PREVIOUSLY CLEANED ITEMS WERE FOUND SOILED WITH FOOD RESIDUE, FOOD DEBRIS, AND/OR GREASE RESIDUE IN THE GALLEY:</p> <p>VEGETABLE WASHING BASKET AT POT WASH, SOUP SPOON HANGING AT HOOD OVER INDUCTION COOK TOP, SKILLETS ON UNDERCOUNTER SHELVES, LARGE POTS ON CLEAN RACK NEAR RICE COOKING OVENS, AND A SMALL OIL STRAINER IN THE CLEAN DRAWER OF VEGETABLE SECTION.</p> <p>Corrective Action : We have retrained the crew in charge and made checklists which shall be double-checked by the crew in charge and his superior.</p>
11	MAIN GALLEY - GENERAL	20	2	No	<p>THE NON-STICK COATING ON THE FOOD-CONTACT SURFACE OF NEARLY ALL THE COATED SHEET PANS WAS DAMAGED AND THE UNDERLAYER METAL EXPOSED.</p> <p>Corrective Action : Renewed all the damaged pans</p>
12	MAIN GALLEY	33	1	No	<p>THE DECKHEAD DIRECTLY BEHIND THE HANGING BROILER OVEN WAS DIFFICULT TO ACCESS FOR CLEANING. THE BULKHEAD BEHIND THE BROILER WAS HEAVILY SOILED WITH DIRT AND GREASE RESIDUE.</p> <p>Corrective Action : Cleaned up dirt and grease residue. We will clean the deckhead behind the broiler frequently by using steam cleaner or some tools.</p>
13	MAIN GALLEY - PREPARATION AREAS	31	5	Yes	<p>THREE FULL SPRAY BOTTLES OF ALCOHOL WERE SET ON THE UPPER COUNTER SHELVES IN THE PREPARATION AREAS. ONE SPRAY BOTTLE WAS ON A SHELF DIRECTLY ABOVE A FULL CONTAINER OF UNPEELED WHITE RADISHES AND ANOTHER CONTAINER OF UNPEELED POTATOES. A SECOND SPRAY BOTTLE WAS ON AN UPPER COUNTER SHELF DIRECTLY ABOVE A PREPARATION SINK WITH A FULL BOWL OF PEELED WHITE RADISH IN A BOWL OF WATER. THE THIRD ALCOHOL BOTTLE WAS ON AN UPPER SHELF ABOVE A FOOD PREPARATION COUNTER IN THE HOT SECTION. THE WARNING LABEL ON THE BOTTLES DESCRIBED THE POISON POTENTIAL OF THE ALCOHOL AS WELL AS THE FLAMMABILITY RISK.</p> <p>Corrective Action : Removed all alcohol spray from the shelves and stored them in the locker.</p> <p>We will install storing cases for spray bottles under counter or preparation sink to avoid contamination.</p> <p>Added the item in the checklist to confirm the correct storing of the spray.</p>
14	MAIN GALLEY	27	1	No	<p>THE TOP SURFACE OF THE ICE MACHINE IN THE FORWARD SECTION WAS SOILED HEAVILY WITH DUST DEBRIS.</p> <p>Corrective Action : Removed and cleaned up the dust debris</p>
15	MAIN GALLEY	21	1	No	<p>THERE WAS A DIFFICULT TO ACCESS AND CLEAN GAP BETWEEN THE TWO LARGE OVENS. THERE WAS A DIFFICULT TO ACCESS AREA ABOVE THE TWO OVENS WHERE THE EXHAUST HOOD WAS MOUNTED, MAKING CLEANING THE TOP EXTERIOR AND LOWER HOOD DIFFICULT.</p> <p>Corrective Action : will make some reformation to the hood for easy access</p>
16	MAIN GALLEY	27	1	No	<p>THERE WAS HEAVY, ACCUMULATED DUST DEBRIS ON THE EXTERIOR SURFACES OF BOTH UPRIGHT OVENS AS WELL AS ON THE HOOD SURFACE DIRECTLY ABOVE THE OVENS.</p> <p>Corrective Action : Removed and cleaned up the dust debris</p>
17	MAIN GALLEY - HOT SECTION	21	1	No	<p>THERE WAS A DIFFICULT TO CLEAN GAP ON THE TOP EXTERIOR SURFACE WHERE THE TWO LARGE GRILL UNITS JOINED.</p> <p>Corrective Action : will cover the gap for easy cleaning</p>
18	MAIN GALLEY - HOT SECTION	27	1	No	<p>THERE WAS ACCUMULATED FOOD AND GREASE DEBRIS IN THE TOP EXTERIOR GAP WHERE THE TWO LARGE GRILL UNITS JOINED.</p> <p>Corrective Action : Removed accumulated food and grease debris</p>

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19 **MAIN GALLEY - HOT SECTION** 33 1 No

THE DECK BENEATH THE FRYERS WAS HEAVILY SOILED WITH ACCUMULATED GREASE AND FOOD DEBRIS. THE BULKHEAD BEHIND THE FRYERS WERE SOILED WITH GREASE DEBRIS.

Corrective Action : Removed and cleaned up the grease and food debris

20 **MAIN GALLEY - HOT SECTION** 27 1 No

THE CABINET SECTION DIRECTLY BELOW THE FRYERS, INCLUDING THE DRAIN SPOUT WAS HEAVILY SOILED WITH GREASE RESIDUE.

Corrective Action : Removed and cleaned up the grease residue

21 **MAIN GALLEY - AFT HOT SECTION** 33 1 No

THE DECK BELOW THE STEAM KETTLES WAS CORRODED AND PAINT WAS LOOSE AND PEELING. THE DECK WAS NO LONGER SMOOTH AND HAD BECOME HEAVILY SOILED WITH DIRT AND FOOD DEBRIS. THE BULKHEADS SURROUNDING THE KETTLES WERE ALSO SOILED WITH DIRT AND FOOD RESIDUE.

Corrective Action : We will fix up the deck in next dry dock and cleaned up the bulkheads

22 **FOOD SERVICE GENERAL** 16 5 Yes

RAW AND UNDERCOOKED FISH ARE SERVED TO PASSENGERS, BUT STAFF STATED THAT THERE WAS NO CONSUMER ADVISORY MADE TO INFORM PASSENGERS OF THE SIGNIFICANTLY INCREASED HEALTH RISK TO CERTAIN ESPECIALLY VULNERABLE CONSUMERS FROM EATING SUCH RAW OR UNDERCOOKED FOODS.

Corrective Action : As all of our passengers are Japanese who has common knowledge about the danger of raw fish etc. we imagine that such advisory to passengers is unnecessary. However, we will inform passenger according to your recommendations.

23 **FOOD SERVICE GENERAL** 17 0 No

THE SHIP SERVES BOTH SUSHI AND SASHIMI USING A VARIETY OF FISH SPECIES REQUIRING FREEZING TO KILL PARASITES. ALTHOUGH STAFF STATED THAT THESE FISH ARE RECEIVED FROZEN FROM THE SUPPLIER THERE WAS NO WRITTEN RECORD THAT EITHER THE SUPPLIER FROZE THE FISH TO REQUIRED TEMPERATURES AND TIME OR THAT THE FREEZING ONBOARD WAS TO REQUIRED TEMPERATURE/TIME.

Corrective Action : We will get the written record from the supplier

24 **CREW GALLEY** 27 1 No

THE DOUBLE FRYER LOWER DRAIN SECTION WAS HEAVILY SOILED WITH ACCUMULATED GREASE DEBRIS, AS WERE THE LOWER PANELS SURROUNDING THE DRAIN.

Corrective Action : Removed accumulated grease debris. We will confirm the cleanliness every day with checklist

25 **CREW GALLEY** 33 1 No

THE DECK BENEATH THE DUAL FRYERS WAS HEAVILY SOILED WITH ACCUMULATED GREASE AND FOOD DEBRIS. THE BULKHEAD BEHIND THE FRYERS WAS SOILED HEAVILY WITH GREASE RESIDUE.

Corrective Action : removed accumulated grease and food debris. We will confirm the cleanliness every day with checklist.

26 **CREW GALLEY** 16 5 Yes

A PAN OF RAW CHICKEN NECK PIECES WAS PLACED IN THE LOWER REACH-IN REFRIGERATOR D SOMETIME LAST NIGHT. THE INTERNAL TEMPERATURE OF THE CHICKEN AT 10:45 AM WAS MEASURED AT 64 °F. THE CHICKEN WAS IMMEDIATELY DISCARDED.

Corrective Action : Made manuals and checklists so that temperatures shall be kept at 5°C or below.

In which manual, the crew in charge shall

- 1) thaw under refrigeration that maintains the food temp. at 5°C or below
- 2) keep the temperature record
- 3) confirm that the refrigerator operates normally
- 4) cook within 4 hours from the time when the food is removed from temperature control
otherwise the food shall be discarded

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
27	CREW GALLEY	16	5	Yes
<p>A LARGE, DEEP PAN FILLED WITH CUBED BEEF WAS PLACED IN LOWER REACH-IN REFRIGERATOR D AT 7:30 AM, ACCORDING TO SHIP STAFF. AT 10:45 AM THE INTERNAL TEMPERATURE OF THE BEEF MEASURED 62-64 °F. THE PAN WAS IMMEDIATELY REMOVED AND TRANSFERRED TO A FREEZER UNIT.</p> <p>Corrective Action : same as No.26</p>				
28	CREW GALLEY - DISHWASH	22	2	No
<p>THE MANUFACTURERS DATA PLATE FOR THE SINGLE RACK DISHWASH MACHINE DID NOT INCLUDE EITHER THE RECOMMENDED FINAL RINSE PRESSURE FOR THE MOUNTED MACHINE GAUGE OR THE CYCLE TIME FOR THE FINAL, HOT WATER SANITIZING RINSE.</p> <p>Corrective Action : will add the data of final rinse pressure and the cycle time for final hot water sanitizing rinse</p>				
29	CREW GALLEY	26	3	Yes
<p>FOUR PREVIOUSLY CLEANED LARGE SKILLETS WERE HEAVILY SOILED WITH ENCRUSTED GREASE AND FOOD RESIDUE WHICH HAD LAYERED ON THE SURFACES OF THE PANS AS IF BURNED-ON.</p> <p>Corrective Action : we have re-trained the crew in charge and made check list , in which we will double-check that cooking equipment including pans shall be free of grease or food residue.</p>				
30	PROVISIONS - FREEZERS GENERAL	33	1	No
<p>THE INSULATION COVERING FOR THE CHILLED PIPING TO ALL WALK-IN FREEZER EVAPORATOR CONDENSERS WERE COATED WITH A LAYERED FROST WHICH MADE CLEANING DIFFICULT.</p> <p>Corrective Action : we will defrost more often so that we can clean easily</p>				
31	PROVISIONS - DRY STORES	33	1	No
<p>SOME FOOD AND BEVERAGE CASE RACKS WERE USED AS DECK STANDS FOR STORING FOOD PRODUCTS IN THIS SPACE. THE CASE RACKS WERE NOT OPEN UNDERNEATH TO ALLOW FOR CLEANING THE DECK BELOW.</p> <p>Corrective Action : Food and Beverage case were removed and changed with exclusive racks .</p>				
32	BARS - WIND OF MEKONG AND PIANO	36	0	No
<p>THE ARTIFICIAL LIGHTS IN THE DECKHEAD THROUGHOUT THE WIND OF MEKONG BAR FRONT AND BACK BAR SECTIONS HAD BULBS WHICH WERE NOT FULLY SHIELDED OR SHATTER-RESISTANT. THE LIGHTS ALONG THE BACK BAR DECKHEAD OF THE PIANO SALOON BAR WERE NOT FULLY SHIELDED OR SHATTER-RESISTANT BULBS.</p> <p>Corrective Action : We will supply shatter-resistant bulbs.</p>				
33	CHILD ACTIVITY CENTER	41	0	No
<p>THE CHILD ACTIVITY CENTER WAS NOT BEING USED DURING THE INSPECTION.</p> <p>THE CHILD SIZE TOILET SEAT WAS COVERED WITH A TERRY CLOTH COVER THAT IS NOT EASILY CLEANABLE.</p> <p>THE SIGN IN THE CHILDRENS TOILET DID NOT STATE TO WASH YOUR HANDS AND THE CHILDS HANDS AFTER ASSISTING CHILDREN USE THE TOILET.</p> <p>A COMMON CLOTH TOWEL WAS NOTED AT THE HANDWASH SINK IN THE TOILET ROOM.</p> <p>SOILED CLOTH COVERED TOY BALLS WERE STORED IN THE BOTTOM DRAWER BELOW THE BOOK SHELF.</p> <p>Corrective Action : We will follow all your recommendations.</p>				
34	POOL	10	0	No
<p>THE POOL DEPTH MARKERS WERE NOT INSTALLED SO THAT THEY WERE VISIBLE FROM THE DECK.</p> <p>WHILE THE POOL IS CLOSED THE SHEPARD HOOK AND FLOATATION DEVICE EQUIPMENT IS STORED IN THE POOL EQUIPMENT ROOM. THE SAFETY EQUIPMENT IS BROUGHT TO THE POOL ONLY WHEN IT IS OPEN.</p> <p>Corrective Action : we will remark the depth marker so that they are visible from the deck. Shepherd 's hook and floatation device will be provided near the pool when opened</p>				

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
35	SPA		10	0	No

THE STANDARD SAFETY PRECAUTION SIGN DID NOT LIST WARNINGS FOR IMMUNOCOMPROMISED INDIVIDUALS AS PER THE VESSEL SANITATION MANUAL, PAGE 6-5.

THE SPA DID NOT HAVE A TEMPERATURE CONTROL MECHANISM TO PREVENT THE TEMPERATURE FROM EXCEEDING 40 ° C OR 104°F. DURING REVIEW OF SPA RECORDS, IT WAS NOTED THAT THE TEMPERATURE WAS RECORDED AT 41.5 ° C ON MOST DAYS.

THE SPA DID NOT HAVE AN ANTI-VORTEX DRAIN COVER.

Corrective Action : we will add the warning for immunocompromised individuals, install a temperature control mechanism and anti-vortex drain cover.

36	CROSS-CONNECTION CONTROL PLAN		08	0	No
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A WRITTEN CROSS-CONNECTION CONTROL PLAN WAS NOT AVAILABLE, ALTHOUGH ANNUAL TESTS WERE COMPLETED ON THE DOUBLE CHECK VALVES INSTALLED AND THE RESULTS DOCUMENTED.

EIGHT OF THE LARGE DOUBLE CHECK VALVE ASSEMBLY BACKFLOW PREVENTERS WERE OF THE 007 SERIES, UNVENTED TYPE (007M1QT-S-1, 007M1QT-S AND 709S). THE DOUBLE CHECK VALVES ARE NOT VENTED REDUCED PRESSURE BACKFLOW PREVENTION ASSEMBLIES AS REQUIRED PER THE VESSEL SANITATION MANUAL, PAGE 5-10.

Corrective Action : We will make cross-connection plan and change the eight valves with the vented type.