CORRECTIVE ACTION STATEMENT

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	**BBQ GRILL**	20	0	No	

CORROSION WAS NOTED ON THE GRILL TOP.

Staff has been instructed to wipe the top of the range with a thin coating of vegetable oil, after cleaning, to prevent corrosion as advised by inspectors.

2	**BBQ GRILL**	21	0	No	

EXCESSIVE SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACE OF THE FRYER.

Excessive sealant removed from around the sides edges of the fryer hot plate.

3	**PANORAMA BUFFET GALLEY**	20	0	No	

THE GRILL TOP WAS SLIGHTLY CORRODED.

Staff has been instructed to wipe the top of the range with a thin coating of vegetable oil, after cleaning, to prevent corrosion as advised by inspectors.

4	**COMMENT**	*	0	No	

THE RECORD KEEPING FOR HOUSEKEEPING AND OTHER TECHNICAL AREAS WERE EXCELLENT.

5	**FOOD SERVICE - GENERAL**	36	0	No	

THE LIGHT LEVELS IN NUMEROUS AREAS APPEARED TO BE LESS THAN THE REQUIRED 220 LUX. THIS WAS ESPECIALLY NOTED IN THE EXHAUST HOODS OVER COOKING EQUIPMENT AND IN THE DECK 4 MAIN GALLEY IN FRONT OF THE COMBI-OVENS.

40W lamps replaced with 100W lamps and tested with luxmeter. All satisfactory.

7	**CREW GALLEY**	33	0	No	

THE HINGES ON THE DOOR TO THE WALK-IN REFRIGERATOR HAD FLAKING PAINT MAKING THEM DIFFICULT TO CLEAN.

Hinges will be repainted. New hinges were already on order.

9	**MAIN GALLEY DECK 4 / HOT AREA**	33	0	No	

WATER WAS NOTED COMING FROM UNDER THE STAINLESS STEEL DECK SINK AT THE STEAM KETTLES.

Tile and grout repairs will be carried out to eliminate problem.

IT WAS STATED THAT THE DECKS IN THE FOOD SERVICE AREAS WERE GOING TO BE REPLACED DURING THE UPCOMING DRY DOCK IN MARCH 2005.

11	**MAIN GALLEY DECK 4 / POTWASH AREA**	21	0	No	

ONE OF THE WISKS STORED IN THE CLEAN DISH STORAGE AREA HAD A HOLE IN THE HANDLE MAKING IT DIFFICULT TO CLEAN.

Whisk has been disposed and is being replaced.

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
12	**BARS - GENERAL**	29	0	Yes	

MOST OF THE BARS DID NOT HAVE HANDWASHING STATIONS IN THE FRONT BAR AREAS AND WHEN ASKED IT WAS STATED THAT NORMALLY THE DOOR TO THE PANTRY WAS CLOSED DURING OPERATIONS.

Hand wash basins will be installed or two-way swing doors will be fitted – alternative solution – action PCSC

14	**DECK BAR**	20	0	No	

THE HAAGEN DAZS FREEZER ON THE BACK BAR COUNTER WAS NOT DESIGNED FOR EASY CLEANING. THERE WERE OPEN CHANNELS ON THE SHELF SUPPORTS AND SLOTTED SCREWS HOLDING THE SUPPORTS IN PLACE.

Slotted screws have been replaced by hex-headed. New shelf supports, without slots, will be manufactured.

16	**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: PACIFIC PRINCESS - CAS - 9/22/2004.

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