

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER DISTRIBUTION	04	5	Yes
	ON MAY 4 AND 21 AND JUNE 2, 4, 5, 6, 7, 8, 9, 25 RECORDS FROM THE HALOGEN ANALYZER-CHART RECORDER SHOWED THE FREE CHLORINE RESIDUAL TO BE BELOW THE REQUIRED LIMIT OF 0.2 PPM IN THE WATER DISTRIBUTION SYSTEM FOR MORE THAN 16 HOURS.			
	<u>Noted</u>			
2	POTABLE WATER BUNKERING	03	0	Yes
	THE HALOGEN ANALYZER-CHART RECORDER FOR THE WATER BUNKERED ON AUGUST 16, 2004 DID NOT SHOW A FREE CHLORINE RESIDUAL.			
	<u>Noted</u>			
3	CROSS-CONNECTION CONTROL PROGRAM	08	0	No
	THE POTABLE WATER HOSE USED TO FILL THE CHEMICAL CONTAINERS IN THE ENGINE ROOM WAS NOT PROTECTED WITH A BACKFLOW PREVENTION DEVICE.			
	THE CHLORINE CHEMICAL TANKS FOR THE BUNKERING AND DISTRIBUTION SYSTEMS WERE MISSING LIDS. DRAIN LINES WERE LOCATED ABOVE THE BUNKERING CHEMICAL TANKS.			
	<u>Noted</u>			
4	POTABLE WATER TANK CLEANING	07	0	Yes
	THE POTABLE WATER TANK CLEANING DOCUMENTATION DID NOT DESCRIBE HOW THE TANKS WERE CLEANED OR THE FREE CHLORINE RESIDUAL CONTACT TIME.			
	<u>Noted</u>			
5	BAR	26	0	Yes
	THE PREVIOUSLY CLEANED BLENDER PITCHER AND GASKET WERE SOILED WITH DRIED FOOD DEBRIS. THE INTERIOR FOOD-CONTACT SURFACE OF THE BULK JUICE DISPENSER WAS SOILED WITH OLD DRIED JUICE DEBRIS.			
	<u>Onboard management has been instructed to have item cleaned more often and inspected more frequently.</u>			
6	BAR	33	1	No
	THE DECK BEHIND THE JUICE DISPENSER AND THE AREAS AROUND THE FLOOR DRAIN WAS SOILED.			
	<u>Noted: The area was cleaned immediately following the inspection.</u>			
7	GALLEY	20	2	No
	THE BACK BLADE OF THE SLICER GUARD CONTAINED A GAP, MAKING THE AREA DIFFICULT TO CLEAN.			
	<u>Noted</u>			
8	GALLEY	26	0	Yes
	SOIL WAS NOTED IN THE GAP AT THE BACK BLADE OF THE SLICER GUARD.			
	<u>Noted: The gap at the back blade was immediately cleaned.</u>			
9	GALLEY	26	0	Yes
	THE PREVIOUSLY CLEANED LARGE MIXER COLLAR WAS SOILED WITH DRIED FOOD SPLASH.			
	<u>Onboard management has been instructed to have item cleaned more often and inspected more frequently.</u>			
10	GALLEY	27	0	No
	THE VENTILATION SYSTEM ABOVE THE FRYERS WAS SOILED WITH A GREASY RESIDUE.			
	<u>The vents will be removed and cleaned on a regular basis.</u>			
11	GALLEY	20	2	No
	THE NON-STICK COATING ON TWO FRYING PANS WAS IN DISREPAIR, MAKING THEM DIFFICULT TO CLEAN.			
	<u>The frying pans have been discarded and replaced with new.</u>			
12	GALLEY	38	0	No
	THE FOLLOWING EQUIPMENT WAS POSTED OUT OF ORDER; COMBI-OVEN, OVEN, AND COFFEE MAKER.			
	<u>All mentioned equipment have been professionally serviced and are currently operable.</u>			
13	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: SHIP NAME: NANTUCKET CLIPPER - CAS - [INSPECTION DATE: 08/25/2004].