

Details of Inspection Violations and Corrective Actions

Date: **10-Sep-04**

FINAL

Item No.	DPV	Deficiency Found	Responsible Party	Details of Corrective Action
1 & 2 Medical				
2	*	There was no method established for evaluating crew members for symptoms of gastrointestinal illness up to 3 days prior to boarding the vessel.	Ship's Doctor Crew Steward	Log sheet implemented
2	*	On the cruise of 16 to 23 August 2004 there was a reportable case of gastrointestinal illness of a passenger which was recorded in the gi illness surveillance log, but not in the rerquired 24-hour prior to arrival report to the VSP.	Ship's Doctor	Corrected
3 Food service General				
17	*	The raw salmon used for preparing gravlax was not frozen to a safe time onboard the ship to kill parasites, and there was no documentation from the fish supplier declaring that they froze the fish to any temperature or time.	F&B Manager F&B Controler Purchasing	Rectified Letter from vendor received
4 & 5 Main Galley Gardemanger				
26	3	One of every prviously cleaned plates in the 4 plate clean trolley were slightly soiled with food debris. The plates were being set on the counter and plated with food for immediate service.	Executive Chef Exec. S-Chef Galley N.1	Utilities instructed to carried out better check of crockery before store in clean storage area.
20	*	A pan of cooked cous-cous at 61F and a pan of mixed deli meats at 51F were found in a rolling reach in refrigerator unit. The items were said to haver been prepared 3 hours prior. The 3 pans were not placed in the blast chiller for quick cooling (located directly beside the reach in unit) as if the normal procedure. All 3 were immediately transferred to the blast chiller	Executive Chef Exec. S-Chef Sous Chef	Corrected during inspection. Personnel re-instructed accordingly
6 - 14 Main galley				
8	*	The 8s Model Watts backflow preventers installed on the coffee maker/warmer units were a type for non continuous pressure.	F&B Manager Staff Engineer	Pending Repair order N.68696 Sept. 13, 2004
26	3	A previously cleaned skillet was found soiled with food residue on the saute' area countertop.	Executive Chef Exec. S-Chef Chief Pastry	Removed during inspection. Personnel in charge Re-instructed.
20	*	The dough hook on the clean rack had a broken and peeling outer plastic coating. Additionaly , there was a large mixing bowl on the clean rack which was split along the edge and melted in sections, making it difficult to clean.	F&B Mgr. Executive Chef.	Removed durring inspection. Crew members in charge instructed.
27	*	Pastry, the exterior of the combianation oven was heavily soiled with dirt and food debris.	Executive Chef Pastry Chef Galley N. 1	Corrected during inspektion. Galley N.1 instructed
19	2	Two small bags filled with chocolate were found stored on the top exterior of the combination oven.	Executive Chef Pastry Chef	Corrected during insection.
26	3	Main galley Dishwash port side, 4 large previously cleaned bowls were found heavily soilde with food debris on the clean storage rack. Additionally, two previously cleaned triangular plates were found soiled with food particles on the clean rack.	Executive Chef Exec. S-Chef Galley N. 1	Utilities instructed to carried out better check of crockery before store in clean storage area.

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28	2	Main galley Dishwash port side. The upper clean rack shelves was soiled with dirt debris. Several previously cleaned plate covers were stored on the shelf and some were in contact with the dirt debris.	Executive Chef Exec. S-Chef Galley N. 1	Cleaned during inspection. No1 galley utility instructed to check and supervise better.
19	2	Provision fish freezer. At least 6 boxes stored directly beneath the evaporative condenser in the walk in freezer. Frozen condensate created a 1/2 to 1 Inch of ice on the top of the boxes	F&B Manager F&B Controller.	Corrected during inspection
24	*	Main galley pot wash. One staff member was observed dipping cleaned pots into the chlorine sanitizing solution sink for only 3 seconds. Prior to removal and transfer to the clean rack. The sign posted above the sanitizing sink required a contact time of 10 seconds in that sink.	Executive Chef. Exec. S-Chef Galley N.1	Corrected during inspection personnel re-instructed
16 - 18 Off/Crew mess				
20	*	Crew mess - Beverage station. The ice/water dispenser activating lever is designed to allow the lip contact surface to touch the lever whenever users fill their cups. This self service station allows users to refill their cups.	Chief Engineer Staff Engineer	Pending Repair order N.68698 Sept. 13, 2004
36	*	Officers Mess. The artificial light level at the beverage station was below the minimum 220 lux. Although a light was added over the buffet line, the artificial light level below the buffet line could not be increased to 220 lux during cleaning periods.	Chief Engineer Staff Engineer	Pending Repair order N.68699 Sept. 13, 2004
19	2	Crew mess. A partly half gallon of milk was stored in the bulk milk dispenser for crew self service. This milk carton required the user to manipulate the spout with their hands to open and close it.	Crew Steward	Corrected during inspection personnel re-instructed
19 - 25 Terrace Café				
16	*	Terrace Café" walk in fridge. Two 1/2 gallon containers of half & half were found with product temperature of 44 and 47 F. It was stated that the containers were received from provision approximately 3 hours earlier.	TC Sous-Chef Executive Chef	Corrected during inspection, personnel re-instructed to maintain product at proper temperature.
26	3	Terrace Café' potwash. Two bain marie pans and three skillets were found soiled with grease and food residual and stored as clean.	Executive Chef TC Sous-Chef Galley N.1	Corrected during inspection personnel re-instructed
28	2	Terrace Café' dishwash area. A perforated bain marie pan was on the deck being used to catch food debris from the cross counter drain of the soiled dish landing.	Executive Chef TC Sous-Chef Galley N.1	Corrected during the inspection. The pan was removed personnel instructed
12	*	Terrace Café' dishwash area. An unopened water bottle was found on the soiled dish over shelf. When asked the utility working in the area stated it was water for when he got thirsty.	F&B Mgr. Executive Chef Galley N.1	Corrected during inspection, personnel re-instructed

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28	2	Terrace Café' dishwash area. Clean saucers were found stored in the utility sink in this area. There was evidence of food debris in the sink and on the adjacent counters.	F&B Mgr. TC Sous-Chef Executive Chef Galley N.1	Corrected during the inspection. Plates removed. Area reorganised. Personnel re-instructed
36	*	Terrace Café' / buffet. The light over the working areas of the buffet lines were not shielded or shatter resistant.	Chief Engineer Staff Engineer	Pending Repair order N.68700 Sept. 13, 2004
26	3	Terrace Café' / Buffet, A knife and a service spoon were found soiled with food residue and stored as clean.	F&B Manager Maitre D'hotel.	Corrected during the inspection. Pwersonnel re-instructed.
26 - 27 Pool Grill				
26	3	One bain marie pan was found soiled with food residue.	TC Sous-Chef Executive Chef. Galley N.1	Corrected during the inspection. Personnel re-instructed
33	*	The grout was recessed making the area difficult to clean	F&B Manager Staff Captain	Pending Repair order N.29465 Sept. 13, 2004
28 Ventilation				
41	*	The condensate collection pan for air handling unit 210 was not accessible for inspection	Chief Engineer	Pending
29 Integrated pest management				
40	1	There was no organized integrated pest management plan. The documentation that was provided contained passive monitoring logs but did not indicate active monitoring during both daytime and night time. Additionally there was no indication that provision brought onboard were being inspected for pest infestations.	Staff Captain	Controll for provision brought onboard implemented. F&b controler to forward pest infestation control sheet to staf captain after concluded loading. Re-pest management plan: New monitoring log created for active monitoring night and day. But most important, Silversea /Vship is asked by Captain to produce a fleet consolidate pest control manual with proper log entries and report forms attached to be followed fleet wide.

Recommendations:

Prepare corrective action and forward to VSP@CDC.GOV

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2	*	There was no method established for evaluating crew members for symptoms of gastrointestinal illness up to 3 days prior to boarding the vessel.	Ship's Doctor Crew Steward	Log sheet implemented	11-Sep-04
2	*	On the cruise of 16 to 23 August 2004 there was a reportable case of gastrointestinal illness of a passenger which was recorded in the gi illness surveillance log, but not in the rerquired 24-hour prior to arrival report to the VSP.	Ship's Doctor	Corrected	13-Sep-04
3 Food service General					
17	*	The raw salmon used for preparing gravlax was not frozen to a safe time onboard the ship to kill parasites, and there was no documentation from the fish supplier declaring that they froze the fish to any temperature or time.	F&B Manager F&B Controler Purchasing	Rectified Letter from vendor received	13-Sep-04
4 & 5 Main Galley Gardemanger					
26	3	One of every prviously cleaned plates in the 4 plate clean trolley were slightly soiled with food debris. The plates were being set on the counter and plated with food for immediate service.	Executive Chef Exec. S-Chef Galley N.1	Utilities instructed to carried out better check of crockery before store in clean storage area.	11-Sep-04
20	*	A pan of cooked cous-cous at 61F and a pan of mixed deli meats at 51F were found in a rolling reach in refrigerator unit. The items were said to haver been prepared 3 hours prior. The 3 pans were not placed in the blast chiller for quick cooling (located directly beside the reach in unit) as if the normal procedure. All 3 were immediately transferred to the blast chiller	Executive Chef Exec. S-Chef Sous Chef	Corrected during inspection. Personnel re-instructed accordingly	10-Sep-04
6 - 14 Main galley					
8	*	The 8s Model Watts backflow preventers installed on the coffee maker/warmer units were a type for non continuous pressure.	F&B Manager Staff Engineer	Pending Repair order N.68696 Sept. 13, 2004	13-Sep-04
26	3	A previously cleaned skillet was found soiled with food residue on the saute' area countertop.	Executive Chef Exec. S-Chef Chief Pastry	Removed during inspection. Personnel in charge Re-instructed.	10-Sep-04
20	*	The dough hook on the clean rack had a broken and peeling outer plastic coating. Additionally , there was a large mixing bowl on the clean rack which was split along the edge and melted in sections, making it difficult to clean.	F&B Mgr. Executive Chef.	Removed durring inspection. Crew members in charge instructed.	10-Sep-04
27	*	Pastry, the exterior of the combianation oven was heavily soiled with dirt and food debris.	Executive Chef Pastry Chef Galley N. 1	Corrected during inspektion. Galley N.1 instructed	10-Sep-04
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