

STATEMENT OF CORRECTIVE ACTION

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *m/v Seven Seas Navigator* on March 29, 2001 in Saint Thomas, U.S.V.I.

POTABLE WATER

Item Number 1 *(6) - The charts range was from 0-50ppm

Corrective Action Taken in accordance with Section 5.5.2.1.1 of the VSP Manual - A batch of g Analyzer Recorder Charts with a range from 0 to 50 were delivered erroneously to all RSSC vessels. This has been corrected and all vessels have received recorder charts with a range of 0.0 to 5.0 mg/L.

Item Number 2 *(6) - The bacteriological test kits were not of an approved type.

Corrective Action Taken in accordance with Section 5.6.1.1.2 of the VSP Manual - New test kits and incubators for the testing of water consistent with the Standard Methods for the Examination of Water & Wastewater have been supplied to the vessel.

VENTILATION

Item Number 3 *(41) - The cleaning schedule for the air handling units did not include the condensate collection system.

Corrective Action Taken in accordance with Section 9.2.1.2.3 of the VSP Manual - The planned maintenance systems was updated to include the condensate collection system during the scheduled cleaning and maintenance of the air handling units.

INTEGRATED PEST MANAGEMENT SYSTEM

Item Number 4 *(40) - Training was not documented in the plan.

Corrective Action Taken in accordance with Section 8.1.2.1.3 of the VSP Manual - The Integrated Pest Management manual was updated to include the training logs for all pest-control personnel.

SPAS

Item Number 5 *(10) - Verify that all drain covers are anti-vortex.

Corrective Action Taken in accordance with Section 6.4.1.2.2 of the VSP Manual - As of today's date, we have not been able to verify with the manufacturers of the pool whether the drain covers are anti-vortex or not.

Item Number 6 *(10) - The precautions and risks sign did not caution immunocompromised individuals.

Corrective Action Taken in accordance with Section 6.4.1.1.3 of the VSP Manual - New signs, warning immunocompromised individuals not to enter the whirlpool, have been ordered and will be supplied to the vessel shortly.

LIDO BUFFET

Item Number 7 *(16) - Cold cuts were tested at 47°F.

Corrective Action Taken in accordance with Section 7.3.5.3.1.1 of the VSP Manual - Galley personnel and the Executive Chef were instructed to ascertain that the temperature of potentially hazardous food is kept at 5°C (41°F) for cold items and at 60° 140°F) for hot items.

LIDO POTWASH

Item Number 8 *(8) - The potable water lines to the spray hose and pulper were not fitted with a backflow prevention device.

Corrective Action Taken in accordance with Section 5.7.1.1.3 of the VSP Manual - Backflow prevention devices have been installed to avoid the possible contamination of the potable water supply.

LIDO DINING ROOM

Item Number 9. *(26) - Some clean breadbaskets were soiled with breadcrumbs.

Corrective Action Taken in accordance with Section 7.5.5.1.1 of the VSP Manual - All dining room personnel were reminded that food contact surfaces of equipment and utensils must be clean to sight and touch.

POOL GRILL

Item Number 10 *(27) - The clean storage racks were soiled.

Corrective Action Taken in accordance with Section 7.5.5.1.3 of the VSP Manual - All dining room personnel were reminded that food

contact surfaces of equipment and utensils must be clean to sight and touch.

Item Number 11 *(27) - Some mold was noted in the technical space underneath the sink.

Corrective Action Taken in accordance with Section 7.5.5.1.3 of the VSP Manual - Utility personnel were reminded that all non-food contact surfaces must be kept free of any accumulation of dust, dirt, food residue and other debris.

Item Number 12 *(22) - The ware washing units were not provided with data plates.

Corrective Action Taken in accordance with Section 7.5.2.2.3 of the VSP Manual - Data plates are on order from the manufacturer of the machines. However, thus far they have not been able to provide them.

Item Number 13 *(28) - Backflow prevention devices were not provided on the ware-washing units.

Corrective Action Taken in accordance with Section 5.7.1.1.3 of the VSP Manual - Backflow prevention devices have been installed to avoid the possible contamination of the potable water supply.

MAIN DISHWASHING

Item Number 14 (22) - The main dishwasher did not have a data plate.

Corrective Action Taken in accordance with Section 7.5.2.2.3 of the VSP Manual - Data plates are on order from the manufacturer of the machines. However, thus far they have not been able to provide them.

Item Number 15 (22) - The main dishwasher gauges were 30°F to 60°F out of calibration.

Corrective Action Taken in accordance with Section 7.5.2.1.1 of the VSP Manual - The gauges were calibrated to achieve an accuracy of $\pm 1.5^{\circ}\text{C}$ within the intended range of use.

MAIN & CREW POTWASH

Item Number 16 (24) - None of the potwash staff knew the new halogen sanitizing time requirements.

Corrective Action Taken in accordance with Section 7.5.6.2.2 of the VSP Manual - All food service, and utility personnel were informed

that the halogen sanitizing requirements are an immersion, or exposure, of 7 seconds to a chlorine sanitizing solution of at least 50 mg/L at a temperature of 24°C. Non-chlorine sanitizers require an exposure of 30 seconds.

PROVISIONS

Item Number 17 (16) - A large wheel of cheese that had been sliced was not dated.

Corrective Action Taken in accordance with Section 7.3.5.3.2 of the VSP Manual - The store room personnel and all foodservice personnel have been reminded that ready to eat potentially hazardous food must be clearly marked at the time the original container is opened to indicate the date by which the food must be consumed, which is 7 days from when the original container has been opened.

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Radisson Seven Seas Cruises