

Statement of Correction Action – Nantucket Clipper inspection 05-02-02

This statement is in response to service related issues, a separate response should be expected concerning any engineering or medical documentation issues.

Main Galley

1. Ref 19 – Some food containers in the walk-in cooler were not covered to protect the contents.  
**To ensure proper storage extra containers and lids have been ordered and are in place.**
2. Ref 26 – Tops of food containers in the walk-in cooler were soiled with food debris.  
**These tops were removed and replaced following the inspection. The Chefs are being held accountable for checking basic sanitation practices.**
3. Ref\* - Open seams were noted on undercover surfaces of the hot galley counters.  
**Noted and will be shown to the manufacture for correction possibilities.**
4. Ref22 - A data plate was not provided for the dishwasher. The pressure gauge indicated that pressure in the final rinse was 12psi.  
**This issue will be given to the manufacture for correction.**
5. Ref26 – Numerous food contact surfaces of utensils that had been cleaned in the warewash area had food residue on their surfaces and the pans they were stored in also had food residue on their surfaces.  
**All utensils and storage bins were removed and cleaned upon the inspection. Procedures are being developed to hold the warewashing staff more accountable.**
6. Ref20 – Several wooden handled utensils were noted in use in the galley.  
**All nonconforming utensils have been permanently removed from the galley.**
7. ref 28 – Dishware and silverware were stored in open racks near the deck at the clean side of the dishwasher, subject to splash contamination.  
**A method of storing these items has been established.**
8. ref\* - Numerous items including cleaners and parts to food service equipment were stored on top of the dishwasher and blocked the view of the pressure gauge.  
**A policy is in place that does not allow the holding or storage of cleaning supplies, chemicals or food service equipment on any area of the dishwasher.**
9. Ref26 – Mold was noted on the inside of the ice machine.  
**This has been cleaned and corrected.**

10. Ref19 – Bags of ice were stored in contact with containers of raw fish in the walk-in freezer.  
**These items have been separated to avoid cross-contamination.**
11. Ref19 – Raw sausage was stored above raw lamb in the walk-in refrigerator  
**This has been corrected and the staff has been reminded of the proper procedures of storing product.**
12. Ref33. Bulkheads and deckheads contained piping runs making these areas not easily cleanable. Many of the pipes above the stored food appeared dirty.  
**The pipes have been cleaned.**
13. Ref\* - Light levels at the coffee service counter were from 9 to 13 foot-candles.  
**Noted.**
14. Ref\* - Outer surfaces of the deep fryer were soiled with residual grease.  
**Noted and corrected.**
15. Ref\* - The handwashing sink in the bar was not provided with a paper towel dispenser.  
**A paper towel dispenser is now permanently located in this area.**
16. Ref22 – The temperature gauge on the dishwasher was inoperational at the time of the inspection.  
**Upon our next scheduled service call this issue will be corrected.**