

Perez, Susan

From: Forney, David
Sent: Tuesday, June 11, 2002 5:50 AM
To: Perez, Susan
Subject: FW: USPH Inspection, May 29, 2002

Importance: Low



Mvc-001s.jpg



Mvc-007s.jpg



Mvc-004s.jpg



Mvc-005s.jpg



Mvc-003s.jpg



Mvc-002s.jpg



Mvc-009s.jpg



Mvc-008s.jpg

-----Original Message-----

From: Harper, Daniel
Sent: Saturday, June 08, 2002 2:55 PM
To: Forney, David
Subject: FW: USPH Inspection, May 29, 2002
Importance: Low

Captain Dan Harper
Centers for Disease Control and Prevention
NCEH/EEHS/Vessel Sanitation Program
Phone: (770) 488-3524
Fax: (770) 488-4127

-----Original Message-----

From: lg_master@rccl.com [mailto:lg_master@rccl.com]
Sent: Friday, June 07, 2002 8:13 PM
To: Dharper@cdc.gov
Cc: SBhatia@rccl.com; HMolver@rccl.com; FByrne@rccl.com;
MRivas@rccl.com; lg_staffca@rccl.com; lg_chiefen@rccl.com;
lg_hoteldir@rccl.com; lg_chiefenj@rccl.com; lg_chiefoff@rccl.com;
lg_enviro@rccl.com; lg_fbmanag@rccl.com; lg_execc@rccl.com;
lg_chiefst@rccl.com; rsullivan@yaho.com
Subject: USPH Inspection, May 29, 2002
Importance: Low

Good day Captain Harper

Please find enclosed corrective actions of the violations found at your inspection of the Legend of the Seas on may 29, 2002.

With best regards

Bengt Ronsen
Captain-Legend of the Seas

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LEGEND OF THE SEAS 5/29/02

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	WINDJAMMER	21	0	No
LOOSE SEALANT WAS NOTED AROUND THE EDGES OF THE HALO HEAT COOKING UNIT. RENEWED SEALANT ON JUNE 06.2002.				
1	GARBAGE HANDLING ROOM	36	0	No
LIGHTING AT THE GARBAGE SORTING TABLE WAS 6 FOOT CANDLES. ADDITIONAL LIGHT INSTALLED ON JUNE 06.2002. (See attached file: Mvc-001s.jpg)(See attached file: Mvc-007s.jpg)				
2	WINDJAMMER	27	0	No
OVEN RACKS ON THE COUNTER WERE SOILED WITH GREASE RESIDUE. THE OVEN RACKS HAVE BEEN CLEANED				
3	POTABLE WATER	*	0	No
RECORD KEEPING AND DOCUMENTATION WERE OUTSTANDING.				
4	MAIN GALLEY - PASTRY DECK 4	21	0	No
THE AREA UNDERNEATH THE COLLAR OF THE LARGE MIXER WAS CORRODED. THIS AREA HAVE BEEN POLISHED AND CLEANED				
5	DISHWASH UNITS	22	0	No
THE FINAL RINSE NOZZLES ON THE DISHWASH MACHINES ON DECKS 4 & 5 HAD ERRATIC SPRAY PATTERNS. CLEANED NOZZLES ON MAY 29.2002.				
6	MAIN GALLEY DECK 4	21	0	No
THE THERMOMETER IN AUTO SHAM #6 WAS NOT FUNCTIONING PROPERLY. REPLACED NEW THERMOMETER ON MAY 30.2002.				
7	MAIN GALLEY DECK 4	21	0	No

SEVERAL OF THE GREASE CATCH TRAYS ON THE FLAT TOP GRILLS WERE IN POOR CONDITION.

REPAIRED GREASE CATCH TRAYS ON JUNE 05.2002.

(See attached file: Mvc-004s.jpg)(See attached file: Mvc-005s.jpg)

8	MAIN GALLEY DECK 5 - BAKERY	20	0	No
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THE BELT ON THE SHEETER WAS FRAYED ALONG THE EDGES MAKING IT DIFFICULT TO CLEAN.

REPLACED NEW CONVEYOR BELT ON JUNE 05.2002.

(See attached file: Mvc-003s.jpg)(See attached file: Mvc-002s.jpg)

9	COMMENT	*	0	No
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THE OVER ALL SANITATION LEVEL OF THE SHIP WAS OUTSTANDING.

10	BAR PANTRIES	*	0	No
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INSURE THAT ALL FILTERS PRIOR TO MULTI-FLOW SYSTEMS HAVE EASILY READABLE REPLACEMENT DATES.

REPLACED NEW LABELS ON MAY 30.2002.

11	POOL BAR	21	0	No
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AN OPENING EXISTS IN THE BAR COUNTER WHERE A DRAIN LINE WAS PREVIOUSLY LOCATED.

COVER WELDED AND POLISHED ON JUNE 06.2002.

(See attached file: Mvc-009s.jpg)(See attached file: Mvc-008s.jpg)