

Perez, Susan

From: Jay Frye [jfrye@scotiaprince.com]
Sent: Wednesday, July 03, 2002 12:13 PM
To: VSP@CDC.GOV
Subject: USPHcorrAct070102 SCOTIA PRINCE CAS 06/26/2002

SCOTIA PRINCE 7/01/2002

USPH Corrective Action Report

NO. LOCATION REF. POINTS CRITICAL DESCRIPTION

1 POTABLE WATER 08 1 No

THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES HAVE BEEN INSTALLED ON THE FOUR INTERNATIONAL SHORE

CONNECTIONS BUT AS OF YET HAVE NOT BEEN TESTED. THESE DEVICES WERE SAID TO HAVE BEEN INSTALLED TWO WEEKS AGO. THE DOUBLE CHECK VALVES ASSEMBLIES, ZONE 1-5, HAVE BEEN TESTED BUT THE PRESSURE DIFFERENCES ON BOTH SIDES OF THE VALVE HAVE NOT BEEN RECORDED

A COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM LISTING ALL CONNECTIONS TO THE POTABLE WATER SUPPLY HAS NOT BEEN DEVELOPED FOR THIS VESSEL. AN INSPECTION SCHEDULE HAS NOT BEEN DEVELOPED FOR BACKFLOW PREVENTION DEVICES.

An Inspection & Maintenance Plan Has now been implemented for Reduced Pressure Backflow Prevention Devices, Double Check valves & other backflow devices. A Purchase Order has been submitted for the proper test equipment for these devices.

2 POTABLE WATER 08 1 No

THE PH AND CHLORINE LEVELS OF THE PORT WATER PRIOR TO THE START OF BUNKERING WERE NOT RECORDED.

The Chlorine & PH levels were being recorded but not often enough. The readings are backed up by regular Portland City water analysis results. The frequency of water testing has now been increased and is reflected in the water bunkering log book which is maintained.

3 INTEGRATED PEST MANAGEMENT 40 0 No

THE TRAINING OF THE PEST CONTROL PERSON ONBOARD THE VESSEL WAS NOT DOCUMENTED IN THE PLAN. THE PEST SIGHTINGS LOG FOR MAY WAS NOT COMPLETED TO SHOW WHETHER THERE WAS ANY EVIDENCE OF PESTS IN THE TRAPS.

The training for pest control personnel was completed during April 2002 by Mr. William Krothe (Sanitation Consultant) and documented in his subsequent report. This report is now incorporated into the 'Integrated Pest Management Plan' file.

4 FOOD SERVICE GENERAL 33 1 No

THE BULKHEADS, AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, LOOSE/MISSING PROFILE STRIPS, AND ATTACHED EQUIPMENT.

THE DECK UNDER REFRIGERATION UNITS 5-7 WAS DIFFICULT TO CLEAN DUE TO ROUGH AND UNEVEN SURFACES. UTILITY LINES DRAPED THE DECK IN SEVERAL AREAS MAKING CLEANING DIFFICULT. THE DECK IN THE LIQUOR ROOM WAS SOILED AND DIFFICULT TO CLEAN DUE TO ITS CONSTRUCTION. THE DECK COVERING AT THE GALLEY THRESHOLD NEAR THE MILK DISPENSER WAS CURLED. RECESSED GROUT WAS NOTED IN SEVERAL AREAS OF THE GALLEY, ESPECIALLY AROUND THE SCUPPERS.

The deck under refrigeration units 5/7 has been rendered smooth.

The deck in the liquor room has been stripped, deep cleaned and resealed. This is designed to be a rough non slip surface.

The deck near the milk dispenser has been resurfaced.

The recessed grout has been removed and replaced.

5 FOOD SERVICE GENERAL 21 1 No

THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, OPEN SEAMS, AND OTHER FEATURES.

So far as is possible gaps and seams have been resealed with stainless steel tape and USDA approved sealant.

6 FOOD SERVICE GENERAL 20 2 No

REFRIGERATION UNIT 8, AND THE CAST IRON GRILL WERE OUT OF ORDER. UNIT 8 WAS CITED DURING THE LAST INSPECTION FOR THE

DIFFICULT TO CLEAN FOOD CONTACT SURFACES. TWO REFRIGERATION UNITS WERE OUT OF ORDER IN THE DOLPHIN BAR.

THE TEMPERATURE MONITORING LOGS FOR GALLEY REFRIGERATORS NOTED HIGH TEMPERATURES IN A FEW UNITS WITH NO INDICATION IF ACTION WAS TAKEN TO MONITOR FOOD TEMPERATURES AND REMOVE POTENTIALLY HAZARDOUS FOODS FROM THESE UNITS. DURING THE INSPECTION THE THERMOMETER IN REFRIGERATION UNIT 24 NOTED 46°F.

Refrigeration unit 8 and the cast iron grill were already on the drydock list for replacement during the docking scheduled in October 2002.

Spares were on order for the compressor unit in the Dolphin Bar, delivery time is July 2002.

Further crew training has been conducted with reference to temperature monitoring logs, their completion and action to be taken.

7 **EVENING BUFFET** 16 5 Yes

THE PASTA SALAD WAS TESTED AT 49°F. THE BEAN SALAD WAS TESTED AT 59°F AND 56°F. THE COOKED PASTA IN REFRIGERATION UNIT 24 WAS IN THE TEMPERATURE DANGER ZONE.

THE VESSEL WAS NOT ADEQUATELY MONITORING COOLING TIMES AND TEMPERATURES.

Further crew training programs have been implemented.

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8 **MAIN GALLEY** 30 0 No

A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH STATION NEXT TO THE TILT SKILLET.

The waste receptacle is now in place.

9 **MAIN GALLEY** 19 0 No

A CONTAINER OF SALT WAS NOT LABELED.

A label has now been provided.

10 **POTWASH** 08 1 No

AN AIR GAP OR BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED AT THE SPRAY HOSE. THIS WAS CORRECTED.

Corrected during the Inspection.

11 **WALK-IN 1** 18 0 Yes

RAW GROUND BEEF WAS STORED OVER PORK LOIN AND PRIME RIB IN THIS UNIT.

Correct order of stacking has now been enumerated and additional notices have been placed.

12 **DAIRY UNIT 3** 16 5 Yes

CREAM CHEESE AND MILK WERE TESTED AT 48°F.

Corrected.

13 **DISHWASH/GLASSWASH** 28 0 No

CLEAN DISHES AND BOWLS WERE NOT STORED COVERED OR INVERTED.

Corrected.

14 **DISHWASH/GLASSWASH** 34 0 No

THE OVERFLOW FOR THE BOOSTER DRAINS TO THE DECK. THIS WAS CORRECTED.

Corrected during the inspection.

15 **DISHWASH/GLASSWASH AREA** 08 1 No

AN AIR GAP OR BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED AT THE POTABLE WATER LINE SUPPLYING ICE MACHINE 3.

A Purchase order # SP-E-106 has been issued for preventer and will be fitted upon arrival.

16 **CREW MESS** 30 0 No

A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK.

A waste receptacle is now in place.

17 **CREW DISHWASH** 08 1 No

AN AIR GAP OR BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED AT THE SPRAY HOSE. THIS WAS CORRECTED.

This was corrected during the inspection.

18 **CREW MESS** 34 0 No

INSUFFICIENT WATER PRESSURE WAS NOTED AT THE WATER FOUNTAIN. THE WATER STREAM DID NOT EXTEND ABOVE THE SANITARY GUARD.

The water pressure has been adjusted to extend above the sanitary guard, however a new unit has been ordered to replace this one.

19 **PROVISIONS-LIQUOR ROOM** 21 1 No

THE SHELVES IN THIS AREA WERE DIFFICULT TO CLEAN DUE TO GAPS, AND OPEN SEAMS.

These shelves will be replaced during the upcoming drydock refit.

20 **GALLEY OFFICE** 28 0 No

THIS OFFICE WAS USED TO STORE SINGLE SERVICE AND SINGLE USE ITEMS. THE SHELVING UNIT WAS ALSO USED TO STORE OLD PAPERWORK AND A PRINTER. THESE ITEMS WERE STORED INTERMINGLED.

Correct separation and filing has now been implemented.

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21 **GALLEY OFFICE** 21 1 No

THE CARDBOARD ALUMINUM FOIL DISPENSER WAS DIFFICULT TO CLEAN.

The dispenser has been replaced.

22 **GALLEY OFFICE** 27 0 No

THE CARDBOARD FOIL DISPENSER WAS SOILED WITH GREASE RESIDUE.

The dispenser has been replaced.

23 **CAFÉ ROYAL** 36 0 No

THE LIGHT BULBS OVER THE CONDIMENT COUNTER AND THE COOKIE STATION WERE NOT SHIELDED OR SHATTER-RESISTANT. THIS WAS CORRECTED.

This was corrected during the inspection.

24 **BARS/CARBONATORS GENERAL** 08 1 No

VENTED BACKFLOW PREVENTION DEVICES WERE NOT PROPERLY INSTALLED ON THE CARBONATORS.

Suitable devices have been ordered, Purchase Order # SP-E-106.

25 **CASINO BAR** 30 0 No

A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

A sign has now been placed.

26 **CASINO BAR** 29 0 Yes

TO WASH THEIR HANDS THE BARTENDERS MUST REACH OVER A SPLASH SHIELD FROM THE FRONT PORTION OF THE DOUBLE SINK THAT IS USED AS A UTILITY SINK.

The 'hand wash' section has now been reassigned to the front portion of the double sink.

27 **DOLPHIN LOUNGE PANTRY** 08 1 No

A HOSE WAS CONNECTED TO THE POTABLE WATER LINE UNDER THE SINK BEFORE THE BACKFLOW PREVENTION DEVICE. THE HOSE WAS REMOVED.

The hose has been removed and the connection has been permanently blanked off.

28 **DOLPHIN LOUNGE BAR** 30 0 No

A "WASH HANDS OFTEN SIGN" WAS NOT POSTED OVER THE HANDWASH SINK.

A sign has now been posted.

29 **MAIN DISHWASH/GLASSWASH** 22 0 No

A LONG CURTAIN WAS NOTED BETWEEN THE RINSE AND FINAL RINSE COMPARTMENTS. A DATA PLATE WAS NOT PROVIDED AT THE DISHWASH UNIT. THE DATA PLATE HAS BEEN PROVIDED BUT IT DOES NOT INCLUDE THE MAXIMUM CONVEYOR BELT SPEED.

The data plate has been amended to include the conveyor belt speed.

30 **DINING ROOM BAR** 30 0 No

A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

A sign has now been posted.

31 **DINING ROOM BAR** 21 1 No

THE LAMINATE SURFACES OF THE STORAGE CABINETS WERE DAMAGED.

Corrective action has been taken but these cabinets will be replaced.

32 **DINING ROOM BAR** 33 1 No

THE SODA LINE SLEEVE DRAPED THE DECK MAKING CLEANING DIFFICULT.

The sleeve has been properly secured.

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33 **DINING ROOM BAR** 36 0 No

THE LIGHT BULBS OVER THE BACK COUNTER WERE NOT SHIELDED.

These lights are now correctly shielded.

34 **DINING ROOM** 07 0 Yes

THE DRAIN LINE CONNECTIONS AT THE ICE WELLS FOR THE BAR AND THE COLD TOP COULD NOT BE LOCATED.

The drain line connections are now clearly identified. A drain for the cold top will be fabricated.

35 **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: SCOTIA PRINCE - CAS - [06/26/2002] .

Capt. N.M. Hope-Inglis.

Master

m.s. Scotia Prince.

07.01.02.