

DETAILS OF INSPECTION VIOLATIONS/CORRECTIVE ACTION STATEMENT.

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	VERANDA CAFÉ PANTRY	26	0	Yes	TWO SERVING SPOONS WERE SOILED AND STORED AS CLEAN. STAFF RE-INSTRUCTED IN CLEANING/CHECKING PROCEDURES. SUPERVISION INCREASED.
2	VERANDA CAFÉ PANTRY	20	0	No	SLOTTED SCREWS WERE NOTED ON THE FRYER COILS. SOURCING SCREWS THAT ARE MORE EASILY CLEANABLE.
3	VERANDA CAFÉ PANTRY	16	0	Yes	THE DAY STORES UNDERCOUNTER REFRIGERATOR WAS NOT LABELED AS A DAY STORES REFRIGERATOR WITH THE MAXIMUM ALLOWABLE PRODUCT TEMPERATURE AND THE MAXIMUM ALLOWABLE STORAGE TIME NOTED ON THE LABEL. REFRIGERATOR HAS NOW BEEN APPROPRIATELY LABELED.
4	WHIRLPOOLS	10	1	No	A SEDIMENTATION TEST WAS NOT PERFORMED MONTHLY ON THE FILTER MEDIA. THIS WAS NOTED ON THE LAST INSPECTION. THIS TEST HAS NOW BEEN INCLUDED IN THE OPERATIONAL PROCEDURES AND INCLUDED IN THE MAINTENANCE PROGRAM.
5	POTABLE WATER	08	1	No	THE PROCEDURE FOR THE CLEANING AND DISINFECTION OF THE POTABLE WATER TANKS DID NOT STATE HOW DISINFECTION WAS TO BE ACCOMPLISHED. THE STAFF CAPTAIN STATED THAT THE TANKS WERE SPRAYED WITH A 10 PPM CHLORINE SOLUTION AND THEN FLUSHED UNTIL THE FREE HALOGEN RESIDUAL WAS 5.0 PPM, BUT THIS WAS NOT DOCUMENTED IN THE WRITTEN PROCEDURE. THE PROCEDURES ARE NOW DOCUMENTED IN THE MAINTENANCE PROGRAM.
6	POTABLE WATER	08	1	No	THE BACKFLOW PREVENTION DEVICES REQUIRING TESTING WERE NOT TESTED ANNUALLY. THE TESTS WILL BE PERFORMED ANNUALLY AND DOCUMENTED IN THE MAINTENANCE PROGRAM.
7	POTABLE WATER	05	0	Yes	A MANUAL TEST AT THE DISTRIBUTION SYSTEM FAR POINT ANALYZER WAS TAKEN WITH THE FOLLOWING RESULTS: 0.67 PPM ON THE ANALYZER, 0.90 PPM BY THE INSPECTOR, AND 0.76 PPM BY THE ENGINEER. THE ENGINEER WAS PERFORMING THE FREE CHLORINE HIGH RANGE TEST, WHILE THE INSPECTOR WAS PERFORMING THE FREE CHLORINE LOW RANGE TEST. THE FREE CHLORINE RESIDUAL MEASURED BY THE ANALYZER WAS WITHIN 0.2 PPM OF THE ENGINEER'S MANUAL TEST. THE ENGINEER STATED THAT A SECONDARY STANDARDS KIT IS NOT AVAILABLE FOR CALIBRATING THE COLORIMETER. IT IS RECOMMENDED THAT THE SHIP PURCHASE A KIT FOR CALIBRATION. THE CALIBRATION KIT HAS BEEN LOCATED. CALIBRATION ROUTINES RE - IMPLEMENTED. WILL SOURCE A CALIBRATION KIT WITH SECONDARY STANDARDS.
8	SKY BAR PANTRY	20	0	No	AN ABSORBENT GASKET WAS NOTED BETWEEN THE UPPER AND LOWER COMPARTMENTS OF THE ICE MACHINE. THIS GASKET WAS RETAINING WATER. GASKET TO BE REMOVED AND AREA TO BE RE - SEALED WITH APPROVED FOOD INDUSTRY SEALANT.
9	CLUB BAR PANTRY	20	0	No	A CARDBOARD BOX WAS BEING USED TO HOLD PLASTIC WRAP. A NEW PLASTIC FOIL DISPENSER HAS BEEN PUT IN PLACE. ADDITIONAL REMINDER TRAINING PROVIDED ON STORAGE PROCEDURES. SUPERVISION ENHANCED TO VERIFY.
10	CLUB BAR PANTRY	31	0	Yes	AN UNLABELED SPRAY BOTTLE WAS NOTED IN THE CLEANING LOCKER. ALL CREW REMINDED OF THE IMPORTANCE OF CORRECT LABELING, USAGE AND STORAGE.
11	CLUB BAR PANTRY	33	0	No	THE DECK UNDER A FOOD STORAGE RACK WAS SOILED WITH FOOD DEBRIS. STAFF RE-INSTRUCTED IN CLEANING/CHECKING PROCEDURES. SUPERVISION INCREASED.
12	GALLEY	33	0	No	PEELING SEALANT WAS NOTED ABOVE THE FRY PAN. OLD SEALANT TO BE REMOVED AND NEW APPROVED FOOD INDUSTRY SEALANT TO BE APPLIED.

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13	GALLEY	26	0	Yes	THE FRY PAN HAD DRIED FOOD DEBRIS ON THE BOTTOM INTERIOR SURFACE. STAFF RE-INSTRUCTED IN CLEANING/CHECKING PROCEDURES. SUPERVISION INCREASED.
14	GALLEY	08	1	No	THE FRY PAN POTABLE WATER TAP WAS UNDER PRESSURE WITH A HOSE B BIBB VACUUM BREAKER. A NEW TYPE OF VALVE HAS BEEN FITTED.
15	GALLEY	21	0	No	THE PLASTIC HANDLE TO THE POTABLE WATER FRY PAN TAP WAS BURNED AND NOT EASILY CLEANABLE. HANDLE HAS BEEN CHANGED.
16	GALLEY REACH IN	18	3	Yes	RAW BEEF WAS STORED ABOVE VARIOUS SAUCES, COOKED MEAT SPAGHETTI SAUCE AND PEELED TOMATOES IN THE REACH IN REFRIGERATION UNIT # F6710A. REFRESHER TRAINING EMPHASIZING THE IMPORTANCE OF PROPER STORAGE PROCEDURES PROVIDED TO ALL FOOD HANDLERS.
17	GALLEY SOUP STATION	08	1	No	THE AIR GAP WAS NOT MAINTAINED ON THE POTABLE WATER FAUCET AT THE SOUP STATION. THE FAUCET HAS BEEN RAISED FOR SUFFICIENT AIR GAP.
18	COLD GALLEY	20	0	No	A GAP WAS NOTED ALONG THE BACK OF THE SLICER GUARD, MAKING THE AREA HARD TO CLEAN. DESIGN FAULT OF THE MACHINE. WILL LOOK INTO PURCHASING A NEW MACHINE.
19	COLD GALLEY	26	0	Yes	THE ICE MACHINE CONTAINED A SMALL AMOUNT OF MOLD ALONG THE CUBER COVER AND SIDE WALLS OF THE CUBER. SILICONE SEALANT WAS USED WITHIN THE CUBER AREA AND THE SEALANT WAS PEELING AND MOLD WAS GROWING IN THE OPEN SEAMS. OLD SEALANTS TO BE REPLACED WITH APPROVED FOOD INDUSTRY SEALANT. IN PROGRESS.
20	COLD GALLEY	20	0	No	SILICONE SEALANT WAS USED INSIDE THE CUBER AREA OF THE ICE MACHINE, MAKING THE AREA DIFFICULT TO CLEAN. A HARD GASKET BETWEEN THE CUBER AND BIN WAS PROTRUDING INTO THE ICE BIN, MAKING THIS AREA HARD TO CLEAN. OLD SEALANTS TO BE REPLACED WITH APPROVED FOOD INDUSTRY SEALANT. GASKETS TO BE REMOVED. IN PROGRESS
21	PROVISIONS DRY STORES COLD GALLEY	33	0	No	THE DECK WAS NOT FINISHED BENEATH THE STORAGE SHELVES MAKING THE AREA DIFFICULT TO CLEAN. AREA TO BE COVERED WITH NEW TILES. WORK ORDER IN PLACE.
22	BAKERY	26	0	Yes	THE DOUGH DIVIDER WAS SOILED WITH DRIED BREAD/FLOUR RESIDUE. BAKERY STAFF REINSTRUCTED ON ADHERING TO PROPER CLEANING/SANITIZING PROCEDURES. SUPERVISION ENHANCED. A MONTHLY ROUTINE JOB HAS BEEN ENTERED IN THE MAINTENANCE PROGRAM FOR THE REPAIRMAN TO DISMANTLE THE MACHINE FOR PROPER CLEANING.
23	GALLEY WALK IN COOLER	19	0	No	THE CONDENSER WAS LEAKING CONDENSATION ONTO A PAN OF COVERED PICKLES STORED BELOW THE CONDENSER DRIP PAN. DRAIN PIPE LEAK REPAIRED. STAFF RE - INSTRUCTED IN STORAGE PROCEDURES.
24	POTWASH	37	0	No	THE VENTILATION SYSTEM ABOVE THE POTWASH WAS NOT WORKING AND CONDENSATION WAS NOTED ON THE DECKHEAD, DRIPPING ONTO THE SURFACE OF THE CLEAN SIDE OF THE POTWASH MACHINE. VENTILATION SYSTEM REPAIRED.

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25	CREW GALLEY	20	0	No	THE VITALITY JUICE MACHINE DISPENSING PADDLE DID NOT PROTECT THE LIP CONTACT SURFACE OF THE GLASS. STAFF RESERVED THEMSELVES. DESIGN FAULT OF THE MACHINE. MATTER HAS BEEN REFERRED TO SUPPLIER TO PROVIDE A MORE SUITABLE MACHINE.
26	CREW GALLEY	08	1	No	THE STEAMER OVEN AND FRY PAN POTABLE WATER FAUCET WERE UNDER PRESSURE WITH A HOSE BIBB VACUUM BREAKER (HBVB). A HBVB CAN NOT WORK CORRECTLY IF THE WATER IS UNDER CONTINUOUS PRESSURE. A NEW TYPE OF VALVE HAS BEEN FITTED.
27	PROVISIONS-FISH COOLER	21	0	No	THE EXTERIOR SEAMS OF THE FISH COOLER WERE FILLED WITH A SILICONE SEALANT THAT WAS PEELING, MAKING THE AREAS DIFFICULT TO CLEAN. AREA HAS BEEN REFILLED WITH NEW APPROVED SEALANT.
28	PROVISIONS	19	0	No	THE VEGETABLE WALK-IN COOLER CONDENSER WAS DRIPPING CONDENSATE ONTO PRODUCT STORED BELOW. THE ICE CREAM FREEZER CONDENSER HAD DRIPPED ONTO TWO CARDBOARD TUBS OF ICE CREAM STORED BELOW. STAFF RE - INSTRUCTED ON STORAGE PROCEDURES.
29	PROVISIONS DAIRY COOLER	18	3	Yes	RAW EGGS WERE STORED ABOVE SOUR CREAM, CHEESES AND OTHER DAIRY PRODUCT. RAW EGGS ARE NOT PASTEURIZED AND COULD CONTAMINATE OTHER PRODUCT. RAW EGGS SHOULD BE STORED SEPARATE FROM OTHER DAIRY PRODUCTS. REFRESHER TRAINING EMPHASIZING THE IMPORTANCE OF PROPER STORAGE PROCEDURES PROVIDED TO ALL FOOD HANDLERS
	PROVISIONS	18	3	Yes	THE PROVISION AREA WAS OVERSTOCKED, MAKING IT DIFFICULT TO OBTAIN PRODUCT, PROVIDE ENOUGH ROOM TO STORE THE PRODUCT SAFELY AND CLEAN THE AREAS. CARDBOARD BOXES OF FROZEN VITALITY JUICE WERE STORED NEXT TO CARDBOARD BOXES OF RAW BEEF ON THE SAME PALLET. RAW MEATLOAF WAS STORED ON A PALLET LEANING ONTO THE COOKED READY TO EAT FOOD SHELVING. REFRESHER TRAINING EMPHASIZING THE IMPORTANCE OF PROPER STORAGE PROCEDURES PROVIDED TO ALL FOOD HANDLERS.