

Record 17  
**CORRECTIVE ACTION REPORT**

**P&O Cruises, M.V Aurora**

**Date of Inspection:** 31<sup>st</sup> January 2004

**Inspection Type:** Periodic USPH Inspection

**Port:** San Francisco

<b>Item No</b>	<b>USPH No</b>	<b>Description</b>	<b>Corrective Action</b>	<b>Responsible HOD</b>	<b>Action Complete</b>
1	22*	Orangery – The Dishwash machine final rinse spray pattern does not cover the entire dish surface.	Spray pattern to be corrected to cover all dish surfaces.	SEO F&B Manager	Completed
2	08*	Portable Water Cross Connection Program – The testing results of the reduced pressure assembles does not record the pressure differential.	Pressure differential's will be recorded in future testing. Amos job description will be amended to suit requirement.	SEO	Completed
3	06*	Portable Water Charts – The bunkering free halogenation analysis recording charts had a range from 0-10ppm The distribution free halogenation analysis recording charts had a range from 0-5ppm A few of the bunkering free halogenation analysis recording charts were not initialled daily.	The charts will be changed to 0 – 5ppm as required by USPH.  Please note range is incorrect on USPH report. 10-100 / 10-50ppm	SEO	Completed
4	03*	Portable Water Bunkering- The free chlorine residual was below 2ppm while active bunkering for more than 5 hours on June 11,2003 and 4 hours on May 2,2003. The vessel was not in US waters during this time frame.	Highlighted in ECR instruction and requirement highlighted to Watchkeepers.	SEO	Completed
5	41*	Child Activity Centre – The toilets in the child activity centre did not have child size toilet seats	New seat to be sourced or portable seat to be used.	Youth Coordinator/ P&O Purchasing Department, Southampton	Child size toilet seats have been ordered and will be fitted shortly

6	20*	Bell Box Deck 10 – A gap was noted on the lower blade guard on the meat slicer, making the area difficult to clean.	Gap to be sealed on the gravity feed slicer lower blade guard.	SEO F&B Manager	Completed
7	22*	Main Galley - Aft Dishwash – The glasswash was posted out of order for the previous three weeks. The ship is awaiting parts.	Parts to be sent to the ship as soon as possible to repair machine	P&O Technical Purchasing Southampton	Completed
8	33*	Main Galley – Cold Larder – The weld on a panel above the blast chiller was separating from the bulkhead.	To be welded	SEO F&B Manager	Completed
9	33*	Main Galley – Pastry – A profile strip on the bulkhead adjacent to the to the blast chiller was separating from the bulkhead	To be welded	SEO F&B Manager	Completed
10	30*	Main Galley – Hot Galley – The “ wash hands often” sign was missing from the hand wash station. This item was corrected.	New sign was replaced in front of inspector	F&B manager	Replaced 31/01/04
11	21*	Main Galley – Hot Galley – The spray arms on two comvothem ovens were worn	To be replaced	SEO F&B Manager	Replaced 01/02/04
12	34*	Vegetable Prep – A small water leak was found at the cold water faucet of the 3 compartment sink.	To be repaired or new faucet to be inserted	SEO F&B Manager	Rectified 01/02/04
13	26*	Fish Prep – A small amount of food debris was found on a previously cleaned cutting board.	To be cleaned and staff to be instructed on the importance of ensuring all items are checked for cleanliness after washing	F&B Manager	Rectified 01/02/04

**Captain.....**

**Executive Purser.....**

**Chief Technical Officer.....**

**Food & Beverage Manager.....**