

The correction information for PACIFIC VENUS

USPH Sanitation Inspection conducted on Dec.31.2000 at Saipan

| NO | REFERECE<br>NO | Results and Recommendation   | Corrective Action  | Remarks |
|----|----------------|--|--|---------|
| 1  | *              | <p style="text-align: center;">Site HOUSEKEEPING</p> <p>The shower hands in the cabins were not being cleaned and disinfected every 6 months</p>   | Putting into cleaning and disinfecting.(Leaving on record) |         |
| 2  | *              | <p style="text-align: center;">Site POTABLE WATER</p> <p>The vessel did not have a copy of the most recent microbiological report from each port where water is bunkered</p>   | Considering in accordance with new regulation.             |         |
| 3  | *              | <p style="text-align: center;">Site POTABLE WATER</p> <p>The prehalogen demand test and ph test logs for shoreside bunkered water not present Also a long for hourly check of halogen levels during bunkering was not maintained</p>                                   | Putting into check.  |         |
| 4  | *              | <p style="text-align: center;">Site POTABLE WATER</p> <p>NO system was in place for the routine cleaning checking and disinfecting superchlorination of potable water</p>  | Considering in accordance with new regulation.             |         |
| 5  | *              | <p style="text-align: center;">Site POTABLE WATER</p> <p>The halogen analyzer on the bridge had a range ROM 0.0 to 2.0 ppm</p>   | Completed.   |         |
| 6  | *              | <p style="text-align: center;">Site POTABLE WATER</p> <p>NO water samples were being taken throughout the vessel for microbiological analysis</p> <p style="text-align: center;">Site POTABLE WATER</p> <p>The vessel did not have a cross connection control plan</p> | Considering in accordance with new regulation.             |         |

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| 7  | *  | <p>Site □ SWIMMING POOLS AND SPAS</p> <p>The vessel did not have antivortex drain covers □ safety signs □ depth marking □ Also the required safety equipment □ shepherds hook and approved floatation device were not present □</p>  | Considering in accordance with new regulation. |  |
| 8  | *  | <p>Site □ SWIMMING POOLS AND SPAS</p> <p>The vessel did not have fecal accident plan for the pool or spa □</p>   | Putting into necessary measures.               |  |
| 9  | *  | <p>Site □ MEDICAL LOGS</p> <p>A standardized log for reporting gastrointestinal illness was not being used on the vessel □ Also there was no record of sale or dispensing of antidiarrheal medications □ A record for interviewing ill passengers or crew regarding meals consumed over the previous 72 hours prior to their illness was not available □</p> | Considering in accordance with new regulation. |  |
| 10 | *  | <p>Site □ HOUSEKEEPING</p> <p>The vessel did have a plan for routine inspection and cleaning of the ventilation system □</p>   | Considering in accordance with new regulation. |  |
| 11 | *  | <p>Site □ SPA BATH AND JAGIZZI</p> <p>The log for residual halogen showed levels sat 2.8 ppm for several days □</p>  | Considering in accordance with new regulation. |  |
| 12 | *  | <p>Site □ LAUNDRY</p> <p>The passenger laundry had the wrong type of backflow preventer installed □ A pressure type backflow preventer is required for this application □</p>  | Considering in accordance with new regulation. |  |
| 13 | 07 | <p>Site □ LAUNDRY</p> <p>There was not reduce pressure zone valve □ RPZ □ backflow preventer installed on the hot water line □</p>   | Installed N9 type backflow preventer.          |  |

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| 14 | 07 | <p>Site □ BEAUTY SALON</p> <p>The vacuum breaker type backflow preventers on the beauty salon hair wash hoses were located before the last valve and therefore inadequate □</p>                                | Installed pressure zone valve on the hot water line. |  |
| 15 | 07 | <p>Site □ SEWAGE WATER TANKS</p> <p>The two sewage water tanks have potable water lines directly connected to them for wash down and only an N-9 backflow preventer installed on the potable water line. □</p> | Installed on necessary places.                       |  |
| 16 | 07 | <p>Site □ POTABLE WATER</p> <p>The distribution chlorinators do not have an automatic back-up □</p>  | Completed.   |  |
| 17 | *  | <p>Site □ POTABLE WATER</p> <p>One distribution chlorination system supplies water to only the galley and does not have a chart recorder □</p>   | Installed automatic back-up system.                  |  |
| 18 | *  | <p>Site □ MAIN GALLEY</p> <p>The decks □ deckhands and bulkheads throughout the galley were damaged with gaps and holes □</p>  | Installed chart recorder in main galley.             |  |
| 19 | 33 | <p>Site □ MAIN GALLEY</p> <p>Numerous pieces of equipment such as ovens □ refrigerators □ and freezers had non easily cleanable features □ There were also gaps between equipment and bulkhead □</p>           | Repaired a part and thoroughly cleaning.             |  |
| 20 | 21 | <p>Site □ MAIN GALLEY AND CABIN PANTRIES</p> <p>There were direct connections between sink drains and waste lines in the galley and cabin pantries □</p> <p>Site □ MAIN GALLEY</p>                             | Repaired a part and thoroughly cleaning.             |  |

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| 21 | 07 | The bain maries and cold tops were directly connected to the waste lines□<br><br>Site□MAIN GALLEY   | Installed air gaps .   |  |
| 22 | 07 | The pipe lagging to the soup kettles was not easily cleanable□<br><br>Site□HOUSEKEEPING   | Installed air gaps.  |  |
| 23 | 21 | The vessel did not have a comprehensive integrated pest management plan□<br><br>Site□PROVISIONS   | Repaired.  |  |
| 24 | *  | The light was below 10 foot candles or 100lux in main of the food storage rooms and the garbage room□<br><br>Site□FOOD SERVICE GENERAL      | Considering in accordance with new regulation.                     |  |
| 25 | 36 | Several hand wash sinks were blocked with large trash cans□<br><br>Site□MAIN DISHWASHING AREA   | Installing.  |  |
| 26 | 29 | The drain lines to the dish washers were directly connected to the waste line□<br><br>Site□CREW GALLEY                                      | Putting into training and guidance.                                |  |
| 27 | 07 | The hand wash facility was not provided with paper towels during regular food preparation and service□<br><br>Site□CREW GALLEY              | Installed air gaps.  |  |
| 28 | 30 | Sponges were being used the sanitizing bucket□<br><br>Site□PROVISIONS<br><br>Chicken was stored directly above beef□<br><br>Site□PROVISIONS | Provided with paper towels and putting into training and guidance. |  |

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| 29 | *  | The was a water leak from the deckhead in refrigeration unit #2   | Putting into training and guidance. |  |
| 30 | 18 | Site PROVISIONS GENERAL<br>The decks were in poor repair throughout the provision areas   | Putting into training and guidance. |  |
| 31 | 34 | Site PROVISIONS<br>Numerous products were stored less than 6 inches off the deck on wooden pallets  | Repaired.                           |  |
| 32 | *  | Site MAIN DISHWASHING AREA<br>Grass racks were stored on the deck   | Repaired.                           |  |
| 33 | 19 | Site MAIN GALLEY POT WASH<br>Soiled pots and pans were stored on the deck   | Installing.                         |  |
| 34 | 28 | Site MAIN GALLEY TOILET ROOM<br>The toilet hand wash facility did not have a trash receptacle and paper towels There was also no toilet paper present in the toilet room  | Putting into training and guidance. |  |
| 35 | 28 | Site MAIN GALLEY CORRIDOR<br>Bins of grease were stored on the deck   | Putting into training and guidance. |  |
| 36 | 30 | Site CREW GALLEY<br>Raw chicken was stored above beef in the refrigerator   | Completed.                          |  |
| 37 | 19 | Site MAIN GALLEY<br>A large kettle of soup was found stored in the refrigerator<br><br>Site CREW TOILET ROOM<br>The deck top had a hose attached to it with no back flow prevention The hose was long enough to reach into the toilet | Putting into training and guidance. |  |

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| 38 | 18 | Site □ GENERAL NOTE   | Putting into training and guidance.     |  |
| 39 | *  | Recommend staff from this vessel receive training on sanitary practices aboard vessels □ The vessel sanitation programs will offer five educational seminars this year □ Email <a href="mailto:cii@gate.net">cii@gate.net</a> for complete details concerning exact times and locations □ The next class is march | Putting into training and guidance.     |  |
| 40 | 07 | 13 □ 14 and 15 <sup>th</sup> in MAIAMI □ FLORIDA □ Management needs to be knowledgeable about all aspects of vessel sanitation practices □  | Installed buck flow preventer.          |  |
| 41 | *  | Site □ FOOD SAFETY<br>There was poor level of knowledge regarding food safety procedures.   | Noted.                                  |  |
|    |    | Site □ CREW MESS<br>Two residential type microwaves were in use.  |   |  |
| 42 | *  |   | Putting into training and guidance.     |  |
| 43 | *  |   | Exchanged business use type microwaves. |  |