

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	<b>MEDICAL REPORTING</b>	01	4	Yes
<p>THE VESSEL FAILED TO FILE A GASTROINTESTINAL ILLNESS REPORT FOR THE CURRENT CRUISE THAT STARTED IN ENSENADA, MEXICO AND THE FIRST U.S. PORT CALL WAS HILO, HAWAII.</p> <ul style="list-style-type: none"> <li>CREW MEMBERS SUFFERING GI ILLNESS HAVE ALWAYS BEEN ISOLATED 72 HOURS AND THEIR CONTACT FOR 24 HRS.</li> <li>CREW MEMBERS WITH GI HAVE TO BE CLEARED MEDICALLY BY THE DOCTOR BEFORE RETURNING BACK TO WORK. THIS HAS BEEN REINFORCED EVEN IN THE PAST.</li> <li>THE SICKLIST IS GIVEN TO THE SECURITY GUARDS WHO BLOCK THE CREW MEMBER FROM GOING ASHORE. TO MY KNOWLEDGE THIS HAS NOT BEEN A PROBLEM.</li> <li>COMPLIMENTARY CONSULTATION WILL BE GIVEN TO ALL GI ILLNESS CASES.</li> </ul> <p>ADDITIONALLY, THE PAST REPORTS FOR THE PREVIOUSLY THREE CRUISES THE REPORT WAS SUBMITTED APPROXIMATELY 21 HOURS PRIOR TO ARRIVAL AT THE NEXT U.S. PORT.</p> <p>AUTOMATIC E-MAIL REMINDER FOR GI REPORT 24 HOURS PRIOR TO AMERICAN PORT CREATED IN OUR COMPUTER. HD AND HOTEL ADMINISTRATIVE ASSISTANT WILL BE COPIED.</p> <p>THE MEDICAL DEPARTMENT DID NOT HAVE COPIES OR THE E-MAIL REPORTS THAT WERE SUBMITTED</p> <p>HD AND HOTEL ADMINISTRATIVE ASSISTANT WILL BE COPIED</p>				
2	<b>MAIN GALLEY / DECK 4 / HOT GALLEY</b>	21	1	No
<p>THE ACCESS DOOR TO THE TECHNICAL SPACE FOR THE STEAM VALVES OF THE BAINS-MARIE WAS DAMAGED PREVENTING IT FROM CLOSING PROPERLY.</p> <p>THE ACCESS DOOR TO THE BAIN MARIE TECHNICAL SPACE HAS BEEN REPAIRED.</p>				
3	<b>MAIN GALLEY / DECK 4 / HOT GALLEY</b>	27	1	No
<p>THE TECHNICAL AREA FOR THE STEAM VALVES OF THE BAINS-MARIE WAS SOILED WITH FOOD DEBRIS.</p> <p>AREA HAS BEEN CLEANED AND A CLEANING SCHEDULE HAS BEEN IMPLEMENTED.</p>				
4	<b>MAIN GALLEY / DECK 4 / HOT GALLEY</b>	27	1	No
<p>THE BOTTOM OF THE OVER-SHELF AND THE TOPS OF THE HEATING LAMPS WERE SOILED WITH OLD GREASE.</p> <p>AREA HAS BEEN CLEANED AND A CLEANING SCHEDULE HAS BEEN IMPLEMENTED.</p>				
5	<b>MAIN GALLEY / DECK 4 / POT WASH AREA</b>	28	0	No
<p>ONE LARGE SOILED POT WAS NOTED SETTING DIRECTLY ON THE DECK AT THE SOILED AREA OF THE POT WASH.</p> <p>STAFF HAS BEEN INSTRUCTED AND TRAINED AGAIN. SUPERVISION HAS BEEN INCREASED.</p>				
6	<b>MAIN GALLEY / DECK 4 / SOUP STATION</b>	38	0	No
<p>THERE WAS A LONG EXTENSION CORD APPROXIMATELY 50-100 FEET LONG IN THE AREA FOR USE WITH THE BLENDER FOR THE STEAM KETTLES. MOST OF THE CORD WAS COILED UP MAKING THE AREA DIFFICULT TO CLEAN. THE NEAREST POWER OUTLET WAS LOCATED ON THE OPPOSITE SIDE OF THE KETTLES.</p> <p>POWER CORD HAS BEEN REMOVED. AVO FOR PLACING A POWER OUTLET CLOSER TO THE KETTLES HAS BEEN DONE. IN THE MEANTIME, THE CORD ON THE BLENDER ITSELF HAS BEEN EXTRACTED.</p>				
7	<b>MAIN GALLEY / DECK 4 / STORAGE LOCKERS</b>	38	0	No
<p>THE CENTER STORAGE LOCKER NEAR THE CHEF'S OFFICE HAD CARDBOARD BOXES OF INDIVIDUAL CEREALS STORED INSIDE. MANY OF THE BOXES HAD ONLY TWO OR THREE BOXES OF CEREAL IN THEM. THESE BOXES MADE CLEANING OF THE LOCKER DIFFICULT AND PROVIDE POTENTIAL HARBORAGE FOR INSECTS.</p> <p>ALL CARDBOARD BOXES HAVE BEEN REMOVED AND CEREALS ARE STORED IN LARGE LEXIAN BOXES.</p>				
8	<b>MAIN GALLEY / DECK 4 / STORAGE LOCKERS</b>	27	1	No
<p>THE INSIDE OF THE CENTER STORAGE LOCKER BY THE CHEF'S OFFICE WAS SOILED WITH FOOD RESIDUE AND DUST.</p> <p>AREA HAS BEEN CLEANED AND A CLEANING SCHEDULE HAS BEEN IMPLEMENTED.</p>				
9	<b>MAIN GALLEY / DECK 4 &amp; 5</b>	08	0	No
<p>THE VENTED BACKFLOW PREVENTERS FOR THE MULTI-FLOW HAD CAPS ON THE VENTS AND THEY WERE NOT POSITIONED TO ALLOW DRAINAGE.</p> <p>THE VENTED BACKFLOW PREVENTERS ON THE JUICE MACHINES HAVE BEEN SET UP CORRECTLY.</p>				
10	<b>MAIN GALLEY / DECK 5 / COFFEE STATION</b>	20	0	No
<p>THE BULK MILK DISPENSER WAS POSTED OUT OF ORDER AND HAD BEEN OUT OF ORDER FOR APPROXIMATELY ONE MONTH AWAITING PARTS. UNIT HAS BEEN REPAIRED AND IS NOW FULLY OPERATIONAL.</p>				

11 **MAIN GALLEY / DECK 5 / COFFEE STATION** 27 1 No  
THE OVER-SHELF OF THE COLD TOP WAS SOILED WITH FOOD RESIDUE.  
**AREA HAS BEEN CLEANED AND A CLEANING SCHEDULE HAS BEEN IMPLEMENTED.**

12 **MAIN GALLEY / DECK 5 / BUFFET PREP** 22 0 No  
THE UNDERCOUNTER DISHWASHING MACHINE WAS POSTED OUT OF ORDER AND HAS BEEN OUT OF ORDER FOR APPROXIMATELY ONE MONTH. THE POTWASH AREA IS LOCATED ADJACENT TO THIS AREA. **THE MACHINE REMAINS IN GOOD WORKING ORDER AND IF NOT IN USE, WE CAN PLACE A "NOT IN USE" SIGNS ON IT, HOWEVER, WE WILL NOT REMOVE THE MACHINE.**

13 **MAIN GALLEY / DECK 5 / BAKERY** 26 0 Yes  
THERE WERE SEVERAL PREVIOUSLY CLEANED SHEET PANS THAT WERE FOUND LIGHTLY SOILED WITH FOOD RESIDUE.  
**STAFF HAS BEEN INSTRUCTED AND TRAINED AGAIN. SUPERVISION HAS BEEN INCREASED.**

14 **PROVISIONS / FROZEN FRUIT & VEGETABLE** 19 0 No  
ICE WAS NOTED ON NUMEROUS BOXES THAT WERE STORED NEAR THE CONDENSER UNIT.  
**BOXES HAVE BEEN REMOVED AND ARE NOW STACKED AT A DIFFERENT LOCATION AWAY FROM CONDENSER.**

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15	PROVISIONS / FRESH MEAT BOX # 06315	33	1	No
	THE BULKHEAD/DECKHEAD PROFILES WERE SEPARATING CREATING A LARGE GAP THAT WAS DIFFICULT TO CLEAN. ADDITIONALLY, IT APPEARED TO ALLOW WARM MOIST AIR INTO THE COLD ROOM THAT WAS CREATING ICE BUILD-UP. AVO PLACED.			
16	PROVISIONS - GENERAL	33	1	No
	MANY OF THE FIRE SPRINKLERS IN THE COLD ROOMS HAD MISSING COLLARS THAT PROVIDED ACCESS TO THE SPACE ABOVE THE INSULATED DECKHEADS. THIS ALLOWS WARM MOIST AIR TO CONDENSE AND FREEZE ON THE DECKHEADS. AVO PLACED.			
17	FOOD SERVICE - GENERAL	20	0	No
	THERE WERE THREE COMBI-OVENS IN THE MAIN GALLEY AND CREW GALLEY THAT HAD YELLOW AIR HOSES INSTALLED FOR THE POTABLE WATER HOSE. IT WAS NOT CLEAR THAT THESE HOSES MEET FOOD GRADE STANDARDS. CURRENTLY IN THE PROCESS OF CHANGING ALL HOSES FOR CLEAR FOOD GRADE HOSING.			
18	POOL BAR	16	0	Yes
	THE MILK IN THE FRANKE CAPPUCCINO MACHINE HAD A PRODUCT TEMPERATURE OF 50°F. IT WAS STATED THAT THE MILK WAS ON TEMPERATURE CONTROL. IT HAS BEEN CHANGED TO ONLY TIME CONTROL.			
19	LIDO - BEVERAGE STATIONS	21	1	No
	THE TECHNICAL CABINETS BELOW THE FORWARD BEVERAGE STATIONS HAD HOLES, GAPS, AND UNSEALED CONCRETE WHICH MADE PROPER CLEANING DIFFICULT. STAINLESS STEEL PANELS WERE MISSING IN THE REAR SECTIONS OF EACH CABINET. WORK TO RENOVATE CABINETS COMPLETELY WITH STAINLESS PANELS WILL START IN HONOLULU 05/07/04 WHEN NO GUESTS ONBOARD.			
20	LIDO - BEVERAGE STATIONS	27	1	No
	THE TECHNICAL CABINETS BENEATH EACH OF THE FORWARD BEVERAGE STATIONS WERE SOILED WITH DIRT AND DRINK DEBRIS, PARTICULARLY IN HARD TO CLEAN CORNERS AND GAPS. DOOR REPORTED TO FACILITIES AND DEEP CLEANING WITH BLEACH AND SANITIZER HAS BEEN DONE IN ALL HARD TO REACH AREAS. CLEANING SCHEDULE IN PLACE.			
21	LIDO - BUFFET	36	0	No
	THE LIGHTS IN THE DECKHEAD PANELS ALONG THE BUFFET SERVICE LINE WERE NOT SHIELDED OR SHATTER-RESISTANT BULBS. THE LIGHTS HAVE BEEN FITTED WITH SHATTERPROOF BULBS.			
22	LIDO - OMELET/CARVING STATION FORWARD	26	0	Yes
	A NUMBER OF PREVIOUSLY CLEANED PLATES ON THE BACK COUNTER, AWAITING SERVICE HAD SMALL PARTICLES OF FOOD PRESENT. STAFF HAS BEEN TRAINED AGAIN. SUPERVISION HAS BEEN INCREASED.			
23	LIDO - OMELET/CARVING STATION FORWARD	26	0	Yes
	A PREVIOUSLY CLEANED SKILLET WAS STORED AS CLEAN IN A LOWER CABINET WITH ENCRUSTED OIL RESIDUE ON THE BACK EXTERIOR. STAFF HAS BEEN TRAINED AGAIN. SUPERVISION HAS BEEN INCREASED.			
24	LIDO - OMELET/CARVING STATION FORWARD	12	0	Yes
	WORKER CARVING MEAT WAS OBSERVED DROPPING AND PICKING UP A KNIFE FROM THE DECK AND ONLY CHANGING HIS DISPOSABLE GLOVES. THE SAME WORKER CHANGED GLOVES AGAIN DURING THE INSPECTION, BUT IN BOTH CASES DID NOT WASH HIS HANDS BETWEEN GLOVE CHANGES. CREW MEMBER HAS BEEN INSTRUCTED AND TRAINED AGAIN. SUPERVISION HAS BEEN INCREASED.			
25	LIDO - OMELET/CARVING STATION FORWARD	36	0	No
	ONE OF THE FRONT COUNTER LIGHTS WAS MISSING THE SHIELD. NEW SHIELD HAS BEEN PUT IN PLACE.			
26	LIDO - OMELET/CARVING STATION FORWARD	21	1	No
	POWER CORDS TO THE VARIOUS COUNTERTOP COOKING UNITS AND CARVING STATION WERE DRAPED OVER BOTH THE COUNTER AND THE DECK NEARBY, MAKING CLEANING OF THE COUNTER DIFFICULT. STATION IS STRIPPED DOWN AND DEEP CLEANED AFTER EACH SERVICE.			
27	LIDO - GALLEY COLD PANTRY	36	0	No

THE AFT/STARBOARD CORNER OF WALK-IN REFRIGERATOR # 900 HAD LESS THAN 110 LUX (10 FOOT CANDLES) OF ARTIFICIAL LIGHT PROVIDED. **THE SHELVES WERE STACKED TOO HIGH. THIS HAS BEEN ADDRESSED AND LUX READING IS NOW 350.**

28 **LIDO - GALLEY HOT SECTION**

36

0

No

THE ARTIFICIAL LIGHT LEVEL AT THE GRILL TOP WAS LESS THAN THE MINIMUM 220 LUX (20 FOOT CANDLES). **LIGHTS FOUND TO SHOW LUX READING OF 400, THIS COULD BE DUE TO THE SHADES HAVING BEEN CLEANED. WILL MONITOR LIGHTING MORE CLOSELY.**

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29	SOLARIUM BAR	36	0	No
	ONE OF THE FRONT BAR COUNTER LIGHTS WAS MISSING THE LIGHT SHIELD, AND MANY OF THE LIGHTS HAD SHIELDS WHICH DID NOT FULLY COVER THE LIGHT. <b>ALL LIGHT SHIELDS HAVE BEEN REPLACED.</b>			
30	SOLARIUM BAR	29	0	Yes
	THERE WAS NO HANDWASH SINK PROVIDED IN THE FRONT BAR, AND WORKERS HAD TO PASS THROUGH A CLOSED DOOR TO REACH THE HANDWASH SINKS IN THE PANTRY BEHIND. <b>AN AREA BEHIND THE SOLARIUM BAR HAS BEEN IDENTIFIED AND THE WORK TO FIT A HANDWASH SINK WILL PROGRESS.</b>			
31	WHIRLPOOL SPAS	10	0	No
	A MONTHLY CORE SAMPLE WAS NOT COLLECTED FROM THE SAND FILTERS FOR THE WHIRLPOOL SPAS AND INSPECTED FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION USING A SEDIMENTATION TEST. A RECOMMENDED TEST PROCEDURE WAS PROVIDED DURING THE INSPECTION. <b>THIS PROCEDURE HAS NOW BEEN IMPLEMENTED AND WILL BE CARRIED OUT ON A MONTHLY ROUTINE AS PER THE PROVIDED PROCEDURE.</b>			
32	POTABLE WATER - TANK CLEANING	08	0	No
	THE POTABLE WATER TANK CLEANING/DISINFECTION RECORDS DID NOT INDICATE A CONTACT TIME FOR THE SUPER CHLORINATION AND DID NOT DETAIL PROCEDURES FOR FLUSHING AWAY THE CHLORINE PRIOR TO REFILLING THE TANKS. <b>TANK WAS CLEANED BY PRESSURE WASHING, CHIPPED, SPOTPAINTED, DISINFECTED AND SUPERCHLORINATED WITH A 50 PPM SOLUTION, MAINTAINING CONCENTRATION FOR AT LEAST 4 HOURS. ALL DISINFECTED PARTS OF THE SYSTEM WERE FLUSHED WITH POTABLE WATER UNTIL FREE RESIDUAL HALOGEN WAS BELOW 5 PPM, BEFORE TAKING INTO OPERATION.</b>			
33	COMMENT - SHIP MAINTENANCE	*	0	No
	A SEWAGE PIPE MALFUNCTION CAUSED A LEAK ABOVE THE CEILING OF A PASSENGER CORRIDOR ON DECK 8. THIS LEAK WAS REPAIRED, BUT THE SHIP'S STAFF WAS CLEANING AND DEODORIZING THE CARPETING IN ONE CORRIDOR DURING THE INSPECTION. ADDITIONALLY, THERE WAS A STRONG SEWAGE ODOR PRESENT ALONG DECK ONE. THE SOURCE WAS BEING TRACED DURING THE INSPECTION. NO HEALTH HAZARD WAS IDENTIFIED AS A RESULT OF THESE ODORS DURING THE INSPECTION. <b>BLACK WATER LEAK RECTIFIED AND ODOR ON DECK ONE HAS NEVER RE-APPEARED.</b>			
34	COMMENT - CORRECTIVE ACTION	*	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: <a href="mailto:VSP@CDC.GOV">VSP@CDC.GOV</a> USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].			

