DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	**POTABLE WATER - POOL**	10	0	No	

A SHEPARD'S HOOK WAS NOT PROVIDED FOR THE SWIMMING POOL. THE STAFF PROVIDED DOCUMENTATION THAT SHOWED THREE REQUEST HAVE BEEN MADE TO THE CORPORATE OFFICE TO ORDER THIS SAFETY ITEM.

Pending Delivery and Installation

1	**LIDO-FRONT GRILL**	32	0	No

THE TRASH CAN IN THE WORK STATION CONTAINED DISCARDED FOOD DEBRIS AND WAS UNCOVERED.

Corrected. The trash can is cleaned and removed, out of operation hours.

3	**POTABLE WATER -FWD POOL**	09	0	Yes

THE HALOGEN LEVELS IN THE POOL WERE 3.8 PPM AND 3.4 PPM WHICH IS ABOVE THE (1PPM-3PPM) RESIDUAL LEVEL.

Chlorine levels have been adjusted. Frequently monitor to ensure not to exceed 3PPM

4	**POTABLE WATER - SPAS**	10	0	No

DOCUMENTATION IS NOT BEING RECORDED ON A CONSISTENT BASIS FOR THE OPENING AND EXAMINING FOR CRACKS, MOUNDS OR HOLES FOR THE SPA SAND FILTERS.

Corrected. Log is maintained by the Sanitation Engineer

5	**MAIN GALLEY-STARBOARD DISHWASH**	23	2	No

THE PLATES WERE NOT ADEQUATELY SCRAPPED PRIOR TO GOING THROUGH THE DISHWASH UNIT. EXCESSIVE FOOD RESIDUE WAS NOTED ON THE PLATES. SOME PLATES STILL HAD FOOD RESIDUE COMING OUT OF THE UNIT. THE WASTE BASKET INSIDE THE UNIT HAD AN EXCESSIVE AMOUNT OF FOOD AND PAPER DEBIRS. MOUND OF FOOD WERE NOTED ON THE SOILED LANDING. THE PULPER SYSTEM WAS NOT IN USE.

Corrected. Plates are scrapped, Pulper system is in use. Plates out of the unit are coming clean. Follow up with Intensive training with the Assistant Food Manager and Kitchen Steward.

6	**MAIN GALLEY-STARBOARD DISHWASH**	28	0	No

THE PLATE COVERS WERE NOT STORED INVERTED. A TROLLEY OF CLEAN PLATES WAS STORED ON THE CLEAN SIDE OF THE GLASSWASH UNIT. RACKS REMOVED FROM THE GLASSWASHED UNIT DRIPPED ONTO THE PLATES IN THE TROLLEY. ONE OF THE PLATE TROLLEYS WAS SOILED.

Corrected. Supervision increased.

7	**MAIN GALLEY-STARBOARD DISHWASH**	22	0	No

COFFEE CUPS EXITED THE DISHWASH UNIT UPRIGHT AND FILLED WITH WATER. THESE CUPS WERE NOT SENT BACK THROUGH THE MACHINE BUT RATHER WERE STACKED AS CLEAN. THE LARGE WAIT TRAYS WERE LOADED INTO THE UNIT TOO CLOSE TOGETHER.

Corrected. Follow up with intensive training. Supervision increased.

8	**MAIN GALLEY-PORT DISHWASH**	22	0	No

THE DISHWASH UNIT WAS OUT OF ORDER.

Dish-wash unit is now in operation

9	**MAIN GALLEY-ENTRANCE FOYER AREA**	38	0	No

A BOTTLE OF BLEACH WAS STORED ON THE DECK NEAR THE CLEANING LOCKER.

Corrected. All chemicals are stored in the chemical lockers.

10	**MAIN GALLEY-ENTRANCE FOYER AREA**	30	0	No

A COVERED WASTE RECEPTACLE AND A "WASH HANDS AFTER USING THE TOILET" SIGN WERE NOT PROVIDED IN THE CREW TOILET ROOM.

Sign has been installed.

11	**MAIN GALLEY-POTWASH**	29	0	Yes

THE SOILED ITEMS OVERLAPPED THE STAGING COUNTER PARTIALLY BLOCKING ACCESS TO THE HANDWASH SINK.

Corrected. Training was offered to ensure that dirty dishes will be staged only on the dirty side and hand-wash sink will always be accessible. Supervision increased.

12	**MAIN GALLEY-POTWASH**	22	0	No

THE RIGHT POTWASH UNIT WAS OUT OF ORDER.

Spare parts are on order.

13	**BAKERY**	22	0	No

THE DISHWASH UNIT WAS OUT OF ORDER.

Spare parts are on order.

14	**SPECIALTY GALLEY**	28	0	No

CLEAN AND SANITIZED SERVING UTENSILS WERE STORED UNCOVERED.

Corrected. Crew was trained to store utensils properly. Supervision increased.

15	**PASTRY**	27	0	No

THE SPOUT OF THE KETTLE WAS SOILED WITH FOOD RESIDUE.

Corrected. Crew was trained on proper sanitation methods. Supervision increased

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DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
16	**PASTRY**	28	0	No	

THE DRY CLEANING METHODS USED ON THE SMALL DOUGH ROLLER BELT WAS NOT SUFFICIENT.

Corrected. Roller belt is sent to the laundry to be cleaned. An additional belt is on order.

17	**PASTRY**	33	1	No	

A SMALL SQUARE OPENING WAS NOTED IN THE BULKHEAD BEHIND THE OVENS.

Repaired.

18	**MAIN GALLEY-HOT GALLEY**	33	1	No	

THE DECK UNDER THE TECHNICAL SPACE OF THE PREPARATION SINK ADJACENT TO REFRIGERATION UNIT 99 WAS SOILED.

Corrected. Training was done to all dishwashers. Kitchen steward is following up. Supervision increased.

19	**MAIN GALLEY-HOT GALLEY**	26	3	Yes	

THE FRYER COILS WERE SLIGHTLY SOILED WITH FOOD RESIDUE.

Corrected. Training was done to all cleaners. Kitchen steward is following up. Supervision increased.

20	**TRELLIS RESTAURANT-DECK 4-5**	21	0	No	

THE FINISH ON THE WAIT STATIONS WERE CHIPPED.

No spares on board. Pending Installation on dry dock.

21	**DINING ROOM PANTRY-DECK 4 AND 5**	33	1	No	

THE PROFILE STRIP ALONG THE THRESHOLD AT THE SLIDING DOORS WAS MISSING. THIS AREA WAS SOILED WITH DEBRIS.

Area was cleaned. Parts are on order.

22	**DINING ROOM PANTRY DECK 5**	27	1	No	

THE TECHNICAL SPACE OF THE JUICE DISPENSER WAS SOILED.

Corrected. Training was given to the cleaners. Supervision Increased, by the Restaurant Manager

23	**CREW GALLEY**	37	0	No	

EXCESSIVE CONDENSATE WAS NOTED ON THE HOODS OVER THE KETTLES.

Corrected. Meeting with the cooks was carried out for proper control of the temperature in the steam kettles.

24	**CREW GALLEY**	26	0	Yes	

FOOD DEBRIS WAS NOTED ON THE FOOD CONTACT SURFACES OF THE KETTLE SPOUT.

Corrected. Cleaners were offered training how to dismantle the valves after every use. Supervision increased

25	**CREW GALLEY**	27	1	No	

FOOD RESIDUE WAS NOTED ON AND AROUND THE NON-FOOD CONTACT SURFACES OF THE KETTLE SPOUT.

Same as the above.

26	**CREW MESS**	27	1	No	

THE JUICE DISPENSERS WERE SOILED.

Corrected. Training to all Crew mess service personnel was offered, on how to dismantle the parts to ensure proper cleaning after every meal. Follow up daily.

27	**CREW MESS**	33	1	No	

THE DECK UNDER THE COUNTERS WAS SOILED.

Corrected. Training to all Crew mess service personnel was offered, to ensure proper cleaning. Follow up daily.

28	**INDONESIAN MESS**	33	1	No	

THE DECK UNDER THE COUNTER WAS SOILED. FOOD DEBRIS WAS NOTED UNDER THE THREHOLD FOR THE SLIDING DOOR.

Corrected. Same as the above.

29	**OFFICER'S MESS**	27	0	No

THE TECHNICAL SPACE OF THE JUICE DISPENSER WAS SOILED.

Corrected. Training to all Officers mess service personnel was offered, on how to dismantle the parts to ensure proper Cleaning. Follow up daily.

30	**OFFICER'S MESS**	36	0	No

THE BULBS IN THE HEAT LAMPS EXTENDED BEYOND THE METAL SLEEVES.

New Bulbs have been ordered. Taken out of the circulation till repair is done.

31	**STAFF MESS**	27	1	No

THE TECHNCIAL SPACE OF THE JUICE DISPENSER WAS SOILED.

Same training and methods as above (Officers & Crew mess)

32	**TROLLEY WASH**	24	0	Yes

A LEAK WAS NOTED ALONG THE ACTIVATION LEVEL OF THE HANDWASH SINK.

Repairs were done. Leak was corrected.

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DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
33	**TROLLEY WASH**	38	0	No	

THERE WAS NOT SIGN ON THE CLEANING LOCKER.

Cleaning Locker sign has been installed.

34	**PROVISIONS-PANTRY DECK 2**	33	1	No	

THE DECK WAS SOILED UNDER THE LOCKERS.

Cleaned. Supervision increased.

35	**PROVISIONS-VEGETABLE PREPARATION**	21	0	No	

LOOSE SEALANT WAS NOTED ALONG THE GASKETS FOR THE POTATO PEELER HATCHES.

Request for Repair was made. Job in progress.

36	**MEDICAL**	11	0	Yes	

ON 11/23/2002 AN ASSISTANT FOOD MANAGER REPORTED TO THE MEDICAL OFFICE AND WAS CLASSIFED AS A CASE. ONE 11/28/02 A WAITER REPORTED TO THE MEDICAL OFFICE AND WAS CLASSIFIED AS A CASE. THERE WAS NO EVIDENCE THAT EITHER OF THESE INDIVIDUALS OBATINED WRITTEN CLEARANCE PRIOR TO RETURNING TO WORK.

Corrected. Department heads have been instructed not to allow any employee –previously classified “Unfit to work”-, to return on duties, unless written documentation “Fit to work” is provided by the Doctor. Medical Facility is following up on logs.

37	**MEDICAL**	01	0	Yes	

THE 24-HOUR REPORTS WERE CONSISTENTLY RECEIVED LESS THAN 24 HOURS PRIOR TO ARRIVAL. ACCORDING THE MEDICAL STAFF THE SYSTEM WAS REJECTING THE REPORTS. THE REPORT FOR THIS CRUISE WAS NOTED TO MISSING THE TIME OF ARRIVAL. THIS WAS CORRECTED HOWEVER NOT USING THE 24-HOUR CLOCK. THE VESSEL DID HAVE THE REJECTION NOTICES FROM THE DATABASE SYSTEM.

Medical employees are following up with proper reporting. In case of rejection, rejection notices will be filled separately, and reporting will be done by phone. All information will be loged.

38	**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: INFINITY - CAS - [01/19/2003] .

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