August 22nd, 2001

CDC/ Vessel Sanitation Program
1850 Eller Drive – Suite 101
Ft. Lauderdale, FL 33316
USA

Dear Sir:

The following actions have been taken to correct each of the deficiencies noted during the inspection of the **M/S Norwegian Wind** on **11 August 2001,** at the **Port of Ketchikan.**

Item Number:	**Deficiency/ Corrective Action:**
1.	**Deficiency:** Bowls of apples and kiwi fruit were unshielded and on display for passenger service. (Lido Buffet). **Corrective Action:** Issue attended and corrected. Further training and supervision put in place to prevent any re-occurrences.
2.	**Deficiency:** The international shore connections for the fire main system on Deck 7 (Port and Starboard – mid ship) and Deck 4 Bunker Stations (Port and Starboard) were not equipped with reduced pressure assembly backflow preventers to protect the shore supply. (Potable Water). **Corrective Action:** Further discussion currently in place with NCL Marine Operations, in lieu of certain contradictions with flag state requirements.
3.	**Potable Water - Comment:** Management of the Potable water system, pools, spas, and the associated testing and record keeping were very good.
4.	**Deficiency:** The perforated deckheads panels in the front bar were soiled with dust debris. The panels were cleaned during the inspection. (Coffee Bar).
5.	**General Comment:** Numerous items were corrected effectively from the previous inspection. Your efforts towards continual improvements are excellent.
6.	**Deficiency:** The final rinse temperature gauge on the dishwasher was broken. The other gauges were difficult to read as they were fogged over. (Deck 9-Forward Dishwashing).

Corrective Action: New gauges have been ordered and will be replaced once parts have been delivered.

7. **Deficiency:** Temperature range on the final rinse of the glass washer ranged from 154 to 161 degrees F. (Deck 0-Forward Dishwashing).
Corrective Action: Problem has been identified and corrected.

8. **Deficiency:** The interior of one ice machine contained some corrosion. (Deck 9 Galley).
Corrective Action: Attended accordingly.

9. **Deficiency:** The 3 compartment sink thermometer was out of calibration by 30 degrees F. Also, the gauge was fogged over. Gauges on the potwash 3 compartment sinks were also fogged over. (Deck (-Potwash).
Corrective Action: New gauges will be installed and moved to eye level as discussed during the inspection.

10. **Deficiency:** Condensation had formed on the deckheads above the glasswasher's clean landing table. It appeared that there was a steam leak in the glass washer. (Deck 9-Aft Dishwashing).
Corrective Action: Steam leak corrected and source of the problem regarding excessive condensation attended as well.

11. **Deficiency:** One final rinse nozzle in the glasswash was clogged. Also, three final rinse nozzles in the main dish washer were clogged. (Deck 9-Aft Dishwashing).
Corrective Action: Corrected and procedures put into place to prevent re-occurrence.

12. **Deficiency:** Some mold was noted on the back side of the ice dispensing machine's dispensing chute. (Crew Mess).
Corrective Action: Issue attended and a routine has been put in place by dismantling on a continuous basis the dispenser chute from this and all ice dispensing machines.

13. **Deficiency:** Decktiles in various areas were cracked or contained recessed grouting. (Food Service-General).
Corrective Action: The particular tiles have been replaced. Grouting work continuously done as part of our upkeep and improvements of the vessel.

Sincerely,

Einar Lindrupsen
Master
M/S Norwegian Wind
Norwegian Cruise Line

Cc: Andrew Phillips - NCL/ Marine Operations
Barrie Clarke – Dir. Public Health