RADIO CALL SIGN	SPIRIT 09/24/01

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		MAIN GALLEY – BAKERY/PASTRY					
1	19	VARIOUS DESSERT ITEMS WERE FOUND UNCOVERED ON THE TOP STORAGE SHELVES AND TROLLEY RACKS IN THE TWO WALK-IN REFRIGERATORS.				F&B	CORRECTED DURING THE INSPECTION.
		GALLEY					
2	16*	THE LETTER CERTIFYING THE FREEZING OF THE SALMON FOR GRAVLAX BY THE PROCESSER DID NOT PROVIDE THE TOTAL TIME THE SALMON WAS FROZEN FOR.				F&B	HOTEL OPERATIONS TO SEND OUT LETTER FROM SUPPLIER TO FLEET.
3	16*	SUSHI PREPARED ONBOARD THE PARTIALLY COOKING SALMON WAS NOT FROZEN TO A SAFE TEMPERATURE AND TIME TO DESTROY PARASITES. NO FREEZING RECORD WAS AVAILABLE FOR REVIEW.				F&B	HOTEL OPERATIONS TO CLARIFY WITH SUPPLIER.
		GALLEY – DISHWASH					
4	22	THE FINAL RINSE UPPER ARM NOZZLES FOR THE CONVEYOR GLASSWASH MACHINE WERE VERY WEAK AND DID NOT COVER THE ENTIRE AREA BENEATH. IN ADDITION, THE ACTIVATION TIMER FOR THE RINSE WAS ADJUSTED SO THAT ½ OF THE GLASS RACK PASSED BEFORE THE WATER FLOW BEGAN.				ENG. DEPT.	CORRECTED DURING THE INSPECTION.
		STAFF MESS					
5	33	THERE WAS NO COVING AT THE DECK/BULKHEAD JUNCTURE AROUND THE WAITER STATION AND ENTRY TO THE CREW GALLEY.				STAFF CAPT.	WORK IN PROGRESS.
		CREW GALLEY – DISHWASH					
6	22	THE TWO UPPER RINSE NOZZLES WERE FULLY CLOGGED IN THE CONVEYOR DISHWASH MACHINE DURING ACTIVE USE. THIS WAS CORRECTED DURING THE INSPECTION.				ENG. DEPT.	CORRECTED DURING THE INSPECTION
		PROVISIONS					

RESULTS, REFERENCE AND RECOMMENDATIONS

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
7	19	WATER DRIPPING FROM THE EVAPORATOR DRAIN LINE IN THE FISH WALK-IN FREEZER WAS FROZEN ONTO BOXES OF FROZEN FISH STORED BENEATH. WATER FROM THE EVAPORATOR DRAIN PAN HAD OVERFLOWED THE PAN, DRIPPED ONTO BOXES OF MEAT AND FROZEN TO THEM IN THE MEAT WALK-IN FREEZER.				ENG.DEPT.	CORRECTED.
		PROVISIONS – DRY STORES					
8	19	TWO DAMAGED BAGS OF CAKE/PASTRY FLOUR WERE FOUND IN A STACK OF 5 WHICH WERE PROVISIONED 3 DAYS PRIOR.				F&B	CORRECTED ,CREW BRIEFED FOR PROPER PROCEDURE.
		MEDICAL – REPORTING					
9	02	THERE WAS NO REPORT MADE TO THE VSP ON THE 12-19 OF SEPTEMBER, FOREIGN TO THE U.S. CRUISE. THE SHIP IS NOT USING THE 2000 VSP OPERATIONS MANUAL DEFINITION OF A REPORTABLE CASE. RECORD OF ANIT-DIARRHEAL MEDICATIONS DISPENSED WERE NOT KEPT ON THE SHIP FOR 12 MONTHS.				MEDICAL DEPT.	CORRECTED DURING INSPECTION. ALL MEDICAL STAFF BRIEFED FOR PROPER USPH PROCEDURES. RECORDS NOW BEING MAINTAINED.
		POTABLE WATER				ENGINE DEPT.	
10	08	THERE WAS NO HALOGEN DEMAND TEST DONE ON THE PIER WATER BEFORE BUNKERING BEGINS.					.PROCEDURES SENT TO THE FLEET.
11	06	AT LEAST FOUR WATER SAMPLES FROM THE DISTRIBUTION SYSTEM WERE NOT COLLECTED MONTHLY FOR MICROBIOLOGICAL ANALYSIS.					ENIVORONMENTAL HEALTH AND SAFETY STANDARDISING PPROCEDURES.
		SUPPER CLUB					
12	21	THE INTERIOR OF THE EMBER-GLO GRILL WAS NOT EASY TO CLEAN.				F&B	HOTEL OPERATIONS TO FOLLOW UP ON THE MODEL .
13	27	THE INTERIOR OF THE EMBER-GLO GRILL WAS SOILED WITH GREASE.				F&B	CLEANED, CREW BRIEFED ON PROPER CLEANING PROCEDURES.
14	26*	SEVERAL PREVIOUSLY CLEANED POTS WERE FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.				F&B	CLEANED, CREW BRIEFED ON PROPER CLEANING PROCEDURES.