DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	**WATER AND POOLS**	*	0	No	
	THE RECORD KEEPING AND DOCUMENTATION WAS EXCELLENT TODAY.				
2	**HORIZON COURT-GAZEBO**	33	0	No	
	FOOD RESIDUE WAS NOTED IN THE DECK SINK UNDER THE PREPARATION SINK.				
	SCUPPER WAS CLEANED. STAFF RE-INSTRUCTED 20/4.				
3	**HORIZON COURT-FWD STBD WAIT STATION**	24	0	Yes	
	A FREE CHLORINE RESIDUAL COULD NOT BE DETECTED IN THE SANITIZING BUCKET.				
	CORRECTED IMMEDIATELY. SUPERVISOR & STAFF RE-INSTRUCTED 20/4. SUPVERVISORS TO MONITOR EVERY HOUR.				
4	**HORIZON COURT-PORT MID COFFEE STATION**	21	0	No	
	THE LAMINATE ON THE UNDERCOUNTER WAS CHIPPED.				
	REFERED TO PCSC TECHNICAL DEPARTMENT. GUARANTEE REPORT F6 SUBMITTED.				
5	**LIDO-PIZZERIA**	36	0	No	
	THE LIGHT SHIELDS IN THE OVEN WERE CRACKED.				
	SHIELDS REPLACED 25/4.				
6	**LIDO-PIZZERIA**	21	0	No	
	SMALL OPEN SEAMS WERE NOTED ON THE PIZZA PADDLE WHERE THE HANDLE WAS ATTACHED.				
	SEEMS SEALED 23/4.				
7	**DECK 12 WATER FOUNTAIN**	34	0	No	
	THE SANITARY GUARD FOR THE WATER FOUNTAIN WAS BROKEN.				
	GUARD REPLACED 23/4.				
8	**LIDO-GARDE MANGER**	19	0	No	
	THE PAPER TOWEL DISPENSER WAS MOUNTED BEHIND THE SMALL MIXER. WATER WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE MIXER.				
	PAPER TOWEL DISPENSER RE-POSITIONED CHIT #10015 24/4.				
9	**LIDO GENERAL**	*	0	No	
	IT DID NOT APPEAR THAT THE DISHWASH OR POTWASH MACHINES WERE PROPERLY LOADED. MAKE SURE THAT THE OPERATING MANUALS FOR THESE UNITS ARE FOLLOWED WHEN LOADING THE MACHINES.				
	GALLEY SUPERVISORS AND DISHWASHER STAFF RE-INSTRUCTED.				
10	**LIDO GENERAL**	19	0	No	
	ENSURE THAT ALL FOODS, POTENTIALLY HAZARDOUS AND NON-POTENTIALLY HAZARDOUS, THAT ARE NOT INDIVIDUALLY PACKAGED ARE DISCARDED AT THE END OF SERVICE.				
	AS PER OUR PHF TIME CONTROL FORM “ALL NON-PHF” ARE DISCARDED AT THE END OF SERVICE. SUPERVISORS AND STAFF REMINDED.				
11	**BELL BOX**	26	0	Yes	
	THE MILK FROTHING TUBES AND HEADS WERE ENCRUSTED WITH MILK RESIDUE.				
	CLEANED AT INSPECTION 20/4. STAFF RE-INSTRUCTED. SUPERVISORS TO MONITOR REGULARLY DURING AND AT COMPLETION OF SERVICE.				
12	**BARS GENERAL**	21	0	No	
	OPEN CELL FOAM INSULATION WAS NOTED IN THE TECHNICAL SPACES OF THE BARS.				
	PCSC TECHNICAL DEPARTMENT HAVE ARRANGED SHORESIDE STAFF TO PROGRESS SEALING OF AREAS. JOB IN PROGRESS.				
13	**INTEGRATED PEST MANAGEMENT**	40	0	No	
	THE INTEGRATED PEST MANAGEMENT PLAN DID NOT INCLUDE DOCUMENTATION OF TRAINING OR THE EFFECTIVENESS OF THE PESTICIDES USED. THE PLAN DID NOT INCLUDE SECTIONS ON RODENTS, GRAIN PESTS, OR FLIES. AN INSPECTION SCHEDULE INCLUDING SOME AT NIGHT WAS NOT NOTED IN THE PLAN.				
	INTEGRATED PEST MANAGEMENT PROGRAM BEING REVIEWED AND REVISED BY PCSC. NEW MANUAL TO BE DISTRIBUTED TO FLEET SHORTLY.				

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
14	**DECK 5-SOUP PANTRY**	26	0	Yes	

THE INTERIOR SURFACES OF THE LARGE CHOPPER BLADE WERE SLIGHTLY SOILED. IT SHALL BE DISASSEMBLED AND CLEANED AFTER EACH USE.

ACTIONED 20/4 ALL GALLEY STAFF RE-INSTRUCTED. ENVIRONMENTAL OFFICE PCSC TO REVIEW PRESENT FLEET INSTRUCTION WITH USPH AND REV ERT FLEETWIDE.

15	**CREW GALLEY**	22	0	No	

THE SPRAY PATTERN ON THE DISHWASHER FINAL RINSE SPRAY ARM DID NOT COMPLETELY COVER ITEMS BEING SANITIZED.

HOBART TECHNICIANS COMPLETED MODIFICATION 27/4.

16	**COMMENT**	*	0	No	

OVERALL THE WATER SYSTEM, FOOD HANDLING, TEMPERATURE CONTROL, AND CLEANLINESS OF SPACES WAS OUTSTANDING.

17	**C.A.S.**	*	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