Jaret T. Ames
Assistant Deputy Chief
Vessel Sanitation Inspection
1850 Eller Drive, Suite 101
Ft. Lauderdale, FL 33315

Re: Safari Quest 8/10/02 Inspection
Corrective Action Statement

September 3, 2002

Dear Mr. Ames,

The following is our Corrective Action Statement in response to the Inspection Report of the Safari Quest dated August 10, 2002. We received the official copy of the report on Friday, August 30, 2002.

Please feel free to contact me if you have any questions regarding the Corrective Action Statement.

Sincerely,

Jayne Davis
Director of Operations
American Safari Cruises
19101 36th Ave W Suite 201
Lynnwood, WA 98036
425-776-4700
jayned@amsafari.com

cc: Dan Blanchard/CEO ASC
Captain Tim Voss, M/Y Safari Quest
Captain Tom Johnson, M/Y Safari Quest
Chief Inspector Dave Forney/CDC

Corrective Action Statement
Safari Quest
Inspection Dated August 10, 2002

Item # 12 During the 7/27/2002 cruise, 3 out of 18 passengers were listed as ill in the gastrointestinal log. The vessel did not make a special report for this cruise.

The Master has since completed the special report for this cruise and submitted it to the VSP. This will be a standard procedure if there are illnesses onboard.

Item #22 The sanitizing solution bottle for the ware-wash unit was not labeled

The solution has been and will continue to be labeled.

Item #26 Ovens were encrusted with food residue. These ovens were said to be cleaned weekly.

The Chef and her assistant have implemented a nightly, thorough cleaning of the oven. The Hotel Manager and Captain will see to it that the ovens are cleaned as part of the nightly routine.

Item #37 A heavy coating of mold was noted in the ice machine.

The ice machine will be cleaned and sanitized as part of the nightly cleaning checklist.

Item #40 Milk was tested at 57 degrees F and yogurt was tested at 54 degrees F in the Sanyo refrigerator (in the bar).

These items were discarded and the temperature in the bar refrigerator has been adjusted. Items are stored at 41 degrees F or less. The crew checks the reach-in hourly to see that the proper temperature is being maintained.

Item # 41 Plant food was stored under the hand-wash sink with cleansers

Plant food is no longer stored under the hand-wash sink with cleansers.