DETAILS OF INSPECTION VIOLATIONS & CORRECTIVE ACTIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	**POTABLE WATER - SPA'S**	10	0	No	

THE SPA SAND FILTERS WERE NOT OPENED AND EXAMINED FOR CRACKS, MOUNDS OR HOLES, AND A CORE SAMPLE OF THE SAND FILTER WAS NOT INSPECTED MONTHLY FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION.
CORRECTIVE ACTION: PROCEDURE IMPLEMENTED AND DOCUMENTED.

2	**LIDO - GALLEY**	30	0	No	

THE PAPER TOWEL DISPENSER AT THE PORT HANDWASHING STATION WAS POSITIONED DIRECTLY ABOVE THE DRINKING FOUNTAIN SO WATER COULD DRIP INTO THE FOUNTAIN WATER SPOUT.
CORRECTIVE ACTION: THE PAPER TOWEL DISPENSER WILL BE REMOVED FROM ITS CURRENT LOCATION ABOVE THE WATER FOUNTAIN AND SWITCH POSITIONS WITH THE PLASITIC SIGN, AS DISCUSSED WITH MR JARET AMES.

3	**LIDO GALLEY - WALK-IN REFRIGERATOR**	19	2	No	

A COVERED CONTAINER OF RAW BEEF SLICES WAS STORED ON AN UPPER SHELF DIRECTLY BESIDE A COVERED CONTAINER OF COOKED SHRIMP IN THE WALK-IN REFRIGERATOR. THE LOWER SHELF WAS EMPTY.
CORRECTIVE ACTION: ALL WALK-IN REFRIDGERATORS AND GALLEYS WHERE RAW FOOD IS PREPARED HAVE BEEN LABELED WITH SIGNS "RAW FOOD ONLY". THAT IS THE ONLY AREA WHERE RAW FOOD CAN BE KEPT. TRAINING FOR THE CREW AND THE SIGNS IN DESIGNATED AREAS SHOULD PREVENT MIXING OF RAW AND COOKED FOOD. EXECUTIVE CHEF & SOUS CHEF ARE ACCOUNTABLE FOR FOLLOW UP.

4	**LIDO - POT WASH**	22	0	No	

THE HOT WATER SANITIZING SINK IN THE POT WASH HAD A WATER TEMPERATURE OF 196 °F. STEAM WAS PRODUCED AND CONDENSING ON THE EXHAUST HOOD ABOVE. IN ADDITION, THE FINAL RINSE TEMPERATURE IN THE POTWASH MACHINE REGISTERED OVER 220 °F DURING ACTIVE USE.
CORRECTIVE ACTION: WATER TEMPERATURE OF THE SANITIZING SINK HAS BEEN ADJUSTED.

5	**LIDO - POT WASH**	28	0	No	

THE WORKER AT THE HOT WATER SANITIZING SINK WAS MANUALLY DRYING PANS WITH A WET CLOTH AFTER REMOVING THEM FROM THE SINK.
CORRECTIVE ACTION: SANITIZING SINK TEMPERATURE & POT WASH MACHINE TEMPERATURE HAS BEEN ADJUSTED. PERSONNEL ASSIGNED IN THE AREAS AND SUPERVISOR HAVE BEEN INSTRUCTED TO FOLLOW PROCUDURES AND RECOMMENDATIONS FOR THESE FACILITIES. FOOD MANAGER & ASSISTANTS ASSIGNED IN THE AREAS ARE RESPONSIBLE FOR FOLLOW UP.

6	**LIDO - HAMBURGER GRILL**	19	2	No	

THE RIGHT DOOR OF THE UNDER COUNTER REACH-IN REFRIGERATOR HAD A PAN OF RAW TURKEY BURGERS ON THE TOP SHELF, RAW VEGETABLE BURGERS ON THE SHELF BELOW, A PAN OF PICKLES ON THE SHELF BELOW THAT, AND A PAN OF SLICED CHEESE ON THE LOWEST SHELF. THE LEFT DOOR HAD ONLY SLICED TOMATO, SLICED ONIONS, AND SLICED CHEESE ON THE SHELVES, WITH TWO LOWER SHELVES WITH NOTHING STORED ON THEM.
CORRECTIVE ACTION: ALL WALK-IN REFRIDGERATORS AND GALLEYS WHERE RAW FOOD IS PREPARED HAVE BEEN LABELED WITH SIGNS "RAW FOOD ONLY". THAT IS THE ONLY AREA WHERE RAW FOOD CAN BE KEPT. TRAINING FOR THE CREW AND THE SIGNS IN DESIGNATED AREAS SHOULD PREVENT MIXING OF RAW AND COOKED FOOD. EXECUTIVE CHEF & SOUS CHEF ARE ACCOUNTABLE FOR FOLLOW UP.

7	**AIR SYSTEMS - CONSTRUCTION**	41	0	No	

THE DESIGN/CONSTRUCTION OF THE NUMEROUS AIR CONDITIONING UNITS THROUGHOUT THE SHIP MADE ACCESS TO THE CONDENSATE DRAIN PANS VERY DIFFICULT FOR INSPECTION AND MAINTENANCE. RECOMMEND A SIGHT WINDOW BE INSTALLED IN EACH SUCH UNIT SO A VISUAL INSPECTION OF THE PANS CAN BE MADE.
CORRECTIVE ACTION: IT HAS BEEN DECIDED THAT EASILY REMOVABLE PANELS WILL BE PLACED IN ORDER FOR THE CONDENSATE DRAIN PANS TO BE INSPECTED AND CLEANED. WORK IN PROGRESS.

8	**AIR SYSTEMS - CONSTRUCTION**	*	0	No	

OUTSIDE AIR INTAKE VENTS IN THE FAN ROOMS THROUGHOUT ARE INSPECTED MONTHLY FOR LEAKS OF WASTEWATER. ENSURE THAT ANY LEAKING MECHANICAL COUPLINGS IN THESE WASTE WATER PIPES ARE REPORTED TO THE VSP.
CORRECTIVE ACTION: OUTSIDE AIR INTAKES ARE INSPECTED MONTHLY FOR LEAKAGE OF DRAIN PIPES PASSING THROUGH. LOG KEPT BY A/C ENGINEER.

9	**MAIN GALLEY / DRY PROVISION ROOM**	33	0	No	

THE BULKHEAD PROFILE WAS LOOSE ON THE LEFT SIDE OF THE DOOR.
CORRECTIVE ACTION: BULKHEAD PROFILE WAS ATTACHED DURING INSPECTION. REQUEST FOR MODIFICATION OF DOORSTOP IN COLD ROOM #98 WAS MADE IN ORDER TO MODIFY DOORSTOP WITH AN EXTRA SUPPORT AS DISCUSSED WITH MR. JON SCHNOOR DURING THE INSPECTION.

DETAILS OF INSPECTION VIOLATIONS & CORRECTIVE ACTIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
10	**MAIN GALLEY / POT WASH**	26	3	Yes	

NUMEROUS PREVIOUSLY CLEANED POTS AND PANS WERE FOUND SOILED AND STORED AS CLEAN.
CORRECTIVE ACTION: PERSONNEL & SUPERVISOR HAVE BEEN INSTRUCTED TO FOLLOW POT WASH PROCEDURES, CHECK PROPERLY ALL MATERIAL AND STORE IT ACCORDINGLY. REQUEST HAS BEEN MADE TO INSTALL AN ADDITIONAL FLOURESCENT LAMP IN WASHING AREA TO INCREASE VISIBILITY. FOOD MANAGER & ASSISTANTS ASSIGNED IN THE AREAS ARE RESPONSIBLE FOR FOLLOW UP.

11	**MAIN GALLEY / POT WASH**	36	0	No	

THE LIGHT LEVEL OVER THE POTWASHING SINK WAS LESS THAN 220 LUX (20 FOOT CANDLES). THIS MAY HAVE CONTRIBUTED TO THE SOILED POTS AND PANS SINCE IT WAS DIFFICULT FOR THE POT WASHER TO SEE THE SURFACES OF THE POTS AND PANS.
CORRECTIVE ACTION: ADDITIONAL LIGHT HAS BEEN INSTALLED.

12	**MAIN GALLEY / COLD PANTRY**	16	5	Yes	

THERE WERE SEVERAL TRAYS OF CUT MELONS IN UNDERCOUNTER REFRIGERATOR #85 WITH INTERNAL PRODUCT TEMPERATURES OF 49°F, AND PLATES OF SALMON IN REFRIGERATOR #83 WITH AN INTERNAL PRODUCT TEMPERATURE OF 47°F. THESE FOOD ITEMS WERE PREPARED EARLIER IN THE MORNING AND HAD BEEN IN THE REFRIGERATORS FOR OVER 4 HOURS.

13	**MAIN GALLEY / COLD PANTRY**	20	0	No	

THE FOUR DOOR UNDERCOUNTER REFRIGERATORS IN THIS AREA HAD TEMPERATURE RANGES FROM 38°F IN THE COMPARTMENT NEXT TO THE FAN COIL UNIT TO 50°F IN THE FURTHEST COMPARTMENT. THE TEMPERATURE OF THESE UNITS NEEDS TO BE LOWERED TO ENSURE THAT PROPER TEMPERATURES ARE MAINTAINED AT THE WARMEST PART OF THE REFRIGERATOR WHICH IS THE COMPARTMENT FURTHEST FROM THE FAN COIL UNIT.

THE TEMPERATURE OF THESE UNITS SHOULD BE MEASURED AND RECORDED FROM THE THERMOMETERS IN THE WARMEST PART OF THE UNITS.
CORRECTIVE ACTIONS FOR ITEMS # 12 & 13: THREE DOOR UNDERCOUNTER REFRIGERATORS WILL BE ADJUSTED TO PROVIED INSIDE TEPERATURE LESS THAN 41°F IN FURTHEST COMPARTMENTS FROM FAN COIL UNIT. ALL FOOD STORED IN THESE UNITS TO BE UNDER TEMPERATURE CONTROL AT ALL TIMES, USING BLAST CHILLERS FOR PRE-COOLING. MELONS AND OTHER PHF TO BE LOGGED ACCORDING TO TEMPERATURE CONTROL PROCEDURE. TIME OF PREPARATION TO BE MINIMIZED TO AS LESS TIME AS POSSIBLE BEFORE BEING SERVED. PHF TO BE STORED IN UNITS CLOSE TO FANS. EXECUTIVE CHEF AND SOUS CHEF ARE ACCOUNTABLE FOR FOLLOW UP.

14	**MAIN GALLEY / HOT GALLEY**	33	0	No	

THE DECKHEAD AROUND THE DOOR STOP TO COLD ROOM #98 WAS DAMAGED RESULTING IN AN OPEN SEAM ALONG THE DECKHEAD PROFILE.
CORRECTIVE ACTION: OPEN SEAM HAS BEEN FIXED.