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SeaDREAM I **11/16/02**

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	**POTABLE WATER**	08	0	No	

DOUBLE CHECK VALVE ASSEMBLIES WERE INSTALLED ON THE INTERNATIONAL SHORE CONNECTIONS BUT THE OPERATIONS MANUAL REQUIRES THE INSTALLATION OF REDUCED PRESSURE PRINCIPLE (RP) ASSEMBLY BACKFLOW PREVENTERS, WHICH HAVE INTERMEDIATE ATMOSPHERIC VENTS, BE INSTALLED.

THE DOUBLE CHECK ASSEMBLIES WERE INSTALLED AFTER THE LAST VSP INSPECTION.

Chief Engineer is ordering a more approved reduced pressure back flow assembly.

2	**MAIN GALLEY / COFFEE STATION**	21	1	No	

THE CAPPUCCINO MACHINE INSTALLED IN THIS AREA WAS NOT INSTALLED ON LONG ENOUGH LEGS TO PROVIDE ACCESS FOR CLEANING.

In progress of installation of longer legs.

3	**MAIN GALLEY / HOT GALLEY**	21	1	No	

THERE WAS A DIFFICULT TO CLEAN GAP BETWEEN THE NEWLY INSTALLED STEAM KETTLE AND THE ADJACENT UNDERCOUNTER REFRIGERATION UNIT.

Item to be corrected in Face two Galley and pantry upgrading Spring 2003.

4	**MAIN GALLEY / POT WASH AREA**	26	3	Yes	

NUMEROUS PREVIOUSLY CLEANED SHEET PANS AND SMALL SKILLETS WERE FOUND SOILED WITH FOOD RESIDUE.

Galley Utility's instructed in better cleaning. Chef is monitoring this closely and more training given.

5	**MAIN GALLEY / POT WASH AREA**	22	0	No	

THE POT WASH AREA HAS BEEN CONVERTED INTO A CLEAN POT STORAGE AREA WITH ONLY THE SANITIZE SINK REMAINING BUT NOT BEING USED. POT SCRUBBING IS DONE IN THE DISHWASH AREA BUT THERE IS ONLY AN OVERHEAD SPRAY AND NO SINK. THEN THE POTS AND PANS ARE RUN THROUGH THE DISHWASHING MACHINE TO COMPLETE THE WASHING AND TO SANITIZE THE ITEMS.

THIS PROCEDURE MAKES IT DIFFICULT TO REMOVE ALL OF THE FOOD RESIDUE AND MAKES SOAKING HEAVILY SOILED POTS AND PANS ALMOST IMPOSSIBLE.

THE SPACE FOR DISHWASHING, POT WASHING AND STORAGE IS VERY LIMITED BUT CONSIDERATION SHOULD BE MADE FOR SOAKING HEAVILY SOILED COOKWARE.
Item to be corrected in Face two Galley and pantry upgrading Spring 2003.

6	**MAIN GALLEY / GARDE MANGER AREA**	36	0	No	

THE LIGHT LEVEL IN FRONT OF REACH-IN REFRIGERATOR #22 WAS VERY LOW AND THERE WERE NO LIGHTS INSIDE THE REFRIGERATOR. THIS MADE IT VERY DIFFICULT TO SEE THE INSIDE OF THE UNIT TO ENSURE PROPER CLEANING.

New light fitted.

7	**MAIN GALLEY / SOILED DISH AREA**	36	0	No	

THE LIGHT LEVEL OVER THE DROP-OFF AREA WAS VERY LOW.

New light fitted.

8	**MAIN GALLEY / CLEAN POT STORAGE AREA**	20	2	No	

THE NON-STICK SURFACE OF ONE OF THE SKILLETS WAS IN POOR CONDITION AND WAS PEELING OFF.

Old skillets discarded. New skillets purchased and onboard.

9	**MAIN BAR AND PIANO BAR**	29	0	Yes	

THE HANDWASHING STATION FOR EACH OF THESE BARS WAS LOCATED IN THE PANTRIES. THIS REQUIRED PASSING THROUGH NORMALLY CLOSED DOORS WITH HANDLES.

Item to be corrected in Face two Galley and pantry upgrading Spring 2003. In the meantime door will remain open for easy access to the hand wash facility.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
10	**FOOD SERVICE - GENERAL**	20	2	No	

THE FOOD CONTACT SURFACES OF OLDER EQUIPMENT SUCH AS REFRIGERATORS HAD EXPOSED WIRES, COOLING COILS AND OTHER DIFFICULT TO CLEAN FEATURES.

Item to be corrected in Face two Galley and pantry upgrading Spring 2003.

11	**FOOD SERVICE - GENERAL**	21	1	No	

THE NON-FOOD CONTACT SURFACES OF THE OLDER EQUIPMENT HAD DIFFICULT TO CLEAN FEATURES SUCH AS GAPS, SEAMS AND HOLES.
On-going repair. Item to be corrected in Face two Galley and pantry upgrading Spring 2003.

12	**FOOD SERVICE - GENERAL**	33	1	No	

THE DECKS IN THE MAIN GALLEY, THE BULKHEADS AND DECKHEADS IN THE OLDER FOOD AREAS HA D OPEN SEAMS, EXPOSED PIPING AND WIRING AND OTHER DIFFICULT TO CLEAN FEATURES.
On-going repair. Item to be corrected in Face two Galley and pantry upgrading Spring 2003.

13	**GENERAL COMMENT**	*	0	No	

THE OWNER, OFFICERS AND CREW ARE COMMENDED FOR ALL OF THE WORK THAT HAS BEEN DONE TO IMPROVE THE OVERALL CONDITION OF THE VESSEL.

14	**CORRECTIVE ACTION STATEMENT**	*	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

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].

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