Statement of corrective action following the U.S.P.H. Inspection held aboard H/S Monarch of the Seas in San Juan on March 12th, 2000.

Ref. No.

38

WINDJAMMER
Hot Galley:
"Deck tile grouting, especially along scuppers, was missing or recessed in this area."
· Corrected March 18, 2000.

(30*)

Pot Wash:
"Pots and pans on the lowest shelf of the clean storage rack were subject to splash from water pooled on the deck in front. Suggest instal!lng a shield on the bottom shelf to prevent splash when staff walks in this area."
· A stainless steel removable tray has been installed.

(4*)

Potable Water System:
"The port side decorative fountain had a leaking backflow preventer." · Corrected during inspection.

(4*)

"There was no backflow preventer installed on the potable water supply pipes to the laundry machines in the Crew Laundry."
· Installed during inspection.

(4*)

"Ensure backflow preventers to the Royal Suite tub, fountains, and other hidden ones have easy to access doors for inspection and are on a routine maintenance schedule."

· Corrected during inspection. Relocated.

(20*)

Ice Pantries:
"The upper interior of the ice cuber machines were difficult to access and clean due to the mechanical components connected to the cuber."

· This is a major undertaking actually requiring replacement of the ice cuber machines. Marine Operations has been advised.

38

SCHOONER BAR:
"There was accumulated dust debris in the open grid panels of the deckhead in the front bar. These open grids made cleaning the panels difficult."

· Cleaning routine has been implemented and it will be cleaned more often.

(34*)

"The distance from the far end of the front bar preparation counter to the handwash station in the pantry behind was 37 ft."

· Chief Engineer Junior will correct this when parts arrive during the next couple of weeks. P.O. # 10002714-MN2

21

WINDJAMMER - Beverage Stations:
"There was a seam along the base of the juice dispensers where they join the counter."

· Corrected March 17, 2000.

Comments:
"Medical department illness report record-keeping was excellent.
"Overall cleanliness of bath dishware and non-food contact surfaces throughout the Galleys, Bell Box and Bars was excellent."

21

Deck 3 - Ice Bins:
"There was a large non-easily cleanable gap between the ice bin and the ice maker."
· Corrected during inspection.

21

Bakery:
"The painted base units of the two mixers were chipped and corroded." · Corrected during inspection.

'21

Food Service - General:
"The interior of the vitality juice machines were not easily cleanable."
· This issue has been brought up to the attention of Vitality headquarters and they have advised us that they are in the process of designing a new system of placing the parts in the machine, to make it easier to clean. They will keep us informed of any improvements in this aspect.

21

Dining Rooms - General:
The formica door and drawer fronts were missing or in poor repair."
· Repair done. Refurbishment of all stations will be done during Dry Dock 2001.

Comment:
Overall food service equipment was in excellent repair and food handling and sanitation was excellent."