**ROTTERDAM** New York 10/7/2003 SCORE: **93**

Inspection details with violations, recommendations and corrective action

| Item No. | Description | Points Deducted |
|---|---|---|
| 8 | PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained | 0 |

**Site**: POTABLE WATER

Deduction Status: N

Violation: POTABLE WATER TANK 2PS WAS LAST CLEANED AND DISINFECTED ON 09/17/2001.

Recommendation: 5.3.4.1.2 Potable water tanks shall be inspected, cleaned, and disinfected during dry docks and wet docks, or every 2 years, whichever is less.

Action: Cleaning and disinfection completed.

**Site**: POTABLE WATER

Deduction Status: N

Violation: TWO POTABLE WATER HOSES WERE NOT CAPPED AT THE BUNKER STATION ON THE AFT MOORING DECK.

Recommendation: 5.3.3.2.5 Potable water hoses shall be stowed with the ends capped, on reels, or racks in potable water hose lockers.

Action: Crewmember responsible for bunkering operations was re instructed on the correct procedures.

| Item No. | Description | Points Deducted |
|---|---|---|
| 9 | Swimming pools / spas halogen residuals | 3 |

**Site**: POOLS AND SPAS

Deduction Status: Y

Violation: THE HALOGEN RESIDUAL WAS TESTED AT 0.59 AND 0.77 PPM IN THE LIDO POOL. THE VESSEL IS STILL USING TOTAL CHLORINE RESIDUAL TESTING PACKETS. DURING THE INSPECTION A COMPARISON WAS MADE BETWEEN THE FREE PACKET AND THE TOTAL WITH THE FOLLOWING RESULTS: FREE TEST NOTED 2.9 PPM WHILE THE TOTAL TEST NOTED 7.4 PPM. THE USE OF THIS REAGENT WAS NOTED DURING THE LAST INSPECTION. THIS TEST WAS MADE ON THE WHIRLPOOL SPA.

Recommendation: 6.2.2.1.1 A free residual halogen of >1.0 and <3.0 mg/L (ppm) shall be maintained in recirculated swimming pools.

Action: Free chlorine reagents are now in use.

| Item No. | Description | Points Deducted |
|---|---|---|
| 10 | Swimming pools / spas maintained, safety equipment | 0 |

**Site**: WHIRLPOOL SPAS

Deduction Status: N

Violation: THERE WERE A NUMBER OF DAYS WHEN THE PH IN THE SPAS WAS ABOVE 7.8 PPM. IN SOME CASES THE PH WAS HIGH FOR MOST OR ALL OF THE DAY WITH NO ACTION NOTED IN THE LOGS.

Recommendation: 6.3.1.2.2 The whirlpool spa water shall be maintained with a pH between 7.2 and 7.8.

Action: Crewmember responsible for the operation of the spas was instructed to take action when limits are exceeded.

| Item No. | Description | Points Deducted |
|---|---|---|
| 15 | Food source, sound condition; food not re-served | 0 |

**Site**: LIDO PASTA BAR

Deduction Status: N

Violation: A CAN OF PLUM SAUCE WAS NOTED TO HAVE DENT ALONG THE BOTTOM SEAM. THIS CAN WAS STORED IN THE LOCKER.

Recommendation: 7.3.2.2.5 Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side seams may not be used.

Action: Crewmembers were instructed to return any damaged cans to the storekeeper for destruction. Supervisors were instructed to monitor the condition of canned goods in their areas more closely.

| Item No. | Description | Points Deducted |
|---|---|---|
| 16 | Potentially hazardous food temperatures storage, preparation display, service, transportation | 0 |

**Site**: LIDO GENERAL

Deduction Status: N

Violation: THE POSTED TIME AS A CONTROL PLAN DID NOT HAVE THE SET-UP OR DISCARD TIMES FOR THE POTENTIALLY HAZARDOUS FOODS LISTED.

Recommendation: Include the set-up and discard times on the plan.

Action: Log sheets have been adjusted to include set-up and discard times

**Site**: LIDO GALLEY

Deduction Status: N

Violation: THE OPEN BULK MILK CONTAINERS WERE NOT DATE MARKED WITH THE DISCARD DATE AS REQUIRED.

Recommendation: Date mark the milk containers with the 7- day discard date after opening.

Action: Date labeling of open bulk containers of milk is now in place.

**Site**: LIDO DELI BAR

Deduction Status: N

Violation: A GARLIC AND OIL PREPARATION WAS NOTED IN A CARAFE IN A NEUTRAL CABINET. THIS PREPARATION WAS TESTED AT 68°F.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: Oil was discarded.

| Item No. | Description | Points Deducted |
|---|---|---|
| 19 | Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored | 0 |

**Site**: LIDO PASTA BAR

Deduction Status: N

Violation: AN UNLABELED PAN OF CHICKEN POWDER WAS NOTED IN THE LOCKER.

Recommendation: 7.3.3.2.3 Working containers holding food or food ingredients that are removed from their original packages for use on the vessel, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.

Action: Corrected immediately.

| Item No. | Description | Points Deducted |
|---|---|---|
| 20 | PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated | 0 |

**Site**: LIDO GALLEY

Deduction Status: N

Violation: A GAP WAS NOTED BETWEEN THE UPPER PANEL OF THE ICE BIN AND THE BOTTOM OF THE UPPER COMPARTMENT.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Gap will be closed.

| Item No. | Description | Points Deducted |
|---|---|---|
| 21 | Nonfood-contact surfaces designed, constructed, maintained, installed, located | 1 |

**Site**: LIDO BEVERAGE STATIONS

Deduction Status: Y

Violation: THE STYROFOAM INSULATION IN THE UPPER COMPARTMENT OF THE ICE DISPENSERS/MAKERS WAS NOT SMOOTH AND EASY TO CLEAN.

Recommendation: Provide a finish on the styrofoam to make the surface smooth and easy to clean.

Action: A solution to this is being developed. This is the original design of NSF approved equipment.

**Site**: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: EXCESSIVE AND PEELING SEALANT WAS NOTED ON SEVERAL PIECES OF EQUIPMENT. THIS ITEM WAS FOUND ON THE PREVIOUS INSPECTION

DATED 05/06/2003.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant will be replaced.

**Site**: MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: A PROTECTIVE COLLAR WAS MISSING FROM THE CRANK SHAFT ON THE TILTING PAN LEAVING A LARGE OPENING.

Recommendation: Repalce missing collar.

Action: Collar replaced.

**Site**: MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: THE HOBART COMBINATION GRILL/OVEN WAS POSTED OUT OF ORDER.

Recommendation: Repair or replace combination grill/oven.

Action: Unit will be placed back in operations when spare parts arrive.

**Site**: MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: A TILTING PAN WAS POSTED OUT OF ORDER SINCE THE LAST INSPECTION.

Recommendation: Repair tilting pan or remove from the vessel.

Action: Unit will be placed back in operations when spare parts arrive.

**Site**: MAIN GALLEY - HOT GALLEY

Deduction Status: Y

Violation: THE PORTSIDE LE CHEF OVEN WAS POSTED OUT OF ORDER. FOR THE PAST TWO WEEKS.

Recommendation: Repair or replace defective equipment or remove item from the vessel if personnel do not intend on using the equipment.

Action: Unit will be placed back in operations when spare parts arrive.

**Site**: HAMBURGER GRILL

Deduction Status: Y

Violation: THE NON-FOOD CONTACT SURFACES OF THE FRYER COMPARTMENT WERE DIFFICULT TO CLEAN DUE TO SCREWS, HOLES, EXCESS SEALANT, AND OPEN SEAMS.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Unit will be reworked.

| Item No. | Description | Points Deducted |
|---|---|---|
| 22 | Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits | 0 |

**Site**: LIDO DISHWASH/GLASSWASH

Deduction Status: N

Violation: THE FINAL RINSE PRESSURE AT THE WAREWASH UNIT WAS 40 PSI WHILE THE MANUFACTURER RECOMMENDED 15-25 PSI.

Recommendation: 7.5.6.1.3 The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

Action: Pressure has been reduced.

**Site**: CREW GALLEY - PO BAR

Deduction Status: N

Violation: THE UNDERCOUNTER GLASSWASHER WAS POSTED OUT OF ORDER.

Recommendation: Repair or replace defective equipment. Remove equipment from vessel if there is no intention of using it in the future.

Action: Unit will be placed back in operations when spare parts arrive.

| Item No. | Description | Points Deducted |
|---|---|---|
| 26 | Food-contact surfaces equipment / utensils clean; Safe | 0 |

**Site**: MAIN GALLEY - DISHWASH AREA

Deduction Status: N

Violation: SEVERAL PREVIOUSLY CLEANED APPETIZER DISHES HAD REMNANTS OF MANUFACTURER'S LABELS THAT RENDER THE SURFACES NOT EASILY CLEANABLE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch. Remove all labels prior to placing items in use.

Action: Crewmembers have removed the labels.

**Site**: MAIN GALLEY - BREAKFAST PANTRY

Deduction Status: N

Violation: SEVERAL PREVIOUSLY CLEANED COFFEE AND TEA BULK DISPENSERS HAD PAPER STUFFED INTO THE VENT HOLES. ONE DISPENSER NOZZLE WAS SOILED.

Recommendation: Discontinue the practice of stuffing paper into the vent holes or remove paper prior to washing containers. 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Item was corrected on the spot. Crew has been re-instructed.

**Site**: LIDO DELI BAR

Deduction Status: N

Violation: THE PANINI MAKER WAS SOILED WITH ENCRUSTED FOOD RESIDUE.

Recommendation: 7.5.5.1.2 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Action: Item was corrected on the spot. Crew has been re-instructed.

| Item No. | Description | Points Deducted |
|---|---|---|
| 27 | Equipment / utensils non-food-contact surfaces clean | 0 |

**Site**: HAMBURGER GRILL

Deduction Status: N

Violation: THE NON-FOOD CONTACT SURFACES OF THE FRYER COMPARTMENT WERE SOILED WITH GREASE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Crewmember responsible for cleaning this unit was instructed to do a better job. Supervisor was instructed to monitor the performance of his employee more thoroughly.

| Item No. | Description | Points Deducted |
|---|---|---|
| 28 | Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency | 0 |

**Site**: LIDO BUFFETS

Deduction Status: N

Violation: THE PLATES AND BOWLS WERE NOT STORED COVERED OR INVERTED.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Was corrected on the spot.

**Site**: MAIN GALLEY - GARDE MANGER

Deduction Status: N

Violation: THE CLEAN EQUIPMENT AND UTENSILS WERE STORED ON A DRYING RACK ADJACENT TO THE WASH SIDE OF THE 3-COMPARTMENT SINK. THESE PREVIOUSLY CLEAN ITEMS COULD BE SUBJECTED TO SPLASH AND SOILAGE FROM MANUAL DISHWASHING ACTIVITIES.

Recommendation: Reverse the order of the 3-compartment sinks such that the clean equipment and utensils are stored adjacent to the clean side of the manual dishwashing operation or provide a barrier between the dirty side and the clean storage rack to prevent inadvertent soilage of clean items.

Action: The flow of this three compartment sink has been reversed to eliminate this problem.

| Item No. | Description | Points Deducted |
|---|---|---|
| 30 | Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance | 0 |

**Site**: PROVISIONS - VEGETABLE PREP

Deduction Status: N

Violation: THE REQUIRED "WASH HANDS OFTEN" SIGN WAS MISSING FROM THE HAND WASH STATION.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been replaced.

**Site**: MAIN GALLEY - HOT GALLEY

Deduction Status: N

Violation: THE REQUIRED "WASH HANDS OFTEN" SIGN WAS MISSING FROM THE HANDWASH STATION ADJACENT TO THE CLEANING LOCKER.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been replaced.

| Item No. | Description | Points Deducted |
|---|---|---|
| 33 | Decks / bulkheads / deckheads construction, repair, clean | 1 |

**Site**: LIDO DISHWASH/GLASSWASH
Deduction Status: Y
Violation: THE GROUT WAS WORN AROUND THE SCUPPERS IN THIS AREA.
Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.
Action: Grouting will be replaced.

**Site**: LIDO GENERAL
Deduction Status: Y
Violation: EXCESS WATER WAS NOTED ON THE DECK IN THE BUFFET AND GALLEY AREAS.
Recommendation: Ensure that excess water is removed from the decks after cleaning.
Action: Crewmembers have been instructed to remove excess water after cleaning.

**Site**: LIDO BUFFETS GENERAL
Deduction Status: Y
Violation: THE DECKS WERE SOILED UNDER THE COUNTERS. THE COVE TILES WERE SOILED. UTILITY LINES DRAPED THE DECK UNDER THE COUNTERS MAKING CLEANING DIFFICULT.
Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary. 7.7.4.1.7 Exposed utility service lines and pipes, including lines for fire detection and protection systems, shall be installed so they do not obstruct or prevent cleaning.
Action: Crewmembers responsible for cleaning these areas were instructed to do a better job cleaning under the counters.

**Site**: LIDO BUFFET STARBOARD
Deduction Status: Y
Violation: THE BULKHEAD UNDER THE HANDWASH SINK WAS DAMAGED.
Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.
Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

**Site**: PROVISIONS - GENERAL
Deduction Status: Y
Violation: SEVERAL PROFILES STRIPS WERE SEPARATING FROM THE BULKHEADS.
Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.
Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

**Site**: BARS - GENERAL
Deduction Status: Y
Violation: EXCESSIVE GROUTING WAS NOTED ON THE DECKS IN SEVERAL OF THE BAR PANTRIES.

Recommendation: Remove excess grouting material to allow for easy cleaning.

Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

**Site**: LIDO DOLPHIN BAR

Deduction Status: Y

Violation: A LOOSE PROFILE STRIP WAS FOUND ON THE UNDERSIDE OF THE BAR COUNTERTOP LEAVING A LARGE GAP.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

**Site**: MAIN GALLEY - GARDE MANGER

Deduction Status: Y

Violation: A STAINLESS STEEL PILLAR POST CASING WAS SEPARATING AT THE SEAM RENDERING THE SURFACE NOT EASILY CLEANABLE AND POTENTIALLY ALLOWING DEBRIS TO COLLECT INTO THE COLUMN.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

**Site**: MAIN GALLEY - BAKERY

Deduction Status: Y

Violation: LOOSE SOFT SEALANT WAS FOUND ON SEVERAL AREAS OF THE BULKHEADS AND DECKHEADS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Sealant will be replaced.

**Site**: MAIN GALLEY - BAKERY

Deduction Status: Y

Violation: A LOOSE PROFILE STRIP WAS SEPARATING FROM THE BOTTOM RIGHT SIDE OF THE BULKHEAD AT THE ENTRYWAY.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

**Site**: MAIN GALLEY - BREAKFAST PANTRY

Deduction Status: Y

Violation: A PILLAR POST CASING WAS SEPARATING AT THE SEAM RENDERING THE SURFACE NOT EASILY CLEANABLE AND POTENTIALLY ALLOWING DEBRIS TO COLLECT INSIDE THE COLUMN.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

**Site**: HAMBURGER GRILL

Deduction Status: Y

Violation: A HOLE IN THE BULKHEAD WAS NOTED UNDER THE HOOD CLEANING SYSTEM CABINET.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

| Item No. | Description | Points Deducted |
|---|---|---|
| 34 | Plumbing fixtures / supply / drain lines / drains installed, repair | 0 |

**Site**: MAIN GALLEY - STBD WATER STATION

Deduction Status: N

Violation: THE BACKFLOW PREVENTER ON THE WATER LINE TO THE FORWARD WATER FAUCET WAS LEAKING CONTINUOUSLY.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair. Replace defective backflow preventer.

Action: Unit has been replaced.

| Item No. | Description | Points Deducted |
|---|---|---|
| 41 | Child Activity Centers facilities, diaper changing, operation | 2 |

**Site**: CHILD ACTIVITY CENTER

Deduction Status: Y

Violation: AS PER THE STAFF CHILDREN 5 YEARS OF AGE WERE ACCEPTED IN THE CENTER WITHOUT THEIR PARENTS. THE TOILET IN THE CENTER WAS NOT CHILD-SIZED. A SIGN INSTRUCTING PROVIDERS TO WASH THEIR HANDS AND THE CHILDREN'S HANDS AFTER ASSISTING THEM WITH THE TOILET WAS NOT POSTED IN THE TOILET ROOM. THESE DEFICIENCIES WERE NOTED DURING THE LAST INSPECTION. POLICIES, PROCEDURES AND A LIST OF SIGNS AND SYMPTOMS WERE NOT AVAILABLE. A DIAPER CHANGING STATION WAS NOT PROVIDED.

Recommendation: 10.1.1.1.1 If children who wear diapers are accepted in the child-activity center, diaper-changing stations and disposal facilities shall be provided. 10.1.1.1.2 Each station shall include: (1) A changing table that is impervious, nonabsorbent, nontoxic, smooth, durable, and cleanable, and designed for diaper changing; (2) A supply of disposable diapers, gloves, wipes, table cleanser, and disinfectant; (3) An airtight, soiled-diaper receptacle; and (4) An adjacent handwashing station. 10.1.1.1.3 Signs shall be posted in the diaper-changing area advising child-activity center staff to wash their hands after each diaper they change. 10.2.1.1.1 Child-size toilet and handwashing facilities shall be provided, if toilet rooms are located in a child-activity center. 10.2.1.1.2 Each toilet facility shall be provided with a supply of toilet tissue, disposable gloves, and sanitary wipes. 10.2.1.1.5 Signs shall be posted in children's toilet room advising the providers to wash their hands and the children's hands after assisting children use the toilet. 10.2.1.1.6 Children under 6-years old shall be assisted in washing their hands in the child-activity center after using the toilet room, before eating, or after otherwise contaminating their hands.

Action: Children in diapers are not accepted in the child activity program. Staff members do not assist children in using the toilet. Holland America Line's Club HAL program is an activity-based program only. *"Children may come and go as they please during the times listed on the Club HAL daily program."* Holland America does not have a child activity center as defined by the VSP Operations Manual

> ***"Child-activity center"*** *means facilities for child-related activities where children under 6-years old are placed to be cared for by vessel staff.*

Children are not placed in the care of the staff of the activities center.

Corrective action for the discrepancy noted in the previous correction report said "Holland America does not have "Child Activity Centers" by definition. This is no a childcare restroom."

| Item No. | Description | Points Deducted |
|---|---|---|
| 9999 | Miscellaneous | 0 |

**Site**: COMMENT

Deduction Status: Y

Violation: 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: ROTTERDAM - CAS - 10/07/2003 .