

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

**Site: POTABLE WATER**

Deduction Status: N

Violation: THE BACKUP HALOGEN PUMP DID NOT HAVE AN AUTOMATIC SWITCHOVER TO MAINTAIN THE FREE RESIDUAL HALOGEN IN THE EVENT THAT THE PRIMARY PUMP FAILS.

Recommendation: 5.4.1.2.3 At least one backup halogen pump shall be available with automatic switchover to maintain the free residual halogen in the event that the primary pump fails.

Action: Automatic switchover control will be installed.

**Site: POTABLE WATER**

Deduction Status: N

Violation: THERE WAS NO RECORD OF THE DAILY CALIBRATION OF THE HALOGEN ANALYZER. ALSO SEVERAL OF THE HALOGEN ANALYZER RECORDER CHARTS HAD READINGS GREATER THAN 24 HOURS.

Recommendation: 5.5.1.2.2 The calibration shall be recorded on the chart or in a log book. 5.5.2.1.1 Halogen analyzer-chart recorder charts shall have a range of 0.0 to 5.0 mg/L (ppm) and have a recording period of 24 hours.

Action: Analyzer was being calibrated daily but notation was not being noted on the chart. This procedure has been implemented. Charts will be changed every 24 hours.

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

**Site: LAUNDRY**

Deduction Status: N

Violation: A CONTINUOUS PRESSURE TYPE BACKFLOW PREVENTER WAS NOT INSTALLED ON THE SUPPLY LINE WHICH FEEDS THE DRY CLEANING MACHINE. THIS WAS NOTED AT THE PREVIOUS INSPECTION.

Recommendation: 5.7.1.2.1 Backflow preventers shall be installed when air gaps are impractical or when water under pressure is required.

Action: Water supplied to the dry cleaning machine is technical water for the condenser. This does not need a backflow preventor.

**Site: POTABLE WATER**

Deduction Status: N

Violation: THE POTABLE WATER PIPES FROM THE EVAPORATOR MANIFOLD WERE NOT STRIPED BLUE WITH 15 CM (6 INCH BANDS).

Recommendation: 5.3.2.1.1 Potable water piping shall be painted light blue or striped with 15 cm (6 inches) light blue bands or a light blue stripe at fittings on each side of partitions, decks, and bulkheads and at intervals not to exceed 5 m (15 feet) in all spaces, except where the decor would be marred by such markings.

Action: Pipes from manifold will be striped blue.

**Site: BACKFLOW PREVENTION**

Deduction Status: N

Violation: THE ANNUAL TESTING OF THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTERS DID NOT REFLECT THE PRESSURE DIFFERENCES ON BOTH SIDES OF THE VALVES.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

Action: The testing done does reflect the pressure differences, the ship did not record in the test log what the pressures were. Future test results will note the pressure differences on both sides of the valves.

**Site: BACKFLOW PREVENTION**

Deduction Status: N

Violation: THE VESSEL DID NOT HAVE A COMPREHENSIVE BACKFLOW PREVENTION PROGRAM THAT INCLUDES ALL DEVICES.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross-connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4)

Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

**Action:** No action is necessary. The vessel's has a cross connection program. It is to follow the standards set in section 5.7.1.1.3 of the Vessel Sanitation Program Operations Manual 2000.

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

**Site:** HOUSEKEEPING

Deduction Status: N

**Violation:** THE PRIVATE CABIN SPA MANUFACTURER'S OPERATION AND MAINTENANCE INSTRUCTIONS WERE NOT AVAILABLE FOR REVIEW.

**Recommendation:** 6.3.4.1.2 Manufacturer's operation and maintenance instructions shall be available to personnel that service the units.

**Action:** Manuals are on board.

**Site:** SWIMMING POOLS

Deduction Status: N

**Violation:** THE FLOTATION DEVICES AT BOTH POOLS DID NOT HAVE A ROPE ATTACHED THAT WAS 1.5 TIMES THE WIDTH OF THE POOL.

**Recommendation:** 6.4.1.2.1 An approved floatation device shall be provided at a prominent location near each public swimming pool.

**Action:** No action needed. The floatation device is approved by the American Red Cross. This is a floatation device, not a retrieval device. There is a Shepard's Hook for retrieval. The manual does not state that the approved floatation device has a line attached to it. Nor does the manual specify what approval is necessary. Since this is approved by a recognized American safety organization, we feel it meets the requirements spelled out in the manual.

**Site:** WHIRLPOOL SPAS

Deduction Status: N

Violation: THE SAFETY SIGNAGE DID NOT PROVIDE A WARNING FOR PATRONS THAT MIGHT BE IMMUNOCOMPROMISED

Recommendation: 6.4.1.1.3 A sign shall be installed near the whirlpool spas that lists standard safety precautions and risks, warning against use by particularly susceptible people, such as those who are immunocompromised.

Action: New sign with the required language has been installed.

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

Site: GALLEY

Deduction Status: N

Violation: A WHEEL OF BLUE CHEESE WHICH WAS NOT USED WITHIN 24 HOURS WAS NOT DATE MARKED SEVEN DAYS FROM WHEN IT WAS ORIGINALLY OPENED.

Recommendation: None: 7.3.5.3.1 Refrigerated, ready-to-eat, potentially hazardous food: (1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared.

Action: Labeling procedures for marking food when opened are being implemented.

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 ICE CREAM STATION

Deduction Status: N

Violation: THE SNEEZE GUARD FOR THE ICE CREAM TOPPINGS DID NOT ADEQUATELY PROTECT THE FOOD FROM PATRON CONTAMINATION.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: Ice cream toppings are now under the sneeze guard.

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

Site: MAIN GALLEY – BAKERY

Deduction Status: N

Violation: THE DOUGH ROLLER BELT WAS FRAYED ALONG THE

EDGES.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Belt will be replaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: LIDO

Deduction Status: N

Violation: THE EXTENSION CORD TO THE WOK WAS DRAPED ACROSS THE BACK COUNTER.

Recommendation: 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: This has been corrected.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: PROVISIONS - BUTCHER SHOP

Deduction Status: Y

Violation: THE MEAT GRINDER HAD FOOD RESIDUE INSIDE THE GRINDER CHAMBER.

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: Grinder was cleaned immediately.

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

Site: CREW MESS

Deduction Status: N

Violation: THE INTERIOR SPACES OF THE VITALITY JUICE MACHINE WAS VERY SOILED WITH A JUICE 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: These units are difficult to clean. The supervisor was instructed to monitor the work of his employees more closely.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

**Site:** LIDO

Deduction Status: N

Violation: THE BASE OF THE DOOR THAT ENTERS INTO THE BUFFET SERVICE LINE WAS CORRODED.

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: Corrosion will be removed.

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

**Site:** MAIN GALLEY

Deduction Status: N

Violation: THE LARGER RECESSED FLOOR DRAINS IN FRONT OF THE TILTING PANS WERE NOT DRAINING PROPERLY.

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

Action: Drain line has been cleared.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

**Site:** LIDO

Deduction Status: N

Violation: THE LIGHTING ON THE PORT SIDE BUFFET LINE DID NOT REACH 20 FOOT CANDLES FOR CLEANING PURPOSES.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: Lighting will be increased.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

**Site:** INTEGRATED PEST MANAGEMENT

Deduction Status: N

Violation: THIS VESSEL NEEDS TO DEVELOP AN INTEGRATED PEST MANAGEMENT PLAN THAT ADDRESSES EFFECTIVE MONITORING AND CONTROL STRATEGIES FOR PESTS ABOARD THE VESSEL.

Recommendation: 8.1.1.1.1 Each vessel shall develop an Integrated Pest Management Plan to address effective monitoring and control strategies for pests aboard the vessel.

Action: Plan has been developed.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

**Site:** CHILD ACTIVITY CENTER

Deduction Status: N

Violation: A SIGN WAS NEEDED AT BOTH HANDWASH STATIONS TO REMIND STAFF AND PASSENGERS TO WASH THERE HANDS AFTER USING THE RESTROOM.

Recommendation: 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.

Action: No action needed. Holland America Line does not have child activity centers. It does have a children's program. Staff does not assist children in using the toilet.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

**Site:** COMMENT

Deduction Status: N

Violation: THE MANAGEMENT AND ORGANIZATION OF THE GALLEYS, HOUSEKEEPING, AND THE LAUNDRY WERE OUTSTANDING.

Recommendation: