

RADIO CALL SIGN	Fantasy 10/25/01
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CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>Provisions</u>					
1	33	The deck tiles in the bread room were cracked/chipped.				Staff Captain	Continuous maintenance is underway to correct these deficiencies. (Taking into account age of vessel).
2	33	The deck tiles in the fish thaw room were loose because there was insufficient grout to hold the tiles in.				Staff Captain	Continuous maintenance is underway to correct these deficiencies. (Taking into account age of vessel).
3	33	The painted metal deck was flaking apart.				Staff Captain	The entire area completely chipped of paints and fresh coating needs to be applied – in progress
4	26*	Numerous previously cleaned plastic bins were found soiled with food residue.				Food & Beverage	The plastic bins have been cleaned. Management to check on a daily basis and provide training for operators.
5	34	The cold water supply line to the potato peeler was taped in place.				Staff Ch.Eng.	The supply line replaced.
6	19	Liquor, beer, and soft drinks were stored directly on the deck.				Food & Beverage	Pallets used, ordered extra pallets.
		<u>Food Service – General</u>					
7	33	Bulkhead, deck heads, and decks had difficult to clean features such as damaged panels, holes, gaps, seams, and broken tiles.				Staff Ch.Eng/ Staff Captain	Continuous maintenance is underway to correct these deficiencies. (Taking into account the age of the vessel).
8	21	The non food contact surfaces of equipment such as grills, ovens, refrigerators and cabinets had difficult to clean surfaces such as holes, cracks, crevices, loose profile strips, and seams.				Staff Ch.Eng.	Continuous maintenance is underway to correct these deficiencies. (Taking into account the age of the vessel).
		<u>Jubilee Dining Room</u>					
9	36	The waiter stations where clean and soiled items are store did not have at least 20 foot candles of light for cleaning purposes.				Staff Ch.Eng.	In progress
		<u>Dining Rooms – General</u>					
10	36	The several heating lamps had bulbs that were not shatter resistant.				Staff Ch. Eng.	Shatter Proof Bulbs installed

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COMPLETED

PERSON RESPONSIBLE FOR CORRECTION

CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>Crew Galley and Bell Box 7</u>					
11	21	The Vitality Juice Machines had difficult to clean splash areas.				Staff Ch.Eng.	The Vitality technician was onboard during inspection and corrected the same day.
		<u>Main Galley</u>					
12	20	The interior door of the under counter refrigerator A-23-F had a split seam in the interior door.				Staff Captain	The gaps have been sealed
13	27	Numerous gaskets were found soiled.				Food & Beverage	Cleaned and corrected the same day, cleaning monitored on a daily basis.
		<u>Main Galley & Crew Galley</u>					
14	27	The interior spaces of the grills were found soiled with large quantities of grease.				Staff Ch.Eng.	The grills were opened and cleaned by the Hotel Eng.
		<u>Food Service – General</u>					
15	22	Data plates were not present on all the ware washing equipment.				Food & Beverage / Staff Ch. Eng.	Awaiting delivery of data plates
		<u>Crew Galley</u>					
16	20	The can opener was found soiled with food residue.				Food & Beverage	The can opener has been cleaned
		<u>Lido – Drink Station</u>					
17	21	The interior spaces of the Vitality Juice machines were difficult to clean.				Staff Ch.Eng	The Vitality technician was onboard during inspection and corrected the same day
18	27	The interior spaces of the Vitality Juice Machines were soiled with juice residue.				Staff Ch.Eng.	The Vitality technician was onboard during inspection and corrected the same day.
		<u>Lido – Galley</u>					
19	21	Many of the reach in refrigerators gaskets were in poor condition and soiled.				Staff Captain /Food & Beverage	The damaged gaskets replaced and cleaning procedure being monitored on a daily basis.
20	21	There was mold growth in the technical space of the Cornelius ice machines.				Staff Ch.Eng.	The ice machine was cleaned.
		<u>Lido – Dish wash</u>					
21	22	The final rinse pressure appeared to be alright, but the gauge				Staff Ch.Eng./	The gauge was repaired.

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			YES	NO	DATE		
		registered about 14 PSI.				Diversey Technician	
		<u>Ventilation</u>					
22	41	The condensate drain pans on the air handling units were not accessible for inspection and cleaning.				Staff Ch.Eng	Will be modified – in progress.