



"The Small Ship Cruise Line"®

October 11, 2001

Department of Health and Human Services
Centers for Disease Control; Vessel Sanitation Program
1850 Eller Drive, Suite 101
Ft. Lauderdale, FL 33315

Attn: Jaret T. Ames

Subject: Periodic Inspection of the Grande Caribe, conducted 29 September 01 in Warren, RI

Dear Mr. Ames,

Since your inspection the crew has been working very hard to correct the deficiencies aboard the vessel. Both the office and the vessel staff have read your report and recommendations.

Enclosed please find a copy of our response and statement of corrective action.

Respectfully,

A handwritten signature in cursive script that reads 'Peter DiMarco'. A vertical line is drawn to the right of the signature.

Peter DiMarco
Port Captain

cc: Master, M/V Grande Caribe

Response to CDC Sanitation Inspection M/V Grande Caribe 29 Sept 2001 (Warren, RI)

SITE: POTABLE WATER

No. Ref. Results and Recommendations

1 * *The international shore connection was not fitted with a reduced pressure principle backflow prevention device.*

Install a reduced pressure principal backflow prevention device on the international shore connection.

Corrective Action: Due to the size of the vessel and the ports facilities we use, ACCL feels this should not be required for our vessels. ACCL will be submitting a Variance Request from this requirement.

No. Ref. Results and Recommendations

2 * *A blue stripe was not noted on the potable water lines adjacent to the analyzer-chart recorder.*

Potable water piping shall be painted light blue or striped with 15cm (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 5m (15 feet) in all spaces, except where the décor would be marred by such markings.

Corrective Action: A blue stripe will be painted on the unmarked potable water line.

No. Ref. Results and Recommendations

3 * *The back-up halogenation pump for the distribution system was not set to switch on automatically should the primary pump fail.*

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.

Corrective Action: Due to the size of the water system aboard we feel a single back up should be sufficient with a second pump that can be manually switched over. ACCL will be submitting a Variance Request from this requirement.

Response to CDC Sanitation Inspection M/V Grande Caribe 29 Sept 2001 (Warren, RI)

SITE: POTABLE WATER

No. Ref. Results and Recommendations

4 * *The pest sightings log was not filled out. Training of personnel was not documented in the plan. The effectiveness of pesticides were not documented in the plan.*

1) The Integrated Pest Management Plan shall include provisions for active monitoring including pest sightings logs for the operational areas of the vessel and training for crew members in charge of log completion. 2) The training of the pest-control personnel shall be documented in the integrated pest management plan. 3) The Integrated Pest Management Plan shall include a record of pesticides used and their effectiveness.

Corrective Action: The Pest management log will be modified to document training of personnel in charge of pest management.

SITE: BAR

No. Ref. Results and Recommendations

5 27 *The lip above the ice bin lid of the ice machine was soiled.*

Non food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Corrective Action: The area has been cleaned. Every effort will be made to ensure non-food contact surfaces remain clean.

SITE: DINING ROOM

No. Ref. Results and Recommendations

6 26 *The two coffee carafes were soiled and stored as clean.*

Food contact surfaces of equipment and utensils shall be clean to sight and touch.

Corrective Action: The coffee carafes have been cleaned. Every effort will be made to ensure food contact surfaces remain clean.

Response to CDC Sanitation Inspection

M/V Grande Caribe 29 Sept 2001 (Warren, RI)

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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7	20	<i>Domestic food service equipment was noted such as the food processor in the galley and the freezers in provisions.</i>
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Food contact surfaces of food equipment shall comply with American National Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.

Corrective Action: Management will look into the feasibility of replacing equipment that does not comply with American National Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction. Until changes are made the vessels staff will continue to maintain the present equipment in accordance with sanitary guidelines.

SITE: GALLEY

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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8	33	<i>The bulkheads, and deckheads were not easy to clean due to gaps, and open seams.</i>
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Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Corrective Action: This reflects the vessel construction. Every effort will be made to keep hard to clean areas maintained to sanitary guidelines. Food service caulking will be used to seal gaps and open seams.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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9	*	<i>The large stainless steel bowls were not inverted to drain. Excess water was noted in the bowls.</i>
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Clean equipment and utensils shall be stored: 1) In a self-draining position that allows air drying; and 2) covered or inverted.

Corrective Action: The bowls have been cleaned and properly stored. Every effort will be made by the galley staff to follow proper equipment storage procedures.

Response to CDC Sanitation Inspection

M/V Grande Caribe 29 Sept 2001 (Warren, RI)

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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10	26	<i>Food residue was noted in several of the loaf pans and on a few cooking utensils. These items were stored as clean.</i>
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Food contact surfaces of equipment and utensils shall be clean to sight and touch.

Corrective Action: The loaf pans and cooking utensils have been cleaned. Every effort will be made to ensue food contact surfaces of equipment and utensils remain clean.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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11	20	<i>The food contact surfaces of equipment were difficult to clean due to gaps, open seams, and exposed fans.</i>
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Multiuse food-contact surfaces shall be: 1) Smooth; 2) Free of breaks, open seams >1mm (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.

Corrective Action: This reflects the construction of the equipment and the vessel. Every effort will be made to keep hard to clean areas maintained to sanitary guidelines. Food service calking will be used to seal gaps and open seams.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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12	21	<i>The non-food contact surfaces of equipment were difficult to clean due to gaps, exposed hoses, and wires. The grill and stove drip pan housings were difficult to clean.</i>
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Non food contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed an constructed to allow easy cleaning and to facilitate maintenance.

Corrective Action: This reflects the construction of the equipment and the vessel. Every effort will be made to keep hard to clean areas maintained to sanitary guidelines. Food service calking will be used to seal gaps and open seams.

Response to CDC Sanitation Inspection M/V Grande Caribe 29 Sept 2001 (Warren, RI)

No. Ref. Results and Recommendations

13 27 *The area under the hot plates was soiled with food residue. The grill drip pan housing was soiled with food and grease residue.*

Non food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Corrective Action: The hot plates and grill drip pan housing have been cleaned. Every effort will be made to ensure non-food contact surfaces of equipment remain clean.

No. Ref. Results and Recommendations

14 30 *A waste receptacle was not provided at the handwash sink for used paper towels.*

A handwashing facility shall include a sink, soap dispenser, single-use towels dispenser, and waste receptacle.

Corrective Action: We are looking into the feasibility of installing a receptacle for hand wash towels. Until then galley staff will remove the lid of the galley trash receptacle at the beginning of food prep and service times and use that receptacle.

No. Ref. Results and Recommendations

15 21 *The dry stores shelves were difficult to clean.*

Non food 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.

Corrective Action: The hot plates and grill drip pan housing have been cleaned. Every effort will be made to ensure non-food contact surfaces of equipment remain clean.

No. Ref. Results and Recommendations

16 27 *The dry stores shelves were soiled with food debris.*

Non food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Corrective Action: The dry stores shelves were cleaned. Every effort will be made to ensure non-food contact surfaces of equipment remain clean.