

Below, please find our corrective actions (in red) performed onboard

GALAXY

4/26/2002

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO - POT WASH	22	0	No	THE WATER TEMPERATURE IN THE HOT WATER SANITIZING SINK WAS 174 °F, WHILE THE MOUNTED THERMOMETER REGISTERED ONLY 168 °F. THERMOMETER WAS REPLACED.
2	POTABLE WATER - BACKFLOW	08	0	No	REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES ARE STILL NEEDED FOR THE HIGH SALINE OVERBOARD DISCHARGE LINES TO THE EVAPORATORS AND FOR THE INTERNATIONAL SHORE CONNECTIONS FOR FIRE AT THE DECK 6 FORWARD AND DECK 4 AFT MOORING STATIONS. THE ITEMS HAVE BEEN ORDERED. PO NOS. 5400-4230-GL-2, AND 5400-4244-GL-2 ARE EXPECTED. ONCE RECEIVED, THE JOB WILL BE COMPLETED.
3	POTABLE WATER - DISTRIBUTION	05	0	Yes	THE MANUAL TEST OF THE POTABLE WATER DISTRIBUTION SYSTEM WAS AT 0.5 PPM FREE CHLORINE RESIDUAL, WHILE THE ANALYZER/RECORDER READING WAS 0.90 PPM. THE SANITATION ENGINEER WAS BRIEFED TO PERFORM CALIBRATION MORE OFTEN.
4	COMMENT	*	0	No	MANY CORRECTIONS WERE MADE TO THE PREVIOUS INSPECTION IN AREAS SUCH AS POTABLE WATER, LIDO, CHILD ACTIVITY, POOLS, AND BARS, INTEGRATED PEST MANAGEMENT AND MEDICAL.
5	POTWASH/SOUP AREA	37	0	No	CONDENSATE WAS NOTED ON THE DECKHEAD OVER THE HANDWASH SINK AND WATER FOUNTAIN. A SLIGHT ACCUMULATION OF CONDENSATE WAS NOTED OVER THE CLEAN STORAGE. ALL SUPERVISORS & WORKING CREW HAVE BEEN INSTRUCTED TO KEEP THE KETTLES IN A COVER-UP POSITION, WHILE THIS PROCEDURE IS ON.
6	MAIN POTWASH	22	0	No	THE FINAL RINSE PRESSURE WAS 38 PSI. THE PRESSURE GAUGE WAS REPLACED.
7	MAIN GALLEY-HOT GALLEY	37	0	No	GAPS WERE NOTED BETWEEN THE HOOD FILTERS. FILTERS HAVE BEEN RE-ARRANGED PROPERLY. NO GAPS EXIST ANY MORE.
8	MAIN GALLEY-HOT GALLEY	34	0	No	A LEAK WAS NOTED AT THE FAUCET STEM ACROSS FROM REFRIGERATION UNIT 53. THE LEAK WAS REPAIRED.
9	FOOD SERVICE GENERAL	16	5	Yes	ALTHOUGH THE SHIP DOES MAINTAIN COOLING LOGS THE FOODS IN THE BLAST CHILLERS IN THE MAIN GALLEY AND PROVISIONS AREA WERE NOT LISTED ON A LOG. EACH BLAST CHILLER UNIT HAS A LOG. THE COOKS ATTEND ON SITE TRAINING SESSIONS, SUPERVISORS FOLLOW-UP AND MONITOR ENTRIES.
10	MAIN GALLEY-SOUP AREA	33	1	No	THE GROUT WAS WORN IN SEVERAL AREAS. THE RE-GROUTING OF THE TILED COVERED AREAS IN THE GALLEYS IS DONE.
11	MAIN GALLEY-HOT GALLEY	21	1	No	FASTENERS WERE MISSING ON SEVERAL GRILLS WHERE THE DRIP PAN HOUSING WAS MOUNTED TO THE GRILL. ALL FASTENERS HAVE BEEN REPLACED ALREADY. JOB HAS BEEN COMPLETED.
12	PASTRY	*	0	No	IT IS RECOMMENDED THAT EXTRA BELTS BE MADE AVAILABLE SO THAT THE DOUGH SHEETER AND DOUGH ROLLER BELTS CAN BE THOROUGHLY WASHED. EXTRA SETS ARE ORDERED. P.O.#: 54004282 GL2.

NO.	LOCATION	REF.	DETAILS OF INSPECTION VIOLATIONS		
			POINTS	CRITICAL	DESCRIPTION
13	HOT GALLEY		29	0	Yes
A DECK STAND WAS BLOCKING ACCESS TO THE HANDWASH SINK IN THE HOT GALLEY ON THE POTWASH SIDE. ALL CREW INSTRUCTED ACCORDINGLY, FEED BACK AND FOLLOW UP BY SUPERVISORS.					
14	MAIN GALLEY-HOT GALLEY		37	0	No
CONDENSATE WAS NOTED ALONG THE DECKHEAD IN FRONT OF AND BEHIND THE HOT LINE. NEW PROCEDURE IN EFFECT AND ALL SUPERVISORS & WORKING CREW HAVE BEEN ADVISED. BEFORE THE BREAKDOWN HOT WATER FROM BAIN-MARIE UNITS IS BEING DRAINED OUT AND THEN PANS THAT CONTAIN FOOD ITEMS ARE BEEN REMOVED & FOOD GETS DISCARDED. BY DOING SO WE HAVE DETECTED NO CONDENSATION ANY MORE.					
15	ORION DINING ROOM		33	1	No
THE DECK WAS SOILED AND WET UNDER THE REVOLVING DOOR MAT ON THE PORT SIDE. INSTRUCTIONS FOR A DAILY CLEANING NOW, WERE GIVEN TO F & B, DINNING-ROOM PERSONNEL.					
16	MAIN GALLEY/DISHWASH/GLASSWASH		26	0	Yes
A FEW PLATTERS WERE SOILED AND STORED AS CLEAN. ON SITE TRAINING SESSIONS, FEEDBACK AND FOLLOW UP, PROPER SCRAPING BEFORE LOADING MACHINE, SCREENING OF ITEMS AND PROPERLY WASHED, RE-WASHED.					
17	BAKERY		16	5	Yes
COFFEE CREAM POT WAS TESTED AT 50°F; CHEESE CAKE WAS TESTED AT 50°F; AND NAPOLEON WAS TESTED AT 48°F IN REFRIGERATION UNIT 57. THIS UNIT WAS SAID TO BE IN A DEFROST CYCLE. -EVERY ITEM IS IMMEDIATELY COOLED IN BLAST CHILLER AFTER BAKING. -TEMPERATURES ARE LOGGED AND MONITORED. ONCE REQUIRED TEMPERATURES ARE MET, ITEMS ARE THEN TRANSFERRED INTO HOLDING REFRIGERATORS. -REFRIGERATORS ARE MONITORED AND LOGGED AM & PM FOR REQUIRED AMBIENT TEMPERATURE AND SAFE FOOD TEMPERATURE.					
18	PREPARATION PANTRY		26	0	Yes
THE SLICER BLADE WAS SLIGHTLY SOILED. TRAINING SESSIONS ARE CONDUCTED & INSPECTION OF EQUIPMENT IS PERFORMED AFTER CLEANING AND SANITIZING.					
19	FOOD SERVICE GENERAL		16	5	Yes
THE RAW SALMON USED TO MAKE GRAVLAX WAS NOT FROZEN TO THE TIME AND TEMPERATURE REQUIRED FOR PARASITE DESTRUCTION. PARASITE DESTRUCTION'S CERTIFICATE PROVIDED BY SUPPLIER.					
20	FOOD SERVICE GENERAL		17	0	No
THERE WAS NO RECORD OF THE FREEZING OF THE RAW SALMON USED TO MAKE GRAVLAX. SEE ATTACHED MEMO SENT. IN COMPLIANCE.					
21	CREW GALLEY		28	0	No
THE PLASTIC TASTING SPOONS WERE DISPENSED SO THAT THE FOOD/MOUTH CONTACT PORTION WAS SUBJECT TO CONTAMINATION. NEW CONTAINER HAS BEEN INSTALLED, WHERE ITEMS ARE NOT LOOSE AND HANDLES ARE ALWAYS FACING UP.					
22	CREW GALLEY		19	0	No
A PARTIALLY USED TRAY OF CHEESE WAS REMOVED FROM THE CREW MESS AND PLACED IN A REFRIGERATOR IN THE CREW GALLEY. IT HAS BEEN ADDRESSED TO ALL SUPERVISORS & WORKING-CREW IN ALL F & B WORKING AREAS AND IT IS UNDER CONTROL NOW. ADDITIONALLY IT HAS BEEN INCLUDED INTO THE AGENDA ITEMS, ON OUR DAILY TRAINING MEETINGS.					
23	CREW GALLEY		20	0	No
THE BLAST CHILLER, POTWASH MACHINE AND THE SLICER WERE POSTED OUT OF ORDER. THE BLAST CHILLER POTWASH MACHINE AND THE SLICER OBSERVED TO BE OUT OF ORDER DURING THE INSPECTION ARE NOW REPAIRED. FURTHERMORE, FOLLOWING THE USPH INSPECTOR'S RECOMMENDATION FROM NOW ON WE WILL BE USING THE "UNDER REPAIR" LABELS.					

GALAXY

4/26/2002

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
24	CREW MESS		33	1	No
THE CORNER OF THE DECK BEHIND THE SOILED DISH DROP-OFF WAS SOILED. SITUATION HAS BEEN RECOVERED IMMEDIATELY & INSTRUCTIONS ARE OUT FOR BETTER MONITORING OF THE SPECIFIC AREA.					
25	OFFICER'S MESS		16	5	Yes
FISH IN TOMATO SAUCE WAS TEST AT 120°F ON THE HOT LINE. FOOD TEMPERATURE TESTED BEFORE DELIVERY TO SERVICE LINE AND MONITORED.					
26	VEGETABLE COLD ROOM		19	0	No
LINEN WAS USED IN DIRECT CONTACT WITH HERBS IN THE VEGETABLE COLD ROOM. IT HAS BEEN ADDRESSED TO ALL SUPERVISORS AND WORKING CREW.					
27	PROVISIONS POTWASH		24	3	Yes
THE FINAL RINSE WATER TEMPERATURE AT THE THREE-COMPARTMENT SINK WAS TESTED AT 163°F. THIS UNIT WAS IN USE AT THE TIME OF INSPECTION. THE MOUNTED THERMOMETER NOTED 168°F. -TRAINING SESSIONS, FEED BACK AND FOLLOW UP. -POTWASH OPERATOR TO TEST TEMPERATURE EVERY ½ HOUR FOR REQUIRED TEMPERATURE.					
28	PROVISIONS POTWASH		22	0	No
THE THERMOMETER FOR THE FINAL RINSE COMPARTMENT AT THE POTWASH SINK WAS OFF BY 5°F. THE THERMOMETER WAS REPLACED.					
29	PROVISIONS		33	1	No
THE DECK IN THE PROVISIONS CORRIDOR WAS DAMAGED. THE DECK WAS NOT DAMAGED! A PAINT AND LAYER CRACK WAS OBSERVED AS A RESULT OF THE FREQUENT TROLLEY USE IN THE AREA, DURING LOADING STORES. DECK PAINTED AFTER DEPARTURE AS PER PRACTICE.					
30	CORRECTIVE ACTION STATEMENT		*	0	No
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: GALAXY- CAS - [04/26/2002].					