

**DETAILS OF INSPECTION VIOLATIONS
CORRECTIVE ACTION STATEMENT**

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY-DRY STORAGE AREA	19	0	No	A SPLASH GUARD SHOULD BE PLACED BETWEEN THE TRASH CAN AND THE STORED DRY GOODS. A SPLASH GUARD HAS BEEN INSTALLED AS PER THE RECOMMENDATION.
2	MAIN GALLEY-DECKS	33	1	No	THE GROUTING AROUND THE DRAINS THROUGHOUT THE GALLEY WAS CRACKED AND MISSING IN SOME AREAS MAKING CLEANING DIFFICULT. REGROUTING IS IN PROGRESS – ON GOING MAINTENANCE.,
3	MAIN GALLEY-BREAKFAST STATION	16	5	Yes	A CONTAINER OF RAW BEATEN EGGS WERE STORED IN THE REFRIGERATOR AT A TEMPERATURE OF 51° F. IMPROVED TRAINING IN COOLING, STORAGE AND MONITORING PROCEDURES OF TEMPERATURES IN PLACE.
4	MAIN GALLEY-BAKERY	16	5	Yes	A CONTAINER OF RAW PASTURIZED EGGS WERE STORED IN THE REFRIGERATOR AT A TEMPERATURE OF 50 °F. IMPROVED TRAINING IN COOLING, STORAGE AND MONITORING PROCEDURES OF TEMPERATURES IN PLACE.
5	VERANDE CAFÉ BUFFET	19	0	No	THE PASTRIES WERE NOT COMPLETELY UNDER THE SNEEZEGUARD. BUFFET RE-ARRANGED SO ALL ITEMS ARE PROTECTED BY SNEEZEGUARD.
6	VERANDE CAFÉ BUFFET	33	1	No	THERE WAS A GAP BETWEEN THE VINYL DECK COVERING AND THE DECK TILES BEHIND THE BUFFET. SOILED WATER WAS NOTED UNDER THE VINYL FLOOR COVERING AND THERE WAS A SLIGHT SOUR ODOR BEHIND THE BUFFET. REPAIR AND REPLACEMENT IS UNDERWAY AND WILL BE COMPLETED DURING DRY -DOCK.
7	VERANDE CAFÉ BUFFET	30	0	No	A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HAND WASH SINK. SIGN HAS BEEN POSTED.
8	VERANDE CAFÉ BUFFET	21	0	No	THE CABINET THAT THE TOASTER WAS PLACED ON HAD DAMAGED PARTICLE BOARDS REPLACEMENT STAINLESS STEEL CART HAS BEEN ORDERED.
9	VERANDE CAFÉ BUFFET	28	0	No	STAINLESS STEEL COLLARS THAT WERE SAID TO BE USED FOR DISPLAY PURPOSES WERE NOTED ON THE DECK UNDER THE TOASTER CABINET. ITEMS USED FOR DISPLAY ARE PROPERLY STORED – STAFF RETRAINED IN STORAGE PROCEDURES.
10	VERANDE CAFÉ BUFFET	33	1	No	THE DECKHEAD FINISH WAS PEELING OVER THE AIRCONDITIONING VENT. DECKHEAD REPAIRED, TREATED AND PAINTED.
11	VERANDE CAFÉ BUFFET	36	1	No	THE OVERHEAD BULBS WERE NOT SHIELDED OR SHATTER RESISTANT BULBS ARE NOW SHIELDED.
12	VERANDE CAFÉ BUFFET	19	0	No	A COFFEE CUP WAS USED TO DISPENSE COFFEE INTO THE COFFEE MACHINE. PROPER SCOOP HAS BEEN PROVIDED AND IS IN USE.

13	VERANDE PANTRY	33	1	No
THE BULKHEAD-DECK JUNCTURE WAS NOT COVERED.				
THE BULKHEAD-DECK JUNCTURE HAS NOW BEEN COVERED WITH RIGAMULS.				
14	VERANDE PANTRY	16	5	Yes
THE THREE DOOR UNDERCOUNTER REFRIGERATION UNIT WAS NOT WORKING PROPERLY. THE THERMOMETER IN THIS UNIT REGISTERED 54F. THE FOLLOWING FOOD ITEMS WERE IN THE TEMPERATURE DANGER ZONE: SLICED CHEESE 59F, RICOTTA CHEESE 52F, AND SHELL EGGS 62F. STAFF WERE INSTRUCTED TO DISCARD THESE FOODS AND ALL OTHER POTENTIALLY HAZARDOUS FOODS IN THIS UNIT.				
REFRIGERATOR REPAIR COMPLETED IMMEDIATELY. STAFF RETRAINED TO CLOSELY MONITOR FOOD TEMPERATURES WHILST IN STORAGE.				
15	VERANDE CAFÉ PANTRY	22	0	No
THE TEST STRIPS USED TO TEST THE SANITIZING CHLORINE RESIDUAL OF THE SANATIZING BUCKET HAD A MAXIMUM READING LEVEL OF 5.0 MG/L.				
APPROPRIATE TEST STRIPS ARE NOW IN USE.				
16	VERANDE CAFÉ PANTRY	26	0	No
THE FRYER COILS WERE SOILED WITH FOOD RESIDUE.				
ON-GOING CLEANING AND MAINTENANCE – MORE EASILY CLEANABLE EQUIPMENT WILL BE INSTALLED UPON REPLACEMENT.				
17	VERANDE CAFÉ PANTRY	27	0	No
THE COMPARTMENT UNDER THE STAINLESS STEEL CONTAINER WAS SOILED. A WET RAG WAS NOTED IN THIS COMPARTMENT.				
CLEANING AND STORAGE PROCEDURES REINFORCED.				
18	VERANDE CAFÉ PANTRY	19	0	No
THE CONTAINERS OF SALT,SUGAR AND FLOUR WERE NOT LABELED.				
CONTINUJOS AUDIT PROCEDURES IN PLACE TO ENSURE ALL ITEMS ARE PROPERLY LABELED.				
19	VERANDE CAFÉ BUFFET	33	1	No
OPENINGS WERE NOTED AROUND THE BULKHEAD PENETRATIONS UNDER THE BUFFET.				
OPENINGS COVERED WITH STAINLESS STEEL.				
20	POTABLE WATER	08	1	No
THE ANALYZER-CHART RECORDER CHARTS WERE NOT INITIALLED ON A DAILY BASIS. PLASTIC WRAP WAS USED TO COVER THE ENDS OF THE POTABLE WATER HOSES. THIS WAS NOTED DURING THE LAST INSPECTION. THE POTABLE WATER FILLING LINE CAP WAS NOT SECURED WITH A CHAIN. THERE WAS NO RECORD OF ON THE MAINTENANCE, INSPECTION, CLEANING/DISINFECTION OF THE POTABLE WATER TANKS.				
MONITORING SYSTEMS IN PLACE TO ENSURE PROCEDURES ARE CARRIED OUT PROPERLY AND APPROPRIATE DOCUMENTATION MAINTAINED. ENDS OF POTABLE WATER HOSES ARE COVERED WITH PROPER CAPS AND POTABLE WATER LINE CAP IS SECURED WITH A CHAIN. A RECORD OF THE HISTORY OF THE POTABLE WATER TANKS IS AVAILABLE IN THE PREVIOUS MAINTENANCE SYSTEM – A HARD COPY IS PRINTED AND IS AVAILABLE. ON-GOING MAINTENANCE WILL BE RECORDED ELECTRONICALLY IN THE NEW MAINTENANCE SYSTEM.				
21	POTABLE WATER	06	2	No
THE CHART FOR BUNKERING IN BOSTON ON 9/25/2002 DID NOT NOTE THE TIMES FOR THE MANUAL RESIDUAL TESTS. THE NEXT TWO CHARTS HAD NO DATES OR PORTS AND THE CHLORINE RESIDUALS WERE LESS THEN 2.0 PPM. THE NEXT CHART WAS FOR HALIFAX ON 10/07/02 AND THE CHLORINE RESIDUAL LEVEL WAS LESS THAN 2.0 PPM. THERE WAS NO INDICATION THAT THE ANALYZER WAS CALIBRATED PRIOR TO THE START OF BUNKERING.				
STAFF RETRAINED IN PROCEDURES TO BE FOLLOWED, INCLUDING PROPER DOCUMENTATION OF BUNKERING OPERATION ENCOMPASSING ANALYZER CALIBRATION PRIOR TO BUNKERING AS WELL AS CORRECTIVE ACTION TAKEN TO MAINTAIN APPROPRIATE CHLORINE LEVELS DURING BUNKERING.				
22	POTABLE WATER	03	0	Yes
THE VESSEL WAS NOT CONSISTENTLY MAINTAINING THE CHLORINE RESIDUAL AT 2.0 PPM DURING BUNKERING AS WAS NOTED IN THE CHARTS. THIS WAS NOTED DURING THE LAST INSPECTION. THERE WERE A NUMBER OF DAYS WHILE THE VESSEL WAS SAILING IN EUROPE THAT THE CHLORINE RESIDUAL LEVEL WAS LESS THAN 2.0 PPM DURING BUNKERING.				
THE CHLORINE RESIDUAL IN BOSTON ON 10/09/2002 AND DURING TODAY'S INSPECTION WAS ABOVE 2.20 PPM.				
STAFF RETRAINED IN PROCEDURES TO BE FOLLOWED, INCLUDING PROPER DOCUMENTATION OF BUNKERING OPERATION ENCOMPASSING ANALYZER CALIBRATION PRIOR TO BUNKERING AS WELL AS CORRECTIVE ACTION TAKEN TO MAINTAIN APPROPRIATE CHLORINE LEVELS DURING BUNKERING.				

23 **JACUZZI**

10 0 No

THE CHLORINE RESIDUAL WAS NOT RAISED TO 10 PPM AND CIRCULATED FOR 1 HOUR AT THE END OF THE DAY.

THE GRANULAR FILTER WAS NOT CHECKED MONTHLY FOR CRACKS OR MOUNDS. A MONTHLY SEDIMENTATION TEST WAS NOT PERFORMED ON THE FILTER MEDIA.

MAINTENANCE PROCEDURES ARE IN PLACE AND APPROPRIATE DOCUMENTATION COMPLETED ON A DAILY BASIS – THIS IS CLOSELY MONITORED AND SUPERVISED.

24 **POTABLE WATER**

08 1 No

A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM HAS NOT BEEN DEVELOPED FOR THIS VESSEL.

CROSS CONNECTION CONTROL PROGRAM IS BEING COMPLETED – INSPECTIONS BEING CARRIED OUT REGULARLY.

25 **VENTILATION**

41 0 No

THE CONDENSATE PAN WAS NOT ACCESSIBLE FOR INSPECTION. THERE WAS NO INSPECTION PLAN FOR THE HEATING, VENTILATION AND AIR CONDITIONING SYSTEMS.

ACCESSIBILITY PROBLEM IS BEING RECTIFIED AND WILL BE COMPLETED DURING DRYDOCK. INSPECTION PLAN IS DEVELOPED AND WILL BE DOCUMENTED AND MAINTAINED ACCORDINGLY.

26 **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: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

27 **INTEGRATED PEST MANAGEMENT**

40 0 No

INSPECTIONS OF INCOMING SHIPMENTS WERE NOT NOTED IN THE INTEGRATED PEST MANAGEMENT PLAN. THE EFFECTIVENESS OF THE PESTICIDES USED WAS NOT NOTED IN THE INTEGRATED PEST MANAGEMENT PLAN.

INTEGRATED PEST MANAGEMENT PLAN IS BEING REVISED TO INCLUDE INSPECTION OF INCOMING SHIPMENTS AS WELL AS EFFECTIVENESS OF PESTICIDES.