
MAASDAMFt. Lauderdale, FL 10/27/2002 INSPECTION SCORE: **94**

Inspection details with violations, recommendations and corrective actions.

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

Site: POTABLE WATER

Deduction Status: N

Violation: THE BACKFLOW PREVENTERS IN THE PHOTO LAB HAD THE ATMOSPHERIC VENTS UP ALLOWING WATER TO ACCUMULATE AND PREVENTING PROPER VENTING.

Recommendation: Reposition the backflow preventers so the atmospheric vents can drain.

Action: Backflow preventers have been repositioned.

Site: POTABLE WATER

Deduction Status: N

Violation: THE INTERNATIONAL FIRE CONNECTION AND THE SPRINKLER CONNECTIONS DID NOT HAVE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTERS INSTALLED. THIS WAS NOTED ON THE LAST INSPECTIONS AND THE DEVICES WERE ORDERED. THEY ARE SCHEDULED FOR INSTALLATION DURING HOLLAND AMERICA'S FISCAL YEAR 2003.

Recommendation: Ensure that the reduced pressure principle backflow preventers are installed during the next fiscal year.

Action: A capital expenditure is scheduled for 2003 to install these units.

Item No.	Description	Points Deducted
14	Outer clothing clean; Jewelry, Hair, Hand Sanitizers	0

Site: PROVISIONS - VEGETABLE PREPARATION RM.

Deduction Status: N

Violation: TWO CREW WERE CUTTING RAW POTATO AND BROCCOLI WITHOUT GLOVES AND ONE WAS WEARING A WRISTWATCH WHILE THE OTHER WAS WEARING A RING.

THE VEGETABLES WERE TO BE COOKED BEFORE SERVICE.

Recommendation: 7.2.3.3.1 While preparing food, food employees may not wear jewelry on their arms and hands, except for a simple wedding band.

Action: Crew has been re instructed not to wear jewelry while working.

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

Site: MAIN GALLEY - SAUCIER

Deduction Status: N

Violation: THREE PANS OF MEAT STOCK WERE SET ON A STOVETOP FOR REHEATING AT 0800 THIS MORNING. AT 0900 THE BEEF STOCK HAD AN INTERNAL TEMPERATURE OF 112 °F, THE VEAL STOCK 75 °F, AND THE OTHER BEEF STOCK WAS 79 °F. THE STOVETOP WHERE THE VEAL WAS BEING HEATED WAS COOL ENOUGH TO REST A HAND ON IT. ALL 3 CONTAINERS WERE TRANSFERRED TO STEAM KETTLES AND REHEATED RAPIDLY DURING THE INSPECTION.

Recommendation: Ensure that stocks which are reheated go through a rapid reheating either in steam kettles or on the stovetop prior to holding.

Action: The chef has re instructed the cooks on proper reheating procedures.

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: PROVISIONS - VEGETABLE PREPARATION RM.

Deduction Status: N

Violation: WATER WAS DRIPPING FROM THE DECKHEAD ONTO THE PREPARATION COUNTER BELOW WHILE ONE WORKER WAS CUTTING RAW BROCCOLI.

Recommendation: Make the necessary repairs to this leaking deckhead as soon as possible.

Action: Leak has been fixed.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: JAVA CAFÉ

Deduction Status: Y

Violation: THE BAR COUNTER IN THIS AREA HAD HOLES IN THE COUNTER TOP LAMINATE WHERE A CUP WARMER WAS REMOVED LEAVING THE WOOD EXPOSED.

Recommendation: Repair the counter top.

Action: The holes in the counter will be covered.

Site: MAIN GALLEY - SAUCIER

Deduction Status: Y

Violation: OPEN SEAMS WERE PRESENT ALONG THE PROFILES STRIPS INSTALLED ALONG THE TOP SURFACE OF THE STEAM KETTLES IN THIS AREA. THERE WAS A LARGE GAP WHERE THE LARGE SOUP KETTLE JOINED THE ADJACENT BULKHEAD, NEXT TO THE TILT SKILLET.

Recommendation: Seal open seams with approved sealant and profile gaps.

Action: There is an ongoing program to maintain facilities. Areas noted will be filled with sealant or covered with a profile strip.

Site: MAIN GALLEY - BAKERY/PASTRY

Deduction Status: Y

Violation: THE EXTERIOR OF THE 3 LOAF BREAD PANS WAS DIFFICULT TO CLEAN DUE TO NUMEROUS GAPS AND SEAMS ALONG THE PROFILE PANEL.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Pans will be replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY - DISHWASH

Deduction Status: N

Violation: THE OUTBOUND FLIGHT-TYPE CONVEYOR DISHWASH MACHINE HAD 2 OF 3 FINAL RINSE UPPER ARM SPRAY NOZZLES CLOGGED DURING ACTIVE USE. THE MACHINE WAS REPAIRED DURING THE INSPECTION.

Recommendation: 7.5.4.1.3 A warewashing machine and its auxiliary components: (1) Shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (2) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

Action: Nozzles unclogged during the inspection.

Site: MAIN GALLEY - DISHWASH

Deduction Status: N

Violation: THE MOUNTED FINAL RINSE THERMOMETER ON THE OUTBOUND CONVEYOR DISHWASH MACHINE WAS BROKEN.

Recommendation: 7.5.2.1.1 Water temperature measuring devices: (1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. (2) That are scaled only in Fahrenheit shall be designed to be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use.

Action: Thermometer will be replaced.

Site: MAIN GALLEY - GLASSWASH

Deduction Status: N

Violation: THE MOUNTED FINAL RINSE THERMOMETER ON THE CONVEYOR GLASSWASH MACHINE WAS READING ONLY 170 °F, WHILE THE WATER TEMPERATURE WAS 180 °F AT THE MANIFOLD.

Recommendation: 7.5.2.1.1 Water temperature measuring devices: (1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. (2) That are scaled only in Fahrenheit shall be designed to be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use.

Action: Thermometer will be replaced.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	3

Site: LIDO FOOD SERVICE AREA / DISHWASHING

Deduction Status: Y

Violation: THE FINAL RINSE TEMPERATURE OF THE IN-USE DISHWASHING MACHINE WAS MEASURED AT LESS THAN 160°F. ON FURTHER INVESTIGATION IT WAS OBSERVED THAT THE FINAL RINSE WAS NOT BEING ACTIVATED BY THE RACKS DUE TO A FAULTY SWITCH. IT WAS STATED BY THE ENGINEERS THAT THE SWITCH HAD BEEN ON ORDER FOR SEVERAL WEEKS BUT HAD NOT BEEN RECEIVED.

Recommendation: Discontinue the use of this dishwashing machine until it is repaired.

Action: Unit has been repaired.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: PROVISIONS - VEGETABLE PREPARATION RM.

Deduction Status: N

Violation: SOME PREVIOUSLY CLEANED LEXAN BINS AND 1 LARGE CUTTING BOARD WERE FOUND SOILED AND STORED ON THE CLEAN RACK.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized. More attention should be paid to inspection of bins and cutting boards prior to transport to the vegetable preparation area.

Action: The foreman of the pot wash area was instructed to monitor the performance of his employees more closely to insure that all items are properly washed and sanitized.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: MAIN GALLEY - BAKERY/PASTRY

Deduction Status: Y

Violation: THE EXTERIOR SURFACES OF THE 3 LOAF BREAD PANS WERE HEAVILY SOILED WITH FOOD AND GREASE 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: The baker has been instructed to monitor his employees more closely to insure that the bread pans are properly cleaned after use.

Site: MAIN GALLEY - ICE MACHINES

Deduction Status: Y

Violation: THERE WAS MOLD RESIDUE PRESENT ON THE INTERIOR OF THE COVER PANEL OVER THE CUBER SECTION OF THE ICE MAKER. THE PLASTIC LINER FOR THE UPPER SECTION IS BECOMING DAMAGED AND IS IN NEED OF REPAIR, PARTICULARLY AT THE SCREW FASTENERS ON THE LOWER PART.

Recommendation: Clean the interior access panel to the ice machine upper compartment more frequently, and repair the lower section of the plastic insert to this compartment or replace if necessary.

Action: Unit has been cleaned and is being repaired.

Site: MAIN GALLEY - CENTER RM. SERVICE/GRILL

Deduction Status: Y

Violation: THE BACK SIDE PANEL OF THE GRILLS ON THE FORWARD AND AFT COUNTER TOPS WERE HEAVILY SOILED WITH ACCUMULATED GREASE AND DIRT DEBRIS. THIS ITEM WAS CORRECTED DURING THE INSPECTION.

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: Chef de partie responsible for this area was directed to do a better job monitoring his employees' cleaning.

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

Site: MAIN GALLEY - ENTRY

Deduction Status: N

Violation: TWO OF THE 5 LEG TRIGGERS FOR THE HANDWASH STATIONS WAS NOT WORKING.

Recommendation: Repair the handwash station so all faucet triggers work properly.

Action: Faucets will be repaired.

Site: MAIN GALLEY - PASTRY/BAKERY

Deduction Status: N

Violation: THE SINGLE HANDWASH STATION IN THIS AREA WAS BLOCKED BY 3 GARBAGE BINS WHILE 4 CREW WERE ACTIVELY WORKING IN THE AREA.

Recommendation: 7.7.1.3.1 Handwashing facilities shall be used for no other purpose and shall be accessible at all times.

Action: Crew members were re instructed not to block access to the hand wash sink. Garbage bins have been moved.

Site: CROW'S NEST BAR

Deduction Status: N

Violation: THE DISTANCE FROM THE FAR END OF THE FRONT BAR PREPARATION COUNTER TO THE HAND WASHING STATION WAS 37 FEET. THE NEAREST HANDWASHING STATION WAS IN THE PANTRY. THIS ITEM WAS NOTED DURING THE LAST

INSPECTION AND A NEW HANDWASHING SINK HAD BEEN ORDERED. THIS SINK IS NOT YET INSTALLED. IN TALKING WITH THE BAR MANAGER IT WAS STATED THAT UNTIL THE SINK IS INSTALLED THEY HAVE IMPLEMENTED A POLICY TO LEAVE THE PANTRY DOORS OPEN TO ALLOW ACCESS TO THE HANDWASHING STATION WITHOUT HAVING TO OPEN DOORS.

Recommendation: Install the new handwashing station.

Action: New sink will be installed.

Site: OCEAN BAR

Deduction Status: N

Violation: ACCESS TO A HANDWASHING STATION FROM THE FRONT BAR REQUIRED PASSING THROUGH THE PANTRY DOOR. THIS ITEM WAS NOTED DURING THE LAST INSPECTION. A NEW HANDWASHING STATION IS BEING INSTALLED BUT HAD NOT BEEN FINISHED. IN TALKING WITH THE BAR MANAGER IT WAS STATED THAT UNTIL THE SINK IS INSTALLED THEY HAVE IMPLEMENTED A POLICY TO LEAVE THE PANTRY DOORS OPEN TO ALLOW ACCESS TO THE HANDWASHING STATION WITHOUT HAVING TO OPEN DOORS.

Recommendation: Complete the installation of the handwashing station.

Action: Installation will be completed.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: LIDO FOOD SERVICE AREA - BUFFET LINES

Deduction Status: Y

Violation: THE GRID AREAS ABOVE THE SERVING LINES WERE SOILED WITH CLEANING RESIDUE. THE DECKHEAD OVER THE SERVING LINES WAS A GRID DESIGN. THE SPACE ABOVE THE GRID WAS CLOSED. IN TALKING WITH THE CREW THEY HAVE ATTEMPTED TO CLEAN THIS GRID MATERIAL WITH DIFFERENT CLEANING CHEMICALS BUT IT IS VERY LABOR INTENSIVE.

Recommendation: Replace the grid material with a smooth, durable, easy to clean deckhead.

Action: We will investigate the possibility of replacing the ceiling panels.

Site: MAIN GALLEY - GENERAL

Deduction Status: Y

Violation: DECKS THROUGHOUT WERE SOILED BENEATH COUNTERS AND OTHER HEAVY, COUNTER MOUNTED EQUIPMENT.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: The supervisor responsible for this area was directed to do a better job of monitoring the performance of his employees. The areas have been cleaned. The executive chef is performing spot checks of this area.

Site: MAIN GALLEY - CENTER RM SERVICE/GRILL

Deduction Status: Y

Violation: THE DECK BENEATH THE EQUIPMENT FORWARD AND AFT WAS SOILED WITH FOOD AND DIRT RESIDUE. AN OLD BRUSH AND A SOILED TOWEL WERE LYING ON THE DECK UNDER THE EQUIPMENT. THE AREA AROUND THE FLOOR SINK FOR THE EXHAUST HOOD DRAIN WAS VERY SOILED WITH GREASE SPLASH.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: The supervisor responsible for this area was directed to do a better job of monitoring the performance of his employees. The areas have been cleaned. The executive chef is performing spot checks of this area.

Site: MAIN GALLEY - SAUCIER

Deduction Status: Y

Violation: HOLES WERE PRESENT ALONG UPPER BULKHEAD PANELS AND SEAMS WERE PRESENT ALONG PROFILE STRIPS. DECKS WERE DAMAGED WITH BROKEN TILES AND HOLES BENEATH EQUIPMENT AND NEAR BULKHEADS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain and repair the ship's facilities. Areas noted will be addressed.

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

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Site: DINING ROOM

Deduction Status: N

Violation: ARTIFICIAL LIGHT LEVELS AT SOME OF THE WAITER STATIONS COULD NOT BE RAISED TO THE MINIMUM 220 LUX FOR CLEANING.

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: A light survey will be done to make the necessary adjustments.

Item No.	Description	Points Deducted
39	IPM program effective; Approved pesticide application	0

Site: MAIN GALLEY - SAUCIER

Deduction Status: N

Violation: TWO ADULT COCKROACHES WERE OBSERVED ALONG THE STARBOARD SIDE AT THE LOWER BULKHEAD. ONE CRAWLED INTO AN OPEN SEAM IN A PROFILE STRIP BENEATH THE PORTHOLE AND THE OTHER WAS CRAWLING INTO THE ELECTRICAL BOX MOUNTED BENEATH THE SOUP KETTLE AT THE PORTHOLE.

Recommendation: 8.2.1.1.1 The presence of insects, rodents, and other pests shall be effectively controlled to minimize their presence in the food storage, preparation, and service areas and warewashing and utensil storage areas aboard a vessel.

Action: There is an ongoing integrated pest management program onboard. This area will be actively addressed.

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

Site: VENTILATIONS SYSTEM

Deduction Status: N

Violation: THERE IS NO EASY ACCESS TO THE CONDENSATE COLLECTION PANS OF THE AIR-HANDLING UNITS FOR INSPECTION AND CLEANING. THERE IS A MAINTENANCE PLAN THAT PROVIDES FOR THE PRESSURE WASHING OF THE FAN COIL UNITS BUT NOT THE COLLECTION PANS DIRECTLY.

Recommendation: Recommend provide an access panel or window to allow for inspection and cleaning.

Action: This is the original design, approved by Vessel Sanitation Program.