

Inspection details with violations, recommendations and corrective action.

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

Site: PHOTO LABORATORY

Deduction Status: N

Violation: The backflow prevention devices on the potable water lines supplying the chemical tank and spray hose were for non-continuous pressure applications. Valves were located downstream from these devices.

Recommendation: 5.7.1.2.5 A continuous pressure-type backflow preventer shall be installed when a valve is located downstream from the backflow preventer.

Action: This has been corrected.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: POOLS AND WHIRLPOOL SPAS

Deduction Status: N

Violation: The daily calibration checks for the analyzer recorders for the pools and spas were not recorded on the charts or in a log. It was not clear from the log that the nightly shock treatment was for one hour.

Recommendation: 6.2.2.2.3 Halogen analyzer-chart recorders used in lieu of manual tests, and logs shall be calibrated daily, and the calibration shall be recorded on the chart or in a log book. 6.3.2.1.1 The free residual halogen shall be increased to at least 10.0 mg/L (ppm) in whirlpool spas and circulated for at least 1 hour at the end of each day.

Action: The engineer responsible for the pools and spa was instructed to follow the correct procedures for documenting halogenation and shocking of the pools and spa.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	5

Site: CREW GALLEY

Deduction Status: Y

Violation: The internal product temperature of shell eggs in reach-in cooler a.7a was measured at 52°F. Two large pans of chile sauce in the same cooler was also at this temperature. The eggs were discarded.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: Products were removed from the unit immediately. Unit has been checked and repaired.

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: HAMBURGER GRILL

Deduction Status: N

Violation: The flytrap unit was on the bulkhead over the preparation sink.

Recommendation: 8.2.2.2.2 The insect devices shall not be located over food storage, preparation, and service areas. Dead insects and insect fragments shall be prevented from being impelled onto or falling on exposed food.

Action: Flytrap has been relocated.

Site: PROVISIONS

Deduction Status: N

Violation: Unwrapped frankfurters were placed on top of a carton in the meat freezer. This product was discarded. An opened carton of fish was noted in fish freezer.

Recommendation: 7.3.3.2.1(4) Food shall be protected from cross-contamination by: (4) Storing the food in packages, covered containers, or wrappings.

Action: All open products in the freezers have been discarded. Storekeeper reminded to continuously monitor provisions areas for correct storage procedures.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: LIDO GALLEY

Deduction Status: N

Violation: A porous damaged insulation material was noted on the ice/water contact side of the plastic panel in the upper compartment of the ice machine. This material was water logged.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Insulation has been removed.

Site: MAIN GALLEY- GARDE MANGER

Deduction Status: N

Violation: The back plate of the meat slicer had a difficult to clean seam in the

area of the slicer blade.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (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.

Action: Seam has been sealed with hard sealant.

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

Site: LIDO BEVERAGE STARBOARD

Deduction Status: Y

Violation: The coffee grinds container was leaking.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: The leak was repaired immediately.

Site: OCEAN BAR

Deduction Status: Y

Violation: The door to the storage cabinets in the foyer was broken on the left side.

Recommendation: Repair the door.

Action: Loose top hinge screwed back on tight immediately.

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

Site: LIDO WAREWASH AREA

Deduction Status: N

Violation: The pressure was noted to be 54 psi. The temperature at the final rinse thermometer on the unit was noted to be greater than 200 °f. The temperature at the plate level was tested at 194°f.

Recommendation: 7.5.6.1.3 The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than 100 kilopascals (15 pounds per square inch) or more than 170 kilopascals (25 pounds per square inch) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be

maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. 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. 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Engineer corrected pressure level and corrected temperature immediately.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: LIDO PANTRY

Deduction Status: N

Violation: The carafes were not stored inverted.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: All carafes were placed upside down and staff was instructed accordingly

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

Site: CASINO BAR

Deduction Status: N

Violation: Soiled glasses and coffee mugs were noted in the handwash sink. The bar was closed at the time of the inspection.

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

Action: Glassware removed immediately and bar personnel instructed accordingly.

Site: LIDO SERVICE AREA-PORT

Deduction Status: N

Violation: A cleaning brush and scrub pad were noted in the handwash sink. The lido was closed at the time of the inspection.

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

Action: Cleaning material removed immediately and crew instructed accordingly

Item No.	Description	Points Deducted
31	Toxic items stored, labeled, used	0

Site: CAPTAIN'S PANTRY

Deduction Status: N

Violation: The cleanser for the coffee machine was stored with tea bags, coffee, and single-use cups on the shelf.

Recommendation: 7.6.2.1.2 Poisonous or toxic materials used in food area cleaning and maintenance shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by storing in a cleaning materials locker.

Action: Cleanser placed in cleaning locker immediately.

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

Site: PROVISIONS-DRY STORES

Deduction Status: Y

Violation: The deck was soiled with food debris and dust.

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: Deck was cleaned immediately after loading.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: LIDO WAREWASH AREA

Deduction Status: N

Violation: A leak was noted at the booster of the warewash unit.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak was repaired immediately.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel	0

Site: LIDO WAREWASH AREA

Deduction Status: N

Violation: Brooms and a squeegee were stored on the deck.

Recommendation: 7.7.7.1.2 Maintenance tools such as mops, brooms, and similar items shall be stored in a designated locker so they do not contaminate food; food-contact surfaces of utensils; and equipment; linens, and single-service and single-use articles.

Action: Cleaning material placed back in the appropriate locker.

Site: ICE PANTRY-NAV.DECK-PORT/AFT

Deduction Status: N

Violation: A sign was not provided on the cleaning locker.

Recommendation: 7.7.7.1.2 Maintenance tools such as mops, brooms, and similar items shall be stored in a designated locker so they do not contaminate food; food-contact surfaces of utensils; and equipment; linens, and single-service and single-use articles.

Action: A sign has been provided.

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

Site: PROVISIONS-DRY STORES

Deduction Status: N

Violation: A heavy infestation of flour moths was observed in the dry storage room. No product was found to be affected.

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: The area has been addressed according to the Integrated Pest Management Plan.