

**Statement of Corrective Action Associated with the Vessel Sanitation Inspection
Conducted San Juan 14th April 2001**

No	Ref		Windjammer - Pot
1	26		<p>Soiled Utensils and pans were found in clean Storage:</p> <p><i>A general meeting has been held with all Utilities to establish why we performed so badly in this area when there has been no previous evidence of this magnitude. There had been a certain amount of unnecessary haste to clean their areas to look tidy for the inspection - unfortunately the quality control was not good and it reflected in the findings. All staff were instructed that it was not the quantity of dirty pans in the area, it is that the correct procedure is being used when cleaning them. For example the separation of clean and dirty, adequate sanitizing times and temperatures. More in-depth training has been targeted in this area</i></p>
			Main Galley – Bell Station Deck 5
2	21		<p>Validity juice dispensing machine – Difficult to clean in Beverage splash area</p> <p><i>The protective plate that was fitted by Validity has been removed on the advice of Captain Otto. This then allows better access for cleaning</i></p>
3	27		<p>Validity juice dispensing machine – had mould behind mould on valves under galvanized cover.</p> <p><i>The protective plate that was fitted by Validity has been removed on the advice of Captain Otto. This then allows better access for cleaning</i></p>
			Main Galley – Hot Galley Deck 5
4	27		<p>Fryer drain valve heavily soiled with oil residue.</p> <p><i>The valve has been cleaned.</i></p>
5	37	*	<p>Condensation noted on the Deckhead above the Glass washing Machine</p> <p><i>The side of the machine had been opened just prior to the inspector checking the area. This was acknowledged at the time of the debrief</i></p>
			Main Galley – Potwashing Deck 5
6	26		<p>Soiled pans were found in clean storage area</p> <p><i>See comments item 1</i></p>
7	21		<p>Plastic Spoon handle was in very poor repair and difficult to clean</p> <p><i>This spoon has been removed and discarded.</i></p>
			Main Galley – Gardemanger Deck 5
8	17	*	<p>Plastic storage bins were nested together on shelves reducing food cooling</p> <p><i>All Galley Section heads have been instructed not to overload their working day cold storage</i></p>
9	39	*	<p>An adult German roach was noted on the Bulkhead near the doughnut fryer.</p> <p><i>This area had been treated twice a week by Ecolab before the inspection, and twice since the inspection – There has been no further sightings</i></p>
			Main Galley – Potwashing Deck 4
6	26		<p>Soiled pans were found in clean storage area</p> <p><i>See comments item 1</i></p>

11	33		<p>Heavy leak was noted from the Deckhead over the clean utensil storage rack. Utensils were removed from the rack at the time of the inspection.</p> <p><i>This leak has been repaired and the Deckhead replaced.</i></p>
			Bars
12	8		<p>Carbonator backflow preventor on the potable water supply was leaking in the Schooner Bar.</p> <p><i>The backflow preventor has been replaced</i></p>
13	8		<p>Two Carbonator backflow preventor on the potable water supply was leaking in the Pool Bar.</p> <p><i>These backflow preventors have been replaced</i></p>
14	26		<p>Two vertical drink stirrers were soiled with old beverage residue on the bottom of the stir shaft.</p> <p><i>These have been cleaned</i></p>
			Deck Pantry Deck 8
16	19		<p>A case of bottled water (and a life jacket) were stored in a cleaning locker (#8523)</p> <p><i>The offending articles have been removed and the owner instructed.</i></p>
17	22	*	<p>Sponges were being used in final rinse bucket system of the three bucket system> [VSP operations Manual 2000 – New]</p> <p><i>These have been ordered and we are currently waiting delivery</i></p>
18	13	*	<p>Cooling was not monitored to assure potentially hazardous foods cooled from 60 degrees Centigrade (140 Fahrenheit) to 21 degrees Centigrade (70 degrees Fahrenheit) within two hours. [VSP Operations Manual 2000 – New]</p> <p><i>Correct procedures are being drawn up to facilitate and monitor this process.</i></p>
19	21	*	<p>Reach-in cooler thermometers were not affixed in the warmest location. [VSP operations manual 2000 – New]</p> <p><i>We are in the process of securing these thermometers in the reach- in coolers using cable clips.</i></p>
			Provisions – Wine Storage Room
20	19	*	<p>There were numerous cases of wine stored on the Deck.</p> <p><i>The ship had just completed major storing the previous day and this stock was in the process of being sorted and stowed correctly – All wine is off the deck</i></p>
			Crew Galley
21	26		<p>Several previously cleaned plastic bins were found in the pot wash area.</p> <p><i>See note 1</i></p>
22	14		<p>A food prep-cook was wearing a wristwatch in the Galley.</p> <p><i>All Galley staff have been reissued with the instructions on the wearing of Jewelry in food preparation areas</i></p>
			Staff Mess
23	33		<p>Deck tiles were broken and chipped along the back of the service line.</p> <p><i>These have been resecured and the broken tiles have been replaced</i></p>
			Potable Water
24	*		<p>All values for free available Chlorine were within appropriate limits. Recommend a better storage system for the chart recorder documentation.</p>

			<i>Dowel holders recommended by the inspector are being manufactured for this process</i>
25	08	*	<i>The vessel did not take shore side, free available chlorine and pH readings prior to bunkering.</i> <i>This procedure is now in place and we have modified a shore connector so that additional samples can be taken during the bunkering process. The records are being kept by the Facilities Manager</i>
			Pest Management
26	*		<i>The vessel had a comprehensive Integrated Pest Management Plan that addressed all elements outlined in Chapter 8 of the VSP Operations Manual.</i>
			Whirlpool Spas
27	10		<i>The vessel did not shock treat spas for one hour after closing.</i> <i>All Spas were shock Treated for 15 minutes inline with company guidelines This has now been increased to one-hour inline with the VSP Operations Manual and recorded.</i>
28	10		<i>The Vessel lacked the appropriate warning Signs</i> <i>We are waiting for a delivery of the approved signage from the corporate office. In the mean time temporary signs have been produced onboard</i>
			Pools
29	10		<i>The shepherd's hook was missing from the curved portion of the pole</i> <i>This has been rectified</i>

David Stephenson
Hotel Director