

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY DECK 6 / WALK-IN 6608	19	0	No	<p>THE AMBIENT AIR TEMPERATURE OF THE WALK-IN WAS 60°F. THERE WERE NO POTENTIALLY HAZARDOUS FOODS STORED IN THE WALK-IN AT THE TIME OF THE INSPECTION.</p> <p>IT WAS STATED THAT THIS IS AN ON GOING PROBLEM CAUSED BY THE HEAT OF THE RANGES AND THE OPENING OF THE DOOR.</p> <p>THE CHEF ENSURES THAT ALL POTENTIALLY HAZARDOUS FOODS ARE REMOVED AND PLACED IN REFRIGERATORS THAT CAN MAINTAIN PRODUCT TEMPERATURE DURING COOKING TIMES.</p> <p>Walk-in fridge 6608 (air temp 60oF) solenoid coil burnt out, repaired / replaced by 1900 /02-09.</p>
2	MAIN GALLEY DECK 6 / DISHWASH AREA	14	0	No	<p>ONE OF THE UTILITIES WORKING THIS AREA WAS NOTED WEARING A WRIST WATCH WHILE HANDLING CLEAN DISHES.</p> <p>Personnel instructed and item corrected.</p>
3	MAIN GALLEY DECK 6 / POT WASH	26	0	Yes	<p>SEVERAL BAIN MARIE PANS WERE FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.</p> <p>Personnel have been instructed to thoroughly check clean items before storing them.</p>
4	MAIN GALLEY DECK 5 / BAKERY AREA	34	1	No	<p>WATER WAS NOTED DRIPPING FROM THE DECKHEAD OUTSIDE OF THE BAKERY. IT WAS IDENTIFIED THIS MORNING AND ALL OF THE FOOD SERVICE EQUIPMENT HAD BEEN REMOVED FROM A STORAGE RACK IN THE AREA.</p> <p>IT WAS UNCLEAR WHERE THE WATER WAS COMING FROM AND THE ENGINEERING DEPARTMENT WAS NOTIFIED OF THE</p>
5	PROVISIONS AREA / VEGETABLE PREP	34	1	No	<p>WATER WAS NOTED DRIPPING FROM THE DECKHEAD OVER ONE OF THE PREPARATION COUNTERS.</p> <p>IT WAS UNCLEAR WHAT WAS CAUSING THE LEAK.</p> <p>Water dripping is due to condensation from the humid atmosphere and poor insulation of Pekasol pipes running across these deckhead areas. Specific areas corrected.</p>
6	LIDO BUFFET	20	0	No	<p>ONE UNDER COUNTER REFRIGERATOR WAS POSTED OUT OF ORDER NEAR THE DOOR LEADING TO THE ELEVATOR AREA.</p> <p>All refrigerators in area operating correctly at 1700/02-09.</p>
7	LIDO GALLEY	21	0	No	<p>THE ELRO INDUCTION PLATE WAS POSTED OUT OF ORDER.</p> <p>Out of order Elro induction plate - replacement has been ordered on TAL030029 01/22/03.</p>
8	LIDO GALLEY - COLD KITCHEN	21	0	No	<p>A GAP WAS NOTED ON THE MEAT SLICER BACKPLATE.</p> <p>Filled with Devcon plastic stainless steel on 02-09 and corrected.</p>
9	LIDO GALLEY	33	0	No	<p>THE DECK AND BULKHEAD BEHIND THE DEEP FRYERS WAS SOILED WITH GREASE RESIDUE.</p> <p>This area has been thoroughly cleaned and item corrected.</p>
10	LIDO GALLEY	21	0	No	<p>THE DRAIN TROUGH AND HOLE OF THE FLAT TOP GRILL WAS SOILED WITH GREASE AND FOOD RESIDUE.</p> <p>This area has been thoroughly cleaned and item corrected.</p>
11	LIDO DISHWASH	20	0	No	<p>APPROXIMATELY 5 PLATES WERE SOILED AND STORED AS CLEAN.</p> <p>Personnel instructed.</p>

DETAILS OF INSPECTION VIOLATIONS

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12 **PIZZERIA/TRIDENT GRILL GALLEY**

30 0 No

A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM.

A covered waste receptacle has been provided in the toilet room and item corrected.

13 **POTABLE WATER**

03 0 Yes

THERE WERE MANY DAYS WHEN THE POTABLE WATER WAS NOT CONTINUOUSLY HALOGENATED TO AT LEAST 2.0 PPM DURING PRODUCTION, ACCORDING TO THE ANALYZER CHART RECORDER CHARTS. MANUAL TESTS SHOWED THAT THE LEVEL WAS AT 2.0 PPM

Evaporator water dosing set point raised from 2.0 ppm to 2.5ppm to alleviate any future chance of chart trace dipping below the 2.0 ppm trace line.

14 **POTABLE WATER**

08 0 No

THE VESSEL DOES NOT HAVE A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM IN PLACE.

The required comprehensive cross-connection program set up in the planned maintenance system.

15 **NEPTUNE'S POOL**

10 0 No

THE LIFE RING AND SHEPHERD'S HOOK WERE NOT LOCATED IN A PROMINENT LOCATION.

Life Ring and Shepherd's Hook were relocated to a more visible location.

16 **NEPTUNE'S POOL**

09 3 Yes

THE CHLORINE LEVEL IN THIS POOL WAS MEASURED AT 0.8 PPM.

Neptune's Pool Cl2 level manual test @ 0400 2.5ppm / 0800 1.5ppm / 0900 calibration & chart signed 2.0ppm. IMACS alarm low Cl2 @ 1000, traced fault to low flow in measuring cell, corrected immediately.

17 **CALYPSO POOL**

09 3 Yes

THE CHLORINE LEVEL IN THIS POOL WAS MEASURED AT 0.7 PPM.

Calypso Pool Cl2 level manual test @ 0400 2.5ppm / @ 0800 2.5ppm / @ 0837 calibration & chart signed 2.25ppm Manual test @ 1200 1.5ppm. Chart recorder indicated drop-off in Cl2 level at approximately 1100, time of USPH manual test.

18 **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: GRAND PRINCESS - CAS - 2/9/03.