

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY	21	1	No	THERE WAS A NON-EASILY CLEANABLE GAP BETWEEN THE GRILL AND THE OVEN COUNTER TOP. THIS IS A REPEAT FROM THE PREVIOUS INSPECTION. <b><i>This a structural detail of the vessel and will be addressed when the galley is refurbished.</i></b>
2	MAIN GALLEY	27	1	No	THERE WAS FOOD AND GREASE RESIDUE BETWEEN THE GRILL AND THE OVEN COUNTERTOP. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION. <b><i>The galley crew has deep cleaned this area. Related to the gap noted in #1 above.</i></b>
3	MAIN GALLEY	25	1	No	THE WIPING CLOTHS WERE STORED IN A BUCKET OF WATER, SEVERELY SOILED AND WITHOUT ANY SANITIZER SOLUTION. <b><i>The galley crew is using sanitizing solution in the rag buckets. Solution is being changed regularly.</i></b>
4	MAIN GALLEY-FOOD PREPARATION AREA	26	3	Yes	NUMEROUS PREVIOUSLY CLEANED POTS, PANS, PLATES, CUTTING BOARDS, AND UTENSILS WERE FOUND IN VARIOUS CLEAN STORAGE LOCATIONS SOILED WITH FOOD PARTICLES. <b><i>All pots, pans and utensils have been cleaned and are free of food particles.</i></b>
5	MAIN GALLEY - SERVING COUNTER AREA	26	3	Yes	SEVERAL PREVIOUSLY CLEANED COFFEE CUPS, PLATES AND SAUCERS WERE STORED IN UNDER COUNTER STORAGE AREAS SOILED WITH FOOD PARTICLES. <b><i>All cups, plates and saucers have been recleaned and are free of food particles. Dishwashing personnel have been instructed to carefully inspect dishware prior to stowage.</i></b>
6	MAIN GALLEY - FOOD PREPARATION AREA	27	1	No	SMALL AMOUNTS OF FOOD DEBRIS WERE OBSERVED IN BOTH THE UNDER COUNTER STORAGE SPACE AND THE SLOTS OF THE PASS-THROUGH ROLL-TOP DOOR. <b><i>The storage spaces and roller door have been scrubbed clean and are free from food debris.</i></b>
7	PROVISIONS - DRY STORAGE	26	3	Yes	TWO PREVIOUSLY CLEANED CUTTING BOARDS WERE FOUND STORED WITH FOOD DEBRIS ON THE CLEAN SHELF. <b><i>The shelf has been cleaned and is free from food particles.</i></b>
8	PROVISIONS - DRY STORAGE	19	0	No	A SINGLE 25-LB BAG OF SUGAR WAS STORED BENEATH A FIRE MAIN CONTAINING SEAWATER. NO VISIBLE LEAKS FROM PIPING NOTED AT THE TIME OF THE INSPECTION. <b><i>The sugar is no longer stored under the fire main</i></b>
9	PROVISIONS - DRY STORAGE	21	1	No	PAINT WAS NOTED CHIPPING FROM THE SURFACE OF THE PAN STORAGE COMPARTMENT AND STICKING TO THE EDGES OF THE SHEET PANS. <b><i>The pan storage compartment has been repainted and bottom covered with polyethylene cutting board.</i></b>
10	PROVISIONS - DRY STORAGE	15	0	Yes	ONE 16 OUNCE CAN OF GARBANZO BEANS WAS SEVERELY DENTED ON THE STORAGE SHELF. THIS ITEM WAS REMOVED AND DISPOSED OF DURING THE INSPECTION. <b><i>Correction completed. Galley personnel has been instructed to discard any dented or damaged cans.</i></b>
11	PROVISIONS - DRY STORAGE	36	0	No	THE PLASTIC PROTECTIVE LIGHT COVER WAS DAMAGED, EXPOSING THE FLUORESCENT LIGHT BULB TO A POTENTIAL BREAKAGE HAZARD. <b><i>This broken light fixture cover has been temporarily repaired. A replacement cover will be ordered.</i></b>

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12	PROVISIONS - BULK REFRIGERATION	26	3	Yes
TWO LEXAN CONTAINER LIDS, ONE LEXAN CONTAINER, ONE PORTABLE JUICE DISPENSER CONTAINER (INTERIOR), AND ONE POT LID WAS PREVIOUSLY CLEANED BUT STORED SOILED WITH FOOD PARTICLES.				
<i>The above containers have been cleaned and are free from food particles.</i>				
13	PROVISIONS - BULK REFRIGERATION	36	0	No
THE BULB IN THE LIGHT FIXTURE IN FRONT OF THE FREEZER UNIT WAS BLOWN OUT RENDERING THE LIGHTING INADEQUATE.				
<i>New bulbs have been installed in this fixture.</i>				
14	MAIN GALLEY - FOOD PREPARATION AREA	36	0	No
INTERNAL LIGHTS IN THE REACH-IN REFRIGERATION UNIT WERE NOT SHIELDED. TWO LIGHTS WERE BLOWN OUT OR MISSING.				
<i>All unshielded lights will be replaced with "tough skin" bulbs.</i>				
15	MAIN GALLEY - FOOD PREPARATION AREA	35	0	No
THE DRAIN LINE BENEATH THE SINGLE COMPARTMENT HOBART DISHWASHER WAS NOT DRAINING PROPERLY, ALLOWING WASTEWATER TO COLLECT ON THE DECK.				
<i>The deck drain has been cleared and the water is drained</i>				
16	MAIN GALLEY - FOOD PREPARATION AREA	34	0	No
A LEAK WAS NOTED AT THE CONNECTION OF THE GARBAGE GRINDER BENEATH THE TWO-COMPARTMENT SINK.				
<i>This leak has been repaired.</i>				
17	MAIN GALLEY - CORRIDOR ICE MACHINE	26	3	Yes
THE INTERIOR OF THE ICE MAKING COMPARTMENT WAS CONTAMINATED WITH A MOLD-LIKE GROWTH ON THE PIPING ABOVE THE ICE CUBBER.				
<i>This area has been cleaned and the contaminated ice was removed.</i>				
18	BAR	26	3	Yes
A PREVIOUSLY CLEANED ICE SCOOP WAS STORED WITH FOOD PARTICLES ON THE ICE (FOOD) CONTACT SURFACE.				
<i>This scoop has been cleaned and it is now free of food particles.</i>				
19	BAR	30	0	No
THERE WERE NO DISPOSABLE PAPER TOWELS AVAILABLE AT THE HAND WASHING SINK. THE BAR WAS NOT IN ACTIVE OPERATION. THIS ITEMS WAS CORRECTED IMMEDIATELY.				
<i>Corrected immediately.</i>				
20	FOOD SERVICE - GENERAL	33	1	No
THE BULKHEADS AND DECKHEADS IN THE FOOD PREPARATION, DRY STORAGE AND REFRIGERATION AREAS CONTAINED HOLES, GAPS AND OTHER EASILY-CLEANABLE FEATURES.				
<i>This a structural detail of the vessel and will be addressed when the galley is refurbished.</i>				
21	POTABLE WATER	06	2	No
A MICROBIOLOGICAL TEST WAS NOT PERFORMED AND THERE WAS NO RECORD OF THE MOST RECENT REPORT FROM THE PORTS WHERE THE SHIP BUNKERED POTABLE WATER. A NEW TEST KIT IS ONBOARD AND IN USE FOR MICRO TESTING OF THE DISTRIBUTION SYSTEM MONTHLY. SINCE THE SHIP BUNKERS FROM THE SAME PORT MONTHLY, ONLY ONE SAMPLE FROM THE PORT WOULD BE REQUIRED EACH MONTH TO FULLFILL THIS REQUIREMENT.				
<i>This item was deleted, as the water reports from ports are onboard.</i>				
22	POTABLE WATER - COMMENT	*	0	No
THE SEA WATER INTAKE (SEA CHEST) FOR THE REVERSE OSMOSIS POTABLE WATER PRODUCTION PLANT IS LOCATED IN A STARBOARD/AFT POSITION ON THE VESSEL. THE WASTEWATER (BLACK WATER) DISCHARGE IS LOCATED MIDSHIPS/PORT. THE VESSEL RARELY MAKES DRINKING WATER, BUT ENSURE A PROCEDURE IS PUT IN WRITING AND IN PRACTICE THAT WATER IS NEVER PRODUCED DURING WASTEWATER DISCHARGE ACTIVITIES.				
23	POTABLE WATER - BUNKERING	08	0	No
THE ENGINEERING STAFF IS MAKING A CHLORINE PRE-TEST OF THE SHORE-SIDE POTABLE WATER SUPPLY PRIOR TO BUNKERING, BUT				

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THERE IS NO PH TEST MADE OR RECORDED IN THE LOG.

***We are now doing a ph test prior to bunkering water.***

24 **POTABLE WATER - BUNKER STATION** 08 0 No

THE POTABLE WATER HOSE STORAGE LOCKER WAS MOUNTED ON A STAND 4 INCHES ABOVE THE DECK ON THE BRIDGE DECK (400 LEVEL). THE LOCKER WAS NOT SELF-DRAINING AND SEVERAL HOSE REELS WERE STACKED ON SOILED, WET TOWELS INSIDE.

***The towels have been removed and the locker cleaned. We added drainage holes to the locker.***

25 **POTABLE WATER - DISTRIBUTION** 06 2 No

THE CHLORINE ANALYZER/RECORDER CHARTS HAD A PRINTED RANGE OF 0-200. THIS IS A REPEAT ITEM FROM THE SEPTEMBER 2002 INSPECTION.

***Our existing charts provide a detailed view of the critical range.***

26 **POTABLE WATER - DISTRIBUTION** 06 2 No

THE CALIBRATION AND CALIBRATION TESTS FOR THE CHLORINE ANALYZER WERE NOT RECORDED ON THE CHARTS OR IN THE LOG. THE CHARTS WERE CHANGED AND DATED DAILY, BUT NOT INITIALED.

***The calibration and calibration tests are recorded on the charts and the charts are initialed daily.***

27 **POTABLE WATER - DISTRIBUTION** 06 2 No

THE CHLORINE HALOGEN CHARTS RECORDED POTABLE WATER DISTRIBUTION SYSTEM FREE HALOGEN RESIDUALS BELOW 0.2 PPM FOR SEVERAL DAYS. MANUAL TESTS MADE EVERY 4 HOURS COMPARED WELL WITH ANALYZER READINGS AND WERE GENERALLY ABOVE 0.2 PPM, BUT THE CHART READINGS ARE ALMOST NEVER IN CALIBRATION WITH THE ANALYZER READING.

***The chart is now calibrated.***

28 **POTABLE WATER - DISTRIBUTION** 05 0 Yes

THREE CONSECUTIVE MANUAL TESTS FOR FREE CHLORINE RESIDUAL IN THE POTABLE WATER DISTRIBUTION SYSTEM REGISTERED 0.13, 0.08, AND 0.08, WHILE THE CORRESPONDING CHLORINE ANALYZER READOUT WAS 0.49, 0.45, AND 0.50 RESPECTIVELY.

***The analyzer is now calibrated.***

29 **POTABLE WATER - DISTRIBUTION** 05 0 Yes

THE MANUAL TEST KIT ONBOARD WAS CHECKED AGAINST 3 MANUFACTURER SUPPLIED STANDARD SOLUTIONS FOR ACCURACY AND FAILED IN 2 OF THE 3 TESTS. THE MANUAL TEST READINGS WERE GENERALLY HIGHER THAN THE STANDARDS AND WERE HIGHER IN ALL OF THE TESTS FROM THE INSPECTOR'S MANUAL KIT AS WELL.

***The manual test kit has been replaced and new standards have been ordered.***

30 **POTABLE WATER - BACKFLOW PREVENTION** 08 0 No

THE INTERNATIONAL SHORE CONNECTION FOR THE FIRE SYSTEM WAS NOT PROTECTED FROM BACKFLOW WITH A BACKFLOW PREVENTION DEVICE. A PLAN IS BEING SUBMITTED TO ADDRESS THIS PROBLEM AND WILL BE REVIEWED BY CDC/VSP PRIOR TO IMPLEMENTATION.

**OK**

31 **POTABLE WATER - BACKFLOW PREVENTION** 08 0 No

VERIFY THAT THE PIPE FITTINGS ON THE END OF THE CABIN SHOWER FLEXIBLE HOSES IS AN APPROVED BACKFLOW PREVENTION DEVICE. AS THERE WAS NO APPROVAL STAMP ON THESE FITTINGS, THE MANUFACTURE WILL NEED TO SUBMIT A LETTER DETAILING THE CERTIFICATION OR APPROVAL OF THIS DEVICE FROM AN ORGANIZATION WHICH EVALUATES PLUMBING DEVICES.

***Inquiries have been submitted to the manufacturer.***

32 **COMMENT** \* 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].