

RADIO CALL  
SINGM/S FANTASY  
11/16/03

# CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION
1	21	MAIN DINING ROOM - CELEBRATION	THE BOTTOM OF THE DOOR TO THE STARBOARD (CENTER) WAIT STATION WAS CHIPPED.	YES	11/16/2003	CORRECTED , ITEM IS REPAIRED
2	*	FOOD SERVICE GENERAL	SEVERAL SMALL WATER LEAKS WERE OBSERVED AT FOOD PREPARATION SINKS AND SOME FOOD PREPARATION EQUIPMENT.	YES	11/17/2003	ELIMINATED LEAKAGES.
3	*	MAIN DINING ROOM - GENERAL	THE LIGHTING IN ALL THE PANTRY AREAS WAS LESS THAN THE REQUIRED 220	In progress	11/18/2003	WORK IN PROGRESS, LIGHTING WILL BE EVALUATED
4	*	JUBILEE SERVICE BAR	A LEAK WAS NOTED IN THE UPPER PORTION OF THE UTILITY SINK DRAIN LINE ALLOWING SIGNIFICANT AMOUNTS OF WATER TO DRAIN DIRECTLY TO THE DECK	YES	11/18/2003	REDUCED WATER PRESSURE AND PUT APPROPRIATE DRAIN FILTER
5	33	FOOD SERVICE GENERAL	SOME AREAS OF THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO LOOSE PROFILE STRIPS AND/OR BULKHEAD PENETRATIONS THAT WERE NOT ADEQUATELY SEALED.	YES	11/18/2003	SECURED WITH RIVETS.
6	33	FOOD SERVICE GENERAL	SEVERAL OF THE SCUPPERS THROUGHOUT THE FOOD SERVICE AREAS WERE NOTED TO HAVE CORROSION AND/OR PEELING PAINT, MAKING THEM DIFFICULT TO CLEAN.	YES	11/25/2003	CLEANED AND REPAINTED
7	21	MAIN GALLEY - CELEBRATION COFFEE STATION	THE BUNNOMATIC COFFEE MAKER PB70237, WAS RUSTED ON THE UNDERSIDE MAKING THE EQUIPMENT DIFFICULT TO CLEAN.	YES	11/16/2003	CORRECTED ITEM HAS BEEN REPAIRED
8	26	MAIN GALLEY - APPETIZER PANTRY	SEVERAL PREVIOUSLY CLEANED SMALL AND MEDIUM-SIZED DRESSING CUPS WERE FOUND SOILED WITH SALAD DRESSING RESIDUE. THESE ITEMS WERE RETURNED TO THE DISHWASH AREA FOR IMMEDIATE ACTION.	YES	11/18/2003	ITEMS WERE CLEANED IMMEDIATELY
9	33	MAIN GALLEY - CELEBRATION SERVICE LINE	A PROFILE STRIP ABOVE THE SALAMANDER OVEN WAS SEPARATING FROM THE DECKHEAD.	YES	11/18/2003	SECURED WITH RIVETS.
10	21	MAIN GALLEY - CELEBRATION SERVICE LINE	THE CONTROL PANEL TO THE FLAT TOP STOVE WAS NOT EASILY CLEANABLE DUE TO FIRE DAMAGE TO THE PANEL.	YES	11/22/2003	CLEANED
11	20	MAIN GALLEY - CELEBRATION SERVICE LINE	THE REACH-IN REFRIGERATION UNIT WAS POSTED OUT OF ORDER. THIS UNIT HAS BEEN OUT OF ORDER FOR THE PAST 5 DAYS. THE SHIP IS AWAITING PARTS TO REPAIR THE UNIT.	In progress	11/23/2003	IT HAS BEEN REPAIRED AND UNIT IS WORKING PROPERLY
12	21	MAIN GALLEY - CENTER GALLEY	THE GASKETS ON TWO UNDERCOUNTER REFRIGERATION UNITS WERE	YES	11/16/2003	CORRECTED GASKETS REPLACED
13	21	MAIN GALLEY - CENTER GALLEY	DOOR HINGE COVERS WERE MISSING FROM TWO UNDERCOUNTER REFRIGERATION UNITS.	YES	11/16/2003	HINGE COVERS ARE IN PLACE
14	20	MAIN GALLEY - CELEBRATION BEVERAGE	ONE SMALL ICE MACHINE WAS POSTED OUT OF ORDER DUE TO LOW WATER PRESSURE.	YES	11/23/2003	REPLACED WATER CONDENSER
15	26	MAIN GALLEY - CELEBRATION BEVERAGE	SEVERAL APPETIZER PLATE COVER INTERIORS WERE FOUND SOILED AND STORED IN CLEAN STORAGE.	YES	11/17/2003	DOOR HINGE COVERS PUT IN PLACE
16	*	MAIN GALLEY - JUBILEE BEVERAGE	THE INTERIOR NON-FOOD CONTACT SURFACES (TECHNICAL AREA) OF THE RIGHT VITALITY JUICE MACHINE WAS SOILED.	YES	11/20/2003	CLEANED
17	26	MAIN GALLEY - JUBILEE DISHWASH AREA	NUMEROUS PREVIOUSLY CLEANED PLATES WERE FOUND SOILED WITH FOOD DEBRIS FROM THE BREAKFAST MEAL PERIOD.	YES	11/16/2003	Corrected, items were re moved and put through cleaning cycle again and stored correctly
18	20	MAIN GALLEY JUBILEE SERVICE LINE	ONE UNDERCOUNTER REFRIGERATION UNIT WAS POSTED OUT OF ORDER. THIS UNIT WAS REPAIRED DURING THE INSPECTION.	YES	11/16/2003	This item was repaired during the inspection replaced fan evaporators

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19	20	MAIN GALLEY - CENTER GALLEY (JUBILEE)	THE UNDERCOUNTER REFRIGERATION UNIT WAS POSTED OUT OF ORDER DUE TO A COMPRESSOR FAILURE.	YES	11/16/2003	This has been repaired and is in regular operation / REPLACED THE compressor
20	26	MAIN GALLEY - JUBILEE POT WASH	THREE LARGE PANS AND 2 LARGE WHISKS WERE FOUND SOILED WITH FOOD DEBRIS AND STORED ON THE CLEAN STORAGE RACK.	YES	11/16/2003	Corrected, items were removed and put through cleaning cycle again and stored correctly / REPLACED THE COMPRESSOR
21	21	CREW GALLEY - WORKING TABLE	FOUR HINGE COVERS WERE MISSING ON THE UNDERCOUNTER REFRIGERATION UNITS.	YES	11/17/2003	DOOR HINGE COVERS PUT IN PLACE
22	20	CREW GALLEY - COFFEE STATION	THE FILTER HOLDER OF THE BUNNOMATIC COFFEE MAKER (PB 30318) WAS FOUND DETERIORATED.	In progress	11/16/2003	IN PROGRESS, NEW FILTER HOLDER HAS BEEN ORDERED.
23	20	CREW GALLEY - HOT LINE	THE REACH-IN REFRIGERATION UNIT WAS POSTED OUT OF ORDER.	YES	11/18/2003	Corrected item has been repaired / ADJUSTED THE DOOR and door HINGES COVERS IN PLACE
24	21	CREW GALLEY - HOT LINE	THE HINGE COVERS WERE MISSING FROM THE REACH-IN REFRIGERATION	YES	11/17/2003	Hinge Covers are in place
25	20	CREW GALLEY - HOT LINE	THE ICE CREAM BOX WAS POSTED OUT OF ORDER FOR THE PAST THREE DAYS.	YES	11/20/2003	replaced the thermostat
26	*	CREW GALLEY DISHWASH	THE FLIGHT-TYPE DISHWASH UNIT WAS POSTED OUT OF ORDER.	YES	11/16/2003	Checked steam booster and replaced final solenoid valve
27	21	CREW MESS	THE COLD CUTS TABLE FORMICA TOP WAS DAMAGED ON THE TOP AND EDGES.	In progress	11/16/2003	NEW FURNITURE FOR THE CREW DINING ROOMS IS IN ORDER AND OLD ONE WILL BE REPLACED.
28	*	PROVISION - BEEF AND PORK FREEZER	TWO LIGHTS IN THE DECKHEAD WERE NOT OPERATING.	YES	11/17/2003	The lights have been replaced.
29	26	PROVISIONS - VEGETABLE PREP	SEVERAL PREVIOUSLY CLEANED PLASTIC CONTAINERS WERE FOUND SOILED WITH FOOD DEBRIS.	YES	11/16/2003	Corrected, items were removed and put through cleaning cycle again and stored correctly
30	20	PROVISIONS - BUFFET PANTRY	A SMALL KETTLE WAS PITTED ON THE FOOD CONTACT SURFACE.	In progress		NEW KETTLE WAS ORDERED AND DAMAGE ONE HAS BEEN REPLACED WITH THE NEW ONE.
31	*	PROVISIONS - BUFFET PANTRY	ONE JUVENILE ROACH WAS FOUND ALIVE IN A LIGHT FIXTURE.	YES	11/16/2003	STAFF STEWARD VSP IS FOLLOWING THE ACTION PLAN ESTABLISHED BY FLEET SANITATION OFFICER VSP
32	*	LIDO PIZZA AREA WALK IN REFRIGERATION	THE CONDENSER DRAIN HAD BEEN SPLICED MANY TIMES AND LIQUID WAS LEAKING FROM THE SPLICES. POOLING LIQUID WAS NOTED ON THE DECK.	YES	11/19/2003	THE CONDENSER DRAIN WAS FIXED TOGETHER WITH THE CONDENSER PIPE
33	26	LIDO PIZZA AREA	THE INTERIOR GLASS INSERT PANEL HAD BUILT UP GREASE DEPOSITS, INSIDE THE FLASH BAKE OVEN.	YES	11/16/2003	CLEANING PROCEDURES HAS BEEN REINFORCED
34	20	LIDO PIZZA AREA	AT APPROXIMATELY 8:30 AM THE INTERNAL AND EXTERIOR THERMOMETER OF THE TWO UNDER COUNTER REFRIGERATION UNITS READ 58 DEGREES F. ONE PLASTIC BIN OF LEMONS WERE STORED IN ONE OF THE UNITS AT THAT TIME. THE PIZZA/SANDWICH AREA OPENS AT 11 AM. AT 2:30 PM IT WAS NOTED THAT ONE OF THE REFRIGERATION UNITS HAD A LARGE UNCOVERED BOWL OF CAESAR SALAD STORED WITHIN WITH A TEMPERATURE OF 60 DEGREES F AS MEASURED BY A DIAL STEM THERMOMETER. STAFF STATED THAT CAESAR SALADS ARE MADE INDIVIDUALLY. THE PIZZA PREPARATION AREA COLD WELL HAD COOKED SAUSAGE AND PEPPERONI STORED AT 58 DEGREES F. STAFF STATED THAT ALL PRODUCTS IN THIS AREA WERE ON TEMPERATURE. THE CHEF STATED THE PRODUCTS WERE ON TIME. WHEN STAFF WERE ASKED FOR DOCUMENTATION STATING THAT THE PRODUCTS WERE ON TIME, DOCUMENTATION COULD NOT BE PROVIDED.	YES	11/16/2003	The refrigerator has been repaired, the Caesar Salad has been placed on a HACCP plan. Engine had replaced two fan evaporators

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35	20	PIZZA AREA BAR	THE ISLAND OASIS BLENDER BLADES WERE NOT EASY TO DISASSEMBLE FOR CLEANING AND THE TOOLS TO DISASSEMBLE THE BLENDER BLADE WERE NOT READILY AVAILABLE.	YES	11/16/2003	ALL BLENDER CUPS WERE REPLACED BY ISLAND OASIS AS THERE IS NO TOOL PROVIDED BY SAID COMPANY TO PROVIDE BETTER CLEANING.
36	26	PIZZA AREA BAR	THE ISLAND OASIS BLENDER BLADES WERE SOILED AND CORRODED.	YES	11/16/2003	All of the pizzeria ingredients have now been placed on HACCP plan and training with all Supervisors and Crew is in progress
37	33	PIZZA AREA LIDO	THE DECK AND BULKHEADS WERE SOILED UNDER AND AROUND MOUNTED EQUIPMENT.	YES	11/16/2003	These areas were cleaned during the inspection
38	33	LIDO DECK DRAINS GENERAL	NUMEROUS DECK DRAINS HAD EXCESSIVE MOLD GROWTH AND DEBRIS WITHIN THE DRAIN AND RIM.	YES	11/16/2003	Corrected deep cleaning in all areas has been done and is under constant maintenance
39	21	LIDO OMELET STATION	A PLASTIC MANUFACTURER LABEL WAS PEELING FROM THE INDUCTION COOKER MAKING THE AREA DIFFICULT TO CLEAN.	YES	11/18/2003	Corrected the item has been removed
40	*	LIDO OMELET STATION	DEBRIS WAS NOTED BENEATH THE MANUFACTURER LABEL OF THE INDUCTION COOKER.	YES	11/16/2003	This has been corrected and the label has been removed
41	28	LIDO DISHWASH VENTILATION	THE VENTILATION VENT OVER ABOVE THE CLEAN SIDE OF THE DISH MACHINE HAD CONDENSATION DRIPPING CONTINUOUSLY ONTO THE CLEAN DISHES BELOW. THE VENTILATION VENT COVER HAD BEEN SCREWED TO THE DECKHEAD AND A SEALANT WAS NOTED AROUND THE SEAM. THE DISHWASH AREA DID NOT HAVE A VENTILATION HOOD TO REMOVE EXCESS MOISTURE.	YES	11/16/2003	REPLACED THE EXHAUST DUCT
42	*	LIDO DISHWASH	THE EXTERIOR FINAL RINSE TEMPERATURE GAUGE READ 170 DEGREES F AND THE DISH TEMPERATURE WAS MEASURED AT 170 DEGREES F. THE FINAL RINSE TEMPERATURE GAUGE PROBE SHOULD BE LOCATED AT THE MANIFOLD, THEREFORE THE READING SHOULD BE 20 DEGREES F ABOVE THE DISH TEMPERATURE. 180 DEGREES F IS THE FINAL RINSE TEMPERATURE REQUIRED ON THE DATA PLATE. THE FINAL RINSE TEMPERATURE GAUGE SHOULD READ TEMPERATURES BETWEEN 180 DEGREES F MINIMUM AND 194 DEGREES F	YES	11/16/2003	REPLACED THE THERMOMETER
43	*	POTABLE WATER DISTRIBUTION	FROM JUNE THROUGH SEPTEMBER, THE POTABLE WATER DISTRIBUTION HALOGEN ANALYZER-CHART RECORDER CHARTS HAD A RANGE OF 10-50 PPM. THE CORRECT CHARTS WERE OBTAINED IN OCTOBER.	YES	11/16/2003	The correct chart is now been used since October
44	*	POTABLE WATER BUNKER PORT MIDSHIP	THE REDUCED PRESSURE BACKFLOW PREVENTER ASSEMBLY ON THE INTERNATIONAL SHORE CONNECTION HAD ONLY THREE TEST COCKS. THE FOURTH TEST COCK HAD BEEN BLOCKED WITH A BOLT INSERTED INTO THE HOLE. STAFF STATED THIS MAY HAVE HAPPENED DURING DRY DOCK. THIS ASSEMBLY CAN NOT BE TESTED WITHOUT THE FORTH TEST COCK AVAILABLE.	YES	11/19/2003	The 4th test cock has been installed

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45	*	PRODUCTION WATER	IT APPEARED THAT A CHECK VALVE WAS USED FOR BACKFLOW PROTECTION ON THE EVAPORATOR HIGH SALINE OVERBOARD DISCHARGE LINE. THE WASTE LINE WAS DISCHARGED BELOW THE VESSEL'S WATER LINE. Assume that the evaporator high saline overboard discharge line that is discharged below the vessel's water line is protected with a reduced pressure assembly device.	YES	11/19/2003	Already in place
46	10	POOLS SPAS	THE SPA'S GRANULAR FILTERS WERE BACKWASHED TWICE PER WEEK AND NOT DAILY AS REQUIRED.	YES	11/19/2003	REQUIREMENT HAS BEEN FOLLOWED
47	10	POOLS SPAS RECORDS	THE FECAL ACCIDENT LOG DID NOT LIST THE LOCATION (WHAT POOL/SPA) OF THE EVENT. THE POOL WAS CLOSED ON NUMEROUS DATES (8/26 , 7/26, 7/27, 5/16, ETC.) DUE TO FECAL ACCIDENT EVENTS. ALTHOUGH THE POOL TEST LOGS CONTINUED RECORDING THE FREE RESIDUAL HALOGENATION LEVEL THROUGHOUT THE TIME THE POOL/SPA WAS CLOSED PER THE FECAL ACCIDENT LOG. FREE HALOGENATION LOGS AND CHARTS DID NOT RECORD NOTATIONS OF ANY UNUSUAL WATER EVENTS. THE POOLS AND SPA RECORD KEEPING WERE NOT CONSISTENT WITH ACTUAL EVENTS. TWO DAYS OF FREE HALOGENATION RECORDS (JUNE 26 & 27, 2003) FOR THE POOL AND SPAS	YES	11/19/2003	All Housekeeping & Asst Housekeeping Management where well trained all where informed about the logs and the procedure for cleaning and disinfecting the vessel in the case of an out break by Sanitation Officer VSP
48	*	POOLS SPAS	ON JUNE 23, 2003 THE FREE RESIDUAL HALOGENATION LEVEL WAS RECORDED AT ZERO PPM FOR THE ENTIRE TIME THAT THE POOLS WERE OPEN, WITH THE EXCEPTION OF THE CHILDREN'S POOL. CORRECTIVE ACTIONS WERE NOT DOCUMENTED. ON JUNE 23, 2003 THE CHILD'S POOL FREE RESIDUAL HALOGENATION LEVEL WAS RECORDED AT 6 PPM AND CORRECTIVE ACTIONS WERE NOT DOCUMENTED.	YES	11/17/2003	Training was carried out and Hotel engineer was informed and all parties are aware of the procedure by Sanitation Officer VSP
49	41	CHILD ACTIVITY CENTER	A QUATERNARY AMMONIA COMPOUND IS UTILIZED FOR THE DISINFECTANT IN THE CHILD ACTIVITY CENTER. THE CORRECT TEST KIT SHOULD BE AVAILABLE AND USED TO ASSURE THE PROPER CONCENTRATION IS USED. Recommend that a quaternary ammonia test kit be obtained to assure that the proper disinfection concentration is used and maintained.	In progress	11/18/2003	CCL VSP IS DOING TESTING OF THE TEST KIT IN OPERATION AND AFTER EVALUATIONS WILL BE IMPLEMENTED IN OPERATION.
50	40	INTEGRATED PEST MANAGEMENT	DOCUMENTATION OF PERIODIC NIGHT TIME MONITORING INSPECTIONS WAS NOT AVAILABLE. THIS IS A REPEAT VIOLATION FROM THE LAST INSPECTION.	YES	11/19/2003	The current Staff Steward VSP were retrained how to completed the correct logs as per his schedule which cover day and night time. After each shift all IPM Documentation are given to the H/K Manager for review
51	10	HEALTH CLUB SPA	THE WHIRLPOOLS WERE SOILED WITH A BROWN FILM ALONG THE OVERFLOW AND A WHITE FILM WAS NOTED ON THE PLASTIC/FIBERGLASS MATERIAL OF THE TUBS. THE DECK IN AND AROUND THE SPAS WAS EXCESSIVELY SOILED. Recommend that a daily cleaning schedule be developed and implemented for the whirlpool spas and the surrounding area.	YES	11/19/2003	The area was cleaned and placed on a cleaning schedule

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52	41	CHILD ACTIVITY CENTER	CHILD SIZE TOILET SEATS WERE NOT PROVIDED ON THE CHILD SIZE TOILETS. THIS IS A REPEAT VIOLATION FROM THE PREVIOUS INSPECTION.	In progress	11/19/2003	IT HAS BEEN INSTALLED
53	*	VENTILATION	APPROXIMATELY HALF OF THE VENTILATION UNITS HAD INSPECTION PORTS INSTALLED INTO THE AIR CONDITIONING CONDENSATE PANS. THIS IS A REPEAT VIOLATION FROM THE PREVIOUS INSPECTION.	In progress	11/19/2003	WORK IN PROGRESS
54	10	POOLS	THE SINGLE DRAINS OF THE CHILDREN AND THE AFT VERANDA POOLS DID NOT APPEAR TO BE ANTI-VORTEX. THE CHILDREN'S POOL DRAIN IS A REPEAT VIOLATION FROM THE PREVIOUS INSPECTION.	In progress	11/20/2003	TECHNICAL DEPARTMENT HAVE TO DO EVALUATION ACCORDINGLY.
55	*	POTABLE WATER TANKS	THE POTABLE WATER TANK SAMPLE VALVES WERE NOT TURNED DOWN TO PREVENT THEM FROM CONTAMINATION.	YES	11/22/2003	Installed pipe turned down
56	*	CORRECTIVE ACTION STATEMENT	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: FANTASY - CAS - [11/16/2003] .			