

Corrective Action Statement**DETAILS OF INSPECTION VIOLATIONS**

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	Main Galley Deck # 4	20	0	No
	<p>Some cutting boards were scratched and pitted making cleaning difficult.</p> <p>They were replaced with newer cutting boards. Also, the procedure for sanitizing the boards was reviewed with the galley staffs (crew, main galley, terrace and pool grill) to insure that the proper ppm for chlorine solution continues to be used. Therefore not allowing pitted boards the opportunity to remain dirty. We are using 100ppm minimum.</p>			
2	Main Galley Deck # 4	22	0	No
	<p>The spray pattern on the final rinse nozzles was not wide enough to cover the entire dish. The machine was not in active use at the time.</p> <p>Our maintenance department addressed the deficiency and the rinse nozzles were adjusted accordingly. This model of dish machine has a limited nozzle variance. The final rinse meets temperature / time guidelines accordingly. The team was advised not to max out the dish racks if this situation is to re-occur.</p>			
3	Terrace Café-Deck # 7	33	0	No
	<p>Some recessed grouting was noticed between the tile fixtures.</p> <p>Work repair orders were put in for continued grouting in the food service / production areas. This is ongoing maintenance. These areas are grouted continually.</p>			
4	Pool Grill	26	0	Yes
	<p>The fryer coils were soiled.</p> <p>Daily cleaning procedures (when grill is used) were reviewed and reinforced. The pool grill team has been re-trained on proper procedures accordingly.</p>			