

DETAILS OF INSPECTION VIOLATIONS

| NO. | LOCATION | REF. | POINTS | CRITICAL DESCRIPTION |
|-----|---|------|--------|----------------------|
| 1 | POTABLE WATER - DISTRIBUTION | 05 | 0 | Yes |
| | THE DIGITAL READING ON THE BRIDGE CHLORINE ANALYZER/RECORDER WAS 1.18 PPM ON THE FIRST TEST AND 1.11 PPM ON THE SECOND TEST. THE MANUAL TEST MADE BY THE INSPECTOR WAS 0.77 AND 0.69 PPM RESPECTIVELY. THE SHIP'S MANUAL MEASURE WAS 1.08 AND 1.11 FOR THE SAME TESTS. | | | |
| | Check kit has been ordered. Requisition # EDC 155 | | | |
| 2 | POTABLE WATER - TANK CLEANING | 08 | 0 | No |
| | THE LOG FOR THE POTABLE WATER TANK CLEANING CONDUCTED IN 2003 AND 2004 DETAIL THE CLEANING AND SUPER CHLORINATION FOR 4 HOURS AT 50 PPM, BUT DON'T DESCRIBE DECHLORINATION PRIOR TO REFILLING THE TANKS AND PUTTING THEM BACK IN SERVICE. Entrees in the log have been made for dechlorination. | | | |
| 3 | POTABLE WATER | 07 | 0 | Yes |
| | THE VESSEL HAS POTABLE WATER TANKS WHICH SHARE A COMMON WALL WITH THE SHIPS HULL. | | | |
| | THE VARIANCE REQUEST FOR THESE TANKS IS STILL UNDER REVIEW WITH THE VSP. | | | |
| 4 | POTABLE WATER - BACKFLOW PREVENTION | 08 | 1 | No |
| | THE INTERNATIONAL SHORE CONNECTION AT DECK 5 AFT MOORING DECK AND DECK 6 FORWARD MOORING DECK WERE NOT PROTECTED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES. THIS IS A REPEAT VIOLATION FROM THE INSPECTIONS IN AUGUST AND SEPTEMBER 2003. ALTHOUGH THE INSTALLATION OF THESE UNITS WAS SCHEDULED FOR AN APRIL 2004 DRY DOCK, THERE IS NO DRY DOCK SCHEDULED AND IT IS UNCERTAIN WHEN THEY WILL BE INSTALLED. | | | |
| | Approved "Reduced Pressure Principle" backflow preventers to be ordered and installed during next Dry dock. | | | |
| 5 | YACHT CLUB GALLEY AND BUFFET | 20 | 2 | No |
| | THE OLDER REACH-IN REFRIGERATORS HAD INTERIORS WHICH WERE DIFFICULT TO CLEAN DUE TO EXPOSED FAN COILS, WIRING, PIPING, AND INSULATION. | | | |
| | On going matanancse. Evaluation for replacement of equipment will be considered in a future Dry dock. | | | |
| 6 | YACHT CLUB GALLEY | 33 | 1 | No |
| | DECK HEADS WERE DIFFICULT TO CLEAN DUE TO GAPS BETWEEN PANELS, GAPS AT LOOSE PROFILE STRIPS AND AROUND ATTACHED VENT COVERS AND SPRINKLER HEADS. | | | |
| | On-going maintenance with bulkhead and deckhead seams. | | | |
| 7 | YACHT CLUB GALLEY | 25 | 0 | No |
| | A SPONGE WAS NOTED IN THE SANITIZING BUCKET. Corrected during the inspection. | | | |
| 8 | YACHT CLUB GALLEY | 21 | 1 | No |
| | THE GREASE PAN HOUSING BENEATH THE TWO GROOVED GRILLS WAS DIFFICULT TO CLEAN DUE TO EXPOSED WIRING AND THE LIMITED SPACE TO ACCESS THE ENTIRE HOUSING. | | | |
| | On going cleaning. The wiring has been corrected and it's now easier to clean. | | | |
| 9 | YACHT CLUB GALLEY | 36 | 0 | No |
| | THE ARTIFICIAL LIGHT LEVEL OVER THE BAIN MARIE AND BETWEEN THE COMBINATION OVEN AND PIZZA OVEN WERE LESS THAN 220 LUX. Additional light has been installed over the bain marie. | | | |
| 10 | YACHT CLUB BUFFET | 36 | 0 | No |
| | THE ARTIFICIAL LIGHT LEVEL ALONG MOST OF THE WORKING SIDES OF THE SERVICE COUNTERS WAS BELOW 220 LUX. THE LIGHT LEVEL BELOW THE CENTER BUFFET WAS LESS THAN 220 LUX. | | | |
| | Light fixture 500 watts have been ordered. Requisition # EEL 345 | | | |
| 11 | FOOD SERVICE GENERAL | 33 | 1 | No |
| | BULKHEADS AND DECK HEADS THROUGHOUT FOOD SERVICE AREAS HAD GAPS BETWEEN PANELS, SEPARATING PROFILE STRIPS, OPENINGS, HOLES AND EXPOSED WIRING MAKING THE SURFACES DIFFICULT TO CLEAN. | | | |
| | On-going maintenance with bulkhead and deckhead seams. | | | |
| 12 | FOOD SERVICE GENERAL | 33 | 1 | No |
| | DECKS THROUGHOUT FOOD SERVICE AREAS HAD CRACKED AND MISSING TILES AND TILE COVING, AS WELL AS RECESSED OR MISSING GROUT. Tiles and grout have been corrected. (on going maintenance) | | | |

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| 13 | FOOD SERVICE GENERAL | 20 | 2 | No |
| | | | | THE FOOD CONTACT SURFACES OF SEVERAL OLDER PIECES OF EQUIPMENT, SUCH AS REFRIGERATORS, AND OVENS HAD GAPS, SEAMS, OPENINGS, EXPOSED WIRING AND OTHER FEATURES THAT MAKE THE EQUIPMENT DIFFICULT TO CLEAN. <i>An evaluation for replacement of equipment will be considered in future dry dock.</i> |
| 14 | FOOD SERVICE GENERAL | 21 | 1 | No |
| | | | | THE NON-FOOD-CONTACT SURFACES OF SEVERAL OLDER PIECES OF EQUIPMENT HAD GAPS, SEAMS, HOLES, AND OPENINGS MAKING THE EQUIPMENT DIFFICULT TO CLEAN. <i>An evaluation for replacement of equipment will be considered in future dry dock.</i> |
| 15 | FOOD SERVICE GENERAL | 34 | 1 | No |
| | | | | LEAKS IN THE POTABLE WATER PIPING WERE NOTED THROUGHOUT FOOD SERVICE AREAS, PARTICULARLY AT PREP AND HAND WASH SINKS. <i>leaking in potable water piping has been corrected. (on going maintenance)</i> |
| 16 | EUROPEAN MESS | 33 | 1 | No |
| | | | | THE VINYL FLOORING ADJACENT TO THE WAITER STATION WAS DIFFICULT TO CLEAN DUE TO SEAMS AND CHIPPED AREAS. <i>Vinyl flooring has been corrected</i> |
| 17 | EUROPEAN MESS | 21 | 1 | No |
| | | | | THE EDGES OF THE FORMICA COUNTERTOP WAS DETERIORATED MAKING THE AREA DIFFICULT TO CLEAN. <i>Formica has been corrected.</i> |
| 18 | OFFICER'S MESS | 21 | 1 | No |
| | | | | THE FORMICA COUNTERTOP AT THE WAITER STATION WAS DAMAGED ON THE TOP AND EDGES. <i>Formica has been corrected.</i> |
| 19 | MAIN GALLEY | 27 | 0 | No |
| | | | | THE PREVIOUSLY CLEAN GRILL GREASE PAN HOUSING WAS SOILED WITH GREASE AND FOOD RESIDUE. <i>Crew members have been instructed and trained.</i> |
| 20 | MAIN GALLEY - PANTRY #1 (COLD PANTRY) | 27 | 0 | No |
| | | | | A SMALL AMOUNT OF FOOD DEBRIS WAS FOUND ON A PREVIOUSLY CLEANED OVAL SERVING TRAY <i>Crew members have been instructed and trained.</i> |
| 21 | MAIN GALLEY - PANTRY #1 (COLD PANTRY) | 33 | 1 | No |
| | | | | A GAP WAS NOTED BETWEEN THE HAND WASH SINK AND THE BULKHEAD. <i>This item was corrected the same day.</i> |
| 22 | MAIN GALLEY - PANTRY #1 (COLD GALLEY) | 26 | 0 | Yes |
| | | | | A PREVIOUSLY CLEANED PLATE WAS FOUND SOILED AND STORED AS CLEAN. <i>Crew members have been instructed and trained.</i> |
| 23 | MAIN GALLEY - SERVICE LINE | 26 | 0 | Yes |
| | | | | A PREVIOUSLY CLEANED PLATE COVER WAS FOUND AND STORED AS CLEAN. <i>Crew members have been instructed and trained.</i> |
| 24 | MAIN GALLEY - DISH WASH AREA | 26 | 0 | Yes |
| | | | | A PREVIOUSLY CLEANED PLATE WAS FOUND SOILED AND STORED AS CLEAN. <i>Crew members have been instructed and trained.</i> |
| 25 | MAIN GALLEY - DISH WASH AREA | 22 | 0 | No |
| | | | | ONE OF THE UPPER FINAL RINSE SPRAY NOZZLES WAS PARTIALLY CLOGGED GIVING AN ERRATIC SPRAY PATTERN. <i>The spray nozzles were corrected the same day.</i> |
| 26 | MAIN GALLEY - DISH WASH AREA | 22 | 0 | No |
| | | | | THE FINAL RINSE ON THE FLIGHT-TYPE DISH WASH WAS NOT ACTIVATING UNTIL THE TRAYS WERE PARTIALLY THROUGH THE FINAL RINSE CYCLE. <i>THIS ITEMS WAS CORRECTED DURING THE INSPECTION.</i> |
| 27 | MAIN GALLEY - ITALIAN GALLEY | 33 | 1 | No |
| | | | | THE BULKHEAD PANELING OVER THE FOOD STORAGE AND PREP AREAS WAS DAMAGED, MAKING THE SURFACE DIFFICULT TO CLEAN. <i>This item was corrected the next day.</i> |

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| 28 | PROVISIONS - GENERAL | 36 | 0 | No | LIGHTING IS LESS THAN 220 LUX IN SEVERAL FOOD STORAGE AND REFRIGERATION AREAS. <i>Fluorescent light fixtures have been ordered. Requisition # EEL342</i> |
| 29 | PROVISIONS - DRY STORES #1 | 19 | 0 | No | IT WAS UNCLEAR WHETHER THE LARGE DIAMETER OVERHEAD PIPE WITH FLANGE CONNECTION WAS A WASTEWATER LINE. THE PIPE WAS LOCATED ABOVE FOOD STORAGE AREA. <i>Lines are now identified as per use.</i> |
| 30 | PROVISIONS | 21 | 1 | No | SEVERAL WOOD PALLETS WERE FOUND WITH BROKEN SLATS AND/OR WERE NOT PAINTED MAKING THEM DIFFICULT TO CLEAN AND MAINTAIN. <i>This item was corrected.</i> |
| 31 | CREW GALLEY - POTWASH | 26 | 0 | Yes | TWO PREVIOUSLY CLEANED LARGE PANS, ONE SLOTTED PAN, AND ONE LARGE HOBART MIXING BOWL WERE FOUND SOILED AND STORED ON THE CLEAN STORAGE RACK. <i>Crew members have been instructed and trained.</i> |