

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: THERE WERE A FEW DAY WHERE THE FREE CHLORINE RESIDUALS NOTED ON THE CIRCULAR CHARTS WAS LESS THEN 2.0 PPM DURING BUNKERING. THIS WAS NOTED FOR 2/10/04, 1/27/04, 1/28/04, AND 1/20/04.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Action: Engineer in charge of the bunkering is paying more attention to the dosing system.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: THERE WAS NO INDICATION THAT THE POTABLE WATER WAS TESTED FOR PH AND FREE CHLORINE RESIDUAL PRIOR TO THE START OF BUNKERING.

Recommendation: 5.2.1.2.1 A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage.

Action: The potable water is tested for pH and free chlorine residual prior to bunkering. The engineer who does this test will record it in the future.

**Site:** POTABLE WATER

Deduction Status: N

Violation: THE REDUCED PRESSURE ZONE BACKFLOW PREVENTION DEVICES HAVE NOT BEEN TESTED FOR MORE THAN 1 YEAR. A FEW TESTED DEVICES DID NOT HAVE THE PRESSURE DIFFERENTIALS RECORDED.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least

annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

Action: Testing program will be more closely monitored by the Chief Engineer.

**Site:** LIDO BEVERAGE STATION

Deduction Status: N

Violation: A BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED ON THE POTABLE WATER LINES SUPPLYING THE ICE MACHINE/DISPENSER AT THE STARBOARD BEVERAGE STATION.

Recommendation: 5.7.1.2.1 Backflow preventers shall be installed when air gaps are impractical or when water under pressure is required.

Action: Device has been installed.

**Site:** COFFEE STATIONS-GENERAL

Deduction Status: N

Violation: BACKFLOW PREVENTION DEVICES WERE MISSING ON THE POTABLE WATER INLET LINE FOR SEVERAL COFFEE MACHINES. THE MACHINES HAVE A SUBMERGED INLET AND ARE CLEANED WITH A CHEMICAL COMPOUND.

Recommendation: 5.7.1.2.6 Backflow preventers shall be provided on all fixtures using potable water and which have submerged inlets.

Action: Devices have been installed.

**Site:** MEDICAL

Deduction Status: N

Violation: A LEAK WAS NOTED AT THE BACKFLOW PREVENTION DEVICE FOR THE X-RAY DEVELOPER CHEMICAL TANK.

Recommendation: 5.7.1.2.9 Backflow preventers shall be located so they may be serviced and maintained.

Action: Device has been installed.

**Site:** MEDICAL

Deduction Status: N

Violation: THE DETACHABLE SHOWER HOSE WAS NOT PROTECTED

WITH A BACKFLOW PREVENTION DEVICE IN WARD UNIT #1.

Recommendation: 5.7.1.2.6 Backflow preventers shall be provided on all fixtures using potable water and which have submerged inlets.

Action: Device has been installed.

**Site:** CREW BAR

Deduction Status: N

Violation: THE BUCKET FILL STATION FAUCET AT THE HAND WASH SINK WAS THREADED AND WAS NOT PROTECTED WITH A BACKFLOW PREVENTION DEVICE.

Recommendation: 5.7.1.1.3 The vessel shall provide a comprehensive cross-connection control program that provides safe connections to the potable water system through air gaps or appropriate backflow devices at the following locations, if present: (1) Potable water supply lines to swimming pools, whirlpool spas, hot tubs, bathtubs, showers, and similar facilities; (2) Photographic laboratory developing machines and utility sinks; (3) Beauty and barber shop spray-rinse hoses; (4) Potable water faucets where hoses are connected or can be connected by threaded or quick-connect outlets such as those serving tanks containing chlorine and other chemicals, and deck taps; (5) Garbage grinders and pulpers; (6) Mechanical warewashing machines; (7) Hospital and laundry equipment; (8) Air conditioning expansion tanks; (9) Boiler feed water tanks; (10) Fire systems; (11) Toilets; (12) Potable water, bilge, and sanitary pumps that require priming; (13) Freshwater or saltwater ballast systems; (14) Bilge or other waste water locations; (15) International shore connection; and (16) Any other connection between potable and non-potable water systems.

Action: Backflow device has been installed.

**Site:** CHEMICAL LOCKER-MAIN GALLEY

Deduction Status: N

Violation: A LEAK WAS NOTED AT THE BACKFLOW PREVENTION DEVICE ON THE POTABLE WATER LINE SUPPLYING THE BUCKET FILL STATION.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: Device will be replaced.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	3

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**Site:** WHIRLPOOL SPAS

Deduction Status: Y

Violation: A REVIEW OF THE LOGS NOTED NUMEROUS DAYS WHERE THE BROMINE RESIDUALS WERE LESS THEN 4 PPM AT THE WHIRLPOOLS. THERE WAS NO INDICATION ON THE CHARTS THAT THE WHIRLPOOLS WERE CLOSED. AS PER THE ENGINEER THE CHART READINGS WERE DIRECT READINGS OF THE FREE BROMINE RESIDUALS.

Recommendation: 6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm).

Action: The Chief Engineer will monitor the operation of the spas more closely to insure that they are operated and maintained according to regulations.

Item No.	Description	Points Deducted
17	Temperature practices storage, preparation display, service, transportation; Thawing	0

**Site:** BREAKFAST PANTRY

Deduction Status: N

Violation: THE ICE CREAM IN THE FREEZER HAD MELTED AND THE FREEZER THERMOMETER READ 40 ° F.

Recommendation: 7.3.5.1.1 Stored frozen foods shall be maintained frozen.

Action: Unit had failed and will be repaired. Ice cream discarded.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

**Site:** COLD GALLEY

Deduction Status: N

Violation: CONDENSATE WAS DRIPPING FROM THE CONDENSER ON TO PLASTIC CONTAINERS OF FOOD.

Recommendation: 7.3.3.5.2 Food may not be stored: (1) In locker rooms; (2) In toilet rooms; (3) In dressing rooms; (4) In garbage rooms; (5) In mechanical rooms; (6) Under sewer lines that are not continuously sleeve welded; (7) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; (8) Under open stairwells; or (9) Under other sources of contamination from nonfood items such as ice blocks, ice carvings and flowers.

Action: Staff reminded that no food is to be stored under the condensing units.

**Site:** LIDO ICE CREAM STATION

Deduction Status: N

Violation: THE ICE CREAM TOPPINGS WERE NOT ADEQUATELY PROTECTED WITH A SNEEZE GUARD. THE SNEEZE GUARD AT THIS STATION WAS TOO HIGH.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: Alternative protection for the condiments will be provided.

**Site:** PETTY OFFICERS MESS

Deduction Status: N

Violation: THE SNEEZE SHIELD DID NOT COVER THE SIDE SECTION OF THE BUFFET LINE.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: A side shield has been placed at the end of this unit.

**Site:** LIDO BUFFET

Deduction Status: N

Violation: THE TONGS SUPPLIED FOR THE BREAD BASKETS WERE TOO SHORT TO KEEP THE HANDLES OUT OF THE FOOD.

Recommendation: 7.3.3.6.3 Consumer self-service operations, such as salad bars and buffets, for unpackaged ready-to-eat foods: (1) Shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination; and (2) Shall be monitored by food employees trained in safe operating procedures.

Action: Bread display has been changed to eliminate this. Longer tongs are to be provided.

**Site:** LIDO TACO BAR

Deduction Status: N

Violation: THE SNEEZE GUARD WAS TOO HIGH AT THE TACO BAR.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: This is the original design of the sneeze guard for this area. The

vessel is almost 10 years old. We will investigate ways to modify or change this to meet VSP's requirements.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

**Site:** LIDO GALLEY

Deduction Status: Y

**Violation:** THE ICE MACHINES WERE DIFFICULT TO CLEAN. THE DESIGN OF THESE UNITS REQUIRED THE REMOVAL OF MULTIPLE PANELS TO ACCESS THE BACK OF THE FIRST ICE PLATE AND THE FRONT AND BACK OF THE SECOND ICE PLATE. ONE ICE MACHINE WAS LOCATED IN AN AREA WHERE THE BULKHEAD PARTIALLY BLOCKED ACCESS TO THE PANELS. IN ADDITION, SOFT SEALANT WAS USED ALONG THE OUTER EDGES OF THE PANELS THAT REQUIRE REMOVAL FOR CLEANING OF THE ICE MACHINES.

**Recommendation:** 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

**Action:** We will contact the manufacture of this NSF approved unit to see if it can be modified to meet USPH standards.

**Site:** CREW GALLEY

Deduction Status: Y

**Violation:** ALL THE UNDER COUNTER REFRIGERATION UNITS IN THE CREW GALLEY WERE OUT OF ORDER SINCE 8 AM. THE UNITS WERE REPAIRED DURING THE INSPECTION.

**Recommendation:** 7.4.3.1.1 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to maintain specified potentially hazardous food temperatures.

**Action:** No action necessary.

**Site:** JAVA BAR

Deduction Status: Y

Violation: THE BULK MILK CONTAINER DISPENSING TUBE WAS LONGER THAN ONE INCH.

Recommendation: 7.4.5.3.2 The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than 3 centimeters (1 inch) protruding from the chilled dispensing head.

Action: Tube has been cut shorter.

**Site:** COLD GALLEY

Deduction Status: Y

Violation: THE ROBO BLADES WERE CORRODED MAKING THEM DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Blades will be replaced.

**Site:** MAIN GALLEY DECK 7

Deduction Status: Y

Violation: THE CUTTING BOARD AT THE VEGETABLE PREPARATION AREA IN THE MAIN GALLEY HAD GOUGES AND CREVICES MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.4.5.1.3 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Action: Cutting board has been resurfaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

**Site:** MAIN GALLEY DECK 7

Deduction Status: N

Violation: NUMEROUS PIECES OF OLDER EQUIPMENT HAD LOOSE PEELING SEALANT AND LARGE GAPS THAT REQUIRE PROFILING.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary

ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: There is an ongoing program to maintain equipment. Items noted during the inspection will be addressed.

**Site:** FOOD SERVICE GENERAL

Deduction Status: N

Violation: THE DOORS AND HINGES WERE IN DISREPAIR ON THE UNDER COUNTER REFRIGERATION UNITS, MAKING THE DOORS DIFFICULT TO CLOSE TIGHTLY.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: There is an ongoing program to maintain equipment. Items noted during the inspection will be addressed.

**Site:** BREAKFAST PANTRY

Deduction Status: N

Violation: THE HANDLE WAS BROKEN ON THE HOT HOLDING CABINET.

Recommendation: 7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: There is an ongoing program to maintain equipment. Items noted during the inspection will be addressed.

**Site:** LIDO BUFFET GRILL-STARBOARD

Deduction Status: N

Violation: THE WELDS ON THE DOOR HANDLES WERE VERY ROUGH UNDER THE GRILL.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning

shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: There is an ongoing program to maintain equipment. Items noted during the inspection will be addressed.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:** LIDO DISHWASH

Deduction Status: N

Violation: THE FINAL RINSE SPRAY WAS NOT ACTIVATED UNTIL 1/2 OF THE RACK HAD PASSED UNDER THE SPRAY ARM. WHEN MULTIPLE RACKS WERE PASSED THROUGH THE SPRAY STAYED ON. THE DISHWASH UNIT WAS IN ACTIVE USE AT THE TIME OF THE INSPECTION.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Unit has been adjusted.

**Site:** CREW GALLEY DISHWASH

Deduction Status: N

Violation: A LEAK WAS NOTED AT THE FINAL RINSE SPRAY ARM.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Leak has been repaired.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

**Site:** CREW GALLEY

Deduction Status: N

**Violation:** THE PREVIOUSLY CLEANED FRYER COILS WERE SOILED WITH ENCRUSTED GREASE RESIDUE.

**Recommendation:** 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

**Action:** Unit has been cleaned.

**Site:** PETTY OFFICE MESS

**Deduction Status:** N

**Violation:** 8 OUT OF TEN PREVIOUSLY CLEANED BUFFET FOOD PANS WERE SOILED.

**Recommendation:** 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

**Action:** Staff has been reminded that they need to do a thorough job whne cleaning pots and pans. Additionally, items must be doubled checked prior to storing.

**Site:** PETTY OFFICER MESS

**Deduction Status:** N

**Violation:** THE COUNTER ICE MACHINE ICE BIN WAS SOILED.

**Recommendation:** 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

**Action:** Been has been cleaned.

**Site:** COLD PANTRY

**Deduction Status:** N

**Violation:** THE PREVIOUSLY CLEANED COFFEE URN SPIGOTS WERE SOILED. THE SPIGOTS WERE NOT DISASSEMBLED DURING CLEANING.

**Recommendation:** 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

**Action:** Urn spigots have been disassembled and cleaned.

**Site:** COFFEE STATION

**Deduction Status:** N

**Violation:** THE JUICE MACHINE DISPENSING HOSES WERE SOILED.

**Recommendation:** 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils

that are cleaned and sanitized.  
Action: Hoses have been cleaned.

**Site:** MAIN GALLEY DECK 7

Deduction Status: N

Violation: THE PREVIOUSLY CLEANED TILT PAN GASKET WAS SOILED. THIS EQUIPMENT WAS POSTED OUT OF ORDER.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: Gasket has been cleaned.

**Site:** MAIN GALLEY DECK 7 & CREW GALLEY

Deduction Status: N

Violation: THE FRYER COILS WERE SOILED WITH CARBONIZED FOOD RESIDUE.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: Coils have been cleaned.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

**Site:** ROOM SERVICE PANTRY

Deduction Status: N

Violation: THE DRIP PAN HOUSING AT THE GRILL WAS SOILED WITH FOOD AND GREASE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

**Site:** MAIN GALLEY DECK 7

Deduction Status: N

Violation: THE VENTILATION HOOD WAS SOILED AT THE SAUCE STATION.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Hood has been cleaned.

**Site:** LIDO BEVERAGE STATION

Deduction Status: N

**Violation:** THE TECHNICAL COMPARTMENT UNDER THE ICE DISPENSER AT THE STARBOARD BEVERAGE STATION WAS SOILED.

**Recommendation:** 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Action:** Area has been cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	2

**Site:** LIDO BUFFET

Deduction Status: Y

**Violation:** PLATES AND BOWLS WERE NOT STORED INVERTED. THIS WAS NOTED FOR THE BACK-UP PLATES AS WELL AS PLATES FOR THE PORT BUFFET WHICH WAS CLOSED AT THE TIME OF THE INSPECTION.

**Recommendation:** 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

**Action:** Plates and bowls are now stored either inverted or covered.

**Site:** POTWASH/DISHWASH

Deduction Status: Y

**Violation:** CONDENSATE WAS NOTED DRIPPING ON TO CLEAN DISHES AS THEY EXITED THE DISHWASH MACHINES IN THE MAIN GALLEY AND CREW GALLEY. CONDENSATE WAS DRIPPING ON TO CLEAN PANS AS THE PANS EXITED THE POTWASH MACHINE.

**Recommendation:** 7.5.7.3.1 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

**Action:** Steam/condensate from the machine operation that escapes the unit as the dishes exit the final rinse section of the machine is exhausted in the final section of the dish machine. This condensed moisture was collecting on the inside of the exhaust area and dripping. We will attempt to increase the exhaust capacity.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

**Site:** PROVISIONS

Deduction Status: N

Violation: LIQUID WAS LEAKING FROM A DECKHEAD ACCESS PANEL AT FREEZER # 7.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Leak has been repaired.

**Site:** JAVA BAR

Deduction Status: N

Violation: THE BULKHEAD PENETRATIONS AROUND THE POTABLE WATER LINES SUPPLYING THE COFFEE MACHINES WERE NOT SEALED.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Penetrations will be sealed.

**Site:** MAIN GALLEY DECK 7

Deduction Status: N

Violation: THE DECK DRAINS THROUGH OUT THE GALLEYS WERE SOILED.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Drains have been cleaned.

**Site:** ROOM SERVICE BREAKFAST STATION PANTRY

Deduction Status: N

Violation: A DECK TILE WAS LOOSE UNDER THE BAIN MARIE. OTHER DECK TILES WERE CHIPPED AND HAD RECESSED GROUT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the decks. Areas noted during the inspection will be addressed.

**Site:** BREAKFAST PANTRY

Deduction Status: N

Violation: THE DECK WAS SOILED BENEATH THE REACH-IN REFRIGERATION UNIT.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Deck has been cleaned.

**Site:** LIDO GENERAL

Deduction Status: N

Violation: THE DECKS WERE SLIGHTLY SOILED UNDER COUNTERS AT THE JUNCTURES BETWEEN THE COUNTERS AND THE DECKS.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Area has been cleaned.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

**Site:** LIDO BUFFET-PORT

Deduction Status: N

Violation: THE DECK DRAIN UNDER THE PORT FORWARD COLD STATION WAS CLOGGED.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Drain has been unclogged.

**Site:** COLD GALLEY

Deduction Status: N

Violation: THE THREE COMPARTMENT SINK FAUCET LEAKED.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

**Site:** BREAKFAST PANTRY

Deduction Status: N

Violation: THE HAND WASH SINK DRAIN LINE WAS NOT DIRECTED TO A DECK DRAIN. THE DECK AROUND THE SINK WAS NOTED TO HAVE STANDING WATER.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Drain line will be redirected.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

**Site:** POTWASH MAIN GALLEY

Deduction Status: N

Violation: THREE LIGHTS WERE IN DISREPAIR INSIDE THE POTWASH VENTILATION HOOD.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: Lights have been repaired.

**Site:** OCEAN BAR

Deduction Status: N

Violation: INSUFFICIENT LIGHT LEVELS WERE NOTED AT THE BAR.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: Additional lights will be added.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	1

**Site:** POTWASH DISHWASH

Deduction Status: Y

Violation: VENTILATION WAS NOT SUFFICIENT TO REMOVE CONDENSATE ABOVE THE DISHWASH AND POT WASH MACHINES IN THE CREW AND MAIN GALLEYS.

Recommendation: 7.4.2.4.1 Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

Action: As explained to the inspector during the inspection and at the debriefing, the ventilation system for the galleys had “kicked off” and was reset. It was not that the ventilation was “not sufficient” rather it was temporarily inoperable.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel	0

**Site:** LIDO DISHWASH

Deduction Status: N

Violation: A MOP WAS STORED ON THE DECK IN THE CLEANING LOCKER.

Recommendation: 7.7.7.1.4 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Action: Mop has been placed in the cleaning locker.

Item No.	Description	Points Deducted
39	IPM program effective; Approved pesticide application	3

**Site:** COFFEE STATION

Deduction Status: Y

Violation: THE FLOOR DRAIN BENEATH THE COFFEE STATION WAS SOILED WITH MOLD AND NUMEROUS WHITE INSECTS WERE CRAWLING IN AND AROUND THE FLOOR DRAIN.

Recommendation: 8.2.1.1.1 The presence of insects, rodents, and other pests shall be effectively controlled to minimize their presence in the food storage, preparation, and service areas and warewashing and utensil storage areas aboard a vessel.

Action: Drain has been cleaned and not evidence of insects can be found.

**Site:** BREAKFAST PANTRY

Deduction Status: Y

Violation: FIVE FLIES WERE NOTED ON THE COUNTER AND EQUIPMENT IN THE PANTRY.

Recommendation: 8.2.1.1.1 The presence of insects, rodents, and other pests shall be effectively controlled to minimize their presence in the food storage, preparation, and service areas and warewashing and utensil storage areas aboard a vessel.

Action: No flies present at this time.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

**Site:** VENTILATION

Deduction Status: N

Violation: THE CONDENSATE COLLECTION SYSTEM AND DRAIN PAN WERE NOT ACCESSIBLE FOR INSPECTION. THIS WAS NOTED IN AIR CONDITIONING AC 3.4-3.

Recommendation: 9.2.1.1.1 Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.

Action: This is the original design of the HVAC units. Modifications to the unit will be made to the unit to be compliant with this USPH standard.