

NORWEGIAN SPIRIT
Corrective Action Statement
Inspection Date: 22 MAY 04

NO.	REF. NO.	RESULTS AND RECOMMENDATIONS
1	26	<p style="text-align: center;">Site: GARDEN RESTAURANT</p> <p>SEVERAL PREVIOUSLY CLEANED CUPS, TEA KETTLES AND CREAMERS WERE FOUND SOILED IN CLEAN STORAGE</p> <p style="margin-left: 40px;">7.3.3.4.1</p> <p style="margin-left: 40px;">Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.</p> <p>Action Taken: Ensure all items are checked after leaving the dishwashing machine. If items are still soiled then rewash</p>
2	33	<p style="text-align: center;">Site: GARDEN RESTAURANT BEVERAGE STATION</p> <p>THE DECK WAS DIRTY</p> <p style="margin-left: 40px;">Clean and maintain the deck in this area.</p> <p>Action Taken: Keep deck clean at all times, monitor ongoing maintenance and cleanliness of the area</p>
3	*	<p style="text-align: center;">Site: RAFFLES HOT BUFFET PREPARATION</p> <p>EXCESSIVE CONDENSATE WAS NOTED WITHIN THE HOOD AREA ABOVE THE COMBI OVEN.</p> <p style="margin-left: 40px;">7.7.6.1.2</p> <p>Ventilation hood systems and devices shall operate effectively to prevent grease and condensate from collecting on the bulkheads and deckheads and remove contaminants generated by equipment located under them.</p> <p>Action Taken: Plans by Bjornar Hansen to rebuild the system w/heating elements and direct extraction from the ovens.</p>
4	21	<p style="text-align: center;">Site: RAFFLES HOT BUFFET PREPARATION</p> <p>THE NON-FOOD CONTACT AREA OF THE INDUCTION WOK WAS NOT EASY TO CLEAN.</p> <p style="margin-left: 40px;">7.4.2.5.2</p> <p>Nonfood-contact surfaces of food equipment shall comply with American national Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.</p> <p>Action Taken: Rectified by changing to new bolts.</p>
5	21	<p style="text-align: center;">Site: RAFFLES HOT BUFFET PREPARATION</p> <p>A LOOSE PROFILE STRIP WAS NTOED ON THE LEFT HAND SIDE OF THE INDUCTION WOK UNIT AND THE BULKHEAD BESIDE</p> <p>Action Taken: Profile stripe tack welded back</p>
6	33	<p style="text-align: center;">Site: RAFFLES HOT BUFFET PREPARATION</p> <p>LOOSE PROFILE STRIPS WERE NOTED WITHIN THE EXHAUST HOODS</p> <p style="margin-left: 40px;">Repair or replace the loose profile strips.</p> <p>Action Taken: Profile stripes tack welded back.</p>

O.	REFER ENCE NO.	RESULTS AND RECOMMENDATIONS
7	21	<p style="text-align: center;">Site: RAFFLES HOT BUFFET PREPARATION</p> <p>THE NON-FOOD CONTACT SURFACE OF THE RANGE TOP WAS VERY CORRODDED.</p> <p>7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including:</p> <p>(1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.</p> <p>Action Taken: Rusty spots taken away and greased with oil.</p>
8	20	<p style="text-align: center;">Site: FOOD SERVICE GENERAL</p> <p>SLOTTED FASTENERS WERE NOTED IN THE FOOD CONTACT AREA OF THE FRYERS.</p> <p>Replace the slotted fasteners.</p> <p>Action Taken: Changed to flat fasteners.</p>
9	21	<p style="text-align: center;">Site: MAIN GALLEY</p> <p>THE NON-FOOD CONTACT SURFACES OF SEVERAL RANGE TOPS WERE CORRODDED.</p> <p>7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including:</p> <p>(1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.</p> <p>Action Taken: Taken away rusty spots and greased with oil.</p>
10	20	<p style="text-align: center;">Site: MAIN GALLEY</p> <p>THE FOOD CONTACT SURFACE OF THE TILTING PAN WAS CORRODDED.</p> <p>7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including</p> <p>(1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.</p> <p>Action Taken: Action plan by Bjornar Hansen to replace the tilting pans.</p>
11	20	<p style="text-align: center;">Site: FOOD SERVICE GENERAL</p> <p>SEVERAL CUTTING BOARDS WERE PITTED AND SCORED.</p> <p>7.4.5.1.3 Surfaces such as cutting blocks and 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.</p> <p>Action Taken: All Cutting Boards have been replaced or resurfaced.</p>

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12	21	<p style="text-align: center;">Site: MAIN GALLEY</p> <p>MOLD GROWTH WAS NOTED WITHIN THE LIP OF THE COLLAR OF THE MIXER.</p> <p>7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including:</p> <p>(1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.</p> <p>Action Taken: Hobart Mixer is disassembled on a daily basis and thoroughly cleaned and then reassembled.</p>
13	20	<p style="text-align: center;">Site: MAIN GALLEY</p> <p>THE BLAST CHILLER HAS BEEN OUT OF ORDER FOR OVER A WEEK.</p> <p>Repair the blast chiller as soon as possible.</p> <p>Action Taken: Chiller repaired and in good working condition.</p>
14	21	<p style="text-align: center;">Site: ROOM SERVICE GALLEY</p> <p>THE NON-FOOD CONTACT SURFACE OF THE RANGE TOP WAS CORRODED.</p> <p>7.4.5.1.2 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including:</p> <p>(1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.</p> <p>Action Taken: Taken away rusty spots and greased with oil.</p>
15	*	<p style="text-align: center;">Site: FOOD SERVICE GENERAL</p> <p>THE MIXING VALVE ON SEVERAL HANDWASH STATIONS WAS NOT OPERATIONAL.</p> <p>7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.</p> <p>Action Taken: Mixing valves have been changed.</p>
16	*	<p style="text-align: center;">Site: FOOD SERVICE GENERAL</p> <p>OPERATIONAL HANDWASH STATIONS SHOULD BE LOCATED WITHIN 8 METERS OF FOOD PREPARATION COUNTERS AT LEAST 4 STATIONS WERE NOT OPERATIONAL DURING THE INSPECTION AND COMPONENTS WERE NOTED ON THE DECK ADJACENT.</p> <p>7.7.1.1.2 The hand washing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.</p> <p>Repair all hand wash stations as soon as possible.</p> <p>Action Taken: The Hand Wash stations are installed.</p>

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17	33	<p style="text-align: center;">Site: SHOGUN RESTAURANT</p> <p>A GAP WAS NOTED IN THE RIGHT HAND SIDE OF THE BACK SERVICE COUNTER.</p> <p>Profile the gap. Action Taken: Gap closed.</p>
18	33	<p style="text-align: center;">Site: FOOD SERVICE GENERAL</p> <p>THERE WAS NO COVING BETWEEN THE DECK AND BULKHEAD JUNCTURE. SOFT SEALANT WAS NOTED IN SEVERAL LOCATIONS.</p> <p>Cove deck/bulkhead junctures to a minimum 10 mm radius using a hard, durable material. Soft sealant is not acceptable as a deck coving material.</p> <p>Action Taken: Sealed with hard durable material with 10mm radius.</p>
19	33	<p style="text-align: center;">Site: CREW BUFFET LINE</p> <p>A LOOSE PROFILE STRIP WAS NOTED ABOVE THE STAINLESS CABINETS.</p> <p>Repair or replace the loose profile. Action Taken: Profile stripe tack welded back.</p>
20	20	<p style="text-align: center;">Site: CREW GALLEY</p> <p>THE BLAST CHILLER WAS OUT OF ORDER</p> <p>Repair the blast chiller as soon as possible. Action Taken: Chiller repaired and in good working condition.</p>
21	33	<p style="text-align: center;">Site: CREW GALLEY</p> <p>AN ACCESS PANEL DOOR WAS MISSING IN THE DECKHEAD.</p> <p>Replace the missing access panel door. Action Taken: Access panel door is replaced.</p>
22	33	<p style="text-align: center;">Site: OFFICER'S MESS</p> <p>AN UNSEALED PENETRATION WAS NOTED ON THE RIGHT HAND SIDE OF THE BEVERAGE COUNTER.</p> <p>Seal the open penetration with profile and grommet. Sealant is not acceptable for this application.</p> <p>Action Taken: Penetration closed.</p>
23	20	<p style="text-align: center;">Site: PROVISION POTWASH</p> <p>THE FOOD CONTACT SURFACE OF THE MUFFIN TINS WERE DIFFICULT TO CLEAN DUE TO OPEN SEAMS IN THE TINS.</p> <p>Action Taken: Muffin Tins were replaced.</p>

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24	20	<p style="text-align: center;">Site: VEGETABLE PREPARATION ROOM</p> <p>THE FOOD CONTACT SURFACE OF THE SLICER WAS DIFFICULT TO CLEAN DUE TO AN OPEN SEAM.</p> <p>Action Taken: Sealed with hard sealant.</p>
25	26	<p style="text-align: center;">Site: VEGETABLE PREPARATION ROOM</p> <p>FOOD PARTICLES WERE NOTED IN THE OPEN SEAM OF THE SLICER.</p> <p>Action Taken: More thorough cleaning and inspection of Slicer by relevant Department Head to ensure no food. Particles left on Slicer.</p>
26	21	<p style="text-align: center;">Site: VEGETABLE PREPARATION ROOM</p> <p>A CARBOARD BOX WAS USED IN DISPENSING ALUMINUM FOIL.</p> <p>Action Taken: Replaced Cardboard Box Holder with correct plastic foil dispenser.</p>
27	21	<p style="text-align: center;">Site: DECK 13 CELEBRITY BAR</p> <p>WATER WAS NOTED ON THE ON THE COUNTER UNDERNEATH THE COFFEE DRAIN LINE.</p> <p>Action Taken: Rebuild the coffee machine drain line.</p>
28	*	<p style="text-align: center;">Site: POTABLE WATER - BACKFLOW PREVENTION</p> <p>A RESIDENTIAL MODEL 7 SERIES BACKFLOW PREVENTER WAS INSTALLED AT THE BRIDGE POTABLE WATER CONNECTION TO THE WINDOW WASHING SYSTEM.</p> <p>Action Taken: New backflow preventers are installed.</p>
29	*	<p style="text-align: center;">Site: POTABLE WATER - SPAS</p> <p>ALTHOUGH THE WHIRPOOL SPA SAND FILTERS WERE INSPECTED MONTHLY, THERE WAS NO CORE SAMPLE OF SAND COLLECTED AND INSPECTED IN A RECOMMENDED SEDIMENTATION METHOD. AN EXAMPLE CORE SEDIMENTATION METHOD WAS PROVIDED AS PART OF THE INSPECTION.</p> <p>Action Taken: New routine established to inspect in a recommended sedimentation method.</p>
30	*	<p style="text-align: center;">Site: COUNTER CURRENT POOL</p> <p>THERE WAS NO ANTI-VORTEX DRAIN COVER PROVIDED ON THE DRAINS OF THE TWO COUNTER CURRENT POOLS, BUT THE 4 DRAIN ARRANGEMENT PER POOL WAS REVIEWED, AND DUE TO THE ONE METER DISTANCE FROM DRAIN 1 AND 4 THEY DO MEET THE ALTERNATIVE STANDARD FOR DUAL DRAIN PROTECTION FROM ENTRAPMENT HAZARDS. NO VIOLATION.</p> <p>This item is for future reference purposes only.</p>
31	*	<p style="text-align: center;">Site: ROOM SERVICE PANTRIES</p> <p>THE DISHWASH MACHINES IN THE DECK 9 AND 10 SERVICE PANTRIES WERE POSTED OUT OF ORDER. DISHWARE WAS STACKED ON EVERY POSSIBLE ABOVE DECK SURFACE IN THESE PANTRIES, AWAITING TRANSPORT TO THE MAIN GALLEY DISHWASH.</p> <p>Action Taken: Machines repaired and in good working condition.</p>

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32	*	<p style="text-align: center;">Site: MAIN BELL BOX PANTRY</p> <p>POWER CORDS TO THE COUNTERTOP TOASTER, MICROWAVE OVEN, AND COFFEE MACHINE WERE DRAPPING THE COUNTER SURFACE, MAKING CLEANING DIFFICULT.</p> <p>Action Taken: Power Cords in Bell Box Pantry secured so as to not come into contact with the Counter surface.</p>
33	33	<p style="text-align: center;">Site: CONFERENCE ROOM - DECK 8</p> <p>THIS CONFERENCE ROOM WAS BEING USED AS A ROOM SERVICE PANTRY, YET THE CONSTRUCTION WAS STILL THAT OF A CONFERENCE ROOM (CARPETING, PAINTED BULKHEADS AND PANELS, CLOTH CURTAINS ON WINDOWS, AND PAINTED DECKHEADS). A PLAN FOR A PROPER CONVERSION TO A GALLEY STANDARD SHOULD BE MADE AND CONSTRUCTION COMPLETED AS SOON AS POSSIBLE.</p> <p>Action Taken: Action plan under responsibility of Bjornar Hansen .</p>
34	*	<p style="text-align: center;">Site: CONFERENCE ROOM - DECK 8</p> <p>THREE PREVIOUSLY CLEANED GLASS PITCHERS WERE STORED UPRIGHT ON THE TOP STORAGE SHELF IN THIS SPACE.</p> <p>Action Taken: All Glass Pitchers to be stored with opening face down and cleaned.</p>
35	26	<p style="text-align: center;">Site: RAFFLES LIDO - AFT STARBOARD BUFFET</p> <p>SEVERAL PREVIOUSLY CLEANED KNOVES WERE FOUND SOILED WITH FOOD RESIDUE AND IN A BACK-UP UTENSILS TRAY, READY FOR DISPLAY ON THE BUFFET LINE.</p> <p>Action Taken: Ensure that all Utensils are checked after leaving the dishwashing machine. If items are still soiled then return for rewashing.</p>
36	*	<p style="text-align: center;">Site: RAFFLES LIDO - BUFFET</p> <p>NUMEROUS UTENSILS FOR PASSENGER SELF-SERVICE WERE TOO SHORT FOR REACHING THE FOOD PRODUCT AND AT TIMES WERE LEFT IN THE FOOD WITH THE HANDLE TOUCHING THE FOOD. SEVERAL OF THE FOOD CONTAINERS (BREAD, SALAD LETTUCE, TOPPINGS, DRESSING, HOT AND COLD PREPARED ITEMS) WERE TOO LARGE OR POSITONED IN A WAY WHICH REQUIRED A LONG UTENSIL TO REACH THE FOOD.</p> <p>Action Taken: All utensils have been replaced with the correct length items. Correct Food containers for the relevant food items have been implemented.</p>
37	25	<p style="text-align: center;">Site: RAFFLES LIDO - DINING ROOM</p> <p>WET WIPING CLOTHS WERE SET ON 6 OF THE 10 DINING ROOM WAITER STATIONS BETWEEN USES.</p> <p>Action Taken: All waiters stations have sanitizing cloths.</p>

Site: COMMENT - CORRECTIVE ACTION

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].

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