

Record 17

Corrective Action Report

AURORA Type of Inspection: USPH Inspection

Date of Inspection: 29th Jan 2001

Item No	Ref No	Area	Description	Corrective Action	Responsibility	Action Complete Sign
1	22*	Lido Food Service	Glasswashing machine did not have a data plate.	Item to be put through as a guarantee defect GDH 434	MEO	
2	21*	Sidewalk Cafe	Handles on the ro-ro fryer were pitted & broken.	Item to be put through as a guarantee defect.	MEO	
3	9*	Whirlpool Spas	Spa records on the bridge indicated that the halogen levels were below 4.0ppm bromine. They did not indicate that the Spas were closed until the levels were 4.0 ppm or above or that corrective action was taken.	A system was put in place, with the pool boys carrying out routine checks.	BSM	
4	8*	Potable Water	The drain line for the backflow preventers to the Salon was difficult to see if they were leaking.	This was modified.	SEO	
5	20*	Main Galley	A thermometer was not provided in CL – 32 (blast chiller)	A thermometer was placed in position.	Exec Chef	
6	20*	Main Galley	Nicks & gouges were noted on the metal food contact surface of the veg cutter.	16 blades to be ordered. New item request raised. As soon as approved items will be ordered.	Exec Chef / HSM Purchasing.	
7	21*	Pastry \ Bakery	The plastic coating on the oven handles are peeling.	Chit raised and task completed 31.01.01	MEO	
8	21*	Pastry \ Bakery	Water noted in the mixer collar. Slight corrosion noted on the collar.	Cleaning detail	Exec Pastry Chef	
9	20*	Main Galley	Ice scoops have gaps, which are not ideal for cleaning. Smooth surface scoops to be purchased.	HSM has been in contact with purchasing to source USPH standard scoops.	HSM / Purchasing	
10	22	Main Galley Platehouse Glasswasher	The pre wash upper arm was positioned upside down.	Training took place.	SAP F & B/ Galley Supervisor	
11	22	Main Galley Platehouse Glasswasher	There was an ineffective spray pattern from the nozzles in the upper rinse arm.	Cleaning/ Maintenance	SAP F & B/ Galley Supervisor	
12	22	Main Galley Platehouse Dishwasher	Four nozzles at the rinse arm were not spraying	Cleaning/ Maintenance	SAP F & B/ Galley Supervisor	

13	22	Crew Galley Platehouse Dishwasher	5 nozzles at the dishwash unit were not spraying on the rinse arm.	Cleaning / Maintenance	SAP F & B/ Galley Supervisor	
14	26*	Officers Wardroom Bar	The bottom blade mount and rubber gasket on the blender pitcher were encrusted with drink residue.	cleaned	SAP F & B/ Mess Supervisor	
15	12*	Crew Bar	A Cigarette butt was noted in the access compartment for the walk in unit drain lines.	Area was cleaned.	BSM	
16	20*	Food Service	Thermometers not placed in the warmest area of the fridge units throughout.	General Observation, thermometers relocated.	Exec Chef SAP F&B BSM	
17	08*	Food Service	An air gap or back flow prevention device was not provided for each ice machine- chemicals are used for cleaning	Guaranteed defect raised. V192	SEO	
18	22	Food Service	Data plates were not provided for all of the single tank Warewashing units.	Guarantee Defect raised. GDH 434	MEO	
19	19*	Food Service General	Insect Control devices were noted as being located over food preparation areas. – Fish Prep and cold larder.	The insect control device in the fish prep room was relocated. The Robot Coupe blender in the cold larder was relocated away from the insect control device.	1ETO Exec Chef	
20	40*	IPM	Pest signing logs were for Cockroaches only.	Tracking logs adjusted.	SAP F&B	
21	40*	IPM	An adequate integrated pest mgt plan needs to be developed for the vessel.	Work in progress to introduce an integrated pest management manual	P & O HSE / PCLA /EHC	

Captain.....

Executive Purser.....

Senior Purser F & B.....