

RADIO CALL
SINGCarnival Pride
08/15/04**CORRECTIVE ACTION AND FOLLOW UP LOG**

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION	FOLLOW UP / REMARK
1	20	MAIN GALLEY-POTWASH	THE SURFACES OF FOUR CUTTING BOARDS WERE DEEPLY GOUGED AND NO LONGER CLEANABLE.	YES	8/16/2004	Cutting Boards have been replaced	
2	26	MAIN GALLEY-POTWASH	THE SURFACES OF FOUR PREVIOUSLY CLEANED CUTTING BOARDS WERE DEEPLY CRACKED/GOUGED AND SOIL WAS NOTED IN THE GOUGES/CRACKS. THESE BOARDS WERE STORED ON THE DISHWASH CLEAN SHELF.	YES	8/16/2004	Cutting boards have been replaced and regular checking of these boards has been implemented	
3	28	MAIN GALLEY-POTWASH	DURING ACTIVE USE, CONDENSATE WAS NOTED DRIPPING FROM THE DECKHEAD ABOVE THE CLEAN SIDE OF THE POTWASH. THIS IS A REPEAT ITEM FROM THE 02/01/2004 INSPECTION.	IN PROGRESS	8/16/2004	Ship construction issue – to be dealt with at dry dock in December	
4	20	FOOD SERVICE GENERAL	SOFT PEELING SEALANT WAS NOTED ON THE SLICER'S BACK BLADE GUARD IN BOTH GALLEYS (PORT SALAD APPETIZER, CENTER GALLEY, CREW GALLEY- STARBOARD).	YES	8/16/2004	Replace soft sealant with hard sealant where necessary	
5	20	CREW GALLEY	THE CREW GALLEY ICE MACHINE HAD PROTRUDING SEALANT IN THE SEAM BETWEEN THE BIN AND CUBER, MAKING CLEANING DIFFICULT.	IN PROGRESS	8/16/2004	Clean protruding sealant and investigate the suitability of existing gaskets	
6	28	PROVISIONS-DRY STORES	BOXES OF SINGLE SERVICE ITEMS (PAPER PLATES, TOWELS, CUPS AND STRAWS) WERE STORED ON THE DECK IN THE DRY STORE AREA.	YES	8/16/2004	Items have been separate and stored on shelving. Add ional shelving has been ordered	
7	20	FOOD SERVICE GENERAL- BARS	NUMEROUS PLASTIC BLENDER PITCHERS WERE CRACKED AND NO LONGER EASILY CLEANABLE. THIS IS A REPEAT ITEM FROM THE 02/01/2004 INSPECTION.	In progress	8/16/2004	Requested; New blender cup for replacements	
8	20	LOBBY BAR	THE SEALANT IN THE SEAM BETWEEN THE CUBER AND BIN OF THE ICE MACHINE WAS PEELING, MAKING THE AREA DIFFICULT TO CLEAN. THIS IS A REPEAT ITEM FROM THE 02/01/2004 INSPECTION.	IN PROGRESS	8/16/2004	Clean protruding sealant and investigate the suitability of existing gaskets	
9	26	LOBBY BAR	THE INTERIOR FOOD CONTACT SURFACES OF THE ICE MACHINE'S CUBER SPRAY ARM AND THE SEAM BETWEEN THE CUBER AND BIN WERE SOILED WITH BLACK, SLIMY MOLD. THIS IS A REPEAT ITEM FROM THE 02/01/2004 INSPECTION.	IN PROGRESS	8/16/2004	Cleaning undertaken by a/c engineer	
10	20	CASINO BAR	THE SEALANT BETWEEN THE SEAM OF THE CUBER AND BIN WAS PEELING, MAKING THE AREA DIFFICULT TO CLEAN.	IN PROGRESS	8/16/2004	Clean protruding sealant and investigate the suitability of existing gaskets	
11	26	CASINO BAR	THE ICE MACHINE SEAM BETWEEN THE CUBER AND BIN AND THE CUBER SPRAY ARM WAS SOILED WITH A BLACK MOLDY RESIDUE.	IN PROGRESS	8/16/2004	Cleaning undertaken by a/c engineer	
12 13	22	CREW GALLEY DISHWASH	DURING ACTIVE USE OF THE CONVEYOR DISHWASH MACHINE, THE FINAL RINSE SPRAY NOZZLES WERE NOT SPRAYING. WATER WAS ONLY DRIPPING FROM THE NOZZLES.	YES	8/16/2004	Replaced impeller on final rinse pump	
13 14	24	CREW GALLEY-DISHWASH	DURING ACTIVE USE OF THE CONVEYOR DISHWASH MACHINE, THE FINAL RINSE SPRAY NOZZLES WERE NOT SPRAYING. WATER WAS ONLY DRIPPING FROM THE NOZZLES.	YES	8/16/2004	Replaced impeller on final rinse pump	
14 15	25	LIDO - DESSERT CORNER BUFFET	A WET WIPING CLOTH WAS SET INSIDE THE COLD WELL AT THE COUNTER BETWEEN USES.	YES	8/17/2004	Staff have been advise that all wiping cloths are to be stored in the correct chlorine solution	
15 16	16	LIDO - BEVERAGE STATIONS	FILLED COFFEE CREAMER PITCHERS WERE SET ON THE BEVERAGE STATIONS THROUGHOUT WITHOUT ICE OR OTHER REFRIGERATION. THESE ITEMS WERE SAID TO BE UNDER TIME ONLY AS A CONTROL, BUT THE INDIVIDUAL PITCHERS WERE IN NO WAY MARKED TO INDICATE A DISCARD TIME. THE CREAMER PITCHERS ARE SET OUT FROM EARLY MORNING THROUGH EVENING FOR PASSENGER SELF-SERVICE.	IN PROGRESS	8/16/2004	A labeling system will be set up in order to make it more easier to see when the creamer should be removed as it is under time control	
16 17	25	LIDO - WAITER STATIONS	WET WIPING CLOTHS WERE STORED IN SOAP WATER SOLUTIONS BETWEEN USES. THE CLOTHS WERE SAID TO BE USED ONLY FOR WIPING OF TABLES BETWEEN OCCUPANCIES, UNTIL AFTER SERVICE WHEN THE STAFF DO A FULL 3-BUCKET CLEANING METHOD FOR THE DINING TABLES.	YES	8/16/2004	Wiping cloths will be stored in the correct sanitize solution – 100 ppm chlorine.	

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17 18	22	LIDO - DISHWASH	DURING ACTIVE USE OF THE CONVEYOR FLIGHT-TYPE DISHWASH MACHINE, THE DUAL SPRAY RINSE ARM WAS INSERTED UPSIDE DOWN AND NOT RINSING THE DISHWARE. THE SPRAY ARM WAS RE-ORIENTED AND ALL THE SPRAY NOZZLES WERE PARTIALLY CLOGGED, PRODUCING AN INEFFECTIVE SPRAY PATTERN.	YES	8/17/2004	Training was given to the staff in how to correctly assemble the spray arms and the correct cleaning	
18 19	24	LIDO - POT WASH	THE FINAL, HOT WATER SANITIZING, RINSE TEMPERATURE OF THE IN-USE POT WASH MACHINE WAS 209 °F.	IN PROGRESS		Maintenance undertaken by hotel engineer	
19 20	25	LIDO	A WET WIPING CLOTH WAS SET ON ONE DINING ROOM WAITER STATION BETWEEN USES.	YES	8/16/2004	Staff have been advise that all wiping cloths are to be stored in the correct chlorine solution	
20 21	22	LIDO - DISHWASH	SEVERAL EMPTY DISHWARE RACKS WERE SET DIRECTLY ON THE DECK BETWEEN THE CONVEYOR DISHWASH AND GLASSWASH MACHINES. SEVERAL DIRTY PLASTIC BINS WITH DISHWARE INSIDE WERE STACKED ON THE DECK BELOW THE DIRTY PRE-WASH TABLE.	YES	8/16/2004	Staff were advised not to store any items on the floor	
21 22	8	POTABLE WATER - BACKFLOW	ALTHOUGH THERE WAS AN ELECTRONIC RECORD OF THE VARIOUS BACKFLOW PREVENTERS REQUIRING TESTING AND A TEST FREQUENCY, NO RECORD OF ANY ANNUAL TESTS FOR THE LAST TWO YEARS COULD BE FOUND.	YES	8/17/2004	Carried out of back flow preventers and updated record accordingly	
22 23	3	POTABLE WATER - BUNKERING	BEFORE ACTIVE BUNKERING OF POTABLE WATER THREE MANUAL MEASURES TAKEN BETWEEN 1300-1315 REGISTERED FREE CHLORINE RESIDUALS BETWEEN 1.21 AND 1.88. THE SHIP'S CHLORINE ANALYZER CONTROLLER REGISTERED 3-7 PPM IN COMPARISON. THE ONBOARD MANUAL CHLORINE TEST KIT WAS OPERATED UNDER A PROGRAM #8, BUT USING THE TEST METHOD FOR PROGRAM #9 (8021). THE PROGRAM #8 REQUIRED DIFFERENT SAMPLE SIZES AND BOTTLES, DILUTION WITH DEIONIZED WATER, AND 25 ML REAGENT PILLOWS (METHOD 10069).	YES	8/16/2004	Retraining in use of test kit equipment as per manufacturers manual	
23 24	*	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)	IN PROGRESS		Standard operating and monitor procedures with critical description (3-5 points to be reviewed and revised as necessary by shipboard and office personnel)	