

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	BACKFLOW PREVENTION - GENERAL	08	0	No
BACKFLOW PREVENTERS WERE NOT INSTALLED ON THE FOLLOWING CROSS CONNECTED EQUIPMENT:				
DECK 7 SPA - FLEXIBLE SHOWER IN THE MEN'S AND WOMEN'S CHANGING ROOMS, FOOT BATH FLEXIBLE SHOWERS IN THE MIXED USE ROOM, MASSAGE THERAPY ROOM #1 AT THE FLEXIBLE SHOWER HOSE, AND THE FOAM HOSE CONNECTION TO THE JAPANESE BATH..				
HANDICAP CABINS 733 AND 734.				
Back flow preventers have been installed already.				
2	BACKFLOW PREVENTION - GENERAL	08	0	No
THE DOUBLE CHECK VALVE BACKFLOW PREVENTERS IN THE GALLEY HOOD CLEANING CABINET WERE NOT EQUIPPED WITH INTERMEDIATE VENTS AND SHOULD BE REPLACED. THE ORAS MODEL BACKFLOW PREVENTERS INSTALLED AT HOSE BIBBS IN THE GARBAGE ROOM AND ALL DECK TAP HOSE BIBBS IN MECHANICAL EQUIPMENT ROOMS HAVE SPRAY NOZZLE VALVES INSTALLED ON THE HOSES DOWNSTREAM OF THE BACKFLOW PREVENTER. VSP WILL REVIEW THE MANUFACTURERS GUIDANCE ON THESE PREVENTERS, BUT BELIEVE THEY ARE NOT DESIGNED FOR CONTINUOUS PRESSURE APPLICATIONS. THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTER AT THE REVERSE OSMOSIS UNIT IS POSITIONED DOWNSTREAM OF A DIVIDED PIPE SECTION, LEAVING ONLY ONE PIPE PROTECTED FROM BACKFLOW FROM THE HOSPITAL DIALYSIS TANKS.				
The back flow preventer in hood cleaning cabinet and oras back flow preventers at hose bibbs in garbage room and in mechanical equipment rooms will be replaced a.s.a.p.				
The back flow preventer at the osmosis unit for hospital dialysis unit will be installed in correct place a.s.a.p.				
3	MAIN POOL	09	3	Yes
THE POOL WAS OPEN FOR USE AND THE WATER HAD A FREE CHLORINE RESIDUAL AVERAGING 0.75 PPM, FOLLOWING 3 REPEATED TESTS WITH TWO TEST KITS. ONBOARD STAFF WERE MEASURING TOTAL CHLORINE RATHER THAN FREE CHLORINE RESIDUALS.				
The free chlorine residual has increased immediately. Engine Staff has been trained to check more carefully which chemicals to be used for a free chlorine residual test.				
4	WHIRLPOOL SPA	09	3	Yes
THE WHIRLPOOL SPA WAS OPEN AND THE WATER HAD A FREE CHLORINE RESIDUAL OF 2 PPM AFTER REPEATED TESTS WITH TWO TEST KITS. THE ONBOARD STAFF WERE TESTING TOTAL CHLORINE RATHER THAN FREE CHLORINE RESIDUAL.				
The free chlorine residual has increased immediately. Engine Staff has been trained to check more carefully which chemicals to be used for a free chlorine residual test				
5	KINDERGARTEN CHILDREN'S CENTER	41	0	No
THERE WAS NO GUIDANCE ON SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES AVAILABLE AT THE CENTER, AND NO WRITTEN POLICY ON PROCEDURES TO FOLLOW IF A CHILD DEVELOPS SYMPTOMS OF INFECTIOUS ILLNESS WHILE AT THE CENTER.				
A written guidance for the childrens activity center will be developed and posted. The written policy for procedures if a child develops infectious illness while in the center will be implemented.				
6	MAIN GALLEY / COLD PANTRY	26	3	Yes
A SERRATED KNIFE WAS FOUND IN A KNIFE STORAGE DRAWER SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.				
The knife has been removed immediately, the knife storage drawer has been cleaned and sanitized. The crew has been trained to check more carefully.				
7	MAIN GALLEY / COLD PANTRY	20	0	No
A SERRATED KNIFE WAS FOUND WITH IT'S HANDLE BROKEN AT THE HILT MAKING IT DIFFICULT TO CLEAN.				
THE KNIFE WAS DISCARDED DURING THE INSPECTION.				
The knife has been discarded during the inspection and the crew has been trained to check more carefully.				
8	MAIN GALLEY / COLD PANTRY	26	3	Yes
TWO SERVING SPOONS WERE FOUND IN A STORAGE DRAWER SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.				
All the serving spoons have been removed, the storage drawer cleaned and sanitized and the crew has been trained to check more carefully.				
9	MAIN GALLEY / MEAT PREPARATION	26	3	Yes
THE MEAT TENDERIZING HAMMER WAS FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.				

The meat tenderizing hammer was discarded during inspection, a new one has been given out and the crew has been trained to check more carefully.

10 MAIN GALLEY / HOT GALLEY

16

0

Yes

A SHALLOW BAINS MARIE PAN OF THYME SAUCE WAS FOUND IN THE BLAST CHILLER WITH AN INTERNAL PRODUCT TEMPERATURE OF 78°F. THE BLAST CHILLER LOG INDICATED THAT THE SAUCE WAS PLACED IN THE UNIT APPROXIMATELY 2.5 HOURS EARLIER AT A TEMPERATURE OF 168°F. THERE WAS NO DOCUMENTATION THAT THE TEMPERATURE WAS CHECKED AFTER TWO HOURS OF COOLING.

OTHER PRODUCTS IN THE BLAST CHILLERS, WHEN COMPARED TO THE LOG INDICATED THAT THEY HAD REACHED A TEMPERATURE OF 70°F WITHIN THE REQUIRED TWO HOURS PERIOD.

The chiller log has been adjusted with a additional colume to record the 2 hrs time table and control so the given time.

11 MAIN GALLEY / POTWASH

26

3

Yes

SEVERAL PREVIOUSLY CLEANED BAINS MARIE PANS WERE FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.

The potwash crew has been informed to clean more carefully and monitor the clean produce better before storing it in the clean area.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
12	FOOD SERVICE - GENERAL	24	0	Yes
				<p>THE FINAL RINSE TEMPERATURES MEASURED AT THE DISH SURFACE OF WAREWASHERS WAS MEASURED AT 180°F OR ABOVE. THE MACHINE MOUNTED THERMOMETER ON THE DISHWASHING MACHINE IN THE MAIN GALLEY INDICATED A TEMPERATURE OF 250°F.</p> <p>THE MANIFOLD AND/OR TANK TEMPERATURES FOR THE FINAL, SANITIZING RINSE SHOULD BE BETWEEN 180-194°F AND THE DISH SURFACE TEMPERATURE A MINIMUM OF 160°F.</p> <p>THE HIGH TEMPERATURE MADE THE MAIN GALLEY DISHWASH AREA VERY HOT AND HUMID.</p> <p>The temperature in the main dishwash are has been adjusted and the responsible crew has been informed and trained.</p>
13	CREW DISHWASH AREA	08	0	No
				<p>THE SPRING ON THE PRE-WASH HOSE ALLOWED THE NOZZLE TO HANG BELOW THE FLOOD LEVEL RIM OF THE SINK AND THERE WAS NO BACKFLOW PREVENTION DEVICE INSTALLED ON THE FIXED END OF THE PRE-WASH HOSE.</p> <p>The spring of the pre-wash hose will be exchanged as soon as the replacement is onboard, the backflow prevention is already installed.</p>
14	PROVISIONS	15	0	Yes
				<p>SHELLSTOCK SHELLFISH TAGS WERE NOT RETAINED ONBOARD FOR 90 CALENDAR DAYS FROM THE DATE THE CONTAINERS WERE EMPTIED.</p> <p>The log will be installed and we will record the shellfish tags from now on in this list for 90 days.</p> <p>ADDITIONALLY, THERE WAS NO WAY TO CORRELATE BETWEEN THE SHELLSTOCK AND THE DATE WHEN THE SHELLSTOCK WAS SERVED.</p> <p>The log will be adjusted to these recommendations</p> <p>7.3.2.3.2 SHELLSTOCK SHELLFISH TAGS SHALL:</p> <p>(1) REMAIN ATTACHED TO THE CONTAINER IN WHICH THE SHELLSTOCK ARE RECEIVED UNTIL THE CONTAINER IS EMPTY. (2) BE MAINTAINED BY RETAINING SHELLSTOCK TAGS OR LABELS FOR 90 CALENDAR DAYS FROM THE DATE THE CONTAINER IS EMPTIED BY USING AN APPROVED RECORD KEEPING SYSTEM THAT KEEPS THE TAGS OR LABELS IN CHRONOLOGIC ORDER CORRELATED TO THE DATE WHEN THE SHELLSTOCK ARE SERVED.</p>
15	PROVISIONS	16	0	Yes
				<p>THERE WAS NO DOCUMENTATION THAT THE SMOKED FISH, TROUT, HALIBUT, AND SALMON SERVED UNCOOKED WAS FROZEN FOR PARASITE DESTRUCTION OR CERTIFIED PARASITE FREE FROM THE PROVIDER.</p> <p>This recommendation will be organized and produced by the company who delivers these items. The documentation will be kept onboard and recorded.</p> <p>7.3.4.2.1 BEFORE SERVICE IN READY-TO-EAT FORM, RAW, RAW-MARINATED, PARTIALLY COOKED, OR MARINATED-PARTIALLY COOKED FISH OTHER THAN MOLLUSCAN SHELLFISH:</p> <p>(1) SHALL BE FROZEN THROUGHOUT TO A TEMPERATURE OF -20°C (-4°F) OR BELOW FOR 168 HOURS (7 DAYS) IN A FREEZER; OR -35°C (-31°F) OR BELOW FOR 15 HOURS IN A BLAST FREEZER.</p>
16	INTEGRATED PEST MANAGEMENT	40	0	No
				<p>THE WRITTEN INTEGRATED PEST MANAGEMENT (IPM) PLAN DID NOT CONTAIN INFORMATION ON ACTIVE MONITORING NOR DID THE LOG PROVIDE SPACE FOR REPORTING THE SIGHTING OF LIVE INSECTS OTHER THAN IN TRAPS.</p> <p>The pest integrated management plan will be adjusted to the active monitoring and for reporting the sighting of live insects during day and night operations.</p> <p>THIS ACTIVE MONITORING SHOULD INCLUDE INSPECTIONS DURING BOTH DAYTIME AND NIGHT TIME HOURS AND THE LOG SHOULD INCLUDE SPACE TO LIST THE TIME THE INSPECTIONS WERE CONDUCTED.</p>
17	CORRECTIVE ACTION STATEMENT	*	0	No

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: EUROPA - CAS - 10/10/2004.