

**STATEMENT OF CORRECTIVE ACTION
DETAILS OF INSPECTION VIOLATIONS**

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTWASH DECK 6	26	3	Yes
TWO PREVIOUSLY CLEANED LARGE PANS AND 2 SPOONS WERE NOTED SOILED AND STORED ON THE CLEAN SHELF IN THE POT WASH AREA.				
<i>Corrected during inspection and all Dishwashing Management and Staff re-instructed in correct operating procedures and in correctly checking items prior to storing in "clean" area. Increased F&B Management supervision implemented.</i>				
2	COLD GALLEY-DECK 6	16	0	Yes
TWO TRAYS OF CONTAINERS OF SOUR CREAM WERE NOTED AT A TEMPERATURE OF 50° F, INSIDE THE REACH-IN COOLER OF THE COLD GALLEY. THE PRODUCT HAD BEEN PREPARED AT 10 PM ON THE 12TH. THE 7 AM TEMPERATURE LOG SHOWED THE TEMPERATURE AT 38 ° F.				
THE PRODUCT WAS DISCARDED AT THE TIME OF THE INSPECTION.				
OTHER TRAYS OF POTENTIALLY HAZARDOUS FOODS IN DIFFERENT SECTIONS OF THE SAME REFRIGERATION UNIT HAD TEMPERATURES OF 41°F OR BELOW.				
<i>I/C area counseled with regard to not correctly monitoring food temperatures in his area of responsibility. Re-instructed by management with regard to temperature control. Increased management supervision of this area.</i>				
3	PACIFIC MOON DISPENSER BAR	26	3	Yes
THREE PREVIOUSLY CLEANED BLENDER BLADES AND GASKETS WERE NOTED SOILED AND STORED AS CLEAN IN THE PACIFIC MOON DISPENSER BAR.				
<i>Corrected. All Bar staff re-instructed with regard to the correct manner of stripping and cleaning blenders.</i>				
4	PASTRY-DECK 5	16	0	Yes
ONE TRAY OF CONTAINERS OF CREAM CARMEL DESSERTS WERE NOTED AT A TEMPERATURE OF 50 °F IN THE LEFT DOOR OR THE FIRST UNDER-COUNTER REFRIGERATION UNIT.				
THE PRODUCT HAD BEEN PREPARED ON THE 12TH OF SEPTEMBER. THE PRODUCT WAS DISCARDED AT THE TIME OF THE INSPECTION.				
THREE OTHER TRAYS OF THE CREAM CARMEL DESSERTS IN DIFFERENT SECTIONS OF THE SAME REFRIGERATION UNIT HAD TEMPERATURES OF 41°F OR BELOW.				
<i>I/C area counseled with regard to not correctly monitoring food temperatures in his area of responsibility. Re-instructed by management with regard to temperature control. Increased management supervision of this area.</i>				
5	FOOD SERVICE GENERAL	20	2	No
THE DECK 6 COLD GALLEY FAR RIGHT REACH-IN REFRIGERATION UNIT AND THE DECK 5 PASTRY FAR LEFT UNDER-COUNTER REFRIGERATION UNIT DID NOT MAINTAIN TEMPERATURES AT OR BELOW 41 ° F.				
<i>Investigated and repaired.</i>				
6	POTWASH-DECK 5	26	3	Yes
THREE PREVIOUSLY CLEANED PLASTIC BINS AND 3 PERFORATED PANS WERE SOILED AND STORED ON THE CLEAN SHELF IN THE POT WASH AREA.				
<i>Corrected during inspection and all Dishwashing Management and Staff re-instructed in correct operating procedures and in correctly checking items prior to storing in "clean" area. Increased F&B Management supervision implemented.</i>				
7	CREW GALLEY	26	3	Yes
THE PREVIOUSLY CLEANED MANUAL MIXER PROBE WAS HEAVILY SOILED AROUND THE BLADES. THE PROBE WAS TAKEN TO THE ENGINEERING DEPARTMENT FOR DISASSEMBLING AND CLEANING.				
<i>Company supplied equipment to all vessels and is not easily cleanable and is fitted with slotted screws. Will improve cleaning procedures as required until more easily cleanable equipment can be purchased.</i>				
8	CREW BUFFET COFFEE LINE	33	0	No
THE AREA SURROUNDING THE BUFFET LINE ICE MACHINE DECK DRAIN WAS NOT EASILY ACCESSIBLE FOR CLEANING.				
<i>Opening in stainless steel shelf to enlarge, to allow better access to scupper below.</i>				

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9	CREW BUFFET COFFEE LINE	27	0	No	<p>THE SEAM BETWEEN THE ICE MACHINE AND BUFFET LINE COUNTER WAS SOILED WITH WHAT APPEARED TO BE BLACK MOLD. DIAMOND PRINCESS</p> <p><i>Cleaned and area surrounding the well has been sealed with sealant.</i></p>
10	OFFICERS MESS-DECK 5	08	0	No	<p>THE ESPRESSO MACHINE'S BACKFLOW PREVENTION DEVICE LEAKED.</p> <p><i>New backflow preventor fitted.</i></p>
11	PIZZERIA	16	0	Yes	<p>THE CONTAINERS OF POTENTIALLY HAZARDOUS FOOD, PEPPERONI, SMOKED SALMON, MOZZARELLA CHEESE WERE NOT IDENTIFIED WITH THE DISCARD TIME. ADDITIONALLY THE TIME AS A CONTROL PLAN DID NOT SPECIFICALLY ADDRESS THE PIZZERIA AND THE FACT THAT THIS AREA WAS OPERATED FOR MORE THAN 4 HOURS AT A TIME.</p> <p>THE STAFF GENERATED AN ADDITIONAL PLAN FOR THE PIZZERIA AND THE CONTAINER IDENTIFIED WITH THE DISCARD TIME DURING THE INSPECTION.</p> <p><i>Corrected during inspection. HACCP Plan compiled to cover this area of operation.</i></p>
12	POTWASH / DECK 12	28	0	No	<p>THERE WERE NUMEROUS SOILED PLASTIC STORAGE CONTAINER LIDS AND BAIN MARIE PANS FOUND SETTING ON THE CLEAN SIDE OF THE SANITIZE SINK.</p> <p>THE WASH, RINSE, AND SANITIZE SINKS WERE FILLED A TWO UTILITY STAFF WERE PRESENT IN THE AREA BUT THEY WERE NOT ACTIVELY WASHING POTS AND PANS AT THE TIME. EARLIER IN THE MORNING THE POTWASH MACHINE BROKE DOWN AND THEY WERE WAITING FOR IT TO BE REPAIRED.</p> <p><i>Corrected during inspection and all Dishwashing Management and Staff re-instructed in correct operating procedures, including checking items prior to storing in "clean" area. Increased F&B Management supervision implemented.</i></p>
13	SABATINI'S	33	0	No	<p>THE DECORATIVE BULKHEAD BEHIND THE COOK TOP WAS SOILED WITH EITHER FOOD OR GREASE SPLASH. THE BULKHEAD IS POROUS MAKING IT DIFFICULT TO CLEAN.</p> <p><i>Will improve cleaning efforts and supervision until stainless steel profiling can be installed on entire bulkhead up the column.</i></p>
14	RECORD KEEPING	*	0	No	<p>THE LOGS FOR THE POTABLE WATER AND THE SWIMMING POOLS AND WHIRLPOOL SPAS WERE EXCELLENT.</p> <p><i>Noted and Thanks.</i></p>
15	CORRECTIVE ACTION STATEMENT	*	0	No	<p>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.</p> <p>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</p> <p>USE EMAIL MESSAGE SUBJECT LINE: DIAMOND PRINCESS - CAS - 09/13/2004.</p>