

CORRECTIVE ACTION STATEMENT

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MAIN GALLEY DECK 6 / GARDE MANGER	20	2	No
<p>SEVERAL TRAYS OF SLICED SMOKED SALMON IN UNDERCOUNTER REFRIGERATOR 60208 HAD INTERNAL PRODUCT TEMPERATURES OF 44 AND 47°F. THE SALMON WAS PREPARED AT 2100 THE EVENING BEFORE.</p> <p>ALL TRAYS OF THE SMOKED SALMON WERE SENT TO THE BLAST CHILLER TO COOL TO BELOW 41°F.</p> <p>Sapphire Princess' Ventilation and Electrical Departments reprogrammed a faulty circuit card in the refrigeration unit.</p>				
2	MAIN GALLEY DECK 6 / GARDE MANGER	16	0	Yes
<p>SEVERAL TRAYS OF SLICED SMOKED SALMON IN UNDERCOUNTER REFRIGERATOR 60208 HAD INTERNAL PRODUCT TEMPERATURES OF 44 AND 47°F. THE SALMON WAS PREPARED AT 2100 THE EVENING BEFORE.</p> <p>ALL TRAYS OF THE SMOKED SALMON WERE SENT TO THE BLAST CHILLER TO COOL TO BELOW 41°F.</p> <p>Staff have been re-trained/instructed on the importance of monitoring the temperature of refrigerators and the internal food temperatures at regular intervals; more thorough supervision put into place.</p>				
3	MAIN GALLEY DECK 6 / SOUP AREA	27	0	No
<p>THE CABINETS UNDER THE FRYERS DID NOT HAVE DRIP PANS INSTALLED AND THE BOTTOMS OF THE CABINETS WERE SOILED WITH FRESH OIL THAT WAS DRIPPING FROM THE FRYERS ABOVE.</p> <p>Following cleaning, all staff have been instructed and trained to replace the drip pans per procedure</p>				
4	MAIN GALLEY DECK 6 / DISHWASH AREA	28	0	No
<p>A TRASH CAN WAS BEING USED TO PLACE SOILED WAITER TRAYS ON BEHIND THE SOILED DROP-OFF AREA.</p> <p>A trolley has now been provided for this purpose when required.</p>				
5	FOOD SERVICE - GENERAL	16	0	Yes
<p>THERE WAS NO DOCUMENTATION THAT THE SMOKED SALMON SERVED FOR BREAKFAST AND FOR SUSHI WAS FROZEN TO ENSURE PARASITE DESTRUCTION. ADDITIONALLY THERE WAS NO CERTIFICATION FROM THE PROVIDER THAT FISH WAS PARASITE FREE.</p> <p>Princess Cruises' Corporate Purchasing department will obtain required certification from the supplier and forward to the vessel.</p>				
6	CHILD ACTIVITY CENTER	41	0	No
<p>THE WALL MOUNTED SOAP DISPENSER WAS SITTING ON THE EDGE OF THE HANDWASH SINK MAKING IT DIFFICULT TO USE.</p> <p>The soap dispenser has been remounted on the bulkhead.</p>				
7	POTABLE WATER-PRODUCTION	03	0	Yes
<p>ON A FEW DAYS SINCE THE LAST INSPECTION, THE HALOGEN ANALYZER RECORDER CHARTS FOR THE PRODUCTION OF POTABLE WATER SHOWED THE FREE CHLORINE RESIDUAL TO BE BELOW THE REQUIRED 2 PPM, WITHOUT CORRECTIVE ACTIONS DOCUMENTED.</p> <p>A more thorough documentation procedure has been put into place and responsible personnel were retrained to ensure all records are properly filed and maintained.</p>				
8	POTABLE WATER-BUNKERING	03	0	Yes
<p>ON JUNE 30, 2004 THE HALOGEN ANALYZER RECORDER CHART FOR BUNKERING, RECORDED THE FREE CHLORINE RESIDUAL AT 1.5 PPM FOR MORE THAN 2 HOURS, WITHOUT CORRECTIVE ACTIONS DOCUMENTED.</p> <p>A more thorough documentation procedure is in place and responsible staff were retrained to ensure all records are properly filed and maintained.</p>				
9	POTABLE WATER-BUNKERING	08	0	No
<p>THE PH TESTING ON THE SHORE-SIDE WATER SUPPLY WAS NOT ROUTINELY COMPLETED PRIOR TO BUNKERING.</p> <p>The staff responsible for this activity were reinstructed on the necessity of pH testing; more thorough supervision is now in place.</p>				
10	HORIZON COURT-DECK 12	19	0	No
<p>THE HANDLES OF THE SELF SERVICE DISPENSING UTENSILS FOR THE CUT MELONS AND FRUITS AT THE HORIZON COURT BUFFET WERE NOTED IN DIRECT CONTACT WITH THE FOOD.</p> <p>Princess Cruises' Purchasing Department is sourcing the supply of longer handled tongs.</p>				

SAPPHIRE PRINCESS

9/14/2004

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
11	LIDO-DECK 12	20	2	No
	THE BACK GUARD OF THE SLICER HAD A HARD SEALANT APPLIED THAT HAD NOT BEEN APPLIED SMOOTHLY, MAKING THE AREA DIFFICULT TO CLEAN.			
	The sealant was removed and re-applied to ensure that it was smooth.			
12	HAMBURGER BAR-DECK 14	33	0	No
	THE DECK TILES IN SEVERAL AREAS OUTSIDE OF THE BUFFET LINE WERE MISSING MAKING THE AREA DIFFICULT TO CLEAN.			
	This has been raised with the builder and new tiles have been requested through a guarantee claim, however a temporary repair has been made.			
13	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: SHIP NAME: SAPPHIRE PRINCESS - CAS - [INSPECTION DATE: 09/14/2004].