

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
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1	INTERGRATED PEST MANAGEMENT PROGRAM	40	1	No
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THE VESSEL DOES NOT HAVE AN INTEGRATED PEST MANAGEMENT PLAN TO ADDRESS EFFECTIOVE MONITORING AND CONTROL STRATEGIES FOR PESTS ABOARD THE VESSEL.

CORRECTIVE ACTION: *Fulton Marine (Certified Public Health Pest Management Training and Chemical Mgt) has been contracted to install an Integrated Pest Management Program and provide the necessary training, chemical use, and procedures to conform to CDC requirements. Completion 2400 hrs Nov. 1, 2004.*

2	INTEGRATED PEST MANAGEMENT PROGRAM	39	3	Yes
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NUMEROUS FLYING INSECTS WERE NOTED IN THE GALLEY AREA.

CORRECTIVE ACTION: *See Action on 1 Ref Fulton Marine.*

3	INTEGRATED PEST MANAGEMENT PROGRAM	40	1	No
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NO SCHEDULE EXISTS FOR PERIODIC MONITORING INSPECTIONS, INCLUDING SOME NIGHT INSPECTIONS.

CORRECTIVE ACTION: *Onboard Mgt will establish a schedule for monitoring inspections in conjunction with Fulton Marine. A log of inspections will be maintained on board in the Bridge and Hotel Managers office.*

4	INTEGRATED PEST MANAGEMENT PROGRAM	40	1	No
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NO ACTIVE AND PASSIVE MONITORING LOGS FOR PEST SIGHTINGS WERE MAINTAINED BY THE VESSEL STAFF.

CORRECTIVE ACTION: *Active and Passive Monitoring logs will be developed and maintained on board in conjunction with training and guidelines established by Fulton Marine. These logs will be maintained by the Vessel Mgt.*

5	INTEGRATED PEST MANAGEMENT PROGRAM	40	1	No
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NO RECORDS OF PESTICIDE USE AND THEIR EFFECTIVENESS WAS FOUND DURING THE INSPECTION.

CORRECTIVE ACTION: *Logs monitoring pesticide use and their effectiveness will be developed in conjunction with Fulton Marine and be maintained on board by vessel Management.*

6	INTEGRATED PEST MANAGEMENT PROGRAM	40	1	No
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THERE IS NO INDICATION THAT INCOMING SHIPMENTS OF FOOD AND SUPPLIES ARE INSPECTED FOR INSECTS, RODENT AND/OR OTHER PESTS.

CORRECTIVE ACTION: *A program for monitoring incoming shipments of Food and Supplies for insect, rodent, and pest conditions will be developed on board in conjunction with Fulton Marine. Vessel management will be responsible for monitoring that program. Logs will be maintained on board by vessel mgt.*

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7	MEDICAL	01	0	Yes	
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A 24-HOUR REPORT OF GASTROINTESTINAL ILLNESS WAS NOT SUBMITTED TO VSP FOR THE LAST CRUISE (SEPTEMBER 2004) FROM CANADA PRIOR TO ENTERING THE UNITED STATES (SEATTLE, WA).

CORRECTIVE ACTION: *Gastrointestinal Illness reports will be submitted as required. A log of weekly reports will be maintained on the vessel in the Bridge.*

8	FWD BAR	25	0	No	
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TWO WIPING CLOTHS WERE STORED DIRECTLY ON THE COUNTERTOP WHEN THEY WERE NOT IN ACTIVE USE.

CORRECTIVE ACTION: *Wiping cloths will be stored in sanitary buckets as per CDC guidelines.*

9	FWD BAR	26	3	Yes	
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ONE PREVIOUSLY CLEANED BAR GLASS WAS FOUND SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION: *Bar personnel have been trained/retrained in operation of glass-washing equipment and proper storage of clean and soiled glassware.*

10	FWD BAR	19	0	No	
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A CASE OF COFFEE CREAMERS WERE STORED IN THE SAME COMPARTMENT AS THE TRASH RECEPTACLE. THESE ITEMS WERE REMOVED DURING THE INSPECTION.

CORRECTIVE ACTION: *Bar personnel have been trained/retrained in proper storage techniques. *A Daily Inspection checklist has been implemented to insure adherence to CDC requirements. A log of these inspections will be maintained onboard.*

11	FWD BAR	30	1	No	
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"WASH HANDS OFTEN SIGNS" WERE NOT POSTED AT THE HANDWASH STATIONS.

CORRECTIVE ACTION: *Signs are now posted. (Note: this violation was corrected during the inspection.)*

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
13	DINING ROOM	26	3	Yes	

SEVERAL PREVIOUSLY CLEANED PLATES, SAUCERS, CUPS AND TEA POTS WERE FOUND SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION: *All dining room personnel have been trained/retrained in the correct storage of clean and handling of soiled small wares. All customer service personnel have been trained/retrained in operation of ware washing equipment. A daily inspection checklist has been developed and implemented. The Hotel Manager and his supervisors will conduct a daily inspection and maintain a log of those inspections. The Captain and Hotel Manager will conduct a formal CDC inspection each week and maintain a log onboard of those inspections.*

14	DINING ROOM	27	1	No	
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A CHAFING DISH WAS FOUND SOILED WITH A SMALL AMOUNT OF FOOD DEBRIS.

CORRECTIVE ACTION: *See Action on item 13.*

15	DINING ROOM	27	1	No	
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ONE SOUP WARMER WAS FOUND SOILED. BOTH SOUP WARMERS WERE FOUND PARTIALLY FILLED WITH STANDING WATER.

CORRECTIVE ACTION: *See Action on item 13.*

16	DINING ROOM	26	3	Yes	
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SEVERAL EATING AND COOKING UTENSILS WERE FOUND SOILED AND STORED IN THE UTENSILS DRAWER.

CORRECTIVE ACTION: *See Action on item 13.*

17	MAIN GALLEY	26	3	Yes	
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FIVE PREVIOUSLY CLEANED EGG PANS WERE FOUND SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION: *All galley personnel have been trained/retrained in proper cleaning and storage of small wares. A daily checklist has been developed and implemented. The Hotel manager and chef will conduct a daily inspection and maintain a log of those inspections. The captain and hotel manager will conduct a formal CDC inspection each week and maintain a log onboard of those inspections.*

18	MAIN GALLEY	26	3	Yes	
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THE INTERIORS OF THE OVENS WERE FOUND BADLY SOILED. THESE OVENS HAD NOT BEEN USED SINCE THE DAY BEFORE THE INSPECTION.

CORRECTIVE ACTION: *Oven interiors have been detailed and will be maintained. Equipment cleaning and maintenance are included on the Galley checklist for daily inspection by the Hotel Manager and Chef. A Log of these inspections will be maintained on board by the Hotel Manager.*

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
19	MAIN GALLEY	21	1	No	<p>THE INTERIORS OF THE GRILLS WERE NOT EASILY CLEANABLE. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.</p> <p>CORRECTIVE ACTION: <i>Scheduled cleaning of all equipment will be developed. Cleaning will be monitored daily vis a vis Galley daily checklist by Hotel manager and chef. A log of the daily checklist will be maintained by the Hotel Mgr.</i></p>
20	MAIN GALLEY	27	1	No	<p>THE GREASE TRAPS OF THE GRILLS WERE HEAVILY SOILED WITH GREASE AND FOOD DEBRIS. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.</p> <p>CORRECTIVE ACTION: <i>Scheduled cleaning of all equipment will be developed. Cleaning will be monitored daily vis a vis Galley daily checklist by Hotel manager and chef. A log of the daily checklist will be maintained by the Hotel Mgr.</i></p>
21	MAIN GALLEY	33	1	No	<p>STANDING WATER WAS NOTED ON THE DECK BENEATH THE REACH-IN REFRIGERATOR ADJACENT TO THE DISHWASH AREA.</p> <p>CORRECTIVE ACTION: <i>Scheduled cleaning of all equipment will be developed. Cleaning will be monitored daily vis a vis Galley daily checklist by Hotel manager and chef. A log of the daily checklist will be maintained by the Hotel Mgr.</i></p>
22	MAIN GALLEY	20	2	No	<p>THE FOOD CONTACT SURFACES OF EQUIPMENT, SUCH AS ICE MACHINES, OVGENS AND REFRIGERATORS CONTAINED GAPS, CORROSION, HOLES AND OTHER FEATURES THAT MAKE THEM DIFFICULT TO CLEAN. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.</p> <p>CORRECTIVE ACTION: <i>Open gaps, seams, and apertures will be sealed during scheduled Yard Maintenance Period Nov/Dec 2004.</i></p>
23	MAIN GALLEY	21	1	No	<p>THE NON-FOOD-CONTACT SURFACES OF EQUIPMENT, SUCH AS GRILLS, STOVES, OVENS, REFRIGERATORS AND OTHER EQUIPMENT CONTAINED HOLES, GAPS AND OTHER FEATURES THAT MAKE THEM DIFFICULT TO CLEAN.</p> <p>CORRECTIVE ACTION: <i>Open gaps, seams, and apertures will be sealed during scheduled Yard Maintenance Period Nov/Dec 2004</i></p>

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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24	MAIN GALLEY	27	1	No	
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THE LOWER OVEN OF THE STACK OVENS WAS USED FOR STORAGE OF POTS AND PANS, AND WAS FOUND SOILED WITH FOOD DEBRIS.

CORRECTIVE ACTION: *Lower ovens have been cleaned. Scheduled cleaning and maintenance of all galley equipment will be developed and monitored on a daily basis vis a vis galley checklist by the Hotel Manager and Chef. A Log of the daily Checklist will be maintained by the Hotel Manager.*

25	MAIN GALLEY	33	1	No	
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EATING UTENSILS AND OTHER ITEMS WERE FOUND UNDERNEATH THE REACH-IN REFRIGERATOR ADJACENT TO THE DISHWASH AREA.

CORRECTIVE ACTION: *This area has been cleaned and will be inspected on a regular basis.*

26	MAIN GALLEY	26	3	Yes	
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CLEAN POTS AND PANS ON THE CLEAN STORAGE RACK WERE NOT PROPERLY PROTECTED FROM THE SPLASH OF THE HOBART MIXER. SOME OF THE ITEMS WERE FOUND SOILED WITH BATTER MIX.

CORRECTIVE ACTION: *A shield will be installed to prevent soiling of clean pots and pans during operation of the mixer.*

27	MAIN GALLEY-BAKERY SECTION	26	3	Yes	
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ONE PREVIOUSLY CLEANED LARGE POT WAS FOUND SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION: *All galley personnel have been trained/retrained in proper cleaning and storage of small wares. A daily checklist has been developed and implemented. The Hotel manager and chef will conduct a daily inspection and maintain a log of those inspections. The captain and hotel manager will conduct a formal CDC inspection each week and maintain a log onboard of those inspections.*

28	MAIN GALLEY	33	1	No	
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THE HOOD ABOVE THE CLEAN POT STORAGE WAS SOILED WITH GREASE AND DIRT.

CORRECTIVE ACTION: *Scheduled cleaning by professional contractors will be conducted a minimum of 4 times per year. Hood screens will be washed on a weekly basis. The hood will be washed, rinsed and sanitized weekly by galley personnel. The Hotel Manager and Chef will maintain this schedule on the galley cleaning and maintenance checklist. A log of the cleaning and maintenance checklist will be kept on board by the Hotel Manager.*

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
29	MAIN GALLEY	20	2	No	ONE COLLANDER WAS FOUND BADLY DAMAGED, MAKING IT DIFFICULT TO CLEAN. CORRECTIVE ACTION: <i>The colander has been discarded.</i>
30	MAIN GALLEY	33	1	No	MANY SECTIONS OF THE DECKHEADS AND BULKHEADS HAD HOLES, GAPS AND OTHER FEATURES THAT MAKE THEM DIFFICULT TO CLEAN. CORRECTIVE ACTION: <i>Open gaps, seams, and apertures will be sealed during scheduled Yard Maintenance Period Nov/Dec 2004.</i>
31	MAIN GALLEY	26	3	Yes	SEVERAL PREVIOUSLY CLEANED LARGE MUFFIN PANS WERE FOUND SOILED AND STORED AS CLEAN. CORRECTIVE ACTION: <i>All galley personnel have been trained/retrained in proper cleaning and storage of small wares. A daily checklist has been developed and implemented. The Hotel manager and chef will conduct a daily inspection and maintain a log of those inspections. The captain and hotel manager will conduct a formal CDC inspection each week and maintain a log onboard of those inspections.</i>
32	MAIN GALLEY	27	1	No	THE COMBI OVENS WERE SOILED ON THE EXTERIOR. CORRECTIVE ACTION: <i>The ovens have been washed, rinsed and sanitized on a regularly scheduled maintenance program, to be monitored and logged by the Hotel Manager.</i>
33	MAIN GALLEY	21	1	No	THE EXTERIOR THERMOMETER WAS BROKEN ON ONE OF THE REACH-IN REFRIGERATORS. CORRECTIVE ACTION: <i>The thermometer has been replaced.</i>
34	MAIN GALLEY	27	1	No	THE GASKETS OF THE REACH-IN FREEZERS WERE SOILED. CORRECTIVE ACTION: <i>The gaskets have been washed, rinsed and sanitized on a regularly scheduled maintenance program, to be monitored and logged by the Hotel Manager.</i>

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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35	MAIN GALLEY	26	3	Yes	
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A PREVIOUSLY CLEANED STOCK POT WAS FOUND SOILED WITH BURNED ON FOOD DEBRIS.

CORRECTIVE ACTION: All galley personnel have been trained/retrained in proper cleaning and storage of small wares. A daily checklist has been developed and implemented. The Hotel manager and chef will conduct a daily inspection and maintain a log of those inspections. The Captain and Hotel Manager will conduct a formal CDC inspection each week and maintain a log onboard of those inspections.

36	MAIN GALLEY	27	1	No	
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THE TOP OF THE KNIFE RACK WAS SOILED.

CORRECTIVE ACTION: The knife rack has been washed, rinsed and sanitized on a regularly scheduled maintenance program, to be monitored and logged by the Hotel Manager.

37	MAIN GALLEY	20	2	No	
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SEVERAL OF THE SMALL CUTTING BOARD WERE BADLY SCORED.

CORRECTIVE ACTION: The cutting boards have been discarded.

38	MAIN GALLEY - DISH WASH AREA	26	3	Yes	
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NUMEROUS PREVIOUSLY CLEANED RAMAKINS WERE FOUND SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION: All galley personnel have been trained/retrained in proper cleaning and storage of small wares. A daily checklist has been developed and implemented. The Hotel manager and chef will conduct a daily inspection and maintain a log of those inspections. The captain and hotel manager will conduct a formal CDC inspection each week and maintain a log onboard of those inspections.

39	MAIN GALLEY - DISH WASH AREA	26	3	Yes	
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SEVERAL PREIOUSLY CLEANED PLATES WERE FOUND SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION: All galley personnel have been trained/retrained in proper cleaning and storage of small wares. A daily checklist has been developed and implemented. The Hotel manager and chef will conduct a daily inspection and maintain a log of those inspections. The captain and hotel manager will conduct a formal CDC inspection each week and maintain a log onboard of those inspections.

40	MAIN GALLEY - DISH WASH AREA	27	1	No	
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THE TOP OF THE DISHWASHER WAS SOILED.

CORRECTIVE ACTION: This area has been washed, rinsed and sanitized on a regularly scheduled maintenance program, to be monitored and logged by the Hotel Manager.

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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41	MAIN GALLEY - DISH WASH AREA	21	1	No	
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THE DATAPLATE AND INSTRUCTION LABELS WERE PEELING FROM THE DISHWASH MACHINE.

CORRECTIVE ACTION: *Data plate and Instruction Labels will be replaced.*

42	MAIN GALLEY - DISH WASH AREA	27	1	No	
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THE DISHWASHER WAS SOILED IN THE AREA OF THE PEELING LABELS.

CORRECTIVE ACTION: *This area has been washed, rinsed and sanitized on a regularly scheduled maintenance program, to be monitored and logged by the Hotel Manager.*

43	PROVISIONS	33	1	No	
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THE DECK IN THIS AREA WAS DAMAGED, MAKING IT DIFFICULT TO CLEAN.

CORRECTIVE ACTION: *Open gaps, seams, and apertures will be sealed during scheduled Yard Maintenance Period Nov/Dec 2004.*

44	POTABLE WATER	06	2	No	
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COPIES OF THE MOST RECENT MICROBIOLOGICAL REPORT FROM EACH PORT IN WHICH THE VESSEL BUNKERS POTABLE WATER WAS NOT MADE AVAILABLE. VESSEL PERSONNEL ARE NOT CONDUCTING THEIR OWN MICROBIOLOGICAL TESTING AT PORTS WHERE THE VESSEL BUNKERS POTABLE WATER.

CORRECTIVE ACTION: *Copies of the Microbiological Reports of each port have been placed on board. Engineer will take no less than four microbiological reports per month.*

45	POTABLE WATER	03	5	Yes	
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POTABLE WATER TESTING OF BUNKERED WATER WAS MEASURED AT 0.11 AND 0.21PPM. DURING THE PREVIOUS REPORT, IT WAS NOTED THAT POTABLE WATER WAS BEING BUNKERED CONSISTENTLY AT LESS THAN 2.0PPM.

CORRECTIVE ACTION: *Potable water will be bunkered at 0.2PPM.*

46	POTABLE WATER	08	1	No	
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SEVERAL BACKFLOW PREVENTION DEVICES WERE NOT INCLUDED IN THE LIST OF CROSS CONNECTION CONTROL DEVICES. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.

CORRECTIVE ACTION: *Engineer will add backflow prevention devices to all potable water hose connections included in the list of cross connections control devices.*

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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47	POTABLE WATER	08	1	No	
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THE BACKFLOW PREVENTION DEVICES FOR THE POTABLE WATER LINE SUPPLYING HOSE CONNECTIONS WERE EITHER MISSING OR NOT DESIGNED FOR CONTINUOUS PRESSURE APPLICATIONS. IN AT LEAST ONE OF THESE LOCATIONS, A SPRAY GUN WAS NOTED DOWNSTREAM OF THE DEVICE AND IN ACTIVE USE. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.

CORRECTIVE ACTION: *Vessel engineer has completed update of cross connection control plan. Engineer will install backflow prevention devices to all potable water hose connections. Backflow prevention devices will be annually tested during the vessel scheduled shipyard repair period.*

48	POTABLE WATER	06	2	No	
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THE HALOGEN ANALYZER CHART RECORDER WAS NOT LOCATED AT A DISTANT POINT IN THE POTABLE WATER DISTRIBUTION SYSTEM. THE ONLY CHART RECORDER IS LOCATED IN THE ENGINE ROOM. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.

CORRECTIVE ACTION: *During Nov/Dec shipyard repair period the Chart Recorder will be relocated at a remote point of the Potable Water Dis. System.*

49	POTABLE WATER	06	2	No	
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THE HALOGEN ANALYZER CHART RECORDER DID NOT HAVE A RANGE OF 0-5 PPM. THE SHIP HAS OBTAINED THE NECESSARY ITEMS TO CORRECT THIS DEFICIENCY, BUT HAS NOT YET INSTALLED IT.

CORRECTIVE ACTION: *A new Chart Recorder reading PPM has been installed.*

50	POTABLE WATER	06	2	No	
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THE HALOGEN ANALYZER CHART RECORDER WAS NOT CALIBRATED DAILY. THERE WAS NO INDICATION ON THE CHARTS OR IN THE MANUAL LOGS THAT CALIBRATION WAS BEING DONE. THIS IS A REPEAT ITEM FROM THE PREVIOUS INSPECTION.

CORRECTIVE ACTION: *The Halogen Analyzer Chart recorder will be calibrated as required. Logs reflecting the calibration will be maintained onboard.*

51	POTABLE WATER	06	2	No	
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ON SEVERAL DAYS, THE HALOGEN ANALYZER CHART RECORDER CHARTS WERE NOT CHANGED OUT DAILY. IN ONE INSTANCE, THE CHART HAD NOT BEEN CHANGED OUT IN FOUR DAYS. THERE WERE ALSO NO NOTATIONS OF UNUSUAL WATER EVENTS IN THE POTABLE WATER SYSTEM.

CORRECTIVE ACTION: *The Halogen Analyzer Chart Recorder charts will be changed daily. Notations of unusual water events will be noted as necessary.*

CORRECTIVE ACTION STATEMENT (Dated: 10/25/04)

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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52	POTABLE WATER	08	1	No	
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TESTABLE BACKFLOW PREVENTION DEVICES WERE NOT BEING TESTED ON AN ANNUAL BASIS AS REQUIRED.

CORRECTIVE ACTION: *Testing of Backflow Prevention Devices will be scheduled for the annual ship's yard Maintenance and repair period of Nov/Dec 2004.*

53	POTABLE WATER	04	5	Yes	
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THE POTABLE WATER IN THE DISTRIBUTION SYSTEM WAS MEASURED AT 0.1, 0.08, AND 0.13 PPM DURING THE INSPECTION.

CORRECTIVE ACTION: *Engineer has made adjustment to insure distribution at 0.2 ppm. System will be monitored to insure ppm will not exceed 0.2 ppm. Engineer will monitor manual four-hour test and make adjustments as necessary.*

54	POTABLE WATER	06	2	No	
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THE BACKUP HALOGEN PUMP DOES NOT HAVE AN AUTOMATIC SWITCHOVER TO MAINTAIN THE FREE HALOGEN IN THE EVENT THAT THE PRIMARY PUMP FAILS.

CORRECTIVE ACTION: *Manufacturer Rep will install automatic switchover on backup halogen pump prior to Nov. 1st.*

55	POTABLE WATER	06	2	No	
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THERE WERE SEVERAL MONTHS (JUNE, JULY, AUGUST AND SEPTEMBER, 2004) WHEN LESS THAN 4 MICROBIOLOGICAL TESTS WERE CONDUCTED ON THE POTABLE WATER DISTRIBUTION SYSTEM.

CORRECTIVE ACTION: *No less than 4 Microbiological Tests will be conducted each month. Logs reflecting tests taken will be maintained on board.*

56	POTABLE WATER	06	2	No	
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SHIP PERSONNEL ARE USING THE REVERSE SIDE OF THE CHART RECORDER CHARTS TO RECORD HALOGEN RESIDUALS.

CORRECTIVE ACTION: *This practice has been abolished.*

57	POTABLE WATER	04	5	Yes	
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IT WAS NOTED THAT ON SEVERAL DAYS DURING MAY 2004, WHEN HALOGEN READINGS WERE IN EXCESS OF 5.0 PPM. ON TWO DAYS, IT APPEARED THAT THE READINGS WERE AT 10 PPM.

CORRECTIVE ACTION: *Engineer has made adjustment to insure distribution at 0.2ppm. System will be monitored to insure ppm will not exceed 0.2 ppm. Engineer will monitor manual four-hour test and make adjustments as necessary.*

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58	POTABLE WATER	04	5	Yes	
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ON 0729/2004 AND 07/30/2004, ALL MANUAL 4-HOUR POTABLE WATER DISTRIBUTION READINGS WERE LESS THAN 0.2 PPM FREE AVAILABLE CHLORINE. THERE WERE OTHER DAYS WHEN THE HALOGEN RESIDUAL WAS LESS THAN 0.2 PPM AT DIFFERENT TIMES OF THE DAY AND AT DIFFERENT LOCATIONS.

CORRECTIVE ACTION: *Engineer has made adjustment to insure distribution at 0.2 ppm. System will be monitored to insure ppm will not exceed 0.2 ppm. Engineer will monitor manual four-hour test and make adjustments as necessary.*

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59	CORRECTIVE ACTION STATEMENT	*	0	No	
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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].