

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	<u>DECK 6-SOILED DROP OFF</u>	34	0	No	
					THE WATER TEMPERATURE AT THE HANDWASH STATION WAS TESTED AT 127-109 °F AT THE LEFT STATION AND 132 °F AT THE RIGHT STATION. A WAITER WAS OBSERVED WASHING HIS HANDS AT THE RIGHT STATION THEN MOVING TO CENTER STATION TO FINISH.
					>>>> Technical - Corrected
2	<u>DECK 6-HOT GALLEY</u>	21	1	No	
					THE LABEL WAS PEELING OFF OVEN #3.
					>>>> Technical – Corrected – Label removed.
3	<u>DECK 6-HOT GALLEY</u>	20	2	No	
					CORROSION WAS NOTED ON THE BOTTOM OF THE OVENS.
					>>>> Technical – PCSC Technical Department >>>>>> In progress
4	<u>HOT GALLEY</u>	21	1	No	
					GAPS WERE NOTED AT THE DEEP FAT FRYERS UNDER THE NUMBER IDENTIFICATION FOR EACH UNIT.
					>>>> Technical – PCSC – Technical Department >>>>>> In progress
5	<u>DECK 6- HOT GALLEY</u>	28	0	No	
					THE TASTING SPOONS WERE DISPENSED WITH THE MOUTH PORTION UP.
					>>>> F&B - Corrected - Staff instructed accordingly.
6	<u>DECK 6-HOT GALLEY</u>	28	0	No	
					AFTER CLEANING THE SLICER THE CORD WAS DRAPED ON THE FOOD CONTACT PORTION OF THE SLICER FOR STORAGE.
					>>>> F&B – Corrected - Staff instructed accordingly.
7	<u>DECK 6-POT WASH</u>	28	0	No	
					AFTER CLEANING THE CUTTING BOARDS WERE STACKED SO AS TO IMPEDE DRYING. THE CUTTING BOARDS UNDER THE TOP BOARD WERE STILL WET.
					>>>> Technical –“ Seaking” visiting to give estimate for fitting vertical racks >>>>>> In progress
					>>>> F&B - Staff instructed to stack the cutting board temporary vertical, till construction has been changed from Technical Department >>>>>> Temporary solution
8	<u>DECK 6-POT WASH</u>	21	1	No	
					THE HANDLES ON THE CONE SHAPED STRAINER WERE MISSING.
					>>>> F&B – Corrected - Strainer has been discharged and replaced. Staff instructed accordingly.
9	<u>DECK 6-GARDE MANGER</u>	26	3	Yes	
					FINGER PRINTS WERE NOTED ON THE FOOD CONTACT SURFACE OF A KNIFE THAT WAS STORED AS CLEAN.
					>>>> F&B - Corrected - Staff instructed accordingly.

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
10	<u>GARDE MANGER</u>	19	2	No	A TROLLEY WAS PLACED NEXT TO THE WATER FOUNTAIN WHEREBY WATER FROM THE WATER FOUNTAIN WAS SPLASHING ONTO THE TROLLEY FOOD TRAY. >>>> Technical – Corrected - Water pressure reduced. >>>> F&B – Corrected - Staff has been instructed to store trolley not close to the fountain.
11	<u>DECK 6-HOT SOUP STATION</u>	20	2	No	THE FOOD CONTACT SURFACES OF THE SALAMANDER UNITS WERE DIFFICULT TO CLEAN. >>>> Technical – PCSC – technical Department >>>>>> In progress
12	<u>DECK 6-HOT SOUP STATION</u>	26	3	Yes	THE FOOD CONTACT SURFACES OF THE SALAMANDER UNIT WERE SOILED WITH FOOD RESIDUE. >>>> F&B – Corrected - Staff instructed accordingly >>>> Technical – PCSC Technical Department >>>>>> In progress
13	<u>DECK 6-HOT SOUP STATION</u>	21	1	No	THE SHIELD FOR THE THERMOMETER ON HALO HEAT UNIT #6 WAS MISSING. THE THERMOMETER ON HALO HEAT UNIT #5 WAS INACCURATE. >>>> Technical – Corrected - New thermometer fitted.
14	<u>DECK 6-GRILL-BOTTICILLE</u>	21	1	No	THE PROFILE STRIP AT THE BOTTOM OF THE GRILL WAS LOOSE. >>>> Technical – Corrected.
15	<u>DECK 6-COFFEE STATION</u>	16	0	Yes	THE STEAMED MILK WAS TESTED AT 108°F >>>> F&B - Corrected - Staff instructed accordingly.
16	<u>DECK 6-PANTRY</u>	33	1	No	THE BULKHEAD WAS DAMAGED ON THE STARBOARD-FORWARD AREA OF THE PANTRY. >>>> Technical –“ Seaking” visiting to give estimate to PCSC>>>>>> In progress
17	<u>DECK 6-SOUP KETTLE AREA</u>	27	0	No	THE AREA AROUND THE SOUP KETTLE VALVES WAS SOILED. >>>> F&B - Corrected - Staff instructed accordingly. Steam machine will be used for future cleaning.
18	<u>DECK 6-SOUP KETTLE AREA</u>	21	1	No	THE AREA AROUND THE SOUP KETTLE VALVES WAS DIFFICULT TO CLEAN. >>> Technical – PCSC Technical Department – Design problem >>>>>> In progress
19	<u>DECK 6-POT WASH</u>	22	0	No	A BASKET WAS NOT PROVIDED FOR REMOVING ITEMS FROM THE HOT WATER SANITIZING SINK. >>>> Technical / PCSC technical Department >>>>>> In progress

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20	<u>DECK 6-POT WASH</u>	26	3	Yes	NUMEROUS ITEMS THAT HAD BEEN PREVIOUSLY CLEANED WERE SOILED AND STORED AS CLEAN. >>>> F&B – Corrected - Staff instructed accordingly.
21	<u>DECK 6-POT WASH</u>	22	0	No	A PORTION OF THE DATA PLATE ON THE AUTOMATIC WAREWASHING UNIT WAS MISSING. >>>> Technical – Corrected - New Data Plate fitted.
22	<u>DECK 6-POT WASH</u>	22	0	No	THE FINAL RINSE PRESSURE WAS 35 PSI WHERE THE MANUFACTURER’S RECOMMENDED PRESSURE WAS 20 PSI. >>>> Technical – Pressure reducers ordered on TAH1330 June 07/01 >>>>>> CTO to advise
23	<u>DECK6 GALLEY</u>	29	0	Yes	THE TOILET HAD BEEN REMOVED FROM THE CREW TOILET ON DECK 6. >>>> Technical – New toilet fitted, but still causing flooding problems SEOH still investigating >>>>>> In progress
24	<u>DECK 5 GALLEY</u>	34	0	No	THE FOOT PEDAL ON THE WATER FOUNTAIN WAS BROKEN. >>>> Technical –Indent TAV has been issued to PCSC Technical Department >>>>>> In progress
25	<u>CREW MESS</u>	19	2	No	THE SNEEZE GUARD ON THE COLD LINE WAS INADEQUATE. >>>> Technical – PCSC “Seaking visiting >>>>>> In progress
26	<u>CREW MESS</u>	16	0	Yes	CHEESE ON THE COLD LINE WAS TESTED AT 45-46°F. >>>> F&B – Corrected - Staff instructed accordingly.
27	<u>CREW/PETTY OFFICER'S MESS</u>	19	2	No	THE ROLLS WERE NOT PLACED UNDER THE SNEEZE GUARD. >>>> F&B – There is no space or sneeze guard provided in this area. Only cooling unit close by. Plastic covers supplied by the company. This issue has never been raised bt the USPH. The Easiest solution is to provide portable sneeze guards !?!? PCSC >>>>>>>> In progress
28	<u>CREW MESS ENTRANCE</u>	33	1	No	THE ENTRANCE THRESHOLD WAS IN DISREPAIR WHERE THE DOORS ATTACH TO THE DECK AT DOOR 5703. >>>> Technical – Corrected.
29	<u>CREW DISHWASH</u>	28	0	No	THE CLEAN SIDE WORKER WAS WEARING REUSABLE GLOVES INSIDE OUT. >>>> F&B – Corrected - Staff instructed accordingly.

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
30	<u>CREW MESS</u>	28	0	No	A SEALED BOX OF ALUMINUM FOIL WAS STORED IN THE CLEANING MATERIALS LOCKER. >>>> F&B - Staff instructed accordingly.
31	<u>DECK 5-BAKERY</u>	21	1	No	THE SEALANT AROUND THE GLASS ON THE OVEN DOOR WAS LOOSE. >>>> Technical- New seals ordered on TAL1371 June 08/01 >>>>>>> In progress
32	<u>DECK 5- POT WASH</u>	22	0	No	A BASKET WAS NOT PROVIDED FOR REMOVING ITEMS FROM THE HOT WATER SANITIZING COMPARTMENT. >>>> Technical – PCSC Technical Department >>>>>>> In progress
33	<u>DECK 5-POT WASH</u>	27	0	No	A STICKY RESIDUE FROM FOOD LABELS WAS NOTED ON THREE BAIN MARIE PANS. >>>> F&B Department – Staff instructed accordingly.
34	<u>DECK 5-POT WASH</u>	22	0	No	THE RINSE PRESSURE MEASURED 45-50 PSI WHILE THE MANUFACTURER RECOMMENDED 20 PSI. >>>> Technical – Pressure reducers ordered on TAH1330 June 07/01 >>>>>> In progress
35	<u>DECK 5-POT WASH</u>	28	0	No	PANS WERE HANGING OVER THE SIDE RAILS OF THE POT RACK EXPOSING THEM TO CONTAMINATION. THIS AREA HAD BEEN MADE NARROWER BY THE PLACEMENT OF SANITIZING BINS ALONG THE BULKHEAD. >>>> F&B – Corrected - Staff instructed accordingly.
36	<u>DECK 5-HOT GALLEY</u>	08	0	No	THE BACKFLOW PREVENTION DEVICE ON THE SPRAY HOSE WAS INSTALLED IN A MANNER WHEREBY THE DEVICE COULD EXTEND BELOW THE SPILL LINE OF THE SINK. >>>> Technical – Corrected.
37	<u>DECK 5-PASTRY</u>	26	3	Yes	THE "O" GASKETS FOR THE ICE CREAM MACHINES WERE NOT ROUTINELY REMOVED FOR CLEANING. THE AREA AROUND THE GASKET WAS SOILED ON A FEW PIECES OF EQUIPMENT. >>>> F&B – Corrected - Staff instructed accordingly.
38	<u>DECK 5-PASTRY</u>	21	1	No	THE OUTER SURFACES OF THE BLODGETT OVENS AROUND THE DOOR FRAME WERE DIFFICULT TO CLEAN DUE TO GAPS AND CREVICES. >>>> Technical – PCSC Technical Department >>>>>> In progress
39	<u>DECK 5-PASTRY</u>	27	0	No	THE OUTER SURFACES OF THE BLODGETT OVENS WERE SOILED WITH FOOD RESIDUE. >>>> F&B – Corrected - Staff instructed accordingly.
40	<u>FOOD LIFT</u>	33	1	No	SOFT SEALANT WAS NOTED ALONG THE DECK PLATE IN THE FOOD LIFT MAKING CLEANING DIFFICULT. >>>> Technical – Corrected.

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
41	<u>GARBAGE LIFT</u>	33	1	No	SOFT SEALANT WAS NOTED ALONG THE DECK PLATE IN THE GARBAGE LIFT. THE SEALANT WAS LOOSE AND PEELING. FOOD DEBRIS WAS NOTED BETWEEN THE ELEVATOR DECK AND THE LANDING. >>>> Technical – Corrected.
42	<u>POTABLE WATER</u>	06	0	No	THE FOUR RANDOM SAMPLES OF THE POTABLE WATER SYSTEM WERE NOT BEING COLLECTED AND ANALYZED FOR E. COLI MONTHLY. >>>> Technical – Corrected - Samples taken and tested.
43	<u>POTABLE WATER</u>	08	0	No	THE REDUCED PRESSURE PRINCIPLE (RPZ) BACKFLOW PREVENTION DEVICE LOG DID NOT INCLUDE TEST RESULTS. >>>> Technical – In Progress on board >>>>>>
44	<u>PROVISIONS - MEAT HOLDING</u>	33	1	No	THE OLD DECK MOUNTED SHELVING LEGS WERE STILL IN PLACE MAKING THE DECK DIFFICULT TO CLEAN >>>> Technical – Corrected – Legs removed.
45	<u>POTABLE WATER</u>	08	0	No	SOME OF THE SCREW CAPS WERE EITHER MISSING OR THE CHAINS WERE NOT CONNECTED PROPERLY. >>>> Technical – Corrected.
46	<u>PROVISIONS</u>	16	0	Yes	LARGE BLOCK FOOD ITEMS WHICH WERE OPENED FROM THEIR ORIGINAL CONTAINER WERE NOT LABELED WITH A USED BY OR DISCARD DATE. >>>> F&B - Staff instructed accordingly.
47	<u>PROVISIONS - PREP ROOMS</u>	33	1	No	RECESSED GROUTING WAS NOTED AT THE BASE OF LARGE EQUIPMENT AND COUNTERS. >>>> Technical >>>>>>>>> In Progress
48	<u>LIDO BUFFET</u>	19	2	No	OPEN JARS OF BROWN SUGAR, RAISINS, AND DRIED DATES, APRICOTS, PINEAPPLE, AND ORANGE WERE DISPLAYED FOR PASSENGER SELF-SERVICE OUTSIDE OF ANY SNEEZE SHIELDS ON THE PORT AND STARBOARD SERVICE LINES. >>>> F&B - Corrected - Staff instructed - All jars are stored underneath the sneeze guards.

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49 LIDO

33 1 No

THE JUNCTURE WHERE THE DECK MEETS THE BUFFET COUNTER WAS NOT COVERED AND IN SOME AREAS THERE WAS A SEAM WHICH WAS SOILED WITH DIRT RESIDUE. THE SAME CONDITION WAS NOTED ALONG THE WAITER STATION AREAS AND THE COFFEE STATIONS IN THE CORNERS OF THE DINING ROOM.

>>>> Technical – PCSC Technical / Interior Design Department >>> In progress

50 LIDO

33 1 No

THE DECKHEAD WAS SOILED WITH DUST DEBRIS IN THE FORWARD AND AFT/STARBOARD COFFEE STATIONS AND IN THE PORT/AFT COFFEE STATION.

>>>> F&B - Staff instructed accordingly.

51 ICE CREAM BAR

33 1 No

THE FRONT EXTERIOR COUNTER/DECK JUNCTURE WAS NOT COVERED AND THE RESULTING SEAM WAS SOILED WITH DIRT RESIDUE.

>>>> Technical – PCSC Technical / Interior Design Department >>>>>>> In progress

52 ICE CREAM BAR

21 0 No

THE BAR ICE CREAM REACH-IN FREEZER WAS DIFFICULT TO CLEAN INSIDE DUE TO THE SLOT HEAD SCREWS AND THE SLOTTED RACK SUPPORTS. THE FREEZER WAS MOUNTED ON ONE INCH LEGS, WHICH MADE CLEANING BENEATH DIFFICULT. IT DID NOT APPEAR TO BE APPROVED BY AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) OR OTHERS.

>>>> F&B PCSC - Fridge has been removed, waiting for further instructions from PCSC >>>>>>>

53 FOOD SERVICE GENERAL

29 0 Yes

THE HANDWASH STATION WAS LOCATED IN A PANTRY, THROUGH A NORMALLY CLOSED DOOR IN THE TRIDENT GRILL, MERMAID'S TAIL BAR, CALYPSO BAR, WHEELHOUSE BAR (2 CLOSED DOORS), SNOOKERS BAR, SKY WALKER SERVICE BAR, AND OASIS BAR.

>>>> Technical – PCSC Technical Department >>>>>>> In progress

54 FUN ZONE

41 0 No

ALTHOUGH CHILDREN WITH DIAPERS ARE ACCEPTED, NO CHANGE FACILITY WAS AVAILABLE. PARENTS OR GUARDIANS ARE REQUIRED TO PICK-UP CHILDREN AND REMOVE TO CHANGE DIAPERS, BUT THERE IS NO SANITARY OPTION IF THEY FAIL TO DO SO.

>>>> Entertainment – With our “No changing diaper” policy, should we have a station in order for the parents to change diapers..??

If YES, Entertainment/Environmental Department to decide best place where Diaper Changing Station Has to be fitted.

Solutions : A) Fun Zone Children Toilet , B) Female & Male Toilets Deck 15 outside the Fun Zone (quite small), C) Handicap toilets Deck 14 Midship (only one deck below – quite large) >>>>>>>>

>>>>>>>> In progress

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
55	<u>FUN ZONE</u>	41	0	No	<p>THERE WAS NO SIGN POSTED IN THE CHILDREN'S TOILET ROOM ADVISING PROVIDERS TO WASH THEIR HANDS AND THE CHILDREN'S HANDS AFTER ASSISTING CHILDREN USE THE TOILET.</p> <p>>>>> Entertainment – A temporary sign has been placed in the children bathroom – A proper plastic sign has been ordered shore side >>>> In progress</p>
56	<u>FUN ZONE</u>	41	0	No	<p>THERE WAS NO SUPPLY OF SANITARY WIPES INSIDE THE CHILDREN'S TOILET ROOM.</p> <p>>>>> Entertainment – Sanitary wipes are kept out of the children reach in the Supply Closet.</p> <p>A proper “child proof lock” will be purchased locally by the YAC and install in the bathroom cabinet >>>>>>> In progress</p>
57	<u>FUN ZONE</u>	41	0	No	<p>THE TOILET SEAT WAS NOT CHILD-SIZED IN THE CHILDREN'S TOILET.</p> <p>>>>> Entertainment – A “child – size toilet seat will be ordered to PCSC >>>>>> In progress</p>

