DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL
1	**MAIN GALLEY**	22	0	No

THE DATA PLATE WAS MISSING FROM THE STARBOARD GLASSWASH MACHINE.

CORRECTIVE ACTION: DATA PLATE HAS BEEN INSTALLED (13/07/04)

2	**FOOD SERVICE GENERAL**	20	0	No

THE ICE MACHINES IN PROVISIONS AND BOTH GALLEYS WERE DIFFICULT TO CLEAN DUE TO THE BIN GUARD NOT BEING ABLE TO BE REMOVED OR DIFFICULT TO REMOVE.

CORRECTIVE ACTION: THE BIN GUARDS HAVE BEEN MODIFIED SO THEY ARE EASY TO REMOVE.

A FEW OF THE ICE MACHINES HAD FOAM PANELS INSTALLED ON THE TOP OF THE ICE BIN ON BOTH SIDES, MAKING THE AREA DIFFICULT TO
CLEAN.
CORRECTIVE ACTION: WE WILL CONTACT THE MAKER AND ASK FOR A SOLUTION, EITHER TO REPLACE THE FOAM PANELS OR HAVE THE BIN REBUILT.

CORROSION WAS NOTED BETWEEN THE CUBER AND BIN SEAM AND INSIDE THE ICE BIN AND CUBER AREAS. ONE ICE MACHINE HAD A RUSTY
SLOTTED SCREW IN THE ICE BIN GUARD.
CORRECTIVE ACTION: **NEW USPH APPROVED STAINLESS STEEL SCREWS HAVE BEEN INSTALLED.**

SOME OF THE MACHINES HAD PEELING SOFT SEALANT IN THE SEAMS BETWEEN THE CUBER AND BIN.
CORRECTIVE ACTION: **THE PEELING SOFT SEALANT HAS BEEN REMOVED FROM THE MACHINES WHERE IT WAS INSTALLED.**

3	**FOOD SERVICE GENERAL**	26	0	Yes

MOST OF THE ICE MACHINES OBSERVED WERE SOILED IN THE BIN, CHUTE AND CUBER AREAS.

CORRECTIVE ACTION: THE MACHINES ARE ALL CLEANED AND NEW ROUTINES FOR INSPECTION HAVE BEEN IMPLEMENTED.

4	**MAIN GALLEY**	26	0	Yes

THE PREVIOUSLY CLEANED BLADES OF THE JUMBO BLENDER WERE SOILED AND STORED AS CLEAN IN THE POTWASH AREA.

CORRECTIVE ACTION: CORRECTED IMMEDIATELY (11/07/04)

5	**MAIN GALLEY**	20	0	No

THE TOOL TO DISSEMBLE THE JUMBO BLENDER FOR CLEANING WAS NOT AVAILABLE.

CORRECTIVE ACTION: TOOLS ARE NOW AVAILABLE AND HAVE BEEN USED FOR CLEANING PURPOSES. STAFF HAVE BEEN RE-TRAINED AND CLOSELY MONITORED.

6	**PROVISIONS**	19	0	No

THE FREON PIPE OF THE MEAT FREEZER CONDENSER WAS DRIPPING CONDENSATE ONTO BOXES OF BACON STORED BELOW.

CORRECTIVE ACTION: THE FREON PIPE HAS BEEN INSULATED WITH CORRECT INSULATION FOR THIS PURPOSE.

7	**CREW MESS BUFFET**	19	0	No

THE END SECTION OF THE SNEEZE SHIELD DID NOT PROTECT THE FOOD STORED BENEATH.

CORRECTIVE ACTION: ADDITIONAL SNEEZE GUARDS ARE ON ORDER AND WILL BE MOUNTED AT THE END SECTION.

8	**CREW HOT GALLEY**	27	0	No

THE HOT GRILL GREASE DRIP PAN CASING WAS SOILED WITH OLD GREASE RESIDUE.

CORRECTIVE ACTION: CORRECTED IMMEDIATELY AND FOLLOWED BY DAILY CLEANING

9	**FOOD SERVICE GENERAL**	33	1	No

RECESSED GROUTING AND CRACKED DECK TILES WERE NOTED THROUGH OUT THE FOOD SERVICE AREAS.

CORRECTIVE ACTION: A SPECIFICATION TO REPLACE THE TILES AND GROUTING HAS BEEN ENTERED FOR THE UPCOMING DRY DOCK.

10	**FOOD SERVICE GENERAL**	33	1	No

PEELING PAINT WAS NOTED ON THE TILTING PAN DECK DRAINS, MAKING THE AREA DIFFICULT TO CLEAN.

CORRECTIVE ACTION: ALL PEELING PAINT HAS BEEN SCRAPED OFF AND RE-PAINTED

11	**FOOD SERVICE GENERAL**	21	1	No

LOOSE PEELING SEALANT WAS NOTED THROUGH OUT THE GALLEYS ON THE BULKHEADS AND INSIDE THE VENTILATION HOODS.

CORRECTIVE ACTION: ALL LOOSE/PEELING SEALING HAS BEEN REPAIRED/REPLACED.

12	**MAIN GALLEY**	21	1	No

THE BUTTER CUTTER'S SLICER ARM HAD TAPE AROUND THE RIVET AREA, MAKING THE AREA DIFFICULT TO CLEAN.

CORRECTIVE ACTION: CORRECTED IMMEDIATELY AND THE SLICER ARM IS FASTENED WITH A PROPER SCREW.

13	**BRISTO**	19	0	No

THE SNEEZE GUARDS ON THE BUFFET LINE DID NOT EXTEND FAR ENOUGH DOWN TO PROTECT THE FOOD STORED BELOW.

CORRECTIVE ACTION: AS DISCUSSED DURING THE INSPECTION, THE FOOD WILL BE PUT FURTHER BACK IN ORDER FOR SNEEZE GUARD TO BE MORE EFFECTIVE.

14	**MEDICAL**	02	0	No

ALL PASSENGERS AND CREW WHO ARE DISPENSED ANTI-DIARRHEA MEDICATION WERE NOT RECORDED ON THE GASTROINTESTINAL ILLNESS SURVEILLANCE LOG.

CORRECTIVE ACTION: THE REQUIRED FORM HAS NOW BEEN FOUND AND WILL BE IMPLEMENTED IMMEDIATELY (07/12/04)

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DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
15	**MEDICAL**	01	0	Yes

THE 24-HOUR GASTROINTESTINAL ILLNESS REPORT WAS SUBMITTED MORE THAN 30 HOURS FROM ENTERING AN U.S. PORT FOR THE LAST
FIVE CRUISES. STAFF STATED THAT THEY LOOSE COMMUNICATION ABILITIES WHILE IN THE INSIDE PASSAGE OF ALASKAN WATERS,
THEREFORE THEY SUBMIT THE REPORT EARLY.
CORRECTIVE ACTION: IN THE EVENT OF LOOSING COMMUNICATION THE GI REPORT WILL BE SUBMITTED BY THE PORT AGENT IN FUTURE CASES.

17	**LIDO WAREWASH**	22	0	No

AN ERRATIC SPRAY PATTERN WAS NOTED FOR THE FINAL RINSE OF THE FLIGHT TYPE WAREWASH MACHINE.

CORRECTIVE ACTION: CORRECTED ON THE 12TH JULY 2004

18	**HAMBURGER GRILL**	20	0	No

SLOTTED FASTENERS WERE NOTED IN THE FOOD CONTACT SURFACES OF THE FRYER MAKING CLEANING DIFFICULT.

CORRECTIVE ACTION: CORRECTED AND REPLACED WITH THE FLAT FASTENERS.

19	**HAMBURGER GRILL**	26	0	Yes

THE FRYER COILS WERE SLIGHTLY SOILED WITH A CARBONIZED RESIDUE.

CORRECTIVE ACTION: CORRECTED IMMEDIATELY AND DAILY CLEANING IS CARRIED OUT.

20	**BACKFLOW DEVICES**	08	0	No

THE PRESSURE DIFFERENCES WERE NOT BEING RECORDED FOR THE BACKFLOW PREVENTION DEVICES REQUIRING TESTING.

CORRECTIVE ACTION: THIS TEST PROCEDURE HAS BEEN STRENGTHENED, THE PRESSURE DIFFERENCES WILL NOW BE RECORDED IN AMOS-W WHEN TESTED.

21	**POTABLE WATER - FAR POINT**	05	5	Yes

A TEST TAKEN BY THE ENGINEER AT THE FAR POINT OF THE FREE RESIDUAL HALOGEN MEASURED 2.19 PPM. THE ELECTRONIC ANALYZER
READING WAS 1.18 PPM. A TEST TAKEN BY THE INSPECTOR WAS ABOVE THE 2.20 VALUE OF THE HACH TEST KIT. THE CHLORINE SENSOR
WAS CLEANED DURING THE INSPECTION. A SIMILAR CALIBRATION ISSUE WAS NOTED LAST INSPECTION.

CORRECTIVE ACTION: NEW EQUIPMENT IS ON ORDER P.O. E-1-04-0856. (NEW CHLORINE CONTROLLER).

22	**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 - CAS - [INSERT INSPECTION DATE] .

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U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES / PUBLIC HEALTH SERVICE
CENTERS FOR DISEASE CONTROL AND PREVENTION / NATIONAL CENTER FOR ENVIRONMENTAL HEALTH

Vessel Name	Inspection Date	Port	Results Presented To	Score
CRYSTAL HARMONY	7/11/2004	Juneau	Captain	**93**

Cruise Line	No. Pax	No. Crew	Inspection Type	Inspected By
CRYSTAL CRUISES	666	568	Periodic Inspection	Don Ackerman Sharan Freiberg

SUMMARY OF INSPECTION VIOLATIONS

Item No.	Description	Points
*	Miscellaneous	0
01	Disease reporting	0
02	Medical logs maintained	0
05	PW system halogen analyzer maintained, operated, calibrated	5
08	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0
26	Food-contact surfaces equipment / utensils clean; Safe	0
27	Equipment / utensils non-food-contact surfaces clean	0
33	Decks / bulkheads / deckheads construction, repair, clean	1

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