



VESSEL SANITATION INSPECTION REPORT



Vessel Name	Inspection Date	Port	Results Presented To	Score:
Cruise Line	No. Pax	No. Crew	Inspection Type	
			Inspected by	

Item No.	Point Value	Description	Bold = Critical Item
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DISEASE REPORTING

01	4	Disease reporting	
02	1	Medical logs maintenance	

POTABLE WATER

03	5	Bunker / production source; Halogen residual	
04	5	Distribution system halogen residual	
05	5	Distibution system halogen analyzer calibrated	
06	2	Halogen analyzer chart recorder maintenance, operation, records; Micro sampling, records	
07	3	System protection cross-connections, backflow; Disinfection	
08	1	Filling hoses, caps, connections, procedures; Sample records, valves; System construction, maintenance	

SWIMMING POOLS, SPAS

09	3	Swimming pools / spas halogen residuals	
10	1	Swimming pools / spas maintenance, safety equipment	

FOOD SAFETY

PERSONNEL

11	5	Food handlers infections, communicable diseases	
12	4	Hands washed; Hygienic practices	
13	3	Management, knowledge, monitoring	
14	1	Outer clothing clean; Jewelry, hair, hand sanitizers	

FOOD

15	5	Food source, sound condition; Food re-service	
16	5	Potentially hazardous food temperatures	
17	2	Temperature practices; Thawing	
18	3	Cross-contamination	
19	2	Food protection; Original containers; labeling; In-use food dispensing, preparation utensils	

MEDICAL LOG REVIEW

		Cruise - Start / End / Port / PAX / ILL / CREW / ILL	
1.			
2.			
3.			
4.			
5.			

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EQUIPMENT

20	2	PHF temperature maintenance facilities; Food-contact surfaces; Food TMD's	
21	1	Nonfood-contact surfaces; Ambient TMD's	
22	2	Warewashing facilities; TMD's; Test kits	
23	2	Pre-wash; Wash and rinse solutions	
24	3	Sanitizing rinse	
25	1	Wiping cloths / chef's towels	
26	3	Food-contact surfaces equipment / utensils clean; Safe materials	
27	1	Non-food contact surfaces equipment / utensils clean	
28	2	Equipment / utensil / linen / single / service storage handling dispensing; Cleaning frequency	

TOILET AND HANDWASHING FACILITIES

29	3	Facilities convenient, accessible, design, installation	
30	1	Hand cleanser, sanitary towels, waste receptacles, handwash signs; Maintenance	

TOXIC SUBSTANCES

31	5	Toxic items	
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FACILITIES

32	1	Solid waste containers	
33	1	Decks / bulkheads / deckheads	
34	1	Plumbing fixtures / supply lines / drain lines / drains	
35	2	Liquid waste disposal	
36	1	Lighting	
37	1	Rooms / equipment venting	
38	1	Unnecessary articles, cleaning equipment; Unauthorized personnel	

ENVIRONMENTAL HEALTH

39	3	IPM program effective; Approved pesticide application	
40	1	IPM procedures; Outer openings protection	
41	2	Housekeeping; Child-Activity Centers	

Comments: