

Inspection Findings Exercise



Exercise instructions

For each photo identify the:

- Public health concern (s)
- Corrective action (s)
- Applicable code (s) in the Handbook for Inspection of Ships and Issuance of Ship Sanitation Certificates

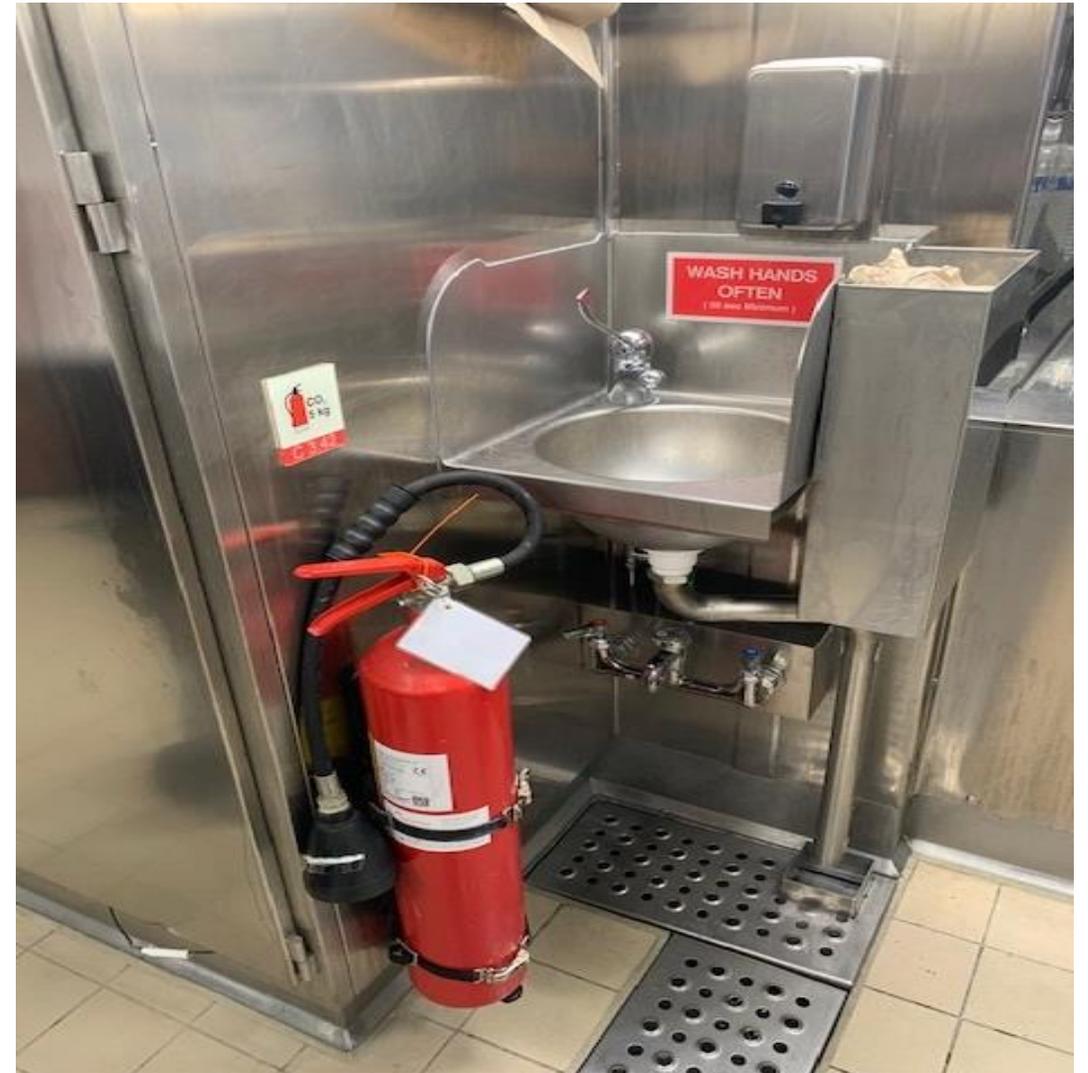
Code:
2.2.1

Galley observation:

Fire extinguisher blocking hand wash sink.
Inadequate signage

Corrective action:

Remove the extinguisher to an area that does
not obstruct the designated hand wash sink



Code:
2.4.4.

Crew mess observation:

Cooked food stored unprotected in incorrect temperature.

Corrective action:

Food intended for service observed placed openly on a table in the crew mess without adequate protection.



Code:

3.4.2

Stores Observation:

Over stocked freezer units making it impossible to have proper air circulation

Corrective action:

Do not store too many items in a walk-in freezer as it impacts airflow and the ability to keep potentially hazardous foods at the required temperature



Code:

2.8.1

Galley Observation:

Ice scoop handle in the ice

Corrective action:

The ice scoop should be stored on a hook or in a container to ensure it is not buried by the ice. We want to minimize hand contact with the product



Code:

2.7.6

Galley Observation:

Large gap in the bulkhead

Corrective action:

Ensure seams are maintained in good repair to allow for adequate cleaning and disinfection and do not allow for harbourage areas for pests



Code:
9.18.1

Galley Observation:

Older ice machine evaporator showing the buildup of rust, debris, etc and needs to be replaced.

Corrective action:

Increase inspection and cleaning frequency. Discontinue use and replace as soon as possible.



Code:

2.2.1

Galley Observation:

Handwash station inadequately equipped

Corrective action:

A designated hand wash sink must be equipped with soap, towel (preferably paper), garbage can (one that you do not touch lid with your hand), sign stating that it is a designated hand wash sink and sign instructing on how to wash hands correctly



Code:

2.4.2

Galley Observation:

Evidence of cross-contamination between cooked and raw food

Corrective action:

Do not use the same surface or utensils for preparation on potentially hazardous and non-potentially hazardous food without properly cleaning and disinfecting between operations



Code:

2.7.7

Galley Observation:

Evidence of vector infestation

Corrective action:

Treat area with insecticide and install additional traps. Review integrated pest control plan. Verify active and passive inspection activities and follow-up and corrective actions are sufficient when sightings occur. Active inspections should occur during busy and non-busy times in each area.



Code:
1.3.7

Quarters Observation:

Rat droppings in crew quarters

Corrective action:

Same corrective action as in the previous slide. Bed bugs are often found in the seams of mattresses as well as around and under labels



Code:
9.8.10

Potable Water Observation:

Potable water sterilizer. The light is on but the colour is orange/red and not blue as required

Corrective action:

In general UV lamps for potable water disinfection last for about 9000 hours or 375 days. Check maintenance logs and verify lamps are changed as per manufacturers specifications.



Code:
13.2.1

Deck Area Observations:

Standing water can be a breeding ground for vectors

Corrective actions:

Investigate reason for standing water. The area where the vessel is coming from impacts the risk assessment as well. Standing water should be addressed wherever possible



Code:

5.2.3

Medical Facilities Observation:

Improper storage of medical waste

Corrective action:

Purchase an approved sharps container



Code:

5.3.2, 7.5.5

Medical Facilities Observation:

Hint: These products have expired. What are they and what should be done with them?

Expired medications

Corrective action:

Verify that the vessel has a designated container for expired medications and they are disposed of correctly at a shoreside facility



Code:

7.9.1, 7.9.5

Solid Waste Observation:

Unprotected waste

Corrective action:

Ensure garbage is stored in a sealed container, in a designated area. These areas should be inspected for pests on a regular basis. Review garbage logs to ensure the vessel has adequate storage areas for the garbage recorded in the log



The End!

