***VESSEL SANITATION PH LOG 11***

**PUBLIC HEALTH SELF-INSPECTION REPORT**

**SHIP:** **.................................** **DATE OF INSP:** **....................**

**INSPECTOR: ........................... POSITION:** **............................**

**SIGNED..........................................................** **FINAL SCORE: .....................**

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| **ITEM**  **NO.** | **ITEM Bold** = Critical Item | **POINTS** | **ITEM**  **NO.** | **ITEM Bold** = Critical Item | POINTS | |
| DISEASE REPORTING | | | EQUIPMENT | |  | |
| **01** | Disease Reporting | **4** | 20 | PHF temperature maintenance facilities; Food-contact surfaces; Food TMD’s | 2 | |
| 02 | Medical logs maintenance | 1 | 21 | Non Food-contact surfaces; Ambient TMD’s | 1 | |
| **POTABLE WATER** | | | 22 | Warewashing facilities; TMD’s; Test kits | 2 | |
| 03 | Bunker / production source; Halogen residual | 5 | 23 | Pre-wash; Wash and rinse solutions | 2 | |
| 04 | Distribution system halogen residual | 5 | 24 | Sanitizing rinse | 3 | |
| 05 | Distribution system halogen analyzer calibrated | 2 | 25 | Wiping cloths / chef’s towels | 1 | |
| 06 | Halogen analyzer chart recorder maintenance, operation, records; Micro sampling, records | 2 | 26 | Food-contact surfaces equipment / utensils clean; Safe materials | 3 | |
| 07 | System protection cross-connections, backflow; Disinfection | 3 | 27 | Non-food contact surfaces equipment / utensils clean | 1 | |
| 08 | Filling hoses, caps, connections, procedures; Sample records, valves; System construction, maintenance | 1 | 28 | Equipment / utensil / linen / single / service storage handling dispensing; Cleaning frequency | 2 | |
| **SWIMMING POOLS, SPAS** | | | TOILET AND HANDWASHING FACILITIES | |  | |
| 09 | Swimming pools / spas halogen residuals | 3 | 29 | Facilities convenient, accessible, design, installation | 3 | |
| 10 | Swimming pools / spas maintenance, safety equipment | 2 | 30 | Hand cleanser, sanitary towels, waste receptacles, handwash signs; Maintenance | 1 | |
| **FOOD SAFETY** | | | TOXIC SUBSTANCES | |  | |
| PERSONNEL | |  | **31** | **Toxic items** | **3** | |
| 11 | Food handlers infections, communicable diseases | 5 | FACILITIES | |  | |
| 12 | Hands washed; Hygienic practices | 4 | 32 | Solid waste containers | 1 | |
| 13 | Management, knowledge, monitoring | 3 | 33 | Decks / bulkheads / deckheads | 1 | |
| 14 | Outer clothing clean; Jewellery, hair, hand sanitizers | 1 | 34 | Plumbing fixtures / supply lines / drain lines / drains | 1 | |
| FOOD | |  | 35 | Liquid waste disposal | 2 | |
| 15 | Food source, sound condition; Food re-service | 5 | 36 | Lighting | 1 | |
| 16 | Potentially hazardous food temperatures | 5 | 37 | Rooms / equipment venting | 1 | |
| 17 | Temperature practices; Thawing | 2 | 38 | Unnecessary articles, cleaning equipment; Unauthorized personnel | 1 | |
| 18 | Cross Contamination | 3 | ENVIRONMENTAL HEALTH | | | |
| 19 | Food protection; Original containers; labelling; In-use food dispensing, preparation utensils | 2 | 39 | IPM program effective; Approved pesticide application | 3 | |
| MEDICAL LOG REVIEW | | | 40 | IPM procedures; Outer openings protection | 1 | |
|  | Cruise – Start / End / Port / PAX / ILL / CREW / ILL1.2.3.4. 5. | | 41 | Housekeeping; | 2 | |
| 42 | Child Activity Centres | 1 | |
| 43 | Ventilation | 1 | |
| KNOWLEDGE | | | |
| 44 | Person in charge, Knowledge | | 2 |

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| ***CORRECTIVE ACTIONS*** | | | | | | | | |
| ***Deck*** | ***Location*** | ***Comments*** | ***CDC item No.*** | ***Action*** | ***Responsible person*** | ***Target date*** | ***Status*** | ***Date Completed*** |
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Staff Captain: ………………… Chief Engineer: …………………

Restaurant Manager: ……………… Executive Chef: ………………………..

Hotel Director/ Manager: ……………… Master: ………………………..