

Vessel Sanitation Program

Inspection Detail Report

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Cruise Ship: Villa Vie Odyssey **Cruise Line:** Villa Vie **Inspection Date:** 07/09/2025 **Inspection Score:** 81

This cruise ship inspection report lists deficiencies found during the inspection. Additional information corresponding to each item number is available in the latest edition of the [VSP Environmental Public Health Standards](#).

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Item No.: 04

Site: Potable Water-Halogen Residual - Distant Point Records

Violation: Distant point monitoring on June 25th revealed that manual halogen readings were consistently low, measuring 0.1 ppm at 1200, 1600, and 2000. No actions were noted as a result of the low halogen levels. At 0000 on June 26th, the halogen levels were measured at 0.2 ppm.

Recommendation: Provide continuous halogenation of the potable water system using halogenation injection equipment and maintain a free residual halogen between 0.2 mg/L (ppm) and 5.0 mg/L (ppm) throughout the distribution system.

Item No.: 10

Site: Recreational Water Facilities-Swimming Pools - Pump Rooms

Violation: The sample line for halogen and pH monitoring for both swimming pools was on the supply line after the compensation tank rather than from the return line before the compensation tank or directly from the body of the pool. Additionally, staff reported the pools did not have a hair and lint strainer on the recirculation lines.

Recommendation: Provide a hair and lint strainer between the RWF outlet and the suction side of the pumps to remove foreign debris such as hair, lint, hair pins, bandages, etc. Ensure the REMOVABLE portion of the hair and lint strainer is corrosion resistant and has holes no greater than 6 mm (1/4 in) in diameter. . Install chart recorders or electronic data loggers with certified data security features that record pH and halogen measurements for each individual RWF. Ensure the sample line for the analyzer probe (monitoring) is either directly from the RWF or on the return line from each RWF and before the compensation tank. Install appropriate sample taps for analyzer calibration.

Item No.: 08

Site: Potable Water-Potable Water Tank Records

Violation: Tank maintenance records dating back to 2024 lacked documentation of halogen residual values prior to the tanks being returned to service. In addition, two recent entries involving paint application did not include details on the ambient temperature or start and end times of the painting process to confirm compliance with the manufacturer's application instructions. Furthermore, no written approval from an independent certification organization (independent from the coating manufacturer) was available for the tank coating that was used. Staff members were unaware of these documentation requirements.

Recommendation: Ensure the interior coatings on potable water tanks are approved for potable water contact by a certification organization. Follow all manufacturers' recommendations for application, drying, and curing. For the tank coatings used, maintain the following onboard: (1) written documentation of approval from the certification organization (independent of the coating manufacturer); (2) manufacturers' recommendations for application, drying, and curing; and (3) written documentation that the manufacturers' recommendations have been followed for application, drying, and curing.

Item No.: 44

Site: Potable Water-Potable Water Tank Records

Violation: Tank maintenance records dating back to 2024 lacked documentation of halogen residual values prior to the tanks being returned to service. In addition, two recent entries involving paint application did not include details on the ambient temperature or start and end times of the painting process to confirm compliance with the manufacturer's application instructions. Furthermore, no written approval from an independent certification organization (independent from the coating manufacturer) was available for the tank coating that was used. Staff members were unaware of these documentation requirements.

Recommendation: Ensure the supervisor or person in charge of potable water operations on the vessel demonstrates to VSP during inspections and on request-knowledge of potable water operations, is able to demonstrate this knowledge by compliance with Section 5 of the VSP 2018 Operations Manual or by responding correctly to the inspector's questions as they relate to the specific operation, and properly trains employees to comply with Section 5 of the VSP 2018 Operations Manual as it relates to their assigned duties.

Item No.: 03**Site:** Potable Water-Bunkering Records

Violation: Bunkering records from operations conducted on June 4th, 5th, and 7th, 2025 indicated that chlorine levels consistently remained below 2.0 ppm throughout the multiple hours of potable water bunkering each day. Test results, documented at one-hour intervals, showed chlorine concentrations never met or exceeded the 2.0 ppm threshold. No corrective actions were noted in the logs despite the low readings.

Recommendation: Continuously halogenate potable water to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device that is controlled by a flow meter and adjust the pH so it does not exceed 7.8. Ensure the amount of halogen injected during bunkering or production is controlled by a flow meter or a free halogen analyzer.

Item No.: 44**Site:** Potable Water-Bunkering Records

Violation: Bunkering records from operations conducted on June 4th, 5th, and 7th, 2025 indicated that chlorine levels consistently remained below 2.0 ppm throughout the multiple hours of potable water bunkering each day. Test results, documented at one-hour intervals, showed chlorine concentrations never met or exceeded the 2.0 ppm threshold. No corrective actions were noted in the logs despite the low readings.

Recommendation: Ensure the supervisor or person in charge of potable water operations on the vessel demonstrates to VSP? during inspections and on request-knowledge of potable water operations, is able to demonstrate this knowledge by compliance with Section 5 of the VSP 2018 Operations Manual or by responding correctly to the inspector's questions as they relate to the specific operation, and properly trains employees to comply with Section 5 of the VSP 2018 Operations Manual as it relates to their assigned duties.

Item No.: 16**Site:** Other-Bridge Coffee Station

Violation: Two open containers of cream inside the refrigerator were measured at 56°F. These products were discarded. The internal thermometer of the refrigerator showed a temperature of 55°F.

Recommendation: Except during preparation, cooking, or cooling, or when time is used as the public health control, maintain potentially hazardous foods at 57°C (135°F) or above, except that roasts may be held at a temperature of 54°C (130°F); or 5°C (41°F) or less.

Item No.: 20**Site:** Other-Bridge Coffee Station

Violation: The refrigerator could not maintain proper temperature.

Recommendation: Ensure equipment for cooling and heating food, and holding cold and hot food, is sufficient in number and capacity to maintain potentially hazardous food temperatures.

Item No.: 08**Site:** Potable Water-Garbage Room

Violation: A potable water spray hose near the cold garbage storage did not have backflow protection. Additionally, the potable water lines inside the garbage room were not identified as potable water.

Recommendation: Provide a comprehensive cross-connection control program. Protect the following connections to the potable water system against backflow with air gaps or mechanical backflow prevention devices: (1) RWFs; (2) decorative water features/fountains; (3) cabin shower hoses, toilets, whirlpool tubs, and similar facilities; (4) photographic laboratory developing machines and utility sinks; (5) beauty and barber shop spray-rinse hoses; (6) spa steam generators where essential oils can be added; (7) hose-bib connections; (8) garbage grinders and food waste systems; (9) automatic galley hood washing systems; (10) food service equipment; (11) mechanical warewashing machines; (12) detergent dispensers; (13) hospital and laundry equipment; (14) air conditioning expansion tanks; (15) boiler feed water tanks; (16) fire system; (17) public toilets, urinals, and shower hoses; (18) potable water, bilge, and pumps that require priming; (19) freshwater or saltwater ballast systems; (20) international fire and fire sprinkler water connections (install a reduced pressure assembly); (21) the potable water supply to automatic window washing systems that can be used with chemicals or chemical mix tanks; (22) water softeners for nonpotable fresh water; (23) water softener and mineralizer drain lines, including backwash drain lines (install an air gap or a reduced pressure assembly); (24) high saline discharge line from evaporators (install an air gap or a reduced pressure assembly); (25) chemical tanks; (26) other connections between the potable water system and a nonpotable water system, such as the gray water system, laundry system, or technical water system (install an air gap or a reduced pressure assembly); (27) black water or combined gray water/black water systems (install an air gap); (28) Hi-Fog or similar suppression systems which are connected to potable water tanks; (29) any other connection to the potable water system where contamination or backflow can occur. Stripe or paint potable water lines either in accordance with ISO 14726 (blue/green/blue) or blue only.

Item No.: 08**Site:** Potable Water-Backflow

Violation: Approximately 100 non-return check valves were installed in lieu of approved vented backflow prevention devices on potable water connections in food areas and staterooms. Furthermore, the ship's reduced pressure zone assembly testing device had a date of June 1993 and staff were unsure if this device was ever calibrated as no records were available. This device was used to test multiple assemblies in March 2025. The records for these test results did not include testing differentials and upon physical inspection of several of these assemblies, the devices were either non-existing or the water connection was no longer connected. It was not clear if these devices were actually tested as indicated by the test records. Furthermore, the non-testable device list and air gap listing was incomplete.

Recommendation: Inspect and test backflow prevention devices requiring testing (e.g., reduced pressure backflow prevention devices and pressure vacuum breakers) with a test kit after installation and at least annually. Maintain test results showing the pressure differences on both sides of the valves. Ensure the cross-connection control program includes at a minimum: a complete listing of cross-connections and the backflow prevention method or device for each, so there is a match to the plumbing system component and location. Include air gaps on the listing. Ensure a schedule for inspection frequency is set. Maintain a log documenting the inspection and maintenance in written or electronic form, and ensure it is available for review during inspections. Provide a comprehensive cross-connection control program. Protect the following connections to the potable water system against backflow with air gaps or mechanical backflow prevention devices: (1) RWFs; (2) decorative water features/fountains; (3) cabin shower hoses, toilets, whirlpool tubs, and similar facilities; (4) photographic laboratory developing machines and utility sinks; (5) beauty and barber shop spray-rinse hoses; (6) spa steam generators where essential oils can be added; (7) hose-bib connections; (8) garbage grinders and food waste systems; (9) automatic galley hood washing systems; (10) food service equipment; (11) mechanical warewashing machines; (12) detergent dispensers; (13) hospital and laundry equipment; (14) air conditioning expansion tanks; (15) boiler feed water tanks; (16) fire system; (17) public toilets, urinals, and shower hoses; (18) potable water, bilge, and pumps that require priming; (19) freshwater or saltwater ballast systems; (20) international fire and fire sprinkler water connections (install a reduced pressure assembly); (21) the potable water supply to automatic window washing systems that can be used with chemicals or chemical mix tanks; (22) water softeners for nonpotable fresh water; (23) water softener and mineralizer drain lines, including backwash drain lines (install an air gap or a reduced pressure assembly); (24) high saline discharge line from evaporators (install an air gap or a reduced pressure assembly); (25) chemical tanks; (26) other connections between the potable water system and a nonpotable water system, such as the gray water system, laundry system, or technical water system (install an air gap or a reduced pressure assembly); (27) black water or combined gray water/black water systems (install an air gap); (28) Hi-Fog or similar suppression systems which are connected to potable water tanks; (29) any other connection to the potable water system where contamination or backflow can occur. Protect the potable water system against backflow or other contamination by backflow prevention devices or air gaps. Ensure the permeate lines and distillate lines directed toward the potable water system are also protected.

Item No.: 44**Site:** Potable Water-Backflow

Violation: Approximately 100 non-return check valves were installed in lieu of approved vented backflow prevention devices on potable water connections in food areas and staterooms. Furthermore, the ship's reduced pressure zone assembly testing device had a date of June 1993 and staff were unsure if this device was ever calibrated as no records were available. This device was used to test multiple assemblies in March 2025. The records for these test results did not include testing differentials and upon physical inspection of several of these assemblies, the devices were either non-existing or the water connection was no longer connected. It was not clear if these devices were actually tested as indicated by the test records. Furthermore, the non-testable device list and air gap listing was incomplete.

Recommendation: Ensure the supervisor or person in charge of potable water operations on the vessel demonstrates to VSP? during inspections and on request-knowledge of potable water operations, is able to demonstrate this knowledge by compliance with Section 5 of the VSP 2018 Operations Manual or by responding correctly to the inspector's questions as they relate to the specific operation, and properly trains employees to comply with Section 5 of the VSP 2018 Operations Manual as it relates to their assigned duties.

Item No.: 08**Site:** Potable Water-Disinfection Records

Violation: Non-testable backflow protection devices and non-return valves added to the potable water system were not recorded on the potable water disinfection log. Staff reported devices were disinfected but forgot to record the process.

Recommendation: Document the free halogen residual level. Flush the disinfected parts of the system with potable water or otherwise dechlorinate until the free residual halogen is less than or equal to 5.00 mg/L (ppm). Document the free halogen test result.

Item No.: 08**Site:** Potable Water-Disinfection Records**Violation:** Non-testable backflow protection devices and non-return valves added to the potable water system were not recorded on the potable water disinfection log. Staff reported devices were disinfected but forgot to record the process.**Recommendation:** Document the free halogen residual level. Flush the disinfected parts of the system with potable water or otherwise dechlorinate until the free residual halogen is less than or equal to 5.00 mg/L (ppm). Document the free halogen test result.**Item No.:** 08**Site:** Potable Water-Striping**Violation:** Potable water striping throughout the engine room was missing or incorrectly marked as blue/white/blue. Additionally, the bunkering line was not marked blue nor was the permeate line from the RO striped blue/gray/blue.**Recommendation:** Stripe or paint potable water lines either in accordance with ISO 14726 (blue/green/blue) or blue only. Stripe or paint distillate and permeate lines directed to the potable water system in accordance with ISO 14726 (blue/gray/blue). Ensure no other lines have the above color designations. Stripe or paint these lines at 5 meters (15 feet) intervals and on each side of partitions, decks, and bulkheads, except where decor would be marred by such markings, including potable water supply lines in technical lockers. Do not stripe or paint potable water lines after reduced pressure assemblies as potable water. Identify all refrigerant brine lines and nonpotable chilled water lines in all food areas, such as on ice machines, ice cream machines, etc., with either ISO 14726 (blue/white/blue) or by another uniquely identifiable method to prevent cross-connections.**Item No.:** 07**Site:** Potable Water-Mineralizer**Violation:** The backwash drain line for the mineralizer was hard plumbed into a gray water tank. Only an air gap or reduced pressure zone assembly are the only allowable protections for this line.**Recommendation:** Protect the potable water system against backflow or other contamination by backflow prevention devices or air gaps. Ensure the permeate lines and distillate lines directed toward the potable water system are also protected.**Item No.:** 06**Site:** Potable Water-Distant Point Records**Violation:** Distant point records consistently showed halogenation levels dropping below 0.2 ppm without corresponding corrective actions or documented notations. Furthermore, several manual measurements due to analyzer malfunction were taken at four-hour increments on June 25th and 28th. Three consecutive measurements on June 25th (12-hour span) and one on the 28th were measured at 0.1 ppm and no action was documented.**Recommendation:** Ensure records from the halogen analyzer-chart recorder verifies the free residual halogen of between 0.2 mg/L (ppm) and 5.0 mg/L (ppm) in the water distribution system for at least 16 hours in each 24 hour period since the last inspection of the vessel. Change, initial, and date halogen analyzer-chart recorder charts daily. Ensure the charts contain notations of any unusual events in the potable water system. If electronic data loggers are used in lieu of chart recorders, record notations of any unusual events in the potable water system log. Maintain the halogen analyzer-chart recorder properly and operate it in accordance with the manufacturer's instructions. Conduct a manual comparison test daily to verify calibration. Calibrate whenever the manual test value is greater than 0.2 ppm higher or lower than the analyzer reading. Ensure records from the halogen analyzer-chart recorder verifies the free residual halogen of between 0.2 mg/L (ppm) and 5.0 mg/L (ppm) in the water distribution system for at least 16 hours in each 24 hour period since the last inspection of the vessel.**Item No.:** 10**Site:** Potable Water-Swimming Pools**Violation:** Both swimming pools did not have safety signs, prominent depth markers in feet and meters, nor did the safety rings have an attached rope that was at least 2/3rds of the pool width. Additionally, the gravity drain covers have been painted over and staff were unsure when these were last replaced. Furthermore, the aft pool has one blockable drain cover but when draining, the water is directed directly overboard and does not have a gravity drainage system as a secondary antientrapment requirement. Whirlpools were out of order during the inspection and were not inspected.**Recommendation:** Prominently display the depth of each RWF that is deeper than 1 meter (3 feet) so that it can be seen from the deck and in the pool. Label depth markers in both feet and meters. Additionally, install depth markers for every 1 meter (3 feet) change in depth. Provide safety signs for all RWFs, except for baby-only water facilities. Ensure the signs, at a minimum, include the following words: (1) do not use these facilities if you are experiencing diarrhea, vomiting, or fever; (2) no children in diapers or who are not toilet trained; (3) shower before entering the facility; and (4) bather load #. For children's RWF signs, include the exact wording "TAKE CHILDREN ON FREQUENT BATHROOM BREAKS" or "TAKE CHILDREN ON FREQUENT TOILET BREAKS." Provide a rescue or shepherd's hook and an approved flotation device at a prominent location (visible from the full perimeter of the pool) at each RWF that has a depth of 1 meter (3 feet) or greater. Mount these devices in a manner that allows for easy access during an emergency. Ensure the approved flotation device includes an attached rope that is at least 2/3 of the maximum pool width. For RWFs with gravity drainage and a single blockable drain or multiple drains less than 3 feet apart, provide an ASME A112.19.8 compliant antientrapment/antientanglement drain cover and a gravity drainage system. Replace drain covers and ensure they meet ASME A112.19.8-2007.

Item No.: 16**Site:** Buffet-Deck 6- Palms Cafe**Violation:** On the menu posted outside the dining room, there were no asterisks next to food items that may be served raw or undercooked to remind guests to reference the consumer advisory.**Recommendation:** If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish that is raw, undercooked, or not otherwise processed to eliminate pathogens is offered in a ready-to-eat form or as a raw ingredient in another ready-to-eat food, ensure the consumer is informed by way of disclosure using menu advisories, placards, or other easily visible written means of the significantly increased risk to certain especially vulnerable consumers eating such foods in raw or undercooked form. Locate the advisory at the outlets where these types of food are served. Ensure that raw shell egg preparations are not used in uncooked products as described in section 7.3.3.2.3. Ensure that disclosure is made by one of the two following methods: (1) On a sign describing the animal-derived foods (e.g., "oysters on the half-shell," "hamburgers," "steaks," or "eggs?"); AND that they can be cooked to order or may be served raw or undercooked; AND a statement indicating that consuming raw or undercooked meats, seafood, shellfish, eggs, milk, poultry may increase your risk for foodborne illness, especially if you have certain medical conditions. Ensure the advisory is posted at the specific station where the food is served raw, undercooked, or cooked to order OR (2) On a menu using an asterisk at the animal-derived foods requiring disclosure and a footnote with a statement indicating that consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.**Item No.:** 21**Site:** Buffet-Deck 6- Palms Cafe**Violation:** Excessive silicone was used to attach the light strips on the underside of the sneeze guards, making the area difficult to clean.**Recommendation:** Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Ensure nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning are constructed of a corrosion-resistant, nonabsorbent, and smooth material.**Item No.:** 21**Site:** Buffet-Deck 6- Palms Cafe Buffet Line**Violation:** The bottom surfaces of the two technical compartments were rough, making the areas difficult to clean.**Recommendation:** Ensure nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning are constructed of a corrosion-resistant, nonabsorbent, and smooth material. Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.**Item No.:** 38**Site:** Food Service General-Out of Order Equipment**Violation:** Across all food areas on the vessel, approximately 30 pieces of hot holding and cold holding equipment were out of order. Additionally, several ovens were out of order. Staff stated these pieces of equipment were unnecessary and not needed for food service operations.**Recommendation:** Ensure only articles necessary for the food service operation are stored in food preparation, food storage, and warewashing areas.**Item No.:** 17**Site:** Buffet-Deck 6 - Palms Cafe Beverage Station**Violation:** Four containers of milk were labeled with set up and discard times that did not follow the times listed on the time control plan. Two small containers of milk and two containers of milk for the coffee machines were labeled with set up and discard times of 0930 and 1330, respectively. According to the time control plan posted, continental breakfast has a set up time of 0530 and a discard time of 0930. Breakfast had a set up time of 0630 and a discard time of 1030. Lunch has a set up and discard time of 1030 and 1430, respectively.**Recommendation:** Maintain a written time control plan(s) that ensures compliance with these guidelines on the vessel and make it available for review during inspections. Post a time control plan at each outlet where time control is used and ensure time control plan is accessible to all crew working at each outlet where time control is used. Ensure plan(s): (1) Include set-up and discard times for each outlet. Include all services and events where potentially hazardous foods are kept on time control. If used, ensure colored labels correspond to the discard times stated in the plan. (2) List all units (to include preparation counters, cabinets, compartments, and equipment) on time control, but only cabinets and compartments on time control must be physically labeled. and (3) Describe or show the flow of potentially hazardous food from when last in temperature control to placement in time control and discard.**Item No.:** 21**Site:** Buffet-Deck 6- Palms Cafe Beverage Counter**Violation:** Seams were present under the coffee machine's legs, making the area difficult to clean.**Recommendation:** Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.**Item No.:** 21**Site:** Buffet-Deck 6- Palms Cafe Beverage Counter**Violation:** Many cords from the beverage machines were draped across the counter, making the area difficult to clean.**Recommendation:** Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Item No.: 21**Site:** Buffet-Deck 6- Palms Cafe Beverage Counter**Violation:** A movable stainless steel panel covered an opening in the bottom of the technical compartment. The opening was difficult to clean, with a rough surface and wires.**Recommendation:** Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.**Item No.:** 39**Site:** Buffet-Deck 6- Palms Cafe Beverage Counter**Violation:** One fruit fly was near the starboard side of the beverage counter.**Recommendation:** Effectively control the presence of insects, rodents, and other pests to minimize their presence in the food storage, preparation, and service areas and warewashing and utensil storage areas aboard a vessel.**Item No.:** 33**Site:** Buffet-Deck 6- Palms Cafe**Violation:** One tile was missing at the end of the starboard side of the beverage counter.**Recommendation:** Ensure decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas are maintained in good repair.**Item No.:** 21**Site:** Buffet-Deck 6- Palms Cafe Starboard Waiter Station**Violation:** Absorbent and difficult to clean material was on the bottom of a stainless steel pan installed on the soiled side of the water station.**Recommendation:** Ensure nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning are constructed of a corrosion-resistant, nonabsorbent, and smooth material. Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.**Item No.:** 30**Site:** Galley-Deck 6- Palm's Cafe Pantry**Violation:** The 'wash hands often' sign was partially covered by another sign. This was corrected.**Recommendation:** Post a sign over handwashing sinks stating "wash hands often," "wash hands frequently," or similar wording in a language that the food employees understand.**Item No.:** 22**Site:** Buffet-Deck 6- Palms Cafe**Violation:** The final rinse manifold temperature gauge read a maximum temperature of 120°F. Records from the morning of the inspection showed the temperature gauge read above the required 180°F. When measured during the inspection, the plate surface temperature reached the appropriate minimum temperature. The pressure gauge was also not operational during the inspection.**Recommendation:** Ensure pressure measuring devices that display pressures in the water supply line for the fresh hot water sanitizing rinse have increments of 7 kilopascals (1 pound per square inch or 0.07 bar) or smaller and are accurate to within 14 kilopascals (within 2 pounds per square inch or within 0.14 bar) in the 100-170 kilopascals (15-25 pounds per square inch or 1.03-1.72 bars) range. Maintain warewashing equipment in good repair and proper adjustment, including: (1) warewashing equipment is maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines; (2) water pressure and water temperature-measuring devices are maintained in good repair and accurate within the intended range of use.**Item No.:** 33**Site:** Galley-Deck 6- Palm's Cafe Glasswashing machine**Violation:** The bottom of the bulkhead behind the glasswashing machine was soiled with greater than one day's worth of accumulation.**Recommendation:** Ensure decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas are cleaned as often as necessary.**Item No.:** 33**Site:** Food Service General-Coving**Violation:** Many areas across the vessel lacked coving where required or the existing coving was chipped and in disrepair. These areas included but were not limited to: - Deck 6 Buffet Pantry, - Deck 6 Buffet, - around the Deck 4 Main Dining Room buffet counters and waiter stations, - Deck 3 Main Galley, - Deck 3 Main Galley Wine Cellar, - Deck 3 Crew Galley, and - Deck 5 Morning Light Bar.**Recommendation:** Cove all bulkhead/deck, equipment/deck, cabinet/deck, and deck sink coaming/deck junctures (including galleys, pantries, buffets, bars, waiter stations, dining room work counters, provisions, food storage rooms, equipment/utensil storage rooms, and toilet rooms intended for use by galley personnel).

Item No.: 22

Site: Galley-Deck 6- Palm's Cafe Pantry Glasswashing Machine

Violation: Serving utensils, small cups, and other food equipment were loaded into a rack in a manner that did not allow all surfaces to be washed, rinsed, and sanitized effectively. The equipment overlapped and many of the small cups were upright, will water collected in them as they exited the glasswashing machine. A couple minutes later, a rack loaded with bowls was sent through the glasswashing machine with the food contact surfaces overlapping, making it difficult for the dishes to be washed, rinsed, and sanitized effectively.

Recommendation: Ensure soiled items to be cleaned in a warewashing machine are loaded into racks, trays, or baskets or onto conveyors in a position that (1) exposes the items to the unobstructed spray from all cycles; (2) allows the items to drain.

Item No.: 36

Site: Galley-Deck 3- Wine Cellar

Violation: The light intensity around and behind the ice machine reached a maximum of 22 lux.

Recommendation: Ensure the light intensity is at least 110 lux (10 foot candles) at a distance of 75 centimeters (30 inches) above the deck when in use, in walk-in refrigerator units and dry storage areas, and in other areas and rooms during periods of cleaning. Ensure the light intensity is at least 110 lux (10 foot candles) behind and around mounted equipment, including counter-mounted equipment.

Item No.: 20

Site: Food Service General-Out of Order Equipment

Violation: Across all food areas on the vessel, approximately 30 pieces of hot holding and cold holding equipment were out of order. Staff stated these pieces of equipment were unnecessary and not needed for food service operations. Two blast chillers in the main galley were also out of order.

Recommendation: Food contact equipment must be maintained in good repair and proper adjustment: (1) Equipment must be maintained in a state of repair and condition that meets the materials, design, construction, and operating specifications of these guidelines; and (2) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. Ensure equipment for cooling and heating food, and holding cold and hot food, is sufficient in number and capacity to maintain potentially hazardous food temperatures.

Item No.: 33

Site: Galley-Deck 3- Wine Cellar

Violation: Water pooled on the deck below refrigerator #3. The source of the water could not be determined.

Recommendation: Ensure decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas are cleaned as often as necessary.

Item No.: 33

Site: Galley-Deck 3- Equipment Locker near Dishwashing Area

Violation: Dust and debris soiled the deck under the equipment shelves.

Recommendation: Ensure decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas are cleaned as often as necessary.

Item No.: 36

Site: Galley-Deck 3- Equipment Locker near Dishwashing Area

Violation: The light intensity did not reach a minimum of 220 lux in this area.

Recommendation: Ensure the light intensity is at least 220 lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Item No.: 26

Site: Galley-Deck 3- Equipment Locker near Dishwashing Area

Violation: A waffle iron soiled with grease and black debris was stored among previously cleaned and sanitized food equipment.

Recommendation: Ensure food only contacts surfaces of equipment and utensils that are cleaned and sanitized. Ensure food contact surfaces of equipment and utensils are clean to sight and touch.

Item No.: 28

Site: Galley-Deck 3- Equipment Locker near Dishwashing Area

Violation: A waffle iron soiled with grease and black debris was stored among previously cleaned and sanitized food equipment.

Recommendation: Store cleaned equipment and utensils, laundered linens, and single-service and single-use articles: (1) in a clean, dry location; (2) in a location where they are not exposed to splash, dust, or other contamination; (3) at least 150 millimeters (6 inches) above the deck unless in packages on pallets, skids, or racks, which may be 127 millimeters (5 inches).

Item No.: 33

Site: Galley-Deck 3- Equipment Locker near Dishwashing Area

Violation: The deck/bulkhead juncture along the front bulkhead was in disrepair.

Recommendation: Ensure decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas are maintained in good repair.

Item No.: 30

Site: Galley-Deck3- Roast and Fish Area

Violation: There was no posted sign reminding food employees to 'wash hands often' at the handwashing sink.

Recommendation: Post a sign over handwashing sinks stating "wash hands often," "wash hands frequently," or similar wording in a language that the food employees understand.

Item No.: 21

Site: Galley-Deck3- Roast and Fish Area

Violation: The seam between the fryer and preparation table was difficult to clean and soiled with greater than one day's worth of dried food debris.

Recommendation: Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Item No.: 27

Site: Galley-Deck3- Roast and Fish Area

Violation: The seam between the fryer and preparation table was difficult to clean and soiled with greater than one day's worth of dried food debris.

Recommendation: Ensure nonfood-contact surfaces of equipment are kept free of an accumulation of dust, dirt, food residue, and other debris.

Item No.: 30

Site: Galley-Deck3- Cold Kitchen Pantry

Violation: There was no posted sign reminding food employees to 'wash hands often' at the handwashing sink.

Recommendation: Post a sign over handwashing sinks stating "wash hands often," "wash hands frequently," or similar wording in a language that the food employees understand.

Item No.: 22

Site: Galley-Deck3- Glasswashing Machine

Violation: The final rinse manifold temperature gauge read a maximum temperature of 124°F. Records from the morning of the inspection showed the temperature gauge read above the required 180°F. When measured during the inspection, the plate surface temperature reached the appropriate minimum temperature. The pressure gauge was also not operational during the time of the inspection.

Recommendation: Maintain warewashing equipment in good repair and proper adjustment, including: (1) warewashing equipment is maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines; (2) water pressure and water temperature-measuring devices are maintained in good repair and accurate within the intended range of use. Ensure pressure measuring devices that display pressures in the water supply line for the fresh hot water sanitizing rinse have increments of 7 kilopascals (1 pound per square inch or 0.07 bar) or smaller and are accurate to within 14 kilopascals (within 2 pounds per square inch or within 0.14 bar) in the 100-170 kilopascals (15-25 pounds per square inch or 1.03-1.72 bars) range.

Item No.: 22

Site: Galley-Deck3- Flight-type Dishwashing Machine

Violation: No water sprayed out of the final rinse manifold. When the inspection team returned to the area at the end of the inspection, all but one nozzle had a fan-like spray pattern.

Recommendation: Maintain warewashing equipment in good repair and proper adjustment, including: (1) warewashing equipment is maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines; (2) water pressure and water temperature-measuring devices are maintained in good repair and accurate within the intended range of use.

Item No.: 17

Site: Galley-Deck 4- Main Dining Room Pantry

Violation: The time control plan listed the two milk refrigerators and the heating cabinet as on time control; however, the units were not physically labeled as on time control.

Recommendation: Maintain a written time control plan(s) that ensures compliance with these guidelines on the vessel and make it available for review during inspections. Post a time control plan at each outlet where time control is used and ensure time control plan is accessible to all crew working at each outlet where time control is used. Ensure plan(s): (1) Include set-up and discard times for each outlet. Include all services and events where potentially hazardous foods are kept on time control. If used, ensure colored labels correspond to the discard times stated in the plan. (2) List all units (to include preparation counters, cabinets, compartments, and equipment) on time control, but only cabinets and compartments on time control must be physically labeled. and (3) Describe or show the flow of potentially hazardous food from when last in temperature control to placement in time control and discard.

Item No.: 33**Site:** Dining Room-Deck 4- Main Dining Room**Violation:** The deckhead above the buffet lines was open with exposed ducting and wiring. Dust collected on the wiring, ducting, and decorative open deckhead.**Recommendation:** Ensure decks, bulkheads, and deckheads in food preparation, warewashing, pantries, bars, and food and equipment storage areas are constructed and maintained for easy cleaning. Do not use carpet in these areas. Ensure bulkheads and deckheads have smooth, hard finishes. Ensure decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas are cleaned as often as necessary.**Item No.:** 28**Site:** Dining Room-Deck 4- Main Dining Room**Violation:** Plates were stored inverted under the open, dusty deckhead in the buffet service lines.**Recommendation:** Store cleaned equipment and utensils, laundered linens, and single-service and single-use articles: (1) in a clean, dry location; (2) in a location where they are not exposed to splash, dust, or other contamination; (3) at least 150 millimeters (6 inches) above the deck unless in packages on pallets, skids, or racks, which may be 127 millimeters (5 inches).**Item No.:** 17**Site:** Buffet-Deck 5- Bookmark Cafe**Violation:** The undercounter refrigerator was listed on the time control plan but was not physically labeled.**Recommendation:** Maintain a written time control plan(s) that ensures compliance with these guidelines on the vessel and make it available for review during inspections. Post a time control plan at each outlet where time control is used and ensure time control plan is accessible to all crew working at each outlet where time control is used. Ensure plan(s): (1) Include set-up and discard times for each outlet. Include all services and events where potentially hazardous foods are kept on time control. If used, ensure colored labels correspond to the discard times stated in the plan. (2) List all units (to include preparation counters, cabinets, compartments, and equipment) on time control, but only cabinets and compartments on time control must be physically labeled. and (3) Describe or show the flow of potentially hazardous food from when last in temperature control to placement in time control and discard.**Item No.:** 21**Site:** Buffet-Deck 3- Beverage Station**Violation:** The seam between the legs on the mug rack and the countertop was difficult to clean.**Recommendation:** Ensure nonfood-contact surfaces are free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.**Item No.:** 33**Site:** Buffet-Deck 3- Beverage Station**Violation:** The deck drain was soiled with greater than one day's worth of food debris.**Recommendation:** Ensure decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas are cleaned as often as necessary.**Item No.:** 16**Site:** Preparation Room-Deck 1- Pastry**Violation:** Two trays of cheesecake and one tray of caramel mousse were labeled on time control and stored in a refrigerator that was not identified as on time control. The refrigeration unit was not physically labeled as on time control or listed on the time control plan. Other potentially hazardous food (PHF) items were in the refrigerator with 7-day discard labels.**Recommendation:** If time only rather than time in conjunction with temperature is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, ensure the food (1) Has an initial temperature of 5°C (41°F) or less or 57°C (135°F) or greater before placement on time control. (2) Is not to be placed on temperature control again. (3) Is marked, or otherwise identified, to indicate the time 4 hours past the point in time when the food is removed from temperature control (if the time between service set-up and closing is greater than 4 hours). (4) Is labeled with a 4-hour discard time if containers of potentially hazardous foods on time control are placed on preparation counters, even if the outlet is open less than 4 hours. (5) Is discarded within 4 hours of placement on time control. and (6) Is labeled with a 4-hour discard time if time control unit (bain marie, cold basin) meant to be cold holding or hot holding and not operational or used as intended, as the unit is now considered a counter. Ensure food on time control is maintained in time controlled units or locations identified on the time control plan.**Item No.:** 17**Site:** Preparation Room-Deck 1- Pastry**Violation:** Two trays of cheesecake and one tray of caramel mousse were labeled on time control and stored in a refrigerator with other potentially hazardous food (PHF) items. The other PHF items were labeled with 7-day discard labels. The refrigeration unit was not physically labeled as on time control or listed on the time control plan.**Recommendation:** Maintain a written time control plan(s) that ensures compliance with these guidelines on the vessel and make it available for review during inspections. Post a time control plan at each outlet where time control is used and ensure time control plan is accessible to all crew working at each outlet where time control is used. Ensure plan(s): (1) Include set-up and discard times for each outlet. Include all services and events where potentially hazardous foods are kept on time control. If used, ensure colored labels correspond to the discard times stated in the plan. (2) List all units (to include preparation counters, cabinets, compartments, and equipment) on time control, but only cabinets and compartments on time control must be physically labeled. and (3) Describe or show the flow of potentially hazardous food from when last in temperature control to placement in time control and discard.

Item No.: 33

Site: Provisions-Deck 2- Ice Cream Freezer

Violation: Condensate collected on the deckhead and the deck near the evaporator. No food was impacted.

Recommendation: Ensure decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas are maintained in good repair.

Item No.: 33

Site: Bar-Deck 8- Observatory Bar

Violation: A large amount of water collected on the deck on the worker side of the bar. The source of the water was unknown.

Recommendation: Ensure decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas are maintained in good repair. Ensure decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas are cleaned as often as necessary.

Item No.: 27

Site: Bar-Deck 8- Observatory Bar

Violation: A large amount of water collected in the technical compartment. The source of the water was unknown. Staff stated the drain in this area was not blocked.

Recommendation: Ensure nonfood-contact surfaces of equipment are kept free of an accumulation of dust, dirt, food residue, and other debris.

Item No.: 40

Site: Pantry-Deck 5- Morning Light

Violation: Three dead fruit flies were in the light cover near the back refrigerator.

Recommendation: Remove dead or trapped insects, rodents, and other pests from control devices and the vessel at a frequency that prevents their accumulation or decomposition or the attraction of other pests.

Item No.: 22

Site: Galley-Deck 3- Hood-type Potwashing Machine

Violation: The hood-type potwashing machine was out of order.

Recommendation: Maintain warewashing equipment in good repair and proper adjustment, including: (1) warewashing equipment is maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines; (2) water pressure and water temperature-measuring devices are maintained in good repair and accurate within the intended range of use.

Item No.: 22

Site: Galley-Deck 3- Flight-type Dishwashing Machine

Violation: Five bowls exited the clean side of the upright dishwashing machine. Water collected in these bowls.

Recommendation: Ensure soiled items to be cleaned in a warewashing machine are loaded into racks, trays, or baskets or onto conveyors in a position that (1) exposes the items to the unobstructed spray from all cycles; (2) allows the items to drain.

Item No.: 37

Site: Galley-Deck 3- Flight-type Dishwashing Machine

Violation: Condensate dripped from the deckhead onto the clean side of the dishwashing machine. No dishes were exiting the machine while the inspection team was in the area.

Recommendation: Ensure exhaust ventilation hood systems in food preparation and warewashing areas--including components such as hoods, fans, guards, and ducting--are designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. Ensure ventilation hood systems and devices are sufficient in number and capacity to prevent grease or condensate from collecting on bulkheads and deckheads.

Item No.: 41

Site: Housekeeping-Chemical dispensing locker

Violation: Housekeeping was using a chemical disinfectant to clean and disinfect surfaces including after a public vomiting incident but they did not have test strips to verify the correct concentration of the chemical. Test strips were requested when the ship began using the disinfectant product in January 2025, and again when disinfectant company representative visited the ship in June. The representative stated that test strips were not currently available, but they will try to bring them on board during the next planned visit.

Recommendation: Ensure each vessel has a written OPRP that details standard procedures and policies to specifically address AGE onboard. Include the following in the written OPRP: (3) Disinfectant products or systems used, including the surfaces or items the disinfectants will be applied to, concentrations, and required contact times. Ensure the disinfectant products or systems are effective against human norovirus or an acceptable surrogate (e.g., caliciviruses). Procure test strips to verify proper disinfectant concentration.

Item No.: 41

Site: Housekeeping-Ladies toilet mid-ship deck 5

Violation: Ladies restroom was out of soap. Housekeeping notified and the dispenser was refilled.

Recommendation: Provide the passenger and crew public toilets with a handwashing station that includes: (1) Hot and cold running water; (2) Soap; (3) A method to dry hands; (4) A sign advising users to wash hands.