

VSP Operations Manual 2000

Inspection Report Transition Continuation Pages



U.S. Public Health Service

**Centers for Disease Control
and Prevention**

National Center for Environmental Health

Vessel Sanitation Program



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Note:

This document is provide as another method to highlight the differences between the 1989 and the 2000 VSP Operations Manuals. It specifically features the new or more stringent items in the new manual. The following continuation pages may be used during the inspection report preparation.

The differences are sorted by Chapter in the Operations Manual in the order of the inspection report items to which they relate.

The information provided in this document is simply a summary of the changes. The VSP Operations Manual 2000 should be consulted for specific compliance guidelines.

The following are new or more stringent items in the Vessel Sanitation Program Operations Manual 2000. These items checked below (U) are considered noted or * for this inspection and should be included on the corrective action statement. New items will not be deducted from the score for the first two operational inspections or October 31, 2001, which ever comes first.

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U	Item No.	Section No.	Chapter / Section	Notes
			4.0 Gastrointestinal Illness Surveillance	
	01	4.2.1.1.1	The master, the medical staff, or other designated staff of a vessel destined for a U.S. port from a foreign port shall submit at least one standardized gastrointestinal illness report based on the number of reportable cases in the gastrointestinal illness log to the VSP no less than 24 hours, but not more than 30 hours before the vessel's expected arrival at the U.S. port.	
	01	4.2.1.1.2	If the number of cases changes after submission of the initial report, an updated report shall be submitted no less than 4 hours before the vessel's arrival at the U.S. port.	
	01	4.2.1.2.1	The gastrointestinal illness report shall contain: (1) The name of the vessel; (2) The ports of embarkation and disembarkation; (3) The dates of embarkation and disembarkation; (4) The total numbers of reportable cases of gastrointestinal illness among passengers and crew members, including those who have been disembarked or removed because of illness, even if the number is 0; and (5) The total number of passengers and crew members on the cruise.	
	01	4.2.2.1.1	The master, or designated corporate representative, of a vessel with an international itinerary destined for a U.S. port shall submit a special report at any time during a cruise, including between two U.S. ports, when: (1) The cumulative percentage of reportable cases entered in the gastrointestinal illness surveillance log, reaches 2% among passengers or 2% among crew; and (2) The vessel is within 15 days of expected arrival at a U.S. port.	
	01	4.2.2.1.2	Daily reports of illness status shall be submitted as requested by the VSP following the initial submission of a special report.	
	01	4.2.2.1.3	Routine 24-hours before arrival and 4-hours before arrival reports shall continue to be submitted by the master, or designated corporate representative, of a vessel that has submitted a special report.	
	01	4.2.2.2.1	A telephone notification to the VSP shall accompany a special 2% report.	
	02	4.1.1.1.1	A reportable case of gastrointestinal illness shall be defined as: (1) Diarrhea (three or more episodes of loose stools in a 24 hour period); or (2) Vomiting and one additional symptom including one or more episodes of loose stools in a 24-hour period, or abdominal cramps, or headache, or muscle aches, or fever; and (3) Reported to the master of the vessel, the medical staff, or other designated staff by a passenger or a	

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		4.1.1.1.1 (cont'd)	crew member. (4) <i>Nausea, although a common symptom of gastrointestinal illness, is specifically excluded from this definition to avoid mis-classifying seasickness (nausea and vomiting) as gastroenteritis.</i>	
	02	4.1.1.1.2	The reportable cases shall include those crew members with a symptom onset time of up to 3 days before boarding the vessel.	
	02	4.1.2.1.1	A standardized gastrointestinal illness surveillance log for each cruise shall be maintained daily by the master of the vessel, the medical staff, or other designated staff.	
	02	4.1.2.1.2	The gastrointestinal illness surveillance log shall list the name of the vessel, the cruise dates and the cruise number.	
	02	4.1.2.1.3	The log shall list: (1) All reportable cases of gastrointestinal illness; (2) All passengers and crew members who are dispensed antidiarrheal medication from the master of the vessel, the medical staff, or other designated staff.	
	02	4.1.2.1.4	The gastrointestinal illness surveillance log entry for each passenger or crew member shall contain the following information: (1) The first date of clinic visit or report to staff of illness; (2) The person's name, age and gender; (3) A designation as passenger or crew member; (4) Crew member position or job on the vessel, if applicable; (5) Cabin number; (6) Meal seating information; (7) Date and time of illness onset; (8) Illness symptoms, including the presence of the following selected signs and symptoms: numbers of episodes each of diarrhea and vomiting per day, bloody stools, fever, recorded temperature; (9) Notation on whether or not a stool specimen was requested and received; (10) Use of antidiarrheal medication; and (11) The presence of underlying medical conditions which may affect interpretation of acute gastrointestinal illness for example diabetic diarrhea, inflammatory bowel disease, gastrectomy or others.	
	02	4.1.2.1.5	A separate inventory of the daily total, by quantity and type, of antidiarrheal medications sold or dispensed to the passengers or crew members in all areas of the vessel shall be maintained alongside the gastrointestinal illness surveillance log.	
	02	4.1.2.2.1	Questionnaires detailing activities and meal locations for the 72 hours before illness onset shall be distributed to all passengers and crew members who are gastrointestinal illness cases. The self-administered questionnaires shall contain all of the data elements that appear in the questionnaire found in Annex 13.2. The completed questionnaires shall be maintained alongside the gastrointestinal illness surveillance log.	

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			5.0 Potable Water	
	03	5.1.1.1.1	Drinking water bunkered from shore supplies shall be potable.	
	06	5.1.1.2.1	Where available, the vessel shall have a copy of the most recent microbiologic report from each port before bunkering potable water to verify that the water meets potable standards. <i>Water samples collected and analyzed by the vessel for the presence of Escherichia coli may be substituted for port water system supplied reports. These samples shall be analyzed utilizing a method accepted in Standard Methods for the Examination of Water and Wastewater.</i>	
	06	5.2.1.2.4	Halogen analyzer-chart recorders used in lieu of manual tests and logs shall be calibrated at the beginning of bunkering or production, and the calibration shall be recorded on the chart or in a log book.	
	06	5.5.1.2.2	The calibration shall be recorded on the chart or in a log book.	
	06	5.5.1.2.4	The test kit used to calibrate the halogen analyzer shall be graduated in increments no greater than 0.2 mg/L (ppm) in the range of free residual halogen normally maintained in the potable water system.	
	06	5.5.2.1.1	Halogen analyzer-chart recorder charts shall have a range of 0.0 to 5.0 mg/L (ppm) and have a recording period of 24 hours.	
	06	5.5.2.1.2	Electronic data loggers with certified data security features used in lieu of chart recorders shall produce records that conform to the principles of operation and data display required of the analog charts, including printing the records.	
	06	5.5.2.1.3	Electronic data logging shall be in increments of #15 minutes.	
	06	5.5.2.2.1	Halogen analyzer-chart recorder charts shall be changed, initialed, and dated daily. Charts shall contain notations of any unusual water events in the potable water system.	
	06	5.6.1.1.1	A minimum of four potable water samples per month shall be collected and analyzed for the presence of <i>Escherichia coli</i> . Samples shall be collected randomly from locations forward, aft, upper, and lower decks of the vessel.	

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	06	5.6.1.1.2	Samples shall be analyzed utilizing a method accepted in <i>Standard Methods for the Examination of Water and Wastewater</i> .	
	06	5.6.1.2.1	Sample results shall be maintained with the halogen analyzer-chart recorder charts, shall be retained for at least 12 months, and shall be available to the VSP for review during inspections.	
	08	5.2.1.2.1	A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage.	
	08	5.2.1.2.2	Free residual halogen monitoring shall be performed at least hourly during the bunkering of potable water and performed at least once every 4 hours during the onboard production of potable water.	
	08	5.3.1.1.3	Interior coatings on potable water tanks shall be approved for potable water contact.	
	08	5.3.4.1.2	Potable water tanks shall be inspected, cleaned, and disinfected during dry docks and wet docks, or every 2 years, whichever is less.	
	08	5.3.4.1.3	Documentation of the cleaning shall be maintained for 12 months and shall be available to the VSP for review during inspections.	
	08	5.3.4.1.6	The disinfected parts of the system shall be flushed with potable water until the free residual halogen is #5.00 mg/L (ppm).	
	08	5.7.2.2.1	Backflow prevention devices should be periodically inspected and any failed units shall be replaced.	

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U	Item No.	Section No.	Chapter / Section	Notes
			6.0 Swimming Pools and Whirlpool Spas	
	09	6.1.1.2.3	No bathers shall be allowed to use the pool before a free residual halogen of 1.0 mg/L (ppm) is achieved.	
	09	6.2.2.1.1	A free residual halogen of \$1.0 and #3.0 mg/L (ppm) shall be maintained in recirculated swimming pools.	
			Note: Most of the following whirlpool spa guidelines were in the publication: Centers for Disease Control and Prevention, 1997. <i>Final Recommendations to Minimize Transmission of Legionnaires' Disease from Whirlpool Spas on Cruise Ships</i>	
	09	6.3.2.1.1	Whirlpool spas shall maintain a free residual chlorine of \$3.0 mg/L (ppm) and #10 mg/L (ppm), or a free residual bromine of \$4.0 mg/L (ppm) and #10 mg/L (ppm).	
	10	6.1.2.2.2	A fecal accident response procedure shall be documented and available for review during inspections.	
	10	6.2.2.2.3	Halogen analyzer-chart recorders used in lieu of manual tests, and logs shall be calibrated daily, and the calibration shall be recorded on the chart or in a log book.	
	10	6.2.2.2.5	Halogen analyzer-chart recorder charts shall be initialed, dated, and changed daily.	
	10	6.2.2.2.6	Logs and charts shall contain notations of any unusual water events with the swimming pool operation and corrective actions taken.	
	10	6.3.1.1.2	At least one replacement cartridge or cannister-type filter shall be available at all times for whirlpool spa filtration systems that use this type of filter.	
	10	6.3.1.1.3	Cartridge or cannister-type filters shall be inspected at least weekly for cracks, breaks, damaged components, and excessive organic material accumulation.	
	10	6.3.1.1.4	Granular filters shall be backwashed at least daily until the sight glass indicates a clean flow. The uniformity of the backwash action shall be observed, where possible. Other types of filter media shall be backwashed or cleaned at the frequency specified by the manufacturer.	
	10	6.3.1.1.5	The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.	
	10	6.3.1.2.1	The whirlpool spa water shall be changed daily.	

	10	6.3.1.2.2	The whirlpool spa water shall be maintained with a pH between 7.2 and 7.8.	
	10	6.3.1.2.3	A fecal accident response procedure shall be documented and available to the VSP for review during inspections.	
	10	6.3.2.1.2	The free residual halogen shall be increased to at least 10.0 mg/L (ppm) in whirlpool spas and circulated for at least 1 hour at the end of each day.	
	10	6.3.3.1.1	Private whirlpool spas located in individual passenger cabins shall be cleaned and disinfected, including associated recirculation systems, between occupancies or weekly, whichever is more frequent.	
	10	6.3.4.1.1	Individual hydrotherapy pools shall be cleaned and disinfected, including associated recirculation systems, between occupancies.	
	10	6.4.1.1.1	Safety signs shall be provided for public swimming pools and whirlpool spas.	
	10	6.4.1.1.2	Depth markers shall be installed for every 1 m (3 feet) in change of depth and shall be displayed prominently so they can be seen from the deck and from in the pool.	
	10	6.4.1.1.3	A sign shall be installed near the whirlpool spas that lists standard safety precautions and risks, warning against use by particularly susceptible people, such as those who are immunocompromised.	
	10	6.4.1.2.1	Easy access shepherd's hook and approved floatation device shall be provided at a prominent location near each public swimming pool.	
	10	6.4.1.2.2	Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.	
	10	6.4.1.2.3	A temperature control mechanism to prevent the temperature from exceeding 40°C (104°F) shall be provided on whirlpool spas.	
	10	6.4.1.3.1	Children in diapers or who are not toilet trained are not permitted in the public swimming pools and whirlpool spas.	

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			7.0 Food Safety	
	12	7.3.3.1.4	A food employee shall not use a utensil more than once to taste food that is to be served.	
	13	7.2.1.1.1	Based on the risks of foodborne illness inherent to the food operation, during inspections and upon request the person in charge of the food operations on the vessel shall demonstrate to the VSP knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the food-safety guidelines in this manual. [Summarized]	
	13	7.2.1.2.1	The person in charge of the food operations on the vessel shall ensure that: [Management monitoring of 12 key food safety areas including: (1) Food operations not in a room used as living or sleeping quarters; (2) Persons unnecessary to the food operation are restricted from operating food areas; (3) Employees and other persons with the guidelines in this manual; (4) Food employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing; (5) Employees are observing foods as they are received; (6) Employees are properly cooking potentially hazardous food; (7) Employees are using proper methods to rapidly cool potentially hazardous foods; (8) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed that the food is not cooked sufficiently to ensure its safety; (9) Employees are properly sanitizing cleaned multiuse equipment and utensils; (10) Clean tableware is to be used when returning to self-service areas; (11) Employees are preventing cross-contamination of ready-to-eat food; and (12) Employees are properly trained in food safety as it relates to their assigned duties. [Summarized]	
	16	7.3.4.1.1	Raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: (1) 63°C (145°F) or above for 15 seconds; (2) 68°C (155°F) for 15 seconds or equivalent temperature-time combination; or (3) 74°C (165°F) or above for 15 seconds; (4) Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham, shall be cooked to 63°C (145°F) or above for 15 seconds or to equivalent temperature-time combination. [Summarized]	

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	16	7.3.4.1.2	Raw animal foods cooked in a microwave oven shall be: (1) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; (2) Covered to retain surface moisture; (3) Heated to a temperature of at least 74°C (165°F) in all parts of the food; and (4) Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.	
	16	7.3.4.2.1	Before service in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish other than molluscan shellfish: (1) Shall be frozen throughout to a temperature of -20°C (-4°F) or below for 168 hours (7 days) in a freezer; or -35°C (-31°F) or below for 15 hours in a blast freezer.	
	16	7.3.4.3.3	If reheated in a microwave oven for hot holding, potentially hazardous food shall be reheated so that all parts of the food reach a temperature of at least 74°C (165°F) and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.	
	16	7.3.4.3.5	Reheating for hot holding shall be done rapidly and the time the food is between 5°C (41°F) and 74°C (165°F) may not exceed 2 hours.	
	16	7.3.5.2.1	Cooked potentially hazardous food shall be cooled: (1) Within 2 hours, from 60°C (140°F) to 21°C (70°F); and (2) Within 4 hours, from 21°C (70°F) to 5°C (41°F) or less.	
	16	7.3.5.2.2	Potentially hazardous food shall be cooled within 4 hours to 5°C (41°F) or less, if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.	
	16	7.3.5.2.3	A potentially hazardous food received in compliance with laws allowing a temperature above 5°C (41°F) during shipment from the supplier shall be cooled within 4 hours to 5°C (41°F) or less.	
	16	7.3.5.3.1	<i>Except during preparation, cooking, or cooling, or when time is used as the public health control, potentially hazardous food shall be maintained: (1) At 60°C (140°F) or above, except that roasts may be held at a temperature of 54°C (130°F); or(2) At 5°C (41°F) or less.</i>	
	16	7.3.5.3.2	Refrigerated, ready-to-eat, potentially hazardous food: (1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared. (2) A container of refrigerated, ready-to-eat potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened, to indicate the date by which the food shall be consumed which is, including the day the original container is opened, 7 calendar days or fewer after the original container is opened.	

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	16	7.3.5.3.3	Refrigerated, ready-to-eat, potentially hazardous food shall be discarded if not consumed within 7 calendar days from the date of preparation or opening.	
	16	7.3.5.3.4	A refrigerated, potentially hazardous, ready-to-eat food ingredient or a portion of a refrigerated, potentially hazardous, ready-to-eat food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest or first-prepared ingredient.	
	16	7.3.5.3.5	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: (1) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; (2) The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the time when the food is removed from temperature control; and (3) The food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded.	
	16	7.3.5.3.6	Written procedures [for time as a public health control] that ensure compliance with these guidelines shall be maintained on the vessel and made available to the VSP, upon request.	
	16	7.3.5.3.7	Refrigerated, ready-to-eat, potentially hazardous food may be held at 7°C (45°F) up to 24 hours in existing short term holding refrigeration equipment provided: (1) The equipment is designated by a permanent label affixed to it indicating the maximum allowable product temperature is 7°C (45°F) and the maximum allowable storage time is 24 hours; (2) All containers of potentially hazardous foods placed in the unit must be labeled with a date and time by which food shall be used or discarded; (3) Potentially hazardous foods when placed in the equipment shall be at 5°C (41°F) or less; and (4) When the equipment is upgraded or replaced, it shall be with equipment that can maintain the potentially hazardous food at 5°C (41°F) or less.	
	16	7.3.6.1.1	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, the passengers shall be informed by vessel newsletter articles, brochures, embarkation television broadcasts, menu advisories, placards, or other written means of the significantly increased risk to certain especially vulnerable consumers eating such foods in raw or undercooked form.	
	17	7.3.4.1.3	Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 60°C (140°F).	

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	17	7.3.4.2.2	If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served in ready-to-eat form: (1) The person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records on the vessel for 90 calendar days beyond the time of service or sale of the fish; or (2) If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a safe temperature and a time.	
	17	7.3.4.3.4	Ready-to-eat potentially hazardous food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 60°C (140°F) for hot holding.	
	18	7.3.3.2.4	Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of foods such as Caesar salad, hollandaise, or Béarnaise sauce, mayonnaise, eggnog, ice cream, and egg-fortified beverages that are not cooked.	
	19	7.3.3.6.3	Consumer self-service operations, such as salad bars and buffets, for unpackaged ready-to-eat foods: (1) Shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination; and (2) Shall be monitored by food employees trained in safe operating procedures.	
	20	7.4.2.4.9	Temperature measuring devices shall conform to the following guidelines: (2) Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.	
	20	7.4.5.1.4	Microwave ovens shall meet the safety standards specified in 21 CFR 1030.10 Microwave Ovens, or equivalent.	
	22	7.5.2.2.6	A warewashing machine that uses a chemical for sanitization and that is installed after adoption of these guidelines, shall be equipped with a device that indicates audibly or visually when more chemical sanitizer needs to be added.	
	22	7.5.5.5.2	Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.	
	24	7.5.6.1.2	In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved.	
	24	7.5.6.2.2	A chemical sanitizer shall be used in accordance with the EPA-approved manufacturer's label use instructions at a minimum temperature of 24°C (75°F) with an exposure time of 7 seconds for a chlorine solution and 30 seconds for other chemical sanitizers.	

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	29	7.7.1.1.2	The handwashing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.	

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			8.0 Integrated Pest Management	
	19	8.2.2.2.2	The insect devices shall not be located over food storage, preparation, and service areas. Dead insects and insect fragments shall be prevented from being impelled onto or falling on exposed food.	
	28	8.2.2.2.3	The insect devices shall not be located over warewashing, utensil storage areas, equipment, utensils, linens, unwrapped single-service, and single-use articles. Dead insects and insect fragments shall be prevented from being impelled onto or falling on clean items.	
	39	8.1.2.1.2	A restricted-use pesticide shall be applied only by a certified applicator or a person with training and testing equivalent to that of a certified applicator.	
	40	8.1.1.1.1	Each vessel shall develop an Integrated Pest Management Plan to address effective monitoring and control strategies for pests aboard the vessel.	
	40	8.1.1.1.2	The Integrated Pest Management Plan shall set a schedule for periodic monitoring inspections including some at night.	
	40	8.1.1.1.3	The Integrated Pest Management Plan shall include provisions for active monitoring including pest sighting logs for the operational areas of the vessel and training for crew members in charge of log completion.	
	40	8.1.1.1.4	The Integrated Pest Management Plan shall include passive surveillance procedures such as glue traps and other monitoring tools, as well as location of each. A monitoring log on passive surveillance procedures shall be maintained.	
	40	8.1.1.2.1	The vessel's Integrated Pest Management Plan shall be evaluated for effectiveness every 2 years or whenever there is a significant change in the vessel's structure such as a renovation or operation.	
	40	8.1.1.2.2	Reviews shall be documented and changes noted in the vessel's Integrated Pest Management Plan.	
	40	8.1.1.2.3	The vessel's Integrated Pest Management Plan documentation shall be made available during the VSP inspections.	
	40	8.1.2.1.1	The Integrated Pest Management Plan shall include a record of pesticides used and their effectiveness.	
	40	8.1.2.1.3	The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.	

	40	8.1.2.1.4	The Integrated Pest Management Plan shall establish health and safety procedures to protect the passengers and crew.	
	40	8.2.2.2.1	Insect-control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.	
	40	8.2.2.2.4	Dead or trapped insects, rodents, and other pests shall be removed from control devices and the vessel at a frequency that prevents their accumulation or decomposition, or the attraction of pests.	

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			9.0 Housekeeping	
	41	9.1.1.1.1	When the cumulative proportion of cases of gastrointestinal illness among passengers or crew members is $\geq 2\%$, the infection control response shall include cleaning and disinfecting all public areas, including handrails and restrooms, on a continuous basis until the proportion decreases to $< 2\%$.	
	41	9.1.2.1.1	Cabins that house passengers or crew with gastrointestinal illness shall be thoroughly cleaned and disinfected daily while the occupants are ill.	
	41	9.1.2.1.2	Extra precautionary measures by housekeeping personnel shall be taken in consultation with the vessel's medical staff to prevent the spread of gastrointestinal illness from cabin to cabin. <i>Precautionary measures by the housekeeping personnel may include using disposable personal protection equipment, including gloves, which are changed after each cabin.</i>	
	41	9.2.1.1.1	Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.	
	41	9.2.1.1.2	Air condition condensation collection pans shall be self-draining.	
	41	9.2.1.2.1	Air handling units shall be kept clean.	
	41	9.2.1.2.2	Evaporative condensers shall be inspected at least annually and cleaned as necessary to remove scale and sediment. Cooling coils and condensate pans shall be cleaned as necessary to remove dirt and organic material.	
	41	9.2.1.2.3	Vessels shall have a plan to inspect and maintain heating, ventilation, and air conditioning systems in accordance with manufactures recommendations and industry standards.	
	41	9.2.1.3.1	Carpets, curtains, drapes, furniture, decks, lighting fixtures, and decorative items on the vessel shall be cleaned to minimize accumulation of dust and soil.	
	41	9.2.1.3.2	Dustless cleaning methods shall be used.	
	41	9.3.1.1.1	Water used in conjunction with decorative fountains and water sprays in HVAC air- distribution systems shall originate in the vessel's potable water system and shall be further treated to avoid microbial build-up in the operation of the sprays and fountains.	

	41	9.3.1.2.1	Decorative fountains and water sprays in HVAC air-distribution systems shall be maintained free of algae and mold.	
	41	9.3.2.1.1	The potable hot-water system including shower heads shall be maintained to preclude growth of <i>Mycobacterium legionella</i> .	
	41	9.3.2.1.2	Shower heads shall be cleaned and disinfected every 6 months to preclude growth of <i>Mycobacterium legionella</i> .	

The following are new or more stringent items in the Vessel Sanitation Program Operations Manual 2000. These items checked below (U) are considered noted or * for this inspection and should be included on the corrective action statement. New items will not be deducted from the score for the first two operational inspections or October 31, 2001, which ever comes first.

U = Critical Item

U	Item No.	Section No.	Chapter / Section	Notes
			10.0 Child-Activity Centers	
	41	10.1.1.1.1	If children who wear diapers are accepted in the child-activity center, diaper-changing stations and disposal facilities shall be provided.	
	41	10.1.1.1.2	Each station shall include: (1) A changing table that is impervious, nonabsorbent, nontoxic, smooth, durable, and cleanable, and designed for diaper changing; (2) A supply of disposable diapers, gloves, wipes, table cleanser, and disinfectant; (3) An airtight, soiled-diaper receptacle; and (4) An adjacent handwashing station.	
	41	10.1.1.1.3	Signs shall be posted in the diaper-changing area advising child-activity center staff to wash their hands after each diaper they change.	
	41	10.2.1.1.1	Child-size toilet and handwashing facilities shall be provided, if toilet rooms are located in a child-activity center.	
	41	10.2.1.1.2	Each toilet facility shall be provided with a supply of toilet tissue, disposable gloves, and sanitary wipes.	
	41	10.2.1.1.3	An airtight, washable, waste receptacle shall be conveniently located to dispose of excrement, soiled sanitary wipes that cannot be disposed of in the toilet and gloves. Waste materials shall be removed from the child-activity center each day.	
	41	10.2.1.1.4	Soap, paper towels or air dryers, and waste towel receptacle shall be located at handwashing stations.	
	41	10.2.1.1.5	Signs shall be posted in children's toilet room advising the providers to wash their hands and the children's hands after assisting children use the toilet.	
	41	10.2.1.1.6	Children under 6-years old shall be assisted in washing their hands in the child-activity center after using the toilet room, before eating, or after otherwise contaminating their hands.	
	41	10.2.1.1.7	Separate toilet facilities shall be provided for child activity center staff.	
	41	10.3.1.1.1	Surfaces of tables, chairs, and other furnishings that children touch with their hands shall be cleanable.	
	41	10.3.1.1.2	Toys used in the child-activity center shall be maintained in a clean condition.	

	41	10.3.1.2.1	Surfaces that children touch with their hands shall be cleaned and disinfected at least daily with products labeled by the manufacturer for that purpose.	
	41	10.3.1.2.2	Toys used in the child-activity center shall be cleaned and disinfected daily.	
	41	10.3.1.2.3	Tables or high chair trays shall be cleaned and disinfected before and after they are used for eating.	
	41	10.3.1.2.4	Carpeting shall be vacuumed at least daily and shall be periodically cleaned when it becomes visibly soiled. Decks shall be mopped and disinfected when soiled or at least daily.	
	41	10.3.1.2.5	Diaper changing and handwashing facilities and toilet rooms shall be cleaned and disinfected when soiled during use and at least daily.	
	41	10.4.1.1.1	Written guidance on symptoms of common childhood infectious illnesses shall be maintained in the child-activity center.	
	41	10.4.1.1.2	The child-activity center shall have a written policy on procedures to be followed when a child develops symptoms of an infectious illness while at the center.	
	41	10.4.1.1.3	Children with infectious illness shall not be allowed in the child-activity center without permission of the vessel's medical staff.	

