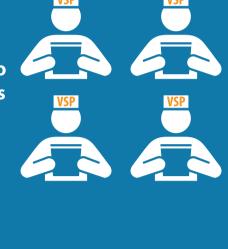
VESSEL SANITATION PROGRAM

KEEPING YOU recielly of ON THE HIGH SEAS



VSP conducts public health inspections to find out how well cruise ships meet health standards in the VSP Operations Manual. Maintaining high public health standards can help to prevent large numbers of passengers and crew members getting sick with certain illnesses that cause diarrhea or vomiting.

Depending on ship size, one to four inspectors conduct these inspections.



evaluate eight specific areas on ships.

Inspectors





MEDICAL CENTER: Review and Interview

INTERVIEW

medical documents about

people who said they had diarrhea or vomiting. medical center



supplies for required specimen collection containers and shipping containers.

last inspection.

people who have diarrhea or are vomiting. crew members, to ensure they are well

medical staff, to ensure they know

about VSP procedures for managing

trained in VSP requirements specific to their job and that no crew members are working while they have diarrhea or are vomiting.



POTABLE WATER SYSTEMS:





DO a spot-check inspection of some areas of the ship to ensure that the drinking water system is protected.

TAKE water samples to make sure chlorine



GALLEYS AND DINING ROOMS: Review, Observe, and Interview



and pH levels are correct.



INTERVIEW food service employees to make sure they know safe food

ENSURE that food is being stored,

prepared, and served safely.

Review, Sample, and Interview

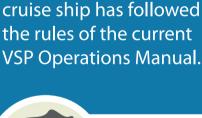


CHECK that dishwashers and other

galley equipment are well maintained and in good working order.

LOOK at employees' health and personal hygiene.





REVIEW charts and logs

to make sure that the

Outbreak Prevention and Response Plan. ENSURE the housekeeping manager is well informed about general disinfection of public areas



TAKE water samples to

ensure chlorine and pH

levels are correct.

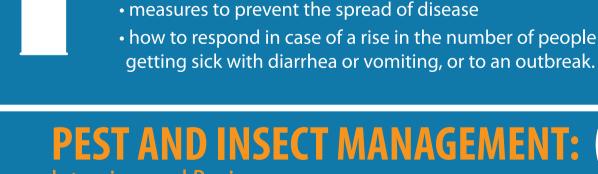


they know the ship's

procedure for accidents

INTERVIEW staff to ensure

Meet with the housekeeping manager to review the outbreak prevention and management procedures, including the



getting sick with diarrhea or vomiting, or to an outbreak.

Interview and Review

.....

how to manage charge of the plan to manage pests on the ship. pests on the ship.

CHILD ACTIVITY CENTERS:

Observe, Review, and Interview MAKE SURE child centers are properly equipped with: a place for diaper changing

INTERVIEW the environmental

health officer or the person in

a place for hand washing.



INSPECT air conditioning/heating



ENSURE that the

toys are clean.

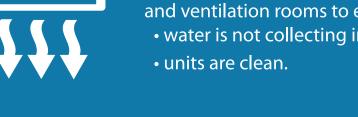
ENSURE that staff is

well informed about





and ventilation rooms to ensure that water is not collecting inside the units





National Center for Environmental Health









AIR CONDITIONING (HVAC): Inspect