ENVIRONMENTAL HEALTH & CONSUMER PROTECTION
Meridians House
Ocean Way, Ocean Village
Southampton, SO14 3TJ

Direct Dial: 023 8022 6631
Fax: 023 8023 3859
Email: port.health@southampton.gov.uk

Please ask for: Helen Mundy
Our ref: HM/BW/01
Your ref:

The Master
M.V.Black Watch

Date: 2nd December 2009

Dear Sir,

MV BLACK WATCH
The Food Safety Act 1990
Regulation (EC) No. 852/2004 on the Hygiene of Foodstuffs
International Health Regulations 2005
The Public Health (Ships) Regulations 1979 as amended 2007 Regulations
Public Health (Control of Disease) Act 1984

I refer to the UKPH inspection by Helen Mundy of the MV Black Watch on 25th November 2009. The purpose of the inspection was to carry out a public health inspection with a view to issuing either a Ship Sanitation Control Exemption Certificate or a Ship Sanitation Control Certificate. I understand that at the time of the inspection the ship had 824 passengers and 342 crew.

Areas inspected

- Food preparation areas to include the galleys serving The Glentanar Restaurant, The Orchid Room, The Garden Cafe and The Marquee Pool Bar.
- Associated food stores including the fish preparation area and butchery, defrost room, and dry food stores, dairy (cheese) store.
- Facilities available for disinfection of food utensils (dishwashers) and glasses on board in galleys and bars.
- Areas associated with potable and leisure water supply, bunkering, distribution, disinfection, including legionella management controls.
- Pest control
- Training
- Passenger cabins
- Sanitation of all passenger, crew and public area facilities including 'hit squad' equipment used during gastroenteritis outbreaks.

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- Areas associated with garbage treatment and disposal.
- Medical facilities (patient log/controlled drugs log)

Documents and /or records examined.

- Food Safety Management System verification records, including refrigerated and frozen food storage, defrosting, blast chilling, cooking temperatures, hot service time and temperatures, cold service time and temperatures, dishwasher temperatures, calibrations.
- Pest control records.
- Training records.
- Induction records.
- Cleaning records.
- Waste Management Records
- Potable Water System Log, including manual and automatic (charts) records and 'far point' and 'infrequently used outlets' records.
- Leisure Water System logs, including pools and spas logs/records – manual and automatic (chart) pH and Halogen

Persons seen/interviewed

- Ari Pribadi – Sanitation Officer
- Erik Ebeling – Executive Chef
- Atle Håkon Knutsen – Chief Officer
- Samson Roxas – 2nd Officer
- Egay Manguera - Housekeeper
- Vanessa Etheridge – Corporate Nurse
- Anneri Du Plessis - Nurse

General Comments

This report does not detail specific issues of public health importance which were discussed with your officers and crew during the inspection, nor does it detail the specific compliances identified with regard to food hygiene, engineering, accommodation and general sanitation. Comprehensive documented systems were found to be in place and satisfactorily managed. The standards found during the inspection were high with risks well prescribed and managed on this vessel.

Two non-compliances where identified during the inspection and are detailed in the attached schedule of works. There is also one recommendation in the schedule.

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Six routine water samples were taken as part of the inspection, four for microbiological analysis and two for legionella species. All the samples were found to be satisfactory. The results can be seen at the end of this report.

Thank you for the time your officers and crew extended to us whilst I was on board, especially in providing the detailed and extensive verification records.

We were pleased to confirm that a Ships Sanitation Control Exemption Certificate was issued on 25th November 2009.

This report will be published on our website 30 days after receipt. Any response received will also be published providing any person viewing this with an opportunity to see how and what action the ship has taken.

If you have any queries regarding this report please do not hesitate to contact this office.

Yours sincerely

Helen Mundy
Port Health Officer

CC Ray Speigal, Cory Brothers
Chris Penny, Operations Manager, Fred Olsen Cruise Lines

Enc. a) Schedule of Works
b) Results of water samples taken onboard

If you require this letter or future correspondence from us in a different format (e.g. tape, Braille, or disc) please do not hesitate to let us know.

Schedule of works – MV Black Watch - 25th November 2009

Non Compliances

Stores

Sections of the insulation/ducting in 'Walk-in Freezer 5' in the stores were noted to be in disrepair.

The construction of food premises should be in such a condition so as to permit adequate cleaning and/or disinfection and to protect against the shedding of particles into food.

The Sanitation Officer advised that they were already aware of this disrepair and it was scheduled to be repaired during dry dock. I was not advised when the next dry dock was due to commence.

Regulation (EC) No. 852/2004 on the Hygiene of Foodstuffs
Annex II, Chapter 1, 1 & 2
Annex II, Chapter II, 1

Defrost Procedure

The meat/butcher defrost logs on the day of the inspection were dated incorrectly.

Food business operators are to keep and retain records relating to measures put in place to control hazards in an appropriate manner. Accurate records are necessary to ensure traceability of food and food ingredients and are a means to assist in managing food safety, especially for high risk food items such as raw meats.

Corrective action was taken by crew at the time of inspection.

All crew should be reminded of the importance of accurate record keeping for traceability purposes as part of routine training and induction processes.

Regulation (EC) No. 852/2004 on the Hygiene of Foodstuffs
Chapter II, Article 5, 2(g)

Recommendations

Stores

'Walk-in Freezer 5' in the stores was labelled as for 'Vegetables and Juices' however during the inspection a small crate of unlabelled frozen cuts of lamb were noted inside.

In order to ensure traceability and adequate stock control all products should be suitably labelled.

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The traceability of food and food ingredients along the food chain is an essential element in ensuring food safety.

It is recommended that all food being stored on board is appropriately labelled to ensure that it is used within the most desirable time frame possible.

Results from Water Samples Taken on board MV Black Watch 25th November 2009

Sampling Point	E.Coli in 100ml	ACCs @ 37°C for 44 hours	ACCs @ 22°C for 68 hours	Coliforms in 100ml	Enterococci in 100mls	Comments
Main Galley Water Station	ND	ND	ND	ND	ND	Satisfactory
Fresh Water 19 – Centre(Engine Room)	ND	ND	ND	ND	ND	Satisfactory
Cabin 3079 (Deck 3) – WHB	ND	15	18	ND	ND	Satisfactory
Suite 9901 (Deck 9) – WHB	ND	5	ND	ND	ND	Satisfactory

Sampling Point	Legionella species	Comments
Marquee Spa Pool (Deck 9)	Not Detected	Satisfactory
Cabin 5016 (Deck 5) - Shower	Not Detected	Satisfactory