



Variances by Cruise Ships

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Cruise Ship: Celebrity Constellation

Cruise Line: Celebrity Cruises

VSP Operations Manual Section: 7.3.2.1.7

Manual Requirement: Fish and Molluscan Shellfish Sources: (1) Fish that are received for service shall be commercially and legally caught or harvested or otherwise approved for service by the VSP. (2) Molluscan shellfish that are recreationally caught may not be received for service. (3) Molluscan shellfish shall be obtained from sources according to law and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish or equivalent standards; and received in interstate commerce shall be from sources that are listed in the FDA Interstate Certified Shellfish Shippers List or equivalent foreign certified shellfish listing.

Request: Variance to receive, prepare and serve recreationally caught fish, following a strict protocol detailing critical control points, and documenting compliance by person catching fish, guide, and ship's staff.

Status: Approved

Summary: Variance to receive, prepare and serve recreationally caught fish, following a strict protocol detailing critical control points, and documenting compliance by person catching fish, guide, and ship's staff.

VSP Operations Manual Section: 7.4.1.1.7

Manual Requirement: Ensure that wood and wood wicker is not used as a food-contact surface.

Request: To use a cedar planks for cooking salmon and halibut. Only cedar planks intended for food contact will be used and the planks will be stored protected just as clean utensils. The planks will not be reused.

Status: Approved

Summary: Approval to use a cedar planks for cooking salmon and halibut. Only cedar planks intended for food contact will be used and the planks will be stored protected just

as clean utensils. The planks will not be reused.

VSP Operations Manual Section: 7.2.1.2.1

Manual Requirement: Ensure the supervisor or person in charge of food operations on the vessel monitors that: (1) Food operations are not conducted in a room used as living or sleeping quarters; (2) Persons unnecessary to the food operation are not allowed in the food preparation, food storage, or warewashing areas. (3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, or warewashing areas comply with the guidelines in this manual; (4) Food employees are effectively cleaning their hands; (5) Employees are observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented; (6) Employees are properly cooking potentially hazardous food, being particularly careful in cooking foods known to cause severe foodborne illness and death, such as eggs and comminuted meats; (7) Employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours; (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 before they are reused; (10) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets; (11) Employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment; (12) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; (13) Food employees are informed of their responsibility to report to the supervisor or person in charge information about their health and activities as they relate to diseases that are transmissible through food.

Request: Variance to conduct interactive experiences onboard (Pizza Making, Sushi Making, Cookie Decorating, and/or Lawn Club Grill), in compliance with monitored hygiene, handwashing, and food preparation procedures.

Status: Approved

Summary: Variance to conduct interactive experiences onboard (Pizza Making, Sushi Making, Cookie Decorating, and/or Lawn Club Grill), in compliance with monitored hygiene, handwashing, and food preparation procedures.

VSP Operations Manual Section: 7.7.1.1.1

Manual Requirement: Ensure each food preparation area, bar, warewashing area, and garbage-processing area has at least one handwashing facility located in it.

Request: Prepare Lobster Murano tableside at the guest's table in the restaurant. Precautions taken include handwashing prior to preparation, not wearing jewelry on

hands or arms, food and food equipment protected during transport from the galley to the table, all potentially hazardous foods placed on 4-hour time control, and lobster will be fully cooked in the galley prior to final preparation at the table.

Status: Pending

Summary:

VSP Operations Manual Section: 7.2.1.2.1

Manual Requirement: Ensure the supervisor or person in charge of food operations on the vessel monitors that: (1) Food operations are not conducted in a room used as living or sleeping quarters; (2) Persons unnecessary to the food operation are not allowed in the food preparation, food storage, or warewashing areas. (3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, or warewashing areas comply with the guidelines in this manual; (4) Food employees are effectively cleaning their hands; (5) Employees are observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented; (6) Employees are properly cooking potentially hazardous food, being particularly careful in cooking foods known to cause severe foodborne illness and death, such as eggs and comminuted meats; (7) Employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours; (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 before they are reused; (10) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets; (11) Employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment; (12) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; (13) Food employees are informed of their responsibility to report to the supervisor or person in charge information about their health and activities as they relate to diseases that are transmissible through food.

Request: Request to conduct a cookie or cupcake decorating class as part of the youth program. Participants must complete the Public Health and Safety Agreement prior to the activity. Anyone with AGE symptoms or sharing a cabin with someone with AGE symptoms will be excluded. No sharing of food will occur.

Status: Approved

Summary: Request to conduct a cookie or cupcake decorating class as part of the youth program. Participants must complete the Public Health and Safety Agreement prior to the activity. Anyone with AGE symptoms or sharing a cabin with someone with AGE symptoms will be excluded. No sharing of food will occur.

VSP Operations Manual Section: 7.7.1.1.2

Manual Requirement: Ensure a handwashing facility is within 8 meters (26 feet) of all parts of the area and is not located in an adjacent area that requires passage through a closed door where the user makes hand contact with the door. Ensure handwash sinks are at least 750 millimeters (30 inches) above the deck so that employees do not have to reach excessively to wash their hands.

Request: Prepare Lobster Murano tableside at the guests' table in the restaurant. Precautions taken include handwashing prior to preparation, not wearing jewelry on hands or arms, food and food equipment protected during transport from the galley to the table, all potentially hazardous foods placed on 4-hour time control, and lobster will be fully cooked in the galley prior to final preparation at the table.

Status: Approved

Summary: Prepare Lobster Murano tableside at the guests' table in the restaurant. Precautions taken include handwashing prior to preparation, not wearing jewelry on hands or arms, food and food equipment protected during transport from the galley to the table, all potentially hazardous foods placed on 4-hour time control, and lobster will be fully cooked in the galley prior to final preparation at the table.

VSP Operations Manual Section: 7.2.1.2.1

Manual Requirement: Ensure the supervisor or person in charge of food operations on the vessel monitors that: (1) Food operations are not conducted in a room used as living or sleeping quarters; (2) Persons unnecessary to the food operation are not allowed in the food preparation, food storage, or warewashing areas. (3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, or warewashing areas comply with the guidelines in this manual; (4) Food employees are effectively cleaning their hands; (5) Employees are observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented; (6) Employees are properly cooking potentially hazardous food, being particularly careful in cooking foods known to cause severe foodborne illness and death, such as eggs and comminuted meats; (7) Employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours; (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 before they are reused; (10) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets; (11) Employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment; (12) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; (13) Food employees are informed of their responsibility to report to the supervisor or person in charge

information about their health and activities as they relate to diseases that are transmissible through food.

Request: Conduct cooking class inside the Murano galley where passengers prepare and consume their own food. Participants will be asked about gastrointestinal illness symptoms for 48 hours prior to the class and the participant list checked with medical. Participants will be required to wear proper attire and will be instructed in proper handwashing.

Status: Approved

Summary: Conduct cooking class inside the Murano galley where passengers prepare and consume their own food. Participants will be asked about gastrointestinal illness symptoms for 48 hours prior to the class and the participant list checked with medical. Participants will be required to wear proper attire and will be instructed in proper handwashing.

VSP Operations Manual Section: 7.2.1.2.1

Manual Requirement: Ensure the supervisor or person in charge of food operations on the vessel monitors that: (1) Food operations are not conducted in a room used as living or sleeping quarters; (2) Persons unnecessary to the food operation are not allowed in the food preparation, food storage, or warewashing areas. (3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, or warewashing areas comply with the guidelines in this manual; (4) Food employees are effectively cleaning their hands; (5) Employees are observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented; (6) Employees are properly cooking potentially hazardous food, being particularly careful in cooking foods known to cause severe foodborne illness and death, such as eggs and comminuted meats; (7) Employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours; (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 before they are reused; (10) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets; (11) Employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment; (12) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; (13) Food employees are informed of their responsibility to report to the supervisor or person in charge information about their health and activities as they relate to diseases that are transmissible through food.

Request: Conduct mixology classes where passengers prepare and consume their own beverages. Participants will be asked about gastrointestinal illness symptoms for 48 hours prior to the class and the participant list checked with medical. Participants will be

required to wear proper attire and will be instructed in proper handwashing.

Status: Approved

Summary: Conduct mixology classes where passengers prepare and consume their own beverages. Participants will be asked about gastrointestinal illness symptoms for 48 hours prior to the class and the participant list checked with medical. Participants will be required to wear proper attire and will be instructed in proper handwashing.

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Centers for Disease Control and Prevention 1600 Clifton Rd. Atlanta, GA 30333, USA
800-CDC-INFO (800-232-4636) TTY: (888) 232-6348; [Email CDC-INFO](#)

