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RECEIVED MEDICAL DEPARTMENT
MILITARY SEA TRANSPORTATION SERVICE
PACIFIC AREA

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15 Nov 1966

MASTER
USNS POPE T-AP 110

From: Medical Officer, MSTSPAC, N.S.C., Oakland, California
To: Chief Inspector, MSTSPAC, N.S.C., Oakland, California
Subj: USNS GENERAL JOHN POPE (T-AP 110), Sanitation and Habitability
Inspection; report of
Ref: (a) Manual of Naval Preventive Medicine, NAVMED-P-5010
(b) COMSTSPAC Staff Instruction 390.11A
Encl: (1) Sanitation and Habitability Inspection Report

1. In accordance with references (a) and (b), a sanitation and habitability inspection of the food-service, berthing, insect and rodent control, waste disposal, and potable water facilities was conducted on board the USNS POPE (T-AP 110) on 14 November 1966. A report of this inspection with the recommended remedial measures necessary to alleviate existing discrepancies is forwarded as enclosure (1).

C E Caulfield

C. E. CAULFIELD
By direction

Copy to:

P-4R

P-4S1

Master

Chief Steward

COMILDEPT

Medical Officer

File



SANITATION AND HABITABILITY INSPECTION REPORT

A. Food-Service Facilities

1. Port hole screening is not provided for main galley and dining areas. Previously noted on FAI report of 3 May 1966.

(R) Procure and install port hole screens. Maintain screens on all structural openings from the open air which lead to food servicing and personnel occupying spaces.

2. Main Galley (1-127-01-Q)

a. Cups, plates, saucers, etc., were stored in an upright position. Several plates were encrusted with large deposits of dried food; the majority of glassware was dirty.

(R) Cups, plates, saucers, etc., should be stored inverted in wire wash racks or closed cabinets to protect them from dust, dirt, and other contamination while in storage.

Insure that all dishes and glassware are properly washed in hot detergent water and subjected to a final sanitizing rinse of at least 160°F.

b. Pot Washing Room

(1) Work table is constructed of galvanized sheet metal. Table is badly pitted and extremely rusty.

(R) Remove galvanized sheet metal and replace with stainless steel.

(2) Deep sink water release valve is broken.

(R) Repair water release valve.

c. Service and Cold Pantry (1-138-2-Q)

(1) One cutting board contained numerous deep cracks and crevices.

(R) Replace cutting board.

3. Main Dining Saloon (1-106-0-L)

a. Common stirring spoons being utilized for coffee mess.

Enclosure (1)

(R) Recommend the procurement and use of single-service stirrers for coffee mess use.

4. Troop Mess (3-85-0-Q)

a. A salt water outlet in the troop mess is being used to provide salt water cleaning of decks and bulkheads in an effort to conserve the fresh water supply. Current directives state that the use of sea water in the galley and scullery is prohibited at all times and that any existing sea water outlets in these spaces should be disconnected and removed.

(R) Discontinue salt water cleaning. Disconnect and remove salt water outlet from troop mess.

b. Flour Room (3-97-2-A)

(1) A crate of eggs was stored out of refrigeration in the flour room. It is the policy to leave the egg supply out of refrigeration until exhausted. This sometimes takes several days.

(R) Eggs spoil quickly under improper conditions. Insure that leftover eggs are placed under refrigeration immediately after each meal.

5. Crew Mess (3-101-0-Q)

a. Common stirring spoons being utilized for coffee mess.

(R) Recommend the procurement and use of single-service stirrers for coffee mess use.

6. Crew Pantry (3-106-1-Q)

a. Work table is constructed of galvanized sheet metal. Table is badly pitted and extremely rusty.

(R) Remove galvanized sheet metal and replace with stainless steel.

B. Potable Water Facilities

1. Fuel Oil Filling Station (3-124-2-F)

a. Two hoses were stored in potable water hose locker with ends exposed. Both hoses were probably contaminated.

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(R) It is recommended that all potable water hoses be protected from contamination by coupling of the ends or by the use of screw-type caps with keeper chains.

It is further recommended that the contaminated potable water hoses be disinfected by thoroughly flushing with potable water and then subjected to a minimum of 100.0 p.p.m. chlorine solution held in the hoses for at least 2 minutes.

C. Insect and Rodent Control

1. Rodents

a. Rat guards were not properly installed on all mooring lines to exclude the entrance of rodents.

(R) Insure that rat guards are placed on ship to shore lines with care to prevent rats from by-passing them in any way. No unprotected means of access to ship or shore should be permitted.

D. Troop Habitability

1. Several ventilation screens were extremely dirty.

2. Troop Washroom and Toilets (2-24-1-L)

a. Vast deteriorating bleeding rusts in decks and bulkheads were extensive throughout washroom, toilet, and shower areas.

b. One mirror was missing.

c. Dirty cleaning gear was stowed in gear locker.

3. Troop Toilet (2-210-1-L)

a. Dirty cleaning gear was stowed in gear locker.

Note: Recommendations for deficiencies noted under Troop Habitability are covered in P-01B Memorandum to P-00, dated 20 October 1966.

Enclosure (1)

E. General Comments:

1. Sanitary conditions on board the USNS POPE have improved slightly since last inspection, however, several areas require the attention of both supervisory and food-service personnel before desired sanitary standards are established.

Enclosure (1)