



# CROWLEY®

STATE OF ALASKA  
OCEAN RANGER PROGRAM - ADEC

## OCEAN RANGER DAILY REPORT

Revision D – 6/15/08

1) Are there any potential non-compliant issues in the below report? (If yes, report will be expedited to allow immediate follow-up from ADEC):	<b>No</b>
2) Did you have sufficient time today - observing in the non-passenger areas to accurately complete the checklist?	<b>Yes</b>

*If NO for question 2 - list the time you were allowed in the non passenger spaces and the explanations from the cruise lines why your request for additional time was denied.*

### OTHER SECTIONS COMPLETED:

Section A: <b>No</b>	Section B: <b>No</b>	Section C: <b>No</b>
Section D: <b>No</b>	Section E: <b>Yes</b>	

**Ocean Ranger Signature:**

**APPROVALS:**

Crowley - Approved By: -----	Crowley Approval Date <b>7/7/2008</b>
ADEC - Approved By: -----	ADEC - Approval Date 7/31/2008

**SHIP INFORMATION:**

Cruise Line	-----	Ranger Report No.	<b>---070408</b>
Ship Code Name	-----	Date	<b>7/4/2008</b>
Advanced Water System?	<b>Yes</b>	Type:	<b>Hamworthy</b>
Date of Boarding	<b>7/2/2008</b>		

**OCEAN RANGER INFORMATION:**

Name: -----	Employee Number
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**PRE-INSPECTION:**

1) Does ship discharge in Alaska waters?	<b>Yes</b>	5) Reviewed Non-hazardous Solid Waste Offloading and Disposal Plan	
2) Reviewed any outstanding non-compliant or open items from previous ocean ranger (pick up sealed envelope from environmental engineer)		6) Reviewed Hazardous Waste and Substance Offloading Plan	
3) Confirmed that there is no recent history of norovirus outbreaks - check on <a href="http://www.cdc.gov/nceh/vsp/surv/GIlist.htm">http://www.cdc.gov/nceh/vsp/surv/GIlist.htm</a> -		7) Reviewed Discharge Permit	
4) Reviewed ship Vessel Specific Sampling Plan (VSSP)			

**MEET WITH SHIP'S STAFF**

	Met With Staff Member?	Name
Environmental Officer	<b>Yes</b>	-----
Chief Engineer		
Staff Captain		
Chief Officer		

Notes:

**SECURITY**

OR had Security Awareness Briefing		Any current security threats?	<b>No</b>
Vessel Security Plan Briefing Y/N (house rules & emer. briefing for contractors making voyage on ship)		Select current MARSEC level	<b>MARSEC Level I</b>

Notes:

**SHIP TOUR**

C = Compliant  
 O = Open Item  
 N = Potential Non-compliance

1. Garbage handling and recycling	<b>C</b>	11. Bunkering stations, if applicable. Note: cruise ships rarely take on fuel in Alaska. Note: Bunkering manifolds are usually co-located with the sewage pump out manifold.	<b>C</b>
2. Hazardous waste processing including pesticides, photo labs, and dry cleaning	<b>C</b>	12. Stack emissions minimization and monitoring	<b>C</b>
3. Hazardous waste and tank storage / container strategy	<b>C</b>	13. Ballast discharge, if any.	<b>C</b>
4. Medical facilities and	<b>C</b>	14. Overboard piping,	<b>C</b>

bio-hazard handling		valves, and overboard valve monitoring systems	
5. Sewage and graywater treatment and discharge, including tank storage (ship) systems note: request that AWWTS operator accompany observer during observation / tracing of the system. (dischargers only) For non dischargers, review the tank storage plan and valve locking and discharge regime.	<b>C</b>	15. Boiler blow down and chemical treated cooling water handling if applicable.	<b>C</b>
6. Observe overboard valve operation and crossover piping regime (if applicable)	<b>C</b>	16. On board wastewater sampling, if any	<b>C</b>
7. Waste incineration and sludge handling (including biosolids)	<b>C</b>	17. General condition of sample valves	<b>C</b>
8. Sanitation in food preparation areas	<b>C</b>	18. Spot check records related to these programs including discharge logs and SMS	<b>C</b>
9. Production and handling of potable water	<b>C</b>	19. Oil and grease from topside equipment (winches, motors, etc.) housekeeping, pools, and lifeboat material condition.	<b>C</b>
10. Oily water separator (OWS)	<b>C</b>		

Notes: **None**

## DAILY CHECKS IN PORT

Vessel Location **Skagway**

1. Waste management and waste offload and condition of the off load pallets and other carriers. Review manifests and pickup arrangements.	<b>No</b>	6. Observe discharge of wastewater to shore connection (volume/procedures) (Normally only done at the South Franklin Dock in Juneau for Graywater)	<b>No</b>
2. If the ship is at anchor, initial boat lowering and operations	<b>No</b>	7. Observe repairs, maintenance, cleaning and other operations that may affect the wastewater treatment plant effluent quality. (example - back flush cleaning with chemicals)	<b>Yes</b>
3. Potable water hookups. Are they according to procedures for ship and the supplier. (see OR guidebook attachment 9)	<b>Yes</b>	8. Was a sampling event conducted by vessel operators, contractors, ADEC, or Coast Guard	<b>No</b>
4. Observe special actions to prevent spills, overflows of tanks, etc.	<b>No</b>	9. Was Ocean Ranger present during the sampling event - (required that ocean ranger be onboard for ADEC and USCG sampling events)	<b>No</b>
5. Observe wastewater sampling by contractor is done.	<b>No</b>		

### Comments on Sampling Event

**#7, Normal maintenance to MDR membrane cells as per AMOS.**

**No sampling today, results of yesterday's Fecal Coliform test Negative.**

Was there a hazardous waste offload event?	<b>No</b>
Was there a non-hazardous waste offload event?	<b>No</b>
The harbors, landfills, or other offloading or disposal facilities in the state used: and whether the off-load was compatible with the non-hazardous solid waste offloading and disposal plan filed as required by 18ACC69.035	<b>No</b>

The harbors, landfills, or other offloading or disposal facilities in the state used: and whether the off-load was compatible with the hazardous waste and substance offloading plan filed as required by 18ACC69.040	<b>No</b>
Name and address of each contractor used for offloading	<b>None</b>
Estimate of volume of each waste type	<b>None</b>
Offloading or disposal method	<b>NA</b>
Describe the controlled storage, processing, or disposal facilities or treatment used	<b>NA</b>
Describe the vessel crew training in offloading procedures	<b>NA</b>
Number on the provided material safety data sheet (MSDS) if applicable	<b>NA</b>

Notes for Daily in Port Checks: **No shore offloads of liquid or solid waste in Alaska.**  
**No bunkering of Petroleum products in Alaska.**  
**No bunkering of water today.**

## **DISCHARGE SHIPS**

### **At Sea Checks**

Number of Passengers and Crew currently onboard	<b>3067</b>
The daily estimated volume of discharge by type;	<b>119 M3 Treated Sewage and grey water</b>
Description of how the daily volume by discharge type was estimated	<b>Meter</b>
Time/date expressed in a 24-hour clock format at the beginning and end of each vessel route	<b>2026 070308 Depart Juneau 0530 070608 Arrive Skagway.</b>

### **In Port Checks**

The daily estimated volume of discharge by type; (Gray & Black water)	<b>None</b>
Description of how the daily volume by discharge type was estimated	<b>None</b>
Time/date expressed in a 24-hour clock format at the beginning and end of port call	<b>0530 070408 Arrive Skagway. 2135 Depart Skagway</b>
Estimate average flow rate for (Gray & Black) water	<b>None</b>

### **Notes for Discharge Ships**

Ship has General Discharge permit, however does not discharge continuously.

Discharge 119 M3 mixed treated Sewage and black water:

Began 2143 070408

59 |7.1 N, 135 23.0 W

End: 0429 070508

58 15.6 N, 135 33.1 W

## LOG OF OCEAN RANGER EVENTS OF THE DAY

0830 Started day, 0900 met EO, accompanied on rounds, inspected today logbooks in ECR, inspected machinery spaces, checked pool and spa Ph and residual Halogens charts, checked MDR'S and OWS operation.

Did Sanitation inspection Section E.

Worked on this report,

Retired about 2130.

## SANITATION – SECTION E

Checked EMPLOYEE HEALTH AND HYGIENE	Yes
Checked for disease reporting records for food workers	Yes
Checked that food workers not working with observable infected wound, communicable disease or persistent sneezing, runny nose, coughing, vomiting, diarrhea or jaundice	Yes
FOOD SAFETY	Yes
Checked that food workers are not handling ready-to-eat foods with bare hands	Yes
Checked that food is protected during receiving, storage, preparation, display Foods must be protected to prevent environmental contamination. Food and food equipment must be stored at least 6 inches off the ground.	Yes
Checked that thermometers conspicuous and used	Yes
Checked that after being served or sold to a customer, food is not re-served	Yes
Checked that shellfish tags are maintained	No
EQUIPMENT	Yes
Checked that food equipment to maintain product temperature cold holding foods at a food temperature of 41°F or less and at 135°F or higher for any foods that are hot holding	Yes
Checked that food contact surfaces are properly washed, rinsed and sanitized Minimum manual warewashing wash solution temperature of 110°F Minimum manual hot water sanitization	Yes

temperature of 171°F Minimum mechanical warewashing wash temperature in accordance with manufacturer's instruction Minimum mechanical warewash hot water sanitizing temperature of 180°F so that utensil surface temperature reaches 160°F	
Checked that accurate sanitation test kits are provided and used	<b>Yes</b>
<b>TOILET AND HANDWASHING FACILITIES</b>	<b>Yes</b>
Checked that facilities are convenient, accessible, cleaned and stocked	<b>Yes</b>
Checked that toilet rooms are ventilated with self-closing door	<b>Yes</b>
<b>FACILITY / STRUCTURE</b>	<b>Yes</b>
Checked that there is complete separation of food and food equipment / utensils from living quarters, laundry	<b>Yes</b>
Checked that floor, walls, and ceilings are clean	<b>Yes</b>
Checked that lighting is shielded or shatterproof when needed	<b>Yes</b>
<b>SWIMMING POOL</b>	<b>Yes</b>
Checked that water is filtered in re-circulated swimming pool	<b>Yes</b>
Checked that the halogen residual of ?1.0 mg/L and ? 5.0 mg/L maintained in re-circulated swimming pools	<b>Yes</b>
Checked that a halogen test kit is provided and used	<b>Yes</b>
Checked that swimming pools are maintained	<b>Yes</b>
Checked that safety signs and equipment are provided	<b>Yes</b>
Checked that first aid kit, rescue tube, Sheppard's crook or non-telescopic pole at least 12 feet long and a rope or floating lifeline separating shallow area from deep area at the 5 foot area. Depth markings, pool rules and warning signs where chemicals are stored.	<b>Yes</b>
Checked that residual halogen logs measured and recorded every 4 hours during operation	<b>Yes</b>
<b>SPA</b>	<b>Yes</b>
Checked that water is filtered in whirlpool	<b>Yes</b>
Checked that whirlpool spa water maintained with a pH between 7.2 and 7.8	<b>Yes</b>
Checked that whirlpool spas are maintained with free residual halogen level of ? 3.0 mg/L (ppm) and ? 10 mg/L (ppm), or free residual of bromine of ? 4.0 mg/L (ppm) and ? 10 mg/L (ppm)	<b>Yes</b>
Checked that whirlpool spa water changed daily	<b>Yes</b>
Checked that spa is maintained	<b>Yes</b>
Checked that safety signs and equipment provided	<b>Yes</b>
Checked that residual halogen logs measured and recorded hourly during operation	<b>Yes</b>
<b>BARBER / HAIRDRESSER</b>	<b>Yes</b>
Checked that barber or beautician free of any observable communicable disease	<b>Yes</b>
Checked that no barber shop shall be operated in any premises where food or drink is served, prepared, or stored, unless fully separated by a partition extending from floor to ceiling	<b>Yes</b>
Checked that hair brushes, combs, razors, scissors, clippers, rollers, clips, pins and other instruments of the trade maintained in a clean	<b>Yes</b>

and sanitary condition	
Checked that items are sanitized:	<b>Yes</b>

Sanitation Notes

**No fresh shellfish aboard, no tags to inspect.**

Example Report