



MARITIME
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SERVICES SRL

Annual Review of VSP Inspections

Assessing Cruise Ship Sanitation:
Key Industry Trends & Compliance Insights



2025

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EXECUTIVE SUMMARY

VSP inspection results in 2025 continue to reflect high levels of sanitation compliance across the cruise industry, although deficiencies remain concentrated in a relatively small number of recurring areas.

This report reviews the outcomes of Vessel Sanitation Program (VSP) inspections conducted on cruise ships operating in U.S. waters during 2025. It examines inspection scores, cited deficiencies, and point deductions to provide an overview of public health compliance trends across the sector.

Between January 1 and December 31 2025, VSP inspectors carried out 272 inspections across 178 cruise ships. Inspection scores ranged from 100 to 81, with an average of 95.9.

In total, inspectors recorded 8,624 violations, representing an average of 31.7 per inspection. As in previous years, deficiencies were heavily concentrated within a limited number of categories, with 69% (n=5,930) attributed to just 10 item numbers.

Violations of critical standards—those considered to pose the greatest risk to public health—accounted for 21% (n=1,806) of all citations but were responsible for 40% (n=446) of total points deducted. Only two vessels completed an inspection without a single violation of a VSP-designated critical standard.

The year also marked the 50th anniversary of the VSP and the release of the 2025 Environmental Public Health Standards—the first major update since 2018—expanding the program’s focus to include proactive Legionella surveillance.

While scores remain consistently high, a small number of recurring deficiencies continue to drive most violations. Addressing these areas, particularly in light of evolving standards, presents the greatest opportunity to strengthen compliance and reduce public health risk.

Table of Contents

About Maritime Health Services 5

Introduction — A Guide to VSP Inspections 6

Methods 9

VSP Inspection Scores 2025 11

VSP Inspection Violations 2025 17

VSP Inspection Point Deductions 2025 31

Discussion 35

Appendices 38

OUR STORY, YOUR SUCCESS

Maritime Health Services provides specialist public health support to the cruise industry, focused on delivering practical, measurable outcomes in compliance and risk management.

We support operators in strengthening public health performance across food safety, water systems, disease prevention, and outbreak response. Our work translates regulatory requirements into clear, operational procedures that can be consistently implemented on board.

With experience across a wide range of vessel types and operating models, we understand the challenges of maintaining compliance at sea. Our approach is grounded in practical application, enabling operators to identify gaps, prioritise risks, and implement targeted actions.

We work closely with shipboard and shoreside teams to strengthen oversight, enhance consistency, and support continuous improvement in public health standards.

“

Our mission —
To provide cost-effective, client-tailored solutions that empower maritime companies of all sizes to create successful and sustainable public health cultures.



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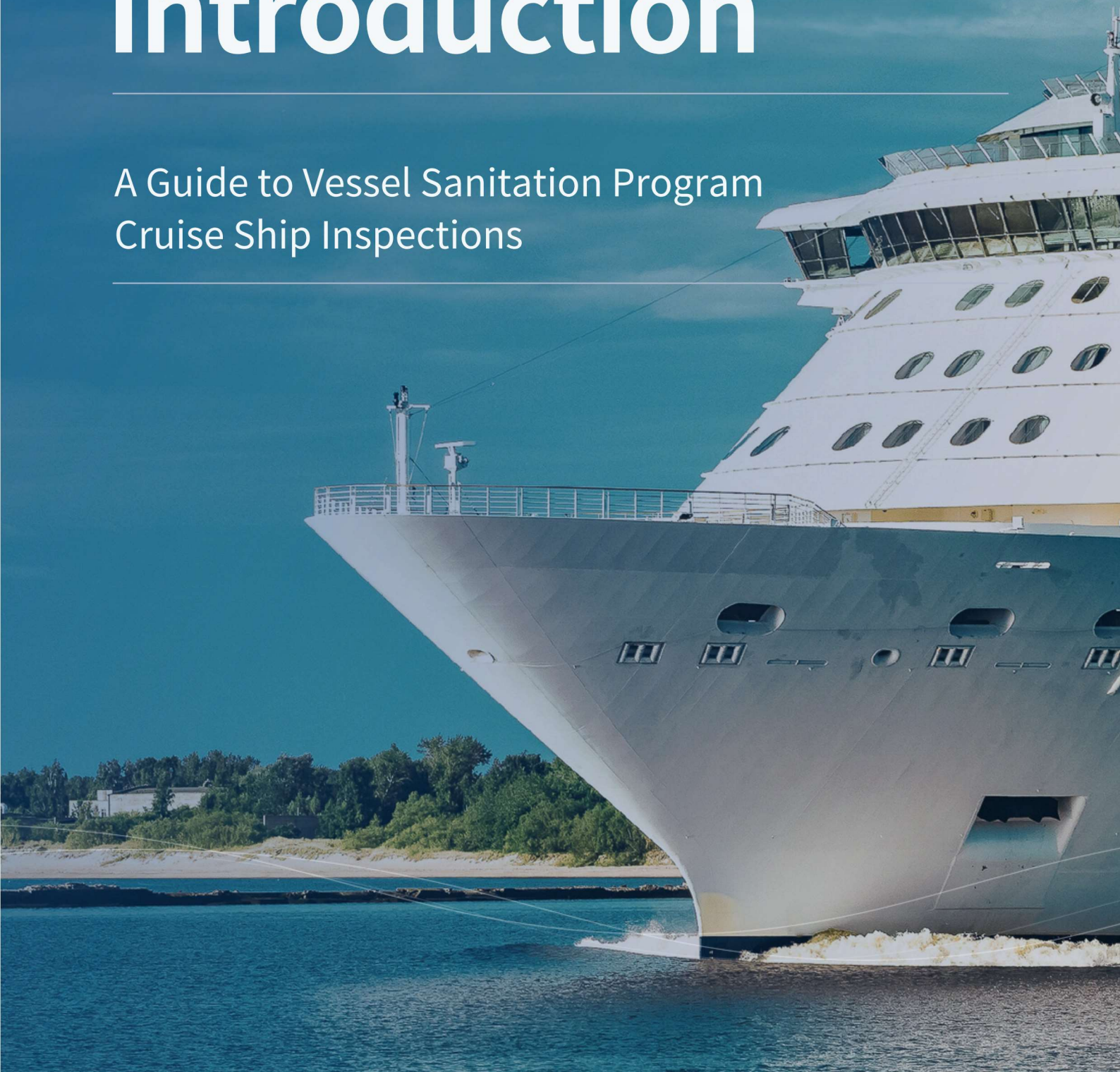
info@maritime-health.com



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Introduction

A Guide to Vessel Sanitation Program
Cruise Ship Inspections



VSP INSPECTIONS EXPLAINED

Assessing Public Health Compliance

The Vessel Sanitation Program (VSP) at the Centers for Disease Control and Prevention (CDC) conducts unannounced inspections of cruise ships arriving at U.S. ports to assess compliance with its requirements outlined in the VSP Environmental Public Health Standards manual.

These inspections typically last six to eight hours, with the duration influenced by factors such as ship size, the number of inspectors, time in port, and the issues identified.

Cruise ships under VSP jurisdiction are generally inspected twice a year. However, if a vessel remains outside the U.S. for an extended period, it may undergo fewer inspections but will be evaluated upon its return.

Inspectors Evaluate Eight Key Areas:



Disease Surveillance



Outbreak Prevention



Food Safety



HVAC*



Potable Water Safety



Recreational Water Facilities



Pest Management



Child Activity Centers

*Heating, Ventilation & Air Conditioning

UNDERSTANDING THE SCORES

The VSP Environmental Public Health Standards establishes the prerequisites for its cruise ship inspections, organizing over 1,000 individual requirements into 44 compliance categories known as **Item Numbers**. Each category is assigned a point value based on the risk its associated standards pose to food or water contamination, environmental health hazards, or illness.

During inspections, **points are deducted per category**—not per individual violation. This means that whether a ship has one or multiple violations within the same category, the total deduction is limited to the category’s assigned value.



Noncritical items—those with a lower impact on public health—are weighted **1 to 2 points**

Critical items—those posing the highest risk to public health—are weighted **3 to 5 points**



How Points Are Deducted



VSP inspections use a weighted scoring system based on a descending 100-point scale. Each vessel begins with 100 points, with deductions made based on the violations observed.

Ships scoring 85 or below fail the inspection and are subject to an additional follow-up assessment.

Crucially, inspectors have the autonomy to use their discretion. Not every deficiency results in a point reduction—their context and severity is assessed before making a determination.



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Methods

Data Collection and Analysis Methodology



METHODOLOGY

The analysis in this study is based on a comprehensive review of cruise ship inspection reports published on the VSP website. Data was collected using the **‘Advanced Cruise Ship Inspection Search’** function, applying the following criteria:

- **‘Cruise Ships’** - All Vessel Inspection Scores
- **‘Inspection Date Criteria’** - From January 1 to December 31, 2025
- **‘Score Criteria’** - All

A total of 272 inspection reports met the inclusion criteria and were incorporated into the analysis. The evaluation phase was completed on March 15, 2026.

Categorization of Violations

All violations were categorized in accordance with the standards set out in the VSP 2018 Operations Manual and the 2025 VSP Environmental Public Health Standards (see [Appendices](#)).

To ensure consistency in reporting, any citations recorded with a ‘*’ in place of a specific item number were reassigned to the appropriate category based on the VSP classification framework.

A total of 16 observations were excluded from the analysis, as they did not represent clear noncompliance with an operational standard.



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Scores

Evaluating Vessel Sanitation Program
Inspection Scores

KEY INSPECTION METRICS



VSP conducted

272

INSPECTIONS



on

178

SHIPS



from

33

CRUISE LINES



33

SHIPS SCORED 100

Explora I and Oceania Vista achieved a perfect 100 on two consecutive inspections in 2025

1

SHIP FAILED AN INSPECTION

Villa Vie Odyssey was the only vessel to score below 86 points, although seven other ships came within one point of failing



CRUISE SHIP SCORES 2025

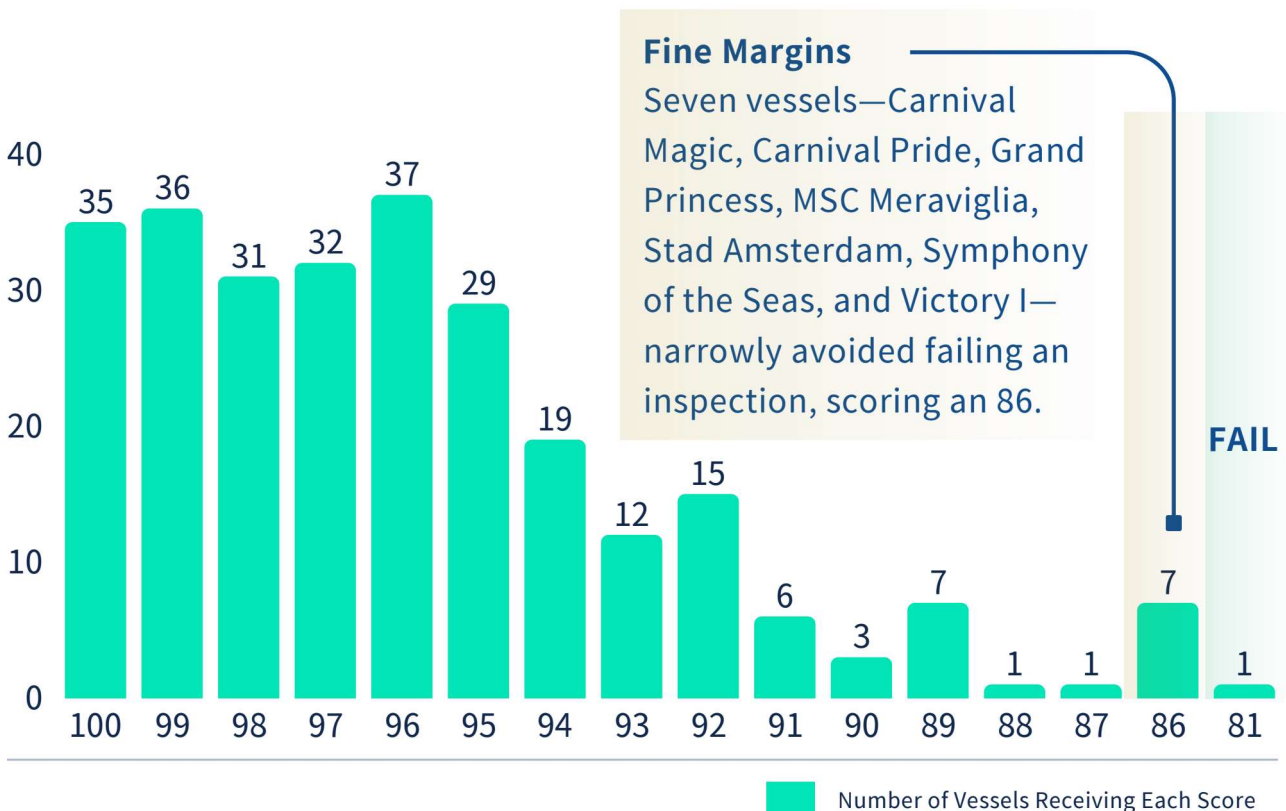
How the Industry Performed

In 2025, VSP inspectors carried out **272 inspections**—75 more than in 2024—covering 178 cruise ships. Scores ranged from a high of 100 to a low of 81, **with an industry-wide average of 96**, unchanged from the previous two years.

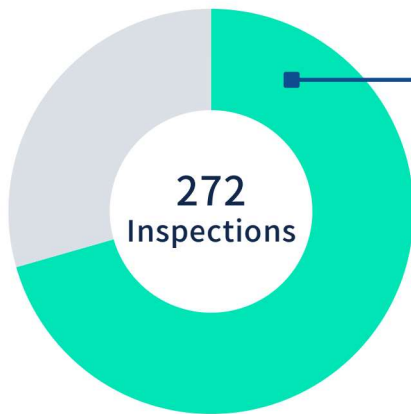
As in 2024, a perfect score of 100 was awarded in 35 inspections. Two vessels—MSC’s **Explora I** and Oceania Cruises’ **Oceania Vista**—achieved perfect scores on two consecutive inspections during the year.

Only one vessel failed its inspection. **Villa Vie Odyssey**, a residential-style cruise ship, received a score of 81 following its inspection on 9 July. Despite failing, the ship recorded 28 fewer violations than the high of 91 cited on **Carnival Pride**, which still achieved a passing score of 86 after its 13 July inspection.

Figure 1 – Distribution of 2025 Cruise Ship Inspection Scores



THE MOST INSPECTED LINES



67%

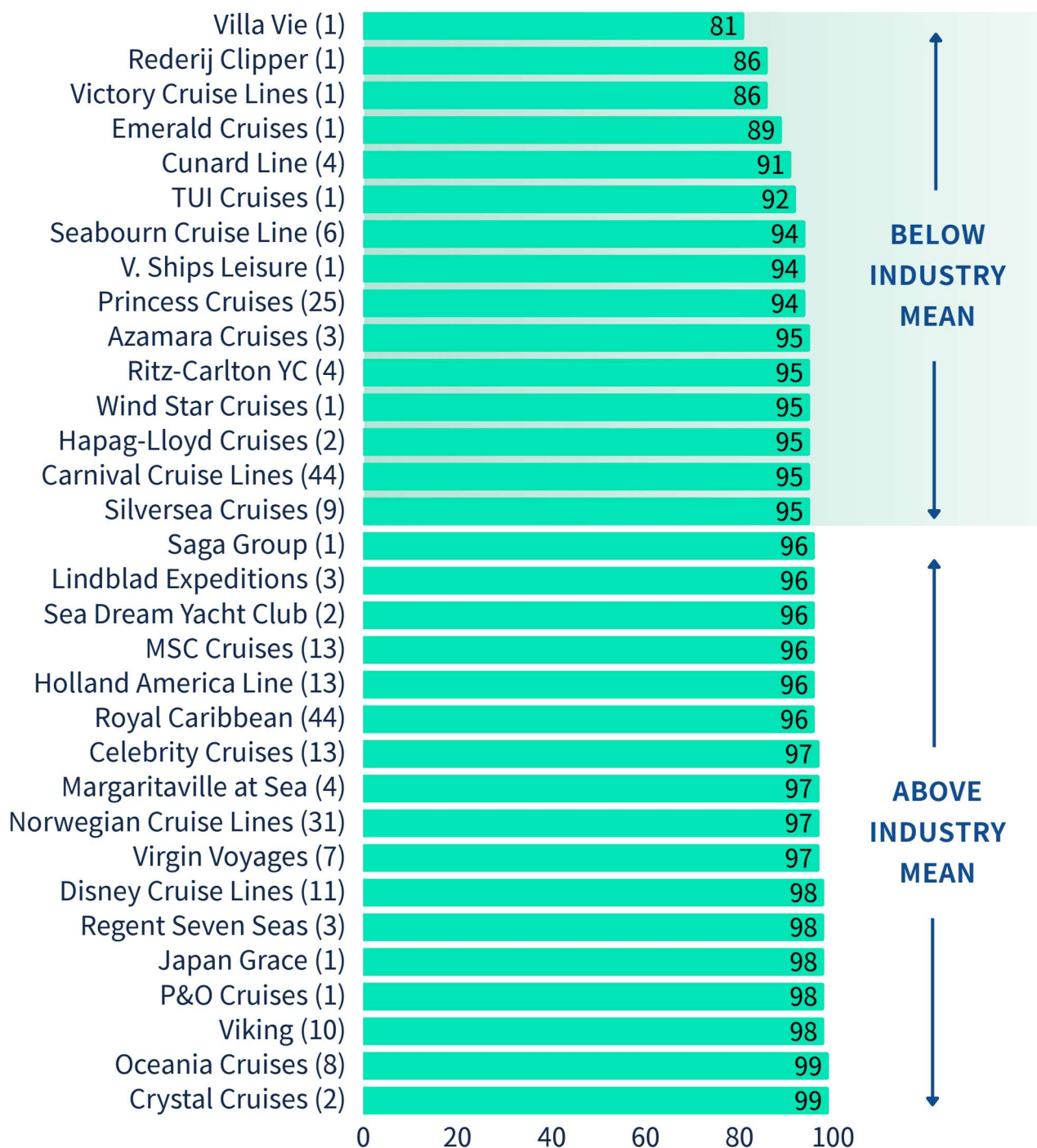
of all inspections (n=183) in 2025 were conducted on vessels from just **SEVEN CRUISE LINES**, highlighting both the focused oversight on these companies and their strong presence in the U.S. cruise sector.

Mean Inspection Scores of the 'Big 7' Cruise Lines

Cruise Line	No. of Inspections	2025 Mean Score	Change from 2024
Royal Caribbean	44	96	Down 1 Point
Carnival Cruise Lines	44	95	No Change
Norwegian Cruise Lines	31	97	Down 1 Point
Princess Cruises	25	94	Down 1 Point
Celebrity Cruises	13	97	Down 1 Point
Holland America Line	13	96	Down 2 Points
MSC Cruises	13	96	No Change

CRUISE LINE SCORECARD

Figure 2 – 2025 Mean Inspection Scores by Cruise Line (Number of Inspections in Parentheses)



KEY TAKEAWAYS

The Vessel Sanitation Program is designed to support continuous improvement in public health standards across the cruise industry. Inspection results provide a snapshot of compliance at a given point in time, but the underlying data offers a deeper view of performance trends.

What the Scores Show

1 **Failing a VSP inspection remains rare**

Since inspections resumed in October 2022 following their hiatus during the COVID-19 pandemic, only four ships have failed an inspection, confirming that most operators consistently meet minimum compliance thresholds.

3 **Scores are not indicators of outbreak risk**

Results reflect conditions at the time of assessment and should not be interpreted as predictors of future disease outbreaks, despite occasional misrepresentation in the media.

2 **Compliance levels show signs of softening**

In 2025, 63% of inspections achieved a score of 96 or higher, down three percentage points from 2024. Despite the increase in inspections, the number of perfect scores remained unchanged, suggesting a slight decline in industry performance.

4 **Scores do not solely reflect hygiene standards**

While cleanliness is important, inspection outcomes are driven by adherence to a wide range of requirements, many of which relate to processes, controls, and system management rather than visible conditions.



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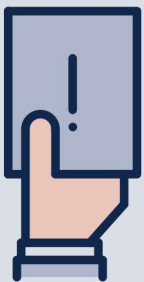
Violations

Evaluating Vessel Sanitation Program
Inspection Violations



COMPLIANCE AT A GLANCE

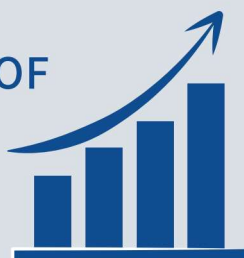
From 272 cruise ship inspections in 2025:



8624
VIOLATIONS
WERE IDENTIFIED

AN AVERAGE OF
31.7
VIOLATIONS
PER INSPECTION

AN INCREASE OF
5%

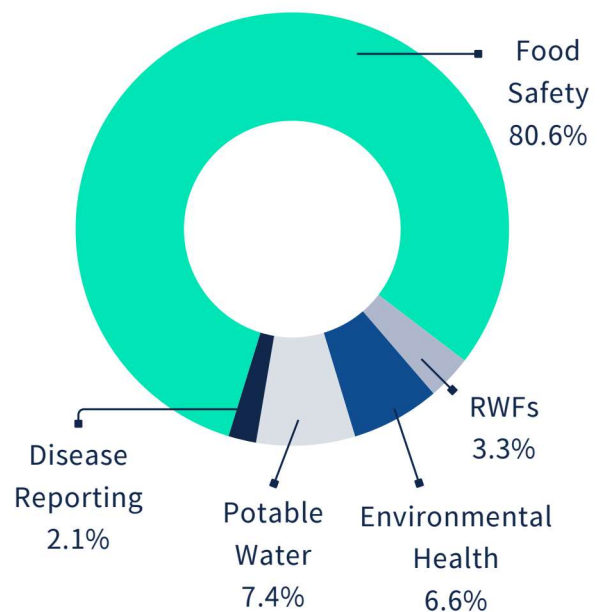


In 2024, the average number of violations per inspection was 30.1

Violations Identified During Inspections

In 2025, violations were recorded across all 44 VSP compliance categories. Despite updated water safety standards, the largest increases were seen in **Food Safety** (78.9% to 80.6%) and **Disease Reporting** (1.6% to 2.1%) compared with 2024.

Figure 3 – 2025 Violations by Compliance Category (Percentage of Total)



VIOLATION HIGHS AND LOWS

Figure 4 – Top 5 Highest No. of Violations in a Single Inspection

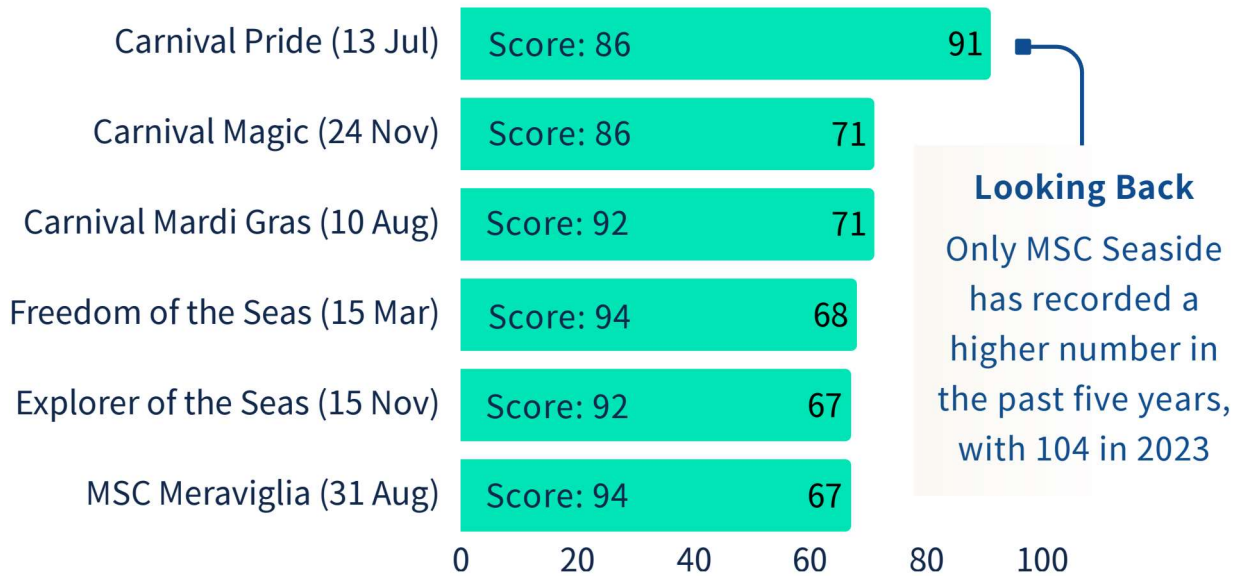
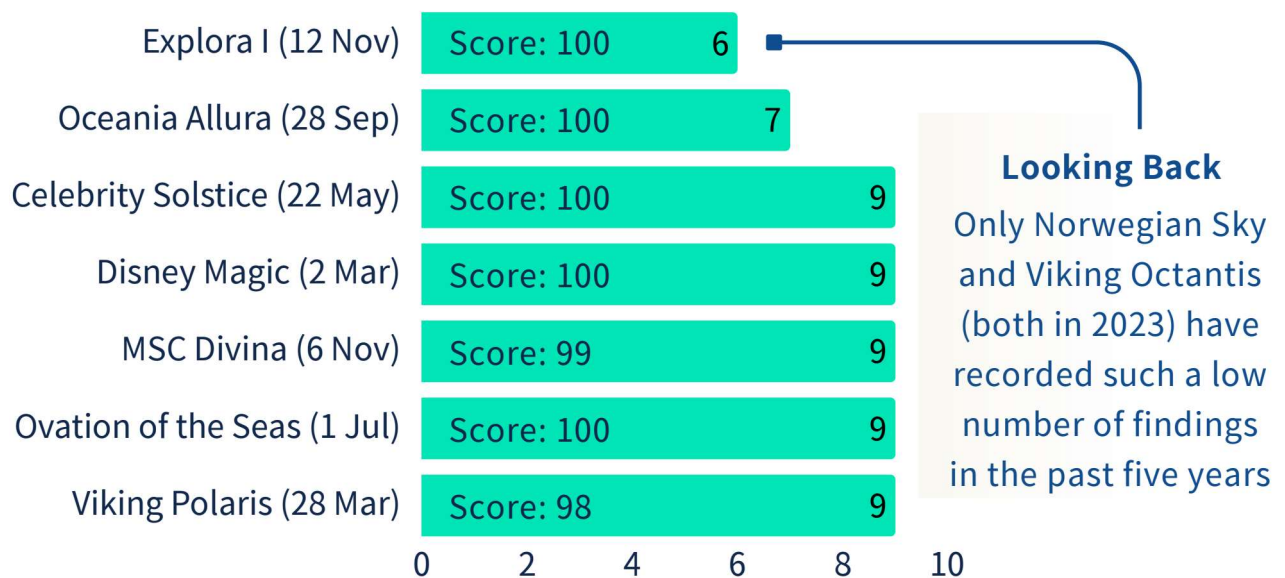


Figure 5 – Top 5 Lowest No. of Violations in a Single Inspection



CRUISE LINE TRENDS

For the 12 cruise lines with the most inspections in 2025, the graphic below shows the average number of violations per inspection. The small circle in the top right corner indicates their 2024 average for comparison.



Princess Cruises
25 Inspections



MSC Cruises
13 Inspections



Carnival Cruise Lines
44 Inspections



Royal Caribbean
44 Inspections



Celebrity Cruises
13 Inspections



Holland America Line
13 Inspections



Norwegian Cruise Lines
31 Inspections



Silversea Cruises
9 Inspections



Virgin Voyages
7 Inspections



Disney Cruise Lines
11 Inspections



Oceania Cruises
8 Inspections



Viking Ocean Cruises
10 Inspections

THE MOST CITED VIOLATION

Item No.

33

Item No. 33 was again the most frequently cited violation category in 2025, relating to the design, construction, maintenance, and cleanliness of decks, bulkheads, and deckheads in food areas.

Identified in:

260

of

272

INSPECTIONS

Responsible for:

15%

of all violations cited in 2025



Most Item No. 33 violations recorded in a single inspection:

Carnival Pride (13 Jul 2025)

21

FINDINGS



Common deficiencies in this category included damaged deck tiles, missing sealant, buildup of food debris and grease, and the presence of leaks.

ALTHOUGH MORE POINTS WERE LOST TO ITEM NO. 33 VIOLATIONS THAN ANY OTHER CATEGORY

A POINT WAS DEDUCTED IN ONLY

119

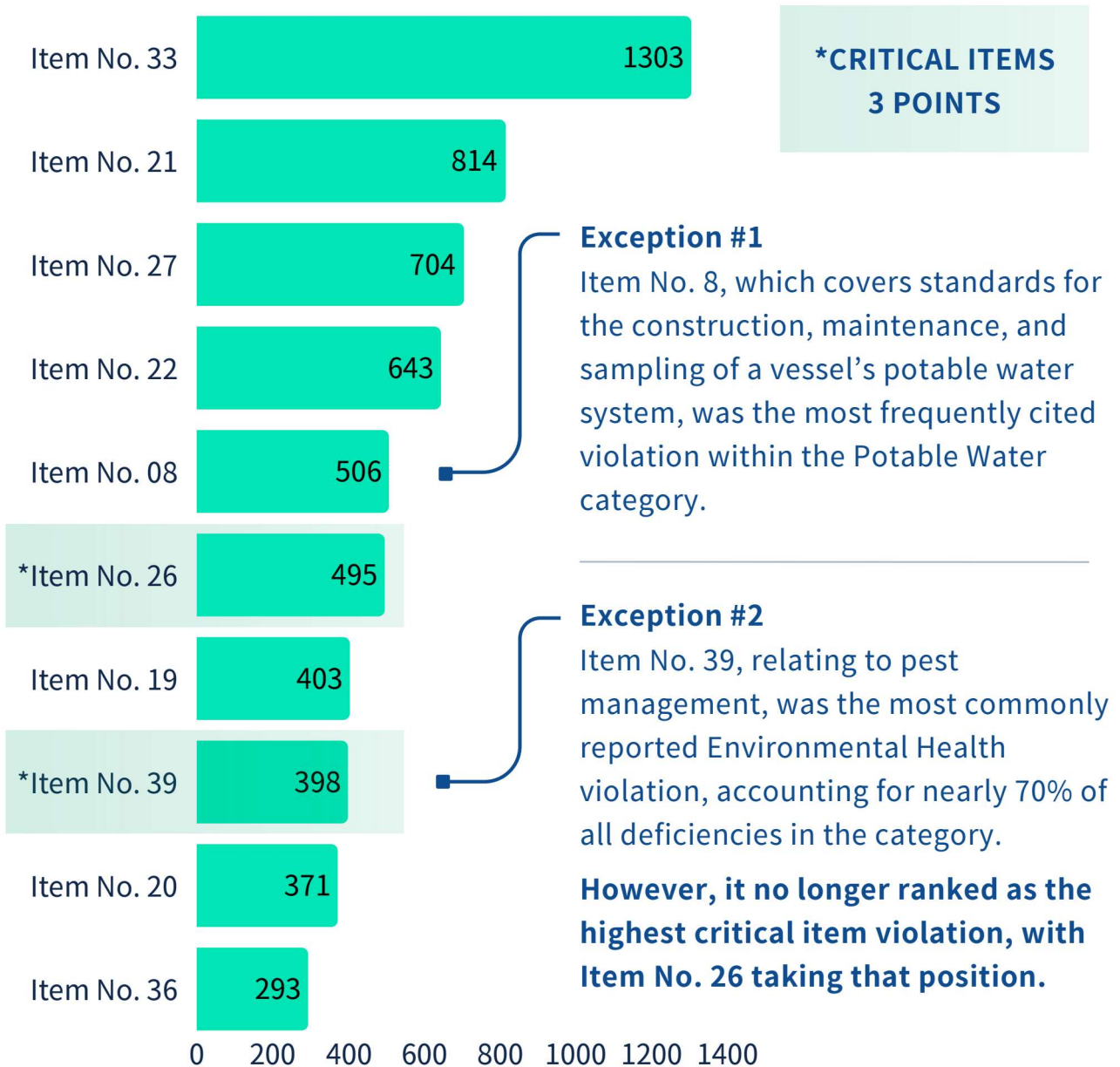
OF THE 260 INSPECTIONS WHERE OBSERVED

TOP TEN REPORTED VIOLATIONS

Figure 6 – Top 10 Most Reported Deficiencies by Item Category



Eight of the 10 categories with the highest reported deficiencies were related to food safety standards.



FOOD SAFETY SPOTLIGHT

Why Food Safety Issues Rank High

It may seem surprising that eight of the ten most frequently cited violations are related to food safety. However, this reflects the structure and focus of the VSP inspection process.

Food safety represents the largest section of the VSP requirements, containing a significant proportion of all inspection standards. It is also one of the few areas where compliance can be directly observed, whereas many other categories rely more heavily on documentation and interviews.

The same eight food safety categories also featured among the top deficiencies in 2023 and 2024, indicating that issues related to the condition and upkeep of food areas remain a consistent area of focus for inspectors.

Eight Most Common Food Safety Category Violations

- | | |
|-----------------------|---|
| Item No.
33 | Standards for the design, construction, maintenance, and cleanliness of decks, bulkheads, and deckheads. |
| Item No.
21 | Standards for the design, construction, and maintenance of nonfood-contact surfaces, equipment, and utensils. |
| Item No.
27 | A standard outlining the cleanliness requirements for nonfood-contact surfaces of equipment. |
| Item No.
22 | Standards for the design, construction, maintenance, and cleanliness of warewashing facilities. |
| Item No.
26 | Critical food safety standards for cleaning and sanitizing food-contact surfaces, equipment, and utensils. |
| Item No.
19 | Standards for preventing contamination of food during storage, preparation, display, and service. |
| Item No.
20 | Standards related to the design, construction, and maintenance of food-contact equipment and utensils. |
| Item No.
36 | Standards for the minimum light intensity in food areas, including light bulbs/heat lamps construction specs. |

FOOD SAFETY SPOTLIGHT

Critical food safety standards—where noncompliance poses the highest risk to onboard health—make up 10 of the 16 designated critical item categories. Violations in these areas can result in deductions of 3–5 points.

In 2025, inspectors
observed



1317

**CRITICAL FOOD
SAFETY
VIOLATIONS**

with at least one
cited in



264

**OF THE 272
INSPECTIONS
CONDUCTED**

19% of all food
safety violations were
critical items

203 violations for
Potentially Hazardous
Food temperatures

92 violations were
related to food
handler infections

169 violations for
noncompliant
handwashing facilities

IN 2025, ONLY EIGHT SHIPS—SIX FEWER THAN IN 2024—PASSED INSPECTION WITHOUT A CRITICAL FOOD SAFETY VIOLATION

Carnival Conquest
Carnival Paradise
Disney Wonder
MSC Divina

National Geographic Venture
Oceania Allura
Silver Ray
Viking Octantis

TOP CRITICAL VIOLATION

Item No.

26

Rising one place on the Top 10 Reported Deficiencies this year, **Item No. 26**—ranked sixth overall—surpassed Item No. 39 to become the most frequently cited critical violation in 2025.

Cleanliness Counts

Violations of **Item No. 26**—covering the cleanliness of food-contact surfaces, equipment, and utensils—jumped nearly 50% in 2025. Despite the increase, only three additional points were actually deducted across all inspections compared with the previous year.

While pest-related issues (**Item No. 39**) fell two places on the Top 10 Reported Deficiencies in 2025, this likely reflects inspectors occasionally grouping multiple sightings into a single violation. Pests were still observed in three out of four inspections, underscoring that they remain a persistent and ongoing challenge for the industry.

UNCLEAN
SURFACES
WERE
SIGHTED IN

208 OF THE 272 INSPECTIONS
CONDUCTED

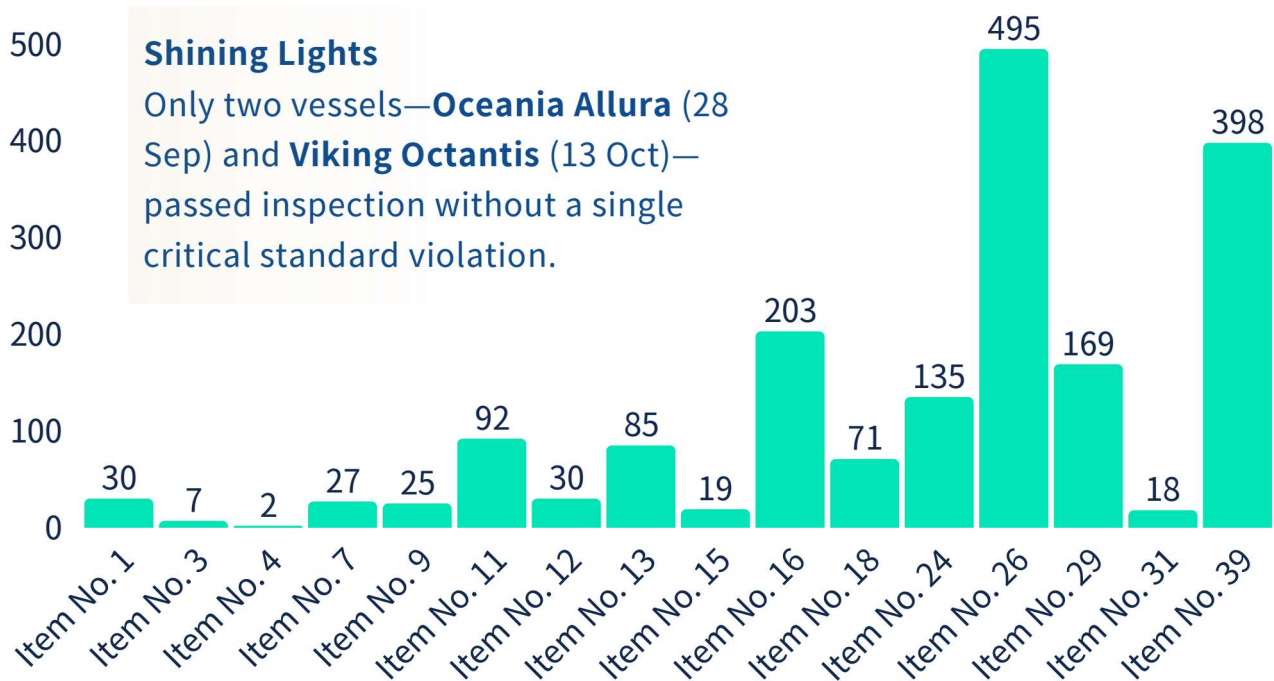
BUT 3 POINTS
WERE ONLY
DEDUCTED IN

19

OF THE 208 INSPECTIONS WHERE
VIOLATIONS IN THIS CATEGORY
WERE RAISED

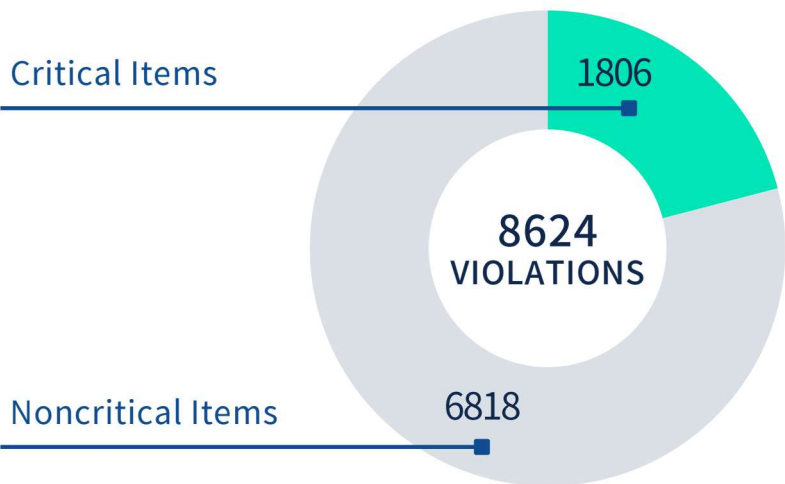
CRITICAL VIOLATION OVERVIEW

Figure 7 – Critical Violations by Item Category



CRITICAL ITEM STANDARDS ACCOUNTED FOR 21% OF ALL VIOLATIONS CITED IN 2025

40%
OF ALL POINTS DEDUCTED BY VSP INSPECTORS IN 2025 WERE FOR VIOLATIONS IN **CRITICAL ITEM STANDARDS**



POTABLE WATER SAFETY



The Highest Ranking Nonfood Violation

Item No. 8 was the most frequently cited nonfood-related violation for the third consecutive year, slipping one place to fifth among the Top Reported Deficiencies. This category covers standards for potable water system construction, maintenance, cross-connections, and sampling.

Figure 8 – Potable Water Violations 2025 vs. 2024

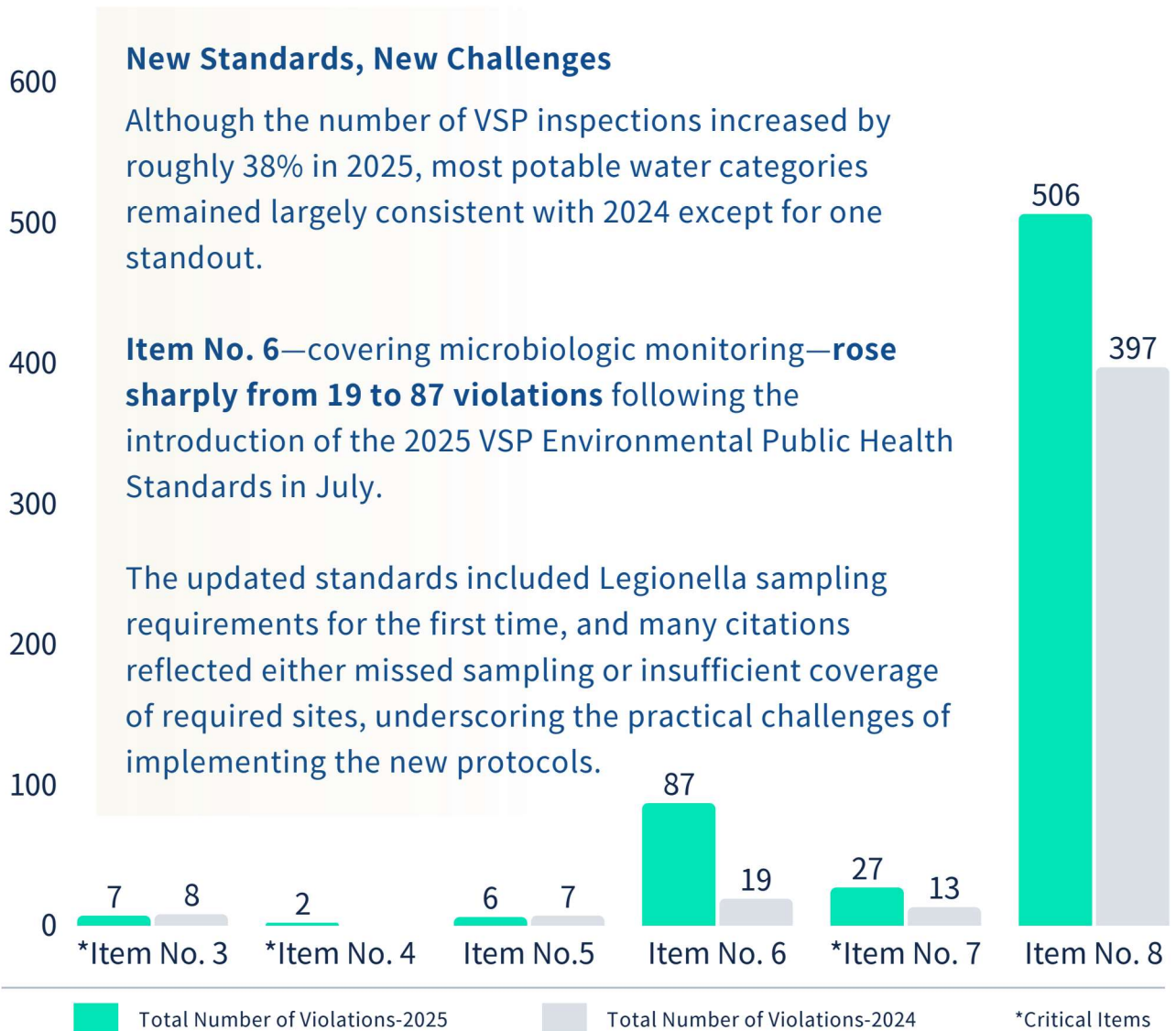
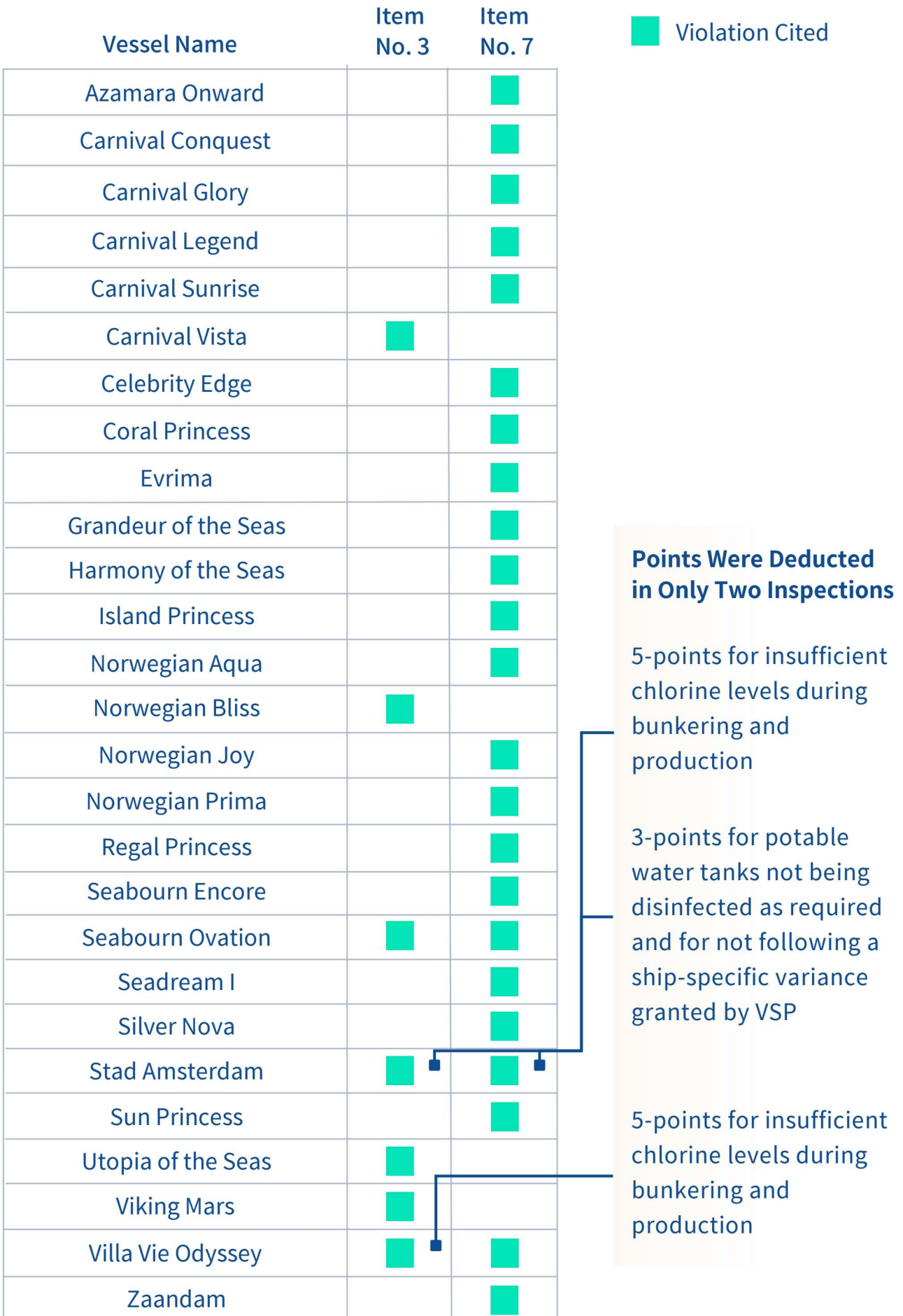


Figure 9 – Vessels Cited for a Critical Potable Water Violation in 2025



RECREATIONAL WATER SAFETY

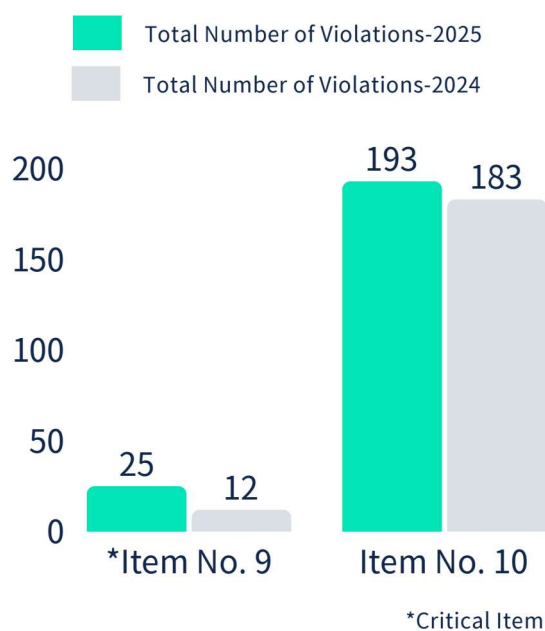
Recreational Water Facility Violations: Consistent Patterns in 2025

Recreational Water Facility (RWF) violations showed little overall change in 2025 when adjusted for the increase in inspections, suggesting that familiar compliance challenges continue to persist.

Item No. 9 violations, which relate to critical halogen and pH control within aquatic venues, were identified in just 8% (n=23) of inspections. These findings were largely linked to discrepancies between automated analyzer readings and manual test results, indicating that routine calibration of monitoring systems was not consistently performed. While relatively infrequent, such violations are significant given their direct impact on water quality control.

Item No. 10 violations were more widespread, observed in nearly half of all inspections (n=127). Common issues included pool water levels not reaching skim gutters, incorrectly calculated or displayed bather loads, and lifesaving equipment not being readily accessible. These findings point to ongoing challenges in maintaining day-to-day operational standards and ensuring that safety-critical requirements are consistently met.

Figure 10 – RWF Violations by Item Category



DISEASE REPORTING

There are two VSP item categories outlining standards for disease reporting and surveillance of acute gastroenteritis (AGE) cases:

Item No.
1

Critical standards for the reporting of AGE cases to VSP.

Item No.
2

Noncritical standards related to disease surveillance records.

In 2025, inspectors observed



179

DISEASE REPORTING VIOLATIONS

with at least one cited in



125

OF THE 292 INSPECTIONS CONDUCTED

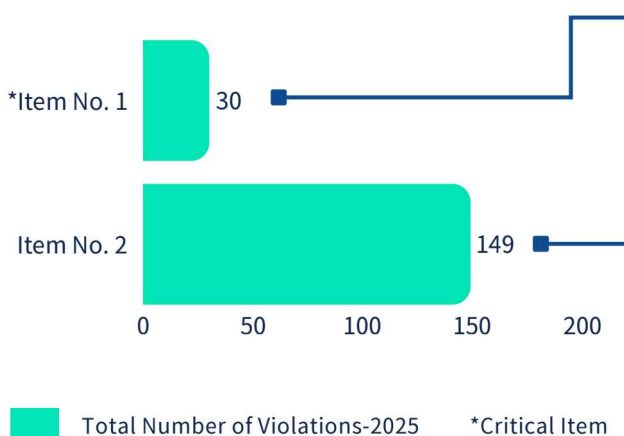
For the third consecutive year

PRINCESS CRUISES

recorded the highest number of violations in these two categories

29 disease reporting violations identified in 18 of 25 inspections

Figure 11 – Disease Reporting Violations by Item Category



Many findings related to vessels submitting voyage disease count updates more frequently than required.

Violations more than doubled compared with 2024, largely due to a popular medical platform failing to produce a compliant **AGE Surveillance Log** following July’s update to VSP requirements.



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Point Deductions

Evaluating Vessel Sanitation Program
Inspection Point Deductions

POINTS DEDUCTED IN 2025

The Variability of Scores

During inspections, points are deducted at the category level rather than for each individual violation. As a result, whether a ship records one or multiple violations within the same item number, the total deduction is capped at the assigned category value, ranging from 1 to 5 points.

In 2025, a total of 1,108 points were deducted across 272 inspections, out of a possible 7,950 —meaning inspectors applied only around 14% of the available points. This remains broadly consistent with 2024, despite the increase in inspections and violations cited.

According to VSP guidance, points are deducted when there is either a pattern of similar violations within a category or a single significant deficiency. However, the criteria for defining both are not explicitly prescribed, leaving room for interpretation.

While the weighted scoring system is intended to promote consistency, the assessment of patterns, significance, and risk introduces an element of subjectivity. Professional judgement therefore plays a key role, and differences in interpretation may influence how points are deducted across inspections.

A Point of View



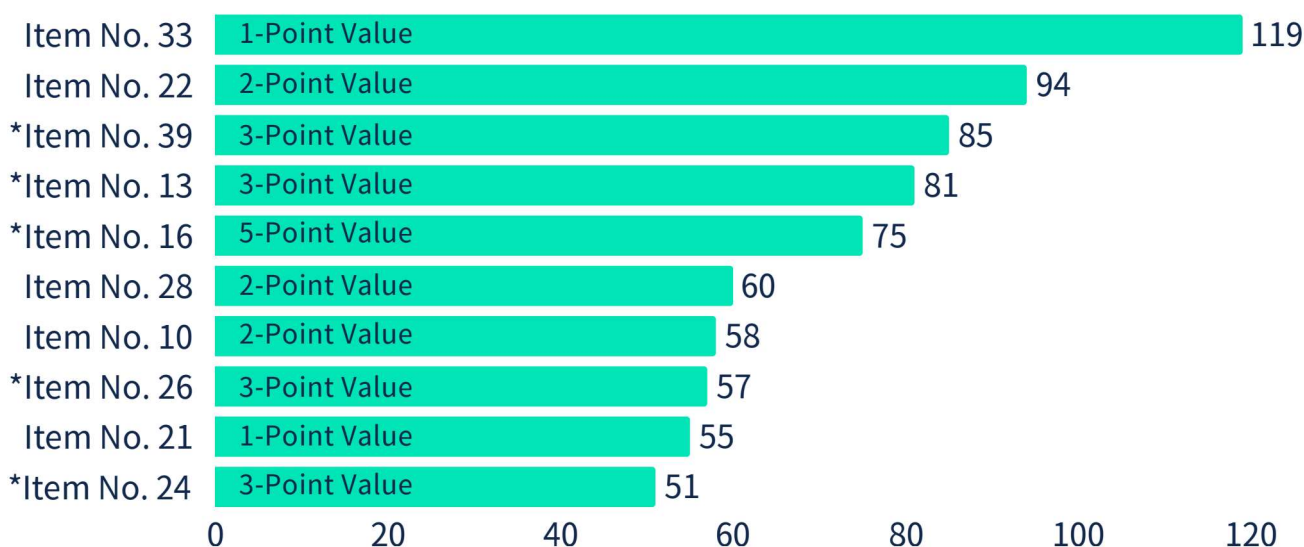
Of the
8624
violations
cited across
272 inspections

ONLY
1108
points were
deducted from
inspection scores

out of a possible
7950

WHERE MOST POINTS WERE LOST

Figure 12 – Top 10 Item Categories Responsible for the Most Point Deductions



As in 2024, **just ten item categories accounted for approximately two-thirds of all points deducted** during inspections in 2025.

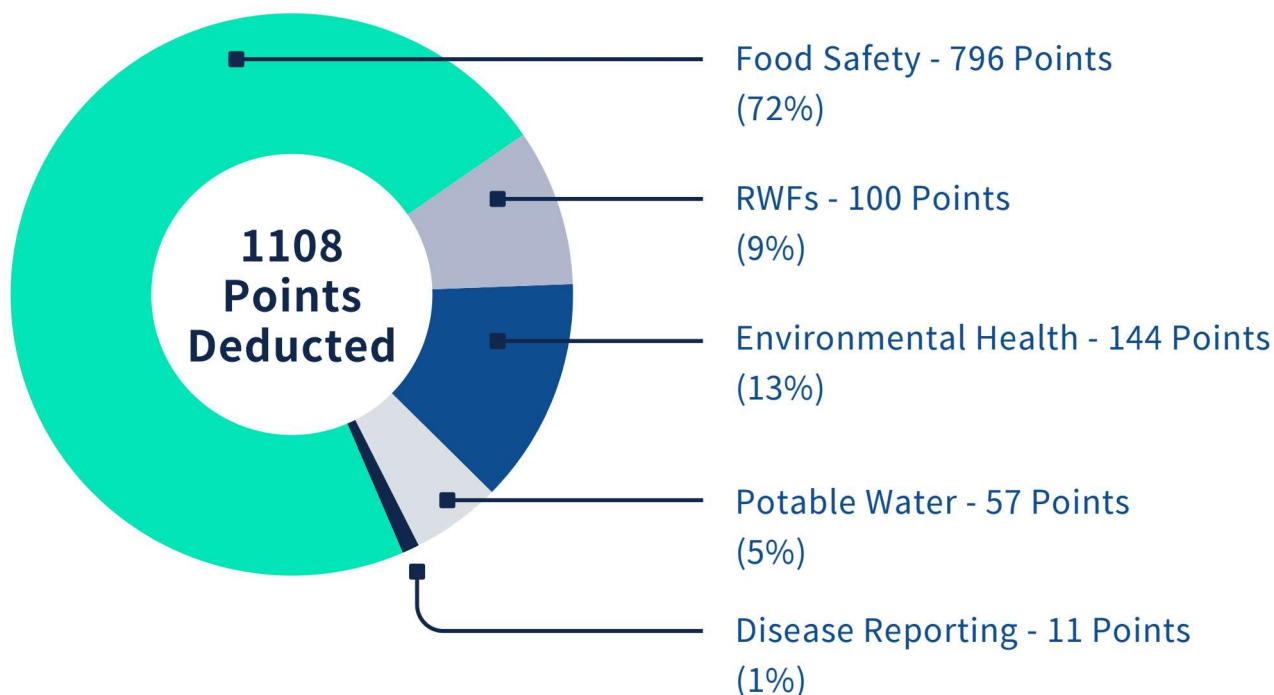
Item No. 33 remained the leading contributor. Having also ranked first among the Top 10 Most Reported Deficiencies (**Figure 6**)—with nearly 500 more violations than **Item No. 21**—its position is unsurprising. While pest-related issues (**Item No. 39**) were overtaken by **Item No. 26** as the most frequently cited critical violation, they continued to account for the highest number of points lost among critical standards.

Item No. 16, covering improper control of potentially hazardous food temperatures, saw a marked increase, with points deducted rising from 20 in 2024 to 75 in 2025. With violations also increasing by over 50%, this represents a concerning trend for food safety management.

All remaining categories were also present in the 2024 Top 10, indicating that the same underlying issues continue to drive point deductions during inspections.

POINT DEDUCTION OVERVIEW

Figure 13 – 2025 Point Deductions by Compliance Category



Item Categories with the Highest Deduction Rates

Item No.

03

With 71.4 points deducted per 100 violations, **Item No. 3** had the highest likelihood of resulting in point deductions when cited.

Item No.

13

Typically cited only when patterns of similar violations or a significant lapse in food safety standards are identified, **Item No. 13** had the second-highest deduction rate at 47.6 points per 100 violations.

Item No.

05

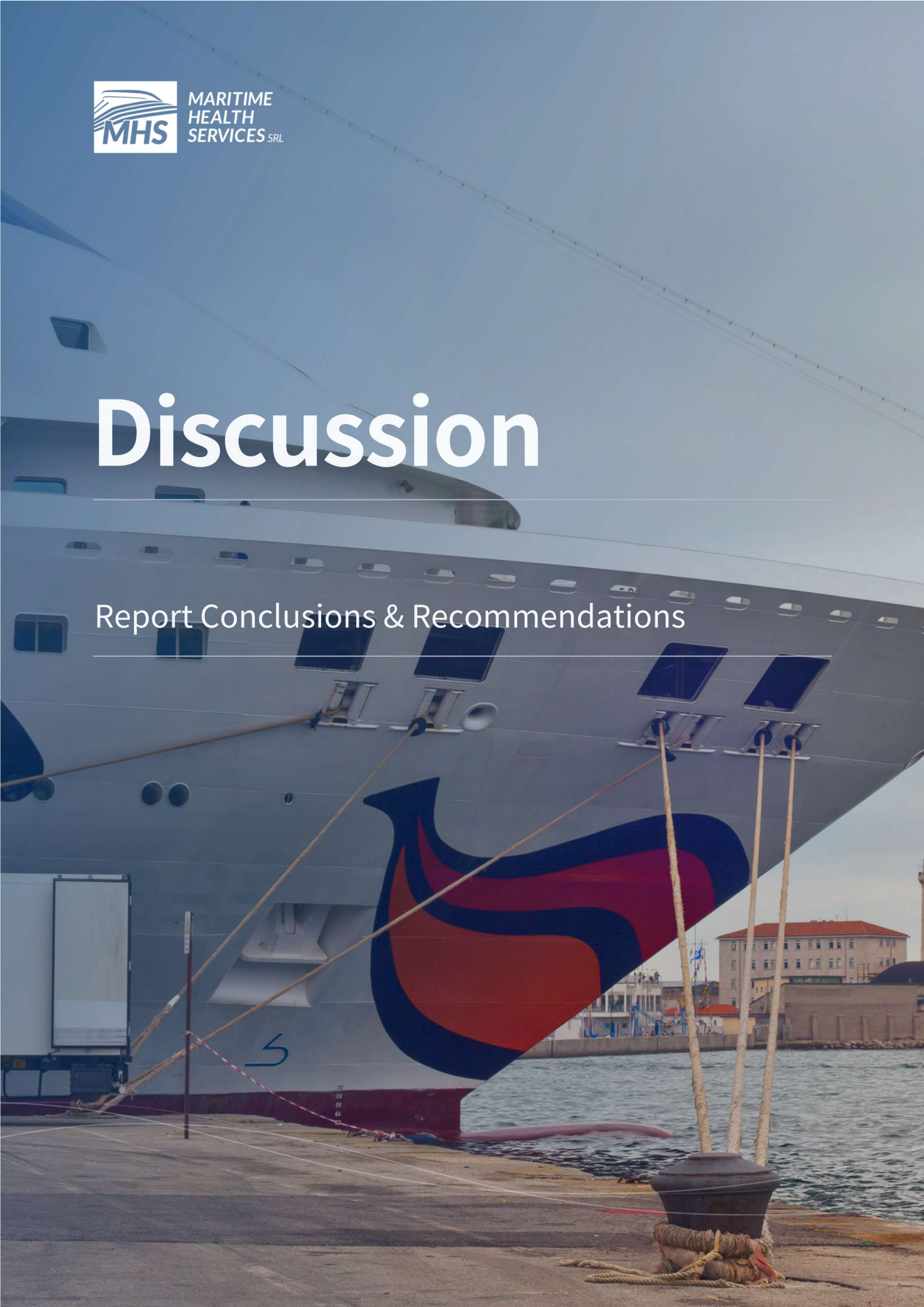
With 44.4 points deducted per 100 violations, **Item No. 5** was the third on the list, reflecting increased scrutiny of potable water safety following several high-profile Legionella outbreaks linked to cruise ships.



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Discussion

Report Conclusions & Recommendations



DISCUSSION

Conclusions

Inspection results in 2025 continue to demonstrate high overall compliance across the cruise industry. However, the underlying data tells a more complex story.

While the number of inspections increased by approximately 38%, the rise in violations was not proportional across all categories. While increases were observed across all public health topics, food safety findings increased by nearly 50%, outpacing inspection growth and reinforcing that this remains the industry's most persistent area of weakness.

These trends raise an important question: whether current approaches to compliance are driving sustained improvement, or simply maintaining acceptable inspection outcomes. The continued concentration of violations within the same categories—year after year—suggests that many issues are being managed, but not resolved.

The data also indicates that strengthening public health performance cannot rely solely on dedicated roles or inspection readiness. Consistent outcomes depend on how effectively standards are embedded into routine operations across departments.



DISCUSSION

Recommendations

1. Move beyond inspection-driven compliance

High scores do not necessarily reflect consistent performance. Greater emphasis should be placed on how standards are maintained between inspections, not just demonstrated during them.

2. Address repeat deficiencies at source

The persistence of the same violation categories indicates that corrective actions are often short-term. Operators should prioritise identifying and resolving the underlying causes of noncompliance.

3. Reframe food safety as a system-wide control issue

The disproportionate increase in food safety violations suggests that current controls are not consistently effective, particularly in relation to the maintenance and cleanliness of food areas. Strengthening oversight and accountability in these areas should be a priority.

With **Item No. 33** remaining the most frequently cited violation category year after year, the data points to a persistent gap between operational ownership and technical execution. Addressing this will require closer alignment between F&B and technical teams, supported by preventive maintenance programs that are clearly defined, consistently implemented, and subject to routine verification.

Ultimately, while the industry continues to perform well against VSP scoring criteria, the data suggests that further progress will depend on shifting from reactive compliance to more consistent, system-driven execution of public health standards.



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Appendices

List of VSP Item Number Categories & References



VSP STANDARD CATEGORIES

How VSP Standards Are Categorized

The table below lists the 44 Item Numbers that categorize all VSP Environmental Public Health Standards, along with a brief description of their focus areas and assigned point values.

These are divided into 16 Critical Compliance Item categories and 28 Noncritical Compliance Item categories, each addressing key public health requirements.

VSP ITEM NUMBER CATEGORIES 1-6

Item No.	Point Value	Description
DISEASE REPORTING		
01	4	Disease Reporting
02	1	Medical Logs Maintenance
POTABLE WATER		
03	5	Source, Bunkering & Production; Halogen Residual
04	5	Distribution System Halogen Residual
05	2	Distribution System Halogen Analyzer Calibrated
06	2	Halogen Analyzer Chart Recorder Maintenance, Operation, Records; Microbiological Sampling, Records

VSP STANDARD CATEGORIES

VSP ITEM NUMBER CATEGORIES 7-17

Item No.	Point Value	Description
POTABLE WATER		
07	3	System Protection Cross-Connections, Backflow; Disinfection
08	1	Filling Hoses, Caps, Connections, Procedures; Sample Records, Valves; System Construction, Maintenance
RECREATIONAL WATER FACILITIES		
09	3	RWF Halogen Residuals
10	2	RWF Maintenance, Safety Equipment
FOOD SAFETY		
11	5	Food Handlers Infections, Communicable Diseases
12	4	Hands Washed; Hygienic Practices
13	3	Management, Knowledge, Monitoring
14	1	Outer Clothing Clean; Jewelry, Hair, Hand Sanitizers
15	5	Food Source, Sound Condition; Food Reservice
16	5	Potentially Hazardous Food Temperatures
17	2	Temperature Practices; Thawing

VSP STANDARD CATEGORIES

VSP ITEM NUMBER CATEGORIES 18-29

Item No.	Point Value	Description
FOOD SAFETY		
18	3	Cross-Contamination
19	2	Food Protection; Original Containers; Labeling; In-Use Food Dispensing, Preparation Utensils
20	2	PHF Temperature Maintenance Facilities; Food-Contact Surfaces; Food TMDs
21	1	Nonfood-Contact Surfaces; Ambient TMDs
22	2	Warewashing Facilities; TMDs; Test Kits
23	2	Prewash; Wash & Rinse Solutions
24	3	Sanitizing Rinse
25	1	Wiping Cloths/Chef's Towels
26	3	Food-Contact Surfaces Equipment/Utensils Clean; Safe Materials
27	1	Nonfood-Contact Surfaces Equipment/Utensils Clean
28	2	Equipment/Utensils/Linen/Single/Service Storage Handling Dispensing; Cleaning Frequency
29	3	Facilities Convenient, Accessible, Design, Installation

VSP STANDARD CATEGORIES

VSP ITEM NUMBER CATEGORIES 30-42

Item No.	Point Value	Description
FOOD SAFETY		
30	1	Hand Cleanser, Sanitary Towels, Waste Receptacles; Handwashing Signs; Maintenance
31	3	Toxic Items
32	1	Solid Waste Containers
33	1	Decks/Bulkheads/Deckheads
34	1	Plumbing Fixtures/Supply Lines/Drain Lines/Drains
35	2	Liquid Waste Disposal
36	1	Lighting
37	1	Rooms/Equipment Venting
38	1	Unnecessary Articles, Cleaning Equipment; Unauthorized Personnel
ENVIRONMENTAL HEALTH		
39	3	IPM Program Effective; Approved Pesticide Application
40	1	IPM Procedures; Outer Openings Protection
41	2	Housekeeping
42	1	Child Activity Centers

VSP STANDARD CATEGORIES

VSP ITEM NUMBER CATEGORIES 43-44

Item No.	Point Value	Description
ENVIRONMENTAL HEALTH		
43	1	Ventilation
44	2	Person In Charge, Knowledge

References

[1] CDC. Vessel Sanitation Program 2018 Operations Manual. Atlanta, GA: US Department of Health and Human Services, CDC; 2018.

<https://www.cdc.gov/vessel-sanitation/php/guidance/index.html>

[2] CDC. Vessel Sanitation Program 2025 Environmental Public Health Standards. Atlanta, GA: US Department of Health and Human Services, CDC; 2025.

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[3] CDC. Vessel Sanitation Program: Inspection Reports. Atlanta, GA: US Department of Health and Human Services, CDC; 2025.

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