

Human Element Maritime Enhancement Tool (H.EL.M.E.T)



'Galley Preparation for P.S.C. inspection'

- **HELMET ELEMENT 2 'HR Management' - Item 11 'Catering'**
- **MLC 2006 Regulation 3.1 - 3.2 - 4.11**
- **ILO 'Guidelines on the training of ships' cooks' - 4.4.6. 'Foodborne disease prevention'**
- **MARPOL 73/78 Annex V – 'Prevention of Pollution by Garbage from Ships' Regulation 3.1(c), Regulation 4.2, Regulation 5.**

Galley hygiene and tidiness are vital for the welfare of vessel's crew. Additionally, PSC inspections are giving additional emphasis on the Catering department operation and condition of its equipment to comply with the international standards requirements and maritime regulations.

The following items are suggested to be taken into consideration for galley preparation prior to an onboard PSC inspection;

BEST PRACTICES FOR A SUCCESSFUL PSC INSPECTION**CLEANLINESS:**

- Keep the sanitary areas clean, tidy and obstruction free, food storage handling spaces, refrigerators and pantries.
- Provide clean soap and paper towels.
- Keep cutting boards and knives of different colors for main food categories.
- Keep areas under stove, cupboard and drip trays clean.
- Maintain floor tiles in a good condition (without being damaged and free of oily residues).

SAFETY ITEMS:

- Post policies and instructions in galley and pantries with adequate guidance of health standards.
- Use proper P.P.E. including footwear with toe caps to prevent injuries.
- Verify crew awareness for the use of manual and fixed type of F.F.E. for main food categories.
- Keep a fire blanket in galley at a well-marked place.
- Maintain a portable First Aid Kit with the appropriate contents in a waterproof container.

TESTING OF EQUIPMENT & INSPECTIONS:

- Test the refrigerators' escape alarms and monitor the temperature as per company's instructions.
- Keep refrigerators' door seals in good condition.
- Remove oil traces from deep-fat cooking equipment's filter.
- Verify galley vent dampers smooth operation.

GARBAGE MANAGEMENT:

- Train the crew for the proper segregation of garbage in accordance with vessel's Garbage Management Plan.
- Verify proper use of comminutor by the Catering personnel as per MARPOL Annex V.

Remember that the galley is one of critical areas onboard. Maintaining a high hygiene and safety culture will assist you in ensuring a risk-free galley working environment and achieving outstanding results during MLC and PSC inspections.

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