



Risk Assessment Solutions

“Prevent, Don’t Cure”

Circular 02/06/2014

Subject: Proper Hygiene Practice on Board Vessels- Important Port State Control Issue!

Case: Recently, a cargo vessel was visited by our personnel for inspection purposes in order to detect and identify potential PSC deficiencies. Amongst others, the following finding was noticed:

“The Galley personnel were not in conformance with hygiene proper practices”.

Analysis

In connection to the above, for general good practice and proper hygiene on board the vessels, we suggest Antiseptic liquid soap and a small brush for cleaning under the nails to be provided on board every vessel in order for the crew handling food supplies to clean and sanitize their hands in the proper manner.

According to the Maritime Labour Convention 2006, Regulation 3.2 ‘Food and Catering’, Guideline 3.2.1. (2) – ‘*The competent authority should issue recommendations to avoid wastage of food, facilitate the maintenance of a proper standard of hygiene, and ensure the maximum practicable convenience in working arrangements.*’

Find below Poster by ‘Prevention at Sea’ with guidance for proper Hygiene in the Galley, which is one good solution to avoid similar occurrences.

Our company is offering a wide range of 'deficiencies', case studies, clarification on the PSC deficiencies through our PSC seminar which is delivered on regular intervals in our office or in-house at client's request.

To assist further, we offer our clients the service of assessing onboard or through “Distance Assessment” if a vessel is in conformance with the MLC 2006 or PSC requirements or conducting inspections equivalent to PSC/Flag/Rightship inspections to detect and prevent unpleasant occurrences!

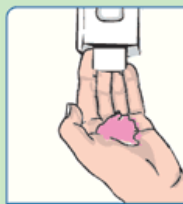
We remain at your disposal for more details,

Prevention at Sea



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	HYGIENE
	PROPER HYGIENE IN GALLEY

INSTRUCTIONS ON WASHING HANDS	
- Wet your hands with warm or cold running water and apply soap - Rub your hands together to make lather and scrub them well. Be sure to scrub the backs of your hands, between your fingers, and under your nails! Bacteria can hide out here too! - Continue rubbing hands for at least 20 seconds - Rinse your hands well under running water - Dry your hands using a clean towel	
FIGHT GERMS BY WASHING YOUR HANDS!       DONT FORGET TO WASH: - between your fingers - under your nails - the tops of your hands	WHEN TO WASH HANDS: - Before eating food - Before, during, and after preparation of food - Before and after treating a cut or a wound - Before and after caring for someone who is sick - After handling uncooked eggs, or raw meat, poultry, seafood, or their juices - After blowing your nose, coughing, or sneezing - After touching garbage - After using the toilet

**Source: Food Safety.gov*