



MANAGEMENT SYSTEM MANUAL

OCN 7.7.1 R/V Oceanus Galley Safety

Originator:

Christopher Moody

Approved By:

J.L. Coburn, Jr.

1. Purpose

The purpose of this procedure is to establish guidelines for Galley Safety on board R/V Oceanus.

2. Responsibility

The Steward is responsible for the day-to-day operations of his/her department. The Steward shall keep the Master informed of any possible health, safety or maintenance issue that may arise on board the ship. The Steward is also responsible for training new crewmembers assigned to this department in addition to educating all other crewmembers or scientific staff regarding safety issues and potential hazards within the galley and/or storage spaces.

3. General

The Stewards Department shall maintain the Galley and its other related spaces in accordance with acceptable standards. These spaces include:

- A. Galley
- B. Mess Deck
- C. Library
- D. Passageway to Main Lab
- E. Dry Stores
- F. Walk-in Refers
- G. Main Deck Head
- H. Linen Locker
- I. Science Cabins

It is of the utmost importance that all sanitary and safety conditions be maintained at the highest level aboard ship. The Stewards Department shall provide training for its department members including but not limited to the following:

- J. Personal Hygiene
- K. Equipment
- L. Ranges and Ovens
- M. Meat slicers
- N. Steamers
- O. Fire Hazards and location of all fire extinguishers
- P. Cleaning/Sanitizing Chemicals
- Q. Proper food preparation according to accepted standards
- R. General Galley Cleanliness and Sanitation



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S. Walk-in Refrigerator/Freezer Entry

The engineering department, ensuring proper temperatures are maintained, shall monitor the following equipment hourly during rounds:

- A. Walk-in Freezer between -5° and -10 °F
- B. Walk-in Refrigerator between 35° and 40° F

It is the duty of the Steward/Messman to daily check operational temperatures of the following equipment. If any problems arise, contact the engineer on watch.

- A. Galley Refrigerator between 35° and 40° F
- B. Mess Deck Refrigerator between 35° and 40°F
- C. Sanitizer Wash 156°F (minimum)
- D. Sanitizer Rinse 180°F (minimum)