



MANAGEMENT SYSTEM MANUAL

ARM 7.7.1 R/V Armstrong Galley Safety

Originator:

Kent Sheasley

Approved By:

Timothy Twomey

1. Purpose

The purpose of this document is to standardize Galley Safety aboard R/V Armstrong.

2. Responsibility

With the knowledge and approval of the Master, the Steward shall ensure safe operation of the Galley and storage spaces.

A. The Steward shall:

1. Maintain the highest standards of safe working conditions
2. Provide information and safeguards about equipment and galley hazards.
3. Educate department staff, crew and scientists of safety issues and potential hazards in the galley or storage spaces.

3. References

- A. Gaylord Fume Hood Manual
- B. USDA Safe food handling practices

4. General

Clear instruction will be given in the following areas.

A. Hygiene:

1. Excellent personal hygiene is a must while handling foodstuffs.
2. Safe food handling procedures must be followed at all times when thawing out foods and cleaning work surfaces and utensils after contact with raw foods.

B. Equipment:

1. Knives and other sharp utensils
2. Ranges and ovens
3. Steam tables, steam kettles
4. Fryolaters
5. Meat slicers
6. Dish Sterilizers

C. Fire: The potential for fire in the galley is very high. Proper instruction in the use and maintenance schedule of the galley stove fume hood as well as location and use of galley fire extinguishers will be given.

Ensure no objects i.e. food items, fruit bowls, desserts etc. are placed on the serving table shelves (between mess deck and galley) below the fusible link fire shutters. Fire shutters must not be prevented from fully closing during a galley fire.



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Galley Fire Screen Doors must also not be prevented from closing due to fire. Ensure doors are not "tied open" or are not blocked by items which would hinder their automatic closing in the case of a fire.

- D. MSDS – MSDS from cleaning supplies or other materials will be retained and read. Observe safe handling practices. Provide the Chief Mate with the MSDS for any new products brought on board.

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)

5. Reporting

The Stewards Department staff shall bring to the attention of the Steward any hazards, accidents, or the potential for them to occur. The Steward shall pass this information on to the Master or Chief Mate immediately.

The Steward will keep the Master informed of maintenance and safety concerns within the Steward's Department.