

## Positive story: Excellent galley hygiene and housekeeping

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### What happened?

**On a walk-around audit, a member highlights very high standards of housekeeping and hygiene in the galley on one of its vessels.**

- A high level of cleanliness was established even in difficult to access places.
- There was proper segregation by allocation of plastic boxes on shelves in freezers to avoid cross contamination of products.
- There was proper food labelling with dates and time of packing.
- Knives and chopping boards were properly colour coded for use with different foodstuffs, and stored appropriately.
- Correct PPE was observed as in use; mesh gloves were available as well.
- Bins – waste receptacles – were equipped with covers and pedals to avoid contamination.
- Galley crew were found to have good knowledge of galley HSE systems – such as CO2 fire-fighting and other equipment and procedures.

### Benefits of good house-keeping

Implementing high cleanliness standards, proper segregation, food labelling, and color-coded tools enhances food safety, efficiency, and reduces cross-contamination, leading to better customer satisfaction and operational efficiency.

Galley crew knowledge of galley HSE systems, improves safety and preparedness, fostering a secure and organized working environment for the team.

The Master made special thanks to the galley team for their dedication to maintaining high standards of hygiene, safety, and efficiency; as well as to the vessel management team organizing and encouraging the highest standards of catering and hygiene onboard.

### Lesson learned

Success in galley management aboard marine vessels is driven by rigorous

hygiene standards and strict compliance to food safety standards, proper equipment usage, and the implementation of clear labelling and segregation practices to prevent cross-contamination.

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