

## **Food and catering-MLC 2006 Regulation 3.2**

### **1. Qualifications of catering staff**

- 1.1 No seafarer under the age of 18 years shall be employed or engaged or work as a ship's cook.
- 1.2 All seafarers employed in any capacity as catering staff shall be properly trained or instructed for their positions and tasks to be performed. For catering staff other than cooks shall possess sufficient training and experience acceptable to the director general of merchant shipping.

### **2. All seafarers employed as ship's cooks shall have completed a training course or programme approved or recognized by the Administration, which covers practical cookery, food and personal hygiene, food handling, food storage, stock control, environmental protection and catering health and safety.**

### **3. The Administration will accept:**

- 3.1 Valid certificate of a ships' cook training course approved by the Administration; or
- 3.2 Valid National certificate issued by a Party to MLC, 2006 which certifies completion of ships' cook training course in accordance with MLC, 2006, standard A3.2.4

### **4. The Administration recognizes that there are seafarers that have been serving as ships cooks prior to entry into force of MLC, 2006 and may not have attended a formal training course or program, yet possess the experience and knowledge to continue to serve as ships cook. For these existing seafarers engaged as ships cooks, the Administration will accept the seafarer engaged has seagoing service as a ships' cook of at least two (2) years in the last five (5) years and is trained, qualified and found competent for the position which covers practical cookery, food and personal hygiene, food handling, food storage, stock control, environmental protection and catering health and safety. (PLEASE ALSO REFER TO MSN 02-2013 PARAGRAPH 6.0 DATED 25/10/2013, REGARDING THE CERTIFICATION OF SHIP'S COOKS)**

### **5. If the ship is not currently carrying or is not required to carry a fully qualified cook by the Administration, by virtue of the prescribed manning of less than 10 seafarers or the trading pattern, then anyone processing food in the galley shall be trained or instructed in areas including food and personal hygiene as well as handling and storage of food on board ship.**

- 5.1 All catering staff shall wear clean and suitable personal protective clothing.
- 5.2 In circumstances of exceptional necessity, the Administration may issue a dispensation permitting a non-fully qualified cook to serve in a specified ship for a specified limited period, until the next convenient port of call or for a period not exceeding one month, provided that the person to whom the dispensation is issued is trained or instructed in areas including food and personal hygiene as well as handling and storage of food on board ship.
- 5.3 Evidence of training and qualification of the ships' cook and training or instruction of other catering staff shall be available for review onboard the ship.

## **6. Food storage arrangements**

- 6.1 Ships shall be fitted with a sufficient number of temperature controlled food storage and handling rooms for the number of persons on board and the duration of the voyage.
- 6.2 The temperature of the deep freezers should be maintained at or below – (minus) 12 degrees C for storage up to one month. Longer storage periods require a temperature of – (minus) 18 degrees C or below. The temperature of chill cabinets, cold store rooms and refrigerators should not exceed + (plus) 7 degrees C.
- 6.3 Cold store room doors including the deep freezers rooms should be operable from Inside.
- 6.4 The food including meat, fish, milk and milk products, vegetables, fruit and dry provisions shall be safely and hygienically stored on the shelves with respect to expiry dates stock rotation, segregation and spillages.

## **7. Potable water supplies**

- 7.1 Potable water is fresh water that is intended for drinking, washing, bathing, or showering; for use in fresh water recreational water environments; for use in the vessel's hospital; for handling, preparing, or cooking food; and for cleaning food storage and preparation areas, utensils, and equipment.
- 7.2 The potable water storage tanks shall be cleaned and disinfected at intervals not exceeding one year, or more frequently, if potable water test results indicate contamination.
- 7.3 Hot potable water should be delivered at the taps at or above + 50 degrees C and cold potable water at less than + 25 degrees C where practicable depending on ambient temperatures.
- 7.4 Potable water loading hoses should be flushed prior to each use and disinfected at least once at intervals of not more than six (6) months. The hoses should be capped and stored correctly.

7.5 Potable water should be tested in accordance with WHO guidelines for drinking water quality at least once at intervals of not more than six (6) months. Prior to bunkering potable water at any port, a water quality report should be made available.

## **8. Hygiene**

8.1 Adequate facilities should be provided for washing and drying hands and cooking utensils.

8.2 Food waste shall be disposed in accordance with MARPOL Annex V.

## **9. Documented inspections of food and drinking water and their storage spaces, Galley and other equipments used for preparation and service of meals**

9.1 Inspections shall be carried out by or under the authority of the Master to ensure that it is clean, and maintained in good state, at intervals of not more than one week.

9.2 The results of the inspections shall be recorded on board and available for review.

## **10 Retention period of records**

10.1 A training of ship's cook and other catering staff: at least 1 year.

10.2 Cleaning and disinfection of potable water tanks; disinfection of potable water loading hoses and test reports of potable water when available at least 3 years; and

10.3 Inspection records of food and drinking water and their storage spaces, Galley and other equipments used for preparation and service of meals- at least 1 year.