



Operations Notice No 2

Galley Hygiene

Catering onboard a boat is not easy, especially when at sea and when cooking for large numbers. It is important however that we maintain good standards of hygiene during the cooking process so please ensure that when it is your turn in the galley that you stick to these basic hygiene requirements

- Wash your hands using the anti bacterial gel provided before handling food.
- Surfaces must be cleaned using the appropriate antibacterial spray before and during the food preparation process to avoid cross contamination
- Use different chopping boards for different products.
- Do not use tea towels for the drying of hands, use the paper towels provided.
- Check Use-by dates of products.
- Ensure food is cooked properly
- Put away chilled food, milk and other dairy produce as soon as possible after use and not leave them in the galley area.
- Do not place raw meat products in the same chiller as other produce, the aft chiller is normally reserved for such items to assist with this segregation.
- Do not place knives, and other sharp objects into the sink in readiness for washing them, all such items must be placed in a separate container and to one side for washing separately.
- Tea towels are clean and replaced daily.

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Marine Operations

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