

- Activities to improve well-being onboard
 - Control of stress onboard
 - Assertivity training
 - other
-

- Workrelated health improvement
 - Ergonomic improvements
 - Organisation of tasks
 - Training programmes
 - other
-

5 Are there any projects regarding food running or planned at the moment ?

Yes No

If yes, make an evaluation of these projects.

- Healthy food : promotion of a healthier food choice onboard
 - Overweight
 - other
-

6 Are resources available to work on health ?

- Yes, financial resources No
 - Yes, working time
 - Yes, other
-

7 Who are the keypersons in the company to get food safety on the agenda ?

- management
 - employees, unions
 - representative catering department
 - prevention service
 - medical service
 - human resource management
 - communication or IT department
 - others
-

Seafarers' Health Information Programme

Food Safety

Checklist - support for a food safety campaign

1 Which structures are active in your company on health and specifically on food ?

- medical service
 - prevention advisor
 - committee on prevention and protection (safety)
 - human resources department
 - workgroup health
 - catering department
 - others,
-

2 Does the company have specific problems with food safety onboard ? (e.g. outbreaks of gastro-enteritis onboard ships)

- gastro-intestinal problems in ...% of the employees
 - regular complaints about the quality of food
 - regular complaints about the functioning of the catering department
-

3 Did the company run campaigns on food safety in the past ?

Yes No

If yes, what were the results and experiences you can use for the next campaign.

4 Are there projects in the company regarding health at this moment ?

Yes No

If yes, make an evaluation of these projects and check if it is possible to link food safety to these projects.

- Activities to improve health behaviour and a healthy work environment
 - Drug and alcohol policy
 - Fitness onboard
 - Stop smoking campaigns
 - other
-

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3 CLEANING

YES NO DON'T KNOW

- a) Does staff use single-use cloths or paper towels for: wiping surfaces, mopping up spills, wiping hands, wiping sides of dishes before serving and drying ingredients ?
- b) Does staff check premises for pests ?
- c) Are external areas and bins checked ?
- d) Are extractor fans and filters regularly checked ?
- e) Are cleaning chemicals stored correctly ?
- f) Does the staff use a cleaning schedule

4 DELIVERIES

YES NO DON'T KNOW

- a) Do you have a written agreement with your supplier about your delivery requirements ?
- b) Does your supplier have a food safety management system ?
- c) Are deliveries checked ?
- d) Are chilled, frozen and ready-to-eat foods checked on delivery ?
- e) Is frozen food put in the freezer on delivery ?

5 DISPLAYING FOOD YES NO DON'T KNOW

- a) Is special equipment used to hold food hot ?
- b) Are temperature probes available to check temperatures of food ?
- c) Is chilled food displayed safely ?

Seafarers' Health Information Programme

Food Safety Checklist - Food Safety points onboard

Work through this list to check critical food safety points onboard your ship(s).

Work through the SHIP Food Safety Pack to inform and train crew on Food Safety.

1 TRAINING

YES NO DON'T KNOW

- | | | | |
|---|--------------------------|--------------------------|--------------------------|
| a) Is everybody onboard trained to wash their hands before eating, after using the toilet and before preparing food ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| b) Is staff instructed on how to use the cleaning chemicals available ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| c) Is staff trained in what to look for when checking deliveries ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| d) Is staff trained in stock control and the "first in, first out" rule ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| e) Is staff trained not to smoke, eat or chew gum while preparing food ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

2 STAFF PERSONAL HYGIENE

YES NO DON'T KNOW

- | | | | |
|---|--------------------------|--------------------------|--------------------------|
| a) Does the catering staff wear clean clothes ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| b) Do they change clothes before starting work ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| c) Does the staff use aprons ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| d) Does the staff wear hats or hairnets when preparing food ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| e) Does the staff take off watches and jewellery before preparing food ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| f) Does the staff know they should report any case of diarrhoea or vomiting immediately ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| g) Does the staff have waterproof dressings to cover all cuts and sores ? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |