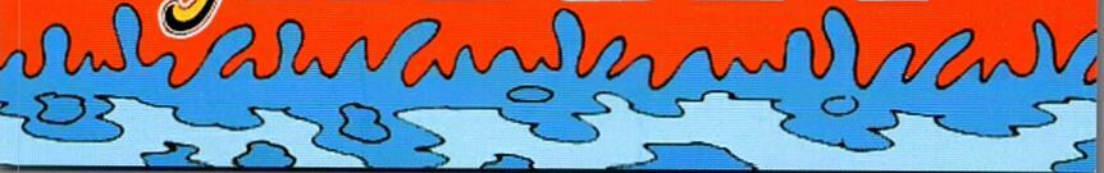




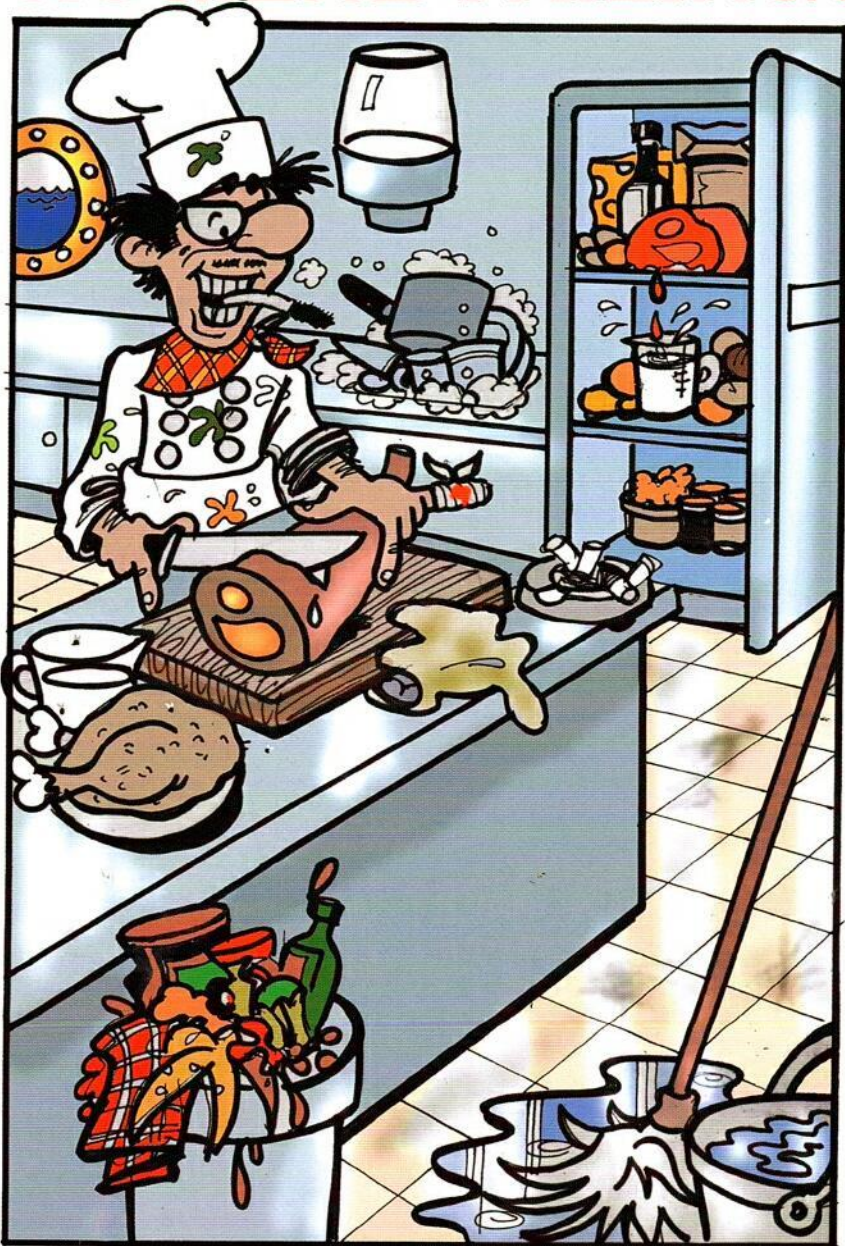
HYGIENE

in the

CALLEY



HYGIENE FAILINGS



THERE ARE AT LEAST TEN OBVIOUS HYGIENE FAULTS IN THIS PICTURE. **SEE IF YOU CAN FIND THEM.**

For help see page 11.



GEORGE ENJOYED HIS JOB AND BECAME PROUD NOT ONLY OF HIS COOKING BUT HIS GALLEY, WHICH HE KEPT IN IMMACULATE CONDITION.



THE FOOD WAS GOOD, THE EATING AREA WAS VERY CLEAN, SO WHAT WAS TO COME WAS A SHOCK TO EVERYBODY.



COOK, CAPTAIN HERE,
WHAT IS GOING ON?



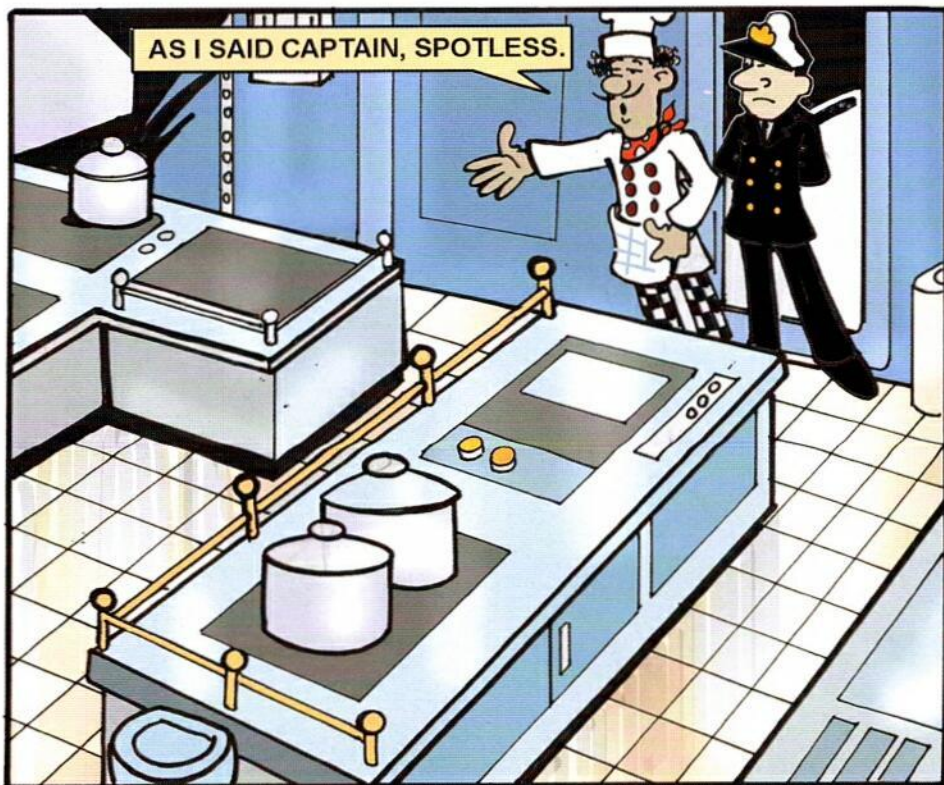
SICKNESS AND DIARRHOEA
ATTACKED THE CREW.

NO WAY DID IT
START HERE!
COME DOWN
AND SEE FOR
YOURSELF,
CAPTAIN.



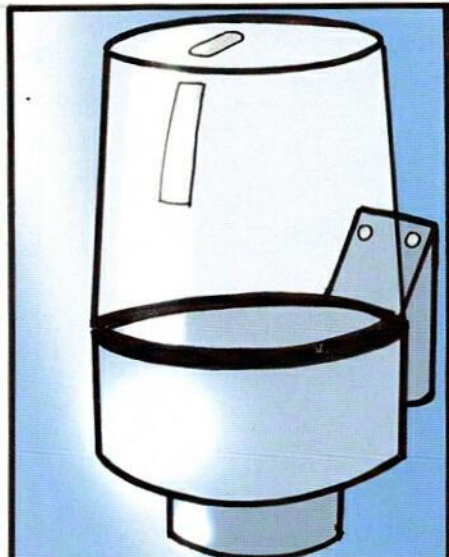
THE CAPTAIN INSPECTS THE GALLEY.

AS I SAID CAPTAIN, SPOTLESS.





THE FRIDGE WAS IN GOOD ORDER, RAW MEAT COVERED AND IN THE RIGHT PLACE AT THE BOTTOM. GOOD TEMPERATURE CONTROL SHOWS FRIDGE AT 5°C



THE ONLY THING THE CAPTAIN NOTICED WAS THE EMPTY TOWEL DISPENSER.



SEE CAPTAIN, PLENTY OF SOAP. I NEVER COMPROMISE ON CLEANLINESS.

I SEE THAT TOWEL DISPENSER IS EMPTY, GEORGE. HOW HAVE YOU BEEN ABLE TO DRY YOUR HANDS?



BUT MOST OF THE TIME I USE THIS CLOTH, WHICH IS CLEANED AT THE END OF EACH DAY.



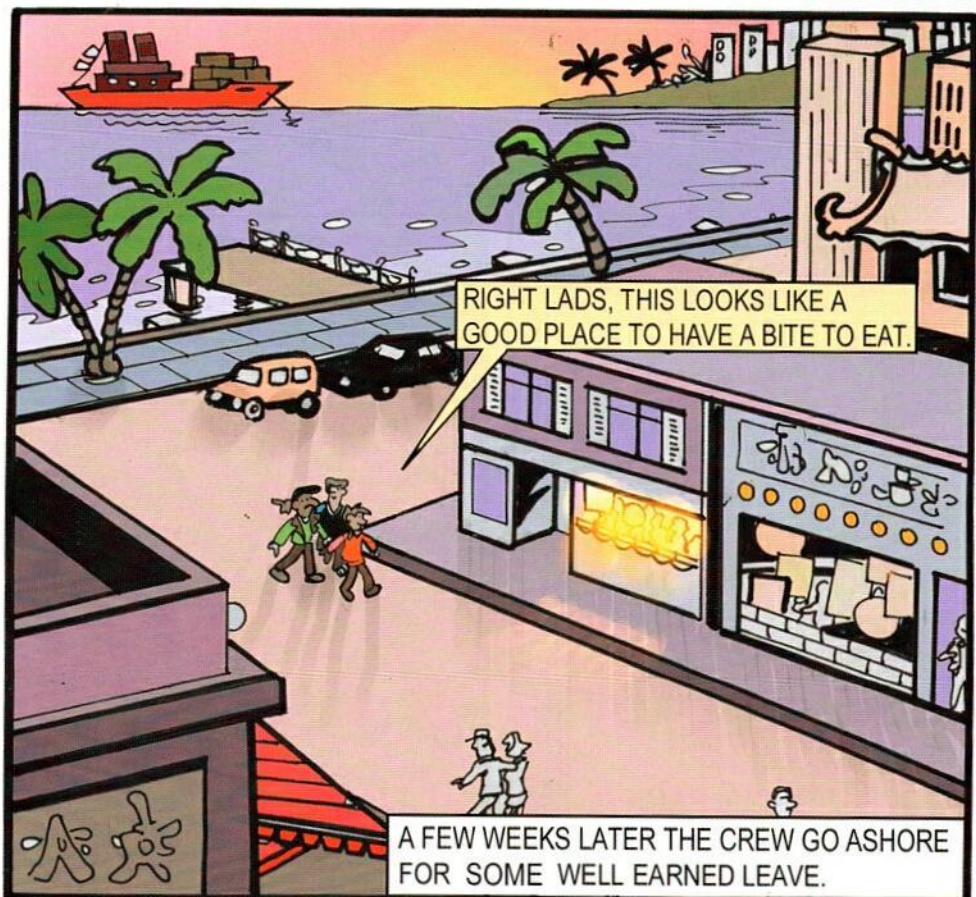
THE CAPTAIN REALISED IMMEDIATELY THAT THIS WAS THE LIKELY SOURCE OF THE INFECTION.



IMMEDIATELY THE DISPOSABLE TOWELS WERE REPLENISHED.

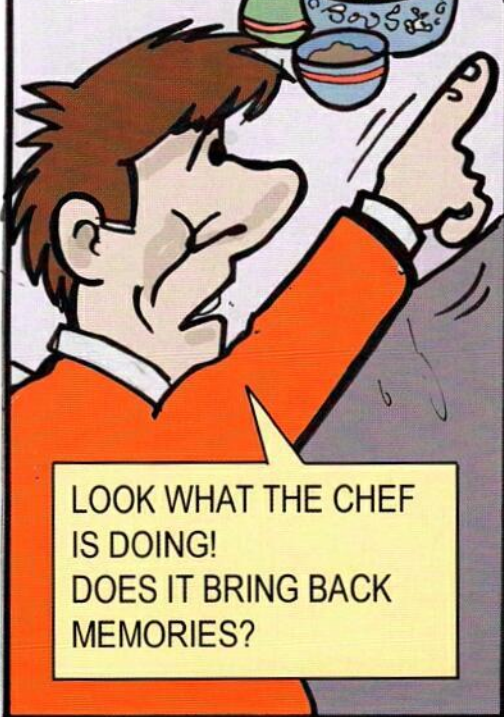


THE HAND CLOTH WAS THROWN AWAY.



RIGHT LADS, THIS LOOKS LIKE A GOOD PLACE TO HAVE A BITE TO EAT.

A FEW WEEKS LATER THE CREW GO ASHORE FOR SOME WELL EARNED LEAVE.



LOOK WHAT THE CHEF
IS DOING!
DOES IT BRING BACK
MEMORIES?



THE CREW LEAVE THE RESTAURANT RAPIDLY
AND HEAD BACK TO THE SHIP AND A SAFE
DINNER.

HYGIENE FAILINGS

RESTOCK TOWEL DISPENSER

NO SMOKING SIGN SHOULD BE DISPLAYED

ALWAYS KEEP FRIDGE DOOR CLOSED

PROPER DRESSING WITH BLUE COLOURED PLASTER

ALWAYS PREPARE FOOD IN CLEAN CLOTHES

WEAR DISPOSABLE VINYL GLOVES

COVER ALL FOOD

BIN SHOULD BE EMPTIED AND CLEANED REGULARLY

MOPS SHOULD BE STORED AWAY

INSIDE THE FRIDGE RAW MEAT MUST BE COVERED AND STORED AT THE BOTTOM





HYGIENE *in the* GALLEY



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Russian and Tagalog versions of 'Hygiene in the Galley' are available on the ICSW website:
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