

Galley Safety

The galley is often considered to be one of the safer areas in which to work on board ship. Yet there are many potential hazards that are encountered every day by galley staff. Some of these hazards, if not effectively controlled, could affect the entire crew and potentially bring the ship to a standstill, because everyone on board is suffering from food poisoning. The illustrations below highlight some of the inherent risks encountered in the galley and how those risks can be readily minimised.



When cleaning catering machines ensure:

- Guards are in place
- Hands are dry and suitable safety gloves are worn.
- Power is switched 'off' and isolated.
- Dangerous parts are at rest



On galley ranges & stove tops:

- Use guard rails, especially in rough weather
- Never fill pots and pans so full that contents spill when ship rolls
- Avoid deep frying in rough weather
- Cloths for handling pots should be dry
- Correct personal protective equipment (PPE) should be worn: gloves, apron, shoes etc



When cooking meat:

- Ensure hands are clean at all times.
- Wear correct, clean and hygienic PPE.
- Ensure poultry, pork, offal, sausages, burgers, rolled meat joints and kebabs are all cooked thoroughly.
- Use meat thermometer to ensure meat is cooked through.

Risk assessment for galley staff:

1. What are the hazards? (Electrical, fire, machinery, spills, falls, bacteria etc.)
2. Who might be harmed and how?
3. What are we already doing to minimise the risks?
4. What further action is necessary?

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