



**M. 3.70 - ACCOMODATION AND GALLEY
INSPECTION RECORD**

Date : 10/08/2018
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Made by : QHSE
Approved by : MD
Rev. No : 0

Vessel: **BITU ATLANTIC**
Month Of Inspection : **NOVEMBER**
Weekly Inspection – End Of Week-1 **WEEK 1**

1	Accomodation Areas (Mess Rooms, Alleyways, Etc.)	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	Clean and Habitable.	OK	OK	OK	OK	N/A
ii	Free of Any Infestation	OK	OK	OK	OK	N/A
iii	All Doors Closing Properly	OK	OK	OK	OK	N/A
iv	Adequate Lighting (As per Vessel's Lighting System Design) To Facilitate Visual Task Performance and Movement of Crew. Condition of Lighting Fixtures.	OK	OK	OK	OK	N/A
v	Heating/Air Conditioning Arrangments Withing Acceptable Limits.	OK	OK	OK	OK	N/A
vi	Conditions of Electric Cables, No Exposed Wires, No Heavy Corrosion.	OK	OK	OK	OK	N/A
vii	Nuisance Levels (i.e. Noise, Dust, Odour Problems, Etc.) Within Acceptable Limits	OK	OK	OK	OK	N/A
viii	Proper Operation of Ventilation Including Exhaust Fans for Sanitary Facilities	OK	OK	OK	OK	N/A
ix	Free from hazard (No Damaged Flooring/tiling, No Slippery, Etc.)	OK	OK	OK	OK	N/A
x	Condition of Securing Furniture and Recreation Equipment.	OK	OK	OK	OK	N/A
xi	Excessive Garbage not being Retained On-board	OK	OK	OK	OK	N/A
xii	No Ship's Stores or Equipment Stored in Crew Spaces	OK	OK	OK	OK	N/A
1a	Hospital	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	All Elements	OK	OK	OK	OK	N/A
ii	Hospital Not Being Used As Crew Accommodation.	OK	OK	OK	OK	N/A
iii	Medical Locker Properly Stocked And With Instructions Regarding Use Of Medicines/Equipment. Check For Out Of Date Medicines.	OK	OK	OK	OK	N/A
iv	Resuscitator'S Oxygen Cylinder And Disposable Parts (If Available) In Good Condition/Replaced In Time.	OK	OK	OK	OK	N/A
v	Check Inventory Of Medicines. Check Records Of Disposable Medicines.	OK	OK	OK	OK	N/A
vi	Toilets/Showers/Washrooms/ Bathrooms In Good Condition	OK	OK	OK	OK	N/A
1b	Stairways / Passageways	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	All Elements Of Item 1 (As Applicable) Are Satisfied.	OK	OK	OK	OK	N/A
ii	No Objects Are Left Lying Blocking Stairways And Passageways.	OK	OK	OK	OK	N/A
1c	Toilets/Showers/Washrooms/ Bathrooms	1st Week	2nd Week	3rd Week	4th Week	5th Week

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i	All Elements Of Item 1 (As Applicable) Are Satisfied.	OK	OK	OK	OK	N/A
ii	In Working Order.	OK	OK	OK	OK	N/A
iii	Supplied With Hot Water.	OK	OK	OK	OK	N/A
iv	No Leakages. No Blocked Drains, Broken Floor Tiles.	OK	OK	OK	OK	N/A
v	No Defective/Broken/Missing Fittings.	OK	OK	OK	OK	N/A
1d	Galley/Pantry/Food Preparation Area	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	All Elements Of Item 1 (As Applicable) Are Satisfied.	OK	OK	OK	OK	N/A
ii	Free Of Any Infestation. Galley Equipment Clean. Floor Tiles Clean/Unbroken.	OK	OK	OK	OK	N/A
iii	No Blocked Drains.	OK	OK	OK	OK	N/A
iv	Hot Water Supply.	OK	OK	OK	OK	N/A
v	Fresh Water Bunkering/Fitting Pipe Has Closing Device And Separate Filling Hose Provided.	OK	OK	OK	OK	N/A
vi	No Signs Of Pests And Vermin.	OK	OK	OK	OK	N/A
vii	Potentially Hazardous Food Refrigerated In A Manner That Promotes Rapid Cooling.	OK	OK	OK	OK	N/A
viii	Potentially Hazardous Food On Buffet And Other Holding Tables Maintained At Or Below 45°F (7°C).	OK	OK	OK	OK	N/A
ix	Inspect Hygienic Conditions Of Food Preparation And Processing.	OK	OK	OK	OK	N/A
x	Inspect Daily Menus For Wholesomeness And Fitness As Well As For Being Served In An Attractive Way.	OK	OK	OK	OK	N/A
xi	Food Properly Cooked And Reheated.	OK	OK	OK	OK	N/A
xii	Food Not Subject To Overflow, Back-Flow, Blocked Drain Or Other Potential Non-Sewage Contamination. No Evidence For Potential Contamination Of Food With Sewage.	OK	OK	OK	OK	N/A
xiii	No Stores/Provisions Or Equipment Stored In Inappropriate Places.	OK	OK	OK	OK	N/A
xiv	Adequate Food Supplies And Potable Water For Intended Voyage.	OK	OK	OK	OK	N/A
xv	Personnel Handling Food And Preparing Meals Wear Clean Clothing.	OK	OK	OK	OK	N/A
xvi	All Food Preparation Equipment, Utensils And Surfaces (E.G. Pots, Pans, Cutting Boards, Slicers, Worktable Tops, Etc.) And Food Storage Containers Properly Handed, Sanitized And Stored.	OK	OK	OK	OK	N/A
xvii	Available Inventory Of All Provisions And Catering Stores.	OK	OK	OK	OK	N/A
xviii	All Working And Eating Surfaces Cleaned, Galley Floors And Scuppers	OK	OK	OK	OK	N/A

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	Disinfected, Extraction Hoods, Filters, Trunks And Screens Free From Condensed Grease And Fats. Grease Traps In Place And Clean. Ventilation Fans In Good Condition.					
xix	Hand Sanitizers And A Chemical Hand Sanitizing Solutions Used As Hand Dip Available In Galley Area.	OK	OK	OK	OK	N/A
xx	Pesticides And Other Toxic Substances Not Available In Galley (Properly Labelled And Stored In Appropriate Places).	OK	OK	OK	OK	N/A
xxi	Fire Blanket And Other Relevant Fire Extinguishing Means Available.	OK	OK	OK	OK	N/A
xxii	Domestic Catering Machinery In Operable Condition Without Defects.	OK	OK	OK	OK	N/A
xxiii	Linen And Laundry Equipment In Operable Condition Without Defects.	OK	OK	OK	OK	N/A
1e	Refrigerator Domestic / Freezers	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	Clean, Tidy With Adequate Shelving, Accurate Thermometers And Defrosted.	OK	OK	OK	OK	N/A
ii	Test Alarms.	OK	OK	OK	OK	N/A
iii	Check Closing, Locking And Releasing Arrangements (Doors Opening Arrangements From The Inside).	OK	OK	OK	OK	N/A
iv	Check Door Release System.	OK	OK	OK	OK	N/A
v	No Leakages Of Freon.	OK	OK	OK	OK	N/A
vi	Cooked Or Ready To Eat Foods And Raw Food (Seafood, Etc.) Stored In Separate Sections Of Refrigerator.	OK	OK	OK	OK	N/A
vii	Bagged Or Carton Packed Meat And Fish Properly Stowed To Permit A Free Flow Of Cold Air And To Prevent The Risk Of Accidents To People.	OK	OK	OK	OK	N/A
viii	Ice Produced, Stored And Handled In A Sanitary Manner.	OK	OK	OK	OK	N/A
ix	Temperature Warning Systems In Refrigerators And Freezers.	OK	OK	OK	OK	N/A
x	All Refrigeration, Other Than Units Used For Food Prepared In Advance, Maintained At Or Below 40°F (4°C).	OK	OK	OK	OK	N/A
xi	All Foods Requiring Refrigeration, Other Than Those Prepared In Advance, Refrigerated At Or Below 40°F (4°C).	OK	OK	OK	OK	N/A
1f	Dry Store Rooms	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	All Elements Of Item 1 (As Applicable) Are Satisfied.	OK	OK	OK	OK	N/A
ii	Adequate Shelving Provided.	OK	OK	OK	OK	N/A
iii	No Signs Of Stores Deterioration Or Pests And Vermin.	OK	OK	OK	OK	N/A
iv	Doors Closing And Locking Arrangements In Order.	OK	OK	OK	OK	N/A

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v	Dry Stores Securely Stowed.	OK	OK	OK	OK	N/A
vi	No Signs Of Damage.	OK	OK	OK	OK	N/A
vii	Old Supplies Stowed In The Front Of Selves.	OK	OK	OK	OK	N/A
viii	Flour Turned Monthly.	OK	OK	OK	OK	N/A
ix	Stacked Sacks Enabling Effective Air Circulation.	OK	OK	OK	OK	N/A
1g	Vegetable Rooms Domestic Fridge	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	All Elements Of Item 1 (As Applicable) Are Satisfied.	OK	OK	OK	OK	N/A
ii	Adequate Shelving Provided.	OK	OK	OK	OK	N/A
iii	Vegetables With No Signs Of Mildew And Rot.	OK	OK	OK	OK	N/A
iv	Green And Root Vegetables Stored On Racks.	OK	OK	OK	OK	N/A
v	No Contact With Other Foodstuffs, Cleaning.	OK	OK	OK	OK	N/A
2	Air Conditioning System	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	Inspection Of Air Intake Filters, Washing Or Replacing As Necessary (Washable Filters To Be Thoroughly Rinsed In A Super-Chlorinated Solution Of 50 Ppm).	OK	OK	OK	OK	N/A
ii	Inspect And Clean Sump Drains At Coolers (Evaporators) Ensuring That There Is No Spillage Or Accumulation Of Stagnant Condensate.	OK	OK	OK	OK	N/A
iii	Check Equipment Used For Super-Chlorination Of Air Conditioning Unit To Be Properly Marked And Not Utilised For Any Other Purpose.	OK	OK	OK	OK	N/A
3	Fresh Water Tanks And Arrangements	1st Week	2nd Week	3rd Week	4th Week	5th Week
i	Properly Marked As 'PORTABLE WATER TANK' With Date Of Last Inspection.	OK	OK	OK	OK	N/A
ii	Potable Water Piping Painted Light Blue, Not Pass Under Or Through Sewage Or Other Tanks Holding Non-Potable Liquids.	OK	OK	OK	OK	N/A
iii	Clean / Renew (Where Necessary) Filters.	OK	OK	OK	OK	N/A
iv	Check Sterilising Equipment Working Condition According To Manufacturers' Instructions.	OK	OK	OK	OK	N/A
v	Distribution System Chlorine Or Bromine Analyser And Chart Recorder In Operational Condition, Maintained And Calibrated.	OK	OK	OK	OK	N/A
vi	Sample Cocks Fitted And Operate.	OK	OK	OK	OK	N/A

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Safety Officer
Name/Rank/Signature

GURDAS SINGH

Name/Signature

PANAIT MARIN

Master



Other Ship Staff
Name/Rank

FERNANDES SILVESTRE