



Maritec Tanker Management Private Limited

Non Conformance Details

Ship File No : N/A
Office File No : N/A
Form No : N/A
Issue : N/A
Revision : N/A
Rev Date : N/A

Vessel : Bitu River	Defect ID : 96	NCR # : 7/2024	Is NCR ? : Yes
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Defect Details

During annual flag state safety inspection the galley hot place was found with dirt scales and chimney found to have oil traces. Such condition might lead to fire hazard.

Requisition Code :

Categories

Primary :	Hygeine	Inspector - Internal :	Nawin Khaware	Vessel Dept :	Deck
Secondary :	Miscellaneous	Inspector External :		Office Dept :	Safety
		Inspection Date :	04-Apr-2024		

Applicable Dates

Date Raised : 10-Apr-2024	ETC : 17-Apr-2024	Date Completed : 13-Apr-2024
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Other Details

Priority : Urgent	Assigned By : Flag State Control	Verified By : Nawin Khaware
Display in Daily Meeting? : No	SFI :	Verified On : 24/Apr/2024

Causes

Galley cleanliness routine for hot plate cleaning/ descaling not followed.

Corrective Action

Hot plate scraped and cleaned. Chimney steel plates cleaned with degreasing solution.

Preventive Action

Hot plate scraping and cleaning schedule to be atleast twice a week and chimney cleaning routine to be atleast thrice a week. Carried out weekly routine inspection as per SMS form M 3.70 - Accommodation and Galley inspection checklist.

CONTRIBUTING FACTORS

Root Causes- Job Factor

Inadequate Purchasing

Direct Causes- Unsafe Acts

Instructions / Orders not Followed

Job Factors

Inadequate Procedure or Checklist

Substandard Acts

Failure to follow procedure

Follow Up

On

By

Follow Up

Before & After Pictures

Before



After





DEFICIENCY LIST/ LISTA DE DEFICIENCIA

Inspection of the galley was not satisfactory. The hot plate was very dirty also the hood above the hotplate was very dirty. The Cook and crew were asked to clean it before sailing.

MYRTLE RIVER
DATE: 11/04/24
TIME: 11:40 - 12:00

UNOBERD TRAINING

The following training for crewmembers, carried out for galley cleanliness and hygiene.

1.12.2 Galley hygiene
 Galley food preparation areas are to be washed down with hot water and detergent daily. Working surfaces are to be regularly cleaned with sanitizing fluid.
 Cutting boards are to be thoroughly washed and sanitized after each use. Cutting boards must be thoroughly washed and sanitized after each use. Cutting boards must be thoroughly washed and sanitized after each use.
 Color coded cloths are to be used for the prevention of cross contamination as follows:
 • Blue - mop
 • Yellow - food prep
 • Green - table and food
 • White - dry products

Dishes and utensils
 • Dishes in contact with food preparation or consumable are not to be used for any other purpose.
 • Dishes must be washed in hot water.
 • Dishes used for consumption and tableware to be returned to refrigerated compartment after each meal and must be thoroughly cleaned and re-sanitized.

Cleaning equipment and materials
 Cleaning equipment and materials, in use, must be stored in a clean, dry, well-ventilated area. Cleaning equipment must be stored in a clean, dry, well-ventilated area. Cleaning equipment must be stored in a clean, dry, well-ventilated area.
 Safety coats are not to be used as work clothes.
 Safety coats must be washed regularly and after they have been cleaned, are to be stored with the head upwards to dry.
 Safety coats must be washed regularly and after they have been cleaned, are to be stored with the head upwards to dry.
 A hot water detergent can be used for general cleaning on food preparation surfaces and on decks, in galleys and quarters. When used in the galley and quarters, the detergent must be used in accordance with the manufacturer's instructions and must be thoroughly rinsed off the surfaces. The detergent must be used in accordance with the manufacturer's instructions and must be thoroughly rinsed off the surfaces.

7.12.12.10. Store rooms and refrigerators
General food store requirements
 Food stores must be stored in a clean, dry, well-ventilated area. Food stores must be stored in a clean, dry, well-ventilated area. Food stores must be stored in a clean, dry, well-ventilated area.
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Washing of Fruits and Vegetables
 All fruit and vegetable items are to be thoroughly washed in hot water prior to use.

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Scoping
 Purpose of Vetting Supplies
 Vetting supplies are to be used for the purpose of ensuring that the crew is fit to work. Vetting supplies are to be used for the purpose of ensuring that the crew is fit to work. Vetting supplies are to be used for the purpose of ensuring that the crew is fit to work.

Report of ready to use
 Report of ready to use must be reported to the Chief Officer and the Officer in Charge of the vessel. Report of ready to use must be reported to the Chief Officer and the Officer in Charge of the vessel. Report of ready to use must be reported to the Chief Officer and the Officer in Charge of the vessel.

Date	Name	Rank	Signature
11/04/24	LARANDEAS MAURITIAN HELWANDER	MASTER	<i>[Signature]</i>
11/04/24	LARANDEAS MAURITIAN HELWANDER	CO	<i>[Signature]</i>
11/04/24	TRONKALEIC ZAVRANOVIC	CHIEF COOK	<i>[Signature]</i>
11/04/24	IVANJE BRIZIC	BOAT	<i>[Signature]</i>