

Maritec Tanker Management Private Limited

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

Non Conformance Details

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

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

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

Non Conformance Details Printed On: 24-Apr-2024 1/3

Failure to follow procedure

Follow Up

On By Follow Up

Before & After Pictures

Before















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.

M T BITU RIVER DATE: 11/04/24

ONBOARD TRAINING

The following training for creemembers, carried out for galley cleanliness and hygien

7.12.6. Galley hygiene
Dedo is 1000 preparation areas are to be washed down with hot livater and detergent Bally. Working surfaces
are to be the goodly ceemed with shaffaing food
Quinting bainfa are to be constructed of polyethyres. Cuting basinismust be throughly washed in warm (not
pulsing water and a wall detergent, defor and shared its allow full and oricidation between the board this.)

Diue – taw fen
 Yelow – cocked meets
 Geen – salad and fruit
 Brown – segetable products

Claims and uterails:

- Useralis in common use for food preparation or convey who are not to be used for any other purpose.

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Vegetable rooms +2 o/+ Flour moms < 8 a

Food whole review or stocked in their or opporing areas as the reservoir, and orbitation. Ethylysib floods may be filled in vegetable soons. If fleed, a record is to be maintained indicating the when the Subservoir filled and when they are slue for renewal.

Defroeting of refrigerations
Excessive on bush up is to be avoiced. Dehasting of meal and fish rooms must be completed setting
strong.

Storeroom cleanliness
All shriftiers must be kept surspriously clean. Butchers shope and handling norms are to be cleaned out daily

Meal and vegetable rooms must be cleared all frequent and regular retensals. Currictional is not be to be supplied to cleared for each reading in refregerated squares, hyesters, dry sterometer decks a showing as a creates modifigurate, encourages infresention, generates between odours and significantly increased. The continue rection of feed starred within these receipting.

The list of contamination of fixed states within these displans.
All acclassing with midligerated supples, treaters and any storecome must be kept their of any observings. Disclassing must be lifted at least once par motifial and diseased with a beater-occus observer and left to dry be implicatement.
White drying out disclassings, refrigerated applicate, thereter and dry storecomercies and shelving must be discretifying.

Hot place and unknowly.

Hottapia and inherity must be inspected dairy and any traces of oil must be cleaned as it is a potential if galley free.

No off should be allowed to accumulate on the hot place platform.

Food hygiene
Food when being hansported, must be suitably covered
Head covering must be worn at all times when working in a food pre

Floor of coding of service is to be consided. Summaride conserves for table use and to be sensitive processor. Flee and comman of closess and exposed bode provises a service of the table. Newspaper must not be used as used as: toold enapping. Greatesproof paper or ding film is to be used.

Need in injurying commensational bear of using minimal to the delifting and fall uses in to be made of excerning impairment. Here that minimal energy to reduce some from colored frost deleases endignisation must be used to the suprocess separate enflyements are mit ever based in the bood that others postering participant, bacterial invitate enabled and passed at the boottom of the refrigerator ballow socked bood. Alf food in the refrigerator must be wrapped passed at the boottom of the refrigerator ballow socked bood. Alf food in the refrigerator must be wrapped to passed.

before Made up define, e.g. med pies, sweets with milk, egg or imitation cream ingrecients must alwa copied as equivity as proposate. All copied or prepared focus must be covered if they are to be placed in cold routine. Weating of Finds and Salada

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Storing Receipt of Victoring Supplier

Pococcust must be introded work user. Traceving sets exists must be overed with deen convex or similar protective material when handle inadequately packaged provisions.

Suspect or mouthly Stores
Suspect or mouthly stores must be segregated, sub-mitted to a full inspection, and trusted appropriately,
in the review of the discovery of back moutilion mail. The item concerned is to be disposed of without of

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