



## Bridge Memorandum #6: Sanitation Inspections

According to Title 46 Code of Federal Regulations Subchapter E “Tests, Drills and Inspections”, Part 131.515,

***“(a) The master shall make periodic inspections of the quarters, toilet and washing spaces, serving pantries, galleys, and the like, to ensure that those spaces are maintained in a sanitary condition. (b) The master shall enter in the vessel’s logbook the results of these inspections.”***

It is required that all living quarters, mess room, galley and other compartments are properly and thoroughly cleaned, aired and maintained in a sanitary condition.

The Master or his designee shall conduct regular sanitary inspections to ensure this is the case. He may choose to either inspect a different area each week or all areas once a month. These inspections shall be documented in the bridge logbook.

Example of areas to be inspected:

- 1) Food storage, preparation, galley stoves and ovens, and serving areas
- 2) Linen lockers, laundry and drying spaces
- 3) Living quarters, passageways, ladders, lounges, washrooms and toilets
- 4) Decks, bulkheads, ladders, overheads, exhaust fan filters and equipment within the above noted areas
- 5) Reefer boxes, refrigerators
- 6) Trash collecting areas, general pest control

Logbook entry example:

***“At 1500 a sanitary inspection of the vessel was made of all food storage areas, living quarters, passageways, lounges/TV rooms and washrooms/toilet areas. All found to be in good order.”***