

# Improving hazard awareness – hazard recap

## GALLEY

- 1 Empty fire blanket holder on the wall**  
Missing firefighting equipment poses a grave risk to the safety of the ship and crew.

- 2 Steaming pot on stove with liquid sloshing over**  
Overfilled cooking pots pose the risk of burns to crew members working in the galley.

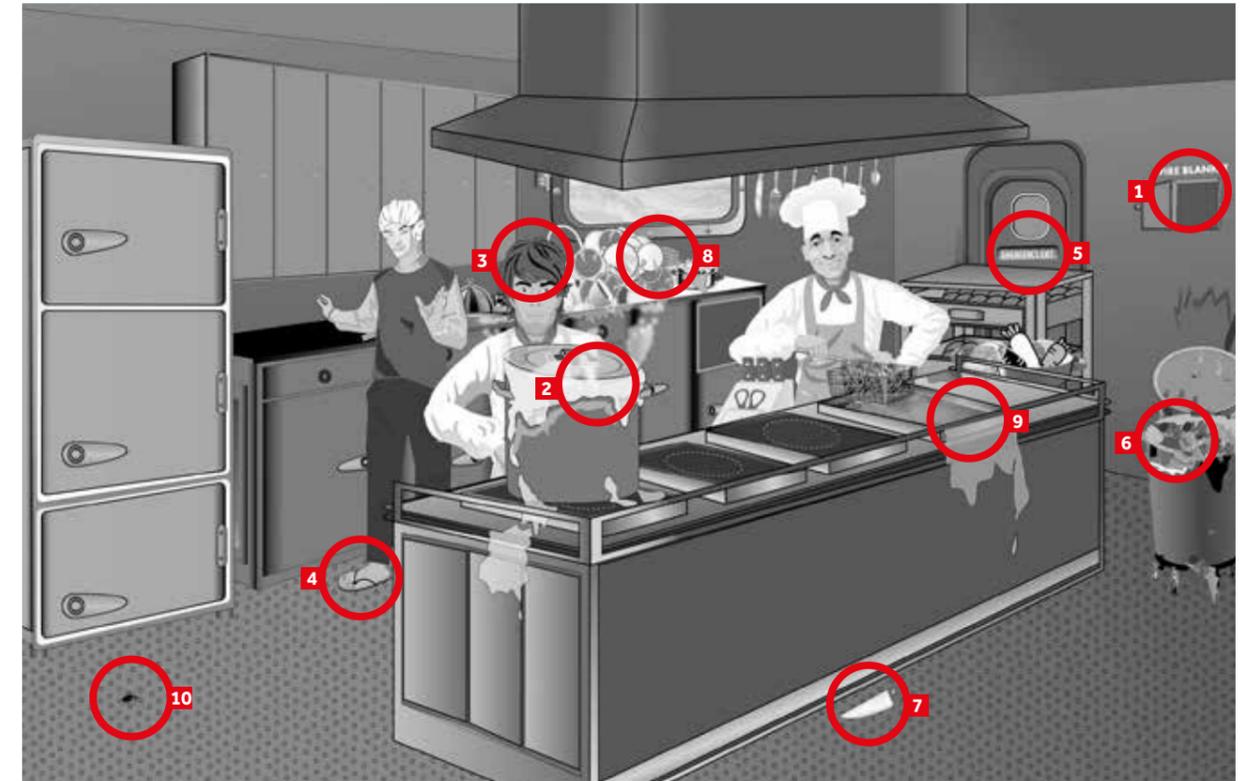
- 3 No hair covering for one of the cooks**  
The missing hair net increases the likelihood that biological matter may contaminate the crew's food.

- 4 One chef wearing flip flops**  
Flip flops offer no protection against burns in the event of a spillage or from a weight/sharp object dropped onto the foot.

- 5 Emergency exit blocked with stacked bread trays**  
This is a serious hazard which may impede the escape of the crew in an emergency situation such as a fire.

- 6 Overflowing bin with flies around it**  
Flies and the presence of rubbish are hygiene hazards in the galley and will attract insects such as cockroaches.

- 7 Knife on the floor**  
Sharp objects should always be secured. In this case, the knife on the floor is a safety hazard, particularly to the crew member in flip flops.



- 8 High, badly stacked dirty dishes**  
The dishes may fall, causing injury, and should be stacked in an orderly fashion and not too high. Dirty dishes should be cleaned as soon as possible to ensure proper hygiene and to keep insects away.

- 9 One chef using a very full deep fryer**  
The hot oil in a deep fryer is a major hazard and should be kept at an appropriate level to avoid any possibility of spillage or injury.

- 10 Cockroach on floor near fridge**  
The presence of insects in the galley is an indication of unsanitary conditions and a threat to hygiene standards.