



BRAZIL - ANVISA

PORT HEALTH CONTROL CHECKLIST

Area 1 - Pest Control Management

- 1.1. Records of 6 monthly inspections and certificates for disinsectization/ deratisation
- 1.2. Records contain methodology used /dosage
- 1.3. Packaging and substances used disposed without contamination of environment

Area 2 - A/C Maintenance and Cleaning

- 2.1 Air conditioning components well maintained and Filters clean
- 2.2 Air conditioning room clean and free of any other stores /materials /tools
- 2.3 Clean filters at air inlets
- 2.4 Records of 6 monthly tests of air- condition air quality and certificates
- 2.5 Louvers and filters cleaning log maintained

Area 3 - Galley

- 3.1 Stainless steel butcher glove for Cook.
- 3.2 Placard in galley correct way to wash hands for Cook.
- 3.3 Liquid soap and paper towel for wash hands in galley.
- 3.4 Separate colour coded chopping boards

Area 4 – Reefer /Provision stores

- Proper organization of food in frozen and chilled or dry provision rooms
- 4.1 Ensure no expired items
- 4.2 Fresh Fruits/vegetables in plastic bins and not in cardboard boxes and sitting on wood gratings.
- 4.3 No cardboard boxes in dry stores.
- 4.4 Dry Provisions arranged on racks

Area 5 – Hospital

- Maintained clean and tidy
- 5.1 2 Garbage bins with pedal:
 - 5.1.1 White plastic bag (for non-contaminated garbage)
 - 5.1.2 Red plastic bag (for contaminated waste)
- 5.2 No expired drugs.
- 5.3 Medical Inventory/Medical log up to date.
- 5.4 Hospital bed made up with clean sheets and pillow cases

Area 6 – Public Toilets

All toilets and showers on board are clean.

No cracked toilets bowls or cracked wash basins or in-operative toilet flush.

6.1 Liquid soap +paper towel in public toilet

6.2 Garbage bins with pedal+plastic bag in public toilet.

6.3 Provide protective equipment (goggles/apron/rubber gloves/
rubber boots/PPF2 Mask) for crew who clean toilets

6.4 Liquid soap paper towel for ship's office