

19 Dec 2013

To: All Masters + Chief Officer+ Chief Engineer- GSM Fleet

CIRCULAR MIS-036
BRAZIL-PORT HEALTH INSPECTIONS

Please be aware that Port Health authorities in Brazil are very rigorous with cleanness of provision stores, galley and mess rooms.

The HEALTH INSTRUCTIONS have recently been changed and include follows:

Art 80 All ships must have an Integrated Pest Management Programme, on board which provides for prevention, monitoring and control of pests –especially in galley and provision store spaces.

- There must be evidence of monitoring and control of pests.
- If chemicals are being used these must have be under direction of a controlled technician or company with below information:
 - I. Application technique used
 - II. The dosage used for each compartment
 - III. The active substances and inert insecticides or rat poison used in permitted concentrations.
- The packaging of the products used in the control synanthropic species of fauna which are harmful to health should be disposed of correctly and safely in accordance with the current specified standard avoiding any contamination to humans, animal and the environment.
- The use of insecticides or rat poison containing an active substance or form of presentation not authorized by the competent bodies, is forbidden as well as the use of concentrations in excess of the limits.

In addition the following is required:

Item nr° 01 - Provide Pest Control on board.

Item nr° 02 - Provide stainless steel butcher glove for chief cook as safe equipment.

Item nr° 03 - Provide folders at galley showing correct way how to wash the hands to chief cook.

Item nr° 04 - Provide organization of the food in the frozen/chilled provision rooms.

Item nr° 05 - Provide garbage bins with pedal + plastic bag in the hospital toilet.

Item nr° 06 - Provide liquid soap + towel paper support for the galley.

Item nr° 07 - Remove materials/boxes from the air-conditioner.

Item nr° 08 - Provide protection equipment (goggles/apron/rubber gloves nbr 46/rubber boots/PPF2 Mask) for crew who clean toilets.

Item nr° 10 - Provide liquid soap + towel paper support for the public toilets.

Item nr° 11 - Provide garbage bins with pedal + plastic bag in the public toilets.

Item nr° 12 - Provide liquid soap + towel paper support for the ship's office.

Item nr° 13 - ensure that in the ships hospital there are 2 pedal bins- one with white plastic disposable sacks for non-contaminated garbage and one with red sacks for contaminated waste.

Item nr° 14 - ensure no expired drugs or foodstuffs.

Item nr° 15 - medical/hospital log up to date.

Item nr° 16 - no uncovered foodstuffs in domestic refrigerators.

Item nr° 17 - ensure that all foodstuff in the handling room are in plastic bins not cardboard boxes and sitting on top of wooden gratings.

Item nr° 18 – A/C Room louvres are clean A/C units filters sanitised and cleaned on a regular bases with log book.

Item nr° 19 - that the ships hospital cot is fitted with clean sheets and pillow cases.

Item nr° 20 - no cracked toilet bowls.

FYG and implementation please find attached Appendix A Checklist which is a completed after inspections and retained as a Record of Compliance –prior call to Brazil Ports.

Kindly acknowledge receipt.

Capt Sunil Chopra
DPA, CSO &HSEQ Manager
Dry Fleet

DISTRIBUTION

All Masters +Chief Engineer

Crewing Operations Manager/Training Manager

Designated Person Ashore/SHEQ Manager

Fleet Technical Managers

Marine Manager

Ship Management System



BRAZIL - ANVISA

PORT HEALTH CONTROL CHECKLIST

Area 1 - Pest Control Management

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

Area 2 - A/C Maintenance and Cleaning

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

Area 3 - Galley

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

Area 4 – Reefer /Provision stores

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

Area 5 – Hospital

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

Area 6 – Public Toilets

All toilets and showers on board are clean.

q

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

q

6.1 Liquid soap +paper towel in public toilet

q

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

q

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

q

6.4 Liquid soap paper towel for ship's office

q