

	<p>HEALTH, SAFETY, ENVIRONMENT AND QUALITY MANAGEMENT SYSTEM</p> <p><b>24.0 REFRIGERATION ROOM TEMPERATURES</b></p> <p>ON THE JOB TRAINING</p>	<p>OJT : 024  Page : 1 of 2  Date : 07-Nov-25  Rev : 10.1  Appr : DPA</p>
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VESSEL : \_\_\_\_\_

DATE : \_\_\_\_\_

### **Details of Training: Refrigeration Room Temperatures (Fleet Procedures-15.2 Catering and Victualing)**

- Engine room watch keeping officers and galley crew shall monitor the refrigeration room temperatures and ensure it is in the following range:
  - Freezer Units (Frozen Meat Room) -18°C to -25°C
  - Freezer (Frozen Fish Room) -18°C to -25°C
  - Large Refrigerators (Vegetable, Dairy and Fruit Rooms) +1°C to +5°C
  - Cool Room (for thawing of Frozen Meats) +8°C to +15°C
- Temperatures shall be recorded in engine log book in the column provided for this purpose.
- Chief engineer shall ensure temperatures are in proper range prior signing engine log book.
- Chief Engineer shall ensure all refrigeration machineries are in good working condition at all times.
- Chief cook and mess man shall ensure all refrigeration doors are properly closed so that temperature is properly maintained.
- Chief cook and mess man shall report to engine watch keeper if they observe any abnormalities in the temperature range.
- Master shall check refrigeration room temperatures as part of weekly inspection of food spaces.



**Above has been read and understood.**

Master: \_\_\_\_\_

CO: \_\_\_\_\_

2O: \_\_\_\_\_

3O: \_\_\_\_\_

CEO \_\_\_\_\_

2EO \_\_\_\_\_

3EO \_\_\_\_\_

4EO \_\_\_\_\_

CHIEF \_\_\_\_\_

COOK \_\_\_\_\_

MESSMAN \_\_\_\_\_

**24.0 REFRIGERATION ROOM TEMPERATURES**

*ON THE JOB TRAINING*

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