HYGIENE
in the
GALLEY
HYGIENE FAILINGS

THERE ARE AT LEAST TEN OBVIOUS HYGIENE FAULTS IN THIS PICTURE. **SEE IF YOU CAN FIND THEM.**

For help see page 11.
MY NAME IS GEORGE AND MY JOB UPON THIS GOOD SHIP IS CHIEF COOK.

GEORGE ENJOYED HIS JOB AND BECAME PROUD NOT ONLY OF HIS COOKING BUT HIS GALLEY, WHICH HE KEPT IN IMMACULATE CONDITION.
THE FOOD WAS GOOD, THE EATING AREA WAS VERY CLEAN, SO WHAT WAS TO COME WAS A SHOCK TO EVERYBODY.
COOK, CAPTAIN HERE, WHAT IS GOING ON?

SICKNESS AND DIARRHOEA ATTACKED THE CREW.
NO WAY DID IT START HERE! COME DOWN AND SEE FOR YOURSELF, CAPTAIN.

THE CAPTAIN INSPECTS THE GALLEY.

AS I SAID CAPTAIN, SPOTLESS.
The fridge was in good order, raw meat covered and in the right place at the bottom. Good temperature control shows fridge at 5°C.

The only thing the captain noticed was the empty towel dispenser.

See captain, plenty of soap. I never compromise on cleanliness.

I see that towel dispenser is empty, George. How have you been able to dry your hands?
WELL CAPTAIN I SUPPOSE ERR... WIPE THEM ON MY CLOTHES, ONLY AFTER I'VE WASHED THEM.

BUT MOST OF THE TIME I USE THIS CLOTH, WHICH IS CLEANED AT THE END OF EACH DAY.

THE CAPTAIN REALISED IMMEDIATELY THAT THIS WAS THE LIKELY SOURCE OF THE INFECTION.
IMMEDIATELY THE DISPOSABLE TOWELS WERE REPLLENISHED.

THE HAND CLOTH WAS THROWN AWAY.

RIGHT LADS, THIS LOOKS LIKE A GOOD PLACE TO HAVE A BITE TO EAT.

A FEW WEEKS LATER THE CREW GO ASHORE FOR SOME WELL EARNED LEAVE.
LOOK WHAT THE CHEF IS DOING! DOES IT BRING BACK MEMORIES?

THE CREW LEAVE THE RESTAURANT RAPIDLY AND HEAD BACK TO THE SHIP AND A SAFE DINNER.
HYGIENE FAILINGS

- Restock towel dispenser
- No smoking sign should be displayed
- Always keep fridge door closed
- Proper dressing with blue coloured plaster
- Always prepare food in clean clothes
- Wear disposable vinyl gloves
- Cover all food
- Bin should be emptied and cleaned regularly
- Mops should be stored away
- Inside the fridge meat must be covered and stored at the bottom