

“Since 2013, Masterbulk Pte Ltd has used Food Inspection and Training Ltd (FIT) as the lynchpin for ensuring its MLC06 compliance with respect to food safety and hygiene both ashore and afloat. Ashore, FIT delivers training for all cooks and Messmen. On-board, FIT conducts routine and unannounced audits for compliance, as well as providing basic food safety and hygiene training for officers and upgrading the qualifications and capabilities of the Cooks and Messmen, and delivering continuous improvement in ensuring traceability of stores, stock rotation, standard menu planning and standards of maintenance of galley, stores and fridge equipment. The evidence of FIT’s efforts are often remarked on by Health Authority Inspections:

“...Extremely high standards observed through the vessel, galley and stores exceptional standards, all crew fit and well...” MV POSIDANA, Liverpool, June 2014

“...very good...” MV OKIANA, Liverpool, August 2014

Nicholas F. Fisher Chief Executive Officer, Masterbulk Ship Management Pte Ltd