



Food Inspection & Training



QMS MTC
Maritime Training Center

MLC 2006 GUIDELINES FOR FLAG STATE

4th Pillar of Maritime Regulatory
Compliance along with
SOLAS, MARPOL, STCW



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Preface

The Maritime Labour Convention, 2006 (MLC, 2006), was adopted by the 94th (Maritime) session of the International Labour Organization (ILO) in February 2006 and it was described as a “Historic Event”.

Seen by seafarers as a “Charter of Rights” that will help ensure “Decent Work” for seafarers, no matter where ships sail and no matter which flag they fly.



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The Regulations and Code of the MLC 2006 are organized into general areas under five titles:

Title 1: Minimum requirements for seafarers to work on a ship.

Title 2: Conditions of employment.

Title 3: Accommodation, recreational facilities, food and catering.

Title 4: Health protection, medical care, welfare and social security protection.

Title 5: Compliance and enforcement.



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Title 3 (Food and Catering 3.2)

Basic requirements:

Food and drinking water must be of appropriate quality, nutritional value and quantity, taking into account the requirements of the ship and the differing cultural and religious backgrounds of the seafarers on the ship (Regulation 3.2, paragraph 1).





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Title 3 (Food and Catering 3.2)

Basic requirements:

- Food is to be provided free of charge to seafarers during the period of engagement (Regulation 3.2, paragraph 2).
- Seafarers working as ship's cooks* with responsibility for preparing food must be trained and qualified for their position (Standard A3.2, paragraph 3).

* By ship's cook means a seafarer with responsibility for food preparation (Regulation 3.2, paragraph 3; Standard A 3.2, paragraphs 3 and 4).



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Title 3 (Food and Catering 3.2)

Basic requirements:

- Seafarers working as ship's cooks must not be under the age of 18 (Standard A3.2, paragraph 8).
- Frequent and documented inspections of food, water and catering facilities must be carried out by the master or designate (Standard A3.2, Paragraph 7).





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Title 3 (Food and Catering 3.2)

Sources of Information

Documents (see Regulation 1.1 on minimum age) to confirm that the ship's cooks are 18 years old or older and that the ship's cooks are trained, qualified and competent for their positions in accordance with the national requirements.

In cases where a fully qualified cook is not required, evidence that seafarers processing food in the galley are trained or instructed in food and personal hygiene and handling and storage of food on board ships.



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Title 3 (Food and Catering 3.2)

Sources of Information (contin.)

- On board records to confirm that frequent and documented inspections are made of.
- Supplies of food and drinking water.
- Spaces used for handling and storage of food.
- Galleys and other equipment used in the preparation and service of meals.





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Title 3 (Food and Catering 3.2)

Sources of information (contin.)

- Visual observation of catering facilities, including galleys and storerooms, to check that they are hygienic and fit for purpose.
- Evidence concerning how drinking water quality is monitored and the results of such monitoring.





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Title 3 (Food and Catering 3.2)

Sources of information (contin.)

Menu plans together with visual observation of food supplies and food storage areas to ensure that the food supplied is of an appropriate quality (for example not out of date) and quantity and nutritional value and is varied in nature.





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Title 3 (Food and Catering 3.2)

Sources of information (contin.)

Interviews, in private, with a representative number of seafarers to ensure that seafarers are not charged for food and are provided with drinking water and that food and drinking water are of appropriate quality and quantity.





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Title 3 (Food and Catering 3.2)

Examples of deficiencies

- Food and drinking water are not of appropriate quality, nutritional value and quantity, for the seafarers on the ship.
- Seafarer is charged for food and/or is not provided with drinking water.
- Seafarer who has responsibility for preparing food is untrained or not instructed as required.





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Title 3 (Food and Catering 3.2)

Examples of deficiencies

- Ship's cook is not trained or qualified.
- Ship's cook is under the age of 18.
- Frequent and documented inspections of the food or water, or of the preparation, storage or handling areas, are not being carried out.
- Catering facilities are not hygienic or are otherwise unfit for their purpose.





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Resources

International Labour Office Geneva

www.ilo.org/publns

Maritime Labour Convention, 2006

www.ilo.org/publns



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ANY QUESTIONS?





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THANK YOU