

HYGIENE & WELFARE INSPECTION REPORT

This form must be used during the vessel's weekly inspection to ensure high standards and to communicate observations and deficiencies concerning hygiene aboard.

Vessel	Mamola Serenity	Inspection Date	02/03/2025
Master	GHEORGHIU Dan	Last Inspection Date	23/02/2025

1. GENERAL – GALLEY STAFF / FOOD HANDLERS

Point	Query	Comments	YES	NO	NA
1.1	Galley staff have current hygiene and food handling certificates aboard and appropriate Medical Certificate mentioning “free of communicable disease”	As per Southcape QHSE, all the staff with accordinaly certificates	☒	☐	☐
1.2	Hands clean with short fingernails	As per picture	☒	☐	☐
1.3	No ring, watch, jewelry, or face piercing worn		☒	☐	☐
1.4	Toilet facility exclusive to the galley staff and locked when unoccupied	Only for catering	☒	☐	☐
1.5	Appropriate and clean working clothes / PPE	Raise awareness to respect wearing PPE during services	☒	☐	☐
1.6	Cap or hair net worn / long hair tied up	Raise awareness to respect wearing PPE during services	☒	☐	☐
1.7	Disposable gloves available, used only as necessary and thrown away after use	Raise awareness to respect wearing PPE during services	☒	☐	☐
1.8	No sign of illness		☒	☐	☐
1.9	Free of cut, burn, wound, irritation, etc.		☒	☐	☐
1.10	Catering staff prepare a consumption plan for the week aboard	In according with COMBOSS	☒	☐	☐

Pictures



Galley staff



Cook's nails

2. FREEZER ROOM

Point	Query	Comments	YES	NO	NA
2.1	Evidence of vermin control?	Disinfection was done on 2025.02.25 Disinfection done by STP2I 13-15 February. Stock of Delta Thrin is running out.	☒	☐	☐
2.2	Floor, walls, ceiling, doors, and storage compartments (e.g. shelves, cupboards) maintained cleaned and tidy	On daily basis cleaning	☒	☐	☐
2.3	Temperature inside the freezer room logged daily. (To be verified at the beginning of shift before freezer is opened)	On daily basis	☒	☐	☐
2.4	Temperature of the freezer maintained below- 18°C	As per temperature log	☒	☐	☐
2.5	No leak or accumulated ice		☒	☐	☐
2.6	Regular defrosting carried out	In according with C/E	☒	☐	☐
2.7	Food (newly delivered or already cooked) covered / wrapped and stored as required		☒	☐	☐
2.8	Date of entry in the freezer on the food wrapping / packaging	As showed in picture below	☒	☐	☐
2.9	Storage organized by food family and in such way to easily allow "first in – first out"	As a displayed poster on freezer room to remainder all the staff	☒	☐	☐
2.10	No presence of outdated food		☒	☐	☐
2.11	Food samples properly marked with contents and date		☒	☐	☐
2.12	Food samples maintained in the freezer (<-18°C) for a minimum of three (3) days		☒	☐	☐
2.13	Freezer used for food storage only	One additional freezer container on main deck for storage	☒	☐	☐
2.14	Inside alarm tested and functional	Tests performed every week, in order	☒	☐	☐

Pictures



Freezer room



Freezer room temperature log sheet

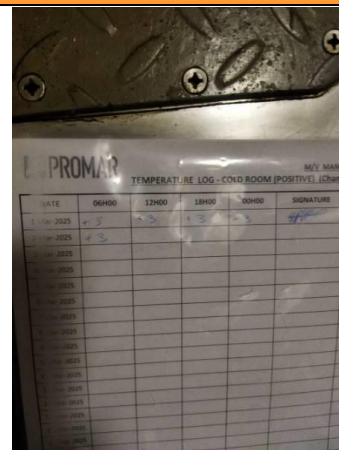
3. COLD / POSITIVE ROOM

Point	Query	Comments	YES	NO	NA
3.1	Evidence of vermin control	Disinfection was done on 2025.02.25 Disinfection done by STP2I 13-15 February. Stock of Delta Thrin is running out.	☒	☐	☐
3.2	Floor, walls, ceiling, doors, and storage compartments (e.g. shelves, cupboards) maintained cleaned and tidy	Floor is in bad condition, it was fixed many times but not keeping position. Need to be changed next DD	☒	☐	☐
3.3	The temperature inside the cold room is logged daily (To be verified at the beginning of shift before cold room is opened)	Checked and recorded 4 times daily	☒	☐	☐
3.4	Temperature of the cold room maintained below 8°C	As per temperature log	☒	☐	☐
3.5	Fruits and vegetables stock monitored and prioritized to prevent spoil	In according with Compboss	☒	☐	☐
3.6	No leak or accumulated water	Gasket for door have to be changed	☒	☐	☐
3.7	Food (newly delivered or already cooked) covered / wrapped and stored as required		☒	☐	☐
3.8	Date of entry in the refrigerated room written on the food wrapping / packaging		☒	☐	☐
3.9	Storage organized by food family and in such way to easily allow "first in – first out"		☒	☐	☐
3.10	No presence of outdated or rotten food		☒	☐	☐
3.11	Refrigerated rooms used for food storage only		☒	☐	☐
3.12	Restricted access respected	Raised awareness of unathorised access. Catering staff briefed and addional posters placed on access doors	☒	☐	☐
3.13	Inside alarm tested and functional	Tests performed weekly	☒	☐	☐

Pictures



Cold / Positive room



Cold / Positive room temperature log sheet

4. DRY STORE(S)

Point	Query	Comments	YES	NO	NA
4.1	Evidence of vermin control	Disinfection was done on 2025.02.25 Disinfection done by STP2I 13-15 February. Stock of Delta Thrin is running out.	☒	☐	☐
4.2	Floor, walls, ceiling, doors and storage compartments (e.g. shelves, cupboards) maintained cleaned and tidy	On daily basis cleaning	☒	☐	☐
4.3	No leak or accumulated water		☒	☐	☐
4.4	Storage organized by food family and in such way to easily allow "first in – first out"		☒	☐	☐
4.5	No cooked food kept in the dry store for further service		☒	☐	☐
4.6	No food stored directly on the floor. Grating used only if storing on floor is of real necessity (<i>lack of space</i>)		☒	☐	☐
4.7	Cans and packing in good condition (<i>not pierced, opened, etc.</i>)		☒	☐	☐
4.8	No presence of outdated or rotten food		☒	☐	☐
4.9	Dry store(s) used only for food storage. Galley products / chemicals are kept in dedicated area, away from contact with food		☒	☐	☐
4.10	Ventilation - A/C in good working condition and cleaned regularly		☒	☐	☐
4.11	Restricted access respected	Catering staff briefed and additional posters placed on access doors	☒	☐	☐

Pictures



Dry store



Dry store



Dry store



Dry store

5. GALLEY

Point	Query	Comments	YES	NO	NA
5.1	Work surfaces clear and clean	Every day cleaning	☒	☐	☐
5.2	Equipment in good working order and maintained clean (<i>oven, mixer, dishwasher, cooking plates, etc.</i>)	Need rice cooker V-25-SERE-0002	☒	☐	☐
5.3	Utensils and cookware clean and appropriately stored	Fork received 102 pce, 30 pce given to Messroom. Need to topup stock of table spoon as last 46 spoon were passed to campboss on week 06/25	☒	☐	☐
5.4	Piping and evacuations not clogged up or leaking	Heating element on one dish washing machine is out of order. Second machine in use.	☒	☐	☐
5.5	Sinks kept cleaned, without stagnating water or food leftovers	Must be cleaned and unclog regularly	☒	☐	☐
5.6	Water adequately supplied (<i>hot and cold water, pressure</i>)		☒	☐	☐
5.7	Galley fitted with an operational germicidal ultraviolet lamp		☒	☐	☐
5.8	Evidence of vermin control	Disinfection was done on.2025.02.09. Disinfection done by STP2I 13-15 February	☒	☐	☐
5.9	Emergency equipment in place, accessible and in good condition	Checked weekly	☒	☐	☐
5.10	Galley "restricted personnel only" sign-posted	All sign poster are renewed and displayed on all around the galley	☒	☐	☐
5.11	"No smoking" sign posted, and interdiction respected		☒	☐	☐
5.12	Floor clean (<i>oil-free and disinfected</i>)	Many times daily	☒	☐	☐
5.13	Floor drainage system clean and unclogged	On regular basis	☒	☐	☐
5.14	Ventilation equipment (<i>hood, A/C, fan, extractor...</i>) maintained cleaned (<i>daily and weekly cleaning program</i>) including filters and inside surfaces	Hood cleaned by deck team weekly	☒	☐	☐
5.15	Color-coded chopping boards available	Requisition V-24-SERE-0257 (Yellow and Red Chopping board not available)	☒	☐	☐
5.16	Butcher gloves available		☒	☐	☐
5.17	Cleaning and maintenance products appropriately stored with relevant SDS on-site	Need more galley equipment for new project V-24-SERE-0266	☒	☐	☐
5.18	Food, probe thermometer available		☒	☐	☐
5.19	Platters prepared for the nightshift and correctly refrigerated ($< 8^{\circ}\text{C}$)		☒	☐	☐
5.20	Galley waste receptacles clearly marked	Plastic/food/domestic. Requisition V-24-SERE-0221 for pedal bins	☒	☐	☐
5.21	Food-waste grinder in operation and maintenance regularly performed		☒	☐	☐
5.22	Used dishes, plates, utensils, cutlery etc. washed immediately or latest after the shift with hot water and cleaning product or in dishwasher	Dishwasher machine out of order due to heater V-24-SERE-0256	☒	☐	☐
5.23	Food samples been taken	Keep in Negative room for 72 hours	☒	☐	☐

Pictures



Galley – general view



Galley – general view



Galley - equipment



Galley – sink



Galley - stove



Galley – under the furniture

6. MESS & ACCOMODATIONS

Point	Query	Comments	YES	NO	NA
6.1	Signs posted to discourage foods in cabins	On Messroom door and in accomodation, recreation room	☒	☐	☐
6.2	Evidence that foods are being consumed in cabins	Need more pillow cases, towels, duvet cover and bed sheet, V-24-SERE-0267	☐	☒	☐
6.3	Mess clean and tidy	To keep time for cleaning, should the mess be emty but Pax don't respect meal times, Increase awerness with HSE ENI	☒	☐	☐
6.4	Appropriate waste receptacles available in the mess		☒	☐	☐
6.5	Hot service facilities available for food (<i>heat lamps; water baths etc.</i>) and functioning as designed		☒	☐	☐
6.6	Cooked food maintained at 60° C minimum until and during serving	V-24-SERE-0261 need Microwave on Messroom	☒	☐	☐
6.7	Cold services functioning as designed in mess area and equipped with integrated thermometers displaying temperature		☒	☐	☐
6.8	Cold food maintained at 5°C maximum until and during serving		☒	☐	☐
6.9	Meal hours posted well in sight and respected	Sometimes not respected by pax	☒	☐	☐
6.10	No working shoes and no working clothes in the mess	Increase awerness for pax in according with HSE	☒	☐	☐
6.11	Insect killer installed and cleaned regularly		☒	☐	☐
6.12	"No smoking" sign posted, and interdiction respected		☒	☐	☐
6.13	Prevention of pest is maintained and effective		☒	☐	☐
6.14	Alleways, recreation room and stairways maintained clean and tidy	Need urgently LINOLEUM FLOOR POLISHER, Condition is very poor. Req. V-23-SERE-0259	☐	☒	☐
6.15	Cabins clean	Increase awerness for catering crew to maintain deep cleaning. Some mirror cabinets in poor condition	☒	☐	☐
6.16	Washrooms and private sanitation facilities clean	ETO installed belts in dryers. Now 3 dryers in use and 1 for spare.	☒	☐	☐
6.17	Soap, paper, towels available in the changing room, toilet and wash room (<i>as applicable</i>)				
6.18	Soap dispensers full	Check and refill every day	☒	☐	☐
6.19	Automatic hand dryers available	In good order	☒	☐	☐
6.20	All services working as designed (<i>water pressure; shower heads and faucets; flushing systems</i>)		☒	☐	☐
6.22	Mattresses/ pillows & bedsheets in good condition	Spring in mattresses in bad condition due low quality (mattress sagging in the middle). Req issued V-24-SERE-0162	☒	☐	☐
6.23	People smoking only in the designated area(s) and h trays available and regularly emptied		☒	☐	☐
Pictures					



Messroom



Changing room



Alleyway Officers Deck



Alleyway Forecastle Deck



Cabin n°309



Bathroom cabin n°309



Cabin n°214



Bathroom cabin n°214

7. WELFARE EQUIPMENT & CONDITIONS

All items must be communicated to both Master and Designated Welfare Officer for inclusion in Monthly Safety Meeting

Point	Query	Comments	YES	NO	NA
7.1	Living conditions satisfactory and appropriate for the size, design and age of the vessel	Acceptable. Upholsetry in TV Room need to be replaced	☒	☐	☐
7.2	Quality of the bedding provide comfort, rest and security (<i>mattress, substrate and linen</i>)	Spring in mattresses in bad condition due low quality (mattress sagging in the middle). Req issued V-24-SERE-0162	☒	☐	☐
7.3	Audio-visual entertainment system(s) aboard, appropriate to the size and cultures of the ship's compliment and passengers		☒	☐	☐
7.4	WIFI connected to Internet and support suitable bandwidth to allow personnel reasonable access	Internet is very bad signal, difficult to make a WhatsApp call	☐	☒	☐
7.5	Recreational pursuits including media and games, aerobic and fitness equipment available	A/C for Gym not working properly due to new cabin 222, if we fix A/C for gym will be no more A/C in the cabin 221.	☒	☐	☐
7.6	Designated areas where personnel may benefit from fresh air and daylight available	On upper deck, forcastle deck, officer's deck outside	☒	☐	☐

Pictures



Recreation room



Gymnasium

8. CABINS, ACCOMMODATIONS AND MESSROOM DAMAGES CAUSED BY CLIENT USE.

All assets made available to use by the client shall be identified and assessed prior use by client and post-use by client, to ensure that vessel assets are not damaged.

Any damage by client shall be reported on a weekly base in this section with pictures in evidence and submitted to Client Representative onboard for acknowledgement.

Point	Query	Comments	YES	NO	NA
8.1	Condition of Cabin prior occupation by PAX, assessed in all its aspects (bedding, linen, doors, Lights, desk, cupboards, shelves, lockers, mirror, toilet, etc.)	Raise awerness for all pax that coveralls and safety shoes are strictly forbidden inside accomodation	☒	☐	☐
8.2	Condition of Cabin post occupation by PAX, assessed in all its aspects (bedding, linen, doors, Lights, desk, cupboards, shelves, lockers, mirror, toilet, etc.)	No spare accomodation lamps onboard V-25-SERE-0011 Need more cabin bed sheet, towel, pillow cases etc V-24-SERE-0267	☐	☒	☐
8.3	Condition of Messroom prior use of by PAX, assessed in all its aspects (tables, chairs, TV, fridge, different available material and equipment, etc.)	Raise awerness for pax about the comun equipment use to take care and use carefully. Need Microwave V-24-SERE-0261	☒	☐	☐
8.4	WIFI connected to Internet and support suitable bandwidth to allow personnel reasonable access	Internet bandwith is not enough for current quantity of passengers. Speed is very slow.	☒	☐	☐
8.5	Recreational pursuits including media and games, aerobic and fitness equipment available	A/C for Gym not working properly due to new cabin 222, if we fix A/C for gym will be no more A/C in the cabin.	☒	☐	☐
8.6	Designated areas where personnel may benefit from fresh air and daylight available	Outside accomodation	☒	☐	☐

Pictures



One light in cab 313 found not working



Cleaning galley ventilation hood



Cleaning ventilation grids



Disinfection of accommodation

		
<i>Cleaning ventilation grids</i>		<i>Food quality control</i>

Position	Name	Stamp/Signature
Chief Officer	BOVKUN Roman	
Master	GHEORGHIU Dan	
Camp boss / Chief Cook	AITOU BELLA Mehdi	