



Galley

Public Health Standards



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Construction Services (Public Health)

- Plan reviews
- Consultations
- On-site evaluations of compliance with U.S.P.H./Vessel Sanitation Program Construction Guidelines
- Evaluation of existing ships for compliance with public health requirements (U.S.P.H./VSP, EU ShipSan)
- Final construction verification

Equipment Evaluations For Sanitary Compliance

Training

- Crew public health training
- Crew public health certification

Auditing

- Operational auditing for compliance with public health requirements

Program Development

- HACCP Principles and Recipe Card Development
- Outbreak Prevention Response Plans

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Operations LOGS

Hotel - Housekeeping and F&B

- Shower head disinfection
- In-suite whirlpool spa disinfection
- Public vomiting/diarrhea Log
- Cooling
- Refrigerator
- Dishwasher

Deck & Engine - Potable Water

- Bunker/Production
- Distribution
- Cross-Connection Control
- Recreational Water Facilities
- Fecal Accident

Public Health Manual

Hotel Operations

- Food Safety
- Housekeeping
- Outbreak Prevention & Response Plan

Deck & Engine

- Water Safety Plan (ShipSan)
- Recreational Water
- Ventilation

LEAFLETS

PUBLIC HEALTH SERVICE MATTERS
LIBRARY CATALOG, Version 1

Department	Number	Title	Content
Deck & Engine	D&E-1	What's The Problem?	Bather load calculation
Deck & Engine	D&E-2	Baby In The Water!	Technician explaining no 'diapers' in the pool
Spa			Cleaning yoga mats
Bar		What's With The Straw?	Bar service video to be developed
Galley	G-1	No Eating Nor Drinking In The Galley	Food handler eating and drinking from a water bottle in the galley
Galley	G-2	Hands onboard	Hand hygiene
Galley	G-3	It Feels Cold To Touch	Holding cold foods
Galley	G-4	Time/Temperature Turmoil!	Danger Zone
Housekeeping	H-1	Corridor Tango	Stewardess giving way to guest in corridor
Housekeeping	H-2	Run It Through	Returning food trays for dishware washing
Housekeeping	H-3	Good Luck	Not assisting an unwell guest
Shops	SH-1	Shop Talk	Practicing hand hygiene
Restaurants	R-1	Coffee, Please	Public Health Service - beverage
Restaurants	R-2	Rough Seas	Galley Market hand hygiene
Restaurants	R-3	Pick it up	Everyone picks up litter
Pool Deck	PD-1	Wet It Down	Using potable water to wash down deck
Safety	S-1	Drills Are Not For Dummies	Staying sharp during public health role playing
Engineering	E-1	Wait and See	Refrig. engineer scenario
Engineering	E-2	Over There	Referring guests to others instead of being helpful



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REFERENCES



I want to thank you and Dan - and of course Catherine - for the tremendous work and result you achieved on board. This has been reported to the CEO and Exec. Chairman, and to the HR, and Technical Department, as well of course to the Catering Department.

Thank you again - I hope it was all as stimulating and successful for you as it was for the Ship.

Best wishes always

Tim

Tim Skinner
Corporate Hotel Manager
Hotel Department
MSC Crociere

VIDEOS



David Forney and Jon Schnoor appear at:
http://www.gphsonlinelearning.com/SPHP/GPHS-CPHM-Level3Training/chapter/cphm_2v01.html

George Vaughan: http://www.gphsonlinelearning.com/SPHP/GPHS-CPHM-Level3Training/chapter/cphm_3v01.html

Ben Hirschenfang: http://www.gphsonlinelearning.com/SPHP/GPHS-CPHM-Level3Training/chapter/cphm_1v05.html

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