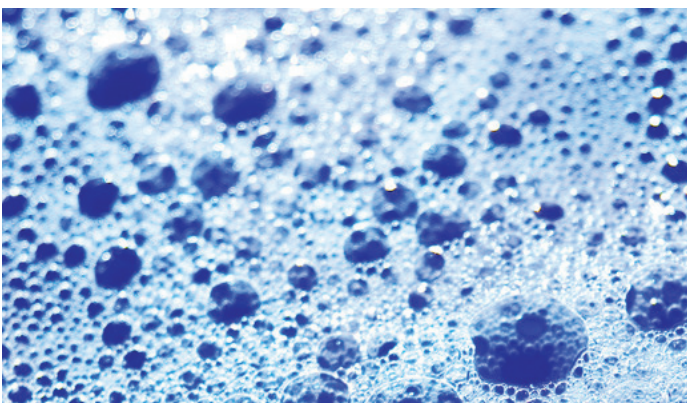
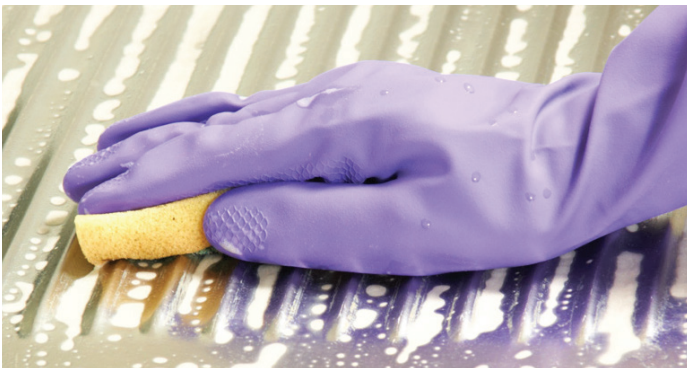




**Drew Marine**<sup>®</sup>

## CREW CARE Accommodation Cleaning Program



**Step-By-Step Cleaning Guide**

# healthy

CONDITIONS ONBOARD

# Welcome to the Drew Marine CREW CARE Program

The Drew Marine CREW CARE Program was developed with the welfare of you, the seafarer, in mind. You play a vital role in the lives of everyday people.

Through your steadfast effort and sacrifices, you deliver the food, fuel, commodities, and products consumed by the world. The CREW CARE Program is designed to bring you cleaner, safer, and healthier living spaces and, effectively, a more satisfactory onboard living environment.

The chemicals used in utility, deck, and cargo areas are provided with SDSs, and necessary preparations for their use can be developed and implemented, including wearing of proper personal protective equipment. However, the same precautions aren't always applied to daily use of traditional chemical cleaners used repeatedly to clean living spaces. Many of these off-the-shelf, ready-to-use retail products are not provided with SDSs. These cleaners can also be hazardous, difficult to manage and to store in living spaces onboard, and can affect indoor air quality as traditional cleaners often emit irritating fumes and particulates. Traditional cleaners often contain harsh acids, are highly alkaline, or contain petroleum distillates or particulates, all of which can impact you, the seafarer, in your living spaces. On the other hand, the CREW CARE Program is an innovative solution, containing everything needed to ensure healthy conditions are maintained in your living spaces without the use of traditional cleaners.

Utilizing the latest technology in biobased chemistry, the CREW CARE Program emphasizes sustainable green cleaning. How cleaning is carried out in living spaces and what is used to clean has a direct impact on indoor air quality, hygiene, and your welfare. The CREW CARE Program is a three tier program that delivers effective, consistent, and sustainable products that are used to clean, disinfect, or sanitize vital crew areas onboard: Living spaces, galley, and laundry. Regular use of the products and implementation of the CREW CARE Program will ensure healthy and hygienic conditions are maintained in your living spaces, your contact with harsh chemicals is mitigated, waste streams are easily managed with negligible impact on the marine environment, and consumption of chemicals is controlled. The CREW CARE Program delivers a solution that protects and has a positive impact on both you and the marine environment.

# improve




INDOOR AIR QUALITY



# Program Components

Critical components of the Drew Marine CREW CARE program include the biobased CREW CARE cleaning products, the CREW CARE dispensing system, cleaning procedures, SDSs, and easy-to-use reference charts.

**Biobased cleaning products:** The CREW CARE cleaning products contain sustainable, plant-based (i.e. biobased) solvents. None of the CREW CARE products contain phosphates or known CMRs. Products are supported by biodegradability data. None are acidic. A few products in the program are alkaline, but the alkalinity is necessary for the products' applications in galleys and laundry, where they are used to remove baked on fats, oils and greases.

<p><b>Accommodation Space Green Cleaning</b></p> <p>CREW CARE Surface &amp; Glass Cleaner          CREW CARE Tough Job Cleaner          CREW CARE Neutral Cleaner          Disinfectant</p>	<p><b>Super concentrated core cleaners used to clean and disinfect decks, heads and surfaces.</b></p> 
<p><b>Galley Green Cleaning</b></p> <p>CREW CARE Dishwasher Detergent          CREW CARE Surface Sanitizer          CREW CARE Pot &amp; Pan Cleaner          CREW CARE Oven &amp; Grill Cleaner          CREW CARE Stainless Steel Cleaner          CREW CARE Food Handlers Handsoap</p>	<p><b>Galley products used to clean and sanitize cookware, equipment and food contact surfaces.</b></p> 
<p><b>Laundry Green Cleaning</b></p> <p>CREW CARE TNW Laundry Detergent</p>	<p><b>Laundry detergent in premeasured ready to use sachets.</b></p> 

clean

disinfect

sanitize

# Products' Descriptions

For all CREW CARE products, refer to the individual Product Data Sheets, labels, and SDSs for specific application directions and for precautionary statements.

## Accommodation Space Green Cleaning

The following three products are considered the core cleaning products used to clean or disinfect the large majority of surfaces found in the accommodation spaces. They are dispensed with the CREW CARE Dispensing Unit into refillable spray bottles or into buckets.



### CREW CARE Surface & Glass Cleaner

A super-concentrated liquid cleaner designed for cleaning ceramic tile, Formica, plastics, glass, mirrors, and other hard surfaces commonly found in the accommodation spaces. CREW CARE Surface & Glass Cleaner contains no hazardous ingredients, has a biobased, sustainable formula and is EcoLogo certified, making it the superior choice for cleaning glass and hard surfaces in the crew's living spaces. CREW CARE Surface & Glass Cleaner is recommended for cleaning glass, mirrors, porcelain, enamel, stainless steel, chrome, Formica, plastic, ceramic tile, bulkhead materials, and other polished surfaces. It is recommended for use in cleaning and polishing fixtures and surfaces found in sanitary facilities, washrooms, water closets, showers, and in cabins.



### CREW CARE Tough Job Cleaner

A super-concentrated, heavy-duty liquid cleaner strong enough for the most difficult cleaning tasks encountered in the general living spaces. However, it contains no hazardous ingredients and is EcoLogo certified, making it the superior choice for cleaning the crew's living spaces. CREW CARE Tough Job cleaner's biobased, sustainable formula provides for excellent general purpose heavy cleaning in accommodation spaces.

CREW CARE Tough Job Cleaner is recommended for tough cleaning jobs and will remove carbon residues, greasy residues, and dirt from bulkheads, decks, galley equipment, galley work surfaces, waste containers, refrigerators, freezers- any washable surface. CREW CARE Tough Job Cleaner is versatile. It also performs as a carpet or upholstery pre-spotter, stain remover, and traffic lane cleaner.



### CREW CARE Neutral Cleaner Disinfectant

A super concentrated, broad spectrum, one-step, neutral pH, hard surface disinfectant/cleaner. When used as directed, CREW CARE Neutral Cleaner Disinfectant will deliver effective disinfection action against bacteria, fungi, and viruses. CREW CARE Neutral Cleaner Disinfectant disinfects, cleans and deodorizes decks, bulkheads, and metal surfaces, stainless steel surfaces, glazed porcelain, plastic surfaces and other hard non-porous surfaces commonly found in general living spaces onboard. It is recommended as part of the cleaning regimen onboard. A cleaning and disinfecting program protects crew health and hygiene, and reduces the probability of crew members becoming ill. CREW CARE Neutral Cleaner Disinfectant is effective against: HIV-1 (AIDS virus)

- Hepatitis B (HBV)
- Hepatitis C Virus (HCV)
- Staphylococcus aureus - Methicillin resistant strain (MRSA)
- Community Associated Methicillin-Resistant Staphylococcus aureus- (CA-MRSA) (NRS384) (USA 300)
- Community Associated Methicillin-Resistant Staphylococcus aureus- (CA-MRSA) (NRS123) (USA 400)
- Escherichia coli (E.Coli) (antibiotic resistant)
- Aspergillus Niger, Candida albicans, Trichophyton mentagrophytes (a cause of ringworm)
- Adenovirus, Type 4, trichophyton mentagrophytes (a cause for athlete's foot), Rotavirus, SARS associated Coronavirus, Influenza A/Hong Kong, Covid-19

Use disinfectants safely. Always read the label and product information before use.

## Products' Descriptions

For all CREW CARE products, refer to the individual Product Data Sheets, labels, and SDSs for specific application directions and for precautionary statements.

### Galley Spaces

The following products are used to clean or sanitize food contact surfaces found in galleys and mess areas. The CREW CARE galley products are to be coupled with the use of the CREW CARE core accommodation cleaners, which are also used to clean decks, bulkheads, and windows in galleys.



#### CREW CARE Surface Sanitizer

Bacteria and fungi are often present in galleys, where they can reproduce. Bacteria and fungi present risks because their contact with both raw and cooked food can provide a fertile medium for and support the rapid growth of these organisms, which could then lead to foodborne illness. CREW CARE Surface Sanitizer is a ready to use sanitizer suitable for use as part of the galley cleaning and sanitizing program. CREW CARE Surface Sanitizer eliminates bacteria and fungi on food contact surfaces. It is used to sanitize food contact surfaces in food preparation and serving areas, such as galleys, mess rooms, and lounges, etc. CREW CARE Surface Sanitizer should be used on food contact surfaces after they have been cleaned with CREW CARE Tough Job Cleaner or CREW CARE Pot & Pan Cleaner. Regular use of CREW CARE Surface Sanitizer maintains hygienic, sanitary conditions in the galley and reduces probability of crew members becoming ill from foodborne disease.

CREW CARE Surface Sanitizer eliminates 99.999% of the following bacteria on hard, non-porous surfaces in 60 seconds in 500 ppm hard water according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

*Aeromonas hydrophila*, *Campylobacter jejuni*, *Clostridium perfringens-vegetative*, *Escherichia coli*, *Escherichia coli* 0157:H7, *Escherichia coli* 0111:H8, *Enterococcus faecalis* vancomycin resistant, *Enterobacter sakazakii*, *Klebsiella pneumoniae*, *Listeria monocytogenes*, *Salmonella enterica*, *Salmonella enteritidis*, *Salmonella typhi*, *Shigella dysenteriae*, *Shigella sonnei*, *Staphylococcus aureus*, *Staphylococcus aureus* Methicillin resistant, *Streptococcus pyogenes*, *Yersinia enterocolitica*.

CREW CARE Surface Sanitizer can be used on hard, non-porous surfaces such as: Food preparation and storage surfaces, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, refrigerator bins used to store meat, vegetables, fruit and eggs, and on Tupperware or similar storage items. CREW CARE Surface Sanitizer is excellent for sanitizing sinks before and after they are used. It is recommended for use as part of the vessel's food safety plan. When used for sanitization of previously cleaned hard, non-porous food equipment or food contact items, NO POTABLE WATER RINSE is allowed. It is a violation of US Federal Law to use CREW CARE Surface Sanitizer in a manner inconsistent with its labeling.

Use sanitizers safely. Always read the label and product information before use.



#### CREW CARE Pot & Pan Cleaner

A super-concentrated biobased, sustainable, soft-metal-safe, foaming, heavy duty pot and pan cleaner. It is mild on skin but tough on soils. It is ideal for use in galleys to manually soak and wash pots, pans, woks, dishes glasses, utensils, etc. Its biobased, sustainable formula is phosphate free and will ensure gray water waste streams do not contain phosphates. Regular use after meals ensures crew's eating utensils are clean and hygienic. It is recommended as part of vessel's food safety plan.







## CREW CARE Dishwasher Detergent

A biodegradable, phosphate free, concentrated, liquid alkaline, and non-foaming dish/utensil detergent meant for use in galleys' automatic dishwashers. CREW CARE Dishwasher Detergent is highly effective in removing starch, protein, fats, and oils. It is recommended for use in automatic dishwashers found in food service and food handling areas in galleys. For dishwashers, CREW CARE Dishwasher Detergent can be fed directly from the container into the dishwasher via the auto dispensing system in the automatic dishwasher. Product can also be manually added to dishwasher just prior to washing dishes. About 8 ml is required per load of dishes. CREW CARE Dishwasher Detergent is safe on aluminum when used as directed.



## CREW CARE Oven & Grill Cleaner

A ready to use gel cleaner. Its special formula of alkalis, dispersants, penetrating agents, and surfactants enables CREW CARE Oven & Grill Cleaner to successfully cling to vertical and horizontal surfaces in order to make contact with difficult soils. CREW CARE Oven & Grill Cleaner, effectively removes oils, fats, proteins, starches, and sugars from food processing equipment, such as ovens, grills, hoods, drip pans and rotisseries. It is safe on brass, iron, magnesium, stainless steel, and vitreous tile. It is not recommended for use on aluminum, copper, or galvanized surfaces. Care should also be taken around painted equipment, since CREW CARE Oven & Grill Cleaner is an effective remover of some types of paint. The product is caustic, and proper personal protective equipment must be worn when using the product. Refer to SDS, product data sheet, and product label.

It is recommended CREW CARE Oven & Grill Cleaner be used regularly so that carbonized soils will not build up and become difficult to remove.



## CREW CARE Stainless Steel Cleaner

A ready to use stainless steel cleaner. It is VOC compliant and does not negatively impact indoor air quality. It is safe for the environment and the people who use it. It is an excellent stainless steel cleaner and polisher recommended for cleaning and shining the stainless steel found in galleys onboard. Regular use protects surfaces and mitigates grease buildup on stainless steel surfaces, keeping galley clean and hygienic. A little product goes a long way in cleaning stainless. Use sparingly.



## CREW CARE Food Handlers Hand Soap

Unlike bacteria and fungi, human pathogenic viruses cannot replicate in food but can be carried by food. According to International Health Regulations, most foodborne viruses that affect humans are limited to human hosts. As such, the prime risk factors for contamination of food by viruses comes from the infected hands of food handlers or from human faecal contamination. CREW CARE Food Handlers Hand Soap is a one-step hand cleaner, that contains a mild cleaner and surfactants. CREW CARE Food Handlers Hand Soap is recommended for use in galleys or in hospitals to clean hands. CREW CARE Food Handlers Hand Soap combines the gentleness of foam with the effectiveness of heavy duty cleaning. It contains no fragrance that could adulterate food product. In order to prevent the spread of disease, CREW CARE Food Handlers Hand Soap is recommended for crew who work in galleys.

According to International Health Regulations, 2005. Guide to Ship Sanitation, crew, who do not maintain an appropriate level of personal cleanliness, can transmit illness to others. Use of CREW CARE Food Handlers Hand Soap is recommended after handling raw food or any other contaminated material, where the contaminated material could result in the contamination of other food items. CREW CARE FOOD Handlers Hand Soap is recommended for use before handling prepared food and after using sanitary facilities. **CREW CARE Food Handlers Hand Soap must be rinsed with water after use.**

CREW CARE Food Handlers Hand Soap is dispensed with CREW CARE Food Handlers Hand Soap Dispenser. The dispenser dispenses .75 mL of rich foam per pump. With one pump, dispense the foaming product into hands, rub hands thoroughly for 30 seconds. Pay close attention to the areas between fingers and under nails to ensure they are also cleaned, as these areas typically harbor germs. Add water, lather, and rinse thoroughly. It is recommended the dispensers filled with CREW CARE Food Handlers Hand Soap be located near sinks in galleys. CREW CARE Food Handlers Hand Soap is also recommended for use in hospitals.

## Laundry



### CREW CARE TNW Laundry Detergent

A low-foaming enzyme laundry detergent. It is a premium quality powdered laundry detergent that is ideal for use in onboard laundry applications. CREW CARE TNW Laundry Detergent is housed in a premeasured, water soluble sachet enabling proper dosage and use. Unlike other laundry detergents, no measuring is required, and improper dosing will not occur. CREW CARE TNW Laundry Detergent is formulated with superb grease and stain removers giving terrific cleaning results. CREW CARE TNW Laundry Detergent is an ideal product for both white and colored cottons and linens. It is fortified with enzymes, for improved stain removal. It contains optical brighteners to enhance fabric appearance, and has a fresh fragrance. CREW CARE TNW Laundry Detergent is the ideal laundry detergent for all onboard laundry needs. It is phosphate free and will not impact gray water discharge.

# phosphate FREE

## General Hand Hygiene



### CREW CARE Foaming Hand Soap

A minimally toxic, bio-based hand soap that has abundant lather. Its pleasant cranberry scent and cleaning ability makes it the perfect hand soap for routine hand washing. Maintains proper crew hygiene - Super-concentrated - ECOLOGO certified.

According to the World Health Organization, washing hands with soap and water is the preferred method to safeguard against the spread of germs. It is recommended that one dispenser be located in each cabin, head, and other hand washing stations on board.

**Drew Marine**

**Accommodation & Galley Spaces**

Product Name	Product Number & Code	Application Use	Application
CREW CARE Surface & Glass Cleaner	1		Use to clean the surface of glass and acrylic. Use on stainless steel, aluminum, and brass.
CREW CARE Tough Job Cleaner	2		Use to clean the surface of stainless steel, aluminum, and brass. Use on galley tops.
CREW CARE Neutral Cleaner Disinfectant	3		Use to clean and disinfect the surface of stainless steel, aluminum, and brass. Use on galley tops.



## CREW CARE Chemical Management System

The CREW CARE Dispensing Unit is an essential component of the Drew Marine CREW CARE Program. The CREW CARE Dispensing Unit provides safe, accurate, and economical chemical management for the core cleaning products in the CREW CARE Program. Sound chemical management includes portioning systems, which control critical maintenance factors, including cleaning performance, labor costs, and chemical usage. The CREW CARE Dispensing Unit is an innovative, high-tech, simple-to-use portioning system. The unit, coupled with Drew Marine's core line of high performance accommodation cleaning products, housed in integrated containers, make for the safest, most accurate, and economical chemical management system available to the maritime industry.

The CREW CARE Dispensing Unit dispenses all core CREW CARE cleaning products that are used to clean and disinfect the general living spaces onboard. These products include CREW CARE Surface & Glass Cleaner, CREW CARE Neutral Cleaner Disinfectant, and CREW CARE Tough Job Cleaner. Only one unit is required to dispense all the core products with no chemical carry over and no cross contamination. A back flow preventer is built into the unit, and the unit's built-in flow control eliminates water pressure problems and gives accurate and consistent dilution every time it is used. The unit, coupled with the unique product containers, is a closed delivery system, resulting in reduced crew exposure to chemical concentrates, exact portion control for cost management, and no cross contamination when changing from one product to another. The simple-to-use unit has no knobs or dials to turn. Depending on the application required, merely press the relevant large green button (with either the bottle or bucket icon). Exact mixing and dilution occurs every time. The CREW CARE Dispensing Unit is safe and easy to use. All that is needed for installation is a potable water source and a bulkhead on which to mount the unit. Hoses and adapters are included.

For installation, refer to the instructions that are included with the unit. Recommended installation locations are: One in Galley and one in Laundry Room.

The CREW CARE Dispensing Unit is designed to hold fast under extreme operating conditions. It contains no internal wear parts and is constructed of high impact ABS plastic. ABS plastic is derived from acrylonitrile, butadiene, and styrene polymers. ABS combines the strength and rigidity of acrylonitrile, and styrene polymers with the toughness of polybutadiene rubber. ABS is considered superior for its hardness, toughness and resistance to impact. It also has excellent resistance to aqueous acids, alkalis, and alcohols. Therefore, its physical properties, engineering, and small footprint make it the ideal dispensing unit for accommodation spaces.

The Drew Marine CREW CARE Program employs a color and number coded system to ensure the right product is selected by the crew member for the right application. Handy reference charts instruct the crew on which product to use for the cleaning application. All container labels, reference charts, and ready to use spray bottles are color and number coded. Referring to the chart, the crew member simply selects the correct super-concentrated cleaning product container, pops it into the CREW CARE Dispensing Unit, and then selects bottle or bucket portioning by pushing the appropriate button on the unit. For bottle application, the corresponding ready to use spray bottle is chosen and filled at the dispensing unit. For repeat fills, the spray bottles are maintained onboard after the diluted cleaning product is consumed. Consequently, in contrast to traditional accommodation cleaners, less plastic garbage is generated onboard, and less storage space is required for cleaning products. The products in the CREW CARE Program are super-concentrated, meaning less ready to use bottles must be stored and managed onboard. Product is mixed only when it is needed, and costs are controlled.

clean

disinfect

sanitize



# The Cleaning Program

Merchant ships are generally isolated communities with large populations sharing common spaces. Germs can spread in closed quarters. Therefore, in order to prevent the spread of disease, World Health Organization, International Health Regulations emphasize the need to establish cleaning programs onboard in order to maintain clean and sanitized living spaces and galleys. Moreover, Port State review of your documented cleaning programs and inspection of your living spaces may occur during their issuance of Ship Sanitation Certificates. Similarly, for your benefit, the Maritime Labor Convention, 2006 requires living spaces be maintained in a clean, tidy condition and requires frequent and documented inspections of living spaces. The CREW CARE Program is different from traditional cleaning programs in that it establishes both a cleaning and a disinfecting/sanitizing regimen. Traditional cleaning may remove the soils commonly found in living spaces, but implementing disinfection/sanitizing routine also removes germs that spread illnesses in closed quarters. Close accommodations, shared sanitary facilities, and common water and food supplies onboard provide favorable conditions for the spread of germs. Established sanitary conditions onboard are vital to your health and welfare. The Drew Marine CREW CARE Program brings that to you.
















Cleaning and sanitation have a direct impact on your health and safety. Effectively cleaned living spaces reduce the risk of illness onboard, and proper food handling and sanitation in the galley reduce the risk of foodborne illness. The products in the CREW CARE program have been carefully selected to reduce such risks.

As an instrumental part of the CREW CARE Program, the procedures on the following pages detail simple-to-follow cleaning, disinfecting, and sanitizing routines that should be implemented onboard to ensure healthy, hygienic conditions are maintained in your living spaces. The procedures include cleaning routines for Accommodation and Galley Spaces and for laundry. The procedures also allow you to document each routine's schedule, as required. This manual and the products' SDSs should be kept by the responsible officer in charge, and it is recommended a set of the cleaning procedures be kept in the galley and near cleaning stations for crew review and crew training.

The CREW CARE program also includes simple to use color-coded, number-coded reference charts. Please post these reference charts next to the dispensing units. The CREW CARE program also includes hand washing charts that should be posted in strategic places within the galley and in sanitary facilities used by food handlers.

sanitary  
conditions  
onboard























# Accommodation Space Cleaning Procedures

Area	Product	Number/ Task Icon	Application	Cleaning Schedule *	Precautionary Statements**
<b>HEADS</b> (Sanitary Facilities): Toilets, Urinals	<b>ENVIROCARE</b> <b>VTC 4000</b>		Squirt into toilet or urinal. Use a bowl swab or brush to clean toilet bowl and sponge to wipe all other surfaces. Flush bowls and urinals.		Use proper PPE.
<b>HEADS</b> (Sanitary Facilities): Touch Points, Surfaces, Decks	<b>CREW CARE Neutral</b> <b>Cleaner Disinfectant</b>	  	Spray touch points such as handles and surfaces. Mop or spray decks and allow surfaces to air dry.		Warning signs are to be put out every time deck is wet.
<b>HEADS</b> (Sanitary Facilities): Showers	<b>CREW CARE Tough Job</b> <b>Cleaner</b> for cleaning soils from bulkheads and decks.	  	Spray and wipe all shower areas to remove dirt, grease and soils.		Use proper PPE.
<b>HEADS</b> (Sanitary Facilities): Shower floors, Touch Points	Follow up cleaning with <b>CREW CARE Neutral</b> <b>Cleaner Disinfectant</b> disinfecting shower floors/touch points.	  	Spray floors, touch points such as door handles and faucets with disinfectant. Allow to air dry.		Use proper PPE.
<b>HEADS</b> (Sanitary Facilities): Glass, Mirrors, Hard Surfaces, Countertops, Walls, Doors	<b>CREW CARE Surface &amp;</b> <b>Glass Cleaner</b> for every day general purpose cleaning. For glass and mirrors, use only <b>CREW CARE</b> <b>Surface &amp; Glass</b> <b>Cleaner</b> . Use <b>CREW CARE Tough</b> <b>Job Cleaner</b> to spot clean heavy duty soils/ greases.	   	Spray surfaces with cleaner and wipe with clean dry cloth.		Use proper PPE. Ensure all electronic components are unplugged and outlets do get wet.
<b>CARPET STAINS</b>	<b>CREW CARE Tough Job</b> <b>Cleaner</b>	  	Spray into stain and blot or extract with water.		Use proper PPE.

\* To be completed by responsible officer

\*\* Always refer to SDS.

# Accommodation Space Cleaning Procedures

Area	Product	Number/ Task Icon	Application	Cleaning Schedule *	Precautionary Statements**
<b>LIVING QUARTERS***:</b> Hard Surfaces –Bulkheads, Desks, Bed Frames, Overheads, Tables, Desks, Monitors	<b>CREW CARE Surface &amp; Glass Cleaner</b> for every day general purpose cleaning or <b>CREW CARE Tough Job Cleaner</b> to spot clean heavy duty soils/greases. Use only <b>CREW CARE Surface &amp; Glass Cleaner</b> on monitors and make sure equipment is unplugged before cleaning.	   	Spray and wipe all hard surfaces to remove dirt, grease and soils.		Use proper PPE. Ensure all electronic components are unplugged and outlets do get wet.
<b>LIVING QUARTERS***:</b> Touch Points	<b>CREW CARE Neutral Cleaner Disinfectant</b>	  	Spray or wipe touch points, such as door handles and rails with disinfectant.		Use proper PPE.
<b>LIVING QUARTERS***:</b> Decks	Mop <b>NON-WAXED</b> floors with <b>CREW CARE Tough Job Cleaner</b> . For disinfecting, use <b>CREW CARE Neutral Cleaner Disinfectant</b> . Mop all <b>WAXED</b> floors with <b>CREW CARE Neutral Cleaner Disinfectant</b> .	   	Allow surfaces to air dry.		Use proper PPE. For shared spaces, warning signs shall be posted every time deck is wet. Cardboard shall not be used on decks to soak up spills.
<b>PASSAGEWAYS AND STAIRWELLS:</b> Bulkheads, Hand Railings	<b>CREW CARE Surface &amp; Glass Cleaner</b> for general purpose cleaning or <b>CREW CARE Tough Job Cleaner</b> to spot clean heavy duty soils/greases.	   	Spray and wipe all hard surfaces to remove dirt, grease and soils.		Use proper PPE.
<b>PASSAGEWAYS AND STAIRWELLS:</b> Touch Points	<b>CREW CARE Neutral Cleaner Disinfectant</b> for touch points.	  	Spray or wipe touch points such as door handles and hand rails with disinfectant. Allow to air dry.		Use proper PPE.
<b>PASSAGEWAYS AND STAIRWELLS:</b> Decks	Mop <b>NON-WAXED</b> floors with <b>CREW CARE Tough Job Cleaner</b> . For disinfecting, use <b>CREW CARE Neutral Cleaner Disinfectant</b> . Mop all <b>WAXED</b> floors with <b>CREW CARE Neutral Cleaner Disinfectant</b> .	   	Allow to air dry. For non-waxed floors, disinfect at least weekly.		Warning signs are to be put out every time deck is wet.



clean

disinfect

sanitize


















# Galley & Mess Room Cleaning Procedures

For verticle surface cleaning, always start from top and work down.

Area	Product	Number/ Task Icon	Application	Cleaning Schedule *	Precautionary Statements**
<b>CEILING OVERHEAD CANOPIES FILTERS FANS</b>	For in sink cleaning use <b>CREW CARE Pot &amp; Pan Cleaner</b> .  To clean in place use <b>CREW CARE Tough Job Cleaner</b> .	    	Wash with hot water and cleaner. Clean extractor filters and fans in very hot soapy water.		Ensure power supply to fan has been shut off. Use only a stable platform. Ensure filters are fully dried before returning them to their proper place in cooking equipment. Use PPE goggles & gloves.
<b>WORK SURFACES</b>	Spray and wipe surfaces with <b>CREW CARE Tough Job Cleaner</b> .  Sanitize with <b>CREW CARE Surface Sanitizer</b> .	   	Manually remove any remaining food or dirt. Follow up cleaning of as needed during the day. At the end of each day, thoroughly wash surfaces with cleaner. Then sanitize and let surfaces air dry.		Dry surfaces using disposable paper towels. Dispense <b>CREW CARE Tough Job Cleaner</b> with Dispensing Unit. Use proper PPE.
<b>DECK</b>	Mop <b>NON-WAXED</b> floors with <b>CREW CARE Tough Job Cleaner</b> followed by <b>CREW CARE Neutral Cleaner Disinfectant</b> . Mop all <b>WAXED</b> floors with <b>CREW CARE Neutral Cleaner Disinfectant</b> .	   	All spills are to be cleaned immediately. At the end of each day sweep decks, then wash with diluted cleaner. Disinfect non-waxed floors at least weekly.		Warning signs are to be posted when deck is wet.  Dispense cleaners from <b>CREW CARE Dispenser</b> . Use proper PPE.
<b>DOORS</b>	For light every day soils, spray and wipe surfaces with <b>CREW CARE Surface &amp; Glass Cleaner</b> .  For heavy duty soils and greases, spot clean with <b>CREW CARE Tough Job Cleaner</b> .  All touch points to be wiped with <b>CREW CARE Neutral Cleaner Disinfectant</b> .	    	Clean residues as needed, at least daily. Disinfect all touch points.		Handles and areas that are touched, are to be disinfected. Use proper PPE.
<b>BULKHEADS</b> Behind worksurfaces which are exposed to splashes/spills	Spray and wipe surfaces with <b>CREW CARE Tough Job Cleaner</b> .  Sanitize with <b>CREW CARE Surface Sanitizer</b> . No rinse required allow to air dry.	   	Clean residues as they occur. Before preparing food and at the end of each day, wash all surfaces with hot water and <b>CREW CARE Pot &amp; Pan Cleaner</b> . Rinse with clean hot water and apply sanitizer.		<b>CREW CARE Tough Job Cleaner</b> dispensed from <b>CREW CARE Dispenser</b> . Allow sanitizer the necessary contact period to work. Use proper PPE.





















# Galley & Mess Room Cleaning Procedures

For verticle surface cleaning, always start from top and work down.

Area	Product	Number/ Task Icon	Application	Cleaning Schedule *	Precautionary Statements**
<b>WINDOWS</b>	Spray and wipe surfaces daily with <b>CREW CARE Surface &amp; Glass Cleaner</b> .	1  	Use paper toweling or squeegee for large surfaces.		<b>CREW CARE Surface &amp; Glass Cleaner</b> dispensed from <b>CREW CARE Dispenser</b> .
<b>STAINLESS STEEL, ALL SURFACES</b>	<b>CREW CARE Stainless Steel Cleaner</b> .	10 	Spray on soft paper towel or cloth. Rub back and forth in direction of grain to clean and polish stainless steel. Use sparingly. A little goes a long way.		<b>CREW CARE Stainless Steel Cleaner</b> will clean/polish and protect stainless steel.
<b>COOKING RANGE</b>	Spray and wipe surfaces with <b>CREW CARE Tough Job Cleaner</b> .  Use <b>CREW CARE Oven &amp; Grill Cleaner</b> on warm oven and grill surfaces to remove difficult worked on fats to remove difficult worked on fats.	2   9  	Clean residues throughout the day. At the end of each day, wash surfaces with hot water and <b>CREW CARE Tough Job Cleaner</b> . Use <b>CREW CARE Oven &amp; Grill Cleaner</b> as necessary.		Ensure gas/electrical supply is shut off. <b>CREW CARE Oven &amp; Grill Cleaner</b> is caustic. Refer to SDS. Use proper PPE. Use minimum water.
<b>DEEP FAT FRYER</b>	Spray and wipe surfaces with <b>CREW CARE Tough Job Cleaner</b> .  Use <b>CREW CARE Oven &amp; Grill Cleaner</b> to remove carbon build up.	2   9  	Clean after each use. Remove spent oil when necessary and give fryer a thorough cleaning before refilling with fresh oil. Use <b>CREW CARE Oven &amp; Grill Cleaner</b> on carbon build up. Rinse thoroughly after cleaning.		Ensure power supply has been shut off. Allow spent oil to fully cool before changing. <b>CREW CARE Oven &amp; Grill Cleaner</b> is caustic. Refer to SDS. Use PPE Goggles & gloves.
<b>MICROWAVE OVEN</b>	Spray and wipe exterior surfaces with <b>CREW CARE Surface &amp; Glass Cleaner</b> .  Sanitize with <b>CREW CARE Surface Sanitizer</b> . No rinse required. Allow to air dry.	1   7 	Spills are to be cleaned immediately, At the end of each day wash removable parts with hot water and <b>CREW CARE Pot &amp; Pan Cleaner</b> .  For heavy spills on interior surfaces, use <b>CREW CARE Tough Job Cleaner</b> .		Ensure power is shut off.  Do not use scouring pads on surfaces, as they are likely to damage surfaces. Use proper PPE.
<b>OVEN</b>	Spray and wipe external surfaces with <b>CREW CARE Surface &amp; Glass Cleaner</b> .  Use <b>CREW CARE Oven &amp; Grill Cleaner</b> to remove carbon build up.	1   9 	Clean all internal surfaces with <b>CREW CARE Oven &amp; Grill cleaner</b> as necessary. Rinse and dry.		<b>CREW CARE Surface &amp; Glass Cleaner</b> dispensed from <b>CREW CARE Dispenser</b> .  Ensure power supply is shut off and PPE is worn. Never use excess water.

# Galley & Mess Room Cleaning Procedures




















For verticle surface cleaning, always start from top and work down.

Area	Product	Number/ Task Icon	Application	Cleaning Schedule *	Precautionary Statements**
<b>REFRIGERATOR / FREEZER</b>	Spray and wipe external surfaces with <b>CREW CARE Surface &amp; Glass Cleaner</b> . Sanitize with <b>CREW CARE Surface Sanitizer</b> . No rinse is required. Allow to air dry.	   	Spillages are to be cleaned immediately. Routinely scrub the shelves and wash the food compartments, seals, surfaces and handles with hot water and <b>CREW CARE Pot &amp; Pan Cleaner</b> . Rinse with clean hot water and apply <b>CREW CARE Surface Sanitizer</b> . Allow to dry		<b>CREW CARE Surface &amp; Glass Cleaner</b> dispensed from <b>CREW CARE Dispenser</b> . Defrost all freezers when needed. Allow sanitizer the necessary contact time to work. Use proper PPE.
<b>FOOD MIXER</b>	Spray and wipe surfaces daily with <b>CREW CARE Surface &amp; Glass Cleaner</b> . Sanitize with <b>CREW CARE Surface Sanitizer</b> . No rinse is required. Allow to air dry.	   	Clean parts with hot water and <b>CREW CARE Pot &amp; Pan Cleaner</b> . Separately clean all components. Sanitize and air dry.		Ensure power is shut off and use caution. Ensure difficult areas, where food tends to build, are throughly cleaned. Use proper PPE.
<b>GRINDER MINCING ATTACHMENT</b>	Spray and wipe surfaces with <b>CREW CARE Surface &amp; Glass Cleaner</b> . Sanitize with <b>CREW CARE Surface Sanitizer</b> . No rinse is required. Allow to air dry.	   	Clean parts with hot water and <b>CREW CARE Pot &amp; Pan Cleaner</b> . Separately clean all components. Sanitize and air dry.		Ensure power is shut off and use caution. Grinder components must be stored separately after cleaning. Use proper PPE.
<b>CROCKERY UTENSILS</b>	For manual cleaning use: <b>CREW CARE Pot &amp; Pan Cleaner</b> . For Dishwasher use <b>CREW CARE Dishwasher Detergent</b> , 8ml per cycle.	   	For manual cleaning, use two sink methods with hot water and cleaner. Follow with very hot rinse and air dry.		Use caution when cleaning sharp objects (knives). Do not leave objects in sinks. Air dry upside down, in order to prevent stale water from pooling. Use proper PPE.
<b>GALLEY UTENSILS</b>	For manual cleaning use: <b>CREW CARE Pot &amp; Pan Cleaner</b> . For in Dishwasher use: <b>CREW CARE Dishwasher Detergent</b> , 8ml per cycle.	   	For manual cleaning in sink, use two sink method with hot water and <b>CREW CARE Pot &amp; Pan Cleaner</b> . Follow up with hot rinse and allow to air dry.		Air dry all items, turned upside in order to prevent stale water from pooling. Use proper PPE.



# Galley & Mess Room Cleaning Procedures

For verticle surface cleaning, always start from top and work down.

Area	Product	Number/ Task Icon	Application	Cleaning Schedule *	Precautionary Statements**
<b>POTS AND PANS</b>	For manual cleaning use: <b>CREW CARE Pot &amp; Pan Cleaner.</b>	 	Clean in sink using two sink method with hot water and cleaner. Rinse with hot water and dry.		Air dry all items. Turn upside down where possible to ensure no stale water from pooling.
<b>NON POROUS CHOPPING BOARDS</b>	Spray and wipe surfaces with <b>CREW CARE Tough Job Cleaner.</b> Sanitize with <b>CREW CARE Surface Sanitizer</b> No rinse required. Allow to air dry.	   	If necessary, for manual scrubbing, use very hot water and <b>CREW CARE Pot &amp; Pan Cleaner</b> ; then sanitize.		<b>CREW CARE Tough Job Cleaner</b> dispensed from <b>CREW CARE Dispenser.</b> Allow <b>CREW CARE Surface Sanitizer</b> the necessary contact period to work. Use proper PPE.
<b>FOOD HANDLERS HAND CLEANING</b>	<b>CREW CARE Food Handlers Soap.</b>	 	Wash hands thoroughly. Pay close attention between fingers and under nails. Always wash hands before preparing food and after handling raw food.		Rinse hands thoroughly with water. Post <b>CREW CARE</b> handwashing placards throughout galley, messrooms and in heads used by galley crew.
<b>WIPING CLOTHS/ SPONGES/SCOURERS/ APRONS/MOPS</b>	For mops disinfect with <b>CREW CARE Neutral Cleaner Disinfectant.</b>	  	Change scourers and sponges regularly. Launder cloths, aprons, towels, clothing regularly, or use disposable paper toweling. Soak mops in disinfectant solution at the end of the day. Let air dry. Do not allow mops to sit in dirty pails of water.		<b>CREW CARE Neutral Cleaner Disinfectant</b> solution is dispensed from <b>CREW CARE Dispenser.</b> Use proper PPE.
<b>WASTE CONTAINERS</b>	Daily spray and wipe surfaces with <b>CREW CARE Tough Job Cleaner.</b> <b>Disinfect:</b> Spray and wipe surfaces with <b>CREW CARE Neutral Cleaner Disinfectant.</b>	   	Weekly; wash with hot water and detergent, such as <b>CREW CARE Pot &amp; Pan Cleaner</b> , Rinse, then disinfect, and allow to dry.		Disinfect after each cleaning. Allow disinfectant the necessary contact period to work. Dispense from <b>CREW CARE Dispenser.</b>
<b>MESS ROOM / OFFICERS MESS/ FOOD CONTACT SURFACES, TABLES</b>	Spray and wipe surfaces with <b>CREW CARE Tough Job Cleaner.</b> Sanitize with <b>CREW CARE Surface Sanitizer.</b> No rinse required. Allow to air dry.	   	After cleaning, sanitize with <b>CREW CARE Surface Sanitizer.</b>		Handles and areas that are touched are to be disinfected. Use proper PPE.

# Sanitation Guidelines

The WHO International Health Regulations, Guide to Ship Sanitation, should be referenced when developing Food Safety Plans to avoid food poisoning onboard. The International Committee on Seafarers' Welfare has also issued Guidelines for Food Safety on Merchant Ships and Fishing Vessels. Following recommendations are based on aforesaid guides:

- Contact between raw and cooked or raw and ready-to-eat food must be avoided.
- To prevent cross contamination and food poisoning, do not prepare cooked food on surfaces or with equipment which has previously been used for raw meat, raw fish, and vegetables.
- Regularly clean the galley.
- Regularly clean and sanitize equipment, knives, boards and counters to reduce the risk of cross contamination and food poisoning.
- Change towels and aprons frequently as they can harbor germs. Replace and launder soiled ones often. Alternatively, use disposable aprons or paper toweling.
- Ensure food handlers' clothes are clean. Special attention must be paid to cleanliness of hair, hands, and nails. Jewelry should not be worn in galleys.

**Following hand hygiene measures are recommended in galleys to prevent food poisoning or illness (Food handlers should use CREW CARE Food Handlers Hand Soap during food preparation):**


Wash hands with **CREW CARE Food Handlers Hand Soap** and hot running potable water(40°C). Dry them with a single-use paper towel or air dryer:

- Wash hands before eating.
- Wash hands before handling food.
- Wash hands after handling raw food and eggs.
- Wash hands after using the toilet.
- Wash hands after blowing your nose.
- Wash hands after handling waste.
- Ensure cuts and wounds are covered with suitable waterproof dressings and disposable gloves.




Be sure to post CREW CARE handwashing placards (found in CREW CARE Food Handlers Hand Soap Dispenser cases) throughout the galley, in messrooms and in heads used by galley crew.

# Laundry Room Cleaning Procedures

Equipment/Area	Cleaning Agent	Number/ Task Icon	Cleaning Routine	Frequency	Precautions
<b>SOILED LAUNDRY</b>	<b>CREW CARE TNW Laundry Detergent</b>		Separate civilian clothing from work clothing. Add 1 detergent sachet to the washing machine.		No need to open sachet. It is water soluble. For front loaders, place sachet directly into drum.

## Hand Hygiene Procedures

Equipment/Area	Cleaning Agent	Number/ Task Icon	Cleaning Routine	Frequency	Precautions
<b>GENERAL HAND-WASHING</b>	<b>CREW CARE Foaming Hand Soap</b>		Wet hands with clean running water, apply foaming hand soap, lather back of hands, between fingers, and under fingernails. Scrub for 20 seconds, rinse and dry.	Whenever hands are grimey or dirty, before eating and handling food, open wounds. After using the toilet, cough, sneeze, blow nose, handling garbage, touching animals.	Dry your hands well with clean paper towels. Or use an air dryer machine. If you can, use paper towels to turn off the faucet and open the door so you don't recontaminate your hands.

phosphate  
free

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To sustain the superiority of the Drew Marine brand by bringing environmentally and technologically superior products and services for the benefit of vessel owners and operators while increasing shareholder value.



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