



## Case study 03-2018

### Title: Galley Fires

#### What happened

Incident analysis by the Company for the last year 2017 have identified an increased rate of galley fires onboard the managed ships compared with previous years. The following galley fires were reported in year 2017:

**06 April 2017** - oil drip tray underneath of the electrical BBQ grill, caught a small fire. Fire was extinguished by 1st Cook on duty.

**29 April 2017** - during breakfast service in Crew Galley cooking of fried eggs was in progress. While removing the cooked eggs from the tray, oil dripped onto the hot plate and caught a fire. The fire was extinguished by the 3rd Cook in charge and Executive Sous Chef using fire blanket.

**21 May 2017** - food residue smouldered and ignited and a small flame was seen to come from the deep fat fryer pan. The Chef was nearby at the time of the incident. He grabbed a fire blanket from a nearby bulkhead and placed it over the deep fat fryer.

**22 July 2017** - the on duty cook while heating sandwich in the Salamander toaster in Main Galley cold preparation area noticed some smoke and small flame coming out from the toaster. The cook immediately unplugged the toaster from the socket and the flame was self-extinguished.

**31 October 2017** - Fire was noticed on Electric cabinet in Main Galley, deck 4. At that time, Contractors were cleaning the galley duct, and somehow water was dripping on electrical panel. Fire was extinguished by means of a CO2 Fire extinguisher, and electricity was isolated. After the incident, the work was stopped and all electric panels were protected, before work was resumed.

#### Investigation of root causes/contributory factors

Three (3) fires were involving cooking oil, while two (2) others were electrical fires. The investigations carried out onboard and ashore identified as a common root cause the Human Error in the following variations:

- Procedural violations and failure to follow safe practices
- Inadequate planning and oversight
- Lack of situational awareness
- Pressure
- Capability - insufficient knowledge, skills and attitude of people
- Safety Culture - unsatisfactory level of understanding, belief and attitude

On cruise ships with large passenger and crew galleys, food preparation operations can be very hectic. All such places are continuously manned and immediate response is undertaken. In spite of the aforementioned and the fact that the fires detailed in this document were of relatively limited extent they could still have had serious consequences ranging from damage of ship equipment to personnel injuries.



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### Proposed Corrective/Preventive Actions

#### All Vessels:

- Discuss during SEPPH Committee meeting
- Re-visit Company procedures referenced below
- Enhance Occupational Health and Safety (OHS) training of Hotel/galley personnel and overseeing of activities, as most of the occupational accidents are attributable to Hotel operations

**Note:** Cooks shall be reminded about the flash point characteristics of the cooking oil, the importance that the relevant figure is known to them, the factors lowering the flash point are accounted for and the temperature of cooking equipment is appropriately adjusted.  
Galley supervisors shall be reminded about the importance of planning and supervising cleaning activities in order to prevent water damage to equipment and electrical installations in galleys

#### The Company:

- Distribute a Case Study to the managed fleet

### Reference

- Company eLVMS:
  - o [Operations](#) > [Safety Management](#) > [Safety Equipment & Maintenance](#) > Deep Fat Fryers
  - o [Operations](#) > [Safety Management](#) > [General Work Precautions](#) > Fire Hazards
  - o [Operations](#) > [Safety Management](#) > [Safety Equipment & Maintenance](#) > Barbecue, Roasts and Flambé Meal Events Onboard

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