



Maritime &
Coastguard
Agency

MCA and APHA

Working together for food safety

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What does MCA do?

- Implementation of international conventions (IMO and ILO)
- Maritime Labour Convention, 2006
 - Ship's cook certification
 - Food hygiene requirements
 - Minimum standards for quality and quantity of food provided
- ILO Work in Fishing Convention



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What does MCA do?

- H&S regulations and guidance
- Code of Safe Working Practices for Merchant Seafarers
- Wellbeing guidance



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What does MCA do?

- Regular survey of UK ships
- Auditing of safety management systems
- Inspection of non-UK ships in UK Ports
- Investigating seafarer complaints
- Prohibition and improvement notices
- Powers to detain ships



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MCA and APHA

- Memorandum of Understanding (MOU)
 - Statement of principles
 - “workable ground rules”
 - Efficiency, consistency, communication



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MOU between APHA and MCA

- Ensure that procedures are in place and implemented for the public health and safety of seafarers.
- Ensure the most effective use of resources and expertise; to provide a joined-up approach.
- Allow for the appropriate enforcement of all relevant legislation to ensure that effective systems of food hygiene and safety of seafarers are maintained aboard ships.
- Help promote joint working at national and local level to ensure that effective procedures are in place and implemented with regard to ship sanitation, infection control, food safety & hygiene, and health & safety, aboard ships.
- Promote awareness of other agencies role in the maritime industry in order to improve communication.