

Guide to Charter Vessel Food Premises

This guide has been developed to assist persons wanting to prepare and sell food from their charter vessel galley for service to guests. Any food prepared for retail sale must comply with the Food Standards Code and in the majority of cases, the premises will be required to be approved by Council and a Food Business Licence held.



What types of food will you be preparing?

Many charter vessels do not have large galley areas and therefore the amount of food prepared/guests served will need to be in line with amount of space available for food preparation and food storage. Council will assess this suitability as part of the initial food licensing process.

If you propose to prepare and serve any food from the charter vessel to guests, whether this is day trips or overnight trips, the charter vessel is required to hold a Food Business Licence. The only exemption to this requirement would be if the food is prepackaged and sold to guests in that original packaging, or if platters were prepared from a licensed premises and the vessel staff are simply placing the platter in a communal area for guests to self-serve (i.e. no service by staff).

Food Safety Supervisor

All licensed food premises must have a nominated and qualified food safety supervisor. This requires the completion of a registered training course. Please follow [this link](#) to download the Queensland Health Food Safety Supervisor's Guide.

The course modules required are outlined under Retail and Hospitality (Table 1) in the Guide.

Please note that Food Safety Supervisor qualifications must be renewed every five (5) years from the

date of issue on your Certificate of Achievement/Qualification.

How to apply for a Food Business Licence

Please see [Council's Website](#) for details on how to apply for a charter vessel kitchen (galley) licence. When submitting plans, hand drawn plans are acceptable so long as they are legible and photographs are also provided of the galley area, including any food storage areas. Sectional elevations, mechanical exhaust and/or site plans are not required to be submitted for a charter vessel application.

What are the minimum requirements for charter vessel galleys?

As charter vessels are often limited in terms of space and the logistics required to fit out a galley area, it is generally not expected that charter vessels comply with the same requirements imposed on a fixed commercial kitchen. The requirements required for a charter vessel galley will largely depend on:

- How many people you propose to serve
- The duration of tours/trips
- The amount of potable water available
- The type of foods intended to be prepared and served.

For example, a large vessel intending to cater for 30+ people on a 3-night, 4 day tour will be required to have a much larger galley, food storage areas, equipment and fittings and potable water tanks than a small vessel catering for 20 guests on a day trip. Please see the following page for basic requirements of a charter vessel galley.

Potable water and wastewater requirements

Charter vessels must ensure that there is an adequate amount of potable water (i.e. water safe for drinking, hygiene and bathing) available to both staff and guests. The amount of potable water required will depend on how many guests you intend to service and the duration of tours/trips. Generally speaking, there should be at least 20L of potable water available per person, per day (including staff). Note that this is the absolute minimum required for emergencies; it is generally recommended to aim for at least 50L of water per person, per day to ensure a more comfortable experience.

Water must be sourced from a potable water supply such as municipal (Council) water supply or an adequate water treatment facility is provided on the vessel.

Please also ensure that wastewater tanks have enough capacity to dispose of this water. The wastewater tank should at least match the potable water tank in terms of size.

Minimum Requirements

Walls

Walls in the food preparation and storage area must be smooth, impervious and easily cleaned. Materials such as tiles, stainless steel, laminate, plastic sheeting or other smooth and impervious materials are suitable.

Floors

Floors must be smooth, impervious and easy to clean. Materials, such as polished cork and polished floorboards are acceptable provided they are well maintained. Other suitable options include vinyl, tiles and sealed concrete (i.e. polished or epoxy coated). Carpet is not a suitable option in galley areas.

Benches and Cupboards

Domestic style benches are acceptable provided they are in good condition and have impervious surfaces. These should not be constructed of exposed wood – wood must be adequately sealed (i.e. varnish, paint, etc).

Hand Wash Basins

A basin for hand washing should be located in or close to galley area and not be obstructed. These basins must have a supply of warm potable water, liquid soap and disposable paper towels. For smaller vessels, a double basin sink with one sink designated for hand washing is acceptable. Galleys with only one sink in the food preparation area will only be approved in limited circumstances (i.e. preparation of foods that are of negligible risk). A sink in a bathroom cannot be used for the washing of hands for food preparation areas. For smaller vessels, a hand wash basin can be used to wash fruit and vegetables provided a colander is used.

Dish Washing

Dishwashing shall be undertaken via a double bowl sink, or a dishwasher. The sink used for dishwashing must be separate to the hand wash sink (i.e. a hand wash sink cannot be used as a washup sink).

Ventilation

In smaller galley areas, the type and size of cooking appliances is usually not within the scope of the relevant Australian Standard to require mechanical ventilation. Domestic mechanical systems are usually sufficient to remove fumes produced by cooking. If a standard domestic mechanical system (i.e. rangehood) is not sufficient, then it's generally an indication that the galley is not suitable for the foods you are preparing. Highly greasy and oily foods are discouraged from smaller vessels as these galleys are not designed to cope with the load of greasy fumes passing through the system. Larger charter vessels serving many guests over a number of days are generally expected to have commercial rangehoods installed.

Potable Water Supply

The vessel must have an adequate supply of potable water for all activities that use water that are conducted as part of the food premises, including hand washing as well as other activities from the galley. If you are not connected to Council water supply (i.e. the vessel has its own water treatment facility onboard or the water is sourced from a private supply), you will be required to undertake a standard bacteriological/microbiological water test and provide results to Council. This should be undertaken annually.

Storage Facilities

A dedicated storage area specific for the storage of cooking utensils and food should be provided. Staff and guests personal effects should not be stored in the galley area at any time, especially whilst food preparation is being undertaken.

Smoking aboard vessels

Smoking must not occur in or around the galley area or any areas where open food is handled. If your vessel does allow smoking, this should occur well away from the galley area (i.e. at the back or front of the vessel). Please ensure cigarette butts are disposed of suitably (i.e. in designated bins) and not thrown overboard.