

Marine Safety Flash

A13-05 (15th February)



Unattended Frying Pan in Galley

Incident Overview

A pan containing meat fat and juices was left unattended on the galley hot plate. The contents of the pan heated to such an extent that it filled the galley with smoke, activating the vessel fire detection system.

Fortunately the pan was removed from the heat source and cooled prior to the fat igniting.

Key Findings

- Galley was left unattended without ensuring all equipment was cool and safe.
- Potential ignition sources should be eliminated immediately. i.e. the pan should have been drained and cooled immediately following the contents being removed.

Recommendations

- 1) The importance of fire detection systems in areas such as galleys.
- 2) Educating person involved to ensure their work practises are changed to ensure this will not happen again.
- 3) Galley training manual updated to ensure this incident is available for new cooks working on the vessel.