

CHAPTER 7

DUTIES OF CHIEF STEWARD

7.1 GENERAL

In all ships the Chief Steward is responsible for Officers' and passengers' messing, victualing stores, cleanliness and maintenance of accommodation, the working of the ship's laundry, and for all matters in respect of passengers when carried and for the staff required for these duties.

The Chief Steward and his staff are required to be civil and considerate to all passengers, and to do their best for their comfort and welfare.

7.2 MESSING

The Chief Steward will provide messing for all officers and crew at contract rates, to a standard laid down by the Company, and he is responsible to the Master for maintenance of that standard.

7.3 REFRIGERATED STORES

Before refrigerated stores are received on board, the Chief Steward, with the Second Engineer, will inspect the meat and fruit chambers, to ensure that they are in proper condition for the carriage of such stores. During the voyage these stores are to be issued twice daily only. Care must be taken to minimise the time during which doors of the refrigerating chambers are left open, to avoid unnecessary rises in temperature.

The Chief Steward is responsible for the condition of all refrigerated stores and the Chief Engineer for the temperature of the chambers.

The Temperature Book will be kept by the Chief Steward, showing the refrigerator temperatures registered at each opening. They will be agreed by the Chief Steward and the Chief Engineer and signed by both.

It must be clearly understood that the handling room lobby is only to be used for the purpose for which it is intended, and must not be used for the carriage of refrigerated stores.

7.4 NAKED LIGHTS

Only safety matches are to be used on board but the use of naked lights in any storerooms is forbidden.

7.5 NOTE

On vessels where there is no Chief Steward, the duties of the latter will be done by the Cook under the direct supervision of the Master.