



**PANAMA MARITIME AUTHORITY  
(AUTORIDAD MARÍTIMA DE PANAMÁ)  
GENERAL DIRECTORATE OF MERCHANT MARINE  
(DIRECCIÓN GENERAL DE MARINA MERCANTE)  
DEPARTMENT OF CONTROL AND COMPLIANCE  
(DEPARTAMENTO DE CONTROL Y CUMPLIMIENTO)**

F-265  
(DCCM)  
V.00



**MERCHANT MARINE CIRCULAR MMC-275**

**To:** Ship-owners/Operators, Company Security Officers, Legal Representatives of Panamanian Flagged Vessels, Panamanian Merchant Marine Consulates and Recognized Organizations (ROs).

**Subject:** Maritime Labour Convention, 2006 (MLC, 2006) – Regulation 3.2 – Food and Catering.

**Reference:** Maritime Labour Convention, 2006 (MLC, 2006) Resolution ADM-105, 2008

1. The purpose of this circular is to inform users of the Panama Maritime Authority about the new regulation applicable to the food and catering services in accordance to Rule 3.2 of the Maritime Labour Convention, 2006 (MLC,2006).
2. Every ship shall provide free of charge to seafarers during their period on board or contract period, drinking water and food supplies suitable in respect of quality, variety, nutritional value and quantity, adequately covering the needs of seafarers and taking into account their different cultural and religious origins, as well as the duration and nature of the voyage.
3. The organization and equipment of the catering service of the ship shall allow the provision to the seafarers of adequate, varied and nutritious meals prepared and served in hygienic conditions. In regards to hygiene of food and water, the provisions contained in Chapter 29 of the International Medical Guide for Ships, 3rd Edition or its subsequent versions shall be taken into account.
4. Shipowners shall ensure that seafarers hired as cooks on board a ship, are trained for that purpose and have the qualifications and competences required for such position, for which completion of the training course recognized by the Panama Maritime Authority is required and must cover practical cookery, food and personal hygiene, food storage, stock control, environmental protection and catering health and safety. The Panama Maritime Authority will recognize the training courses in the follow situations:
  - a. When the training course certificate is issued by a training center with a cook course recognized by the Panama Maritime Authority through a resolution.
  - b. When the cook training course certificate, has been issued by a Competent Administration who has ratified the MLC, 2006 or the ILO Certification of Ships´ Cooks Convention, 1946 (N°69) and the certificate expresses thoroughly that the course has been imparted according to Regulation 3.2 of the Marine Labour Convention, 2006 (MLC, 2006) or the ILO Certification of Ships´ Cooks Convention, 1946 (N°69).
5. On ships operating with a prescribed manning of less than ten crew members, may not be required to carry a fully qualified cook, however, anyone processing food in the galley shall be trained or instructed in areas including food and personal hygiene as well as handling and storage of food on board a ship, in accordance to

the Administration.

6. Taking into consideration that the MLC, 2006 entered into force, a seafarer shall be considered as qualified to opt for seaman's book accrediting him as cook on board of Panama-Flag Vessels, only if the minimum requirements are met. An updated list of such requirements can be accessed through the following link: <https://panamashipregistry.com/wp-content/uploads/2019/03/52-TIT-F-18-V20.pdf>
7. Ships are required to maintain on board the documents of endorsements issued by the Panama Maritime Authority attesting to the satisfactory training and qualifications of the Cook or Cooks serving on board.
8. The Panama Maritime Authority in circumstances of exceptional necessity, may issue a dispensation permitting a non-fully qualified cook to serve in a specified ship for a specified limited period, until the next convenient port of call or for a period not exceeding one month, provided that the person to whom the dispensation is issued is trained or instructed in areas including food and personal hygiene as well as handling and storage of food on board ship.
9. The master or person appointed by him shall frequently perform documented inspections on board the ship, related to:
  - a. The supply of food and drinking water;
  - b. All the stores and equipment used for the storing and handling of food and drinking water; and
  - c. The kitchen and other facilities and equipment used to prepare and serve meals. The date and results of each inspection shall be recorded in the Master's official logbook and be available for review.
10. [Instructions for Handling, Storage and Preparation of Food.](#)

*May, 2019 – Modification of point 6 and 10*

*February, 2019 – Elimination of points 6, 7 and 12; modification of point 8*

*January, 2016 – Modification of point 4*

*September, 2014 – Change of email address on email below*

*February, 2014 – Modification of point 4*

*October, 2013 – New point 12*

*September, 2013 – Modification of point 4*

*July, 2013 – Changes all throughout the text of the Circular*

*June, 2013*

*Inquiries concerning the subject of this Circular or any other request should be directed to:*

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