

SHIP SANITATION CERTIFICATE PROGRAM COURSE

Unit 3: Shipboard Introduction

CIN: B-322-1100
SEPTEMBER 2012

Shipboard Introduction

Enabling Objectives:

- 3.1 **State** the responsibilities of the shipboard chain of command
- 3.2 **Describe** the procedures for boarding vessels
- 3.3 **Define** the terms for shipboard nomenclature
- 3.4 **List** the elements of compartment designation
- 3.5 **Identify** SSC inspection factors for various ship classes

Chain of Command Description

- Commanding Officer (CO) - Absolute responsibility for the safety, efficiency, well-being of his/her crew.
- Executive Officer (XO) - Aide or "executive" to the CO.
- Command Master Chief (CMC) - Serves the XO's assistant and as the voice of all enlisted personnel.

Chain of Command (continued)

- Chief Engineer (CHENG) - Responsible for the provision of “hotel services” to include freshwater, lighting, and power.
- Supply Officer (SUPPO) - Responsible for ordering and maintaining supplies, operation and upkeep of foodservice spaces.
- Senior Medical Officer (SMO) - Responsible for crew health and wellness, as well as shipboard sanitation.

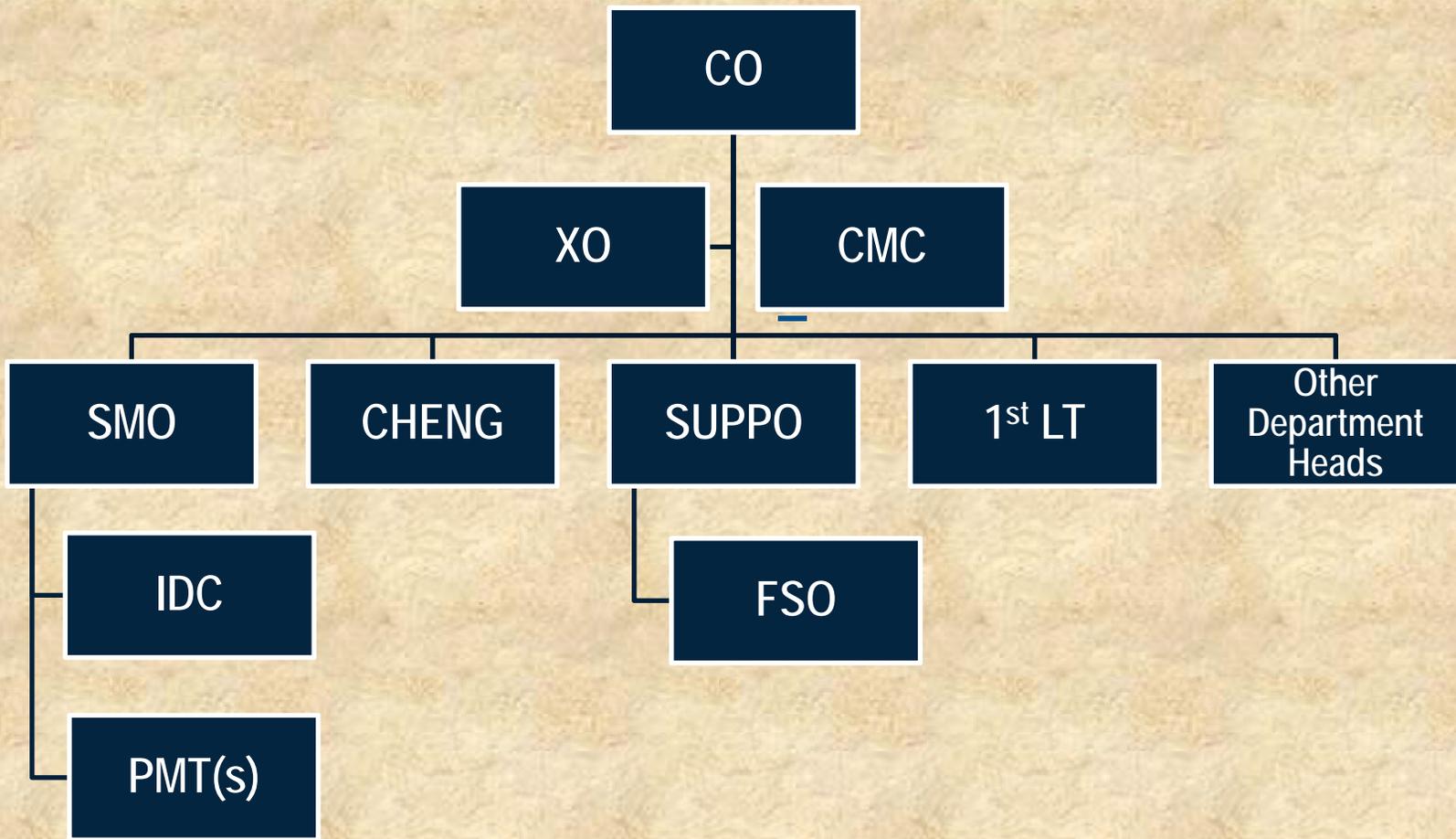
Chain of Command (continued)

- Food Service Officer (FSO) - Responsible for foodservice operation.
- First Lieutenant (1st LT) - Responsible for maintenance of the hull and main deck of the ship, as well as operation and upkeep of seamanship equipment and line lockers.

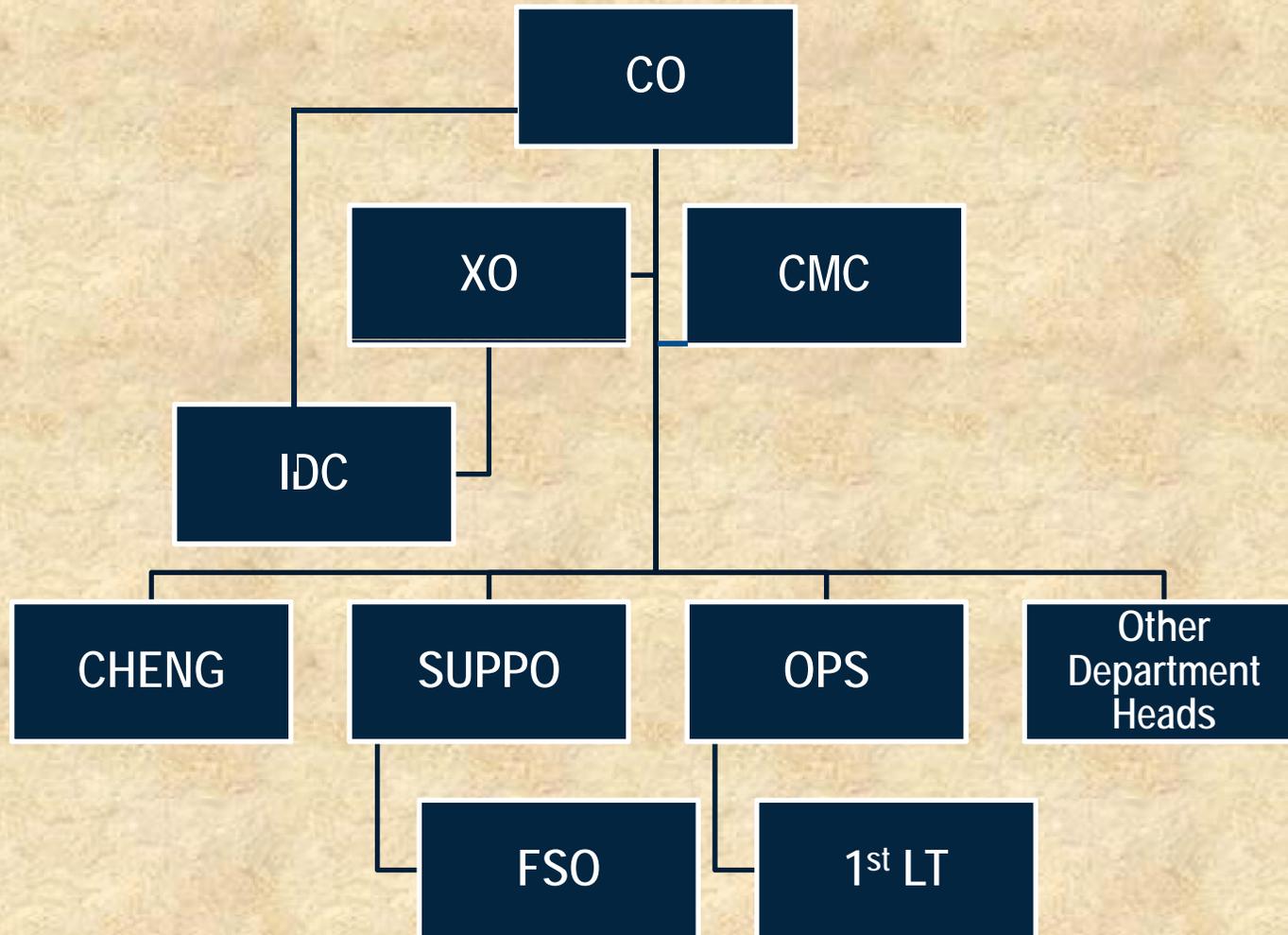
Chain of Command (continued)

- Independent Duty Corpsman (IDC) - Head enlisted medical representative on all surface ships and submarines.
- Preventive Medicine Technician (PMT) - Advise the SMO and/or IDC in all matters relating to food safety, sanitation, water quality, immunizations, and disease surveillance threats.

Amphibious Ship/Carrier Chain of Command



Cruiser and Smaller Chain of Command



Ship Boarding Procedures

- When boarding a ship that is flying the National Ensign (usually flown on fantail), all military personnel must do the following:
 - Stop upon reaching the upper platform on the accommodation ladder or the shipboard end of the brow.
 - Face National Ensign and salute.
 - While presenting your ID card in your left hand, salute the Officer of the Deck (OOD) and request permission to come aboard.



U.S. Navy photo by Mass Communication Specialist 1st Class Brien Aho



U.S. Navy photo by Lt. Patrick Evans

Boarding Procedures (continued)

- You must also ask the OOD for permission to cross the quarterdeck while onboard.
- Upon leaving the ship, personnel render the salutes in reverse order.



U.S. Navy photo by Mass Communication Specialist 3rd Class Bryan Ilyankoff

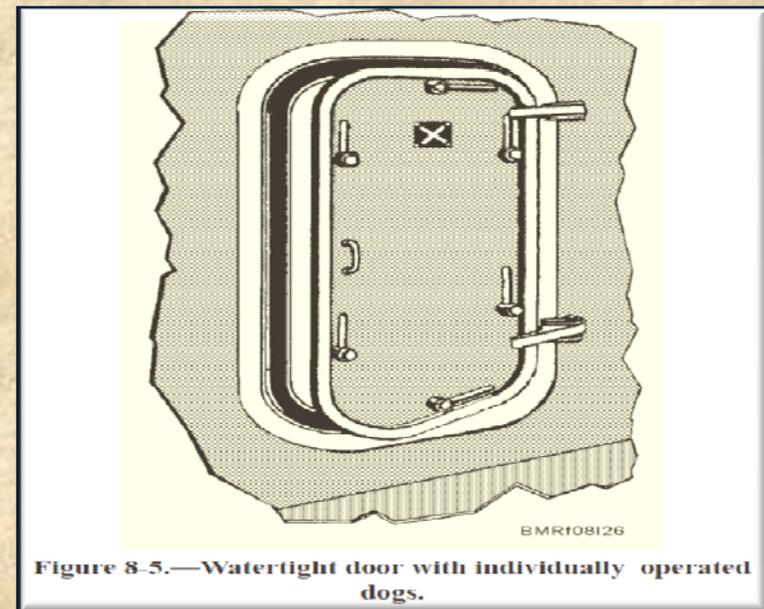
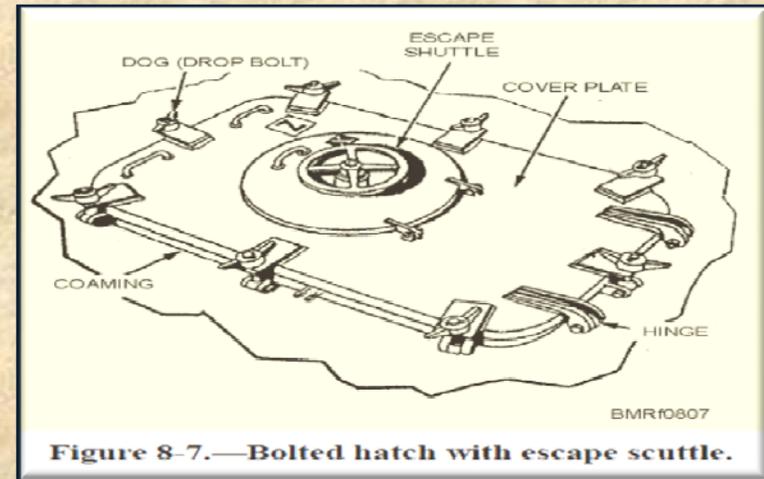
Basic Ship Nomenclature

- Bow - Front of the ship.
- Stern - Rearmost portion of the ship.
- Centerline - Imaginary line bisecting ship into two equal halves.
- Starboard - Right of the centerline while facing forward.
- Port - Left of the centerline while facing forward.



Ship Nomenclature (continued)

- Deck - Floors of a ship.
- Bulkhead - Vertical walls dividing the interior of a ship into compartments.
- Hatch - Provides access between decks.
- Door - Provides access between bulkheads.



Ship Nomenclature (continued)

- Level - General term used to designate deck heights above the main deck.
- Compartment or space - Rooms on a ship.
- Frame - Transverse ribs that make up the skeleton of a ship and are designed to strengthen the ship's structure.
- Quarterdeck - An area designated by the CO for the conduct of official functions and is the inport watch station of the Officer of the Deck.

Compartment Designation

- Bullseye - a symbol marked on a label plate and secured to the door, hatch, or bulkhead of the compartment.
- Compartment designation consists of:
 - A deck or level number.
 - A frame number.
 - The relationship of the compartment to the centerline.
 - Letter showing the use of the space
 - Note: The division responsible for the space may also be seen at the bottom.

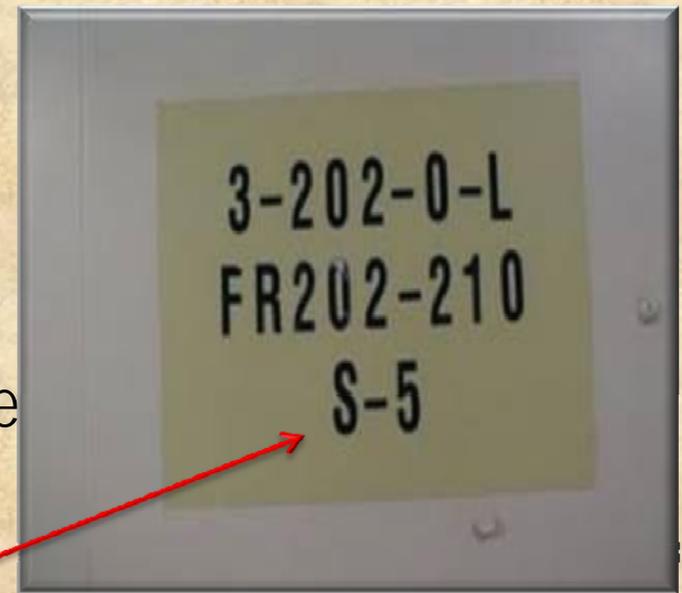
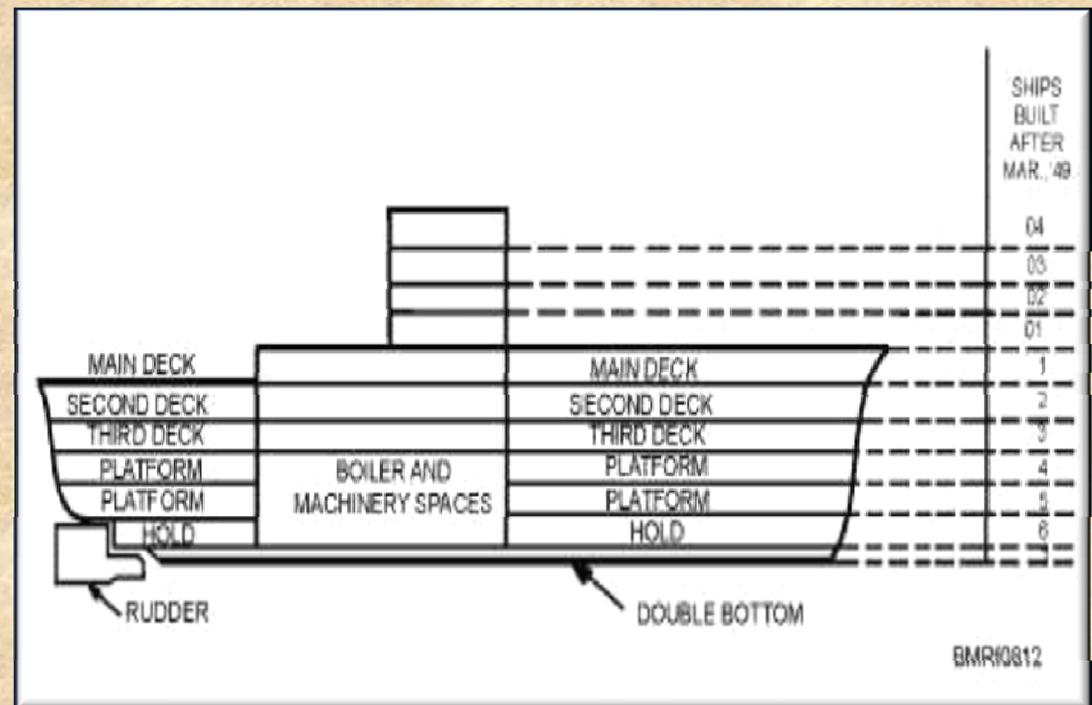
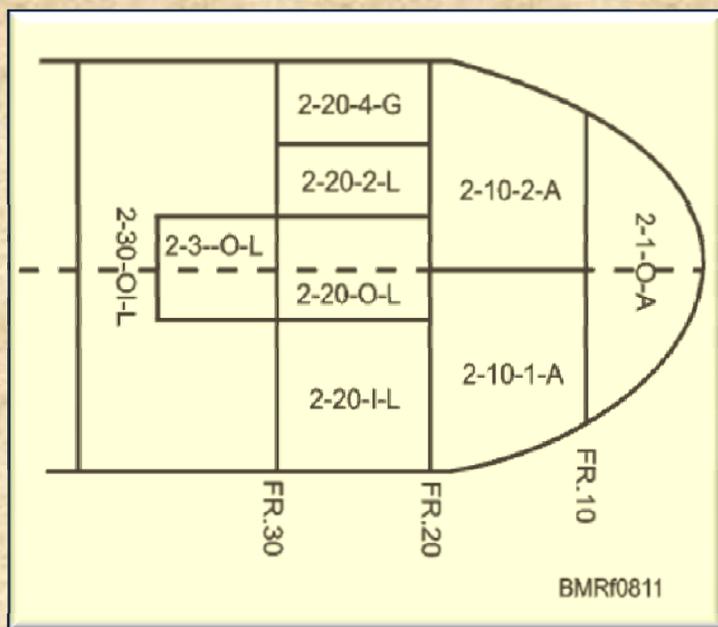


Photo courtesy of Maritime DC & PPE Information Center

Compartment Designation (continued)

- The frame number indicates the foremost bulkhead of the compartment.
- A zero precedes the deck number for all levels above the main deck.



Compartment Designation (continued)

- Compartments located on the centerline carry the number 0
 - Compartments to starboard are given odd numbers
 - Compartments to port are given even numbers
 - **THINK PESO: PORT EVEN, STARBOARD ODD**
- The last part of the compartment number is the letter that identifies the primary use of the compartment

Example: 3-202-0-L

- Deck Number: 3
- Frame Number: 202
- Compartment location: 0 (centerline)
- Compartment usage: L (Living)

SSC Inspection Factors for Various Ship Classes

Nimitz Class Carrier (CVN 68)

Class Specific SSCEC Items

- 7 Food Service Facilities
- 8 Dry Provisions Storerooms
- 5 Reefers
- 5 Freezers
- 100+ Berthings
- 3 Collection, Hold, and Transfer (CHT) Pump Rooms
- 4 -100K GPD Reverse Osmosis Units (RO)
- 4 Potable Water Risers
- 26 Potable Water Tanks
- Ballast Tanks
- 3 Line Lockers



U.S. Navy photo by Mass Communication Specialist 2nd Class Michael D. Cole

USS Enterprise (CVN 65)

Ship Specific SSCEC Items

- 7 Food Service Facilities
- 8 Dry Provisions Storerooms
- 5 Reefers
- 5 Freezers
- 100+ Berthings
- 3 CHT Pump Rooms
- 4 - 100K GPD RO's
- 6 Potable Water Risers
- 26 Potable Water Tanks
- Ballast Tanks
- 3 Line Lockers



U.S. Navy photo by Photographer's Mate Airman Rob Gaston

Ticonderoga Guided Missile Cruiser (CG 47)

Class Specific SSCEC Items

- 3 Food Service Facilities
- 1 of Dry Provisions Storerooms
- 1 Reefer
- 2 Freezers
- 6 Berthings
- 2 CHT Pump Rooms
- 2 - 12K GPD RO's or 2 - 12K GPD Evaporators
- 4 Potable Water Risers
- 5 Potable Water Tanks
- 2 Line Lockers



U.S. Navy photo by Photographer's Mate 2nd Class Johnnie R. Robbins

Arleigh Burke Class Guided Missile Destroyer (DDG 51)

Class Specific SSCEC Items

- 2 Food Service Facilities
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 7 Berthings
- 2 Vacuum CHT (VCHT) Pump Rooms
- 2 - 12K GPD RO's
- 4 Potable Water Risers
- 4 Potable Water Tanks
- 1 Line Locker



U.S. Navy photo by Mass Communication Specialist 3rd Class Benjamin Crossley

Oliver Hazard Perry Class Guided Missile Frigate (FFG 7)

Class Specific SSCEC Items

- 2 Food Service Facilities
- 1 Dry Provisions Storeroom
- 2 Reefers
- 1 Freezer
- 5 Berthings
- 1 CHT Pump Room
- 2 - 6.8K GPD and 1 - 2K GPD RO's
- 2 Potable Water Risers
- 6 Potable Water Tanks
- 1 Line Locker



Navy photo by Chief Mass Communication Specialist Bill Mesta

Littoral Combat Ship (LCS 1) Lockheed Martin Variant

Class Specific SSCEC Items

- 1 Food Service Facility
- 1 Dry Provisions Storeroom
- 3 Reefers
- 2 Freezers
- 21 Berthings
- 1 CHT Pump Room
- 2 - 2K GPD RO's
- 2 Potable Water Risers
- 2 Potable Water Tanks
- Ballast Tanks
- 1 Line Locker



Photo courtesy of Lockheed-Martin

Littoral Combat Ship (LCS 2) General Dynamics Variant

Class Specific SSCEC Items

- 1 Food Service Facility
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 24 Berthings
- 1 CHT Pump Rooms
- 2 – 1800K GPD RO's
- 2 Potable Water Risers
- 2 Potable Water Tanks
- 1 Line Locker



Photo courtesy of Dennis Griggs/General Dynamics

Tarawa Class Amphibious Assault Ship (LHA 1)

Class Specific SSCEC Items

- 5 Food Service Facilities
- 6 Dry Provisions Storerooms
- 2 Reefers
- 1 Freezer
- 50+ Berthings
- 2 CHT Pump Rooms
- 2 - 50K GPD Evaporators/2 - 2.5K RO's
- 4 Potable Water Risers
- 6 Potable Water Tanks
- Ballast tanks
- 2 Line Lockers



U.S. Navy photo by Mass Communication Specialist
2nd Class Kerryl Cacho

Wasp Class Amphibious Assault Ship (LHD 1)

Class Specific SSCEC Items

- 4 Food Service Facilities
- 5 Dry Provisions Storerooms
- 2 Reefers
- 1 Freezers
- 50+ Berthings
- 2 CHT Pump Rooms
- 2 - 100K GPD Evaporators
- 2 Potable Water Risers
- 6 Potable Water Tanks
- Ballast Tanks
- 2 Line Lockers



U.S. Navy photo by Mass Communication Specialist 1st Class Jeremy L. Grisham

USS Makin Island (LHD 8)

Class Specific SSCEC Items

- 5 Food Service Facilities
- 11 Dry Provisions Storerooms
- 4 Freezers
- 5 Reefers
- 21 Berthings
- 2 VCHT Pump Rooms
- 4 - 50K GPD RO's
- 2 Potable Water Risers
- 6 Potable Water Tanks
- Ballast Tanks
- 2 Line Lockers



U.S. Navy photo by Chief Mass Communication Specialist John Lill

Austin Class Amphibious Transport Dock (LPD 4)

Class Specific SSCEC Items

- 3 Food Service Facilities
- 4 Dry Provisions Storerooms
- 1 Reefer
- 1 Freezer
- 30+ Berthings
- 3 CHT Pump Rooms
- 2 - 30K GPD Evaporators
- 2 Potable Water Risers
- 7 Potable Water Tanks
- Ballast tanks
- 1 Line Locker



U.S. Navy photo by Mass Communication Specialist 1st Class Nathanael Miller

San Antonio Class Amphibious Transport Dock (LPD 17)

Class Specific SSCEC Items

- 4 Food Service Facilities
- 2 Dry Provisions Storerooms
- 5 Reefers
- 1 Freezer
- 26 Berthings
- 2 VCHT Pump Rooms
- 3 - 24K GPD RO's
- 2 Potable Water Risers
- 6 Potable Water Tanks
- Ballast Tanks
- 1 Line Locker



U.S. Navy photo by Mass Communication Specialist 1st class Corey Lewis

Whidbey Island and Harpers Ferry Class Dock Landing Ships (LSD 41/LSD 49)

Class Specific SSCEC Items

- 1 Food Service Facility
- 7 Dry Provisions Storerooms
- 2 Reefers
- 2 Freezers
- 26 Berthings
- 3 CHT Pump Rooms
- 2 - 12K Evaporators or 2 - 30K GPD RO's
- 2 Potable Water Risers
- 4 Potable Water Tanks
- Ballast tanks
- 2 Line Lockers



U.S. Navy photo by Mass Communication Specialist 1st Class Jason Swink

Avenger Class Mine Countermeasures Ship (MCM 1)

Class Specific SSCEC Items

- 1 Food Service Facility
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 5 Berthings
- 1 CHT Pump Room
- 1 - 2K GPD and 1 - 3K GPD RO
- 2 Potable Water Risers
- 2 Potable Water Tanks
- 1 Line Locker



U.S. Navy Photo by Chief Photographer's Mate Johnny Bivera

Cyclone Class Patrol Coastal Ship (PC 1)

Class Specific SSCEC Items

- 1 Food Service Area
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 5 Berthings
- 1 CHT Pump Room
- 3 - 400 GPD RO's
- 2 Potable Water Risers
- 2 Potable Water Tanks
- 1 Line Locker



U.S. Navy Photo by William H. Clarke

Virginia Class and Los Angeles Class Submarines (SSN 774/688)

Class Specific SSCEC Items

- 1 Food Service Facility
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 9/8 Berthings
- 2/1 Sanitary Pump for Sewage Disposal
- Single 10K GPD Evaporator or RO
- 1 Potable Water Riser
- 2 Potable Water Tanks
- Ballast Tanks (NA for SSCP)



Photo courtesy of General Dynamics Electric Boat

Ohio Class Ballistic Submarine (SSBN 726)

Class Specific SSCEC Items

- 1 Food Service Facility
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 9 Berthings
- 2 Sanitary Pumps for Sewage Disposal
- 1 10K GPD Eavaporator
- 1 Potable Water Riser
- 2 Potable Water Tanks
- Ballast Tanks (NA for SSCP)



U.S. Navy photo by Mass Communication Specialist 1st Class James Kimber

Seawolf Class Attack Submarine (SSN 21)

Class Specific SSCEC Items

- 1 Food Service Facility
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 10-12 Berthings
- 2 Sanitary Pumps for Sewage Disposal
- Single 10K GPD RO
- 1 Potable Water Riser
- 2 Potable Water Tanks
- Ballast Tanks (NA for SSCP)



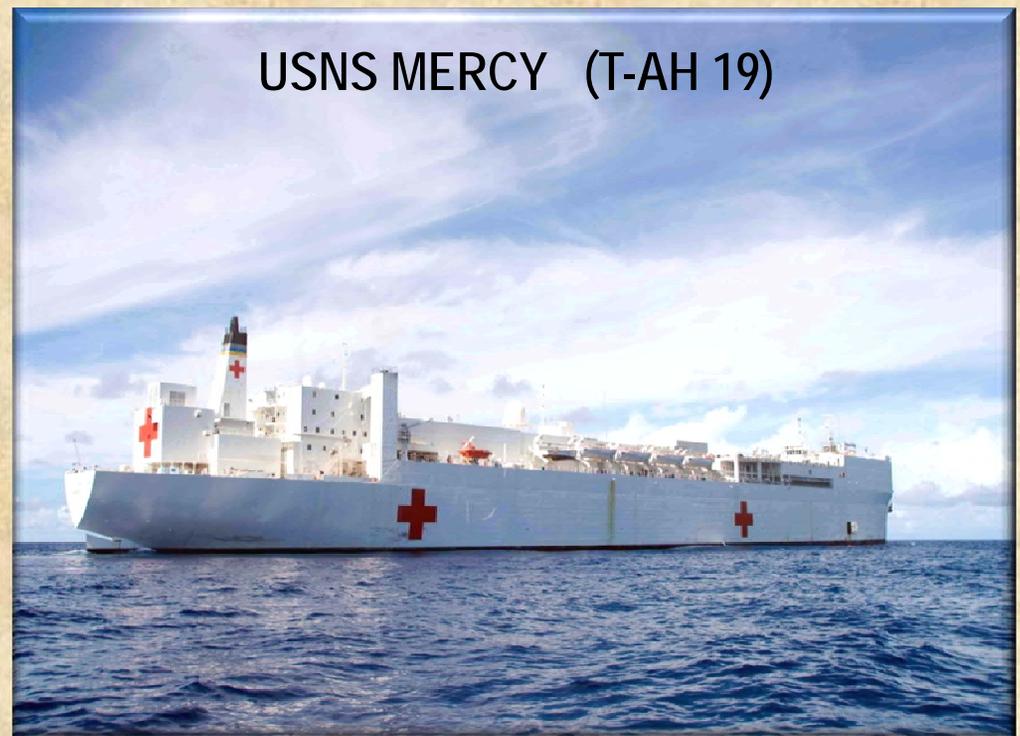
Photo courtesy of General Dynamics Electric Boat

Military Sealift Command (MSC)

CURRENTLY OPERATES 111 NON-COMBATANT CIVILIAN CREWED NAVAL FLEET AUXILIARY FORCE, PREPOSITIONING, SEALIFT, AND SPECIAL MISSION SHIPS

Hospital Ship Specific SSCEC Items

- 4 Food Service Facilities
- 2 Dry Provisions Storerooms
- 3 Reefers
- 2 Freezers
- 12 Berthings
- 2 CHT Pump Rooms
- 4- 75K GPD Evaporators
- 2 Potable Water Risers
- 4 Potable Water Tanks
- Ballast tanks
- 2 Line Lockers



U.S. Navy photo by Mass Communication Specialist 3rd Class Joshua Valcarcel

United States Coast Guard Cutters

Range in size from 65' Harbor Tug to 420' Icebreaker

(WHEC) Specific SSCEC Items

- 3 Food Service Facilities
- 2 Dry Provisions Storerooms
- 5 Reefers
- 2 Freezers
- 11 Berthings
- 2 CHT Pump Rooms
- 2 - 600 GPD Evaporators
- 4 Potable Water Risers
- 5 Potable Water Tanks
- Ballast Tanks
- 2 Line Lockers



U.S. Navy photo by Mass Communication Specialist 1st Class Jason Swink

National Oceanic and Atmospheric Administration (NOAA)

Survey and Research Vessels ranging in size from 155 to 274 feet

McArthur II (R330) Specific SSCEC Items

- 1 Food Service Facility
- 1 Dry Provisions Storeroom
- 1 Reefer
- 1 Freezer
- 27 Berthings
- 1 CHT Pump Room
- 2- 3K GPD Evaporators
- 2 Potable Water Risers
- 2 Potable Water Tanks
- 1 Line Locker



Photo courtesy of NOAA (<http://www/moc.noaa.gov/mt/index.html>)

Army Watercraft

Required to Inspect Large Tugs (LTs), Landing Craft Utilities (LCUs),
and Logistics Support Vessels (LSVs)

LSV Specific SSCEC Items

- 1 Food Service Areas
- 1 Dry Provisions Storerooms
- 1 Reefer
- 1 Freezer
- 18 Berthings
- 1 CHT Pump Room
- 2 – 2K GPD Evaporators
- 2 Potable Water Risers
- 2 Potable Water Tanks
- Ballast Tanks
- 1 Line Locker



U.S. Navy photo by Photographer's Mate 2nd Class Daniel J. McLain

Summary and Review

- Elements of shipboard organization
- Responsibilities of the shipboard chain of command
- Procedures for boarding vessel
- Terms for shipboard nomenclature
- Elements of compartment designation
- SSC inspection factors for ship classes