



NAPA SAFETY SUMMIT 2026

SAFETY · EFFICIENCY · AUTOMATION

Deep Dive: Digital Hotel Records

Digitalization of recordkeeping on the ship hotel side



Christian Aminoff

**Product owner, Hotel
Records, Safety Solutions,
NAPA**

- Joined NAPA in 2025
- Master of Arts in Strategic and Industrial Design, Aalto University.
- Owner of the NAPA Hotel records

Guest speaker



Tomi Jormanainen Health Inspector | Ship sanitation

Environmental Health protection Unit, City of
Porvoo, Finland

Agenda

#1 Introduction by NAPA Hotel records

- Intro to Hotel records topic
- NAPA's upcoming digital solution and status

#2 Guest specialist: Tomi Jormanainen - Health inspection reality + compliance lens

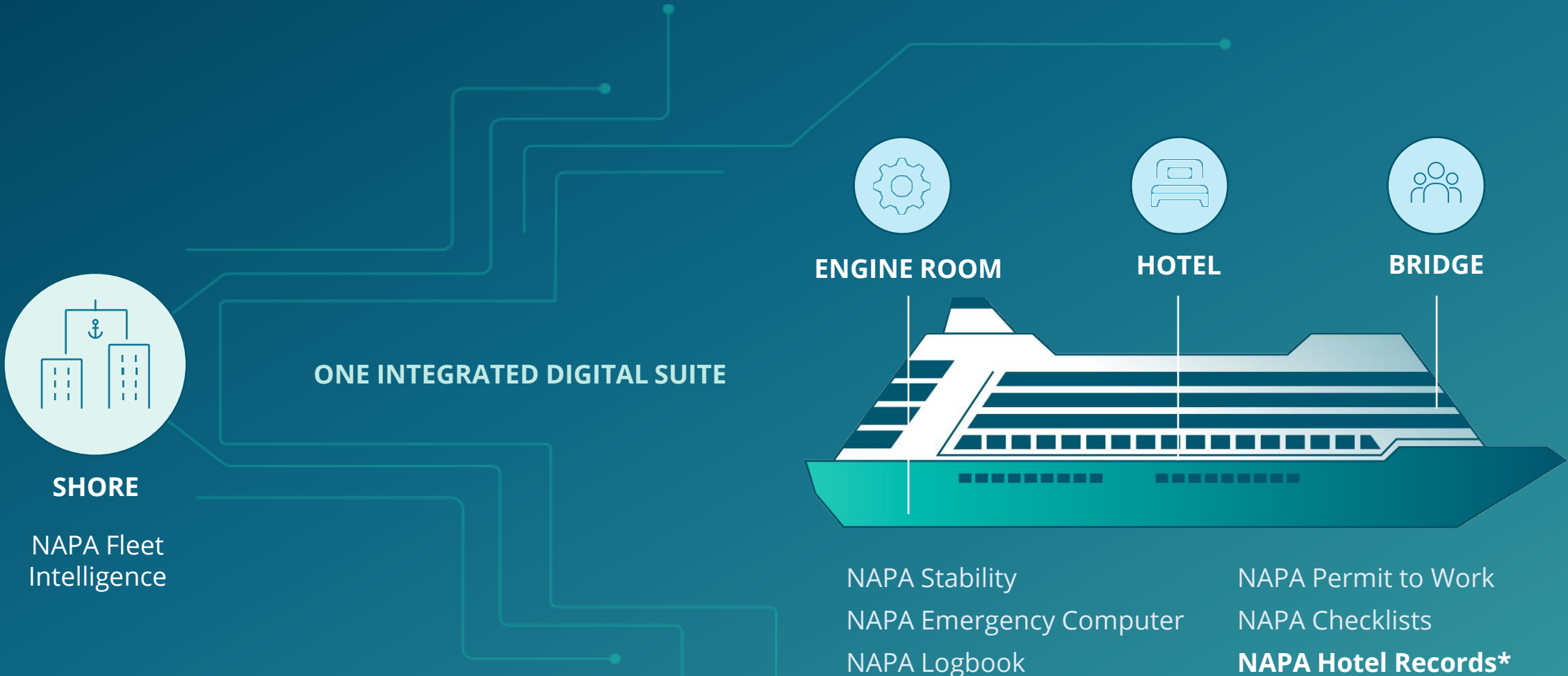
#3 Discussion, Q&A

Feedback about the session by using QR code in the end.



31.3.2026

Our solutions: Integrated from ship to shore



*Upcoming



Feb. 24, 2026

Executive Business Review

Why Hotel Records Need to Go Digital — Now

CURRENT SITUATION:

- Paper-heavy; **operational & compliance risks**. Not cut for modern operations. Plus, **reputational risks**.

SOLUTION:

- **Onboard:** Digital logging, data validation, next-step prompts, automated workflows.
- **Shoreside:** Centralized, version controlled, aligned to latest rules + fleet monitoring.

ROI / BENEFITS:

- **Immediate ROI:** Eliminating paper alone offsets digital tool costs.
- **Competitive advantage:** Can help capture market shift from land tourism with digital public-health excellence.
- **Strategic advantage:** Paper doesn't scale; digital records enable standardization, analytics & continuous improvement across brands.

7000+

papers/week in just one galley

Just

1%

land-to-cruise shift

=

demand for 11 ships each with 6K+ guest capacity

Shaped by operators, not by our assumptions

"We spend more time working around the tools than working with them."

— Crew feedback

"It needs to work in a walk-in cooler with wet gloves."

— Environmental health officer

"I want to see my area's status at a glance. Today I can't."

—Department head, food safety

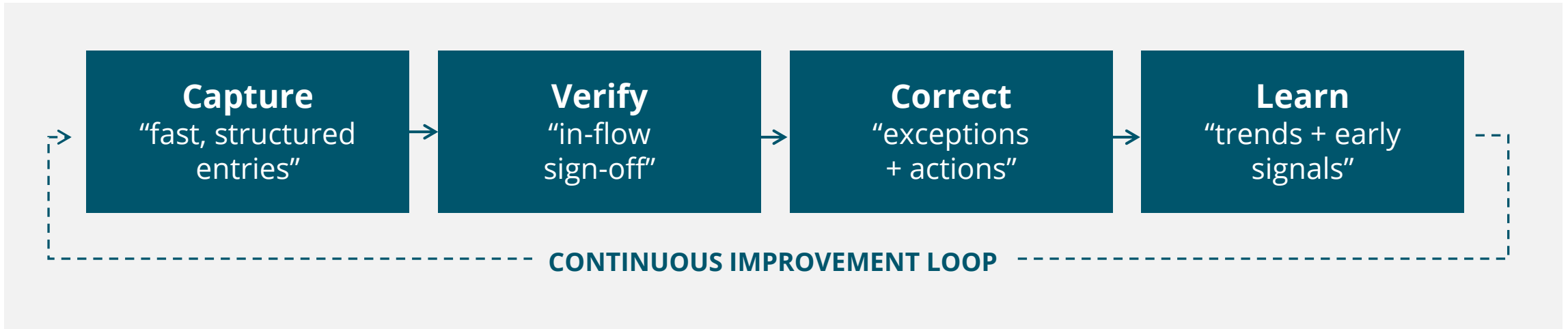
"We only learn about issues when it's already a crisis."

— Shoreside operations team

The Shift: From Logging Work to Running a Control Loop



31.3.2026



Before

- Hard to search
- Manual consolidation
- inconsistent templates
- Slow proof



After

- Searchable
- Standardized
- Verified and trendable
- Exportable

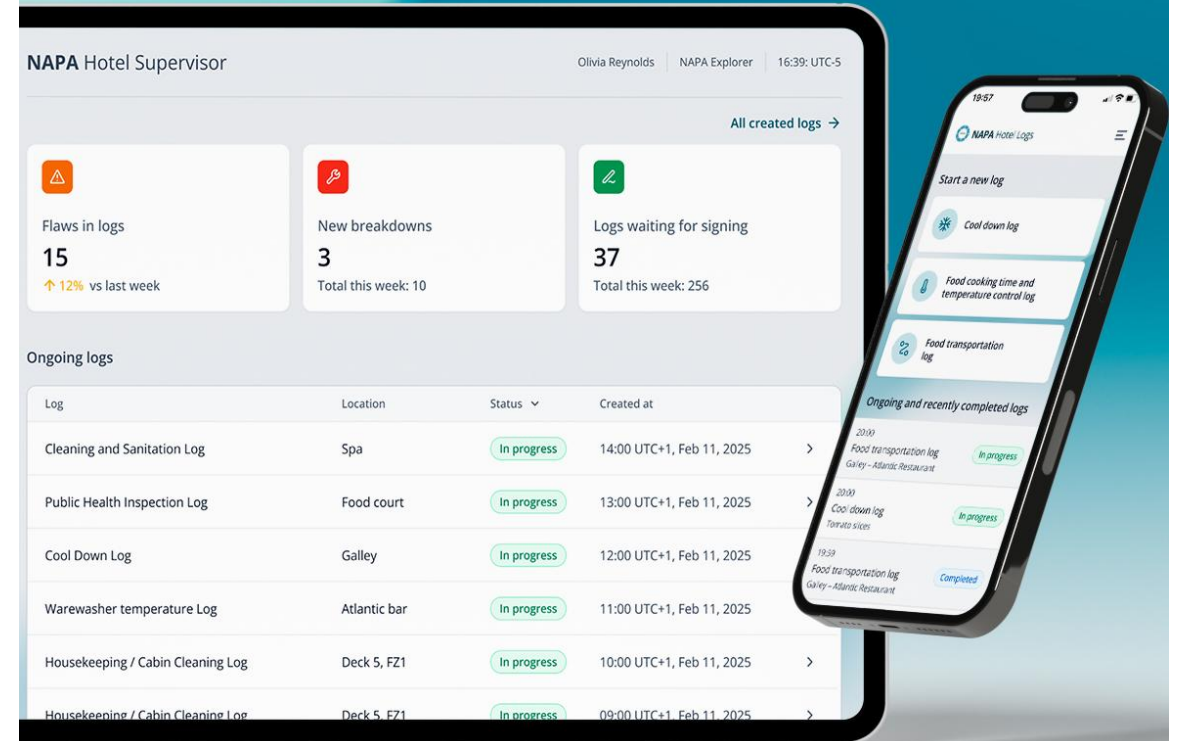
What We're Building First

Our team is currently developing UI concepts for the following hotel-side digital logs:

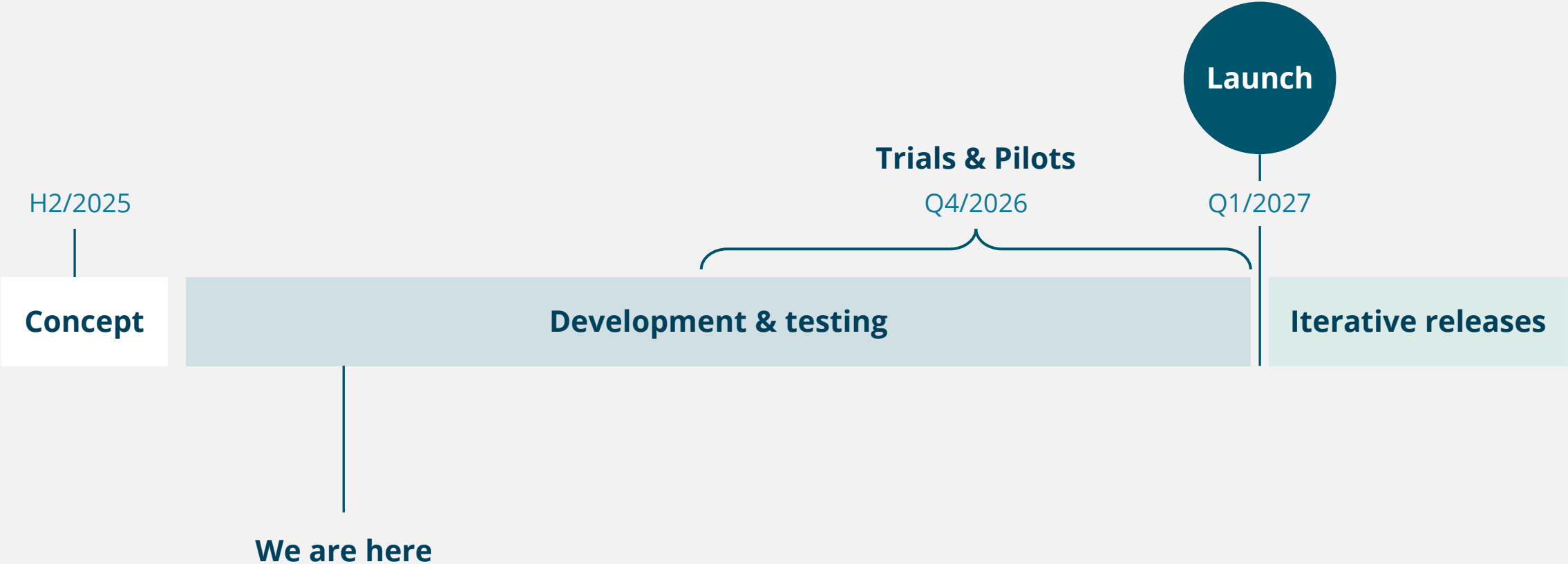
- **Cleaning and Sanitation Logs**
- **Public Health Inspection Logs**
- **Cool Down Logs**
- **Washer temperature Logs**
- **Housekeeping / Cabin Cleaning Logs**
- **AI assisted workflows**

Along with AI-assisted workflows to reduce manual effort and improve data quality.

These form the starting point for our discussions, and your feedback will directly shape functionality and usability of the new product.



Our plan



What's next — and how you can be part of it



Trial starts H2/2026

Were looking for vessels and crew to shape the product in real conditions



Talk with us

Share pain points, introduce us to Hotels Ops or public health contacts in your organization.

But first — can we actually trust digital logs? What does an inspector look for?

Let's hear from Tomi Jormanainen, health inspector and EU SHIPSAN representative for Finland.

Tomi Jormanainen

Health inspector

City of Porvoo





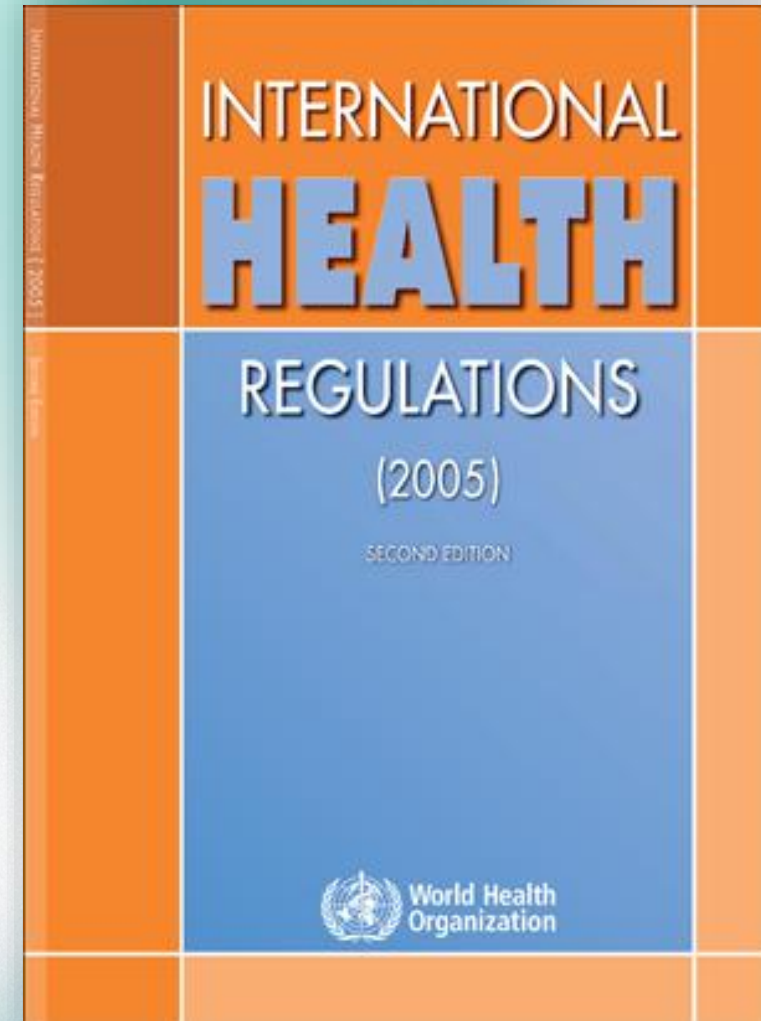
Tomi Jormanainen

**Health Inspector / Ship Sanitation
Environmental Health Protection Unit,
City of Porvoo, Finland**

- Long working experience with environmental health related issues and how to promote and protect public health, such as water safety and indoor air quality, food hygiene, sanitation, pest control etc.
- Specialized to conduct ship sanitation inspections and issuing ship sanitation certificates according to WHO and International Health Regulations - IHR guidelines
- EU ShipSan cooperation representative for the Ministry of Social Affairs and Health, Health and Safety Dep.
- EU ShipSan national point of contact and member of the EU Shipsan Association
- Organizer and head trainer in national ship sanitation trainings

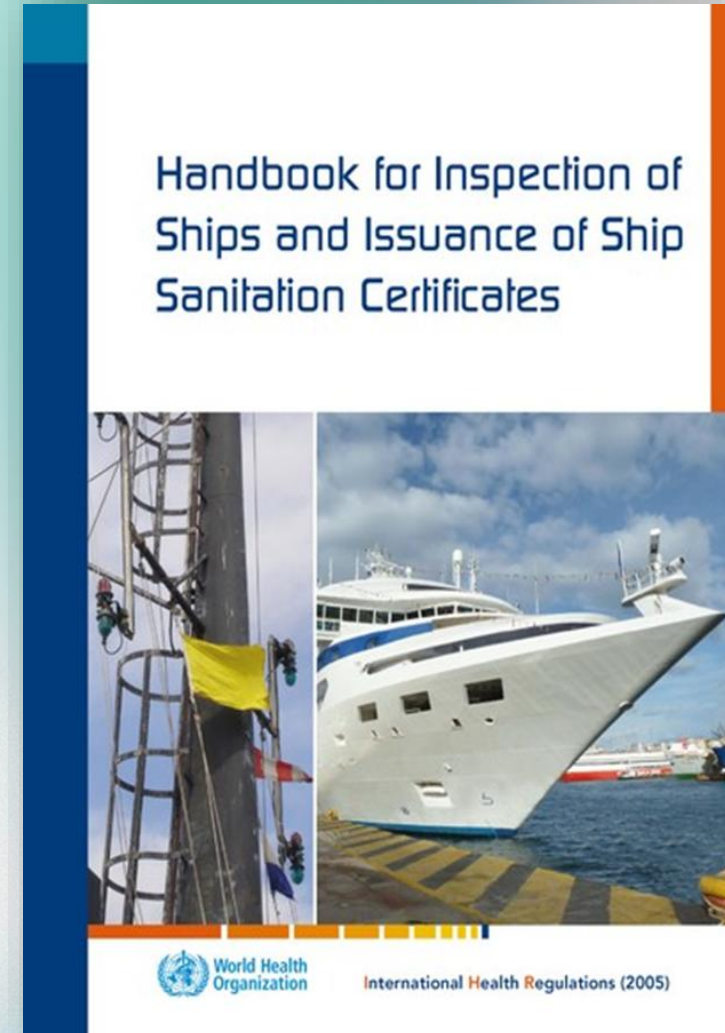
WHO International Health Regulations (2005) - Ship Sanitation Inspections

- The purpose of the IHR is to prevent, protect against, control and provide a public health response to the health threats that can cross national borders and endanger human health globally
- Member States are requested to maintain public health measures and response capacity in the ports and provide trained personnel for monitoring and inspection of vessels
- Ships must be kept free from sources of public health risks, and the master must report any cases of infectious diseases or general health risks detected on board - Ship Declaration of Health-form
- If vessel is coming from an area where an outbreak of international concern has been declared and/or if there are severely ill persons with symptoms such as high fever, coughs, rash, unusual bleeding or paralysis or fatalities (Ebola, Measles, Legionellosis etc.)
- If evidence of a public health risk is found; the vessel is considered as affected and necessary control measures are carried out (isolation/quarantine, evacuation, disinfection, etc.)



Ship Sanitation Exception/Control Certificates

- Aims to minimize the risk of international spread of disease via international ship voyages and applies to all ships in international voyage (inland navigation or seaports)
- An obligation for the Master/Captain to provide a valid SSC on board
- Issued by by the Port Health Authority in the WHO authorized port after assessment of the sanitary conditions on board
- valid for 6 months + 30 days extension possible
- WHO/IHR inspection guidelines and inspection standards, check lists, list of documents inspected and required/recommended health protection measures
- IHR inspections require that activities such as hospital, water quality monitoring, cleaning programs, and pest control measures are consistently documented (paper or electronic logs)
- Inadequate recordkeeping undermines the ability to verify compliance. The PHA is responsible for prescribing and supervising preventive measures



European Manual for Hygiene Standards

and Communicable Disease Surveillance on Passenger Ships

- Aims to prevent and minimise the risk of communicable diseases
- Based on EU Legislation - complies with WHO/IHR
- Brings together legal requirements and recommended standards and guidelines for passenger ships sailing within European waters
- Developed in collaboration with the industry and competent EU member state authorities
- Development phase managed by EU Shipsan program
- Finland has joined the program 2024 - first inspections summer 2026



E-logs vs. Paper logs



1. Better traceability and data reliability

E-Logs systems reduces the risk of errors and incomplete entries as they automatically records the time and the author. Paper logs may be “routinely filled” and lack corrective actions and follow-up on whether the corrective action worked etc.. Incomplete recording weakens the ability to verify compliance.



2. Information sharing and collaboration with authorities

With e-logs the information can be shared easier. The information can be transformed and restructured for easy review for the PHA (and management, crew etc.). Reduces the risk of misunderstandings and incomplete documentation. In IHR inspections, for example, self-monitoring logs must be presented without delay.

E-logs vs. Paper logs



3. More effective risk management - Real-time monitoring and alerts

Deviations (e.g. temperature, chlorine limits) can be identified immediately. The system can send automatic reminders and alerts. Speeds up response and prevents food risks and guide to accurate corrective action based on WHO/National/company requirements.



4. Efficiency and use of the data information

Recording data can be used and benefited easier than on paper. E.g. reviewing old data can be difficult with paper logs. Electronic systems enable fast retrieval and long-term data analysis. Different reports, trends and summaries can be created and used widely to better operation in question (e.g. prevention, training).



5. Data security

Access and data user and management rights increases data security. Sensitive information can be shared with officers via safety e-mail messages. Paper records in some cases can compromise information security (e.g. hospital Med. Logs) Electronic forms reduce recording variability and facilitate comparison.

Top 5 “non-negotiables” and how can we trust e-logs

- 1. The system and its information content and processes must be based and comply with international health and hygiene and ship sanitation regulations** (e.g. EU food legislation, WHO Ship Sanitation guidelines, national regulations). The system must not allow processes that conflict with the regulation.
- 2. Reliable trail loggings in use to ensure traceability** and prevent the concealment of errors or abuses. E.g. automatic user and time stamps and change history allows to verify markings.
- 3. The information must always be accessible**, and the systems must also function e.g. without a network.
- 4. Information security and user management** in accordance with sensitive information sharing requirements, such as strong authentication, role-based access control, encrypted data transfer and storage, data backup and recovery process.
- 5. The e-log systems must be easy for the crew to use**, monitor and to develop further. Usability is crucial when ensuring that self-monitoring is carried out correctly and information it produces can be benefitted in day-to-day functions in best possible way to ensure health and safety on board.

DETECT & MANAGE PUBLIC HEALTH EVENTS ON BOARD SHIPS

STEP 1

NOTIFY PUBLIC HEALTH EVENTS TO COMPETENT AUTHORITIES

STEP 2

VERIFICATION & PRIMARY RESPONSE



CONFIRM occurrence of event & collect information



Ascertain IMMEDIATE ARRANGEMENTS (evacuation, ambulance, health care...)

EVENT DETECTION



Previous port of call



Informal channels

Ship Master



Ship Inspection



World Health Organization



STEP 5

HEALTH MEASURES

STANDARD PROCEDURES

- Quarantine and isolation
- Hand hygiene
- Personal protective equipment
- Handling of patient medical care equipment
- Cleaning and disinfection
- Vector control



SPECIFIC CONTROL MEASURES are needed if

- Specific symptoms: sign of infection, Gastro-Intestinal or Influenza Like Illness symptoms
- Unusual illness
- Death
- Cluster/Outbreak

STEP 3

RISK ASSESSMENT

- Event description
- Primary overview
- Impact assessment
- Containment capability



STEP 4

DECISION MAKING



COMMUNICATION - MONITORING

Discussion and Q&A

Thank you!

Presenter name
Presenter email
Phone number
Napa.fi/product

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