

UNITED STATES OF AMERICA

NATIONAL TRANSPORTATION SAFETY BOARD

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Investigation of:

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FIRE ABOARD THE *SPIRIT OF BOSTON*  
NEAR THE BOSTON SPORTS DISTRICT  
IN BOSTON, MASSACHUSETTS ON  
MARCH 24, 2023

\* Accident No.: DCA23FM022

\* \* \* \* \*

Interview of: THATCHER TROMBLY, Director, Food and Beverage  
City Experiences

Via Microsoft Teams

Wednesday,  
April 12, 2023

APPEARANCES:

CDR [REDACTED] [REDACTED] Lead Investigator  
United States Coast Guard

KEITH FAWCETT, Civilian Marine Accident Investigator  
United States Coast Guard

LT [REDACTED] [REDACTED] Investigator  
United States Coast Guard

LCDR [REDACTED] [REDACTED] Legal Advisor  
United States Coast Guard

ERIC DENLEY, Esq.  
City Cruises

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I N T E R V I E W

(9:00 a.m.)

1 MR. TROMBLY: No, not that I -- not that I know of.

2  
3  
4 MR. FAWCETT: Great. So thank you for being here and taking  
5 time out of your day. We are recording this interview and we are  
6 creating a transcript, which will be available for you, and your  
7 counsel will have it available. It will take a few weeks to  
8 actually produce the transcript. So please, for the record,  
9 acknowledge that we are recording the interview by just saying I,  
10 you know, acknowledge the interview is being recorded.

11 MR. TROMBLY: I acknowledge the interview is being recorded.

12 MR. FAWCETT: Thank you, sir. This is a joint U.S. Coast  
13 Guard/NTSB investigation with the Coast Guard as the lead federal  
14 agency and we are conducting this interview under the applicable  
15 Coast Guard regulations. Today is Wednesday, April 12th, the time  
16 is shortly after 9:00 a.m. Eastern Standard Time. We're  
17 conducting an interview with Mr. Thatcher Trombly and we're doing  
18 this via Teams. We're conducting this interview to determine the  
19 events surrounding the fire aboard the *Spirit of Boston*, which  
20 occurred in Boston Harbor on March 24, 2023.

21 We're going to go ahead and introduce the Coast Guard team.  
22 For the record, Mr. Brian Young, Investigator in Charge from the  
23 NTSB, will not be in this interview, but he has asked us to pose  
24 some questions on his behalf, and my name is Keith Fawcett and  
25 I'll spell my last name, F-a-w-c-e-t-t. For the record, I am a

1 Coast Guard civilian marine accident investigator and I'm part of  
2 this D1 formal investigation team.

3 LT [REDACTED] My name is Lieutenant [REDACTED]  
4 and I am also part of the First Coast Guard District  
5 investigations team. Nice to meet you.

6 MR. TROMBLY: Me, as well.

7 LCDR [REDACTED] Good morning, sir. I'm Lieutenant Commander  
8 [REDACTED] I'm the legal advisor to the investigation. My  
9 last name is spelled [REDACTED]. Thanks for coming this  
10 morning.

11 MR. FAWCETT: Okay, Commander [REDACTED] is the lead  
12 investigator, he'll be joining us shortly. Mr. Thatcher, if  
13 you'll state and spell your name for the record and then we'll  
14 have your counsel state and spell his name for the record.  
15 Mr. Trombly.

16 MR. TROMBLY: My name is Thatcher Trombly, T-h-a-t-c-h-e-r.  
17 Last name is T-r-o-m-b-l-y. I'm the food and beverage director  
18 for City Experiences in the dining side.

19 MR. FAWCETT: And Counsel.

20 MR. DENLEY: Yeah, hi. This is Eric Denley, D-e-n-l-e-y.  
21 I'm counsel for City Cruises. Do I have the ability to turn my  
22 camera on and/or off?

23 MR. FAWCETT: You should, sir. There should be a button,  
24 too, somewhere in the header where you can turn it on and off, an  
25 icon of a camera.

1 MR. DENLEY: Yeah, it doesn't seem to --

2 MR. FAWCETT: You can leave it on, sir. No problem.

3 MR. DENLEY: Yeah, I'm trying.

4 MR. FAWCETT: That's fine, no problem.

5 MR. DENLEY: Can you all see me or --

6 MR. FAWCETT: Yes, we can, sir.

7 MR. DENLEY: You can. Oh, interesting, okay. Well, then I'm  
8 good. I'm happy to turn it off, so thank you.

9 Thatcher, it's good to see you again and I appreciate the  
10 opportunity to participate.

11 MR. FAWCETT: So Mr. Trombly, just a few things before. One,  
12 you know, memory is perishable and if you remember things  
13 differently than you said in the interview, if you'll just let  
14 Mr. Denley know, you can modify, change, amend or add to your  
15 testimony here today. And then the Coast Guard will put out a  
16 report of investigation and if you see that report of  
17 investigation and you have new information that you want to share  
18 that wasn't contained in the report, once again let Mr. Denley  
19 know.

20 And then finally, there's a document available, you can  
21 Google it, it's called the "Marine Safety Manual, Volume V," and  
22 Mr. Denley has access to that, but it's basically the guide book  
23 on how we conduct and why we conduct these investigations so that  
24 you can -- you know, if you wonder why we ask these questions, you  
25 can take a look there. So without anything else, I'm going to

1 turn it over to Lieutenant [REDACTED] [REDACTED] Thank you, sir.

2 LT [REDACTED] Thank you, Keith. It looks like -- just before I  
3 move on, it looks like Commander [REDACTED] may be on line.

4 Commander, are you available to introduce yourself before we  
5 move forward?

6 CDR [REDACTED] Yeah. Good morning. Thumbs up, you can hear me  
7 okay? All right, cool. Good morning, my name is Commander [REDACTED]

8 [REDACTED] I'm the lead investigating officer for this entire  
9 investigation and I'm going to be most likely -- I'll be here the  
10 entire time, I'm listening in and I'll probably have some  
11 questions towards the end. Last name [REDACTED] [REDACTED], and  
12 good morning.

13 INTERVIEW OF THATCHER TROMBLY

14 BY LT [REDACTED]

15 Q. Okay, great. Thank you again for being with us, Mr. Trombly.  
16 First, I'd just kind of like to get a little more about your  
17 background. How long have you been employed with City Cruises?

18 A. I've been employed with City Cruises for 25 years.

19 Q. Okay. And can you explain to me your -- basically, what your  
20 positions have been over those 25 years?

21 A. Yeah, I started as a bartender back in 1998 and I was a  
22 bartender for about, I think, 5 years. I was a manager for about  
23 2 years. I left the company for a short time, just getting out of  
24 the restaurant industry, came back, I was a server. I was a  
25 server for, I think, about 2 years and -- well, 1 year and then

1 went back to being a manager. From there I moved into a senior  
2 manager position, associate food and beverage director, and then  
3 food and beverage director.

4 Q. So what is your title now, is it -- can you please tell me  
5 what it is?

6 A. Yeah, I'm a food and beverage director.

7 Q. And what is your overall responsibility as being the food and  
8 beverage director?

9 A. I direct all the front-of-the-house and back-of-the-house  
10 operations, so I've got a City chef that runs the back of the  
11 house, I work with her to make sure she has everything that she  
12 needs, that everything's running smoothly. With the front of the  
13 house, I work with the front-of-the-house managers to make sure  
14 that they have all the tools that they need to do the job. I  
15 basically oversee the financial side of it and the operations side  
16 of the front of the house and the back of the house.

17 Q. And do you use your new position -- do you ever work aboard  
18 or fill in as a manager or do any type of service on board with  
19 any of the cruises?

20 A. All the time. I'll be managing, I'm going in today to clean  
21 ice machines, so I'm -- I'm not an office guy, I tend to be on the  
22 boats a lot.

23 Q. Is there any or have you ever seen any City Cruises policy or  
24 plan that describes your duties as a director?

25 A. Yeah, there was the day when I was hired, there's a



1 description that basically says that I don't receive the -- make  
2 sure the financial thing is being taken care of, you know, them  
3 staying on budget, that I oversee the managers, the food. I can  
4 have it sent to you, it's been a long time since I've read it and  
5 it's kind of been augmented as I've been there. You know, the  
6 previous food and beverage director didn't quite do as much as I  
7 do, you know, he was more of the office guy whereas I tend to  
8 spend more time with the staff, you know, because I find that I  
9 get more buy-in to the boat by being by their side and being  
10 willing to be in the dirt with them.

11 Q. That's great. And of course, we would love to see exactly on  
12 paper what your duties and responsibilities are, we appreciate you  
13 being forthcoming with that, thank you very much. With that, as  
14 you stated, you basically oversee, you're the umbrella for all of  
15 the -- as we call the back of -- we're going to use -- can I use  
16 the term back of the house, is that --

17 A. Yes.

18 Q. -- a proper term? Okay. So while with the back of the  
19 house, are you familiar or do you know what the manager, the  
20 restaurant manager's responsibilities are?

21 A. Yeah.

22 Q. And are those responsibilities part of a City Cruises policy  
23 or procedure or I guess, you know -- yeah, their responsibilities.

24 A. Yeah, they are.

25 Q. Okay. And what would you say is their -- in your -- not in

1 your opinion, what do you know, what is their responsibility,  
2 what's the restaurant manager's responsibilities?

3 A. Restaurant manager's responsibilities are scheduling,  
4 creating floor plans, double-checking in with guests on board,  
5 running the bars, making sure that the bars are stocked, that the  
6 bartenders are serving safely; with the service staff, making sure  
7 that they're trained on how to properly serve our guests.

8 Then they -- on the backside of it, where it is, you know,  
9 making sure that we have all the small wares that we need,  
10 organization, all our standard corporate policies for front of the  
11 house are being administered properly in the front of the house.

12 Q. Okay. And where do they learn these responsibilities, is  
13 there a training, is there an orientation, are they part of some  
14 sort of training program?

15 A. Yeah, every year we, in general, you know, aside from COVID,  
16 we do a -- like a "train the trainer," where we learn how to train  
17 our staff. There's also a cruise operating handbook that they  
18 receive when they're hired, they go through all of the policies  
19 and procedures that they are responsible for.

20 Q. Can you talk a little more in depth in the "train the  
21 trainer" program?

22 A. Yeah. So our national food and beverage team will come in  
23 and any policies or standards that we want upheld, they'll go  
24 through and our management team, our trainers, they'll bring them  
25 in and basically walk through, all right, "this is how you train

1 your staff" when they come in to -- in to City Experiences. So,  
2 you know, some things are, you know, online where we can -- we've  
3 got Hornblower University, so we can set our staff up and they can  
4 learn on their own or we can we bring staff in and do a face-to-  
5 face training with them on certain things.

6 So basically it's walk through, all right, "this is how you  
7 should be completing this training," where to look for materials,  
8 all the notes that go along with PowerPoints and slides, how do  
9 you -- how do you provide this training, questions to ask while  
10 you're doing the training with the staff members and then, you  
11 know, we'll go through and do like a mock training with all of our  
12 -- all of our managers and train each other.

13 Q. And what personnel goes through that or what -- what  
14 employees on your staff go through that specific training?

15 A. In general, it's the front-of-the-house managers and then if  
16 we have any trainers, so like a bar supervisor learning how to,  
17 you know, train the bar staff on drinks or ordering, that sort of  
18 thing, and then server trainers that would be able to help train  
19 servers coming in. You know, sometimes staff coming in won't have  
20 -- the manager will be running a cruise and we'll have a senior  
21 wait staff that would be facilitating the training for new staff  
22 coming in.

23 Q. So just so we're all on the same page and I'm correct in  
24 assuming, so this particular training is with regards to -- and  
25 I'm just going to give a few examples, like setting -- dealing

1 with customers, setting the tables, how to clear a table, you  
2 know, linens, those types of things? Does it also discuss  
3 disposal of Sternos, candles, those type of things?

4 A. In the back of the house, I believe there is a training on  
5 how to set up a buffet, how to properly dispose of Sternos. In  
6 the front of the house there isn't a lot of -- the only thing that  
7 we have is the table candles and in general, there isn't a  
8 specific page of how to blow out a candle, you know, I'm just  
9 saying. Yeah, basically, blow out the candle, change it out, but  
10 there has -- there hasn't been any specifics on candles  
11 themselves. For back of the house, there is -- most of the safety  
12 stuff comes in through our orientation.

13 Q. And as the director, what is your expectation for how those  
14 will properly be disposed of?

15 A. In general, you know, blowing them out at the end of the  
16 night, you know, we usually put them into a container, all of our  
17 candles are held in a container, and then depending on whether  
18 they are full or not full, because the candles last for, I think  
19 it's 8 hours, so we might get two uses out of them, if they're  
20 empty, then, you know, we'll dispose of them, take them off the  
21 boat and if they're not, then they'll be utilized for the next  
22 cruise.

23 Q. And by disposed, do you mean just throw them into the trash?

24 A. Yeah, we'll put them in the trash and take them to the  
25 dumpster.

1 Q. Okay. Just want to touch a little bit more about the  
2 training. So does any of that "train the trainer" training  
3 include any type of safety and/or emergency response if there were  
4 to be a fire on board or how to fight a fire, anything like that?

5 A. That training does not, but we do, do an orientation training  
6 where the captain goes through and does a full safety -- well,  
7 captain, first mate, whoever might be on, does a safety training  
8 where we walk through the boat, they show us where all the fire  
9 safety equipment is, the fire stations, how to use a -- how to use  
10 a fire extinguisher, both the CO<sub>2</sub> and the dry-chem.

11 They'll show us how to utilize life vests, what  
12 responsibilities are for different positions in the event of a  
13 fire or an emergency, and that usually happens at the beginning of  
14 the season where we'll do a full one with everybody and then  
15 during the summer, as we bring new people in and they're doing  
16 their orientation, they're welcome aboard, we'll have those  
17 individually or small groups with people that are coming in.

18 Then through the summer we have, at least for our pre-cruise  
19 meetings, you know, there's a specific, you know, safety line that  
20 managers will go over, depending on whatever it is, you know,  
21 slips, trips and falls, how to properly use a knife, that sort of  
22 stuff. So we try and keep safety in our daily meetings and then  
23 we'll bring in fire safety, you know, throughout the summer but  
24 it's not a consistent, you know, "all right, every Monday we're  
25 doing a fire safety one."

1 Q. And has this pre-season meeting happened yet this year in  
2 2022 (sic)?

3 A. Not yet, I believe they're just -- they're finishing up the  
4 PowerPoint and everything for it, we're going to be doing it on  
5 the 26th, I believe.

6 Q. And how is -- is that specific of each vessel or is that  
7 company over a gig, like City Cruises Boston, or is that specific  
8 to the *Spirit of Boston* or the other vessels or the *Odyssey* or  
9 whatnot?

10 A. In general, it's an overview of all the vessels and what's  
11 available on them, you know, all of our fire safety equipment is  
12 generally located in the same spots, so at the bottom of a ladder  
13 way, and then, when they get onto their specific boat, we'll go  
14 through and walk them through where all the safety equipment is.

15 Q. And once they get to their specific boat, who's  
16 responsibility is that?

17 A. We would have a mate or a captain do a walk-through with  
18 them.

19 Q. Okay. And then is this tracked any way? Say like I, [REDACTED]  
20 went to the training, is there like a -- is there a log-in, like,  
21 you know, that I was there, is it a requirement to work on board  
22 the vessel, is it like an annual-type refresher training?

23 A. Yeah, usually, there -- for the initial one there is a sign-  
24 in, you know, just because, you know, we've got to pay them for  
25 it, but it's not logged as safety training, it's just, you know,

1 putting it as hours for them.

2 Q. And as the director, what is your expectation of -- and I  
3 know I say your crew, I mean like you'll -- the people who you are  
4 responsible for, what is your expectation, you know, of their  
5 actions in responding to an emergency?

6 A. Well, in general, you know, one, make sure that everybody is  
7 safe, you know, so if there's an emergency happening, spread the  
8 word. You know, if it's a situation where they think they can put  
9 it out, you know, say it's a trash fire and it's not that big, all  
10 right, toss -- toss it off the ship, you know, there's a bunch of  
11 water outside, it will put it out.

12 If you know where the fire -- if you're close to a fire  
13 extinguisher and think you can handle it, use the fire  
14 extinguisher, but if it's something that you don't know how to  
15 handle, your first thing is to make sure that people are safe, so  
16 get everybody off the boat, if possible.

17 You know, if we're under way, it's getting the marine crew  
18 member -- marine crew involved immediately and then from there it  
19 would be, you know, doing whatever your position is trained to do,  
20 so servers help direct people to an outer deck, you know, whatever  
21 is the safest way away from the fire; bartenders are helping out  
22 to hand out life preservers; and then the marine crew is the  
23 backbone for the fire suppression. You know, we don't have access  
24 to the pumps for the actual fire hose stations, so if it's  
25 something that goes above just using a -- the ANSUL system in the

1 galley or a fire extinguisher, it's kind of above, you know,  
2 whatever they would be required to do, so --

3 Q. Thank you for that answer. I just have another quick  
4 question. So you discussed like a yearly, I don't want to say  
5 year, but the orientation with regards to the safety emergency  
6 response. Say a person's been there for 10 months and they  
7 missed, they weren't there the month, you know, in June or May  
8 when the training happened, are they expected to get the training,  
9 does the training happen multiple times a year?

10 A. Oh, yeah.

11 Q. And then, as the director, you know, what's your expectation  
12 for your managers to get that training?

13 A. They go through it every year, at least the orientation, and  
14 then anybody that's coming in where it hasn't been like the  
15 initial safety orientation, there's one every -- last year it was  
16 like every 2 weeks we would do an orientation where it's -- they  
17 go through Respect, which is our service system, and then followed  
18 by Respect is our safety orientation, so that was done every --  
19 basically, every 2 weeks last year.

20 Q. So just specifically with regards to that training, and I --  
21 not necessarily on the Respect but more for the safety and  
22 emergency --

23 A. Um-hum.

24 Q. -- and I know you said safety is obviously paramount, but is  
25 there an agenda for that? Is it kind of an informal type of



1 training where you run it off of your head or is there a set out  
2 company-wide agenda for conducting this reoccurring training?

3 A. There's a PowerPoint and, you know, a whole training that  
4 they go through. Our captain and/or Bob Lawler would be better  
5 off to reach out -- I don't have access to that specific  
6 PowerPoint, but they could get that for you.

7 Q. Perfect. And have you gone through the training yourself?

8 A. Several times.

9 Q. Several times, okay. And how do you -- as the director, as  
10 you know that this is being provided to your staff, do you feel  
11 that it's adequate for them to properly respond to an emergency?

12 A. Yeah, you know, they're not firefighters, yeah, they're wait  
13 staff and cooks, it gives them the base knowledge of, you know,  
14 here's where our safety equipment is and here's how to utilize it  
15 and then, you know, who to go to with an emergency and in general,  
16 that is going to be, you know, the first mate or the captain or  
17 somebody that's on board.

18 Q. Thanks. And then, just one more quick with regards to that.  
19 So as the director, as you stated, that you're basically  
20 responsible for the managers and anybody who falls underneath  
21 them, are you also responsible for ensuring that they receive this  
22 training?

23 A. Yeah.

24 Q. And are you able to provide, if you have -- so you know or  
25 have a checklist or a spreadsheet to say Manager So-and-So was at

1 this training and conducted this training?

2 A. Yeah, it goes through HR, they've got to let them -- who's  
3 attending the Respect training, you know, and with the Respect  
4 training comes the safety training, so you know, as we go through  
5 the season, I'll get a list of, all right, these people need to  
6 attend, attend Respect.

7 Q. Perfect, thanks. And thank you for those answers. So with  
8 25 years of experience, the majority of the experience was on  
9 board the vessel acting as a -- you know, a bartender, a server,  
10 an assistant, you know, everything for the most part with regard  
11 to what you did. Have you ever participated in a fire drill on  
12 board a vessel of City Cruise's?

13 A. A fire drill?

14 Q. Yeah.

15 A. Pre-COVID, we did have them. It's been a while since we've  
16 had an actual fire drill with staff on board. But we used to do  
17 them, yes.

18 Q. Do you know or are you aware that any of your personnel who  
19 were aboard the *Spirit of Boston* on the night of the 24th, do you  
20 know offhand if they had ever participated in a fire drill?

21 A. Not off the top of my head. I don't believe so, most of the  
22 -- most of those staff are newer and, you know, came in after --  
23 after COVID. There are a few that came in before, but I don't  
24 believe they've been through an actual fire drill, just the safety  
25 training.

1 Q. Okay, great. And just, can you quickly -- can you talk to me  
2 a little bit about like your chain of command? We obviously know  
3 that the managers, the restaurant managers report to you, who do  
4 you report to?

5 A. I report to Kelley Yelle and Bob Lawler. And then everybody  
6 above them.

7 Q. And what's Mr. Lawler's position?

8 A. He is the regional general manager, I believe, or I don't  
9 think he's vice president, but he oversees the entire city of  
10 Boston as the Boston general manager.

11 Q. Perfect, great. Thank you very much. And now I kind of want  
12 to go to the events that took place on the 24th of March. Are you  
13 familiar with the area in which the fire occurred?

14 A. Yeah.

15 Q. And, you know, can you -- so can you give me a basic layout  
16 of what you remember the area to be? Well, were you on board the  
17 night of the 24th?

18 A. I was not.

19 Q. Okay. When was the last time you were on board prior to  
20 March 24th?

21 A. Probably the day before. I can't -- off the top of my head,  
22 I'm not positive, but I bounce back and forth between the boats on  
23 a daily basis.

24 Q. So fairly recently prior to the fire?

25 A. Yeah.

1 Q. Okay. If you could, are you able to walk me through a layout  
2 of what -- on the 23rd when you were there, what that area looked  
3 like with regards to the setup of the trash cans, linen can, you  
4 know, glass, glass rolling container-type thing, what --

5 A. It's pretty standard, so if you orient yourself with the bow  
6 of the boat to your right, you've got the wall between the pantry  
7 and the bus station on your left. Usually there's, you know, a  
8 rolling cart there that they use to transport food back and forth  
9 from the -- from the kitchen over to the stairs around to the  
10 buffet, then you'd have the linen bin and trash can right next to  
11 that and then you've got anywhere between two and four, you know,  
12 rolling carts with glassware that are on them.

13 After that, there's a metro shelf with all of our creamers,  
14 sugars, you know, coffee supplies on it and then you had the  
15 window shelf. On your right-hand side is the bus station area,  
16 there's a sink, ice well, a few shelves where we keep the tea and  
17 salt and peppers and that sort of stuff and then the coffee  
18 machine.

19 Q. Okay. And specifically thinking about that, I'm going to  
20 call it a wall or a bulkhead, so if I'm looking at -- if I  
21 oriented myself from the way that you had stated, that left wall,  
22 is there -- was there any outlets that you believe or remember  
23 down in the lower quadrant of that wall?

24 A. Not that I remember, we don't use them. I was thinking about  
25 that before and I can't remember any plugs on that side.

1 Everything over there is generally blocked by the glassware and  
2 the racks and the cart, the cart, they're all over there, so it's  
3 not something that we would utilize for anything, so I don't know.

4 Q. In that same area, is there anything that you can remember  
5 that could possibly cause a spark?

6 A. No.

7 Q. Okay. From that area, do you know offhand, from your  
8 training and your time up with the vessel, where the nearest fire  
9 extinguisher is?

10 A. Nearest fire extinguisher from there would be in the galley,  
11 it would be the CO<sub>2</sub> one.

12 Q. Do you know where the nearest fire blanket is?

13 A. It was hanging in the galley.

14 Q. And those are visible, readily --

15 A. Yeah.

16 Q. -- visible to everybody that passes through? Okay. Do you  
17 know, what's the -- actually, before I move on to that, post-fire,  
18 as -- I'm going to guess, you know, as the director, you checked  
19 in with all of your personnel on board, is that correct?

20 A. Yeah, I was there about 15 minutes, well, 15 or 20 minutes  
21 after the fire was called in to 911, CeeCee (ph.) had given me a  
22 ring while Jeremy was calling 911 to let me know what was going  
23 on, I called Kelley Yelle, jumped in my car and came in.

24 Q. And as you came up, were they -- where were they and what  
25 were they doing, what were -- what were they doing, basically?

1 A. They had gotten them all off the vessel, they were at the  
2 face of the -- well, I wouldn't say gangway, but they were all,  
3 all the way down on Seaport Boulevard all together so that CeeCee  
4 knew that they were all there. You know, once I got there, I  
5 talked with a few of the people around, we found a place for them  
6 to go and stay warm, so they opened up the -- or the hotel  
7 security opened up the -- there's a little area for like waiting  
8 for boats, so we got them all in there.

9 Q. That's great. And obviously, they did a great job of getting  
10 everybody off board the boat safely. Are you responsible for the  
11 DJ at all or is that -- does that fall underneath your  
12 responsibility?

13 A. Yeah, I mean, they're an outside company, but they're --  
14 yeah, we work with them on a daily basis, so yes and no, I would  
15 say, you know, I work with Oscar, who runs the company, and then  
16 we work with the DJs when they come on, there's not a whole lot of  
17 interaction aside from playing the music. They aren't really a  
18 safety person, you know, we'll get some DJs that come on and, you  
19 know, they just play their music and they're done, we've got some  
20 DJs that will help us clear waters, you know, but they aren't part  
21 of the actual staff.

22 Q. Did anybody mention to you that you heard specifically  
23 through, you know, through rumor, whatever, did anybody say  
24 anything to you with regards to the fire, like how it possibly  
25 started or where it was it or anything like that?

1 A. So I got -- I got, you know, three things basically, I was  
2 going -- as I was talking with people, I believe it was Sharon  
3 said that she had smelled smoke and told Jeremy, Jeremy told --  
4 you know, told CeeCee and CeeCee, I believe, said that, you know,  
5 she saw sparks and smoke started coming out and from there they  
6 got everybody off the boat.

7 Q. And did they say where they saw the sparks?

8 A. CeeCee said it was -- it was low on the wall, like by the  
9 glass racks, so like halfway through the wall, I guess. But she  
10 didn't really expand on that, she just said she didn't see flames,  
11 she just saw sparks.

12 Q. And to your knowledge, did anybody go to get a fire  
13 extinguisher or the fire blanket?

14 A. No. I think they were -- it wasn't the first thing in their  
15 head, they were thinking about getting everybody off and once  
16 anybody gets into a situation like that, you're not quite sure how  
17 they're going to respond, so I think they were just a little  
18 freaked out by it and, you know, it wasn't the first thing in  
19 their head.

20 Q. Do you know if anybody on board uses -- I don't know if this  
21 is a proper term, but like a vape pen?

22 A. Not while they're on board, but I'm sure that several of them  
23 do. I don't know off the top of my head if there's any front of  
24 the house. Yeah, I don't think any of the people that are on  
25 board were smokers or vapers. There's very few of us left.

1 Q. Have you ever seen anybody charging a vape pen on board or in  
2 that area?

3 A. No.

4 Q. Since the fire on the 24th, have you been notified of any  
5 policy changes with regards to City Cruises regarding fire safety?

6 A. Yeah, we took all of our candles and birthday candles off the  
7 vessels.

8 Q. Okay. And just out of curiosity, what's the -- is it just no  
9 more candles, are you going to substitute them with LEDs or  
10 anything like that?

11 A. I already got in disposable electric candles.

12 Q. Anything with regards to the smoking policy, has that changed  
13 or what is the smoking policy?

14 A. The smoking policy is, if staff, you know, does smoke, they  
15 need to check in with a manager and they can smoke on the stern  
16 outside of the galley. On the *Odyssey*, it is on the bow on the  
17 second deck. Basically, it's out of guests' view. You know, they  
18 just need to check in with the manager so we know where they are,  
19 you know, and we're not searching around for them.

20 Q. Okay. And so changes have been implemented within, where are  
21 we at, 2 weeks now, 3 weeks since the *Spirit of Boston* fire.  
22 There was a fire approximately 10 months ago on board another City  
23 Cruises vessel called the *Spirit of Norfolk*, which happened. Once  
24 that -- had there been any policy changes or any guidance from  
25 anybody or from corporate post the *Spirit of Norfolk* fire that



1 you're aware?

2 A. I can't remember off the top of my head, I'm sure there was.  
3 I'd have to go back and look at my e-mails, because if there was,  
4 you know, it's standard policy now and it's just, you know,  
5 something that we do, but I'd have to go back and take a look at  
6 my e-mails.

7 Q. You mentioned e-mail, is that how you would be made aware of  
8 a change, that's corporate-wise?

9 A. Yeah.

10 Q. And how does that get passed down to you, does it come  
11 straight from corporate or does it go from -- do you get it from  
12 Mr. Lawler or Ms. Yelle, is that how you get them?

13 A. It depends on what it is and who -- who's setting that  
14 policy. In general, if there was a corporate policy, it's  
15 disseminated throughout the entire company in a single e-mail to  
16 everybody that would be responsible for it. And then usually, I  
17 would get backup e-mails from Kelley or Bob if it's something  
18 that's specific to my area.

19 LT [REDACTED] Okay, great. I have no further questions, but I  
20 just want to go ahead and put on the record that we'll be -- I  
21 will be requesting the safety orientation training, as well as the  
22 records of who attended that training. But that's all I have for  
23 right now, sir. I'm going to go ahead and pass it over to  
24 Mr. Fawcett. Thank you very much for your time, you were very  
25 helpful.

1 MR. FAWCETT: Thank you.

2 BY MR. FAWCETT:

3 Q. Hey, Mr. Trombly, Keith Fawcett, Coast Guard.

4 A. Hi.

5 Q. We're trying to understand the pre-conditions that led to  
6 this fire as well as any latent unsafe conditions, and that's why  
7 I might be asking these certain types of questions. So my first  
8 question is Lieutenant [REDACTED] was talking about how information  
9 flows, do you know who Mr. Eric Reid is within the organization?

10 A. Yeah.

11 Q. And who is he and what does he do?

12 A. He's -- well, I don't know his exact position, but he's  
13 basically the lead training, I guess -- he works in our  
14 HR/personnel department and basically puts together all of the  
15 training processes or works to help facilitate the training, so  
16 he'll set up the Hornblower University programs and works with  
17 managers to help facilitate the trainings.

18 Q. So would it be fair to say that the Hornblower University  
19 program would contain topical areas like sexual harassment, new  
20 hire orientation, Respect training and so forth?

21 A. Yeah, the Respect should be in there, I believe that was more  
22 of an in-person one, but they should have all of that information.

23 Q. And just so I can be clear, there's a program called  
24 "Learning the Ropes," are you familiar with that?

25 A. Um-hum.

1 Q. Could you --

2 A. Yeah.

3 Q. -- describe that briefly?

4 A. "Learning the Ropes" is basically part of that orientation of  
5 walking the boat, learning where everything is, you know, what are  
6 the different terms that we have on vessels, you know, words, you  
7 know, galley or head or ladder way. I haven't seen the new one  
8 that has come out but it's basically that, you know, first day  
9 "this is what you need to know."

10 You know, some of it used to be, you know, learning how to  
11 use all of our internet, you know, stuff, you know, whether it's  
12 their payroll, which is UKG, time clocks, the scheduling programs,  
13 where everything is in the bus stations or wherever your specific  
14 work had you. So if you're in the galley, all right, here's the  
15 galley, here's where you find everything. You know, it kind of  
16 oriented people to the vessel itself and where they're going to be  
17 working.

18 Q. Is it different from, I'll use the term "a new hire  
19 orientation," is that a different thing?

20 MR. DENLEY: I'm going to object, it calls for speculation.

21 MR. FAWCETT: If you know.

22 MR. DENLEY: Thatcher -- yeah, Thatcher, if you know or if  
23 you're aware or if you're responsible for it, then please feel  
24 free to talk about it, but if you're just speculating, please  
25 don't.

1 MR. TROMBLY: Yeah.

2 BY MR. FAWCETT:

3 Q. Okay. And then in one of your training programs that I'm  
4 familiar with a little bit more about the company because of  
5 another investigation, there is a means that any employee can  
6 report any unsafe condition via e-mail, are you familiar with that  
7 e-mail address?

8 A. I am not.

9 Q. As I -- go ahead, sir.

10 A. In general, Kelley or Bob or I, you know, have an open door  
11 policy, so most of the unsafe stuff would go to Kelley or Bob or  
12 I.

13 Q. So if I told you that there's an e-mail address called  
14 safety@entertainmentcruises.com, would that ring a bell for you?

15 A. Not off the top of my head.

16 Q. So as the food and beverage manager, who's responsible for  
17 the safety of hospitality personnel when there is no marine crew  
18 on the vessel?

19 A. Whoever the highest ranked person on board is, whether it be  
20 -- it would be a manager or a supervisor or me depending on who's  
21 on board, you know, a chef, whoever's directing the staff for that  
22 day is responsible for their safety.

23 Q. And then Mr. [REDACTED] asked you about the disc jockeys that are  
24 third-party contractors. So how and when would they get a safety  
25 briefing or safety orientation since they work on the vessel or

1 they're on the vessel when there might not be marine crew to  
2 ensure their safety?

3 A. That would be any -- anything that the captains might think  
4 that they would need to know, they would disseminate that probably  
5 to Oscar, if it's something that's needed. I don't believe there  
6 has been -- I'm not sure on that as to how it would be  
7 disseminated to them because they do have changing personnel  
8 throughout the summer.

9 Q. So we had one witness who primarily worked on the *Odyssey*  
10 last week, we interviewed her, and she said at the start of the  
11 season she received a vessel safety briefing from Captain Harris  
12 on the *Odyssey*.

13 A. Um-hum.

14 Q. Primarily, she worked on the *Odyssey*, but she moved over to  
15 the *Spirit of Norfolk* and I want to just be clear, do you know if  
16 Captain --

17 A. Do you mean the *Spirit of Boston*?

18 Q. That's what I meant. Thank you, sir.

19 A. Yeah.

20 Q. Do you know if there was any 2023 safety briefing for vessel  
21 personnel on board the *Spirit of Boston*?

22 A. So far this year, we have not done one. It was going to be  
23 April 10th when we were supposed to have our -- April 10th. Yeah,  
24 we were going to be having our Respect and orientation on the  
25 10th, but we pushed it back.

1 Q. And then, Mr. [REDACTED] -- and I apologize, I'm jumping around,  
2 I'm kind of following some of his questions, but can you think of  
3 anywhere within the galley, and I mean, let's say this -- let me  
4 rephrase this. Anywhere on the first deck where lithium batteries  
5 might be in use, that could be in any kind of small devices, any  
6 kind of things in the galley proper, they could be rechargeable  
7 lithium batteries.

8 A. Not that I know of. The only battery pack that is down  
9 there, I don't know if it's lithium or not, but it's -- was on top  
10 of the TV equipment, it's one of those big, you know, APC, you  
11 know, surge protector battery backups. As to like lithium,  
12 whether it be, you know, double A, triple A or anything like that,  
13 there's nothing that I know of that would've been anywhere in that  
14 area. I actually don't think we have any of those on board. The  
15 only batteries I can think of would be in walkie-talkies, the  
16 battery backups, and disposable ones in the microphones.

17 Q. So let me take you through a few of those fire sources. The  
18 television station, I believe, is in the corner of the food prep  
19 area in the outboard, as we say it on ships, against the windows  
20 on the forward side, would that be correct?

21 A. Correct.

22 Q. And then where would that be vertically on the wall, would it  
23 be on top of the TV station, I think you said, or would it -- you  
24 know, where would that be?

25 A. The battery backup was on the top.

1 Q. And where do you charge -- understand that the wait staff  
2 have radios or some people on the floor have radios?

3 A. Those are charged in the manager's office, which is on the  
4 opposite side of the boat.

5 Q. Meaning, on the opposite side of the vessel in the same  
6 general vicinity of the wait station, like if I was standing in  
7 the wait station and looking at the window, would it be behind me?

8 A. Yeah, behind you all the -- you would have to go behind you  
9 all the way to the other side where the windows are, go down the  
10 hallway and there's a sliding door and the manager's office.

11 Q. And then how about the rechargeable, potentially rechargeable  
12 batteries in microphones, where do you recharge those? Not you,  
13 but where do people recharge those?

14 A. No, no, those are disposable ones, we don't recharge them.  
15 In the microphones.

16 Q. And they're disposable alkaline, like regular triple-A  
17 batteries?

18 A. Yeah. Yeah, Duracell.

19 Q. So looking into your experience on the *Spirit of Boston* in  
20 the wait station, have you ever seen any device of any kind being  
21 recharged and this would include cell phones, tablets, I don't  
22 even know if you can recharge a vape cigarette, but anything like  
23 that?

24 A. In that bus station, no, usually they -- there's a -- if you  
25 come out from that wait station, kind of in the center, there's a

1 plug at the wall by the Aloha terminal where people would charge.  
2 Like I said, I don't think there's any plugs in there, I can't  
3 remember. But staff do charge their phones around the boat if  
4 they do find an open outlet.

5 Q. So just to be clear, the Aloha station is a like a counting  
6 station, it's a terminal for handling, you know, food service and  
7 so forth with a screen and it prints out, you know, tickets or  
8 whatever?

9 A. Yeah.

10 Q. And then you mentioned the ANSUL system on board. Am I  
11 correct in saying that is a fire suppression system back near the  
12 fryolater?

13 A. Yeah, it goes over the -- it's in the galley over the  
14 fryolater and over the -- the joke (ph.) skillets, so it's there  
15 for, you know, the possibility of a grease fire, you know, and it  
16 could be activated by heat or by pulling a pin.

17 Q. And as food and beverage manager looking towards the people  
18 on board the *Spirit of Boston*, would you expect if they saw a fire  
19 in that vicinity, that -- if they weren't in danger, that they  
20 would activate the system with the pull handle?

21 A. Yeah, if it was a fire that -- that needed that, yeah, that  
22 they would -- either the supervisor or the cook that was on the  
23 line would pull that, pull that pin up to put out the fire if it  
24 was an acceptable size fire, yes.

25 Q. And just speaking to training, is it your experience as that



1 is how it's trained, in other words, when this training is given  
2 you say pull the handle if you need to, as long as you're not in  
3 danger, notify the captain and, you know, evacuate?

4 A. Yeah, the galley team in general trains on that. In general,  
5 the -- I will tell you that the test would be like this is your  
6 last resort because ANSUL systems tend to be extremely dirty and  
7 take a very, very, very long time to clean, but that is, you know,  
8 an option for them. They would tend to go with the CO<sub>2</sub> fire  
9 extinguisher prior to pulling that pin.

10 Q. And then how about the use of the fire blanket, it's my  
11 understanding it can be used to smother a small fire or if, say, a  
12 chef or a galley person had their sleeve on fire, you could use it  
13 to smother the flames.

14 A. Yeah.

15 Q. Are people told to use that if they see a small fire or  
16 someone catches fire, if they can use it?

17 A. I can't speak directly to that. I believe it is in our fire  
18 safety training that is there and it's one of the options that we  
19 have in fighting a fire.

20 Q. Does the galley crew, I mean, I'm talking -- by galley, I  
21 mean anybody that works in food preparation as different from  
22 servers and --

23 A. I lost your -- I lost your voice.

24 Q. Okay, can you hear me now?

25 A. I can't hear you.

1 Q. Okay. I'll give you --

2 A. There you go.

3 Q. Does the galley people, because they're food preparers, is  
4 there a hazard training module for them that you conduct outside  
5 of like a vessel specific -- do you do something just for the  
6 galley people that prepare food and work around that kind of  
7 equipment?

8 A. No. In general, it's the -- it's all included into that  
9 marine safety training and then while they're in with the  
10 managers, you know, they'll point to the different safety areas  
11 and what they can utilize on board.

12 Q. I'm trying to understand the small glass paraffin candles.  
13 Is the clear and transparent portion of that made of glass or is  
14 it plastic?

15 A. The ones that go on the table?

16 Q. Yeah.

17 A. They're glass. They're plastic, but they're put into a glass  
18 container that's about 2 inches above the flame.

19 Q. So what happens on board, based on what you know, with  
20 paraffin -- pardon me, Sterno containers when they are perceived  
21 to be empty? Can you look at them and tell if they're empty?

22 A. No. You have to pick them up. The Sterno for the buffets  
23 are -- it's a kind of aluminum or metal container that go  
24 underneath the chafing dishes. When they're put out at the end of  
25 the cruise, you know, they'll be put out either by smothering or

1 blowing them out and then they take them and they put them into a  
2 pan with water, but those in general only last 3 to 4 hours, so  
3 they're replaced after every cruise. But you can tell by picking  
4 them up if they're full or empty.

5 Q. And then I'm almost done, I appreciate your patience, but you  
6 mentioned the empty paraffin candles are taken --

7 A. Um-hum.

8 Q. -- to shore. Is it permitted by policy or verbal  
9 instructions for them to be thrown in trash cans?

10 A. Yeah, there is no policy on it. In general, at the end of  
11 the night, you know, all the candles are collected, you know, the  
12 -- they're blown out. Usually, in general, they don't toss them  
13 out at the end of the night, it's the next day when we would be  
14 changing out candles. The candles go into a -- into a case,  
15 covered over and stored. And then from there, candles are changed  
16 out and put into the trash and taken out.

17 Q. So the restaurant managers and certain persons said that they  
18 took every -- on the *Spirit of Boston* and on the accident date  
19 they took everything up to the second deck and they would --

20 A. Yeah.

21 Q. -- take care of that stuff later, is that correct?

22 A. Yeah, they were bringing all the candles upstairs because we  
23 don't have enough candles on board and they were getting ready for  
24 the next cruise. But yeah, in general, you know, they're put into  
25 the box, you know, that particular night they were brought

1 upstairs, but in general, what I've seen happen, you know, since  
2 there really isn't a policy of changing them out at the end of the  
3 night is that they get blown out and either they get put right  
4 back on the tables for the next cruise or they get put into the  
5 container and then the empty ones are changed out the next day.

6 Q. And then is it the same on the *Odyssey*?

7 A. Yeah.

8 Q. And then who ensures -- whose responsibility is it to ensure  
9 that the consistency of operation among the four Boston dinner  
10 boats, in other words, that each boat does things related to  
11 hospitality in the same manner?

12 A. Well, the managers in general, we all work together to make  
13 sure that there's consistency between all the boats. So that way  
14 if a staff member goes from *Odyssey* to the *Spirit*, you know,  
15 there's minimal change in the standards that they need to learn.

16 Q. So my last question before I ask Commander [REDACTED] if he has  
17 any questions, have you seen someone from the national marine team  
18 and by that, I mean -- well, let's say -- let me rephrase it.  
19 Above the level of Ms. Yelle, who's the general manager, have you  
20 witnessed anyone else audit the vessel-specific safety  
21 orientation? For example, you haven't done one in the *Spirit of*  
22 *Boston* this year, but the *Odyssey* had one at the beginning of this  
23 year. Are you aware of anybody above the level of Ms. Yelle  
24 auditing and reviewing the quality of that vessel orientation?

25 A. I think Bob has -- knows what the safety is because he'll do,

1 you know, a Respect training and then it goes right into the  
2 safety and that's usually done by Jeff Taylor, who's the port  
3 master captain, or by Thayer Harris, who's the, you know, dining  
4 captain. We've had Bob Langlais, you know, who has done it in the  
5 past, but from a national team coming in and auditing it, I have  
6 not seen that. The training materials themselves, I believe, came  
7 down through them. I can't speak to that on their part, but the  
8 safety training was, you know, created for the entire fleet.

9 Q. And just to be clear, when you said Bob initially here in  
10 this response, did you mean Mr. Lawler?

11 A. Correct.

12 Q. And then I haven't heard the name Bob Langlais, who's that?

13 A. He was our old associate marine captain for the dining side,  
14 he left us last year, I think he moved up and I'm not quite sure  
15 what his new training position is, but he's one of our national --  
16 I think he's national training and talent acquisition, I believe.

17 MR. FAWCETT: You know, that's all the questions I have for  
18 you, I will ask Commander [REDACTED] if he has any questions and I  
19 thank you very much for your answers to my questions.

20 MR. TROMBLY: Sure.

21 CDR [REDACTED] Good morning. No, I don't have any questions,  
22 Mr. Fawcett, you stole them all from me, so I'll pass my time to  
23 Mr. Denley at this point.

24 MR. FAWCETT: Thank you, sir.

25 Mr. Denley?

1 BY MR. DENLEY:

2 Q. Yes, just a couple questions and it's good to see you again.  
3 So you indicated earlier that you spend quite a bit of time on the  
4 boats, in the galleys, you know, on the vessels. So speaking  
5 specifically about the *Spirit of Boston*, at any time before the  
6 fire were you aware or were you made aware of any issues or  
7 problems with any of the galley equipment or any of the systems, I  
8 guess, that are associated with kind of food prep?

9 A. No, not recently. Whenever there's something not working,  
10 they'll let me know. You know, whether it's a refrigeration issue  
11 or an oven issue, you know, they call me and I call somebody to  
12 come in and fix it, whether it be Lennox, Martel (ph.), or Ace,  
13 you know, we try and keep all of our equipment in working order,  
14 you know, we just went through and cleaned all the refrigeration,  
15 can't remember what you call them, but all the fans for the  
16 refrigerators to make sure they're running at proper temperatures.  
17 But there hasn't been anything in the past week aside from a drain  
18 issue on one of our Rational ovens that they told me about.

19 Q. And we heard earlier that there was a warmer, a food warmer  
20 that was in use, you know, on the night of the -- on the night of  
21 the fire. Any issues with any of the food warmers on board that  
22 you're aware?

23 A. No. We utilize them on a daily basis, so yeah, we haven't  
24 had any issues with them.

25 MR. DENLEY: I don't have any further questions. Thank you,

1 appreciate it.

2 MR. FAWCETT: Thank you. Lieutenant [REDACTED] any follow-up,  
3 sir?

4 BY LT [REDACTED]

5 Q. I do, I have a few follow-ups. Thank you again for bearing  
6 with us, sir, and all of the questions, huge help. So just a few  
7 questions. The food, Mr. Denley brought up the food warmer.  
8 Where on that -- now, let's orient ourselves, right, so now we're  
9 going to be in the -- we're in the cold prep area looking forward,  
10 okay, and say we're right in front of where the -- and I believe,  
11 because I've been there, that the food warmer is to the starboard  
12 side of that bulkhead and then you have a storage of a big mixer  
13 that is not plugged in, correct?

14 A. Yes, if you're looking to the bow and looking at the pantry  
15 area there, the cold prep, against the window is the TV or the TV  
16 station with all of the switches and everything, then you have a  
17 pantry table, then you have the mixer, which I don't think has  
18 ever been used, and then next to that is a sheet pan rack and then  
19 there is the warmer against the wall. That one, in general, is  
20 used for hors d'oeuvres or any extra stuff, it's not really  
21 utilized on a regular basis. The three in the galley by the  
22 dishwasher area are the main, main ones that we utilize to hold  
23 prepped food in for first deck.

24 Q. Okay. And I'm going to guess you don't know offhand, but do  
25 you happen to know or can we get the make and model of that food

1 warmer? And obviously --

2 MR. DENLEY: I just want to stop there. Which food warmer  
3 are you referring to?

4 LT [REDACTED] The food warmer that is located in the cold prep  
5 area.

6 MR. DENLEY: Okay.

7 BY LT [REDACTED]

8 Q. And then also just one more question to that. Where, in  
9 relation to that bulkhead does that plug in, do you know? Does it  
10 plug in directly behind it or as you move outboard is there -- is  
11 it plugged in more outboard towards where the table is located?

12 A. It's directly behind -- directly behind, basically, if I  
13 remember correctly, it's kind of eye level on the wall.

14 Q. Okay. Okay, perfect. And then just one more question.  
15 We've been discussing a lot of, you know, restaurant and again,  
16 the term is probably -- so restaurant personnel response to  
17 emergencies and fires, and as a previous manager and part of the  
18 training program for your members, what is their responsibility if  
19 there is a fire on board in their locations while the marine crew  
20 is on board?

21 A. So if marine crew is on board and they've sent word to marine  
22 and captain, so servers and server assistants should be directing  
23 our guests to the safe zone, whichever one that is determined by  
24 the marine crew. So say there is a fire in the bow of Deck 1,  
25 well, we can't use that stairwell, let's direct people through the



1 back. If there's a fire in the galley, we're not going to direct  
2 them to the back, we're going to direct them to the front, so  
3 yeah, they would listen to the marine crew and help direct people.  
4 If it's determined that they -- that it needs to happen, that  
5 people need life preservers, then the marine crew, mates, and  
6 bartenders would be helping to pull lifejackets out, making sure  
7 that people can put their lifejackets on correctly, and then  
8 directing them to the safe zone.

9 We actually had that happen on *Odyssey* last year, there was a  
10 boat fire outside of our boat, one of the boats in the field had  
11 caught fire and came towards the vessel and we had to evacuate the  
12 *Odyssey*, and the staff did a great job of directing people to the  
13 correct way. Because they couldn't get off the stern of the  
14 vessel, they sent them down through the galley off our -- off of  
15 our cargo door area and got everybody off the vessel safely. So I  
16 saw that in action just last year where everybody did the proper  
17 thing.

18 Q. Okay, so I just want to make sure again I have this correct,  
19 so just to recap, so if there were a fire on board in an area and  
20 say in the same galley area, your crew would make notification to  
21 the marine crew --

22 A. Correct.

23 Q. -- through the captain and the marine crew and then take  
24 direction from the captain and/or marine crew to help with the  
25 evacuation of the passengers.

1 A. Correct.

2 LT [REDACTED] Okay, great. Thank you very much. If it's okay,  
3 Mr. Denley, I'd like to share a picture on the screen of the area.  
4 I just want to -- and in this picture you will see it's post fire  
5 and I want -- there is -- it's not quite a receptacle, but it is  
6 -- I'm going to go ahead and share it real quick.

7 (Crosstalk)

8 MR. DENLEY: -- no problem.

9 MR. FAWCETT: Okay, thank you. And I know it has -- I just  
10 want to take a look at this and see if this actually -- it appears  
11 to be that it's in between the two bulkheads and in between the  
12 shielding on both, I just want to see if it actually passes  
13 through --

14 MR. DENLEY: Maybe you could just begin by asking Mr. Trombly  
15 if he knows what it is.

16 LT [REDACTED] Of course, of course.

17 BY LT [REDACTED]

18 Q. Are you able to see what I have here?

19 A. Yeah.

20 Q. Okay. And then if you can see where my cursor is pointing in  
21 this area right here, I don't know if you're able to see it  
22 through there --

23 A. Yeah.

24 Q. -- but do you know what this is?

25 A. Well, it looks like the outlet for the pantry on the other

1 side.

2 Q. Okay. And do you know what would be plugged in here? And  
3 this is relative, so if you see this, this is kind of a little bit  
4 of a re-creation, so here is where, based upon pictures, we assume  
5 that this rack was.

6 A. Yeah. That would most likely be where the stereo tower was  
7 plugged in.

8 Q. Okay, okay. Well, that's what you believe, right, you don't  
9 know a hundred percent.

10 A. Yeah, just with the station -- yeah.

11 MR. DENLEY: Maybe we could ask him, do you even identify  
12 what space that is or what bulkhead that is by looking, just by  
13 looking at this picture, Mr. Trombly?

14 MR. TROMBLY: Yeah, it's -- well, because I've been on the  
15 vessel post-fire, that's the bulkhead between the pantry and the  
16 bus station, so you've got the -- that rack there is what we use  
17 to keep all of our coffee stuff on, which is pushed up against the  
18 window, so directly behind that would be the stereo tower.

19 LT [REDACTED] Okay, great, sir. I have no further questions at  
20 this time.

21 MR. DENLEY: I just have a couple based on those questions.  
22 Could you put the picture back up there, Mr. [REDACTED]

23 LT [REDACTED] Sure.

24 BY MR. DENLEY:

25 Q. I just have a couple questions. So that image is of the wait

1 station or is that of the full prep area?

2 A. That's of the wait station.

3 Q. Okay. And so you indicated that a stereo tower was plugged  
4 in somewhere, so that stereo tower was plugged into the -- on the  
5 wait station side or on the full prep side?

6 A. Full prep side.

7 Q. Okay.

8 A. The TV tower, not stereo.

9 Q. Okay, TV tower was plugged into a -- and that TV tower was --  
10 where was the TV tower located in the cold prep area?

11 A. Port side against the window.

12 Q. So it was all the way outboard in that particular space?

13 A. Yeah.

14 MR. DENLEY: Thank you, no further questions.

15 BY MR. FAWCETT:

16 Q. Mr. Trombly, I think we're almost done. I have a couple of  
17 follow-up questions. So the *Odyssey* evacuation that resulted from  
18 a nearby sailboat fire, do you know what approximate date that  
19 occurred? Month is fine.

20 A. If you can give me just a minute or two, I can actually --

21 Q. Great.

22 A. -- bring up the actual date. See here. Sorry, I'm scrolling  
23 through photos.

24 Q. Please, take your time, sir.

25 A. See here, that was -- that looks like it was May 29th, 2000

1 -- 2021, excuse me. So not 2022, 2021.

2 Q. Yes, thank you.

3 A. Yeah.

4 Q. I have another question for you. One of the witnesses that  
5 we talked to last week, a restaurant manager said that he had been  
6 with the company for 10 months.

7 A. Um-hum.

8 Q. He also stated he didn't receive new hire orientation or  
9 vessel-specific safety orientation. Do you know why that might  
10 have happened, in his particular case?

11 A. No, my guess is that's Jeremy, he would've come in as an  
12 intern and gone through Respect and safety training with the rest  
13 of the staff members, so I can't speak to that.

14 Q. Thank you. Are you familiar with the emergency response  
15 plan?

16 A. In reference to --

17 Q. Well, there's an emergency response plan which dictates what  
18 happens on board a vessel should there be a number of different  
19 types of emergencies, it includes corporate notification, what,  
20 you know, should happen within the corporation, the media stance  
21 and different aspects, are you familiar with that document?

22 A. I've never read through it. Usually, that is the master  
23 captain that goes from there. I take my lead from Kelley, so if  
24 there is an incident, I call her directly and let her know  
25 whatever the incident is and from there I'll take my direction

1 from her and the emergency plan.

2 Q. And is it any kind of requirement for you to be familiar with  
3 the plan and read the plan?

4 A. Not that I'm aware of.

5 MR. FAWCETT: And I thank you very much, I appreciate it,  
6 sir. That's all the questions I have.

7 Commander [REDACTED] I see you up there, sir.

8 CDR [REDACTED] I'm all set. Thank you for your time today.

9 MR. FAWCETT: Before we conclude, Mr. Denley, we would like  
10 to get a copy of the incident report for the May fire that  
11 occurred on board the *Odyssey* on May --

12 MR. DENLEY: It wasn't on board.

13 MR. TROMBLY: Wait a minute. Yeah, it wasn't on board the  
14 *Odyssey*.

15 MR. DENLEY: No, there was no fire on board the *Odyssey*.

16 MR. TROMBLY: Yeah, there was no fire on board the *Odyssey*.

17 MR. FAWCETT: Okay, there was an evacuation of all personnel,  
18 is that correct?

19 MR. DENLEY: I don't believe that was the testimony, either.

20 MR. TROMBLY: No, we just evacuated the guests from the boat,  
21 the staff was not evacuated. It was just a precaution because of  
22 the boat fire that was going on next to us, so it was a  
23 precautionary measure that had happened.

24 MR. FAWCETT: Okay, was the *Odyssey* under way at the time?

25 MR. TROMBLY: No, we were at dock.

1 MR. FAWCETT: And then is there an incident reporting  
2 management system within the company?

3 MR. TROMBLY: Yeah, the marine crew documents and then we put  
4 into our nightly notes that are saved.

5 MR. FAWCETT: Okay, well, we'll work that out with Mr. Denley  
6 through Commander [REDACTED] and Commander [REDACTED] and I thank you  
7 very much.

8 Mr. [REDACTED] any further questions? Being none --

9 LT [REDACTED] No, sir. Mr. Trombly, thank you again for your  
10 time, it was greatly appreciated, you're a huge help. Thank you.

11 MR. DENLEY: I do have a couple follow-on questions based on  
12 Mr. Fawcett's follow-on questions.

13 MR. FAWCETT: Go ahead, sir.

14 MR. DENLEY: If that's okay.

15 MR. FAWCETT: Yes, sir.

16 MR. DENLEY: Thank you.

17 BY MR. DENLEY:

18 Q. So Mr. Trombly, on the -- the Coast Guard has asked you about  
19 an incident that occurred back in 2021, I guess, on the *Odyssey*.

20 A. Um-hum.

21 Q. Okay. And were you on board when that happened or you  
22 just --

23 A. I was.

24 Q. You were on board, okay. So to your knowledge, were all the  
25 passengers safely evacuated?

1 A. They were.

2 Q. And that was done as a precaution?

3 A. Correct. The boat that was on fire was in the mooring field  
4 next to us and it caught fire, broke its moorings, and started to  
5 float towards the vessel off our stern, so just as a precaution,  
6 we decided to disembark all of our guests through the front of the  
7 vessel as it was coming up to our stern and --

8 Q. And were all -- to your knowledge, were all the guests  
9 evacuated safely?

10 A. They were.

11 Q. Were there any injuries?

12 A. There were not.

13 Q. Were there any injuries to crew?

14 A. There were not.

15 Q. Coast Guard has also asked you about an incident that  
16 occurred on a totally different vessel, the *Spirit of Norfolk*, and  
17 I know you weren't, you know, on board, obviously, that vessel,  
18 but to your knowledge, were all the guests and crew members safely  
19 evacuated from that vessel, or do you know?

20 A. They were. To my knowledge, they were all evacuated off onto  
21 several -- several vessels within the harbor and they were all  
22 done so safely.

23 Q. Yeah. And to your knowledge, were there any injuries to  
24 guests or crew members?

25 A. To my knowledge, no.



1 Q. And on the -- I guess the incident for why we're here, the  
2 fire on the *Spirit of Boston*, to your knowledge, were all of the  
3 crew members safely evacuated or --

4 A. They were.

5 Q. Were there any injuries?

6 A. There were not.

7 MR. DENLEY: Thank you, no further questions.

8 MR. FAWCETT: Any other housekeeping items before we conclude  
9 the interview?

10 (No response.)

11 MR. FAWCETT: The time is 10:22. Mr. Trombly, once again,  
12 thank you very much. We will forward the transcript to our  
13 colleague with the NTSB and this interview is concluded. Thanks  
14 again.

15 (Whereupon, at 10:22 a.m., the interview concluded.)

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CERTIFICATE

This is to certify that the attached proceeding before the

NATIONAL TRANSPORTATION SAFETY BOARD


IN THE MATTER OF: FIRE ABOARD THE *SPIRIT OF BOSTON*  
NEAR THE BOSTON SPORTS DISTRICT  
IN BOSTON, MASSACHUSETTS  
ON MARCH 24, 2023  
Interview of Thatcher Trombly

ACCIDENT NO.: DCA23FM022

PLACE: Via Microsoft Teams

DATE: April 12, 2023

was held according to the record, and that this is the original,  
complete, true and accurate transcript which has been transcribed  
to the best of my skill and ability.

  
\_\_\_\_\_  
Karen D. Martini  
Transcriber