

Inspection Form for Big Animals Slaughterhouses



Establishments Inspection Form

General Information

Establishment details	1- Name:		
	2- Registration number:		
Permanent address			
Contact information			
Phone number:		
Mobile:		
Fax:		
E-mail:		
Executive director			
Controlling and quality manager			
Establishing date			
Information about employees	Number of workers on duty	Number of supervisors on duty	Number of workers per shift

Daily production rate in metric tons			

Number of supervising governmental vets	
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Slaughterhouses Inspection Details

<u>Slaughterhouses Planning and Construction</u>					
		Yes	No	Not applicable	Notes
١	Are the site, design and construction approved by the competent controlling parties?				
٢	Is the factory located in a place far from bad smell, smoke, sand or other contaminants, and swamps?				
٣	Is the building wide enough to fulfill its purpose without any congestion of equipments, people or materials?				
٤	Does the building ensure the total separation between eatable and inedible substances?				

٥	Does the building ensure effective and efficient performance?				
٦	Does the total separation make it easy to control and exam meat condition and to regulate product quality?				
٧	Does the total separation ensure that meat is only in contact with the proper surfaces?				
	<u>General Construction</u>				
٦	Are the facilities of the establishment safe with proper ventilation and good lighting? Are they easily cleaned?	YES	No	Not applicable	
٧	Does the establishment take the necessary procedures to prevent the used materials from delivering any unwanted substances to meat or individuals?				
	<u>The Ceiling, Walls and Floors</u>				

<u>٨</u>	Is the ceiling composed of light-colored, water-proof and radiation-proof surfaces which are easy to clean and sterilize?				
<u>٩</u>	Are ceilings, walls and floors joints totally covered?				
<u>١٠</u>	Are all the joints curved in order to ease cleaning?				
<u>١١</u>	Does the design of the ceiling and its accessories prevent the piling of dirt and condensation?				
<u>١٢</u>	Are the floors made of thick, water-proof, non-toxic and easily cleaned materials?				
<u>١٣</u>	Is the floor surface anti-slippery, flat and free of cracks? Does it make draining easy in order to prevent the formation of swamps?				
<u>١٤</u>	Are the door surfaces solid, soft, water-proof, radiation-proof, easily cleaned and self-closing?				
	Lighting				
<u>١٥</u>	Does the establishment provide				

	<p>enough lighting in preparation and examining areas in accordance with the following: 540 lux in all <u>examining areas</u> 220 lux in <u>working rooms</u> 110 lux in <u>other areas</u>?</p>				
<u>١٦</u>	Are lighting equipments installed above unpacked meat safe?	Yes	No	Not applicable	<u>Notes</u>
	<u>ventilation</u>				
<u>١٧</u>	Is the ventilation system proper enough to control the temperature?				
<u>١٨</u>	Is air flow path passes areas with eatable substances then passes areas with inedible substances?				
<u>١٩</u>	Is the air that flows in the establishment free of dust, smells and steam?				
<u>٢٠</u>	Are entrances' doors equipped with self-closing features whenever possible? Are they equipped with air exhaustion features to prevent the entry of				

	dust, smells, steam and other contaminants?				
<u>٢١</u>	Are the windows sealed?				
<u>٢٣</u>	Does windows open directly to the outside?				
	<u>Water Source</u>				
<u>٢٤</u>	Is the drinkable water distributed all over the establishment with proper pressure?				
<u>٢٥</u>	Is the water source protected from dust, dirt and other contamination sources?				
<u>٢٦</u>	Is there a water treatment station in the facility in order to ensure the existing of a permanent source for drinkable water?				
<u>٢٧</u>	Is adequately hot drinkable available throughout the facilities in addition to cold water?				
<u>٢٨</u>	Is the minimum temperature of water used in sterilization 82 °C ?				

<u>٢٩</u>	Is there a maintained and effective system to control the temperature?				
<u>٣٠</u>	Is drinkable water network clearly identified and totally separated from other water sources such as “undrinkable water” and “other fluids networks”?				
	<u>Drainage and Garbage Disposal</u>				
<u>٣١</u>	Are the networks approved by the competent controlling authorities?				
<u>٣٢</u>	Are there good draining methods in order to prevent water overflow and swamps?				
<u>٣٣</u>	Is the drainage network water-proof, well-ventilated and designed in a way that prevent smells leakage?				
<u>٣٤</u>	Are drainage and garbage disposal networks effective and well-maintained?				
<u>٣٥</u>	Are all drainage networks big				

	enough to allow the drainage of the maximum amount?				
<u>٣٦</u>	Are collecting points and drainage pumps far from the areas in which meat is prepared, handled, packed or stored?				
<u>٣٧</u>	Is the drainage network totally separated from drinkable water source in order to prevent any contamination?				
<u>٣٨</u>	Does the drainage network pour into a proper sewer which comply with the local requirements?	Yes	No	Not applicable	
<u>٣٩</u>	Are drainage lines from W.C.s connected to any other drainage network in the facility?				
<u>٤٠</u>	Are the drain holes covered (with a metal grid to prevent entry of insects)?				
<u>٤١</u>	Is there a system for the collecting and disposal of garbage?				
<u>٤٢</u>	Are the areas used in collecting				

	and temporarily storing garbage far from eatable substances preparation and storing areas? Are they designed in a way that prevent contamination and pollution?				
<u>٤٣</u>	Does the system ensure that garbage is far from and isolated from eatable products?				
<u>٤٤</u>	Are the equipments and methods used in handling and transporting garbage and unusable materials designed and maintained in a way that isolate these materials from eatable products?				
<u>٤٥</u>	Are the methods used in storing and preparing animal garbage byproducts and inedible substances actually separated from the area used in preparing and storing eatable products?				
<u>٤٦</u>	Are these methods designed in a way that prevent				

	contamination and pollution?				
	<u>Insects and Rodents Control</u>	Yes	No	Not applicable	
<u>٤٧</u>	Is the fenced facility protected from the entry and growth of insects (e.g.: filarial worms, birds, flying insects and cockroaches) in order to prevent contamination and diseases?				
	<u>Equipments and Factory</u>				
<u>٤٨</u>	Are the tools and equipments installed and used in meat preparation areas made of non-corrosive, waterproof and easily cleaned and sterilized materials which doesn't contaminate meat?				
<u>٤٩</u>	Is it possible to renew cutting boards surfaces regularly in order to facilitate the cleanup operation?				
<u>٥٠</u>	Are wooden materials used in meat handling, preparing, packing or storing areas?				

<u>٥١</u>	Are there enough equipments for washing hands and cleaning and sterilizing tools in each working area?				
<u>٥٢</u>	Are the used taps turned on by knee or foot?				
<u>٥٣</u>	Are the hand washing equipments supplied with flowing hot water mixed with cold water in order to reach the proper temperature? Is there approved soap and hand towels which are used once only?				
<u>٥٤</u>	Are sterilization equipments supplied with water which temperature is not less than 82°C or with a solution that contains 50 ppm of chlorine?				
<u>٥٥</u>	Does the cooling system have the appropriate capacity? Is it equipped with systems that fulfill the needs of each department or storing area?	Yes	No	Not applicable	
<u>٥٦</u>	Does the cooling system provide				

	clean air? Is the condensed water resulting from cooling units transferred directly from preparing or storing rooms through pipes in order to prevent it from falling on meat and contaminating it?				
<u>٥٧</u>	Are the equipments used in the disposal of rejected meat or inedible parts fully distinguished from other equipments?				
	<u>Health Conditions for Workers</u>				
<u>٥٨</u>	Are meat handlers in slaughterhouses subject to medical examination pre-recruitment and each six months or according to the epidemic condition?				
	<u>Does the medical examination focus on the following:</u>				
<u>٥٩</u>	<ol style="list-style-type: none"> 1. Contagious wounds and sores. 2. Intestinal diseases which include parasitic infections, bacterial diseases carriers (especially salmonella), and infectious and 				

	<p>common diseases such as Tuberculosis (TB) and Brucellosis.</p> <p>3. respiratory diseases.</p>				
<u>٦٠</u>	Are people with contagious wounds and sores or the ones who have diarrhea allowed to handle meat?				
<u>٦١</u>	When a worker have a cut or a wound, is he suspended until he covers them with proper dressings? Are the used wounds dressings water-proof, strongly attached and have a clear color?	Yes	No	Not applicable	
<u>٦٢</u>	Does all meat handlers in the slaughterhouse wash their hands with hot flowing water and approved soap before handling meat?				
<u>٦٣</u>	Does workers wash their hands immediately after leaving the W.C., after handling contaminated, infected or suspected materials or when				

	necessary?				
<u>٦٤</u>	Does meat handlers and carriers wear clean suitable protective clothes and clean head and shoes covers?				
<u>٦٥</u>	Are non-packed meat handlers wearing rings and wristwatches?				
<u>٦٦</u>	Does workers practice any bad habits which may contaminate meat such as smoking, chewing gum and spitting in meat handling and storing areas?				
	<u>Workers Facilities</u>				
<u>٦٧</u>	Are there enough suitable locker rooms with smooth, water-proof and washable ceilings, walls and floors? Are these rooms supplied with washtubs, showers and toilets which are cleaned with flowing water?				
<u>٦٨</u>	Does toilets open directly into storages or working rooms?				
<u>٦٩</u>	Are the taps used in washtubs turned on by knee or foot? Is				

	the used water mixed to be in a proper temperature? Is the used soap approved?				
<u>٧٠</u>	Are the towels used only once?				
<u>٧١</u>	Are there separated and proper facilities for workers responsible for examination?	Yes	No	Not applicable	
<u>٧٢</u>	Are there enough first aid supplies for all workers?				
<u>٧٣</u>	Are storing or sleeping rooms used in preparing meat?				
<u>٧٤</u>	Are food supplies or sleeping rooms totally separated from preparing and storing areas?				
	<u>Maintenance</u>				
<u>٧٥</u>	Are all the facilities, buildings and equipments suitable for working at all times?				
	<u>Special Requirements For Public Slaughterhouses</u>				
<u>٧٦</u>	Does live animals receiving and holding system ensure that they are exposed to the minimum level of stress while keeping them clean and on their original				

	nature?				
<u>٧٧</u>	Are they examined by a vet?				
<u>٧٨</u>	Does slaughter and preparing system minimize the contamination of carcasses or cross-contamination? Does it allow for examination after slaughter?				
	<u>Animals Receiving Areas</u>	Yes	No	Not applicable	
<u>٧٩</u>	Are ramps used to move animals from transporting trucks?				
<u>٨٠</u>	Is it possible to recline the ramps to as maximum as 30°?				
<u>٨١</u>	Is the source of animals identified when they arrive?				
<u>٨٢</u>	Are animals from different sources separated from each others?				
<u>٨٣</u>	Is the classification system able to keep track of the identity of source till post-preparing?				
<u>٨٤</u>	Are different types of animals such as sheep and cattle kept in different barns?				

<u>Holding Pens</u>					
<u>٨٥</u>	Are the holding pens covered? Does they have a strong structure?				
<u>٨٦</u>	Does the holding pens have good ventilation and lighting?				
<u>٨٧</u>	Are the holding pens easily cleaned? Does they have a good drainage system?				
<u>٨٨</u>	Are the holding pens acoustically designed to be soundproof?				
<u>٨٩</u>	Are holding pens, animal receiving areas and transporting paths supplied with enough water for cleaning?				
<u>٩٠</u>	Are the holding pens cleaned once a day to remove animals dung and urine and other materials considered as a good environment for insects growth?				
<u>Waiting Barns (Pre-Slaughter)</u>					
<u>٩١</u>	Are the barns designed in a way that minimize animal exposure to bruises and wounds?				

<u>٩٢</u>	Dose the barn have rounded pillars?				
<u>٩٣</u>	Are there any protruding nails, nuts or wires in the barn?				
<u>٩٤</u>	Does each barn have a proper water source and food basins?	Yes	No	Not applicable	
<u>٩٥</u>	Are the floors composed of soft networks above cement base in order to clearly separate dung from animals?				
<u>٩٦</u>	Is the barn designed to keep sheep nature and to separate different types of animals?				
<u>٩٧</u>	Is each barn designed on the following bases: 0.7 m ² for each animal of sheep or cattle, 3.3 m ² for each cow and 4 m ² for each camel?				
<u>٩٨</u>	Are the barns covered in order to protect animals from sunstrokes?				
<u>٩٩</u>	Does examination holding pens have a proper separated place for sick animals or the animals				

	suspected to be sick?				
<u>١٠٠</u>	Are covered animal restraining equipments used during examination whenever needed?				
<u>١٠١</u>	Are there any methods for bad livestock execution and disposal without using any rooms or equipments used in handling eatable food?				
	<u>Pre-Slaughter Examination</u>				
<u>١٠٢</u>	Are animals examined in the last 24 hours before slaughter by a vet in accordance with the appropriate regulations and the Gulf standard specifications adopted by Saudi Standards, Metrology and Quality Organization (SASO) on animals examination pre and post slaughter?				
<u>١٠٣</u>	Are the animals suspected of being sick identified and separated from healthy ones?	Yes	No	Not applicable	
<u>١٠٤</u>	Are the animals suspected of				

	being sick prepared for slaughter at the end of the operating period or in another place prepared specially for this purpose?				
<u>١٠٥</u>	Is the worker responsible for post-slaughter examination informed about the animals suspected of being sick so he can exam them thoroughly?				
<u>١٠٨</u>	Are animals with any factors which make them unfit for human consumption disposed in a humane way?				
<u>١٠٩</u>	Are animals with any factors which make them unfit for human consumption introduced into slaughter system?				
<u>١٠٨</u>	Are animals with any factors which make them unfit for human consumption marked and identified as unusable?				
<u>١٠٩</u>	May this disposal system allow contamination or diseases to				

	infect people and eatable products?				
	<u>Animal Treatment</u>				
<u>١١٠</u>	Are animals treated gently in waiting yards and while moving them to slaughter rooms?				
<u>١١١</u>	Are animals only beaten when necessary?				
<u>١١٢</u>	Are big wooden sticks or metal sticks used to beat animals?				
<u>١١٣</u>	Are shocking sticks used(only when necessary)?				
<u>١١٤</u>	Does the shocking sticks have a voltage more than 50 volt?				
	<u>Moving Animals to Slaughter Room</u>				
<u>١١٥</u>	Does the path from holding pens to slaughter room have a fence? Is it designed in a way that make animals move calmly and in one line?				
	<u>Slaughter Room</u>				
<u>١١٦</u>	Are they designed in a way that fulfill the Islamic requirements? Do they ensure good				

	performance?				
<u>١١٧</u>	Are the used equipments designed in a way that minimize animal exhaustion?				
<u>١١٨</u>	Are the animals set directly into slaughter position? Is the carcasses handled in a way that prevents the bleeding from contaminating it?				
<u>١١٩</u>	Does the design of the slaughter room and equipments ensure fluent performance?				
<u>١٢٠</u>	Does the design of the slaughter room and equipments ensure fluent performance?				
	<u>Slaughter</u>				
<u>١٢١</u>	Is slaughter method in accordance with gulf standard specification number 993 (animal slaughter conditions according to the Islamic law)?				
	<u>Emergency Slaughter Facilities</u>	Yes	No	Not applicable	
<u>١٢٢</u>	Are there any emergency slaughter procedures for animals				

	unable to go through the normal system if they pass pre-slaughter examination?				
<u>١٢٣</u>	Does these facilities ensure that slaughter, preparing and post-slaughter examination are conducted in healthy circumstances?				
<u>١٢٤</u>	When meat derived from animals slaughtered in this system is approved, is it transported to normal preparing areas without exposure to contamination?				
	<u>Carcasses Hanging Equipments</u>				
<u>١٢٥</u>	Are slaughter and preparing rooms equipped with chilling system? Are transporting paths equipped with carcasses hanging equipments at proper height above the floor and away from walls to prevent any contact between carcasses and floors				

	and walls?				
<u>١٢٦</u>	Are carcasses hanging equipments designed in a way that prevent any contact between carcasses before post-slaughter examination?				
	<u>Carcasses Preparing</u>				
<u>١٢٧</u>	Does meat preparing room have a sufficient system for actual separation between eatable and inedible materials in order to prevent cross-contamination?				
<u>١٢٨</u>	Does slaughter room equipments minimize carcass contamination from dung stuck on the external skin?				
<u>١٢٩</u>	Is there a room for emptying and cleaning viscera?	Yes	No	Not applicable	
<u>١٣٠</u>	Is there a separate room for processing viscera?				
<u>١٣١</u>	Are there separated storing rooms for skins, horns and feet which are stored for more than one day?				
	<u>Post-Slaughter Examination</u>				

<u>١٣٢</u>	Is the examination area big enough? Is it supplied with good lighting (540 lux)?				
<u>١٣٣</u>	Does the examination area have the proper equipments?				
<u>١٣٤</u>	Is there a cold closed room, refrigerator or freezer in which carcasses are stored for further examination?				
<u>١٣٥</u>	Does the slaughterhouse have a lab specialized in meat health?				
	<u>Cold Storages and Waiting Areas</u>				
<u>١٣٦</u>	Are there any cold storages which are separated from slaughter and preparing areas?				
<u>١٣٧</u>	Does cold storages effectively provide the environmental conditions necessary to dry and cool meat for further processing?				
	<u>Transporting Paths and Areas</u>	Yes	No	Not applicable	
<u>١٣٨</u>	Does the areas used to transport uncovered meat comply with the conditions				

	mentioned above regarding ceilings, walls, floors, lighting and ventilation in order to prevent any contact with the external atmosphere?				
	<u>Loading Eatable Products</u>				
<u>١٣٩</u>	Does the loading area minimize cross-contamination between products and factory ambient?				
<u>١٤٠</u>	Does products transporting system minimize products presence time in the loading area?				

• **Details about the Saudi technical team in food sector at SFDA**

Name	Department	Signature

Inspection date:

Official stamp:

Name and signature of the institution representative present during inspection:

His position:

Date:

Place: