



## Self-Inspection

## التفتيش الذاتي

This is official document issued by ADAFSA, to delegate the Business Operator (BO) to conduct a regular self-inspection. The BO is required to monitor the facility regularly to assure their conformity to law & Regulations.

تعتبر هذه الوثيقة رسمية صادرة عن هيئة أبوظبي للزراعة والسلامة الغذائية لتفويض مسؤول المنشأة الغذائية لإجراء تفتيش ذاتي بشكل منتظم. يتعين على مسؤول المنشأة مراقبة المنشأة باستمرار للتأكد من ضمان تطابقها بناء على القوانين واللوائح الصادرة بشأنه.

This checklist is not intended to cover all possible hazardous conditions or unsafe acts that may exist. Other unsafe acts or hazardous conditions should also be noted and recorded by BO.

القائمة التفقدية ادناه قد لا تشمل تغطية جميع الظروف الخطرة المحتملة أو الممارسات غير الآمنة التي قد تؤثر على سلامة المنتجات ، ويجب على مسؤول المنشأة ملاحظة وتوثيق جميع الأعمال والممارسات غير الآمنة أو الظروف الخطرة الأخرى.

الوقت Time	التاريخ Date	الموقع Location	رقم الرخصة License No	اسم المنشأة Establishment Name

S/L	البند Parameter	مطابق؟ / Comply?			ملاحظات Findings	الاجراء التصحيحي Corrective Action	تاريخ الاجاز Completing Date
		✓	✗	لا ينطبق N/A			
<b>Official Documents</b>							
1	ADAFSA NOC and Commercial License for the establishment.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
2	Traceability implemented and related records have been kept for at least prescribed duration. Communicate with authority in case of not complied products in any stage of food chain.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
3	Food handlers demonstrate knowledge & skills in food safety, and certificates of achievement obtained as per ADPCA EFST program.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
4	Availability of Good Hygiene Practices with relevant documentations (Ex: Traceability, personal hygiene monitoring checklists, general & equipment cleaning checklist, pest control contract & pest control visit report, temperature records, Ante & Post-mortem records, lab analysis etc.) or a food safety management system based on HACCP	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
5	The food business operator shall ensure and document health status of food handlers who are medically fit and free from any other health conditions that may pose a risk to food safety.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
6	Notification of notifiable diseases, isolation of suspected and diseased animals & safe disposal of dead animals.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Location, Design and structure</b>							
7	Est. location size, construction, design & lay out for all operations including storage found suitable and not exposed to contamination, be kept clean and maintained in good condition.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
8	Overall construction, availability and condition of slaughter hall & processing areas / ante-mortem area / bird resting area / slaughtering & bleeding area, scalding, de-feathering, evisceration areas /	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			

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Poultry Slaughterhouses مجازر الدواجن



	cold storage / chemical storage / walls / floors / ceilings / doors / staff amenities / hygiene station (Non-hand operated wash basin with soap solution)				
9	The establishment ventilation is suitable and sufficient with adequate light intensity for the nature of operations. Processing line lux is 400 / Inspection point lux is 600	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
10	Availability of adequate non-hand operated washing sinks (Boot wash or foot dip) in proper location with running potable water with suitable temperature along with soap and hand drying facility.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
11	Adequate toilets with ventilation and do not open directly into the food handling areas available and where necessary adequate changing facilities should be provided.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
12	The drainage facilities found suitable to avoid the risk of contamination and foul odors.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Equipment's</b>					
13	The equipment's, containers & food contact surfaces are applicable for cleaning or disinfection and kept in good conditions.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Personal Hygiene</b>					
14	The personal hygiene found appropriate, wearing PPE's and food handler's behaviors do not result in contamination of food.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Temperature Control</b>					
15	The thawing process of food shall be undertaken in such a way as to minimize the risk of growth of pathogenic microorganisms or the formation of toxins in the food.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
16	Temperature devices found controlled, monitored, maintained and calibrated during storage and food handling, and records kept.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Food Handling Areas</b>					
17	Floor, ceiling and wall designed in a way that allow adequate cleaning, drainage and kept in good condition.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
18	The windows and doors shall be constructed in way which does not allow dirt accumulation, pests access, and self-closed.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
19	Facilities for cleaning, disinfecting and storing tools with adequate supply of hot and cold water (Pressurized cleaning and disinfecting machines / Knife or saw sterilizers).	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
20	Animals slaughtered in as per Islamic rights and under the supervision of veterinarian (Ante-mortem & Post-mortem) in accordance with technical regulations and standard specifications.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
21	Animals are treated as per welfare requirements such as free animal movement, animals accommodation, animal feeding, animal transportation etc.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
22	Effective measures have been taken in all all stages of food chain to prevent cross contamination or food is handled in conditions	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			

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	that makes it harmful to health or exposed to cross contamination (Implementation of clean & dirty area with good manufacturing practices)				
23	Details of the Chlorine or any other approved disinfectants used in the process line as per GSO and the concentration shall not exceed 50ppm if Chlorine is used.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
24	The period consumed from slaughtering and up to storing shall not exceed 4 hours.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
25	Separation shall be made between production stages such that each processing line be separate from the succeeding ones, specially slaughtering & bleeding, scalding & de-feathering, de-hiding for rabbit only, evisceration, air chilling, cutting (portioning), packing and storage operations.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Reception &amp; Storage &amp; Water Supply</b>					
26	Adequate procedures found in place to control pests and prevent domestic animals from having access to places where food is prepared, handled or stored.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
27	Raw materials and ingredients shall be inspected, washed where necessary to make sure that is free from contaminants and stored. Water and/ or Ice which comes into contact with food be made from potable water.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Food Packaging</b>					
28	Hazardous and, or inedible substances, found not adequately labeled and not stored in separate and secure containers and not locked containers where appropriate.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
29	Materials used for wrapping and packaging found not hazardous not a source for contamination, labeled and stored properly to avoid cross contamination, and operation carried out under temperature controlled atmosphere.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
30	Food label did not include all information stated in the technical regulations and standard specifications or food labeling not facilitate traceability.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Food Transportation</b>					
31	Meat transportation vehicles meet ADFCA and other existing requirements	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Food Storage</b>					
32	Finished chilled / frozen chicken products are complied with the requirements.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
33	Products stored in chillers / freezers at appropriate temperatures.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
34	Expired products as indicated in label.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
35	Handling or release or altering or intervening, in any way, of any detained or condemned meat without permission from ADFCA.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
36	Handling of adulterated products or food considered misleading to the consumer.	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
<b>Food Waste</b>					
37	Food waste, non-edible by-products and other refuse found not separated from room where food is present, not disposed in closeable containers, or	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			

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containers found not: impervious, leak-proof and easy to clean.				
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Additional Comments	ملاحظات اضافية

Name الاسم	Position المنصب	Signature التوقيع