

## Annex 2 Audit inspection for export abattoirs

Table 1.1. Modjo Modern Export Slaughterhouse site external infrastructures inspection findings (12/10/2013)

Location	Criteria	Max points	Score on 07/12/12	Inspector's Notes / Findings on 07/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
<b>Main Entrance</b> Vehicles and means of transport entrance gate	Secure gate condition (1) Water bath; length /chemical content, (1) Presence or absence of guard (1) Gate guard and house Vehicle entry records (1)	4	2	1.No record of vehicles entering compound is kept 2.No chemical in Water bath 3. <b>Waterbath in need of repair</b>	2.5	1.No record of vehicles entering compound is kept 2.No chemical in Water bath
<b>Visitor reception</b>	Entrance declaration record form (1) Record of Visitors: Name, reason, institution, person / area to be visited (1)	2	1.5	Visitor Health Declaration is available although not always used	1.5	Visitor Health Declaration is available although not always used
<b>Slaughterhouse location premises, Main campus buildings</b>	Structure and design of premises and yard permit cleaning and sanitation (1) Fence around the perimeter intact(1) Entrance gates: condition / water baths available/ security(1) Accumulation of refuse(1) Sound construction and maintained in a good state of repair(1)	5	5	All buildings, perimeter fence and campus roads in good state of repair	5	All buildings, perimeter fence and campus roads in good state of repair
<b>Animal reception entrance gate</b>	Water bath, correct length, with suitable chemical (1) Guard / record keeper (1) Records of vehicle entry (1)	3	1	1. No water bath for vehicles carrying animals. 2. <b>No vehicle entry records kept</b>	2	1. No water bath for vehicles carrying animals.

<b>Unloading ramp</b>	Ramp fenced to reception pen (1) Chute leading to holding pen to allow 1 <sup>st</sup> Ante-mortem inspection (1) Rejection pen (+/-) (1)	3	2	Offloading ramp is located next to lairage allowing a-m inspection & Isolation pen is nearby. <i>Could build offloading ramp at Reception pens, which are outside the compound</i>	2	Offloading ramp is located next to lairage & Isolation pen is nearby. Offloading ramp construction at Reception pens is a near future plan of the abattoir,
<b>Holding pen</b>	Holding ground located external to abattoir compound. (1) Fencing in good condition(1) Water and feed troughs /Shade (1) Drainage system; slope /nature of land (1)	4	3	All criteria are met. Although perimeter fence of Holding ground could be stronger.	3	All criteria are met. Although perimeter fence of Holding ground could be stronger.
<b>Lairages</b>	Fencing / Roof/shade condition (1) Water available (1) Chute to allow 2 <sup>nd</sup> Ante-mortem inspection / Isolation pen (1) Chutes to slaughter hall Condition of floors / pens (1) Drainage (slope, drains) Cleanliness(1)	5	4	Lairages in good condition but there is no facility designed to allow 2 <sup>nd</sup> a-m Inspection to be carried out easily	4	Lairages in good condition but there is no facility designed to allow 2 <sup>nd</sup> a-m Inspection to be carried out easily
<b>Personnel Changing rooms</b>	Suitable and adequate changing room that include lockers (2) Clean protective clothing available (1)	3	3	Good changing Rooms with adequate facilities	3	Good changing rooms with adequate facilities
<b>Personnel Toilet and showers</b>	Showers and toilets in good conditions (+/-) Sufficient number of toilets and showers for number of personnel (15/M & 10/F) (2) Hand washing basin; soap, (1)	4	4	Sufficient toilets with functional hand wash basins	4	Sufficient toilets with functional hand wash basins

	Paper towels / Electric hand dryers (1) Cleanable bin					
<b>Clinic</b>	First Aid Kit (+/-) (1) Trained 1 <sup>st</sup> Aider (+/-) (2)	3	3	Clinic, 1 <sup>st</sup> Aid kit and 1 <sup>st</sup> aider available	3	Clinic, 1 <sup>st</sup> Aid kit and 1 <sup>st</sup> aider available
<b>Laboratory</b>	1 Chemical testing facility (1) 2 Microbiological testing facilities (1) 3 Residue sampling /submission (1) 4 Lab test Records (1) 5 Trained Lab technician (1) 6 Storage management regimen (1)	6	3.5	Laboratory is available and being used to perform chemical tests to check dilution of chemicals and chlorine concentration  No residue test sampling; No microbiological test capability	4	1.No residue test sampling;  2.No microbiological test capability
<b>Visitor Changing room</b>	Protective clothing Clean & range of sizes available	2	2	Good, clean protective clothing in wide range of sizes available	2	Good, clean protective clothing in wide range of sizes available
<b>Waste disposal</b> <b>Effluent control</b>	Incinerator condition / cleanliness (2) Lagoon / Biogas plant (2) Hygiene / environmental pollution (2)	6	4	Generally good although untidy around Incinerator and hole in the perimeter fence surrounding lagoon  Biogas plant present and in use	5	Generally good although untidy around Incinerator
<b>TOTAL</b>		50	39		36	

**Annex1. 2 Modjo Modern Export Slaughterhouse production line inspection procedure-GMP/PRPs/HACCP findings**

Location	Criteria	Max points	Score on 07/12/12	Inspector's Notes / Findings on 07/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
Staff Entrance to Production Hall	1 Hot / cold hand-basins; remote control / sufficient for throughput of personnel, Liquid soap, disinfectant solution (1) 2 Footbath with chemical (+/-) (1) 3 Insect killing lamp (+/-) (1) 4 Supervisor present (+/-) (1)	4	3.5	No hot water available, otherwise all criteria are met	3.5	No hot water available, otherwise all criteria are met
Chilling rooms Structure and maintenance Utilities and equipment Operation	1 Structural damage allows contamination of carcasses (0.5) 2 Slippery floors hazard to personnel (0.5) 3 Temperature gauge present (0.5) 4 Thermograph present (0.5) 5 Spacing of carcasses sufficient to allow efficient chilling (0.5) 6 Temp drop rate (0.5) 7. Chiller temp at loading time (0.5) 8 Carcass condition before dispatch (0.5)	4	3	<i>Some structural damage to door jambs in one chillier.</i> <i>All other criteria fully met.</i> <i>Although one Thermolog not working</i>	4	Door jambs and thermo log are maintained
Transfer of carcass to the chiller	1 Technique of transferring carcasses in to chillers (1) 2 Chiller temperature (2 – 10°C) (1)	2	1	Good technique using clean, well designed trolley in good working condition <i>Temperature of chillier at loading at time of APHRD inspection was +28°C</i>	2	The refrigerator system does not work while the door is open.

Location	Criteria	Max points	Score on 07/12/12	Inspector's Notes / Findings on 07/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
Organic acid spray	1 Spraying technique (1) 2 Concentration of organic spray soln.(1) 3 Spare sprayer in working condition available (1)	3	2.5	Spray technique needs to be improved. Insufficient attention to spraying inside thoracic / abdominal cavity	3	Spray technique is improved
Dripping / weighing station	1 Time available for dripping 5-8 minutes;(0.5) 2 Minimal handling for weighing (0.5)	1	1	Good	1	Good
Red offal preparation Room	1 Contamination of red offal from work surfaces / splashing /poor hygiene (1) Hand wash basin (+/-) (1) 2 Knife sterilizer (+/-) (82°C), Exchange of knives (1)	3	1.5	Personnel observed wiping face with hands and then touching meat No knife sterilizer present, no changing of knives	2	No knife sterilizer present, no changing of knives
Red offal chiller/ freezing	1 Chiller / freezer (+/-) Temperature gauge (+/-) and Temperature in freezer / chiller (1) 2 State of repair and hygiene (1)	2	2	Excellent freezer room in good clean condition	2	Excellent freezer room in good clean condition
2nd inspection of Identified carcass	1.Whether the contaminated part is trimmed off or not (0.5) 2 Availability of sterilizer, Knife exchange practice (0.5)	1	1	All criteria being met	1	All criteria being met
Inspection / identification	Identification of contamination (1) Marking of carcasses for 2 <sup>nd</sup> inspection (1)	4	4	Good technique	3	Good technique

Location	Criteria	Max points	Score on 07/12/12	Inspector's Notes / Findings on 07/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
(contamination) & Trimming	Knife sterilizer present, Technique (1) Knives changed frequently (1)			All criteria being met – BUT knife exchanging could be improved		All criteria being met – but knife exchanging could be improved
<b>Carcass washing and 1st trim</b>	1 Water pressure (1) 2 Technique of washing (1) 3 Steriliser (+/-) Temp (1) 4 Changing sterilized knives (1)	4	3.5	Good technique but insufficient exchange of knives taking place	3	Good technique but insufficient exchange of knives taking place
<b>Removal of the red offal</b>	1 Knife sterilizer present (+/-) Temp (82°C) (1) 2 Knives changed frequently (1) 3 Technique/care & attention to hygiene (1)	3	2	As above – Need to improve the exchange of knives – more frequent	2	As above – need to improve the exchange of knives more frequent
<b>Evisceration of the green offal</b>	1 Sterilizer present (+/-) Temp (82°C) (1.5) 2 Change of knives, (1.5) 3 Technique care to avoid spillage (1)	4	3	some spillage of intestinal contents onto carcass was observed more than once	4	No spillage of intestinal contents onto carcass was observed
<b>Skinning</b>	1 Steriliser present (+/-) Temp 82°C (1.5) 2 Change of knives (1.5) 3 Technique –no contact with hair coat (1)	4	4	Excellent technique being employed by all skinners – but need to change knives more frequently	3.5	Excellent technique being employed by all skinners – but need to change knives more frequently
<b>Flanking and de-heading</b>	1 Steriliser present (+/-) Temp 82°C (1) 2 Knife change rate 1X/carcass (1)	2	1	Good technique. BUT knife exchange could be improved	1.5	Good technique but knife exchange could be improved

Location	Criteria	Max points	Score on 07/12/12	Inspector's Notes / Findings on 07/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
<b>Killing and bleeding</b>	1 Clean sharp knife, Sterilizer present (+/-) Temp 82(1) 2 Change of knives (1) 3 Technique / Halal observed, infrastructure (1)	3	2	Good technique, - insufficient exchange of knives	2.5	Good technique, - insufficient exchange of knives
<b>Animal reception</b>	1 Door closed, One animal at a time, (1) 2 Pest control (+/-) (1)	2	1.5	Good technique – door left open at end of kill allowing many flies to enter production hall	1	Good technique – door left open at end of killing allowing many flies to enter in production hall
<b>Dispatch</b>	1 Stockinet storage condition ; Stockinet autoclave (+/-) Other packaging material storage (1) 2 Pest control (+/-) (1) 3 Loading carcass handling technique (1) 4 Temperature of truck (1)	4	3	<i>Stockinet sterilizer not in use.</i> Otherwise all criteria met	4	All criteria met
<b>TOTAL</b>		50	39.5		43	

**Annex 1.3. Modjo Modern Export Slaughterhouse other GMPs/PRPs findings**

Location	Criteria	Max Points	Score on 07/12/12	Inspector's Notes / Findings on 07/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
<b>Maintenance schedules /</b>	1 Temperature gauges / logs (1) 2 Sterilisers (1) 3 pH meters (1)	4	4	All maintenance and calibration possible is	4	All maintenance and calibration possible is being

Calibration of Equipment / Utilities	4 Back-up generator / Water pumps, records of maintenance (1)			being done according to a verified schedule		done according to a verified schedule
<b>SOPs for:</b>	1 Sanitation of each production line location (3) 2 Personal hygiene (1) 3 Dilution and handling of Chemicals (1) Each production line procedure 4 Animal reception/ handling & lairage management (1) 5 Slaughter & bleeding (1), 6 Flanking and de-heading (1) 7 Skinning (1) 8 Evisceration (1) 9 Red offal removal (1) 10 Red offal preparation (1) 11 Kidney removal & trimming (1) 12 Washing of carcass (1) 13 Application of Organic spray (1) 14 Chillier transfer & loading (1) 15 Stockinet placement / loading for dispatch(1)	17	15	Not all recommended SOPs are available.	15	Not all recommended SOPs are available.
<b>Training Programme</b>  Training materials for each SOP  Records of Training of staff	1 Management personnel <ul style="list-style-type: none"> <li>● FSMS / HACCP (2)</li> </ul> 2 Production line personnel (3) <ul style="list-style-type: none"> <li>● Personal hygiene (SOP)</li> <li>● Meat safety</li> <li>● Specific tasks (SOPs)</li> </ul> 3 Cleaners / Lairage personnel (3) <ul style="list-style-type: none"> <li>● Personal hygiene (SOP)</li> <li>● Meat Safety / Animal welfare</li> <li>● Specific tasks (SOPs)</li> </ul>	8	5	Some training is provided but there needs to be a well planned routine training programme based upon SOPs introduced	5	Some training is provided but there needs to be a well planned routine training programme based upon SOPs introduced

<b>Personnel records</b> Medical check-ups	1 Date of employment (1) 2 biannual Medical check-ups, daily health declaration form, routine weekly health declaration record (1) 3 Training on SOPs (1)	3	3	Good individual person files available with up to date medical check-up records	3	Good individual person files available with up to date medical check-up records
<b>Workshop</b> Equipment Level of activity	1 Presence or absence(1) 2 Active workshop (1)	2	2	Workshop well equipped and routine maintenance being carried out	2	Workshop well equipped and routine maintenance being carried out
<b>Stores</b> Packing material	1 Availability, pest control, hygiene (1) 2 Active working (1)	2	1	Stores not as well kept as they could be – lack shelving	1	Stores not as well kept as they could be – lack shelving
<b>Records</b> for verification of routine internal inspections and other recorded controls	1 Chillier / Carcass Temperature log records (2) 2 Daily sanitation check (1) 3 Chemical dilution checks (1) 4 Chlorination of water (1) 5 Pest control programme Location of baits / traps weekly check / Rodents killed (2) 6 Animal purchase records Owner, (1) No. spp.(1), source Region. Wereda, Kebele / Market, (1) Date +Time of arrival (1), Departure time / Arrival Time, (1) Duration of journey Movement / health permit / cert. (2) 7 Stockinet sterilization records (1)	14	10	Excellent collection of records to verify all routine inspections and controls.  A few gaps from the list at left  Animal purchase records incomplete	10	Excellent collection of records to verify all routine inspections and controls.  A few gaps from the list at left  Animal purchase records incomplete

<b>SUB-TOTAL</b>		50	40		40	
<b>OVERALL</b>			118.5		119	79% - Good result

**Annex1. 1. Organic Export Slaughterhouse site external infrastructures inspection findings (12/10/2013)**

<b>Location</b>	<b>Criteria</b>	<b>Max points</b>	<b>Score on 09/12/12</b>	<b>Inspector's Notes / Findings on 09/12/12</b>	<b>Score on 12/10/13</b>	<b>Inspector's Notes / Findings on 12/10/13</b>
<b>Main Entrance</b> Vehicles and means of transport entrance gate	Secure gate condition (1) Water bath; length / chemical content, (1) Presence or absence of guard (1) Gate guard and house Vehicle entry records (1)	4	2	No disinfectant added in water bath No vehicle entry records kept	2	No disinfectant added in water bath No vehicle entry records kept
<b>Visitor reception</b>	Entrance declaration record form (1) Record of Visitors: Name, reason, institution, person / area to be visited (1)	2	0	No entrance declaration form No record of visitors kept	1.5	There is entrance declaration form Records of visitors are started
<b>Slaughterhouse location premises, Main campus buildings</b>	Structure and design of premises and yard permit cleaning and sanitation (1) Fence around the perimeter intact(1) Entrance gates: condition / water baths available/ security(1) Accumulation of refuse(1) Sound construction and maintained in a good state of repair(1)	5	4	Good perimeter fence Buildings and roads in good condition No refuse visible on site Water baths in good condition No chemical in water baths	4	No chemical in water baths
<b>Animal reception entrance gate</b>	Water bath, correct length, with suitable chemical (1) Guard / record keeper (1)	3	1	No water bath for vehicles and personnel No record keeper at the gates	1	No water bath for vehicles and personnel No record keeper at the gates

	Records of vehicle entry (1)			No record of an vehicles which have entered		No record of an vehicles which have entered
<b>Unloading ramp</b>	Ramp fenced to reception pen (1) Chute leading to holding pen to allow 1 <sup>st</sup> Ante-mortem inspection (1) Rejection pen (+/-) (1)	3	3	An exemplary unloading ramp	3	An exemplary unloading ramp
<b>Holding pen</b>	Holding ground located external to abattoir compound. (1) Fencing in good condition(1) Water and feed troughs /Shade (1) Drainage system; slope /nature of land (1)	4	2	Not so well maintained Fencing not in good condition Good area with shade available but not being used	2	Not so well maintained Fencing not in good condition Good area with shade available but not being used
<b>Lairages</b>	Fencing / Roof/shade condition (1) Water available (1) Chute to allow 2 <sup>nd</sup> Ante-mortem inspection / Isolation pen (1) Chutes to slaughter hall Condition of floors / pens (1) Drainage (slope, drains) Cleanliness(1)	5	4	Problem with water supply pressure The best chute to allow 2 <sup>nd</sup> ante-,mortem inspection	4	Problem with water supply pressure The best chute to allow 2 <sup>nd</sup> ante-mortem inspection
<b>Personnel Changing rooms</b>	Suitable and adequate changing room that include lockers (2) Clean protective clothing available (1)	3	1	Lockers are not used Staff change their clothes wherever they can Ladies changing room separated from shower room	2	Ladies changing room separated from shower room

<b>Personnel Toilet and showers</b>	Showers and toilets in good conditions (+/-) Sufficient number of toilets and showers for number of personnel (15/M & 10/F) (2) Hand washing basin; soap, (1) Paper towels / Electric hand dryers (1) Cleanable bin	4	1.5	Low number of toilets Wash basins not functioning Poorly maintained showers	2	Low number of toilets Some wash basins not functioning Poorly maintained showers
<b>Clinic</b>	First Aid Kit (+/-) (1) Trained 1 <sup>st</sup> Aider (+/-) (2)	3	0.5	Full set of kit not available No trained first aider	0.5	Full set of kit not available No trained first aider
<b>Laboratory</b>	Chemical testing facility (1) Microbiological testing facilities (1) Residue sampling /submission (1) Lab test Records (1) Trained Lab technician (1) Storage management regimen (1)	6	2	No facilities for chemical or microbiological tests Absence of laboratory equipment No samples for residue testing taken No trained technician available	3	No facilities for chemical or microbiological tests No samples for residue testing taken No trained technician available
<b>Visitor Changing room</b>	Protective clothing Clean & range of sizes available	2	1	No actual area/room specifically assigned Clothing and boots clean but few sizes	1	No actual area/room specifically assigned Clothing and boots clean but few sizes
<b>Waste disposal Effluent control</b>	Incinerator condition / cleanliness (2) Lagoon / Biogas plant (2) Hygiene / environmental pollution (2)	6	5	Relatively a good waste disposal system Hygienic and sanitation problems	5	Relatively a good waste disposal system Hygienic and sanitation problems
<b>TOTAL</b>		50	27		31	

**Annex 1. 2. Organic Export Slaughterhouse production line inspection procedure-GMP/PRPs/HACCP findings**

Location	Criteria	Max points	Score on 09/12/12	Inspector's Notes / Findings on 09/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
Staff Entrance to Production Hall	1 Hot / cold hand-basins; remote control / sufficient for throughput of personnel, Liquid soap, disinfectant solution (1) 2 Footbath with chemical (+/-) (1) 3 Insect killing lamp (+/-) (1) 4 Supervisor present (+/-) (1)	4	2	Insufficient hand basins to allow staff to wash hands upon entry No disinfectant solution No insect killing lamp No supervision of hand washing according to SOP	3	Hand wash basins are not automatic upon entry
Chilling rooms Structure and maintenance Utilities and equipment Operation	1 Structural damage allows contamination of carcasses (0.5) 2 Slippery floors hazard to personnel (0.5) 3 Temperature gauge present (0.5) 4 Thermograph present (0.5) 5 Spacing of carcasses sufficient to allow efficient chilling (0.5) 6 Temp drop rate (0.5) 7. Chiller temp at loading time (0.5) 8 Carcass condition before dispatch (0.5)	4	2	No thermograph Manual carrying of carcasses while loading Separation between carcasses not good	2.5	No thermograph Manual carrying of carcasses while loading Separation between carcasses not good
Transfer of carcass to the chillier	1 Technique of transferring carcasses in to chillers (1) 2 Chiller temperature (2 – 10°C) (1)	2	1	Manual handling of carcasses while loading High (20°C) temp. of chillier while loading.	1.5	Manual handling of carcasses while loading Chilliers are cooled to 10°C before loading

Location	Criteria	Max points	Score on 09/12/12	Inspector's Notes / Findings on 09/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
Organic acid spray	1 Spraying technique (1) 2 Concentration of organic spray soln.(1) 3 Spare sprayer in working condition available (1)	3	2.5	Poor technique - Lacks thoroughness of spraying	3	Spraying is improved
Dripping / weighing station	1 Time available for dripping 5-8 minutes;(0.5) 2 Minimal handling for weighing (0.5)	1	1	Yes	1	Yes
Red offal preparation Room	1 Contamination of red offal from work surfaces / splashing /poor hygiene (1) Hand wash basin (+/-) (1) 2 Knife sterilizer (+/-) (82°C), Exchange of knives (1)	3	1	No knife sterilizer with in close reach No table for processing Poor hygienic floor	2	No knife sterilizer with in close reach No table for processing
Red offal chillier/ freezing	1 Chillier / freezer (+/-) Temperature gauge (+/-) and Temperature in freezer / chillier (1) 2 State of repair and hygiene (1)	2	1	Freezers not properly maintained	2	Freezers are maintained
2nd inspection of Identified carcass	1.Whether the contaminated part is trimmed off or not (0.5) 2 Availability of sterilizer, Knife exchange practice (0.5)	1	1	No knife sterilizer close to work station No knife changing No inspection for 2 <sup>nd</sup> trim	0.5	No knife sterilizer close to work station No knife changing
Inspection / identification	1 Identification of contamination (1) 2 Marking of carcasses for 2 <sup>nd</sup> inspection (1)	4	0.5	-No second inspection	2	No knife changing

Location	Criteria	Max points	Score on 09/12/12	Inspector's Notes / Findings on 09/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
(contamination) & Trimming	3 Knife sterilizer present, Technique (1) 4 Knives changed frequently (1)					
<b>Carcass washing and 1st trim</b>	1 Water pressure (1) 2 Technique of washing (1) 3 Steriliser (+/-) Temp (1) 4 Changing sterilized knives (1)	4	2	No change of knives Sterilizers present but not being used	2	No change of knives Sterilizers present but not being used
<b>Removal of the red offal</b>	1 Knife sterilizer present (+/-) Temp (82°C) (1) 2 Knives changed frequently (1) 3 Technique/ care & attention to hygiene (1)	3	1	Steriliser present but Knives are not exchanged Poor hygienic condition, esp. for Kidneys removal and processing	1.5	Steriliser present but knives are not exchanged Poor hygienic condition
<b>Evisceration of the green offal</b>	1 Sterilizer present (+/-) Temp (82°C) (1.5) 2 Change of knives, (1.5) 3 Technique care to avoid spillage (1)	4	2	One individual has only one knife; no change of knives No sterilization Otherwise good technique	2.	One individual has only one knife; no change of knives No sterilization Otherwise good technique
<b>Skinning</b>	1 Steriliser present (+/-) Temp 82°C (1.5) 2 Change of knives (1.5) 3 Technique –no contact with hair coat (1)	4	2	Contamination of dirty hand to the carcass; skill Insufficient knife sterilisers and almost no knife exchange Crowded area	2	Contamination of dirty hand to the carcass; skill Insufficient knife sterilisers almost no knife exchange Crowded area
<b>Flanking and de-heading</b>	1 Steriliser present (+/-) Temp 82°C (1) 2 Knife change rate 1X/carcass (1)	2	1	Insufficient sterilizers present and No exchange of knives	1	Insufficient sterilizers present and No exchange of knives

Location	Criteria	Max points	Score on 09/12/12	Inspector's Notes / Findings on 09/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
<b>Killing and bleeding</b>	1 Clean sharp knife, Sterilizer present (+/-) Temp 82(1) 2 Change of knives (1) 3 Technique / Halal observed, infrastructure (1)	3	2	Many animals collected and able to witness slaughter of others Conveyer belt available but needs repair	2	Many animals collected and able to witness slaughter of others Conveyer belt available but needs repair
<b>Animal reception</b>	1 Door closed, One animal at a time, (1) 2 Pest control (+/-) (1)	2	1	Not one animal at a time No pest control	1	Not one animal at a time No pest control
<b>Dispatch</b>	1 Stockinet storage condition ; Stockinet autoclave (+/-) Other packaging material storage (1) 2 Pest control (+/-) (1) 3 Loading carcass handling technique (1) 4 Temperature of truck (1)	4	2	No stockinet sterilizer No pest control/insect killing lamp Loading technique satisfactory	3	No pest control/insect
<b>TOTAL</b>		50	26		32	

### Annex 1.3. Organic Export Slaughterhouse other GMPs/PRPs findings 12/10/13

Location	Criteria	Max points	Score on 09/12/12	Inspector's Notes / Findings on 09/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
<b>Evisceration of the green offal</b>	1 Sterilizer present (+/-) Temp (82°C) (1.5)	4	2	One individual has only one knife; no change of knives	2	One individual has only one knife; no change of knives

	2 Change of knives, (1.5) 3 Technique care to avoid spillage (1)			No sterilization Otherwise good technique		No sterilization Otherwise good technique
<b>Skinning</b>	1 Steriliser present (+/-) Temp 82°C (1.5) 2 Change of knives (1.5) 3 Technique –no contact with hair coat (1)	4	2	Contamination of dirty hand to the carcass; skill Insufficient knife sterilisers and almost no knife exchange Crowded area	2	Contamination of dirty hand to the carcass; skill Insufficient knife sterilisers and almost no knife exchange Crowded area
<b>Flanking and de-heading</b>	1 Steriliser present (+/-) Temp 82°C (1) 2 Knife change rate 1X/carcass (1)	2	1	Insufficient sterilizers present and No exchange of knives	1	Insufficient sterilizers present and No exchange of knives
<b>Killing and bleeding</b>	1 Clean sharp knife, Sterilizer present (+/-) Temp 82(1) 2 Change of knives (1) 3 Technique / Halal observed, infrastructure (1)	3	2	Many animals collected and able to witness slaughter of others Conveyer belt available but needs repair	2	Many animals collected and able to witness slaughter of others Conveyer belt available but needs repair
<b>Animal reception</b>	1 Door closed, One animal at a time, (1) 2 Pest control (+/-) (1)	2	1	Not one animal at a time No pest control	1	Not one animal at a time No pest control
<b>Dispatch</b>	1 Stockinet storage condition ; Stockinet autoclave (+/-) Other packaging material storage (1) 2 Pest control (+/-) (1) 3 Loading carcass handling technique (1) 4 Temperature of truck (1)	4	2	No stockinet sterilizer No pest control/insect killing lamp Loading technique satisfactory	3	No pest control/insect
<b>TOTAL</b>		50	26		32	

**Annex 1.1 Hashim Nuru Export Slaughterhouse site external infrastructures inspection findings 12/10/2013**

<b>Location</b>	<b>Criteria</b>	<b>Max points</b>	<b>Score on 11/12/12</b>	<b>Inspector's Notes / Findings on 11/12/12</b>	<b>Score on 12/10/13</b>	<b>Inspector's Notes / Findings on 12/10/13</b>
<b>Main Entrance</b> Vehicles and means of transport entrance gate	Secure gate condition (1) Water bath; length / chemical content, (1) Presence or absence of guard (1) Gate guard and house Vehicle entry records (1)	4	2	No record of vehicles entering compound is kept No chemical in Water bath <i>Water bath in need of repair</i>	2	No record of vehicles entering compound is kept No chemical in Water bath
<b>Visitor reception</b>	Entrance declaration record form (1) Record of Visitors: Name, reason, institution, person / area to be visited (1)	2	0	No Visitor Health Declaration is available No records of any visitors available	0	No Visitor Health Declaration is available No records of any visitors available
<b>Slaughterhouse location premises, Main campus buildings</b>	Structure and design of premises and yard permit cleaning and sanitation (1) Fence around the perimeter intact(1) Entrance gates: condition / water baths available/ security(1) Accumulation of refuse(1) Sound construction and maintained in a good state of repair(1)	5	3	<i>Perimeter wall / fence broken along lower boundary.</i> Otherwise all buildings in reasonable state of repair. Campus roads in good state of repair but campus "untidy"	4	Perimeter fence is maintained Campus roads in good state of repair but campus untidy
<b>Animal reception entrance gate</b>	Water bath, correct length, with suitable chemical (1) Guard / record keeper (1) Records of vehicle entry (1)	3	1	No water bath for vehicles carrying animals. No vehicle entry records kept	1	No water bath for vehicles carrying animals. No vehicle entry records kept

				Animal records incomplete – Require Date and TIME of arrival and Source		Animal records incomplete – require date and time of arrival and source
<b>Unloading ramp</b>	Ramp fenced to reception pen (1) Chute leading to holding pen to allow 1 <sup>st</sup> Ante-mortem inspection (1) Rejection pen (+/-) (1)	3	1	<b>No unloading ramp</b> or any facility to allow a-m inspection uncertain about Isolation pen.	2	Unloading ramp is under construction or any facility to allow ante mortem inspection
<b>Holding pen</b>	Holding ground located external to abattoir compound. (1) Fencing in good condition(1) Water and feed troughs /Shade (1) Drainage system; slope /nature of land (1)	4	2	Holding pen within Production line campus. Fencing in poor state of repair.	3	Fencing in poor state of repair.
<b>Lairages</b>	Fencing / Roof/shade condition (1) Water available (1) Chute to allow 2 <sup>nd</sup> Ante-mortem inspection / Isolation pen (1) Chutes to slaughter hall Condition of floors / pens (1) Drainage (slope, drains) Cleanliness(1)	5	2.5	Chute from Holding pen to Lairage open / earth floor. Pens in good condition but <b>NO Water available to animals being held prior to slaughter.</b> no facility to allow 2 <sup>nd</sup> a-m Inspection to be carried out easily	3	Chute from holding pen to Lairage open / earth floor. No facility to allow 2 <sup>nd</sup> a-m Inspection to be carried out easily
<b>Personnel Changing rooms</b>	Suitable and adequate changing room that include lockers (2) Clean protective clothing available (1)	3	2	<b>Hand wash basins NOT working</b> – and no good hand-wash basin available at entrance to Production line	2.5	Hand wash basins working
<b>Personnel Toilet and showers</b>	Showers and toilets in good conditions (+/-) Sufficient number of toilets and showers for number of personnel (15/M & 10/F) (2) Hand washing basin; soap, (1) Paper towels / Electric hand dryers (1)	4	2	Sufficient showers and toilets but NO hand washing facilities working and Soap available	2	Sufficient showers and toilets but no hand washing facilities working and Soap available

	Cleanable bin					
<b>Clinic</b>	First Aid Kit (+/-) (1) Trained 1 <sup>st</sup> Aider (+/-) (2)	3	0	<b>No Clinic, 1<sup>st</sup> Aid kit</b> and 1 <sup>st</sup> aider available	1.5	There is first aid kit
<b>Laboratory</b>	7 Chemical testing facility (1) 8 Microbiological testing facilities (1) 9 Residue sampling /submission (1) 10 Lab test Records (1) 11 Trained Lab technician (1) 12 Storage management regimen (1)	6	2	Laboratory is available there is no equipment in working order and no reagents No residue test sampling; No microbiological test capability Trained technician is available	3	No residue test sampling; No microbiological test capability
<b>Visitor Changing room</b>	Protective clothing Clean & range of sizes available	2	1	<b>No changing room</b> – Some clean protective clothing is available	2	There is changing room
<b>Waste disposal</b> <b>Effluent control</b>	Incinerator condition / cleanliness (2) Lagoon / Biogas plant (2) Hygiene / environmental pollution (2)	6	0	Extremely poor waste control, which presents a serious environmental hazard. No incinerator, waste organic material thrown into open pit – <b>Stray dogs present in compound</b>	1	Extremely poor waste control, which presents a serious environmental hazard. No incinerator, waste organic material thrown into open pit
<b>TOTAL</b>		50	18.5		27	

**Table1.2 Hashim Nuru Slaughterhouse production line inspection procedure-GMP/PRPs/HACCP ...12/10/13**

<b>Location</b>	<b>Criteria</b>	<b>Max points</b>	<b>Score on 11/12/12</b>	<b>Inspector's Notes / Findings on 11/12/12</b>	<b>Score on 12/10/13</b>	<b>Inspector's Notes / Findings on 12/10/13</b>
<p><b>Chilling rooms</b></p> <p>Structure and maintenance</p> <p>Utilities and equipment</p> <p>Operation</p>	<p>1 Structural damage allows contamination of carcasses (0.5)</p> <p>2 Slippery floors hazard to personnel (0.5)</p> <p>3 Temperature gauge present (0.5)</p> <p>4 Thermograph present (0.5)</p> <p>5 Spacing of carcasses sufficient to allow efficient chilling (0.5)</p> <p>6 Temp drop rate (0.5)</p> <p>7.Chiller temp at loading time (0.5)</p> <p>8 Carcass condition before dispatch (0.5)</p>	4	2	<p><i>Some structural damage to floors in all chillers</i></p> <p>No functional Thermographs</p>	3	<p>Some structural damage to floors in all chillers are maintained</p> <p>No functional Thermographs</p>
<p><b>Transfer of carcass to the chillier</b></p>	<p>1 Technique of transferring carcasses in to chillers (1)</p> <p>2 Chillier temperature (2 – 10°C) (1)</p>	2	1.5	<p>Poor technique requiring handling of all carcasses from Rail outside chillier.</p> <p>Temperature of chillier at loading at time of APHRD inspection was +20°C</p>	1.5	<p>Poor technique requiring handling of all carcasses from Rail outside chillers.</p> <p>Temperature of chillers at loading at time of APHRD inspection was +20°C</p>
<p><b>Organic acid spray</b></p>	<p>1 Spraying technique (1)</p> <p>2 Concentration of organic spray soln.(1)</p> <p>3 Spare sprayer in working condition available (1)</p>	3	1	<p>More than 10 carcasses/hook so Spray technique not effective at covering all carcasses evenly. Insufficient</p>	2	<p>More than 10 carcasses/hook so Spray technique not effective at covering all carcasses evenly. Insufficient</p>

Location	Criteria	Max points	Score on 11/12/12	Inspector's Notes / Findings on 11/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
				attention to spraying inside thoracic / abdominal cavity		attention to spraying inside thoracic / abdominal cavity
<b>Dripping weighing station</b>	1 Time available for dripping 5-8 minutes;(0.5) 2 Minimal handling for weighing (0.5)	1	1	Good	1	Good
<b>Red offal preparation Room</b>	1 Contamination of red offal from work surfaces / splashing /poor hygiene (1) Hand wash basin (+/-) (1) 2 Knife sterilizer (+/-) (82°C), Exchange of knives (1)	3	1.5	No knife sterilizer present, no changing of knives No suitable work surface available	1.5	Insufficient knife sterilizer present, no changing of knives No suitable work surface available
<b>Red offal chillier/ freezing</b>	1 Chiller / freezer (+/-) Temperature gauge (+/-) and Temperature in freezer / chiller (1) 2 State of repair and hygiene (1)	2	1	Freezers functional but in poor condition. Room untidy and poorly cleaned	2	Chillier/freezer functional Some improvement of repair and hygiene
<b>2nd inspection of Identified carcass</b>	1.Whether the contaminated part is trimmed off or not (0.5) 2 Availability of sterilizer, Knife exchange practice (0.5)	1	1	Yes	1	Yes
<b>Inspection / identification (contamination) &amp;Trimming</b>	1 Identification of contamination (1) 2 Marking of carcasses for 2 <sup>nd</sup> inspection (1) 3 Knife sterilizer present, Technique (1) 4 Knives changed frequently (1)	4	2	No knife sterilizer No checking of carcasses after 1 <sup>st</sup> trim Water pressure too low to be effective for cleaning	3	Insufficient knife sterilizer present, no changing of knives

Location	Criteria	Max points	Score on 11/12/12	Inspector's Notes / Findings on 11/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
<b>Carcass washing and 1st trim</b>	1 Water pressure (1) 2 Technique of washing (1) 3 Steriliser (+/-) Temp (1) 4 Changing sterilized knives (1)	4	2	Water pressure too low No sterilizer / knife exchange But thorough trimming technique	3	Insufficient knife sterilizer present, no changing of knives
<b>Removal of the red offal</b>	1 Knife sterilizer present (+/-) Temp (82°C) (1) 2 Knives changed frequently (1) 3 Technique/ care & attention to hygiene (1)	3	1.5	No sterilizer / knife exchange Need to improve the exchange of knives – at all points in process	2	Insufficient knife sterilizer present, no changing of knives
<b>Evisceration of the green offal</b>	1 Sterilizer present (+/-) Temp (82°C) (1.5) 2 Change of knives, (1.5) 3 Technique care to avoid spillage (1)	4	2	Good technique, but no Knife sterilizer and no knife exchange being practised	2	Insufficient knife sterilizer present, no changing of knives
<b>Skinning</b>	1 Steriliser present (+/-) Temp 82°C (1.5) 2 Change of knives (1.5) 3 Technique –no contact with hair coat (1)	4	2	As above, technique needs some improvement – carcasses being contaminated by skinners, Knife Steriliser present but too small No knife exchange being practised	2	As above, technique needs some improvement – carcasses being contaminated by skinners, Knife Steriliser present but too small No knife exchange being practised
<b>Flanking and de-heading</b>	1 Steriliser present (+/-) Temp 82°C (1) 2 Knife change rate 1X/carcass (1)	2	1	Steriliser shared with skinners – totally insufficient for no of operators in this area	1	Steriliser shared with skinners – totally insufficient for no of operators in this area
<b>Killing and bleeding</b>	1 Clean sharp knife, Sterilizer present (+/-) Temp 82(1) 2 Change of knives (1)	3	2	Good technique, - but no Steriliser being used	2	Good technique, - but no Steriliser being used

Location	Criteria	Max points	Score on 11/12/12	Inspector's Notes / Findings on 11/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
	3 Technique / Halal observed, infrastructure (1)					
<b>Animal reception</b>	1 Door closed, One animal at a time, (1) 2 Pest control (+/-) (1)	2	1	Door left open allowing many flies to enter production hall. <b>No pest control at this location</b>	1	Door left open allowing many flies to enter production hall
<b>Dispatch</b>	1 Stockinet storage condition ; Stockinet autoclave (+/-) Other packaging material storage (1) 2 Pest control (+/-) (1) 3 Loading carcass handling technique (1) 4 Temperature of truck (1)	4	3	Stockinet sterilizer available and in use, Good pest control Good technique	3	Stockinet sterilizer available and in use, Good pest control Good technique
<b>TOTAL</b>		50	28		33.5	

**Table 1.3 Hashim Nuru Export Slaughterhouse other GMPs/PRPs findings – 12/10/13**

Location	Criteria	Max points	Score on 12/12/12	Inspector's Notes / Findings on 12/12/12	Score on 12/10/13	Inspector's Notes / Findings on 12/10/13
<b>Maintenance schedules / Calibration of Equipment / Utilities</b>	1 Temperature gauges / logs (1) 2 Sterilisers (1) 3 pH meters (1) 4 Back-up generator / Water pumps, records of maintenance (1)	4	2	Insufficient attention paid to routine maintenance – No verification records of maintenance – No calibration of pH meters	2	Insufficient attention paid to routine maintenance – No verification records of maintenance – No calibration of pH meters
<b>SOPs for:</b>	1 Sanitation of each production line location (3)	17	10		10	

	<p>2 Personal hygiene (1)  3 Dilution and handling of Chemicals (1)  Each production line procedure  4 Animal reception/ handling &amp; lairage management (1)  5 Slaughter &amp; bleeding (1),  6 Flanking and de-heading (1)  7 Skinning (1)  8 Evisceration (1)  9 Red offal removal (1)  10 Red offal preparation (1)  11 Kidney removal &amp; trimming (1)  12 Washing of carcass (1)  13 Application of Organic spray (1)  14 Chillier transfer &amp; loading (1)  15 Stockinet placement / loading for dispatch(1)</p>			Some SOPs available for Sanitation and production line operations, but are they being implemented		Some SOPs available for Sanitation and production line operations, but are they being implemented
<p><b>Training Programme</b>  Training materials for each SOP  Records of Training of staff</p>	<p>1 Management personnel  • FSMS / HACCP (2)  2 Production line personnel (3)  • Personal hygiene (SOP)  • Meat safety  • Specific tasks (SOPs)  3 Cleaners / Lairage personnel (3)  • Personal hygiene (SOP)  • Meat Safety / Animal welfare  • Specific tasks (SOPs)</p>	8	5	Some training is provided but there needs to be a well planned routine training programme based upon SOPs introduced	5	Some training is provided but there needs to be a well planned routine training programme based upon SOPs introduced
<p><b>Personnel records</b>  Medical check-ups</p>	<p>1 Date of employment (1)  2 biannual Medical check-ups, daily health declaration form, routine weekly health declaration record (1)  3 Training on SOPs (1)</p>	3	2	A daily health declaration log exists but does not include question on “diarrhoea”	2	<p>A daily health declaration log exists but does not include question on “diarrhoea”  No individual personnel records folders so difficult to</p>

				No individual personnel records folders so difficult to check on 6 monthly Health check-ups		check on 6 monthly Health check-ups
<b>Workshop</b> Equipment Level of activity	1 Presence or absence(1) 2 Active workshop (1)	2	1	Little or no evidence of a Workshop and maintenance being actively carried out	1	Little or no evidence of a Workshop and maintenance being actively carried out
<b>Stores</b> Packing material	1 Availability, pest control, hygiene (1) 2 Active working (1)	2	1.5	Stores good and clean but need more shelving	1.5	Stores good and clean but need more shelving
<b>Records</b> for verification of routine internal inspections and other recorded controls	1 Chiller / Carcass Temperature log records (2) 2 Daily sanitation check (1) 3 Chemical dilution checks (1) 4 Chlorination of water (1) 5 Pest control programme Location of baits / traps weekly check / Rodents killed (2) 6 Animal purchase records Owner, (1) No. spp.(1), source Region. Wereda, Kebele / Market, (1) Date +Time of arrival (1), Departure time / Arrival Time, (1) Duration of journey Movement / health permit / cert. (2) 7 Stockinet sterilization records (1)	14	8	Some records of verification of routine controls are kept, but these need to be brought in line with list on left  Animal purchase records incomplete require Date AND TIME of arrival owner identified and Region, Wereda, Kebele or final Market	8	Some records of verification of routine controls are kept, but these need to be brought in line with list on left  Animal purchase records incomplete; require Date and TIME of arrival; owner identified; and region, Wereda, Kebele or final Market
<b>SUB-TOTAL</b>		50	29.5		29.5	
<b>OVERALL</b>			76	50.7% - Some improvement needed	90	60% -- Improved

