

## Ministry of Agriculture

### Export Abattoir Inspection and Certification Directorate

GAP Analysis (Audit) Findings Date, 25<sup>th</sup> May to 20<sup>th</sup> June 2020,

Inspection Auditors:-

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**Table 1.** Export Slaughterhouse Site External Infrastructures Inspection Findings

Location	Criteria/Control procedure	Inspector's Notes / Findings										
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	JESH
<b>Main Entrance</b> Vehicles and means of transport entrance gate	1. Secure gate condition 2. Water bath; length / chemical content, (3m*1m*(10-30cm) 3. Presence or absence of guard 4. Gate guard and house 5. Vehicle entry records	Ok but OK needs some maintenance	Tire bath is small, not up to the standard	Ok But tire bath needs some maintenance and record update	Ok	Ok	Ok	Generally Ok,	Generally ok	Tire bath is small	Ok but need cleaning	Generally Ok but hand wash basins are few and need maintenance,
<b>Visitor reception</b>	1. Entrance declaration record form 2. Record of Visitors: Name, reason, institution, person / area to be visited	Generally ok, need to be updated	Not available,	Ok, but need to update the records and cleaning	Ok, records should be updated,	Ok	Ok but need to update the records	Ok,	Ok	Generally OK need to be updated	Generally Ok	Generally Ok
<b>Slaughterhouse location premises,</b>	1. Structure and design of premises and yard permit cleaning and sanitation,	Generally ok	Ok but it is small, need	Ok, but need to finish the	Generally Ok,	Ok no clear demarcation of compound into clean	Generally ok, but there are some big trees which	Generally OK	Generally Ok	Generally ok, but need	Generally ok, but	Generally Ok

Location	Criteria/Control procedure	Inspector's Notes / Findings										
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	JESH
<b>Main campus buildings</b>	2.Fence around the perimeter intact 3.Entrance gates: condition / water baths available/ security 4.Accumulation of refuse (1) 5.Sound construction and maintained in a good state of repair 6.Presence of big trees		to finish the expansion construction soon, and clean the area	expansion construction Fence is not complete and stray dogs seen inside the compound  Big trees need pruning		and dirty areas	need pruning.			to finish soon the office expansion work.	need clearing some bushes and necessary	
<b>Animal reception entrance gate</b>	1.Water bath, correct length, with suitable chemical (3m*1m*(10-30cm) 2.Guard / record keeper 3.Records of vehicle entry	Generally Ok	Ok, but need to update the records and no water in tire bath	Ok, but need to update the records, and maintain water bath,	Generally Ok	Ok, no water bath	Ok	Ok	Generally Ok	Generally Ok, but tire bath is small,	Generally Ok	Generally Ok
<b>Unloading ramp</b>	1.Ramp fenced to reception pen 2.Chute leading to holding pen to allow 1 <sup>st</sup> Ante-mortem inspection 3.Rejection pen (+/-)	Generally Ok	Ok, but wire protection can cause injury,  No chute leading to holding pen	Generally Ok, but no rejection pen	Generally Ok,	Ok, it is inside the main compound, which is wrong,	Ok	Generally Ok,	Generally Ok	Generally Ok	Generally Ok	Generally Ok but need to plaster where ever cracks are seen
<b>Holding pen</b>	1. Holding ground located external to abattoir compound. 2.Fencing in good condition 3.Water and feed troughs /Shade 4.Drainage system; slope /nature of land 5.Water and feed available	Generally Ok	Generally ok but need more ventilation and cleaning	Generally Ok, but need cleaning,	Generally Ok, but drainage is poor,	Generally Ok, but inside the compound,	Ok	Ok	Generally Ok but it is small and not separated from the abattoir by wall,	Generally Ok but not separated from the abattoir by wall,	Generally ok, but need some maintenance	Generally Ok

Location	Criteria/Control procedure	Inspector's Notes / Findings										
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	JESH
<b>Lairages</b>	1.Fencing / Roof/shade condition 2.Water available 3.Chute to allow 2 <sup>nd</sup> Ante-mortem inspection / Isolation pen & Chutes to slaughter hall 4.Condition of floors / pens 5.Drainage (slope, drains) Cleanliness	Generally Ok, But repair of some areas of the floor is needed	Ok, but wire mesh should be removed No Chute from HP to lairage  repair of some areas of the floor is needed	Ok, but wire mesh to be removed,	Generally Ok	Ok, but no chute/race from the holding pen to the lairage	Ok	Generally ok,	Generally Ok	Generally ok	Generally Ok	Generally Ok
<b>Personnel Changing rooms</b>	1.Suitable and adequate changing room that include lockers 2.Clean protective clothing available	Ok but needs cleaning and some maintenance	Ok but need cleaning and repair	Ok, but needs cleaning and maintenance	Generally Ok, but need cleaning,	Generally Ok	Ok	Ok	Generally Ok, the already started maintenance work i should be finished	OK	Generally ok, but need cleaning	Generally Ok
<b>Personnel Toilet and showers</b>	1.Showers and toilets in good conditions 2.Sufficient number of toilets and showers for number of personnel (15/M & 10/F) 3.Hand washing basin; soap, Paper towels / Electric hand dryers 4.Cleanable bin	Ok but needs vigorous cleaning and some maintenance,	Ok, but needs some maintenance and vigorous cleaning ,	Not ok, Needs some vigorous maintenance and cleaning	Generally Ok , but need cleaning,	Ok, but need some maintenance and cleaning	Ok,	Ok	Generally Ok	- Ok	Generally ok, but need cleaning	Not applicable , since is not going on,
<b>Clinic</b>	1.First Aid Kit (+/-) 2.Trained 1 <sup>st</sup> Aider (+/-)	Generally Ok	Ok	Ok	Ok	Ok	Ok	Ok	Generally Ok	Ok	ok	Not applicable , since work is not going on

Location	Criteria/Control procedure	Inspector's Notes / Findings										
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	JESH
<b>Laboratory</b>	<b>1.Tools, Equipments, Machines and chemicals</b> -Chemical testing facility -Microbiological testing facilities 2.Residue sampling /submission 3.Lab test Records 4.Trained Lab technician 5.Storage management regimen, <b>Chemicals and reagents expiry date and labelling</b> <b>6.Cleaning and disinfecting agents</b> <b>7.Standard methods of analysis(1)</b>	Room, most equipments and reagents are available, some works done, but, contractual agreement has been made,	Only room, Cleaning needed Equipments and reagents not totally available, contractual agreement need updated No Trained lab Technical,	Room, some equipments and reagents are available, but, contractual agreement has been made, no lab technician.	Room available, most equipments and reagents are available, but works not started, contractual agreement has been made,	Room, most equipments and reagents are available, and activities started, contractual agreement has been made	Only room, equipments and reagents not totally available, Contractual agreement has been made	Room, most equipments and reagents are available, work started contractual agreement has been made	Generally OK, and the best	Room is under construction, most equipments and reagents are available, but works not started, contractual agreement has been made,	Room is available, most equipments and reagents are not available, and works not yet started, contractual agreement has	Not applicable, since work is not going on
<b>Visitor Changing room</b>	1.Availability of the room 2.Protective clothing Clean & range of sizes available	Generally Ok	Ok, but Cleaning needed	Generally OK, but need to maintain and cleaning	Generally Ok	Generally Ok	Ok	Ok	Generally Ok	Ok	Ok but need out side cleaning around the plate name	Not applicable, since work is not going on
<b>Inspector's Office</b>	1.Availability of the office 2. Independent Toilets and Showers 3. Lockers and others	Generally Ok	Ok but not enough	Generally OK but small,	Ok	Generally Ok	Ok	Ok	Generally Ok	Ok, but need to finish the newly	Generally Ok	Not applicable, since work is

Location	Criteria/Control procedure	Inspector's Notes / Findings										
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	JESH
										constructed office.		not going on
<b>Waste disposal Effluent control</b>	1.Incinerator condition / cleanliness 2.Lagoon , Biogas plant 3.Hygiene / environmental pollution	Ok but has potential to environmental pollution	Incinerator available,  Lagoon poorly constructed and potential to environmental pollution	Open pit having potential to environmental pollution and inviting predators, No incinerator	Ok,	Generally Ok But has to be modernized	Ok, but has potential to environmental pollution	Ok, has biological water treatment system	Ok has biological and chemical water treatment system	OK	Generally Ok, <i>but septic tank is small, need to think another way</i>	Not applicable , since work is not going on

**Table 2.** Export Slaughterhouse production line inspection procedure-GMP/PRPs/HACCP findings

Location	Criteria	Inspector's Notes / Findings										JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	
<b>Staff Entrance to Production Hall</b>	1.Footbath with chemical (+/-) 2.Insect killing lamp (+/-) <b>3.notice or instruction about hand washing and disinfecting)</b> 4.Hot / cold hand-basins; remote control / sufficient for throughput of personnel, Liquid soap, disinfectant solution, <b>hand drying system</b>	Generally Ok, But need maintenance,	Ok but need organization and cleaning	Generally not OK, but no sufficient hand wash with accessories ,	Generally Ok	Generally Ok	Ok	Ok	Generally ok	Generally ok	Generally Ok	Generally Ok but hand wash basins are few and need

Location	Criteria	Inspector's Notes / Findings										JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	
	5. Supervisor present (+/-)											maintenance,
Chilling rooms Structure and maintenance Utilities and equipment Operation	1 Structural damage allows contamination of carcasses 2 Slippery floors hazard to personnel 3 Temperature gauge present 4 Thermograph present 5 Spacing of carcasses sufficient to allow efficient chilling 6 Temp drop rate 7. Chiller temp at loading time 8 Carcass condition before dispatch <b>9.Cleaness</b> <b>10.Chillers functionality</b> <b>Ventilation</b>	Only one cold room available, but others should be maintained	Ok,  Need general maintenance	Generally OK, but some old carcass hungers should be changed to stainless steel  Some chillers are not functional, so maintain,	Generally Ok but some floor ceramics around the door should be replaced	Ok But the already started maintenance should be continued,	Ok No thermograph,  One cold room is out of function, needs maintenance	Generally Ok	Generally ok	Generally ok	Generally Ok <i>but</i> the failed cold rooms should be maintained	Generally Ok
Transfer of carcass to the chillers	1 Technique of transferring carcasses in to chillers 2 Chiller temperature (2 – 10°C)	Generally Ok	Ok	Generally OK	Ok Broken ceramics should be changed	Ok	Ok	Ok	Ok	Generally ok	Generally Ok	Generally Ok
Organic acid spray	1 Spraying technique 2 Concentration of organic acid solution. 3 Spare sprayer in working condition available	Generally Ok	Ok	Generally OK	Ok	Ok	Ok	Ok	Ok	Generally ok	Generally Ok	Generally Ok

Location	Criteria	Inspector's Notes / Findings										JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	
<b>Slaughter hall</b>	1. Floor Condition 2. Wall condition 3. Corners 4. Roof condition 5. Line Rail condition 6. Insect trap 7. Drainage 8. Cleaning and disinfection 9. Equipment and building maintenances 10. Lighting 11. Temperature regulation 12. Rails, hooks and hangers conditions	Ok, but needs some floor and wall, maintenance around the bleeding up to skinning area. Non automatic rail,	Generally Ok, But some wash basin need maintenance and not automatic  Some sterilizers are out of function,	Generally OK, but needs wall and floor maintenance from the bleeding up to dispatch area of the cattle line,	Generally ok	Generally ok  Natural light is blocked by painting the window, Either unpainted it or increase artificial light,	Generally ok  but not enough artificial light and hall temp is high,  Needs cleaning around the roof and cattle rail line	Genrally OK	Generally Ok but mobile partition should be done between the skinning and evisceration section	Generally ok	Generally Ok	Generally Ok but need to plaster where ever cracks are seen
<b>Dripping / weighing station</b>	1 Time available for dripping 5-8 minutes; ( 2 Minimal handling for weighing	Generally Ok	Ok	Generally OK	Generally Ok	Generally Ok	Ok	Ok	Ok	Generally ok	Generally Ok	Generally Ok
<b>Red offal preparation Room</b>	1 Contamination of red offal from work surfaces / splashing /poor hygiene 2.Hand wash basin (+/-) 3.Knife sterilizer (+/-) (82°C), Exchange of knives	Ok, but needs changing of old sterilisers	Generally ok,	Generally ok, but room needs vigorous cleaning No sterilisers	Generally Ok	Ok	Generally Ok	Generally OK	Generally Ok	Generally ok	Generally Ok	Generally Ok
<b>Red offal chiller/ freezing</b>	1 Chillers / freezer (+/-) Temperature gauge (+/-) and Temperature in freezer / chiller	Generally Ok	Ok, Horizon-al freezer	Ok but needs cleaning	Ok	Ok	Ok	Generally OK	Generally Ok	Generally ok	Generally Ok	Generally Ok

Location	Criteria	Inspector's Notes / Findings										JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	
	2 State of repair and hygiene											
<b>2nd inspection</b> of Identified carcass	1. Detention room available 2. Whether the contaminated part is trimmed off or not 3. Availability of sterilizer, Knife exchange practice	But need to designate a room	Ok	Generally OK	Ok	Ok	Ok	Ok	Generally Ok	Detention room has to be designated,	Generally Ok	Not applicable, since work is not going on,
<b>Inspection / identification (contamination) &amp; Trimming</b>	1 Identification of contamination 2 Marking of carcasses for 2 <sup>nd</sup> inspection 3 Knife sterilizer present, Technique 4 Knives changed frequently	Ok	Ok, but not convenient for work	Generally OK	Ok	Ok	Ok	Ok	Generally Ok	Generally ok	Generally Ok	Not applicable, since work is not going on
<b>Carcass washing and 1st trim</b>	1 Water pressure 2 Technique of washing 3 Steriliser (+/-) Temp 4 Changing sterilized knives	Ok	Ok	Not ok, water pressure weak	Ok	Ok	Ok	Ok	Generally Ok	Generally ok	Generally Ok	Not applicable, since work is not going on

Location	Criteria	Inspector's Notes / Findings										JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	
<b>Removal of the red offal</b>	1 Knife sterilizer present (+/-) Temp (82°C) 2 Knives changed frequently ( 3 Technique/ care & attention to hygiene	Ok, but old sterilisers should be changed	Ok	Ok, but sterilisers obsolete,	Ok	Ok	Ok	Ok	Ok	Generally ok	Ok	Not applicable, since work is not going on
<b>Evisceration of the green offal</b>	1 Sterilizer present (+/-) Temp (82°C) ( 2 Change of knives, 3 Technique care to avoid spillage	Ok, but old sterilisers should be changed	Ok	Ok, but sterilisers obsolete,	Ok	Ok	Ok, but obsolete sterilizers	Ok	Ok	Generally ok	Generally Ok	Not applicable, since work is not going on
<b>Skinning</b>	1 Steriliser present (+/-) Temp 82°C 2 Change of knives 3 Technique –no contact with hair coat	Ok, but sterilisers should added and	Ok	Ok, sterilisers should be added	Ok	Ok,	Ok, but skins are not immediately removed from the floor	Ok	Ok	Generally ok	Generally Ok	Not applicable, since work is not going on
<b>Flanking and de-heading</b>	1 Steriliser present (+/-) Temp 82°C 2 Knife change rate 1/carcass	Generally Ok	Ok	Ok	Ok	Ok	Ok, but heads are not immediately removed from the floor	Ok	Ok	Generally ok	Generally Ok	Not applicable, since work is not going on
<b>Killing and bleeding</b>	1 Clean sharp knife, Sterilizer present (+/-) Temp 82( 2 Change of knives	Generally Ok,	Ok	Ok for shoat, But obsolete killing box,	Ok	Ok	Ok	Ok	Ok	Generally ok	Generally Ok	Not applicable, since work is

Location	Criteria	Inspector's Notes / Findings										JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA	
												not going on
<b>Hallal</b>	1.Sherea & Technique 2.Sharp & clean knife 3.Convenient Bleeding table 4.Islamic Bleeding/slaughtering procedure	Generally Ok	Ok	Generally OK	Ok	Ok	Ok, but too many are waiting to be bled	Ok	Generally Ok	Generally ok,	Generally Ok	Not applicable, since work is not going on
<b>Animal reception</b>	1 Door closed, One animal at a time, 2 Pest control (+/-)	Ok, but not consistent	Ok, but not consistent	Ok but not consistent	Ok but not consistent	Ok	Ok, but many animals are at a time	Ok	Generally Ok	Generally ok	Generally Ok, but need cleaning	Generally Ok
<b>Dispatch</b>	1 Stockinet storage condition ; Stockinet autoclave (+/-) Other packaging material storage 2 Pest control (+/-) 3 Loading carcass handling technique 4 Temperature of truck 5.Stamping technique	Ok But loading door does not fit with vehicle	Ok  No stockinet autoclave	Generally OK,	Ok	Ok	Stockinet is not sterilized	Ok	Generally Ok	Generally ok	Generally Ok	Generally Ok but hand wash basins are few and need maintenance,

**Table 3.** Export Slaughterhouse other GMPs/PRPs findings

Managem ent tool	Criteria	Inspector's Notes / Findings							Akseker	AL Nujum	Metahira ELFOR A	JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna				
<b>Maintena nce schedules /</b> Calibration of Equipment / Utilities	1 Temperature gauges / logs 2 Sterilisers 3 pH meters 4 Back-up generator / Water pumps, records of maintenance	Needed to be updated,	Needed to be updated and implemen ted	Ok, need updated	Needed to be updated	Ok	Needed to be updated	Ok	Generally Ok	Generally Ok but needed to be updated	Generally Ok but needed to be updated	Advised to maintain and get calibratio n of all instrumen ts as it is part of the ISO 22000 food safety standard
<b>SOPs for:</b>	- Sanitation of each production line location - Personal hygiene				Generally Ok	Generally Ok	Generally Ok	Ok	Generally Ok			Generally Ok but needed to

Managem ent tool	Criteria	Inspector's Notes / Findings							Akseker	AL Nujum	Metahira ELFOR A	JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna				
	-Dilution and handling of Chemical -Each production line procedure -Animal reception/ handling & lairage management -Slaughter & bleeding - Flanking and de-heading -Skinning -Evisceration -Red offal removal -Red offal preparation - Kidney removal & trimming -Washing of carcass -Application of Organic spray -Chiller transfer & loading -Stockinet placement / loading for dispatch	Generally Ok,d need to be updated	Generally Ok But some of them are not well known by the line workers,	Generally Ok, but some are not well prepared, and there is no team of FSMS			But some of them are not well known by the line workers			Generally Ok,	Generally Ok but needed to be updated	be updated
<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</li> </ul> 2 Production line personnel <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 <ul style="list-style-type: none"> <li>Personal hygiene (SOP)</li> </ul>	Generally Ok But need to be strengthened	More or less good, need to be strengthened	Not good need to be strengthened	Generally Ok But need to be strengthened	Generally Ok But need to be strengthened	need to be strengthened well	Generally Ok But need to be strengthened	Generally Ok But need to be strengthened, since it hanot been functional for the last one year,	Generally Ok But need to be strengthened	Generally Ok But need to be strengthened	Not applicabl e, since work is not going on

Management tool	Criteria	Inspector's Notes / Findings							Akseker	AL Nujum	Metahira ELFORA	JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna				
	<ul style="list-style-type: none"> <li>Meat Safety / Animal welfare</li> <li>Specific tasks (SOPs)</li> </ul>											
<b>Personnel records</b> Medical check-ups	1 Date of employment 2 biannual Medical check-ups, daily health declaration form, routine weekly health declaration record 3 Training on SOPs	Generally Ok, need be updated	Ok	Generally OK but should be updated	Generally Ok	Generally Ok	Ok	Ok	Ok, need to do it again,	Generally ok	Ok	Not applicable, since work is not going on
<b>Workshop</b> Equipment Level of activity	1 Presence or absence 2 Active workshop	Generally Ok	Needs to install	Ok	Ok,	Generally Ok	Ok	Ok	Generally Ok	Generally ok	Ok	Not applicable, since work is not going on
<b>Stores -</b> Packing material	1 Availability, pest control, hygiene Active working	Ok	Ok	Ok	Generally Ok	Generally Ok	Generally Ok	Ok	Generally Ok	Generally ok	Ok	Generally ok
<b>Records</b> for verification of routine internal inspections and other recorded controls	1 Chillier / Carcass Temperature log records 2 Daily sanitation check 3 Chemical dilution checks 4 Chlorination of water 5 Pest control programme Location of baits / traps weekly check / Rodents killed 6 Animal purchase records Owner No. spp., source Region. Wereda, Kebele	Generally Ok, but need to be updated	Not seen Should be internally done	Not seen Should be internally done	Ok, but need to be updated	Generally Ok	Not seen Should be internally done	Generally OK	Generally Ok	Generally ok, but should be strengthened	Not seen Should be internally done	Not applicable, since work is not going on

Managem ent tool	Criteria	Inspector's Notes / Findings							Akseker	AL Nujum	Metahira ELFOR A	JESH
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna				
	/ Market, Date +Time of arrival , Departure time / Arrival Time, Duration of journey Movement / health permit / certs 7.Stockinet sterilization records <b>Computer utilization</b>											

## **General Comments**

### **1. ELFORA D/Ziet Export Abattoir**

- It is one of the old Export abattoirs and generally need basic and vigorous maintenance especially in the slaughter hall and cold rooms, (failed cold room should be maintained,
- The ELFORA Agro Industry has to be visionary and built a new modern export abattoir by leaving this for domestic supply.
- It has not exported for the last 6 month due to management problems, luckily, has got permission from MoTI to have an agreement to ALFOZ PLC for 6 months to export,
- The abattoir has renewed its FSMS (ISO 22000) FSMS, and has Certificate of approval for the year 2020.
- Our Inspection and Certification team is 4 which is not enough and hence, inspectors will be added soon,
- The abattoir management is good and can work with our Inspection and Certification team in harmony and partnership hood.
- Approx got 2.8 out of 5, which is critical,

So in conclusion, the abattoir if corrective measures are taken as per the audit findings given, can work in a better way, but strongly recommended to build a modern and new abattoir.

### **2. Abyssinia Export Abattoir**

- It is one of the few Export abattoir which exports beef and generally having good proper slaughter hall
- Still need some qualified supervisors at Laboratory section and quality subsection.
- The total compound land area is small and advised to have additional land of at least 1 hectare so that it can work and adjust itself to manage and handle the wastes which may be a source of contamination especially in the rainy seasons.
- The abattoir need to finish the already started good expansion of deboning and packaging room which makes the abattoir compound unclean, the expansion design has been submitted to our Directorate and approved. (should be finished under 2 months)
- Residential houses are becoming nearer and nearer every time and now houses seen in 10 meters of radius, which makes the abattoir out of international and national standards of site location, (the abattoir management has written its concern to Bishoftu Administration and Municipality offices and waiting for reply)
- The local abattoir management is good and can work with our Inspection and Certification team (4 inspectors which additional will be deployed) in harmony and partnership hood with a certificate of Approval for 2020, and have valid certification of ISO 22000 FSMS,
- The abattoir inspection team does not have a service car which makes difficult to reach the abattoir in time to start work since it is far from the town, but ELFORA Ex/Abattoir car is helping them,
- Approx got 3.2 out of 5, which is satisfactory,

So in conclusion, the abattoir if the above table and general comments are well taken and corrected, it can work smoothly.

### **3. Hashim Nuru Export Abattoir**

- It is one of the few Export abattoir having large capacity and land area with a good work flow and humble slaughter hall spaces.given Certificate of Approval for 2020, but not ISO 22000 FSMS re-certified,
- It has not exported for the last 6 month due to management problems, luckily, has got permission from MoTI to have an agreement with HULE PLC to export for one year, but the export volume is still very less,

- There is incomplete abattoir management specially in sub sections such as of Laboratory, quality, cold room, and animal reception..
- The abattoir need to finish the already started good expansion projects which makes the abattoir compound unclean, even though the expansion design has not been submitted to our Directorate and approved on site inspection revealed that it is good and should be finished soon,
- Our inspection team at the abattoir has warned the abattoir repeatedly to correct the working conditions and set time to stop if not corrected and hence, corrected most of the incompliences,
- The abattoir is now in better state in assuring hygiene and safety conditions and requirements, but advised to keep up,
- There are 7 staffs of our EAICD inspectors which is enough, and has one car for service,
- Approx got 3 out of 5, which is satisfactory,

So in conclusion, the abattoir if the above table and general comments are well taken and corrected, it can work smoothly.

#### **4. Halal Food Industries Export Abattoir**

- It is one of the three Export abattoir owned by foreign investor and having a complex and modern waste water treatment which has not yet been started,
- The abattoir need to finish the already started complex waste water treatment, and the 2<sup>nd</sup> phase of the abattoir cattle slaughtering line,
- The abattoir management is somehow good in having expertise but lacks in sub sections of Laboratory but has contractual agreements,
- Has certificate of Approval for 2020, with valid FCMS (ISO 22000) re-certification document.
- Our inspection team (9 inspectors, which is enough) at the abattoir has been working in harmony,
- One cold room is out of function which needs urgent attention to rectify it.
- Also the holding pens are not separated by walls from the slaughter hall,
- Approx got 3.4 out of 5, which is good,

In conclusion, if the above table and the general comments are fulfilled, the abattoir is one of the standard abattoirs,

#### **5. Modjo Modern Export Abattoir**

- It is one of the good Export abattoirs with 65 % production,
- The abattoir is having large capacity and land area with a very good work flow and humble slaughter hall spaces.
- There is somehow complete abattoir management with full team and implementation of HACCP and FSMS (ISO 22000),
- Has also certificate of Approval for 2020, valid FCMS re-certified document,
- Our inspection team (8 inspectors) at the abattoir with one pick up car with Driver and Motor bike,
- The compound has not been separated by wall that when animals are getting off from the car, directly communicate to those animals which are at the lairage, separation should be done.
- The offal preparation and packaging at the back side needs some improvements and attention, and may be the cause of contamination,
- Approx got 3.5 out of 5, which is good,

In conclusion, if the abattoir keeps the hygienic conditions as it is now, and corrects the above very few comments, it is one of the best standardized abattoirs in the country.

#### **6. Organic Export Abattoir**

- It is one of the best leader in meat production and Export,
- The abattoir is having large capacity and land area with a good work flow and humble slaughter hall spaces.
- But the slaughter hall temperature is somehow higher, which need rectification,
- The abattoir is becoming good in fulfilling the comments given by the inspection team and the Directorate for better assurance of hygienic production of meat.
- There is a shortage of experts in abattoir management with poor team of FSMS and laboratory,
- Has certificate of Approval for 2020, and valid FSMS re-certified document,
- Our inspection team (9 inspectors, which is enough) at the abattoir has been working in harmony and partnership system,
- The cattle line is obsolete and not working, because of this not clean regularly and spider web seen,
- The new abattoir (Organic No 2) is a good abattoir with modern state of the art, but has to be finished and tested internally. The inspection team advised to finish it, and we are in position to approve it after carrying out a test slaughter and see all activities and machinery with cold and freezer rooms in function.
- Approx got 3.4 out of 5, which is good,

In conclusion, if the abattoir keeps fulfilling the hygienic conditions as it is seen now, one of the good standardized abattoirs in the country.

#### **7. Luna Export Abattoir**

- It is one of a best performing Export abattoirs having large capacity and humble land area with a good lairage and holding areas,
- There a competent and complete abattoir management with full team and implementation of HACCP and FSMS (ISO 22000), which is valid, also approved for 2020,
- Our inspection team (10 inspectors, which is more than enough) at the abattoir has been working in harmony and partnership system, the Vet office is standard and enough,
- The abattoir is one of the best standard abattoirs in assuring food safety which has got Food safety certification from America,
- Approx got 4.3 out of 5, which is very good,

In conclusion, the abattoir is very much standardized abattoir with competent and full management, which can be visited by other abattoir management,

#### **8. AL-Nujum Export Abattoir**

- The Export abattoir is relatively new with a very good work flow and humble slaughter hall spaces and accessories,
- The management is strong and stable with full commitment and nicely implements FSMS (ISO 22000) with valid current certification, having also certificate of Approval for 2020.
- The abattoir is one of the standardized abattoirs which assure hygienic production of meat.
- The cattle line is somehow small and congested with no separation of dirty and clean area,
- Our inspection team (7 inspectors) at the abattoir has been working in harmony and partnership with the abattoir management and separate offices is under construction with comments given previously,
- The abattoir inspection team does not have a service car, but Hshim car has been arranged to give service to this abattoir,
- Gentle men toilet needs basic maintenance and cleaning,
- The under construction of laboratory and EAICD Vet inspector's office are very good and advised to finish on planed time.
- Approx got 4 out of 5, which is very good,

In conclusion, if the abattoir keeps the hygienic conditions as it is now, and corrects the above very few comments and finishes the expansion work, it is one of the best standardized abattoirs in the country.

#### **9. Methara ELFORA Export Abattoir**

- The abattoir is having large capacity for shoats and camel slaughter line having humble land area with a good lairage and holding area,
- Some holding pens have started to dismantle which need rehabilitation work,
- The tire bath need cleaning and water needs changing,
- The Export abattoir is having a very good work flow and humble slaughter hall spaces and accessories,
- The management is good and stable but lacks expertise of competence in different subsections of the abattoir,
- The abattoir have also certificate of approval for 2020, but need to have renewed ISO 22000 FSMS certificate and real team of quality assurance.
- The abattoir is one of the standardized abattoirs which assure hygienic production of meat especially in keeping the slaughter hall temperature prescribed by the standards,
- The camel line is somehow small and congested with no separation of dirty and clean area,
- Our inspection team, 7 in numbers which is more than enough, have been working in harmony and partnership with the abattoir management having good offices,
- The abattoir inspection team now has a service car which makes easier to reach the abattoir in time to start work since it is 6 km far from the town,
- One cold room is out of function which needs urgent attention to rectify it.
- Gentle men toilet needs cleaning,
- Need to solicit camel meat export so that to benefit the investment,
- The waste water management is somehow poor, need to plan other big septic tank for waste water reception
- Approx got 3.8 out of 5, which is good,

In conclusion, if the abattoir keeps the hygienic conditions as it is now, and corrects the above few comments, it is one of the best standardized abattoirs in the country.

#### **10. Akseker Casing Ethiopia Export Abattoir**

- It is the one of the best Export abattoirs with a very good work flow and humble slaughter hall spaces with all accessories, but has to resume its production and export very soon,
- The management is so strong and stable with full commitment and nicely implements FSMS (ISO 22000) with valid current certification, but has to renew the certificate of Approval for 2020 from the our Directorate after finishing the maintenance work,
- The abattoir is having large section of rendering plant and a very good offal processing section which are well functional, ,
- The abattoir is one of the standardized abattoirs which assure hygienic production of meat.
- Our inspection team had been assigned at different abattoirs but will be recollected and deployed at the abattoir when the work resumes,
- The laboratory facility is very good and having every records,,
- Resident houses are near the main gate which also need solution with the Municipal Admin office,
- Approx got 4 out of 5, which is very good,

In conclusion, if the abattoir resumes work, and corrects the above very few comments, it is one of the best standardized abattoirs in the country.

#### **11. Jigjiga Export Slaughter House Abattoir (JESH), (Not functional)**

- It is one of few Export abattoir having large capacity and land area with a good work flow and humble slaughter hall spaces,
- The abattoir is forced to stop slaughtering activities by the fundamental changes of political and civil unrest problems which happened in the country, the company was unable to transport the meat products to Addis Ababa Bole Airport.
- But now things are becoming better and better, the company is trying to resume its activities and now determined to re-open the abattoir,
- By the reason of above problems, there is incomplete abattoir management which should be definitely strengthened when the resumes work,
- The abattoir need to finish the already started good expansion projects of cattle slaughtering line which makes the abattoir competitive in the future especially the China and Malaysia markets,
- We are also informed by the top abattoir management that there are activities going on fattening operations of cattle in Gode zone with feed and forage production by irrigation on around 3000 hectares of land which will be of course very much supported by us and the Ministry level, advised to have an appointment to present the activities to MoA Top Management.
- The road which takes from the main road to the abattoir is about 2 km of dusty and poor road that is not capable of withstanding heavy load,
- The submersed water pumps electric supply system is also obsolete and pause hazard to the system and corrective action should be taken,
- The already started beef line construction is generally good and advised to finish within the planed scheduled time (6 Months), and strongly advised and recommended to equip with the latest and standardized equipments and stainless still materials where ever necessary in fulfilling China and Malaysia standards which are potential markets in the near future (3 – 5 Years)
- ISO Certification renewal or even new certification (either ISO 22000/2015 or HACCP) is mandatory and it is a must to have it so that online application to KSA with the Ministry,
- Certificate of Approval for 2020 has been given recently by MoA,
- The problems of informal trade (Contraband) to Somali land makes it difficult to get small ruminant supply to the abattoir, the management informed us that this is due to the fact that Black market exchange rate exceed 47 Birr per US dollar in Somali land, if something is not done by the Government, export may not be resumed in near future,
- Once JESH is ready to start slaughtering, EAICD is to assign 3 to 5 new regulatory inspectors who are a permanent resident there to meat inspection control and certify the meat products.
- Approx got 4 out of 5, which is very good,

In conclusion, if the above table and general comments are well taken, JESH is ready to resume production and export which will be supported and assisted by EAICD of MoA.

#### **Abattoirs seen under construction**

##### **1/ Rever Action Export Abattoir**

- This export abattoir, owned by Sudanese investors, located in Modjo town, Oromia National Regional State which has been under construction for the last 6 years.
- The total land is about 1 hectare which is very small for the abattoir construction, and we are informed that additional 2 hectare of land request has been submitted to the Modjo Administration office which has now been given half hectare very near to the abattoir,
- The proper slaughter hall with the cold rooms and semi automatic rails and all other accessories have been installed properly,
- The administration offices and others support section rooms have been constructed nicely,
- The septic tank and lagoons were constructed with water treatment system,
- The perimeter wall has nicely constructed,
- The holding pen has to be constructed in the land given, but the lairage is still under construction, should be finished soon,
- Ground water and its supply system to different section of the abattoir has been done, and so has been the electric supply from the hydro power (ELPA),
- And approximately 95 % the abattoir construction has been finished,
- The management has said that the construction will be finished once the COVID 19 crisis is over, and will start formal slaughtering and export in 2021.

## **2/ Via Life Export abattoir,**

- This export abattoir is owned again by another Sudanese investors located in Modjo town, Oromia Regional State which has been under construction for the last 6 years,
- It is found just besides the Rever Action abattoir,
- The total land is about 1 hectare which is very small for the abattoir construction, and we have been informed that additional 2 hectare of land request has been submitted to the Modjo Administration office which is under review and consideration,
- The proper slaughter hall with the some accessories have been erected,
- The administration offices and others support section rooms have been constructed but not yet finished,
- Large deboning and packing room is also constructed but not finished,
- The septic tank and lagoons were constructed but the water treatment system not yet finished
- The perimeter wall is nicely constructed,
- Ground water and its supply system to different section of the abattoir has been done, and already has been supplied hydro electric power by installing of big transformer,
- The holding pen is not yet started due to lack of space, but the lairage is under construction,
- Approximately 70 % the abattoir construction has been finished,
- The construction is delayed due to many problems including major design changes and planed to finish it by the end of 2021,

## **3/ Ben Roi Meat Export Factory**

- This export abattoir is owned by local investors located at the out skirt of Awash Melkasa town, Oromia Regional State which has been under construction for the last 6 years,
- It is nicely constructed and finished before a year in 3 hectare of land as per the design,
- The Directorate has already approved it last year together with the Oromia Regional Islamic Affairs Supreme Court after a detailed inspection by doing a test slaughter,
- The owner is now registering online to the UAE and KSA to be approved in the near future, and also the MoA has sent invitation letter to UAE and KSA through the Ministry of Foreign Affair and expecting feedback from UAE and KSA,

## **4/ Verde Beef Export abattoir**

- This export abattoir is owned by foreign investors located just after Adamitulu town, Oromia National Regional State which has been under construction for the last 4 years,
- It is just specialized in slaughtering cattle and being constructed as per the European union standard,

- It is found in the South corner of the complex feed lot farm of 1300 hectare of land which is fenced all round of the abattoir,.
- The proper slaughter hall with the some accessories have been erected,
- The administration offices and others support section rooms will be together with the main farm offices
- The septic tank and lagoons were constructed but the water treatment system not yet finished
- Ground well water and its supply system to different section of the abattoir has been done, and already has been supplied hydro electric power by installing of big transformer,
- The lairage is also under construction,
- Approximately 80 % the abattoir construction has been finished,
- The construction is delayed due to many problems especially major design changes and planed to finish it by next year,

#### **5/ Organic No 2 Export abattoir**

- It is almost a finished abattoir with all sections of the slaughter hall, lairage, holding pens, different offices as per the standards
- It is found beside the existing abattoir but separated by wall,
- The management has been advised to finish the last 1 or 2 % construction and can request for approval by MoA, so that we can invite importing countries to visit and approve it, ultimately export will start. ,

#### **6/ Egyptian Export Abattoir**

- This export abattoir is the most recent abattoir owned by Egyptian investors and it is located just 5 K.m from Modjo town on the way to Hawassa, Oromia National Regional State which has been under construction for the last 2 year,
- The Directorate does not know the construction officially and tried to get the management body of this abattoir, but without success because the owner is out of the country for other work, but inform the guards to tell him that we want to discuss,
- The land space which the abattoir is located is very nice and enough, (Appx, 5 hectare)
- The proper slaughter hall ground work and all steel structures were erected only,
- The abattoir is fenced all round by wall,
- And approximately 45 % the abattoir construction has been finished,