

## Ministry of Livestock and Fisheries

### Export Abattoir Inspection and Certification Directorate

**Annex I.** GAP Analysis (Audit) Findings Date, March 2018 Dr Kassaye Erkihun and Dr Gedion Yilma

**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
<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 needs some maintenance	Tire bath is small, not up to the standard	Ok but needs some maintenance	Ok	Ok	Ok	Generally Ok, But need cleaning and changing of water	Generally ok but dogs and donkey seen just at the sides of the main gate	Tirer bath is small and not filled with sanitizer solution	Ok but not clean
<b>D Visitor reception</b>	1. Entrance declaration record form 2. Record of Visitors: Name, reason, institution, person / area to be visited	Ok	Not available,	Ok, but need to update the records and cleaning	Ok but need to update the records	Ok	Ok but need to update the records	Ok,	Ok	OK but need to update the records	Ok
<b>Slaughterhouse location premises,</b>  <b>Main campus buildings</b>	1. Structure and design of premises and yard permit cleaning and sanitation 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	Ok But Fence is not entirely intact	Ok but it is small, need to finish the expansion construction soon, and clean the area	Ok, but need to finish the expansion construction Fence is not complete and stray dogs and cats seen,  Big trees need pruning	Ok, but needs clearing some area at the back	Ok	Generally ok, but there are some big trees which need pruning.	Ok, but need to finish the expansion construction which makes the campus untidy and unclean,  Some trees need pruning	<i>Ok , but raw skin preserved with salt is around the lairage, should be taken away, Other wise may be a source of contamination</i>	Generally ok	Generally ok

Location	Criteria/Control procedure	Inspector's Notes / Findings									
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
	6.Presence of big trees										
<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	Ok	Ok, but need to update the records and no water in tire bath	Ok, but need to update the records	Ok	Ok	Ok	Ok	Ok,	Tire bath is small	
<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 (+/-)	Ok	Ok, but wire protection can cause injury,  No chute leading to holding pen	Generally Ok,	Ok	Ok	Ok	Generally Ok,	Ok	Ok	No ramp
<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	Ok	Generally ok but need more ventilation and cleaning	Generally Ok	Ok but drainage is poor It is not separated from the abattoir by wall. Earth ground which may beome muddy in rainy seasons	Generally Ok,	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
<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)	Ok	Ok, but wire mesh need maintenance  No Chute from HP to lairage	Ok, but wire mesh need maintenance not to cause injury	but no chute/race from the holding pen	Ok, but no chute/race from the holding pen to the lairage	Ok	Generally ok,	Ok	but no chute/race from the holding pen	Generally ok

Location	Criteria/Control procedure	Inspector's Notes / Findings									
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
	Cleanliness										
<b>Personnel Changing rooms</b>	1.Suitable and adequate changing room that include lockers 2.Clean protective clothing available	Ok but needs cleaning and maintenance	Ok	Ok, but needs cleaning	Ok	Ok	Ok	Ok	Ok	OK	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	Ok	Ok, but need some maintenance and cleaning	Ok,	Ok but need cleaning	Ok	- Ok	Generally ok, but need cleaning
<b>Clinic</b>	1.First Aid Kit (+/-) 2.Trained 1 <sup>st</sup> Aider (+/-)	Ok	Available	Ok	Ok	Ok	Ok	Ok	Ok	Ok	ok
<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, equipments and reagents not totally available, but contractual agreement is there, No Trained lab Technical,	Room, some equipments and reagents are available, but, contractual agreement has been made	Room, 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	OK.	Room, most equipments and reagents are available, but works not started, contractual agreement has been made,	Room is available , most equipments and reagents are available, but works not started, contractual agreement has

Location	Criteria/Control procedure	Inspector's Notes / Findings									
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
<b>Visitor Changing room</b>	1.Availability of the room 2.Protective clothing Clean & range of sizes available	Ok	Ok	Ok	Ok	Ok	Ok	Ok	<i>Ok</i>	<i>Ok</i>	Ok but need out side cleaning around the plate name
<b>Inspectors Office</b>	1.Availability of the office 2. Independent Toilets and Showers 3. Lockers and others	Ok	Ok but not enough	Ok	Ok but no window glass  No independent shower and toilets	Ok	Ok	Ok	<i>Ok</i>	Ok but No independent shower and toilets	Ok
<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 poor potential to environmental pollution	Open pit having potential to environmental pollution and inviting predators, No incinaretor	Ok, has complex water treatment system to start	Ok But has to be modernized from the lagoon onc	Ok, but has potential to environmental pollution	Ok, has biological water treatment system but need to be expanded and modernized	Ok has biological and chemical water treatment system	OK	Ok

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

Location	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abysinia	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> 5. Supervisor present (+/-)	Ok, But need maintenance	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<b>Chilling rooms</b> <b>Structure and maintenance</b> <b>Utilities and equipment</b> <b>Operation</b>	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>	Generally need to change the failed coldrooms compressors or maintain them No thermograph , Temp gauge obsolete	Ok, No thermograph,	Not ok, but some old carcass hungers should be changed to stainless steel No thermograph  Walls and floors are cracked and broken allowing contamination Need serious	Ok One cold room out of use No thermograph,	Ok No thermograph,  Ok No thermograph,	Ok No thermograph ,  One cold room is out of function, needs maintenance	Ok Some carcass hungers are placed on the floor No thermograph  Some cold rooms need maintenance	Ok No thermograph  No thermograph	Ok No thermograph	Ok No thermograph  Failed 2 cold rooms should be maintained

Location	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
				corrective work							
<b>Transfer of carcass to the chillers</b>	1 Technique of transferring carcasses in to chillers 2 Chiller temperature (2 – 10°C)	Ok	Ok	Poor manual by carrying the carcass  Workers cloth is very dirty different color at the same place of work	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<b>Organic acid spray</b>	1 Spraying technique 2 Concentration of organic spray soln. 3 Spare sprayer in working condition available	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<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	Ok, but needs some floor and wall maintenance around the bleeding up to skinning area. Non automatic rail, carcasses touch each other	Generally Ok, But some wash basin need maintenance and not automatic Some sterilizers are out of function	Not ok, still needs wall and floor maintenance from the bleeding up to dispatch area.  pest (Bird) are seen inside the abattoir  Very poor wash basin with obsolete valve and sterilizers	Generally ok Some wash basin need maintenance and not automatic,	Generally ok	Generally ok  but not enough artificial light and hall temp is high,  Needs cleaning around the roof and cattle rail line	Not ok, still there is a rehabilitation work (floor, wall, all the way from the chillers up to the bleeding area) is still going on which took very long time,	Generally Ok	Generally Ok	Ok

Location	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
	12. Rails, hooks and hangers conditions			which needs serious, Very poor drainage system, even water does not drain out, stagnant water seen, General vogourous cleaning needed. No pressurized water							
<b>Dripping / weighing station</b>	1 Time available for dripping 5-8 minutes;( 2 Minimal handling for weighing	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	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 sterilizers	Generally Ok	Ok	Generally Ok	Under construction	Generally Ok	Generally ok	Ok
<b>Red offal chiller/ freezing</b>	1 Chillers / freezer (+/-) Temperature gauge (+/-) and Temperature in freezer / chiller 2 State of repair and hygiene	Ok	Ok, Horizon-al freezer	Ok needs cleaning And pest control	Ok	Ok	Ok	Ok	Ok	Ok	Ok

Location	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
<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	Generally Ok But need room cleaning	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<b>Inspection /</b> identificati on (contamina tion) & <b>Trimmin g</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	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<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	Ok	Ok	Ok
<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 not present	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<b>Eviscerati on</b> of the green offal	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 not present	Ok	Ok	Ok, but obsolete sterilizers	Ok	Ok	Ok	Ok



Location	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abyssinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
<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 some contact of hands with outer parts of the skin	Ok	Ok, sterilisers should be added	Ok	Ok,	Ok, but skins are not immediately removed from the floor	Ok	Ok	Ok	Ok
<b>Flanking and de-heading</b>	1 Steriliser present (+/-) Temp 82°C 2 Knife change rate 1/carcass	Ok	Ok	Ok	Ok	Ok	Ok, but heads are not immediately removed from the floor	Ok	Ok	Ok	Ok
<b>Killing and bleeding</b>	1 Clean sharp knife, Sterilizer present (+/-) Temp 82(°C) 2 Change of knives	Ok, but old sterilisers should be changed	Ok	Ok, but sterilisers should added	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<b>Hallal</b>	1.Sherea & Technique 2.Sharp & clean knife 3.Convenient Bleeding table 4.Islamic Bleeding/slaughtering procedure	Ok	Ok	Ok, Training	Ok	Ok	Ok, but too many are waiting to be bled	Ok	Ok.	Ok	Ok
<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	Ok	Ok, but many animals are at a time	Ok	Ok	Ok	Ok but unloading rump shpold be there

Location	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
<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  No stockinet autoclave	Ok  No stockinet autoclave	Ok but loading door is not sealed/fit with vehicle, Tepmperatur e in dispatch area is high Loading workers cloth is unhygienic and torn	Ok	Ok	Stockinet is not sterilized	Ok	Ok	Ok	Ok
<b>TOTAL</b>											

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

Managem ent tool	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
<b>Maintenanc e schedules / Calibration of Equipment / Utilities</b>	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 implemented	Ok, need updated	Needed to be updated	Ok	Needed to be updated	Ok	Ok	Needed to be updated	Needed to be updated
<b>SOPs for:</b>	- Sanitation of each production line location - Personal hygiene Dilution and handling of Chemical	Generally Ok,	Generally Ok	Generally Ok, but some are not	Generally Ok	Ok	, Generally Ok But some of them are not well known	Ok	Ok	Generally Ok	

Management tool	Criteria	Inspector's Notes / Findings							Akseker	AL Nujum	Metahira ELFORA
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna			
	- 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	but But some of them are not well known by the line workers	But some of them are not well known by the line workers	well prepared, and there is no team of FSMS			by the line workers				
<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> <li>• Meat Safety / Animal welfare</li> <li>• Specific tasks (SOPs)</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	Generally Ok But need to be strengthened	

Managem ent tool	Criteria	Inspector's Notes / Findings							Akseker	AL Nujum	Metahira ELFORA
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna			
<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 <b>(liver disease and HIV check up)</b> 3 Training on SOPs	Ok	Ok	Some workers have no current medical check up	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<b>Workshop</b> Equipment Level of activity	1 Presence or absence 2 Active workshop	Ok	Needs to install	Ok	Ok	Ok	Ok	Ok	Ok	Ok	Ok
<b>Stores -</b> Packing material	1 Availability, pest control, hygiene Active working	Ok	Ok	Ok	Generally Ok	Generally Ok	Generally Ok	Ok	Ok	Ok	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 / Market, Date +Time of arrival , Departure time / Arrival Time, Duration of journey	Ok, has inspected them selves and reported to the head office	Not seen Should be internally done	Not seen Should be internally done	Ok	Ok	Not seen Should be internally done	Not seen as the abattoir is in expansion works,  Should be internally done	Ok	Ok	Not seen Should be internally done

Managem ent tool	Criteria	Inspector's Notes / Findings									
		ELFORA DZ	Abysinia	Hashim	Hallal	Modjo Modern	Organic	Luna	Akseker	AL Nujum	Metahira ELFORA
	Movement / health permit / certs 7.Stockinet sterilization records <b>Computer utilization</b>										

## **General Comments**

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

- It is one of the old Export abattoir and generally need basic and vigorous maintenance specially in the slaughter hall and cold rooms,
- It has not exported for the last 9 month due to the general old cold rooms failure, but continues supplying fresh meat to the domestic institutions,
- The local abattoir management has internally inspected the abattoir and produce a good documents stating that the abattoir needs basic maintenance with bill of quantity and design, ( have submitted their corrective design and document to us)
- The abattoir has not been re-certified its FSMS (ISO 22000) due to the above problems, and expect their higher officials to endorse it.
- Our Inspection and Certification team No is 5 which is enough ( 2 inspectors were recruited for the equine abattoir), who may need refresher training, and having problems in service car (it is in the maintenance process)
- The abattoir management is good and can work with our Inspection and Certification team in harmony and partnership hood.
- So in conclusion, the abattoir if maintained as per the document, can work for export and Approval of certificate for 2018 can be given.

### **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 specially 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 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) in harmony and partnership hood with a certificate of Approval for 2018,
- 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,
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So in conclusion, the abattoir if the above table and general comments are well taken and corrected, it can work smoothly.

### **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.
- 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 under 3 months.
- One of the serious issue is that the west disposal system and the in-complete abattoir fences around the back sides, which is the source of contamination and stray dogs and cats can get access to the abattoir. (Corrected in 1 month).
- Has certificate of Approval for 2018, but nor FCMS re-certified,
- Poorly unhygienic slaughter hall processes generally,
- Our inspection team at the abattoir has warned the abattoir repeatedly to correct the working conditions and set time to stop if not corrected.
- The abattoir is poorest in assuring hygiene and safety conditions and requirements,

In conclusion, if the above table and general comments are not taken and corrected in 1 week, the Directorate will not take any responsibility for any measures taken by the Ministry.

#### **Halal Food Industries Export Abattoir**

- It is one of the two Export abattoir owned by foreign investor and having a complex and modern waste water treatment which soon starts its function
- The abattoir management is somehow good in having expertise but lacks in sub sections of Laboratory but has contractual agreements,
- 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
- Has certificate of Approval for 2018, with valid FCMS (ISO 22000) re-certification document.
- Our inspection team (4 inspectors) at the abattoir has been working in harmony, but Vet office window has to be fixed,
- One cold room is out of function which needs urgent attention to rectify it.
- Also the holding pen are not separated by wall from the slaughter hall and there is no chute race towards the lairage which needs attention,
- The abattoir is working under capacity which is not good,

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

#### **Modjo Modern Export Abattoir**

- It is one of the 2<sup>nd</sup> leader in meat production and Export
- The abattoir is having large capacity and land area with a very good work flow and humble slaughter hall spaces.
- The abattoir is one of the standardized abattoir which assures hygienic production of meat.
- There is somehow complete abattoir management with full team and implementation of HACCP and FSMS (ISO 22000),
- Has also certificate of Approval for 2018, valid FCMS re-certified document,
- Our inspection team (5 inspectors) at the abattoir has been working in harmony and partnership system,
- 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,
- The offal preparation and packaging at the back side needs some improvements and attention and may be the cause of contamination,

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.

#### **Organic Export Abattoir**

- It is the 4<sup>th</sup> 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
- 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 2018, and valid FCMS re-certified document,
- Our inspection team (6 inspectors) at the abattoir has been working in harmony and partnership system,
- The cattle line is not working and because of this not cleaned regularly,
- The new abattoir is a very 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.

In conclusion, if the abattoir keeps fulfilling the hygienic conditions as it is seen now, one of the good standardized abattoirs in the country. But need to finish the new modern abattoir and request our Directorate to approve it.

#### **Luna Export Abattoir**

- It is the 3<sup>rd</sup> leader in meat production and Export,
- The abattoir is having large capacity and humble land area with a good lairage and feed lot and holding area,
- But the abattoir is now in expansion and rehabilitation works which has been approved by us but this expansion works took too much time, so strongly advised to finish it within 1 month so that it works hygienically.
- The abattoir compound has to be cleared and clean immediately after the expansion works are finished,
- There a good and complete abattoir management with full team and implementation of HACCP and FSMS (ISO 22000), but the expansion works makes the abattoir not to have current FSMS, i.e, ISO 22000 certification until the maintenance work is finished.
- Our inspection team (6 inspectors) at the abattoir has been working in harmony and partnership system, the Vet office is standard and enough
- The offal preparation and packaging at the back side needs some improvements,

In conclusion, the abattoir has to finish the maintenance construction works within one month for hygienic production of meat.

#### **Akseker Export Abattoir**

- It is the 1<sup>st</sup> in meat production and Export with a very good work flow and humble slaughter hall spaces with all accessories,
- The management is so strong and stable with full commitment and nicely implements FSMS (ISO 22000) with valid current certification, having also certificate of Approval for 2018.
- The abattoir is having large section of rendering plant and a very good offal processing section which are well functional,
- Some of the sterilisers are out of function and need maintenance,



- The abattoir is one of the standardized abattoirs which assure hygienic production of meat.
- Our inspection team (4 inspectors) at the abattoir has been working in harmony and partnership with the abattoir management with a good offices and accessories.
- 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,
- The laboratory facility is very good and having every records,
- Just outside of the main entrance, stray dogs and donkey seen drinking the tire bath water which should have been controlled and chased away by the guards,
- Resident houses are near the main gate which also need solution with the municipal office,
- Raw pile of skin preserved with salt is seen around the corner of the lairage which may be a source of contamination,

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.

#### **AL-Njum Export Abattoir**

- The Export abattoir is 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 2018.
- 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 (4 inspectors) at the abattoir has been working in harmony and partnership with the abattoir management but separate offices should be designed at different place than the current one,
- 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,
- Gentle men toilet needs basic maintenance and cleaning,

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.

#### **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,
- But 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 having also certificate of approval for 2018, but need to have renewed ISO certificate and real team of quality assurance.
- The abattoir is one of the standardized abattoirs which assure hygienic production of meat.
- The camel line is somehow small and congested with no separation of Dirty and clean area,
- Our inspection team (5 inspectors) at the abattoir have been working in harmony and partnership with the abattoir management having good offices should be designed at different place than the current one,
- 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 6 km far from the town,
- Visitors changing room need roof maintenance,
- One cold room is out of function which needs urgent attention to rectify it.
- Gentle men toilet needs cleaning,

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.