

Back to office Report on the Sudden Supervision Visit to 7 export abattoir and one under construction at Dukem, Bishoftu and Modjo Towns.

Date from 20 – 28 March 2019

Export Abattoir Inspection and Certification Directorate

Objective: the Sudden supervision was done on 7 export abattoir and one under construction at Dukem Bishoftu and Modjo Towns to evaluate :-

- The Food safety activities carried out in each abattoir,
- The corrective actions taken by each abattoir by the comments given during the last visit (January 2019) and,
- The personal hygiene of the production workers,

### **Results found**

#### **General Comments**

##### **1/ 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 had not exported for months due to the general old cold rooms failure, recently has bought a new cold producing modern fan and started exporting, but now again the backup generators has failed to produce power, and has just stopped export, the alternate of buying a new generator is also considered,
- The abattoir has started the process of re-certification in FSMS (ISO 22000)
- And since they took corrective action on the cold room problems, the Directorate has given the current certificate of Approval for 2019.
- The general personal hygiene of the workers is good,
- Otherwise, the abattoir is good and the product is safe for export.

So in conclusion, the abattoir if maintained as per the document of self audit 6 months ago visit by the abattoir management and comments given by the Directorate by the successive visits, can work for export.

##### **2/ Abyssinia Export Abattoir**

- The request of additional 1 hectare of land has been going on for the last 5 years but the out come is poor with no pushing from the abattoir
- The abattoir has some commitment to supply deboned meat in the domestic market for which the expansion construction of deboning and packaging room has not yet finished which makes the abattoir compound unclean and untidy (has to be finished within 1 month).
- The personal hygiene of the workers in the deboning section is poor which needs serious attention,
- The working apparel (neat and clean white clothes) is lacking with some workers wearing other than white clothing.

- Some of the workers do not follow good hygienic practice (Earrings, head phones, proper hairnets rings etc) seen.
- No single hand wash basin with all accessories are seen in the deboning section, which must be installed immediately,
- Trainings on personal hygiene and meat handling should be given,
- The tables used in the deboning room are temporary and non stainless steel table which need changing immediately. ( also wooden table seen)
- Enough bone and other unwanted pieces of meat plastic receptacle/containers should be available and workers should use them appropriately.
- The advise and comments given by the meat inspection service of the our ministry should be taken as they have already advised them repeatedly in the past times.

### **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.
- Still no corrective action has been taken from the last visit.
- The below mentioned comments were given in the last supervision and remains the same even some worth, but one thing a little bit corrected is the waste management system and back fence.
- 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, it is revealed that it is good and should be finished under 3 months.
- The abattoir has neither certificate of Approval for 2018 and 2019, nor current FSMS ISO 22000-2005 Certification
- Poorly unhygienic slaughter hall processes generally,
- Our inspection team at the abattoir has warned the abattoir repeatedly to correct the safety and hygiene standards of the production but almost no response from the abattoir management,
- The abattoir is the poorest in assuring hygiene and safety conditions and requirements,
- The abattoir has not been exporting to UAE because it does not comply requirements; the export is to KSA in very small amount, the lowest in production.

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

- Almost all comments are not taken seriously to take corrective action except the storage of different items inside the abattoir hall has been started to be shifted to other place,
- Water pressure of the hand wash basin is too low,
- It is one of the three Export abattoirs owned by foreign investor and having a complex and modern waste water treatment which is not yet started. It is strongly recommended to fix the treatment plant and start its work,
- The abattoir management is somehow good in having expertise but lacks in sub sections of Laboratory, which has contractual agreements,
- The abattoir need to finish the 2<sup>nd</sup> phase of cattle slaughtering line installation
- Has certificate of Approval for 2019, with valid FSMS (ISO 22000) and ISO 9001 re-certification document.
- Also the holding pen are not separated by wall from the slaughter hall and there is no chute race towards the lairage which needs corrective action,

## **5/ Modjo Modern Export Abattoir**

- The last visit comments have not been seriously taken into consideration for corrective action except the back side offal preparation and packaging section become more clean and hygienic,
- 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 abattoirs which assure 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 2019, valid FSMS re-certified document,
- The toilets and showers need serious maintenance and cleaning,
- The holding pen is inside the abattoir compound which is not separated by wall from the abattoir hall and there is no chute race to the holding pen which imposes non compliance,.

## **6/ Luna Export Abattoir**

- The abattoir has worked much in the construction expansion issues so far but still not finishing the expansion and rehabilitation works which has been approved by the Directorate but this expansion works took too much time (more than 1 year), so strongly advised to finish it within 15 days.
- 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.
- The offal preparation and packaging at the back side needs some improvements,

## **7/ AL-Njum 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 2019.
- 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, and still the halal slaughtering box has some electro mechanical problems which need attention to fix it.

## **Abattoirs under construction**

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

- This export abattoir is owned by Sudanese investors located in Modjo town, Oromia National Regional State which has been under construction for the last 5 years.
- The total land is about 1 hectare which is very small for the abattoir construction, and we are being informed that additional 2 hectare of land request has been submitted to the Modjo Administration office which is under review.
- 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 but not yet finished,
- The septic tank, lagoons were constructed and the water treatment system have been constructed

- The perimeter wall is nicely constructed,
- The holding pen is not yet started due to lack of space, but the lairage is constructed,
- Ground well water and its supply system to different section of the abattoir has been done, but still the electric supply from the hydro power is a pending issue because of shortage of big transformer, still in process to get it,
- And approximately 90 % the abattoir construction has been finished,

