



استمارة التقييم الذاتي للمسالخ خارج دولة الإمارات العربية المتحدة

Self-assessment Form for Slaughterhouse Outside the UAE

IMPORTANT – Please read this information carefully before you complete your document.

I. Submission Protocol:

- 1) Endorsement by the Competent Authority is a pre-requisite. The completed document must be submitted to the District/Provincial Competent Authority of the exporting country for verification and endorsement; followed by submission to the Central Competent Authority (CCA) for their recommendation before submission to Ministry of Climate Change and Environment (MOCCAE). The document that are not endorsed accordingly will not be processed.
- 2) Each establishment with a unique establishment code must submit an individual document. For example, establishments belonging to the same parent company or establishments located within the same premise are still required to submit individual documents.
- 3) The document must be submitted in Arabic or English. The compatible formats accepted are Microsoft Office compatible formats (doc, ppt, xls), jpeg and pdf. It is critical that information be provided in Arabic or English to enable our officers to evaluate the document.
- 4) Completed and endorsed document can be received directly from Central Competent Authority (CCA) to foodsafety@moccae.gov.ae .

Date of the Document	
Country	

Check box where applicable

Please use Arabic or English and ensure all sections (A – F) are completed

Please attach the required document as annexes and indicate their number in the related cell/ boxes /answers

أ. بيانات المنشأة في الخدمات الالكترونية للوزارة:

(A) Information of Establishment in e-service of the Ministry

1.2 Slaughterhouses name		اسم المسلخ
1.4 Request Number	APH-XXXXXXXX-XXXXXX	رقم طلب الاعتماد
1.5 Request Date	dd.mm.yyyy	تاريخ طلب الاعتماد



1.6 Slaughterhouse account number in e-service of the Ministry	CP-XXXXXX-XXXXXX		رقم المسلخ في الخدمات الإلكترونية للوزارة																														
1.7 Assessment type	<input type="checkbox"/> first time	<input type="checkbox"/> second time after rejection ¹	نوع التقييم																														
	<input type="checkbox"/> adding new line(s)	<input type="checkbox"/> second time after cancellation due to no renewal																															
	<input type="checkbox"/> adding new line(s) which was rejected previously ¹	<input type="checkbox"/> Other, please specify																															
1.8 Products Intended for Export to UAE	<table border="1"> <tr> <td data-bbox="513 520 837 905"> <input type="checkbox"/> Beef أبفار </td> <td data-bbox="837 520 984 663"> <input type="checkbox"/> Chilled </td> <td data-bbox="984 520 1149 663"> <input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter </td> </tr> <tr> <td></td> <td data-bbox="837 663 984 856"> <input type="checkbox"/> Frozen </td> <td data-bbox="984 663 1149 856"> <input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter <input type="checkbox"/> Minced </td> </tr> <tr> <td></td> <td colspan="2" data-bbox="837 856 1149 905"> <input type="checkbox"/> Vacuum </td> </tr> <tr> <td data-bbox="513 905 837 1276"> <input type="checkbox"/> Buffalo جاموس </td> <td data-bbox="837 905 984 1047"> <input type="checkbox"/> Chilled </td> <td data-bbox="984 905 1149 1047"> <input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter </td> </tr> <tr> <td></td> <td data-bbox="837 1047 984 1241"> <input type="checkbox"/> Frozen </td> <td data-bbox="984 1047 1149 1241"> <input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter <input type="checkbox"/> Minced </td> </tr> <tr> <td></td> <td colspan="2" data-bbox="837 1241 1149 1276"> <input type="checkbox"/> Vacuum </td> </tr> <tr> <td data-bbox="513 1276 837 1686"> <input type="checkbox"/> Camel جمال </td> <td data-bbox="837 1276 984 1419"> <input type="checkbox"/> Chilled </td> <td data-bbox="984 1276 1149 1419"> <input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter </td> </tr> <tr> <td></td> <td data-bbox="837 1419 984 1612"> <input type="checkbox"/> Frozen </td> <td data-bbox="984 1419 1149 1612"> <input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter <input type="checkbox"/> Minced </td> </tr> <tr> <td></td> <td colspan="2" data-bbox="837 1612 1149 1686"> <input type="checkbox"/> Vacuum </td> </tr> <tr> <td data-bbox="513 1686 837 1782"> <input type="checkbox"/> Sheep & Goat أغنام </td> <td data-bbox="837 1686 984 1782"> <input type="checkbox"/> Chilled </td> <td data-bbox="984 1686 1149 1782"> <input type="checkbox"/> Caracas <input type="checkbox"/> Deboned </td> </tr> </table>		<input type="checkbox"/> Beef أبفار	<input type="checkbox"/> Chilled	<input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter		<input type="checkbox"/> Frozen	<input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter <input type="checkbox"/> Minced		<input type="checkbox"/> Vacuum		<input type="checkbox"/> Buffalo جاموس	<input type="checkbox"/> Chilled	<input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter		<input type="checkbox"/> Frozen	<input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter <input type="checkbox"/> Minced		<input type="checkbox"/> Vacuum		<input type="checkbox"/> Camel جمال	<input type="checkbox"/> Chilled	<input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter		<input type="checkbox"/> Frozen	<input type="checkbox"/> Caracas <input type="checkbox"/> Deboned <input type="checkbox"/> Quarter <input type="checkbox"/> Minced		<input type="checkbox"/> Vacuum		<input type="checkbox"/> Sheep & Goat أغنام	<input type="checkbox"/> Chilled	<input type="checkbox"/> Caracas <input type="checkbox"/> Deboned	نوع اللحوم / المنتجات التي يرغب المسلخ بتصديرها للدولة
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¹ Please attach the report of previous visit with corrective actions & preventive actions (Endorsement by the Competent Authority is a pre-requisite). YOU ARE EXEMPTED OF FILLING SECTION E



ب بيانات عامة عن المنشأة:

(B) General Information of Establishment

2.1 Address of Establishment ²	Unit No.							
	Street Name							
	Post Code							
	District/City							
	State/Province							
	GPS Coordinates (degrees, minutes, seconds)	Longitude	<input type="checkbox"/> E <input type="checkbox"/> W		°		'	
Latitude		<input type="checkbox"/> N <input type="checkbox"/> S		°		'		"
District/Provincial Competent Authority								المقاطعة التي يقع فيها المسلخ
Central Competent Authority (CCA)								السلطة الرسمية المحلية المسؤولة عن المسلخ
Province\ Oblast of the live animal source								السلطة الرسمية الوطنية المسؤولة عن المسلخ
Exporter name								اسم المقاطعة / المقاطعات مصدر الحيوانات الحية
Identification CODE of the slaughterhouse according to the competent authority (please attach the supported document & highlight the Identification code)								اسم المصدر (إذا أمكن)
Type of Establishment	<input type="checkbox"/> Slaughterhouse <input type="checkbox"/> Slaughterhouse with cutting plant <input type="checkbox"/> Cutting plant Name and establishment number of the slaughterhouse(s) from which raw meat is obtained for cutting: (i) (ii) (iii)							رقم المسلخ لدى السلطات البيطرية في بلد المسلخ

² The region should be declared according to the zoning system & Animal movement control system.



		<input type="checkbox"/> Others (please specify):															
Production Capacity	عدد الورديات لكل يوم:		عدد الورديات للأسبوع :		الطاقة الإنتاجية												
	Number or shift per each day :		Number or shift per week :														
		وردية (1) Shift (1)	البدية (باستخدام نظام 24 ساعة) Starting time 24:00 formats														
		وردية (2) Shift (2)	التهامة (باستخدام نظام 24 ساعة) Ending Time 24:00 formats														
		وردية (3) Shift (3)															
		وردية (1) Shift (1)	أيام العمل Working day														
		وردية (2) Shift (2)															
		وردية (3) Shift (3)															
			<input type="checkbox"/> S <input type="checkbox"/> M <input type="checkbox"/> T <input type="checkbox"/> W <input type="checkbox"/> T <input type="checkbox"/> F <input type="checkbox"/> S														
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		sheep & Goat وماعز				
		poultry دواجن				
		Others (يرجى تحديدها) أخرى				
					
		offal أحشاء				
	سرعة الخط: رأس/ ساعة					
	Production line speed / head per hour:					
Number of veterinary per all shifts	Private vet خاص			Government vet حكومي		
	مهام أخرى Other duties	بعد الذبح After slaughtering	قبل الذبح Before slaughtering	مهام أخرى Other duties	بعد الذبح Anti-mortem	قبل الذبح Post-mortem
						وردية (1) Shift (1)
						وردية (2) Shift (2)
						وردية (3) Shift (3)
						المجموع Total
	Number of Paraveterinarians :		عدد الفنيين (مساعد الطبيب البيطري)			
Number of workers	العدد الكلي للعاملين Number of workers on duty	عدد المشرفين Number of supervisors on duty		عدد العاملين لكل وردية Number of workers per shift		
Names of the administrators in the slaughterhouse responsible for implementing the health, veterinary and food safety controlling	المسمى الوظيفي Job description			المؤهل Qualification		الاسم name
Year Constructed/renovated						تاريخ الانشاء أو التحديث



<p>Contact details</p>	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="width: 50%;">Name</td> <td style="width: 50%;"></td> </tr> <tr> <td>Designation</td> <td></td> </tr> <tr> <td>Office address</td> <td></td> </tr> <tr> <td>E-mail address</td> <td></td> </tr> <tr> <td>Telephone / Mobile</td> <td></td> </tr> </table> <div style="border: 1px solid black; width: fit-content; margin: 0 auto; padding: 5px;">Upload the business cards here</div>	Name		Designation		Office address		E-mail address		Telephone / Mobile		<p>بيانات التواصل</p>
Name												
Designation												
Office address												
E-mail address												
Telephone / Mobile												
<p>Export history of products intended for export to UAE</p>	<p>List products and state country:</p> <p>(i) e.g. whole chicken with giblets (frozen) – Country X</p> <p>(ii)</p> <p>(iii)</p>	<p>تصدير المنتجات الراغب بتصديرها للدولة</p>										
<p>Proof of export</p>	<p>Provide the health certificate that accompanied the last export of the products to the importing country/countries</p>	<p>أدلة على التصدير</p>										
<p>Export inspection</p>	<p>Indicate if establishment has been inspected by a Foreign Competent Authority (e.g. EU, FSIS)</p> <p><input type="checkbox"/> Yes. Please specify the foreign Competent Authority and provide a copy of the inspection report,</p> <p><input type="checkbox"/> No.</p>	<p>هل تم تقييمهم من سلطات مختصة من الدول المستوردة</p>										
<p>Form Completed by</p>	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="width: 50%;">Name</td> <td style="width: 50%;"></td> </tr> <tr> <td>Designation</td> <td></td> </tr> <tr> <td>Office address</td> <td></td> </tr> <tr> <td>E-mail address</td> <td></td> </tr> <tr> <td>Telephone / Mobile</td> <td></td> </tr> </table>	Name		Designation		Office address		E-mail address		Telephone / Mobile		<p>معياً الطلب (ممثل المسلخ)</p>
Name												
Designation												
Office address												
E-mail address												
Telephone / Mobile												



(C) SLAUGHTERING/CUTTING PREMISES

Mode of operation	<input type="checkbox"/> Service abattoir <input type="checkbox"/> Exclusive abattoir used by the company only
Boning and cutting room:	
(i) Temperature of room (°C):	
(ii) Daily production capacity (tonnes):	
Chillers/Freezers:	
Indicate if refrigerated rooms suitable for effective cooling and storage of meat are present.	
<input type="checkbox"/> Yes,	Number of chillers available: _____ Number of freezers available: _____
<input type="checkbox"/> No	

(D) QUALITY CONTROL AND FOOD SAFETY ASSURANCE

Please upload Valid Certificate of application of any of food safety management system & quality management system issued by nationally accredited institution in the country of origin³						
(i) Issuing authority		(ii) Reference number		(iii) Issuing date		(iv) Expiry date
(v) Does the above certificate of food safety management system & quality management system issued by accredited certification body in the country of origin				<input type="checkbox"/> Yes, Provide copy of accreditation certificate from the relevant accreditation authority in the country of origin <input type="checkbox"/> No		
(vi) Does the scope of accreditation of the certification body cover the certification of slaughterhouse for food safety management system & quality management system				<input type="checkbox"/> Yes, Provide copy of accreditation scope <input type="checkbox"/> No		
(vii) Name of certification body & their address in the country of origin						
(viii) Name of accreditation body & their address in the country of origin						
Laboratory analysis:						
(i) For sampling and testing procedures of finished products, food contact surfaces, indicate in the table below the type of tests performed and the frequency tested.						
Purpose	Test performed			Frequency		
<i>E.g. Contact surface</i>	<i>E.g. Microbiology</i>			<i>E.g. Once a month</i>		

³ In case of more than 1 certificate please repeat the information from (i) to (viii) for each certificate



(ii) Laboratory testing is performed by:	<input type="checkbox"/> In house laboratory <input type="checkbox"/> External laboratory accredited by the competent authority of your country <input type="checkbox"/> Others (<i>please specify</i>): _____	
(iii) Copies of recent laboratory test reports certified by a laboratory microbiologist.		
Meat inspection:		
(i) Ante-mortem and post-mortem inspection are done by:	<input type="checkbox"/> Government inspectors <input type="checkbox"/> Company's QC staff <input type="checkbox"/> Others (<i>please specify</i>): _____	
(ii) Number of meat inspectors per shift:		
(iii) Ante-mortem and condemnation records including reasons for condemnation kept and maintained.	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Product Recall & Traceability System		
Indicate if traceability system from raw material to finished products is in place.		
<input type="checkbox"/> Yes, <input type="checkbox"/> No		

(E) Specific questions:

	Questions	Yes	No	Not applicable	Notes
Slaughterhouse planning and construction					
1	Are the site, design and construction approved by the competent government authority ?				
2	Is the factory located in a place far from bad smell, smoke, sand or other contaminants?				



	Questions	Yes	No	Not applicable	Notes
3	Is the building wide enough to fulfill its purpose without any congestion of equipment, people or materials?				
4	Does the building ensure the total separation between eatable and inedible substances?				
5	Does the total separation make it easy to control and exam meat condition and to regulate product quality				
6	Does the total separation ensure that meat is only in contact with the proper surfaces?				
General construction					
7	Is the establishment having a proper ventilation and good lighting? Are they easily cleaned?				
8	Does the establishment take the necessary procedures to prevent the used materials from delivering any unwanted substances to meat or individuals?				
9	Is the ceiling composed of light-colored, water-proof and radiation-proof surfaces which are easy to clean and sterilize?				
10	Are ceilings, walls and floors joints totally covered?				
11	Are all the joints curved in order to ease cleaning?				
12	Does the design of the ceiling and its accessories prevent the piling of dirt and condensation?				



	Questions	Yes	No	Not applicable	Notes
13	Are the floors made of thick, water-proof, non-toxic and easily cleaned materials?				
14	Is the floor surface anti-slippery, flat and free of cracks? Does it make draining easy in order to prevent the formation of swamps?				
15	Are the door surfaces solid, soft, water-proof, radiation-proof, easily cleaned and self-closing?				
16	Does the establishment provide enough lighting in preparation and examining areas in accordance with the following: 540 lux in all examining areas 220 lux in working rooms 110 lux in other areas				
17	Are lighting equipment installed above unpacked meat safe?				
18	Is the ventilation system proper enough to control the temperature?				
19	Is air flow path passes areas with eatable substances then passes areas with inedible substances?				
20	Is the air that flows in the establishment free of dust, smells and steam?				
21	Are entrances' doors equipped with self-closing features whenever possible? Are they equipped with air exhaustion features to prevent the entry of dust, smells, steam and other contaminants?				
22	Are the windows sealed				



	Questions	Yes	No	Not applicable	Notes
23	Does windows open directly to the outside?				
Water source					
24	Is the drinkable water distributed all over the establishment with proper pressure?				
25	Is the water source protected from dust, dirt and other contamination sources?				
26	Is there a water treatment station in the facility in order to ensure the existing of a permanent source for drinkable water?				
27	Is adequately hot drinkable available throughout the facilities in addition to cold water?				
28	Is the minimum temperature of water used in sterilization 82 °C ?				
29	Is there a maintained and effective system to control the temperature?				
Drainage and Waste Disposal					
03	Are the networks approved by the competent controlling authorities?				
31	Are there good draining methods in order to prevent water overflow and swamps				
32	Is the drainage network water-proof, well-ventilated and designed in a way that prevent smells leakage?				
33	Are drainage and waste disposal networks effective and well-maintained				
34	Are collecting points and drainage pumps far from the areas in which				



	Questions	Yes	No	Not applicable	Notes
	meat is prepared, handled, packed or stored?				
35	Is the drainage network totally separated from drinkable water source in order to prevent any contamination?				
36	Does the drainage network pour into a proper sewer which comply with the local requirements?				
37	Are drainage lines from W.C.s connected to any other drainage network in the facility				
38	Are the drain holes covered (with a rust proof metal grid to prevent entry of insects)				
39	Is there a system for the collecting and disposal of garbage?				
40	Are the areas used in temporarily storing garbage far from eatable substances preparation and storing areas? Are they designed in a way that prevent contamination and pollution?				
41	Does the system ensure that garbage is far from and isolated from eatable products?				
42	Are the equipment and methods used in handling and transporting garbage and unusable materials designed and maintained in a way that isolate these materials from eatable products?				
43	Are the methods used in storing and preparing animal garbage byproducts and inedible substances actually separated from the area used in preparing and storing eatable products				



	Questions	Yes	No	Not applicable	Notes
44	Are these methods designed in a way that prevent contamination and pollution?				
45	Are wastes disposed in such a way to prevent contamination of drinking water or food?				
46	Are the wastes covered properly to prevent release of unpleasant odors or infestation of insects?				
47	Are the waste disposal methods in place approved by the competent health authorities?				
Insects and Rodents Control					
48	Is the facility protected from the entry and growth of insects (e.g.: filarial worms, birds, flying insects and cockroaches) in order to prevent contamination and diseases?				
49	Is there a proper cleaning and protection measured for insects and rodents controlling ?				
50	Is there a contract with a private pest control company? With a scheduled visits				
Equipment and Factory					
51	Are the tools and equipment installed and used in meat preparation areas made of non-corrosive, waterproof and easily cleaned and sterilized materials which doesn't contaminate meat?				
52	Is it possible to renew cutting boards surfaces regularly? in order to facilitate the clean-up operation				



	Questions	Yes	No	Not applicable	Notes
53	Are wooden materials used in meat handling, preparing, packing or storing areas?				
54	Are there enough equipment for washing hands and cleaning and sterilizing tools in each working area?				
55	Are the used taps turned on by knee or foot?				
56	Are the hand washing equipment supplied with flowing hot water mixed with cold water in order to reach the proper temperature? Is there approved soap and hand towels which are used once only?				
57	Are sterilization equipment supplied with water which temperature is not less than 82°C ?				
58	Does the cooling system have the appropriate capacity? Is it equipped with systems that fulfill the needs of each department or storing area?				
59	Does the cooling system provide? clean air? Is the condensed water resulting from cooling units transferred directly from preparing or storing rooms through pipes in order to prevent it from falling on meat and contaminating it?				
60	Are the equipment used in the disposal of rejected meat or inedible parts fully distinguished from other equipment?				
Health Conditions of Workers					
61	Are meat handlers in slaughterhouses subject to medical examination pre-				



	Questions	Yes	No	Not applicable	Notes
	recruitment and each six months or according to the epidemic condition?				
62	Do food-handling personnel undergo pre-employment check-ups administered by recognized health care providers as chosen by the Ministry of Health?				
63	When a worker has a cut or a wound, is he suspended until he covers them with proper dressings? Are the used wounds dressings water-proof, strongly attached and have a clear color?				
64	Does all meat handlers in the slaughterhouse wash their hands with hot flowing water and approved soap before handling meat?				
65	Does workers wash their hands immediately after leaving the W.C., after handling contaminated, infected or suspected materials or when necessary?				
66	Does meat handlers and carriers wear clean suitable protective clothes and clean head and shoes covers?				
67	Are non-packed meat handlers wearing rings and wristwatches				
68	Does workers practice any bad habits which may contaminate meat such as smoking, chewing gum and spitting in meat handling and storing areas?				
Workers Facilities					
69	Are there enough suitable locker rooms with smooth, water-proof and				



	Questions	Yes	No	Not applicable	Notes
	washable ceilings, walls and floors? Are these rooms supplied with washtubs, showers and toilets which are cleaned with flowing water?				
70	Does toilets open directly into storages or working rooms?				
71	Are the taps used in washtubs turned on by knee or foot? Is the used water mixed to be in a proper temperature? Is the used soap approved?				
72	Are the towels used only once?				
73	Are there separated and proper facilities for workers responsible for examination?				
74	Are food supplies or sleeping rooms totally separated from preparing and storing areas?				
75	Are there any precautionary measures in place to prevent visitors from contaminating food?				
Animals Receiving					
76	Are the animal source from a registered farms by the government ?				
77	Is tracking and numbering system of live animal (beef , sheep and goat) implemented?				
78	Does slaughter and preparing system minimize the contamination of carcasses or cross-contamination? Does it allow for examination after slaughter?				
79	Are ramps used to move animals from transporting trucks?				



	Questions	Yes	No	Not applicable	Notes
80	Is the source of animals identified when they arrive?				
81	Are animals from different sources separated from each other				
82	Is the classification system able to keep track of the identity of source till post-preparing?				
83	Are different types of animals such as sheep and cattle kept in different barns?				
84	Does the holding pens have good ventilation and lighting?				
85	Are the holding pens easily cleaned? Does they have a good drainage system?				
86	Are holding pens, animal receiving areas and transporting paths supplied with enough water for cleaning?				
87	Are the holding pens cleaned once a day to remove animals dung and urine and other materials considered as a good environment for insects growth?				
88	Are the barns covered in order to protect animals from sunstrokes?				
89	Does examination holding pens have a proper separated place for sick animals or the animals suspected to be sick?				
90	Is there a source of drinking water for live animals?				
Pre-Slaughter Examination					
91	Are animals examined in the last 24 hours before slaughter by a vet ?				



	Questions	Yes	No	Not applicable	Notes
92	Are the animals suspected of being sick identified and separated from healthy ones?				
93	Are the animals suspected of being sick prepared for slaughter at the end of the operating period or in another place prepared specially for this purpose?				
94	Is the worker responsible for post-slaughter examination informed about the animals suspected of being sick so he can exam them thoroughly?				
95	Are animals with any factors which make them unfit for human consumption disposed in a humane way?				
96	Are animals with any factors which make them unfit for human consumption introduced into slaughter system?				
97	Are animals with any factors which make them unfit for human consumption marked and identified as unusable?				
98	May this disposal system allow contamination or diseases to infect people and eatable products?				
99	Are animals treated gently in waiting yards and while moving them to slaughter rooms?				
100	Does the path from holding pens to slaughter room have a fence? Is it designed in a way that make animals move calmly and in one line?				



	Questions	Yes	No	Not applicable	Notes
Slaughter Room					
101	Are they designed in a way that fulfill the Islamic requirements? Do they ensure good performance?				
102	Are the used equipment designed in a way that minimize animal exhaustion?				
103	Are the animals set directly into slaughter position? Is the carcasses handled in a way that prevents the bleeding from contaminating it?				
104	Does the design of the slaughter room and equipment ensure fluent performance?				
105	Does the design of the slaughter room and equipment ensure fluent performance?				
106	Are slaughter and preparing rooms equipped with chilling system? Are transporting paths equipped with carcasses hanging equipment at proper height above the floor and away from walls to prevent any contact between carcasses and floors and walls?				
107	Are carcasses hanging equipment designed in a way that prevent any contact between carcasses before post-slaughter examination?				
108	Does meat preparing room have a sufficient system for actual separation between eatable and inedible materials in order to prevent cross-contamination?				



	Questions	Yes	No	Not applicable	Notes
109	Is there a room for emptying and cleaning viscera?				
110	Are there separated storing rooms for skins, horns and feet which are stored for more than one day?				
Post-Slaughter Examination					
111	Is the examination area big enough? Is it supplied with good lighting (540 lux)?				
112	Does the examination area have the proper equipment?				
113	Is there a cold closed room, refrigerator or freezer in which carcasses are stored for further examination?				
114	Are there any cold storages which are separated from slaughter and preparing areas?				
115	Does the loading area minimize cross-contamination between products and factory ambient?				
116	Does products transporting system minimize products presence time in the loading area?				
Packing Methods and Final Product Protection					
117	Are the products packed in containers free from any articles which may lead to undesired biological or sensory changes?				
118	Are the products processed well to prevent poisoning and cross-contamination?				
119	Are the packing materials waterproof, tasteless and odorless to ensure product safety from contamination?				



	Questions	Yes	No	Not applicable	Notes
120	Is it carried out under suitable health conditions?				
121	Do the applied storing methods ensure product safety from contamination, factors of spoilage and infection, and any risks to public health?				
Traceability system					
122	Is any traceability system applicable ? for products recalling				
123	Is the product traceable (from manufacturing to retailing)?				
124	Are the final products, which are distributed during manufacturing or packing, coded to identify each batch and its date of production in case of contamination or any defect?				
Storing and Transporting the Final Product					
125	Whether adequate facilities exist for storage of raw meat?				
126	Meat are properly stored ?				
127	Temperature is maintained and there is a follow up and control measures applied?				
128	Are the final products stored under conditions which prevent microbial growth, spoilage or damage of packages?				
129	Do the final products undergo periodical inspection during storage to ensure that they are fit for human consumption and compliant with the final product standards?				
130	Are the storage areas free from moist? Are they equipped with well-				



	Questions	Yes	No	Not applicable	Notes
	functioning cooling devices? Are rodent control strategies applied?				
Pest Control					
131	Is there a periodic probing for interior and exterior nesting places for pests?				
132	Are the walls, grounds, elevators and transporting instruments regularly checked for cracks where insect eggs and secretions may be found?				
133	Are the pest control substances very effective on rodents? Are they used in a way so that they do not contaminate the food? Are they used within the human safety limits?				
134	Are the contaminated pest control tools and devices cleaned properly before re-using?				
135	Do the detergents have complete solubility? Do they have corrosion control qualities on metal surfaces? Do they have emulsifying effects on fats? Do they dissolve solid articles of food? Do they have powerful bactericidal effects?				
136	Are pesticides stored in designated, locked stores?				
137	Are pesticides handled by well-trained and experienced employees? Do they take extreme caution when they use them so as to prevent food contamination?				
Lab Control					



	Questions	Yes	No	Not applicable	Notes
138	Does the factory have a special laboratory where the necessary basic tests are administered to ensure product safety?				
139	Is the tests including swabs from surface, workers, meat for microbial contamination controlling?				
140	Does the test is carrying by accredited laboratory ?				
141	Is meat examined chemically and microbiologically ?				
142	Is the used water examined chemically and microbiologically ?				
143	Do the official competent authorities take routine samples from the production line for analysis to confirm products' compliance with standards?				
144	Is the chemical residue in meat controlled by the competent authority with available residue controlling plan ?				
Workers training and awareness					
145	Training plan on food safety and hygiene is available and its followed well ?				
146	The training and awareness programs are conducting in-house				
HACCP and Controlling measures					
147	CCP are well identified and controlled along the production				
148	The HACCP team are identified and includes the quality manager				
149	There are periodic meetings of the HACCP team , observations are				



	Questions	Yes	No	Not applicable	Notes
	followed up and corrective action is taken				
Records and Documentation					
150	Records and documents related to the control of live animal meat and other procedures are kept in proper way that easy to recall back				
151	Records and documents are kept in a separate area				

(F) DECLARATION BY ESTABLISHMENT

I declare that the information given in this Document is true and correct and the establishment & I are fully aware of the meat export Legislations requirements in United Arab Emirates.	
Name and designation of person who submitted the above information	
Office address	
E-mail address	
Telephone / Mobile	
Signature and Company Stamp	
Date	

(G) VERIFICATION BY COMPETENT VETERINARY AUTHORITY

I have verified the above information given by the company and certified that they are true and correct.	
Name and designation of veterinarian who verified the above information	
Name of the Competent Veterinary Authority	
Office address	



E-mail address	
Telephone / Mobile	
Signature and Official Stamp of Veterinary Service:	
Date	

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