



Society for the Prevention of Cruelty to Animals
Dierebeskermingsvereniging

INSPECTION CHECKLIST
RED MEAT ABATTOIR

Abattoir name: San of a Butcher T/A Renosterbos Abattoir
 Physical address: Voortrekker weg, Hopefield
 GPS coordinates:
 Postal address: Voortrekker weg, Hopefield
 Tel No: Cell No: 0813719271
 Fax No: Email: renosterbosAb@gmail.com

MANAGEMENT DETAILS:

Owner (Name and surname): Hugo Kotze
 Cell No: 072247 7854 Email: hugo@SOAB.CO.ZA
 Manager (Name and surname): Berri Kaegeleberg
 Cell No: 0813719271 Email: kaegie92@gmail.com
 Directions to abattoir: From Malmesbury on the R45 route
towards Vredenburg turn left on the
Hopefield turn off and before the
railway crossing the abattoir is
on the right hand side

Throughput (Low / high): low

Warning issued: yes Photos taken: yes Videos taken:

Date of inspection:

Arrival time: 07:00 Departure time: 09:00

		Satisfactory		Comments
		Yes	No	
1.	Initial observation			
1.1	Are emergency contact details available on entry to the property?		X	
1.2	Are personnel available at all times?	✓		
1.3	Is the registration certificate displayed in office / reception area?	✓		(Check expiry date)
1.4	Are the outside areas clean and well maintained?	✓		
1.5	Is there a Disaster Management plan in place? (fire, flood, power-outage, water shortage, etc)	✓		
1.6	Are personnel familiar with disaster plans?	✓		(How often are personnel refreshed?)
1.7	Is protective clothing available for visitors?	yes		
1.8	Are facilities available for washing boots and hands at the entrance to the slaughter area?	yes		
2.	Off-loading / handling			
		Not observed		
2.1	Are vehicles species-specific?	✓		
2.2	Is shading provided for pigs during transit?	✓		(Pigs must be provided with shelter during transportation as per SANS 1488:2014 & 1469:2014)
2.3	Do vehicles appear to be overloaded?	✓		(Overloading of vehicles is not permitted as per the APA and SANS 1488:2014 & 1469:2014)
2.4	Was off-loading observed?	✓	NB	(Vehicles must have non-slip flooring as per SANS 1488:2014 & 1469:2014)
2.5	Are ramps available for all types of vehicles?	yes		(There must be ramps available to accommodate different vehicle heights)
2.6	Are there any spaces between vehicle and ramp?	✓	NB	(There must be no spaces between the loading ramp and vehicle – SANS 1488:2014))
2.7	Do ramps have a slope of more than 20°?		NB	
2.8	Do ramps have non-slip surfaces?	yes		(All ramps must have non-slip flooring)
2.9	Are ramps in suitable condition?	yes		

2.10	Are ramps free from protrusions, foreign objects, <i>etc</i> that may cause harm to the animals?	yes		(Check for loose wires or objects lying around)
2.11	Are animals off-loaded immediately on arrival?	Not observed		(Animals must be off-loaded as soon as possible)
2.12	Are personnel properly trained to handle livestock?	yes		
2.13	Are animals off-loaded quietly and humanely?	Not observed		(No shouting, beating, - SANS 1488:2014)
2.14	Were any sick or injured animals off-loaded?	1		(Was emergency slaughter performed immediately if necessary and within the least possible time?)
2.15	Were any 'downers' observed in any vehicle?	1		
2.16	Are 'downers' slaughtered immediately?	1		(All downers must be slaughtered immediately where the animal is situated, <i>i.e.</i> on the back of the vehicle)
2.17	Are electric prodders used during off-loading? If so are they battery operated?	1		(Prodders may not be used on pigs or calves)
2.18	Are any other types of prodders used? (Plastic piping, <i>etc</i> ?)	1		(These must not be used on the animals)
2.19	Are prodders excessively used?	1		(Should not be used if animals are moving forward and shall not be used on neck, face, genitals)
2.20	Is artificial lighting available for off-loading at night?	yes		(Must have artificial light when animals are being offloaded at night)
2.21	Are prodders used on pigs or calves?	Not observed		(Prodders may not be used on pigs or calves in terms of the Meat Safety Act)

3. Lairages

3.1	Are animals herded calmly, quietly and humanely?	yes		(As per the Meat Safety Act and SANS 1488:2014 & 1469:2014)
3.2	Are prodders used excessively?		No	(Should not be used if animals are moving forward and shall not be used on neck, face, genitals)
3.3	Are lairages constructed and maintained to avoid injury to animals?	yes		
3.4	Is flooring in lairages and races non-slip?	yes		(Flooring of lairages and races must be non-slip surface)
3.5	Are lairages species-specific?	yes		(Different species may not be penned together)

3.6	Are aggressive or fractious animals separated?	yes		
3.7	Is shelter provided for small livestock?	yes		(Small livestock must be provided with shelter, i.e. sheep, goats, calves and pigs)
3.8	Are cold water sprayers available for pigs?	yes		(Lairages housing pigs must be provided with cold water sprayers)
3.9	Are lairages clean and well maintained?	yes		
3.10	Do all animals present have access to potable water?	yes		(Each lairage housing an animal must have potable water available – Meat Safety Act and SANS 1469:2014)
3.11	Is there any overcrowding?	yes		(Overcrowding in lairages is not permitted and the numbers must be reduced - Meat Safety Act and SANS 1469:2014)
3.12	How long are animals rested before slaughter?	2 hours		(Must be rested for minimum 1 hour before slaughter – Meat Safety Act, 40 of 2000)
3.13	Are any dead animals observed in lairages?		No	
3.14	Are isolation facilities available?	yes		
3.15	Is stunning box/area visible from lairages?		No	(Stun box/area may not be visible from lairages)
4. Pre-slaughter				
4.1	Do pre-slaughter races provide a non-slip surface?	yes		(Pre-slaughter races must have non-slip flooring)
4.2	Are there lights in pre-slaughter race and stun box/area?	yes		
4.3	Are races free of protrusions or foreign objects that may cause injury to animals?	yes		
4.4	Is there any overcrowding in races?		No	(Overcrowding in races are not permitted and the numbers must be reduced)
4.5	Are there any animals left in races during breaks?	yes		(No animals may be left in races during breaks – Meat Safety Act)
5. Slaughter procedure				
Cattle / Equine				
5.1	Does stun box provide a non-slip surface?			(Stun box must have non-slip flooring)
5.2	Is captive bolt pistol in good working order (open and check)			(Does bolt retract fully after firing? Must have 8 rubber buffers)

5.3	Is a back-up pistol provided?			(Back-up pistol in good working order should be available in case of an emergency)
5.4	Does the stun operator wait for the animals to be in correct position for an effective stun?			(Does he appear calm and relaxed?) Note: Kosher slaughter – cattle are not pre-stunned but must be post-stunned 20 seconds after being bled.
5.5	Is the stun effective?			(Check eyes for reflexes)
5.6	Does stun to bleed time exceed 60 seconds?			(Stun-to-bleed time may not exceed 60 seconds as per the Meat Safety Act)
5.7	Is knife suitable and sharp?			(Knife must be a minimum of 250mm)
5.8	Does bleed-out time take minimum 8 minutes before any dressing process begins?			(Animal must bleed-out for 8 minutes before any dressing may commence as per the Meat Safety Act)
Sheep, goats and pigs				
5.9	Does stun box provide a non-slip surface?	yes		(Stun box must have non-slip surface)
5.10	Are electric tongs well maintained?	yes		(Check for rust, loose contacts, etc. Tongs should ideally be sanded after every 10 animals or less if necessary)
5.11	Are contact points long enough to penetrate the wool on sheep to ensure proper contact with the skin of the animal?	yes		(Must have 3 points on each side) Note: Kosher slaughter – sheep/goats are not pre- or post-stunned.
5.12	Are voltage and amperage automatically calculated?	yes		
5.13	Are pigs wetted prior to being stunned?	yes		(Wetting pigs enables effective conductivity of electricity)
4.14	Are tongs placed in correct position in order to span brain?	yes		(Not in eyes or across nose)
5.15	Is the stun effective?	yes		(Check eyes for reflexes. Animals should not be blinking)
5.16	Does stun to bleed time exceed 60 Seconds?		no	(Stun-to-bleed time may not exceed 60 seconds – Meat Safety Act)
5.17	Is knife suitable and sharp?	yes		(Knife must not have rough edges or be serrated)
5.18	Does bleed-out time take minimum 6 minutes before any dressing process begins?	yes		(Animal must bleed-out for 6 minutes before any dressing may commence as per the Meat Safety Act)

Note: All livestock must be pre-stunned except for Kosher slaughtering. For other religious slaughtering, there must be an application for exemption to the relevant department. Such exemption certificate must be on display.

Veterinary details:Name: Dr. Rust.Practice: Vredenburg Animal Hospital

Address: _____

Telephone No: 022 715 1444 Cell No: _____

General comments: On the 28th of February
whilst driving past the abattoir I
observed pigs that were left in
the pre slaughter race and I stopped
and approached Gugy who is the
meat inspector at the abattoir. She
informed me that Mr Benny Koegeleberg
who is the manager has left already
for Malmesbury. The lairages were over
crowded and all the lairages gates were
open. On the 1st of March in one of the
lairages that is supposed to have
9 pigs had 15 pigs and I asked Gugy to
move some of the pigs out.

Inspector (Name and surname):

Patrick ChirwawaSignature: 1