



Society for the Prevention of Cruelty to Animals
Dierebeskermingsvereniging

INSPECTION CHECKLIST
POULTRY ABATTOIR

Abattoir name: The Duck Father Abattoir

Physical address: 49 5th Avenue, Rietkol AM, Delmas, 2200

GPS coordinates: _____

Postal address: _____

Office
Tel No: 065 681 1941 Cell No: 060 627 6929 (Wenzel)

Fax No: _____ Email: _____

MANAGEMENT DETAILS:

Owner (Name and surname): Dianne Rodrigues

Cell No: 076 776 1859 Email: _____

Manager (Name and surname): Wenzel Mdlletshe

Cell No: 060 627 6929 Email: _____

Directions to abattoir: _____

Throughput (Low / high): Low (max 1000 birds a day)

Warning issued: No Photos taken: Yes Videos taken: No

Date of inspection: 02/12/2022

Arrival time: 06:49 Departure time: 08:53

		Satisfactory		Comments
		Yes	No	
1.	Initial observation			
1.1	Are emergency contact details available on entry to the property?	✓		
1.2	Are personnel available at all times?	✓		
1.3	Are there any bio-security protocols in place?	✓		
1.4	Is registration certificate displayed in office / reception area?	✓		(Check expiry date)
1.5	Are the outside areas clean and well maintained?	✓		
1.6	Is there a Disaster Management in place? (fire, flood, power-outage, water shortage, etc)		✓	manager said he will discuss this with the owner.
1.7	Are personnel familiar with disaster plans?		✓	(How often are personnel refreshed?)
1.8	Is protective clothing available for visitors?	✓		
1.9	Are facilities available for washing boots and hands at entrance to slaughter area?	✓		

2.	Vehicles			
2.1	Do vehicles provide sufficient shelter, shade and ventilation during transit of birds?	✓		(Vehicles must have sufficient shelter and ventilation as per the Meat Safety Act, 40 of 2000)
2.2	Are birds overloaded inside crates?		✓	(Birds should be able to sit at the same time as per the Meat Safety Act, 40 of 2000)
2.3	Are different species crated together during transportation?		✓	(Different species may not be crated together as per the Meat Safety Act, 40 of 2000)
2.4	Are crates high enough to allow birds headroom whilst sitting?	✓		(Crates must allow sufficient headroom whilst birds are sitting as per the Meat Safety Act, 40 of 2000)
2.5	Are the lids of the crates secure to prevent birds from escaping?	✓	✓	(Lids must be secure as per the Meat Safety Act, 40 of 2000)
2.6	Are any parts of birds protruding from crates?		✓	(No head / wings / legs / feet / toes must protrude as per the Meat Safety Act, 40 of 2000)

7 ducks
per crate

* Lids
can slip off
during offloading
when staff
are rough
with crates.
However,
during transit
lids are secure.

		Satisfactory		Comments
		Yes	No	
3.	Off-loading			
3.1	Are birds off-loaded as soon as possible?	✓		(Birds must be offloaded as soon as possible as per the Meat Safety Act, 40 of 2000)
3.2	Are vehicles waiting to off-load parked in a shaded area?	✓	✓	(Vehicles waiting to offload must be parked under a roofed area that is well ventilated as per the Meat Safety Act, 40 of 2000)
3.3	Are crates off-loaded in such a way as to avoid unnecessary suffering to the birds?	✓		(Crates must not be thrown)
3.4	What is the maximum time waiting time for birds to be slaughtered?	2-4 hrs.		(Birds must be slaughtered within 4 hours after being off-loaded as per the Meat Safety Act, 40 of 2000)
3.5	Are sick or injured birds slaughtered immediately upon being seen?	✓		(Sick and injured birds must be slaughtered immediately without any delay as per the Meat Safety Act, 40 of 2000)
3.6	If birds are transferred to holding cages are the cages suitable?	✓		

roofed area is available but its not big enough for long trailers to be fully covered.

metal fencing creating a large play pen structure.

birds are hand carried by stunner & placed in metal draining trough where they get cut & bled out.

→ sometimes ducks overnight but they have sufficient space + ventilation water.

4.	Shackling / Stunning			
4.1	Is the shackling area designed to prevent birds from escaping?	✓		not shackles but metal draining troughs
4.2	Are birds handled humanely during shackling and stunning?	✓		
4.3	Are birds shackled correctly?	N/A		(Both legs must be shackled – one leg per shackle)
4.4	What is the time from shackle to stun?	± 2sec		(The shorter the better, due to less time in shackles)
4.5	What method of stunning is used?			(Electric stun box) Electric water bath
4.6	Is stunning equipment well maintained?	✓		(Must be in a good condition at all times)
4.7	How long are birds stunned for?	8sec.		
4.8	What voltage and amperage is used for stunning?	810 mA		
4.9	Are birds effectively stunned?	✓		(Wings tucked in, head limp, no corneal reflex)

5.	Bleeding			
5.1	Does stun to bleed time exceed 10 seconds?		✓	(Birds must be bled within 10 seconds after each stun as per the Meat Safety Act, 40 of 2000)
5.2	During bleeding is the spinal cord intact?	✓		(The head must not be decapitated)

Approx 4 sec.

		Satisfactory		Comments
		Yes	No	
5.3	Are bleeding knives suitably sharp?	✓		(Knife must not have rough/serrated edges)
5.4	Are knives cleaned and sharpened frequently?	✓		(Are suitable sharpening tools available?)
5.5	What method of bleeding is used?			Birds upside down when cut. inside drainage trough.
5.6	Are birds bled out for at least 90 seconds before going into scalding tank?	✓		(Birds must bleed out for at least 90 seconds as per the Meat Safety Act, 40 of 2000)
5.7	Is condition of carcasses acceptable?	✓		(No bruising, injuries, etc)

Note: All birds 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: _____

Practice: _____

Address: _____

Telephone No: _____ Cell No: _____

General comments: _____

Inspector (Name and surname): Charné S Hand Signature: Charné

use rotational system every 6 birds a new knife is used.