



**Society for the Prevention of Cruelty to Animals
Dierebeskermingsvereniging**

**INSPECTION CHECKLIST
POULTRY ABATTOIR**

Abattoir name: Cape karoo International Abattoir

Physical address: 12 Mkuzi Street, Mossdustria
Mosselbay, 6506.

GPS coordinates: _____

Postal address: PO Box 2629, Mossel Bay 6500, South Africa

Tel No: 044 606 4400 Cell No: N/A

Fax No: +27 44 697 7055 Email: meat@mosstrich.co.za

MANAGEMENT DETAILS:

Owner (Name and surname): Cape Karro International, Dr Francois de Wet

Cell No: 082 776 3550 Email: enquires@capekaroointl.com

Manager (Name and surname): Ollie Taljaard

Cell No: 072 697 4677 Email: otaljaard@capekaroointl.com

Directions to abattoir: _____

Throughput (Low / high): High

Warning issued: _____ Photos taken: Yes Videos taken: Yes

Date of inspection: 14 November 2024

Arrival time: 09:30 Departure time: 11:30

		Satisfactory		Comments
		Yes	No	
1.	Initial observation			
1.1	Are emergency contact details available on entry to the property?	X		Security number on display for emergency &also their office on site
1.2	Are personnel available at all times?	X		Security personnel on site 24/7.
1.3	Are there any bio-security protocols in place?	X		Health declaration, questionnaires, PPE, hand & boots washing basin.
1.4	Is registration certificate displayed in office / reception area?	X		(Check expiry date) 30/06/2025
1.5	Are the outside areas clean and well maintained?	X		Clean and well maintained.
1.6	Is there a Disaster Management in place? (fire, flood, power-outage, water shortage, etc)	X		Comply with health&safety laws. Audited yearly & have safety officers on site.
1.7	Are personnel familiar with disaster plans?	X		(How often are personnel refreshed?) Annually
1.8	Is protective clothing available for visitors?	X		Brand new lab coats, boots, nets,& hard hat.
1.9	Are facilities available for washing boots and hands at entrance to slaughter area?	X		Knee operated hand washing basin, boots washing basin, soap, brushes, warm & cold water is supplied @ slaughter entrance.

2.	Vehicles				
2.1	Do vehicles provide sufficient shelter, shade and ventilation during transit of birds?	X		(Vehicles must have sufficient shelter and ventilation as per the Meat Safety Act, 40 of 2000) see figure 2	
2.2	Are birds overloaded inside crates?	N/A		(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?	N/A		(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?	N	/	A	(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?	N/A			(Lids must be secure as per the Meat Safety Act, 40 of 2000)
2.6	Are any parts of birds protruding from crates?	N/A			(No head / wings / legs / feet / toes must protrude as per the Meat Safety Act, 40 of 2000)

		Satisfactory		Comments
		Yes	No	
3.	Off-loading			
3.1	Are birds off-loaded as soon as possible?	X		(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?	N /	A	(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?	X		(Crates must not be thrown) Ostrich are offloaded calmly. & in a way that avoid injury.
3.4	What is the maximum time waiting time for birds to be slaughtered?	X		(Birds must be slaughtered within 4 hours after being off-loaded as per the Meat Safety Act, 40 of 2000) 48 hours
3.5	Are sick or injured birds slaughtered immediately upon being seen?	Not observed		(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?	X		Lairages are suitable & pose no injury to the birds.

4.	Shackling / Stunning			
4.1	Is the shackling area designed to prevent birds from escaping?	X		The shackling box is completely closed.
4.2	Are birds handled humanely during shackling and stunning?	X		Ostriches are driven to the stunning box in a calm, quiet manner.
4.3	Are birds shackled correctly?	X		(Both legs must be shackled – one leg per shackle) Both legs shackled
4.4	What is the time from shackle to stun?	N/A		(The shorter the better, due to less time in shackles)
4.5	What method of stunning is used?			(Electric stun box / Electric water bath) <u>Electric stun box</u>
4.6	Is stunning equipment well maintained?	X		(Must be in a good condition at all times) <u>Stun box in good condition</u>
4.7	How long are birds stunned for?			2 seconds.
4.8	What voltage and amperage is used for stunning?			90 Volts, & 400mAmps.
4.9	Are birds effectively stunned?	X		(Wings tucked in, head limp, no corneal reflex) <u>None of the mentioned.</u>

5.	Bleeding			
5.1	Does stun to bleed time exceed 10 seconds?	N/A		(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?	X		(The head must not be decapitated) <u>Head intact</u>

		Satisfactory		Comments
		Yes	No	
5.3	Are bleeding knives suitably sharp?	X		(Knife must not have rough/serrated edges) Suitable sharp
5.4	Are knives cleaned and sharpened frequently?	X		(Are suitable sharpening tools available?) Sharpened for each animal
5.5	What method of bleeding is used?	X		Severing both carotid with head intact to the spinal cord
5.6	Are birds bled out for at least 90 seconds before going into scalding tank?	N/A		(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?	X		(No bruising, injuries, etc) No bruising or injuries observed.

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: Dr Andrea Malgraaf

Practice: Abattoir Vet & employee.

Address: Her office is on site

Telephone No: N/A Cell No: 076 578 9827

General comments: _____

Inspector (Name and surname): Ndyabo Ngqele Signature: _____