

**QURBANI**Name of Mufti **Aziz** Tel **0836910726**Property Owner **Aziz** Tel **0836910726**Address **5 Middle Avenue****Sunrise Farm**Inspector/s **Mark and Jeffrey** Society **Cape of Good Hope**Date **18/06/2024** Time **07:30** No. of Sheep **500+** Goats **50** Cattle **30****Transportation No - there were no vehicles during the inspection**

1. Type of transport used _____
2. Are vehicles suitable _____
3. Average distance travelled _____
4. Number of vehicles inspected _____ Detail problems _____

Facilities and Handling Yes

5. Are animals off-loaded humanely **Not observed**
6. Are suitable ramps provided **Not applicable**
7. Are animals handled and moved humanely **Yes**
8. Are holding pens provided or are animals tied up **Holding pens**
9. Are pens overcrowded **No**
10. Is food provided **Yes** Type **Oathay**
11. Is water provided **Yes**
12. Are there downers, sick or injured animals **No**
Are they slaughtered **Not applicable**
13. Do holding pens overlook slaughter areas **No**
14. Is shade provided **Yes**

Comments **None****Slaughter – Small Stock (Goats and Sheep) Yes**

15. Are animals handled humanely (no dragging / kicking etc) **Yes** **N/A**

16. Type of animals being used Woolled
17. Is animal held properly for slaughter Yes
(not knelt on *etc*)
18. Is bleeder ready to slaughter Yes
19. Is knife sharp and adequate size Yes
20. Is knife sharpened regularly Yes
21. Is slaughterer competent Yes
22. If more than 2 strokes – why N/A
23. Does dressing of the carcass take place once bleeding is complete and there are no signs of life Yes
24. The sides of bleeding pit where cut takes place – is it cleaned, hosed or blood covered with sand (no pools of blood) between cuts Yes

Large Animals (Cattle) Yes

25. Are animals enclosed to ensure less stress Yes
26. Are animals handled humanely Yes
27. Type / age of animals used Cattle Adult
28. Prodders / sticks used No
29. How are animals restrained to allow bleeding _____

Tilt Crush

30. Method of holding neck to expose jugular Neck tilted back
31. Is slaughterer prepared to bleed Yes
32. Is knife sharp and adequate size Yes
33. How often is knife sharpened After every cut
34. Is slaughterer competent Yes
35. If more than 2 strokes – why N/A
36. Does dressing of animal take place while life signs still showing No
37. Is the area used for bleeding cleaned between each animal Yes

Comments _____

Still plenty of sheep to be slaughtered tomorrow and 30 Cattle

Signed _____



Signed at:
2024-06-18 18:56:08