



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

**INSPECTION CHECKLIST
POULTRY ABATTOIR**

Abattoir name: Lazeng Boerderij Poultry

Physical address: Minor Road, Firlands Huddersberg
Gordon) 599

GPS coordinates: _____

Postal address: Minor Road, Firlands

Tel No: 021 8561512 Cell No: _____

Fax No: _____ Email: _____

MANAGEMENT DETAILS:

Owner (Name and surname): Chris Cronje

Cell No: 0768665548 Email: Chris@Lazeng.co.za

Manager (Name and surname): Johann Laker

Cell No: 0833976444 Email: Johann@Lazeng.co.za

Directions to abattoir: From the N2 into Firlands Minor
and turn into Minor Road.

Throughput (Low / high): High

Warning issued: 14434 Photos taken: Yes Videos taken: Yes

Date of inspection: 21 November 2025

Arrival time: 13H00 Departure time: 14H45

		Satisfactory		Comments
		Yes	No	
5.3	Are bleeding knives suitably sharp?	Yes		(Knife must not have rough/serrated edges)
5.4	Are knives cleaned and sharpened frequently?	Yes		(Are suitable sharpening tools available?)
5.5	What method of bleeding is used?	Yes		
5.6	Are birds bled out for at least 90 seconds before going into scalding tank?	Yes		(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?	Yes		(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: OR Ferdi Gryling

Practice: Overberg Dierhospitaal

Address: 8 Cemetery Road Caledon

Telephone No: 028 212 1551 Cell No: 071 485 7324

General comments: It was observed that waste of

1) slaughtered chicken was in the site of
the live chickens and that waste of
slaughtered chicken was in site of
the live chickens.

2) one of the guys doing the sex
shackling handled the bird in correctly
by hanging their heads against the
crates.

Inspector (Name and surname): Tarig Al-Sayid Signature: [Signature]

		Satisfactory		Comments
		Yes	No	
3.	Off-loading			
3.1	Are birds off-loaded as soon as possible?	Yes		(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?	Not observed		(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?	Yes		(Crates must not be thrown)
3.4	What is the maximum time waiting time for birds to be slaughtered?	Yes		(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?	Yes		(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?	N/A		

4.	Shackling / Stunning			
4.1	Is the shackling area designed to prevent birds from escaping?	Yes		
4.2	Are birds handled humanely during shackling and stunning?	No		
4.3	Are birds shackled correctly?	Yes		(Both legs must be shackled – one leg per shackle)
4.4	What is the time from shackle to stun?	40 sec		(The shorter the better, due to less time in shackles)
4.5	What method of stunning is used?	electric water bath		(Electric stun box / Electric water bath)
4.6	Is stunning equipment well maintained?	Yes		(Must be in a good condition at all times)
4.7	How long are birds stunned for?	3 seconds		
4.8	What voltage and amperage is used for stunning?	53 to 55V 52 0.4 amp		
4.9	Are birds effectively stunned?	Yes		(Wings tucked in, head limp, no corneal reflex)

5.	Bleeding			
5.1	Does stun to bleed time exceed 10 seconds?	No		(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?	Yes		(The head must not be decapitated)