

**Society for the Prevention of Cruelty to Animals
Dierebeskermingsvereniging****INSPECTION CHECKLIST
POULTRY ABATTOIR**Abattoir name: Lazena Boenderij PoultryPhysical address: Minor Road, Firlands Helderberg

GPS coordinates: _____

Postal address: Minor Road, FirlandsTel No: 021 8561512 Cell No: _____

Fax No: _____ Email: _____

MANAGEMENT DETAILS:Owner (Name and surname): Chris CronjeCell No: 0768665548 Email: chris@lazena.co.zaManager (Name and surname): Johann LakerCell No: 0833976444 Email: Johann@lazena.co.zaDirections to abattoir: From the N2 into Firlands
Minor and then into Minor RoadThroughput (Low / high): HighWarning issued: No Photos taken: Yes Videos taken: YesDate of inspection: 28 November 2025Arrival time: 12H45 Departure time: 13H23

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

2.	Vehicles			
2.1	Do vehicles provide sufficient shelter, shade and ventilation during transit of birds?	Not observed		(Vehicles must have sufficient shelter and ventilation as per the Meat Safety Act, 40 of 2000)
2.2	Are birds overloaded inside crates?	No		(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?	No		(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?	Yes		(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?	No		(Lids must be secure as per the Meat Safety Act, 40 of 2000)
2.6	Are any parts of birds protruding from crates?	No		(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?	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?	50V 0.9 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)

		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?	Slaughter		
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: DR Ferdi Gryling
Practice: Ovenberg Dierce Hospital
Address: 8 Cemetery Road Caledon

Telephone No: 0282121551 Cell No: 0714857324

General comments: I observed the guys shackling the chickens had much better handling skills and the chicken heads was not being cracked against the crates.
the remains of the dead chickens was stored in a black bin and was no longer visible to the live chickens.
they complied by storing the bloody remains out of site of the live chickens in black bins with lids on.

Inspector (Name and surname): Tariq Albertyn Signature: M. W. M. M.