

**QURBANI**

Name of Mufti _____ Tel _____

Property Owner **Munsief Doutie** Tel **061 844 7349**Address **15A Ottery Road, Philippi****Seratoga Farm**Inspector/s **Nicole Venter** Society **Cape of Good Hope**Date **09/06/2025** Time **08:00** No. of Sheep **253** Goats **0** Cattle **6****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 **Boston pellets**
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 _____

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 Varied
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 Not applicable
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 2 to 3 years old, some horned, some not
28. Prodders / sticks used No
29. How are animals restrained to allow bleeding _____

In a cruch and then head tilted back

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 4 to 5 animals
34. Is slaughterer competent Yes
35. If more than 2 strokes – why Not applicable
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 _____

I again met with Munsief who allowed me to carry out my inspection. I pre stunned all of the cattle on the day and no cattle was left after this day. This was the last day of slaughtering taking place.

No contraventions observed during the time of the slaughtering. However, a warning must be issued for the ...

Signed NV Signed at:
2025-06-12 16:17:50