

SUVA CITY COUNCIL

Health Services Department

E



INSPECTION REPORT FOR BUTCHERSHOPS.

PREMISES KNOWN AS:

NATURE OF BUSINESS:

LOCATION:

LICENCEE:

NO. OF STAFF & EMPLOYEES: (M) (F)

| A. | SERVICE & RETAIL SECTION | CONDITIONS IN BRIEF |
|-----------|--|----------------------------|
| 1. | Floor - made of materials easy to clean & sanitize | |
| 2. | Walls - made of materials easy to clean & sanitize | |
| 3. | Ceiling - made of materials easy to clean & sanitize | |
| 4. | Light and Ventilation – Are they provided with proper ventilation? | |
| | Lighting: | |
| | • Natural | |
| | • Artificial - adequate and protected | |
| | Ventilation: | |
| | • Natural | |
| | • Artificial - adequate and allows for good extraction | |
| 5. | Equipment used | |
| 6. | Insects/Vermin: Any presence of Insects/Vermin [e.g. cockroaches, flies] seen? | |
| 7. | Wash hand basin, lsd & ptd/ hand drier | |
| 8. | Personal Hygiene of workers | |
| 9. | Use of aprons/ protective clothing | |
| 10. | Quality/ state of meat sold | |
| 11. | Labeling of foods items pre-packed in house. | |
| 12. | Meat types | |
| | • ordinary [raw] | |
| | • minced [raw] | |
| | • smoked [semi - processed] | |
| | • salted [semi - processed] | |
| | • | |
| | COLD STORE FACILITIES | |
| | | |

| | | |
|-----------|--|--|
| | Is it in good and clean condition? | |
| | Is the placement of raw meat prevents contamination? | |
| | Cleaning procedures in place? How often? | |
| | Capacity - Able to maintain meat to allow low temperature? Chillers: below $\leq 5^{\circ}\text{C}$? Freezers: $- 18^{\circ}\text{C}$? | |
| | Monitoring – Is there any sufficient temperature control? | |
| | | |
| B. | PREPARATION AREA, | |
| 1. | Floor - made of materials easy to clean & sanitize | |
| 2. | Walls - made of materials easy to clean & sanitize | |
| 3. | Ceiling - made of materials easy to clean & sanitize | |
| 4. | Light and Ventilation – Are they provided with proper ventilation? | |
| | Lighting: | |
| | • Natural | |
| | • Artificial - adequate and protected | |
| | Ventilation: | |
| | • Natural | |
| | • Artificial - adequate and allows for good extraction | |
| 5. | Work benches - made of materials easy to clean & sanitize | |
| 6. | Insects/Vermin: Any presence of Insects/Vermin [e.g. cockroaches, flies] seen? | |
| 7. | Hand washing facilities – hand basin: lsd, ptd | |
| | Equipments used | |
| | • slicing machine | |
| | • chopping block | |
| | • mincing machine | |
| | • sausage wrapper machine | |
| | • | |
| 8. | Water supply | |
| 9. | Personal Hygiene of workers | |
| 10. | Use of aprons/ protective clothing | |
| | | |
| | | |
| C. | TOILETS [Male and Female] | |
| 1. | Floor | |
| 2. | Walls | |
| 3. | Ceiling | |
| 4. | Light and Ventilation | |
| 5. | Pan, Seat, Urinal | |
| 6. | Flushing Apparatus | |

| | | |
|-------------------------------------|---|---|
| 7. | Wash Hand Basins | |
| 8. | Soap | |
| 9. | Hand driers/ hand towels | |
| 10. | Provision of toilets papers | |
| | | |
| | | |
| G. | <u>BULK STORAGE ROOM/ FREEZERS</u> | |
| 1. | Floor | |
| 2. | Walls | |
| 3. | Ceiling | |
| 4. | Shelves | |
| 5. | Storage Freezer Temperature [$<-18^{\circ}\text{C}$] | |
| 6. | Freezer set up- allows for good air circulation | |
| | | |
| | | |
| H. | GENERAL | |
| 1. | Rubbish bins | |
| 4. | General house - keeping | |
| 5. | Disinfectant used for cleaning | |
| 6. | Commercial refuse disposal | |
| 7. | External surrounding. | |
| 8. | Drainage | |
| | <ul style="list-style-type: none"> • grease trap | |
| 9. | Valid Health Permit/Licence displayed | |
| 10. | | |
| | • | |
| | • | |
| | • | |
| | • | |
| INSPECTED BY: _____ (Print Name) | | |
| SIGNATURE: _____ | | Company representative & signature |
| DATE OF INSPECTION: _____ | | |

DESCRIPTION OF PREMISES:

NATURE & EXTENT OF BUSINESS: