

CAMP INSPECTION REPORT

conducted for

PDO

Contract Holder / company Man

000016

Main camp contractor

SJ Abed and AISulaimi PAC

Conducted on

2/13/19, 8:46 AM

Inspected by

Ahmed Marjibi

Location

Marmul

Catering contractor / Camp Boss

Pranay Biswas

Resident manager

Rm_mam@sjabedalsulaimi.com

Score

131/136 - 96.32%

Completed on

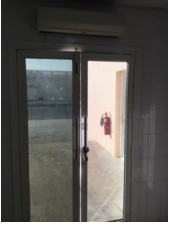
2/14/19, 6:52 AM

Audit - 131/136 - 96.32%

Question	Response	Details
A. Food Receiving & Storage		
1. Contracting Approved vendors.	Compliant	
2. Records of supply.i.e type of food and date of supply.	Compliant	
3. Records of suppliers to verify that they are approved.	Compliant	
4. Separate storage areas for different food items. Frozen, Dry, Vegetables & fruits.	Compliant	
5. Separate storage area for chemicals with SHOC card displayed.	Compliant	
6. Storage cleaning include light, AC, Windows, exhaust fan, etc schedule provided.	Compliant	
7. Storage of food is in such a way that allows the FIRST IN FIRST OUT or FIRST EXPIRY FIRST OUT practice and expiry date clearly available.	Compliant	
8. Suitable ramp and pathway provided for transport of heavy food items.	Compliant	
B. Frozen food items.		
9. Suitable and adequate cold storage, refrigerators and chest freezers are available.	Compliant	
10. Requirements frozen food maintained at - 18 degree C + 2 degC, and chilled and refrigerated food at 1 deg C to 4 deg c.	Compliant	
11. Temperatures for freezers and chillers are recorded a minimum three times daily and record charts posted on it.	Compliant	
12. Expiry dates displayed.	Compliant	
13. Fish and fish products are stored in a separate freezer, Fish must be firmly wrapped if mixed with chicken / meat.	Compliant	

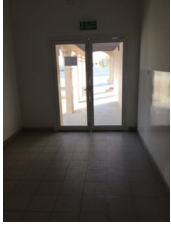
Question	Response	Details
14. If walk-in freezers are used ; stainless steel shelves are available, lighting is adequate (150 lux), safety devices to prevent accidental lock in are provided, and a thermometer gauge is fixed outside and portable inside.	Compliant	
15. No external packing should be present in the freezer.	Compliant	
16. Suitable clearance provided between freezer / fridges to access the fridge and plug socket.	Compliant	
17. All freezers labelled with their stored content (pictures recommended for language barrier).	Compliant	
C. Dry food, vegetables and fruit store		
18. Food items are stored in a well lit (150 lux) air-conditioned room large enough with respect to size of the camp.	Compliant	
19. Wall mounted thermometer provided (0- 50 Deg C), and the room temperature is maintained below 23 Deg C.	Compliant	
20. Dry food is stored on stainless steel shelves which are non absorbent and expiry date clearly shown / displayed.	Compliant	
21. The area underneath is kept clean and have minimum clearance of 30cm from ground floor.	Compliant	
22. For lose grains, flour etc use metal or plastic bins with right fitting covers on plastic pallets.	Compliant	
23. Plastic baskets are used to store vegetables. Sacks of vegetables to be stored on plastic pallets.	Compliant	
24. Plastic baskets are used to store lose fruits. Sacks of fruits to be stored on plastic pallets.	Compliant	
D. LPG gas system		

Question	Response	Details
25. PCC Walkways to Gas cylinder storage area provided.	Not applicable	
26. Online gas bottles are located outside and chained, a block work separation wall is provided in cases where the cylinders are closer than 5m from combustible material. Gas enclosure is well ventilated.	Not applicable	
27. No smoking signs are displayed near the gas cylinders.	Not applicable	
28. Clean wall mounted extinguishers are provided and affixed with current inspection date.	Not applicable	
29. Inspection of gas cylinder date is recorded if cylinder is more than 5 years since manufactured.	Not applicable	
30. Empty cylinders are not stored with online gas cylinders.	Not applicable	
31. Gas pipe is painted / coloured yellow.	Not applicable	
32. Gas cylinder emergency shutdown system is active and tested regularly. When activated free falling weight completely shuts down gas supply to kitchen.	Not applicable	
E Kitchen		
33. Walkways and stairways are provided and are free of tripping hazard.	Compliant	
34. External wall mounted fire extinguisher provided with sunshade and affixed with inspection date.	Compliant	
35. All external doors are fitted with self closing mechanism and brush or rubber barrier to prevent light / insect entry to kitchen.	Compliant	

Question	Response	Details
36. Self closing fly screen doors fitted to all external doors to provide insect proof ventilation while main door is open. (Not required for emergency exits).	Non compliant	Fly screen not available
 <p data-bbox="148 571 260 595">Appendix 1</p>		
37. Hands free washing sink, liquid soap, paper towel and foot operated dust bins are provided at kitchen entrance and near food preparation area.	Compliant	
38. Hair nets and plastic gloves are stored and available within the kitchen entrance.	Compliant	
39. Kitchen is big enough to cater for number of employees served (1 m Sq per person).	Compliant	
40. A specific and measurable cleaning schedule for kitchen and equipment is available.	Compliant	
41. Internal doors from canteen to kitchen are fitted with unauthorized access signage.	Compliant	
42. Signage provided for emergency escape route on every door.	Compliant	
43. All doors to kitchen are locked when kitchen not in use.	Compliant	
44. Smoke / Fire alarm fitted in kitchen and is functional. Inspection records are available.	Compliant	
45. Ceiling are smooth fire resistant easy to clean and covered at all joints.	Compliant	
46. Adequate lighting not less than 500 lux intensity for general working area provided.	Compliant	

Question	Response	Details
47. Splash back walls are installed to prevent water contact with hot cooking oil, food etc.	Compliant	
48. The floor is durable, non absorbent, non slippery and no crevices in which dirt / bacteria can lodge.	Compliant	
49. Adequate and proper drainage provided. Kitchen floor drains are clean and capped with insect resistant covers and there is no foul smell.	Compliant	
50. Kitchens are air conditioned, and the units are serviced and records maintained.	Compliant	
51. Hood with grease filters fitted over cooking area /range.	Compliant	
52. Extractor fans in food preparation area are fitted with external fly screen net.	Compliant	
53. Electronic fly killers with sticky board are installed away from food preparation area. UV lamps to be changed annually.	Compliant	
54. Gas burners and all jets are clean clear and functional with no carbon deposits.	Not applicable	
55. Separate stainless steel work surface shall be provided for preparation of cooked and uncooked food.	Compliant	
56. All storage cabinets are labelled and fitted with self closing doors.	Compliant	
57. Clean wall mounted fire extinguishers including wet chemical and fire blankets are fitted and affixed with current inspection date.	Compliant	
58. First aid box to be available in the kitchen with a clear list of contents and inspection date.	Compliant	
59. Kitchen refrigerators are clean in and out. Defrosting of fish meat and poultry at ambient temperature / kitchen sink is prohibited.	Compliant	

Question	Response	Details
60. Food stored in kitchen is located on plastic pallets or sanitisable shelving.	Compliant	
61. Six color coded cutting board made of polypropylene material are provided and sanitized after every use . Chopping block for cutting meat shall be cleaned and sanitized after each use.	Compliant	
62. Kitchen knife shall be colour coded cleaned and sanitized after each use.	Compliant	
63. Chain gloves provided and sanitized after each use.	Compliant	
64. Two digital food thermometers with probes are provided to check and record food temperature.	Compliant	
65. Calibration certificate for digital thermometer is available.	Compliant	
66. Cooked and uncooked food is segregated covered and clearly labelled with production date when stored.	Compliant	
67. Prepared food transported to/ from kitchen are in insect proof containers.	Compliant	
68. Samples of each cooked food items must be retained in a freezer for 96 hours or four working days. The sample must be clearly identified with date and time of preparation.	Compliant	
69. Dish washing area is available and away from cooking area.	Compliant	
70. For drying the dishes / cookery air drying or paper towel is used. Cloth should not be used.	Compliant	
71. Sanitizable storage for kitchen utensils, pots, and dinner ware are provided. (wall mounting recommended).	Compliant	
72. Waste bins are available inside the kitchen and externally clean.	Compliant	
F. Dining Hall		

Question	Response	Details
73. Walkways and stairways to canteen are free of tripping hazard.	Compliant	
74. External painting of canteen is maintained.	Compliant	
75. No stagnant water under and around canteen.	Compliant	
76. No open drains leading from canteen.	Compliant	
77. Hand wash basins with hot and cold water are provided out side the mess hall. Liquid soap and paper towels / air dryers are provided.	Compliant	
78. Waste bins with lids provided outside canteen.	Compliant	
79. All doors to the outside shall be self closing, fitted with brush or rubber barriers. Fly screen doors are provided.	Non compliant	Fly screen door not available
 <p>Appendix 2</p>		
80. External wall mounted fire extinguisher provided for canteen, with sunshade and inspection date affixed.	Compliant	
81. The mess is large enough to seat 50% of the camp's population and a minimum area of 1.4 m2 shall be provided for each seated employee.	Compliant	
82. The mess is air-conditioned and well lit.	Compliant	
83. Electronic fly killers are installed at entrance and exit and adequately maintained.	Compliant	
84. Dining hall and tables are cleaned and sanitized as per schedule.	Compliant	

Question	Response	Details
85. Cooked hot food is held in Bain Marie and cold food in refrigerator and temperature monitored and recorded.	Compliant	
G. Food Handlers and Personal Hygiene		
86. Food Handlers appear clean, neat and tidy. They have clean hands with short finger nails and short hair which is covered during food preparation. Jewellery (rings, watches, necklace etc.) are not worn while working with food.	Compliant	
87. Food Handlers have been provided with minimum of 3 uniforms, -- aprons, caps, and a pair of non slip footwear appropriate to the hazard.	Compliant	
88. Food Handlers have been trained on food hygiene including HACCP Certification for all the individuals at different levels as per the required standard in the specification. Records of training maintained.	Compliant	
89. All Food Handlers have a valid Municipality certificate, and camp boss have copies of the certificates.	Compliant	
90. Food Handlers suffering from diarrhea, vomiting, high temperature or who have cuts, septic sores in their hands and body are kept away from food handling work. Staff are aware of the procedure of reporting to supervisor if they are ill and return to work procedure is available and implemented.	Compliant	
91. Fitness to work including stool analysis reports, documented and records kept.	Compliant	
92. Smoking is not allowed in the food handling area, appropriate signs are displayed.	Compliant	
H. HACCP System		

Question	Response	Details
93. Implemented and maintained permanent procedure based on the Codex Hazard Analysis and Critical Control Points (HACCP) or food safety management system ; (in each food production operation).	Compliant	
94. Critical control points (CCP) are identified and recorded in risk based assessment for food preparation.	Compliant	
95. Cooked food should achieve temperature above 75 deg C and recorded.	Compliant	
96. Cooked food shall be stored either above 63 deg C (Bain Marie) or below 5 deg C (in cold units or refrigerators).	Compliant	
97. Cooked food shall be transported using thermal containers.	Compliant	
I. Sleeping Accommodation		
98. External painting of Porta cabin is maintained, no paint chipping or rotting.	Compliant	
99. No standing water / waste / debris under or around Porta cabin.	Compliant	
100. Wall mounted fire extinguisher provided for each Porta cabin with inspection date affixed and sun shade provided.	Compliant	
101. Waste bin with lid provided outside cabin.	Compliant	
102. Ash tray provide in proximity of rooms for smokers.	Compliant	
103. Wall mounted shoe rack provided outside room.	Compliant	
104. Electrical plugs are 3 pin or 2 pin plugged into a recommended fixed 3 pin adapter, Plug sockets show no sign of burning or damage.	Compliant	

Question	Response	Details
105. Air conditioning provided are functional and filters kept clean. AC joints are sealed to prevent entry of dust and insects.	Compliant	
106. Schedule provided for AC cleaning and maintenance.	Compliant	
107. Each occupant is provided with a full length lockable locker.	Compliant	
108. Proper hanger, hooks or racks provided for clothes.	Compliant	
109. Minimum space provided as 4 m ² per person with 2 m between beds. In mobile camps a minimum total area of 3m.sq per person and a minimum separation distance of 1m between beds shall be provided.	Compliant	
110. Beds are comfortable and no sign of bed bugs. Staff provided with a blanket, two each bed sheets, pillows and pillow covers.	Compliant	
111. Schedule provided for weekly change and wash of bed linen.	Non compliant	Schedule not available
112. Smoke detectors are installed and maintained as per schedule and record available.	Compliant	
113. No evidence of cooked food, smoking and incense burning in the room.	Compliant	
114. No leaks from internal pipe work, E.g. Water and drainage lines.	Compliant	
115. No smoking and emergency escape signage provided in each room.	Compliant	
116. Cleaning schedule available and housekeeping is to the required standard.	Non compliant	Schedule not available
J. Sanitary Facilities		
117. Self closing fly screen doors fitted to all external doors in such a way as to provide insect proof ventilation while main door is open.	Compliant	

Question	Response	Details
118. Toilet cleaning schedule including deep cleaning available and followed.	Non compliant	Schedule not available
119. Covered waste bins provide for each door way.	Compliant	
120. Areas under and around Ablution blocks are free of waste / debris, no evidence of leakage from external pipe work.	Compliant	
121. Sewage lines are not leaking and no sign of sewage overflow from manholes and septic tanks.	Compliant	
122. Toilets are provided as per the minimum requirement (1 per 10 persons). WCs, Showers and Wash hand basins provided are clean and in good working order.	Not applicable	
123. Toilets have window opening to the outside air or provided with adequate artificial ventilation.	Compliant	
124. Mirrors for shaving and suitable container for used razor blade provided.	Compliant	
125. Shower cubicles are made of water resistant material and floor of showers are clean, non slippery and in good repair.	Compliant	
126. Soap tray and towel hanger provided for each cubicle.	Compliant	
1127. Supply of hot and cold water is provided in or adjacent to toilets and washing facilities.	Compliant	
K. Recreation		
128. Appropriate indoor and outdoor recreation facilities are provided.	Compliant	
129. Recreation room is well lit, with appropriate equipments and space.	Compliant	
130. Recreation room is clean and maintained as per the cleaning schedule.	Compliant	
L. Laundry		

Question	Response	Details
131. Exhaust fan is functional and provided with external fly screen net.	Compliant	
132. Laundry is suitable for the number of employees living in the camp and well equipped with washing machines, dryers and automatic irons.	Compliant	
133. Detergents and other chemicals used are labelled and SHOC cards available for each chemical. A separate storage area is provided.	Compliant	
134. Eye wash station is installed close to the Chemical handling area, maintained as per the schedule and records maintained.	Compliant	
135. Sufficient shelves provided for clothes after washing / ironing.	Compliant	
136. Laundry is fitted with fire detection system, and checked as per maintenance schedule and records maintained.	Compliant	
M. Medical facilities		
137. Drinking water tested monthly for Chemical and bacteriological parameters at approved laboratory and reports available in clinic and a copy posted in Camp notice board.	Compliant	
138. A fully equipped Clinic with all necessary equipment including ECG, defibrillator AED and treatment drugs is established on site if >100 employees reside in camp.	Compliant	
139. Availability of fitness to work certification of Food Handlers including the stool analysis as per SP-1230.	Compliant	
N. Waste Management & Pest Control:		
140. Suitable covered "temporary waste" storage area provided for type of waste generated from Camp. A Water line is provided for kitchen wet waste storage area and the area cleaned and sanitized daily.	Compliant	

Question	Response	Details
141. Kitchen waste is removed daily in compliance with waste management procedure and waste consignment notes maintained.	Compliant	
142. Storage area for used kitchen oil is bunded and suitable for containing 110% of the oil stored. Consignment note is maintained.	Compliant	
143. Pest control schedule available and conducted as planned.	Compliant	
144. Pest control chemicals are stored in chemical stores and SHOC cards displayed	Compliant	
O. Drug and Alcohol policies		
145. Does the facility have HSE policies that specifically address the alcohol and drug usage?	Yes	
146. Is there evidence that these policies are communicated and enforced within the facility?	Yes	

Media



Appendix 1



Appendix 2