



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

**INSPECTION CHECKLIST**  
**RED MEAT ABATTOIR**

Abattoir name: Napin Abattoir  
 Physical address: 1 Swartland dr. Moorsburg.  
 GPS coordinates: \_\_\_\_\_  
 Postal address: Moorsburg.  
 Tel No: \_\_\_\_\_ Cell No: 084 578 8621  
 Fax No: \_\_\_\_\_ Email: wespietbb@gmail.com

**MANAGEMENT DETAILS:**

Owner (Name and surname): Kouwene Van Wyk  
 Cell No: 084 578 8621 Email: Same as above  
 Manager (Name and surname): Marize Kotze  
 Cell No: 062 152 2515 Email: wespietbb@gmail.com  
 Directions to abattoir: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Throughput (Low / high): High  
 Warning issued: No Photos taken: No Videos taken: No

Date of inspection: 04/12/23  
 Arrival time: 11:00 Departure time: 12:00

|           |                                                                                                | Satisfactory |    | Comments                                                                                     |
|-----------|------------------------------------------------------------------------------------------------|--------------|----|----------------------------------------------------------------------------------------------|
|           |                                                                                                | Yes          | No |                                                                                              |
| <b>1.</b> | <b>Initial observation</b>                                                                     |              |    |                                                                                              |
| 1.1       | Are emergency contact details available on entry to the property?                              | ✓            |    |                                                                                              |
| 1.2       | Are personnel available at all times?                                                          | ✓            |    |                                                                                              |
| 1.3       | Is the registration certificate displayed in office / reception area?                          | ✓            |    | (Check expiry date)                                                                          |
| 1.4       | Are the outside areas clean and well maintained?                                               | ✓            |    |                                                                                              |
| 1.5       | Is there a Disaster Management plan in place? (fire, flood, power-outage, water shortage, etc) | ✓            |    |                                                                                              |
| 1.6       | Are personnel familiar with disaster plans?                                                    | ✓            |    | (How often are personnel refreshed?)                                                         |
| 1.7       | Is protective clothing available for visitors?                                                 | ✓            |    |                                                                                              |
| 1.8       | Are facilities available for washing boots and hands at the entrance to the slaughter area?    | ✓            |    |                                                                                              |
| <b>2.</b> | <b>Off-loading / handling</b>                                                                  |              |    |                                                                                              |
| 2.1       | Are vehicles species-specific?                                                                 | ✓            |    |                                                                                              |
| 2.2       | Is shading provided for pigs during transit?                                                   | ✓            |    | (Pigs must be provided with shelter during transportation as per SANS 1488:2014 & 1469:2014) |
| 2.3       | Do vehicles appear to be overloaded?                                                           | ✓            |    | (Overloading of vehicles is not permitted as per the APA and SANS 1488:2014 & 1469:2014)     |
| 2.4       | Was off-loading observed?                                                                      |              | ✓  | (Vehicles must have non-slip flooring as per SANS 1488:2014 & 1469:2014)                     |
| 2.5       | Are ramps available for all types of vehicles?                                                 | ✓            |    | (There must be ramps available to accommodate different vehicle heights)                     |
| 2.6       | Are there any spaces between vehicle and ramp?                                                 |              | ✓  | (There must be no spaces between the loading ramp and vehicle – SANS 1488:2014))             |
| 2.7       | Do ramps have a slope of more than 20°?                                                        | ✓            |    |                                                                                              |
| 2.8       | Do ramps have non-slip surfaces?                                                               | ✓            |    | (All ramps must have non-slip flooring)                                                      |
| 2.9       | Are ramps in suitable condition?                                                               | ✓            |    |                                                                                              |

|                    |                                                                                                  |   |   |                                                                                                                    |
|--------------------|--------------------------------------------------------------------------------------------------|---|---|--------------------------------------------------------------------------------------------------------------------|
| 2.10               | Are ramps free from protrusions, foreign objects, <i>etc</i> that may cause harm to the animals? | ✓ |   | (Check for loose wires or objects lying around)                                                                    |
| 2.11               | Are animals off-loaded immediately on arrival?                                                   | ✓ |   | (Animals must be off-loaded as soon as possible)                                                                   |
| 2.12               | Are personnel properly trained to handle livestock?                                              | ✓ |   |                                                                                                                    |
| 2.13               | Are animals off-loaded quietly and humanely?                                                     | ✓ |   | (No shouting, beating, - SANS 1488:2014)                                                                           |
| 2.14               | Were any sick or injured animals off-loaded?                                                     |   | ✓ | (Was emergency slaughter performed immediately if necessary and within the least possible time?)                   |
| 2.15               | Were any 'downers' observed in any vehicle?                                                      |   | ✓ |                                                                                                                    |
| 2.16               | Are 'downers' slaughtered immediately?                                                           | ✓ |   | (All downers must be slaughtered immediately where the animal is situated, <i>i.e.</i> on the back of the vehicle) |
| 2.17               | Are electric prodders used during off-loading? If so are they battery operated?                  |   | ✓ | (Prodders may not be used on pigs or calves)                                                                       |
| 2.18               | Are any other types of prodders used? (Plastic piping, <i>etc</i> ?)                             |   | ✓ | (These must not be used on the animals)                                                                            |
| 2.19               | Are prodders excessively used?                                                                   |   | ✓ | (Should not be used if animals are moving forward and shall not be used on neck, face, genitals)                   |
| 2.20               | Is artificial lighting available for off-loading at night?                                       | ✓ |   | (Must have artificial light when animals are being offloaded at night)                                             |
| 2.21               | Are prodders used on pigs or calves?                                                             |   | ✓ | (Prodders may not be used on pigs or calves in terms of the Meat Safety Act)                                       |
| <b>3. Lairages</b> |                                                                                                  |   |   |                                                                                                                    |
| 3.1                | Are animals herded calmly, quietly and humanely?                                                 | ✓ |   | (As per the Meat Safety Act and SANS 1488:2014 & 1469:2014)                                                        |
| 3.2                | Are prodders used excessively?                                                                   |   | ✓ | (Should not be used if animals are moving forward and shall not be used on neck, face, genitals)                   |
| 3.3                | Are lairages constructed and maintained to avoid injury to animals?                              | ✓ |   |                                                                                                                    |
| 3.4                | Is flooring in lairages and races non-slip?                                                      | ✓ |   | (Flooring of lairages and races must be non-slip surface)                                                          |
| 3.5                | Are lairages species-specific?                                                                   | ✓ |   | (Different species may not be penned together)                                                                     |

|      |                                                      |        |   |                                                                                                                  |
|------|------------------------------------------------------|--------|---|------------------------------------------------------------------------------------------------------------------|
| 3.6  | Are aggressive or fractious animals separated?       | ✓      |   |                                                                                                                  |
| 3.7  | Is shelter provided for small livestock?             | ✓      |   | (Small livestock must be provided with shelter, i.e. sheep, goats, calves and pigs)                              |
| 3.8  | Are cold water sprayers available for pigs?          | ✓      |   | (Lairages housing pigs must be provided with cold water sprayers)                                                |
| 3.9  | Are lairages clean and well maintained?              | ✓      |   |                                                                                                                  |
| 3.10 | Do all animals present have access to potable water? | ✓      |   | (Each lairage housing an animal must have potable water available – Meat Safety Act and SANS 1469:2014)          |
| 3.11 | Is there any overcrowding?                           |        | ✓ | (Overcrowding in lairages is not permitted and the numbers must be reduced - Meat Safety Act and SANS 1469:2014) |
| 3.12 | How long are animals rested before slaughter?        | 1 hour |   | (Must be rested for minimum 1 hour before slaughter – Meat Safety Act, 40 of 2000)                               |
| 3.13 | Are any dead animals observed in lairages?           |        | ✓ |                                                                                                                  |
| 3.14 | Are isolation facilities available?                  | ✓      |   |                                                                                                                  |
| 3.15 | Is stunning box/area visible from lairages?          |        | ✓ | (Stun box/area may not be visible from lairages)                                                                 |

#### 4. Pre-slaughter

|     |                                                                                    |   |   |                                                                           |
|-----|------------------------------------------------------------------------------------|---|---|---------------------------------------------------------------------------|
| 4.1 | Do pre-slaughter races provide a non-slip surface?                                 | ✓ |   | (Pre-slaughter races must have non-slip flooring)                         |
| 4.2 | Are there lights in pre-slaughter race and stun box/area?                          | ✓ |   |                                                                           |
| 4.3 | Are races free of protrusions or foreign objects that may cause injury to animals? | ✓ |   |                                                                           |
| 4.4 | Is there any overcrowding in races?                                                |   | ✓ | (Overcrowding in races are not permitted and the numbers must be reduced) |
| 4.5 | Are there any animals left in races during breaks?                                 |   | ✓ | (No animals may be left in races during breaks – Meat Safety Act)         |

#### 5. Slaughter procedure

##### Cattle / Equine

|     |                                                               |   |  |                                                                    |
|-----|---------------------------------------------------------------|---|--|--------------------------------------------------------------------|
| 5.1 | Does stun box provide a non-slip surface?                     | ✓ |  | (Stun box must have non-slip flooring)                             |
| 5.2 | Is captive bolt pistol in good working order (open and check) | ✓ |  | (Does bolt retract fully after firing? Must have 8 rubber buffers) |

|                              |                                                                                                                     |   |   |                                                                                                                                                            |
|------------------------------|---------------------------------------------------------------------------------------------------------------------|---|---|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 5.3                          | Is a 'back-up pistol provided?                                                                                      | ✓ |   | (Back-up pistol in good working order should be available in case of an emergency)                                                                         |
| 5.4                          | Does the stun operator wait for the animals to be in correct position for an effective stun?                        | ✓ |   | (Does he appear calm and relaxed?)<br><br><b>Note: Kosher slaughter – cattle are not pre-stunned but must be post-stunned 20 seconds after being bled.</b> |
| 5.5                          | Is the stun effective?                                                                                              | ✓ |   | (Check eyes for reflexes)                                                                                                                                  |
| 5.6                          | Does stun to bleed time exceed 60 seconds?                                                                          |   | ✓ | (Stun-to-bleed time may not exceed 60 seconds as per the Meat Safety Act)                                                                                  |
| 5.7                          | Is knife suitable and sharp?                                                                                        | ✓ |   | (Knife must be a minimum of 250mm)                                                                                                                         |
| 5.8                          | Does bleed-out time take minimum 8 minutes before any dressing process begins?                                      | ✓ |   | (Animal must bleed-out for 8 minutes before any dressing may commence as per the Meat Safety Act)                                                          |
| <b>Sheep, goats and pigs</b> |                                                                                                                     |   |   |                                                                                                                                                            |
| 5.9                          | Does stun box provide a non-slip surface?                                                                           | ✓ |   | (Stun box must have non-slip surface)                                                                                                                      |
| 5.10                         | Are electric tongs well maintained?                                                                                 | ✓ |   | (Check for rust, loose contacts, etc. Tongs should ideally be sanded after every 10 animals or less if necessary)                                          |
| 5.11                         | Are contact points long enough to penetrate the wool on sheep to ensure proper contact with the skin of the animal? | ✓ |   | (Must have 3 points on each side)<br><br><b>Note: Kosher slaughter – sheep/goats are not pre- or post-stunned.</b>                                         |
| 5.12                         | Are voltage and amperage automatically calculated?                                                                  | ✓ |   |                                                                                                                                                            |
| 5.13                         | Are pigs wetted prior to being stunned?                                                                             | ✓ |   | (Wetting pigs enables effective conductivity of electricity)                                                                                               |
| 4.14                         | Are tongs placed in correct position in order to span brain?                                                        | ✓ |   | (Not in eyes or across nose)                                                                                                                               |
| 5.15                         | Is the stun effective?                                                                                              | ✓ |   | (Check eyes for reflexes. Animals should not be blinking)                                                                                                  |
| 5.16                         | Does stun to bleed time exceed 60 Seconds?                                                                          |   | ✓ | (Stun-to-bleed time may not exceed 60 seconds – Meat Safety Act)                                                                                           |
| 5.17                         | Is knife suitable and sharp?                                                                                        | ✓ |   | (Knife must not have rough edges or be serrated)                                                                                                           |
| 5.18                         | Does bleed-out time take minimum 6 minutes before any dressing process begins?                                      | ✓ |   | (Animal must bleed-out for 6 minutes before any dressing may commence as per the Meat Safety Act)                                                          |

**Note: All livestock 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: Any vet that is available.  
Practice: Deerbloof Animal Hospital  
Address: 26 Lang str, Moorreesburg.  
Telephone No: 022 433 4883 Cell No: \_\_\_\_\_

General comments: Checklist completed.  
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Inspector (Name and surname): Jameson October

Signature: *JO*