

INSPECTOR NOTE

Building:	
Street:	FIRLANDS AVENUE
Suburb:	HELDERBERG RURAL
Postal Code:	7150
Date:	2025-12-01
Time:	07:40
Inspector:	TARIQ ALBERTYN

Type:	CASE DISCUSSION NOTE
Follow-Up Date:	

Comments:

Case number: 224133
Address: Firlands avenue Helderberg

Stage of investigation: Follow-up Investigation
Inspector/s: Rowan Davids and Tariq Albertyn
Date of inspection: 28-11-2025

Time of inspection: 12:45
Details:
RESPONDENT'S DETAILS
Name & surname: Chris Cronje
Phone Number 0218665548

REPORT

Access granted by: Chris Cronje

Were any animals seen on the property? Yes
List animals seen: Type Breed Sex Age Colour Name
Animal 1 Poultry
Animal 2
Animal 3
Animal 4
Animal 5
Animal 6
Animal 7
Animal 8
Animal 9
Animal 10

Chicken Abbtor 1100 to be slaughtered
FINDINGS
Confinement of animal/s: Free roaming - in property
Adequate space: Yes
Clean living environment: Yes
Water available: Yes
Adequate shelter available: Yes
Animal/s in good condition: Yes

At aproxamitely 12H45 myself and inspector Rowan Davids was granted to access by manager Chris cronje
We observed the chickens had finish there hour rest and where being load on the convey belt to start the slaughtering process
In the area there was fans for the chicken to be cooled off , there was shade
The chickens in the crates appeared to be in a fair condition
We did not observe any truck off loading
We then made our way to the dirty area where we observed that the guys shackling the chickens was

doing it correctly the handling was done better chickens head was not being banged against the crates
They complied By Storing the waste remains of the slaughtered chickens , by getting black bins with
lids and Storing the remains of the dead chickens in it , it was out of site of the live chickens
The process from shackle to slaughter is 40 seconds
The stun bath voltage is 50volts and 0.9amps
The blood of the dead chickens that was stored openly in the site of the live chickens was now out of
site stored in black drums with lids
The slaughters rotate every hour and use two knives for that hour
We then made our way to the clean area where there was a wash area before entering to observe boi
security protocols as we entered the clean area the area had the disasters plans on the wall , we
observed the skinning and checked the chickens for bruising all was in ordered
The processing manager who runs this area is Eddy Isaac's
They complied and case can now be finalized

ACTION TAKEN

No action required

Veterinary problems / health concerns: No

OUTCOME / FOLLOW-UP

Case finalized - NFA

MAGDALENE MARSHALL 2025-12-01 07:40

Captured By: