Ordre de service d'inspection

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RÉPUBLIQUE FRANÇAISE

MINISTÈRE
DE L'AGRICULTURE
DE L'AGROALIMENTAIRE
ET DE LA FORÊT

Direction générale de l'alimentation **Service de la gouvernance et de l'international dans les domaines sanitaire et alimentaire** **Sous-direction des affaires sanitaires européennes et internationales** **Bureau de l'exportation pays tiers (BEPT)** **251 rue de Vaugirard** **75 732 PARIS CEDEX 15** **0149554955**	**Note de service** **DGAL/SDASEI/2015-724** **18/08/2015**

Date de mise en application : 19/08/2015
Diffusion : Tout public

Date limite de mise en œuvre : 31/12/2015
Cette instruction n'abroge aucune instruction.
Cette instruction ne modifie aucune instruction.
Nombre d'annexes : 4

Objet : ARABIE SAOUDITE : Organisation de la mission d'audit viande bovine par les autorités sanitaires saoudiennes du SFDA (Saudi Food and Drug Authority) et qui se déroulera du 07 au 11 septembre 2015.

Destinataires d'exécution
DRAAF DAAF DDT(M) DD(CS)PP

Résumé : Dans le cadre de nos négociations avec l'Arabie Saoudite en vue de la levée de l'embargo ESB sur la viande bovine française, les autorités sanitaires saoudiennes du SFDA (Saudi Food and Drug Authority) vont réaliser un audit système en France. Cette Note de Service vous informe de l'organisation de cette mission d'audit qui se déroulera du 07 au 11 septembre 2015. La présente note demande aux trois directions départementales concernées de conduire des actions relatives à la préparation, l'accueil, et l'accompagnement de cette mission.

1. Contexte de la mission

Cette mission est co-organisée par la DGAL et l'Unité d'Appui aux Exportateurs de FranceAgriMer (UAEXP). Elle se déroulera du **07 au 11 septembre 2015** selon le programme proposé aux autorités saoudiennes et qui vous est communiqué en annexe 1.

Elle fait suite aux négociations avec l'Arabie Saoudite en vue de la levée de l'embargo ESB sur la viande bovine française.

Lors d'une décision du 12/09/2014, l'Arabie Saoudite avait ouvert sous conditions la possibilité d'importer de la viande bovine et des produits carnés en provenance de pays où étaient déjà apparus des cas d'ESB.

Cette levée de l'embargo sur les viandes bovines concerne pour l'instant uniquement les viandes issues de bovins de moins de 30 mois.

En effet, l'Arabie Saoudite a adopté une procédure pour accréditer les autorités compétentes en sécurité sanitaire des aliments ainsi que les établissements candidats à l'exportation de viande bovine vers cette destination.

Cette procédure prévoit notamment les étapes suivantes :

- renseignement par la DGAL d'un questionnaire de la SFDA (Saudi Food and Drug Authority). Le questionnaire a été communiqué par la SFDA à la DGAL le 12 février 2015. Il a ensuite été remis complété aux autorités saoudiennes le 26 mai dernier. Ce questionnaire porte sur la description de l'ensemble de notre dispositif de sécurité sanitaire des aliments, de santé animale et santé végétale.

- évaluation du questionnaire par la SFDA,

- visite dans le pays candidat par une équipe technique de la SFDA pour accréditer l'autorité compétente : audit système (audit de l'autorité compétente et d'un échantillon d'établissements). La SFDA doit vérifier que l'autorité compétente contrôle les établissements selon les exigences de l'Arabie Saoudite. L'audit inclura également des laboratoires agréés et des élevages.

Après avoir instruit le questionnaire, le service économique de Riyad nous a communiqué par mail le 2 août 2015 le souhait de la SFDA de conduire la mission d'audit de notre dispositif sanitaire au début du mois de septembre prochain. Cette inspection sera la dernière étape permettant d'agréer les établissements candidats.

Vous trouverez en pièce jointe la liste des établissements candidats à l'exportation de viande bovine à destination de l'Arabie Saoudite.

Notre objectif est de démontrer aux inspecteurs saoudiens que la partie française apporte toutes les garanties de sécurité sanitaire, de fiabilité de la certification et de traçabilité.

Enfin, les experts saoudiens porteront également une attention particulière sur les conditions d'abattage rituel et de certification halal.

2. Programme de la mission

La mission se déroulera sur 5 jours, du lundi 7 au vendredi 11 septembre 2015 inclus. L'équipe d'inspecteurs de la SFDA sera composée de 3 experts.

Cette délégation sera accompagnée :

- d'un interprète (français – arabe),
- d'un représentant de FranceAgriMer,
- d'un représentant de la DGAL,
- d'un ou deux représentant(s) de la DD(CS)PP, si possible l'inspecteur en charge de l'établissement, le vétérinaire officiel qui signe la plupart des certificats sanitaires et/ou le chef de service concerné

La taille de l'équipe doit néanmoins rester limitée, de façon à entraîner le moins de perturbations possible dans les établissements audités.

Le programme prévisionnel est en pièce jointe.

La SFDA nous a communiqué deux grilles d'inspection des établissements qui seront utilisées et que vous trouverez en pièces jointes.

Concernant la visite d'élevage, le suivi sanitaire, la tenue des registres et les fiches ICA pour l'abattoir de destination seront particulièrement examinés.

A l'issue de la mission d'audit, la SFDA communiquera à la DGAL son rapport avec d'éventuelles demandes de mesures correctives. Les mesures correctives devront ensuite être communiquées par la DGAL sous 90 jours. Cette étape franchie la SFDA pourra accréditer notre système.

Après accréditation la DGAL devra fournir à la SFDA la liste des établissements qui souhaitent exporter, et celle-ci décidera lesquels seront agrées pour exporter.

La SFDA se réserve ultérieurement le droit de conduire des inspections inopinées et aléatoires d'établissements en coordination avec la DGAL.

3. Déroulement des visites

Les visites se dérouleront sous la conduite des auditeurs en présence d'un responsable de l'établissement, si possible le responsable assurance qualité. L'inspecteur en charge de l'établissement et/ou le chef de service concerné seront présents.

Vous préparerez également tous les éléments utiles concernant la certification pour l'exportation réalisée à partir de votre département et dans la mesure du possible à destination de pays du Proche et Moyen Orient.

Les échanges se feront en français avec interprétation en arabe.

4. Actions en préparation de la mission

Dans la perspective de cette mission, je vous demande :

1) préalablement à la mission :
- d'informer les professionnels concernés,
- de vérifier que vos services se sont assurés de l'efficacité et de la pertinence des actions correctives mises en place par les professionnels à la suite des non-conformités qui auraient été préalablement constatées,
- de vérifier que vos services se sont assurés du respect des exigences réglementaires européennes et nationales pour les différents sujets concernés.

Ces rappels et vérifications n'impliquent pas nécessairement un contrôle sur place d'ici le 07 septembre 2015. En effet, les rapports de supervision régulière peuvent vous apporter les réponses nécessaires.

2) pendant la mission :
- de participer à l'audit en prenant soin de disposer sur le lieu de l'audit de tous les documents en lien avec le suivi sanitaire de l'établissement d'une part et de la mise en œuvre de la certification sanitaire à l'exportation d'autre part.

Vous voudrez bien me faire part des éventuelles difficultés rencontrées dans l'application de ces instructions.

Patrick DEHAUMONT

Directeur général de l'alimentation

ARABIE SAOUDITE viande bovine - FRANCE 2015, September 7th to 11th				
		- auditeurs	- Mustafa OWAIDAH - Hamoud Ali ALGHMDI - Ahmed ALHAJOUJ	
		accompagnateurs	- DGAL : Rachid BENLAFQUIH (RB) - FAM : Catherine MABUT LE GOAZIOU (CMG)	
		- interprète	- Mohammed HUSSEIN	
Sun, Sep 6, 2015	Taxi Night	from airport Hotel : PARIS	LDS TRANSPORT SERVICE +33 6 60 31 55 55	
Mon, Sep 7, 2015		Opening meeting - General Directorate for food (DGAL) 251, rue de Vaugirard 75000 PARIS DGAL		
	travel	Car 1:40		
	Night	L A FERTE BERNARD		
Tue, Sep 8, 2015	Travel 8:00 AM	Car : 0h15 SOCOPA VIANDES (FR 72.080.002 CE) BOURG 72400 CHERRE bovine slaughterhouse, cutting plant, processed meat plant		RB CMG
	travel	Car : 30 mn		
	3:00 PM	GAEC DU GRAND VAU GRANDS VAUX 72160 LA CHAPELLE SAINT RÉMY Cattle breeding farm		
	Night	CAEN		
Wed, Sep 9, 2015	Travel 8:00 AM	Car : 30 mn ELIVIA VILLERS BOCAGE (FR 14.752.010 CE) RTE D'EPINAY BP 38 14310 VILLERS BOCAGE bovine slaughterhouse, cutting plant, processed meat plant		RB CMG
	Travel	Car : 1h15		
	3:00 PM	Institut en Santé Agro environnement (ISAE) BioAgroPolis – 10 rue Claude Bourgelat 35300 JAVENE Official veterinary laboratory		
	Night	FOUGERES - LIFFRE		
Thu, Sep 10, 2015	Travel 8:00 AM	Car : 30 mn SOCIETE VITREENNE D'ABATTAGE (FR 35.152.001 CE) LA MARE GAUCHER 16 RUE JEAN BART 35340 LIFFRE bovine slaughterhouse, cutting plant		RB CMG
	Travel	Car : 3h15		
	Night	PARIS		
Fri, Sep 11, 2015		Closing meeting - General Directorate for food (DGAL) 251, rue de Vaugirard 75000 PARIS DGAL		
	Night	PARIS		
Sat, Sep 12, 2015				

المملكة العربية السعودية
الهيئة العامة للغذاء والدواء

Health Conditions in Food Establishments and their Personnel INSPECTION FORM

General Information About the Establishment

Establishment Details:	Name: .a Registration No.: .b		
Permanent Address:			
Contact Info. Tel: Mob: Fax: Email:			
Name of Executive Manager:			
Name of Quality & Control Manager:			
Foundation Date			
Information about Personnel	No. of Workers on duty: ----------	No. of Supervisors on duty: ----------	No of workers per shift: ----------
Daily Production Rate (in Tons)			
No. of Official Government Inspectors:			

High Risk Further scrutiny is required to confirm level of risk Low Risk

Establishment Inspection Details

	Description	Y	N	NA	Remarks
	Location				
1.	Is the facility located away from any sources of pollution (e.g.: unpleasant smell, smoke, dusts ...etc)?				
2.	Is the area where the facility is located not subject to environmental hazards such as flood?				
	Size				
3.	Does the facility sufficiently accommodate for the personnel and equipment without causing any congestion?				
4.	Are there enough stores for raw materials and final products?				
	Roads and yards				
5.	Do the roads and yards inside the factory ensure smooth traffic for people and machines?				
	Design				
6.	Does the design allow for proper maintenance, sanitary inspection, and cleaning at all stages of production?				
7.	Does it allow for infestation of pests, insects, birds or environmental pollutants such as dust or smoke?				
8.	Does it lead to the smooth application of healthy practices along the production line starting from the raw materials and ending with the final product?				
9.	Does it provide the required vital conditions for manufacturing?				
	Floorings				
10.	Are they waterproof?				
11.	Are they easy to wash and scrub?				
12.	Are they slippery?				
13.	Are they free from cracks and holes?				
14.	Are they affected by weak acids, alkaline, or steam?				

15.	Are they well-slopped for proper drainage?				
	Walls				
16.	Are they smooth and waterproof?				
17.	Are they easy to wash and scrub?				
18.	Do they have bright colors? Are they free from cracks?				
	Ceilings				
19.	Are they designed in a way to prevent accumulation of dirt, condensation, and fungal growth, and rust?				
20.	Are they easy to wash?				
	Stairs, elevators, pavements, escalators, and ramps?				
21.	Are they designed in way to prevent food contamination? Are they easy to clean and maintain?				
	Doors				
22.	Are they smooth, waterproof, and shut automatically?				
	Windows				
23.	Do they prevent accumulation of dirt?				
24.	Are they made of stainless materials?				
25.	Are they made of smooth material?				
26.	Are they waterproof?				
27.	Are windows equipped with appropriate wire mesh screens to prevent entry of rodents or insects?				
28.	Are they easy to clean and maintain?				
29.	Are the interior window sills slanted to prevent using them as shelves?				
30.	Do they automatically close?				
	Ventilation				
31.	Is the building well–ventilated to provide proper air circulation and prevent high temperature, condensation, accumulation of dirt?				
32.	Does the air circulate from contaminated to clean areas?				
	Lighting				

33.	Is there enough natural and artificial lighting?				
	Changing rooms and Showers?				
34.	Are there enough changing rooms and wardrobes for all workers?				
35.	Do workers wear clean clothes?				
36.	Is there enough supply of hot and cold water in the showers?				
37.	Are the showers directly overlooking food handling areas?				
38.	Are the showers clean and provided with the suitable detergents?				
39.	Are the showers installed with bright tiles? Are they free from cracks?				
40.	Do the showers accommodate for the number of employees?				
	Water Closets				
41.	Are the toilets designed for proper sanitation?				
42.	Do the doors close automatically?				
43.	Are there enough ventilation and lighting?				
44.	Are they directly overlooking food handling areas?				
45.	Are they clean? Are there toilet flushers, proper cooling and heating devices?				
46.	Are there washbasins, toilet papers and dispensable towels?				
47.	Is the number of toilets suitable for the number of employees?				
	Wash Basins				
48.	Are there enough instruments for washing and drying hands?				
49.	Are the basins installed in clear places?				
50.	Are there dispensable towels?				
	Waste Disposal				
51.	Are wastes disposed in such a way to prevent contamination of drinking water or food?				

52.	Are the wastes covered properly to prevent release of unpleasant odors or infestation of insects?				
53.	Are the waste disposal methods in place approved by the competent health authorities?				
	Water Sources				
54.	Is there enough water supply?				
	Non-potable water				
55.	Is it compliant with the health conditions approved by the competent authority? Is it free from microbial contamination factors?				
	Containing and disposing damaged materials and foods				
56.	Are the necessary sanitary means provided to collect damaged materials and foods? Are there designated areas for disposal?				
	Health Manufacturing Conditions				
	Preparation and processing				
57.	Are the various activities of preparation, processing and packing maintained in an orderly, sequential and swift manner so as to prevent contamination, spoilage, or growth of microbes, toxins or any pathogens?				
58.	Are periodical samples collected randomly from the production line and final product to ensure product safety?				
	Packing Methods and Final Product Protection				
59.	Are the products packed in containers free from any articles which may lead to undesired biological or sensory changes?				
60.	Are the products processed well to prevent poisoning and cross–contamination?				
61.	Are the packing materials waterproof, tasteless and odorless to ensure product				

	safety from contamination?				
	Packing				
62.	Is it carried out under suitable health conditions?				
63.	Do the applied storing methods ensure product safety from contamination, factors of spoilage and infection, and any risks to public health?				
	Product Coding				
64.	Is the product traceable (from manufacturing to retailing)? Are the final products, which are distributed during manufacturing or packing, coded to identify each batch and its date of production in case of contamination or any defect?				
	Storing and Transporting the Final Product				
65.	Are the final products stored under conditions which prevent microbial growth, spoilage or damage of packages?				
66.	Do the final products undergo periodical inspection during storage to ensure that they are fit for human consumption and compliant with the final product standards?				
67.	Are the storage areas free from moist? Are they equipped with well-functioning cooling devices? Are rodent control strategies applied?				
	Personnel Hygienic Conditions				
68.	Do food-handling personnel undergo pre-employment check-ups administered by recognized health care providers as chosen by the Health Ministry?				
69.	Is there a routine check–up for personal (once a year at least) to ensure they are healthy and free from epidemic diseases?				

70.	Are personnel, who have contagious lesions, blisters or any symptoms of infectious diseases, excluded from work until they fully recover?				
71.	Do personnel, working in perishable food factories, take showers prior and after operations? Do they wear mouth masks, head covers to prevent contamination?				
72.	Do they maintain hand hygiene (clipped and clean nails)?				
73.	Do they wash their hands with hot, soapy water before and after work?				
74.	Are they allowed to wear jewelry?				
75.	Do they wear clean uniforms?				
76.	Do they put on clean, intact gloves?				
77.	Do they put on clean head covers?				
78.	Are clothes hanged in the operation sites?				
79.	Do the personnel have any observable bad habits such as drinking, eating, nose picking, smoking while processing, handling, packing or storing food?				
80.	Do they put their fingers in the mouth, eyes, ears, nose, or head during operations? Do they cough, sneeze near the food?				
81.	Do they sleep; lie in their working areas, food preparation sites or in the food stores?				
82.	Are there any precautionary measures in place to prevent visitors from contaminating food?				
	Pest Control				
83.	Is there a periodic probing for interior and exterior nesting places for pests?				
84.	Are the walls, grounds, elevators and				

	transporting instruments regularly checked for cracks where insect eggs and secretions may be found?				
85.	Are the pest control substances very effective on rodents? Are they used in a way so that they do not contaminate the food? Are they used within the human safety limits?				
86.	Are the contaminated pest control tools and devices cleaned properly before re-using?				
87.	Do the detergents have complete solubility? Do they have corrosion control qualities on metal surfaces? Do they have emulsifying effects on fats? Do they dissolve solid articles of food? Do they have powerful bactericidal effects?				
88.	Are pesticides stored in designated, locked stores?				
89.	Are pesticides handled by well-trained and experienced employees? Do they take extreme caution when they use them so as to prevent food contamination?				
	Health Control Programs				
90.	Is there a particular person who is assigned only to the cleaning duties, and is not involved in the production operations?				
91.	Does this person have two permanent assistants well trained in handling and using cleaning instruments?				
92.	Are critical areas, equipment, and articles given special attention?				
	Lab Control				
93.	Does the factory have a special				

	laboratory where the necessary basic tests are administered to ensure product safety?				
94.	Do the official competent authorities take routine samples from the production line for analysis to confirm products' compliance with standards?				
	Personnel Health Education				
95.	Are the personnel familiarized about the ways to safeguard against contamination? Are they aware of the sanitary fundamentals which must be maintained during food manufacturing operations?				

- **Information on the Food Sector Technical Team Members of the SFDA:**

Name	Department	Signature

Date of Inspection:

Official Stamp:

Name & Signature of Establishment Rep. attending the Inspection:

Place **Date** **Position**

High Risk Further scrutiny is required to confirm level of risk Low Risk

المملكة العربية السعودية
الهيئة العامة للغذاء والدواء

Inspection Form for Big Animals Slaughterhouses



Establishments Inspection Form

General Information

Establishment details	**1- Name: ……** **2- Registration number: …….**		
Permanent address			
Contact information **Phone number:** **Mobile:** **Fax:** **E-mail:**	…… …… …… ……		
Executive director			
Controlling and quality manager			
Establishing date			
Information about employees	**Number of workers on duty** ……	**Number of supervisors on duty** ……	**Number of workers per shift** ……
Daily production rate in metric tons			

Number of supervising governmental vets	

Slaughterhouses Inspection Details

	Slaughterhouses Planning and Construction				
		Yes	**No**	**Not applicable**	**Notes**
١	Are the site, design and construction approved by the competent controlling parties?				
٢	Is the factory located in a place far from bad smell, smoke, sand or other contaminants, and swamps?				
٣	Is the building wide enough to fulfill its purpose without any congestion of equipments, people or materials?				
٤	Does the building ensure the total separation between eatable and inedible substances?				

٥	Does the building ensure effective and efficient performance?				
٦	Does the total separation make it easy to control and exam meat condition and to regulate product quality?				
٧	Does the total separation ensure that meat is only in contact with the proper surfaces?				
	General Construction				
٦	Are the facilities of the establishment safe with proper ventilation and good lighting? Are they easily cleaned?	**YES**	**No**	**Not applicable**	
٧	Does the establishment take the necessary procedures to prevent the used materials from delivering any unwanted substances to meat or individuals?				
	The Ceiling, Walls and Floors				

٨	Is the ceiling composed of light-colored, water-proof and radiation-proof surfaces which are easy to clean and sterilize?				
٨	Are ceilings, walls and floors joints totally covered?				
١٠	Are all the joints curved in order to ease cleaning?				
١١	Does the design of the ceiling and its accessories prevent the piling of dirt and condensation?				
١٢	Are the floors made of thick, water-proof, non-toxic and easily cleaned materials?				
١٣	Is the floor surface anti-slippery, flat and free of cracks? Does it make draining easy in order to prevent the formation of swamps?				
١٤	Are the door surfaces solid, soft, water-proof, radiation-proof, easily cleaned and self-closing?				
	Lighting				
١٥	Does the establishment provide				

	enough lighting in preparation and examining areas in accordance with the following: 540 lux in all examining areas 220 lux in working rooms 110 lux in other areas?				
١٦	Are lighting equipments installed above unpacked meat safe?	**Yes**	**No**	**Not applicable**	**Notes**
	ventilation				
١٧	Is the ventilation system proper enough to control the temperature?				
١٨	Is air flow path passes areas with eatable substances then passes areas with inedible substances?				
١٩	Is the air that flows in the establishment free of dust, smells and steam?				
٢٠	Are entrances' doors equipped with self-closing features whenever possible? Are they equipped with air exhaustion features to prevent the entry of				

	dust, smells, steam and other contaminants?				
٢١	Are the windows sealed?				
٢٣	Does windows open directly to the outside?				
	Water Source				
٢٤	Is the drinkable water distributed all over the establishment with proper pressure?				
٢٥	Is the water source protected from dust, dirt and other contamination sources?				
٢٦	Is there a water treatment station in the facility in order to ensure the existing of a permanent source for drinkable water?				
٢٧	Is adequately hot drinkable available throughout the facilities in addition to cold water?				
٢٨	Is the minimum temperature of water used in sterilization 82 °C ?				

٢٩	Is there a maintained and effective system to control the temperature?				
٣٠	Is drinkable water network clearly identified and totally separated from other water sources such as “undrinkable water” and “other fluids networks”?				
	Drainage and Garbage Disposal				
٣١	Are the networks approved by the competent controlling authorities?				
٣٢	Are there good draining methods in order to prevent water overflow and swamps?				
٣٣	Is the drainage network water–proof, well–ventilated and designed in a way that prevent smells leakage?				
٣٤	Are drainage and garbage disposal networks effective and well–maintained?				
٣٥	Are all drainage networks big				

	enough to allow the drainage of the maximum amount?				
٣٦	Are collecting points and drainage pumps far from the areas in which meat is prepared, handled, packed or stored?				
٣٧	Is the drainage network totally separated from drinkable water source in order to prevent any contamination?				
٣٨	Does the drainage network pour into a proper sewer which comply with the local requirements?	**Yes**	**No**	**Not applicable**	
٣٩	Are drainage lines from W.C.s connected to any other drainage network in the facility?				
٤٠	Are the drain holes covered (with a metal grid to prevent entry of insects)?				
٤١	Is there a system for the collecting and disposal of garbage?				
٤٢	Are the areas used in collecting				

	and temporarily storing garbage far from eatable substances preparation and storing areas? Are they designed in a way that prevent contamination and pollution?				
٤٣	Does the system ensure that garbage is far from and isolated from eatable products?				
٤٤	Are the equipments and methods used in handling and transporting garbage and unusable materials designed and maintained in a way that isolate these materials from eatable products?				
٤٥	Are the methods used in storing and preparing animal garbage byproducts and inedible substances actually separated from the area used in preparing and storing eatable products?				
٤٦	Are these methods designed in a way that prevent				

	contamination and pollution?				
	Insects and Rodents Control	**Yes**	**No**	**Not applicable**	
٤٧	Is the fenced facility protected from the entry and growth of insects (e.g.: filarial worms, birds, flying insects and cockroaches) in order to prevent contamination and diseases?				
	Equipments and Factory				
٤٨	Are the tools and equipments installed and used in meat preparation areas made of non-corrosive, waterproof and easily cleaned and sterilized materials which doesn't contaminate meat?				
٤٩	Is it possible to renew cutting boards surfaces regularly in order to facilitate the cleanup operation?				
٥٠	Are wooden materials used in meat handling, preparing, packing or storing areas?				

٥١	Are there enough equipments for washing hands and cleaning and sterilizing tools in each working area?				
٥٢	Are the used taps turned on by knee or foot?				
٥٣	Are the hand washing equipments supplied with flowing hot water mixed with cold water in order to reach the proper temperature? Is there approved soap and hand towels which are used once only?				
٥٤	Are sterilization equipments supplied with water which temperature is not less than 82°C or with a solution that contains 50 ppm of chlorine?				
٥٥	Does the cooling system have the appropriate capacity? Is it equipped with systems that fulfill the needs of each department or storing area?	**Yes**	**No**	**Not applicable**	
٥٦	Does the cooling system provide				

	clean air? Is the condensed water resulting from cooling units transferred directly from preparing or storing rooms through pipes in order to prevent it from falling on meat and contaminating it?				
٥٧	Are the equipments used in the disposal of rejected meat or inedible parts fully distinguished from other equipments?				
	Health Conditions for Workers				
٥٨	Are meat handlers in slaughterhouses subject to medical examination pre-recruitment and each six months or according to the epidemic condition?				
	Does the medical examination focus on the following:				
٥٩	1. Contagious wounds and sores. 2. Intestinal diseases which include parasitic infections, bacterial diseases carriers (especially salmonella), and infectious and				

	common diseases such as Tuberculosis (TB) and Brucellosis. 3. respiratory diseases.				
٦٠	Are people with contagious wounds and sores or the ones who have diarrhea allowed to handle meat?				
٦١	When a worker have a cut or a wound, is he suspended until he covers them with proper dressings? Are the used wounds dressings water-proof, strongly attached and have a clear color?	**Yes**	**No**	**Not applicable**	
٦٢	Does all meat handlers in the slaughterhouse wash their hands with hot flowing water and approved soap before handling meat?				
٦٣	Does workers wash their hands immediately after leaving the W.C., after handling contaminated, infected or suspected materials or when				

	necessary?				
٦٤	Does meat handlers and carriers wear clean suitable protective clothes and clean head and shoes covers?				
٦٥	Are non-packed meat handlers wearing rings and wristwatches?				
٦٦	Does workers practice any bad habits which may contaminate meat such as smoking, chewing gum and spitting in meat handling and storing areas?				
	Workers Facilities				
٦٧	Are there enough suitable locker rooms with smooth, water-proof and washable ceilings, walls and floors? Are these rooms supplied with washtubs, showers and toilets which are cleaned with flowing water?				
٦٨	Does toilets open directly into storages or working rooms?				
٦٩	Are the taps used in washtubs turned on by knee or foot? Is				

	the used water mixed to be in a proper temperature? Is the used soap approved?				
٧٠	Are the towels used only once?				
٧١	Are there separated and proper facilities for workers responsible for examination?	**Yes**	**No**	**Not applicable**	
٧٢	Are there enough first aid supplies for all workers?				
٧٣	Are storing or sleeping rooms used in preparing meat?				
٧٤	Are food supplies or sleeping rooms totally separated from preparing and storing areas?				
	Maintenance				
٧٥	Are all the facilities, buildings and equipments suitable for working at all times?				
	Special Requirements For Public Slaughterhouses				
٧٦	Does live animals receiving and holding system ensure that they are exposed to the minimum level of stress while keeping them clean and on their original				

	nature?				
٧٧	Are they examined by a vet?				
٧٨	Does slaughter and preparing system minimize the contamination of carcasses or cross-contamination? Does it allow for examination after slaughter?				
	Animals Receiving Areas	**Yes**	**No**	**Not applicable**	
٧٩	Are ramps used to move animals from transporting trucks?				
٨٠	Is it possible to recline the ramps to as maximum as 30°?				
٨١	Is the source of animals identified when they arrive?				
٨٢	Are animals from different sources separated from each others?				
٨٣	Is the classification system able to keep track of the identity of source till post-preparing?				
٨٤	Are different types of animals such as sheep and cattle kept in different barns?				

	Holding Pens				
٨٥	Are the holding pens covered? Does they have a strong structure?				
٨٦	Does the holding pens have good ventilation and lighting?				
٨٧	Are the holding pens easily cleaned? Does they have a good drainage system?				
٨٨	Are the holding pens acoustically designed to be soundproof?				
٨٩	Are holding pens, animal receiving areas and transporting paths supplied with enough water for cleaning?				
٩٠	Are the holding pens cleaned once a day to remove animals dung and urine and other materials considered as a good environment for insects growth?				
	Waiting Barns (Pre-Slaughter)				
٩١	Are the barns designed in a way that minimize animal exposure to bruises and wounds?				

٩٢	Dose the barn have rounded pillars?				
٩٣	Are there any protruding nails, nuts or wires in the barn?				
٩٤	Does each barn have a proper water source and food basins?	**Yes**	**No**	**Not applicable**	
٩٥	Are the floors composed of soft networks above cement base in order to clearly separate dung from animals?				
٩٦	Is the barn designed to keep sheep nature and to separate different types of animals?				
٩٧	Is each barn designed on the following bases: 0.7 m^2 for each animal of sheep or cattle, 3.3 m^2 for each cow and 4 m^2 for each camel?				
٩٨	Are the barns covered in order to protect animals from sunstrokes?				
٩٩	Does examination holding pens have a proper separated place for sick animals or the animals				

	suspected to be sick?				
١٠٠	Are covered animal restraining equipments used during examination whenever needed?				
١٠١	Are there any methods for bad livestock execution and disposal without using any rooms or equipments used in handling eatable food?				
	Pre-Slaughter Examination				
١٠٢	Are animals examined in the last 24 hours before slaughter by a vet in accordance with the appropriate regulations and the Gulf standard specifications adopted by Saudi Standards, Metrology and Quality Organization (SASO) on animals examination pre and post slaughter?				
١٠٣	Are the animals suspected of being sick identified and separated from healthy ones?	**Yes**	**No**	**Not applicable**	
١٠٤	Are the animals suspected of				

	being sick prepared for slaughter at the end of the operating period or in another place prepared specially for this purpose?				
١٠٥	Is the worker responsible for post-slaughter examination informed about the animals suspected of being sick so he can exam them thoroughly?				
١٠٨	Are animals with any factors which make them unfit for human consumption disposed in a humane way?				
١٠٩	Are animals with any factors which make them unfit for human consumption introduced into slaughter system?				
١٠٨	Are animals with any factors which make them unfit for human consumption marked and identified as unusable?				
١٠٩	May this disposal system allow contamination or diseases to				

	infect people and eatable products?				
	Animal Treatment				
١١٠	Are animals treated gently in waiting yards and while moving them to slaughter rooms?				
١١١	Are animals only beaten when necessary?				
١١٢	Are big wooden sticks or metal sticks used to beat animals?				
١١٣	Are shocking sticks used(only when necessary)?				
١١٤	Does the shocking sticks have a voltage more than 50 volt?				
	Moving Animals to Slaughter Room				
١١٥	Does the path from holding pens to slaughter room have a fence? Is it designed in a way that make animals move calmly and in one line?				
	Slaughter Room				
١١٦	Are they designed in a way that fulfill the Islamic requirements? Do they ensure good				

	performance?				
١١٧	Are the used equipments designed in a way that minimize animal exhaustion?				
١١٨	Are the animals set directly into slaughter position? Is the carcasses handled in a way that prevents the bleeding from contaminating it?				
١١٩	Does the design of the slaughter room and equipments ensure fluent performance?				
١٢٠	Does the design of the slaughter room and equipments ensure fluent performance?				
	Slaughter				
١٢١	Is slaughter method in accordance with gulf standard specification number 993 (animal slaughter conditions according to the Islamic law)?				
	Emergency Slaughter Facilities	**Yes**	**No**	**Not applicable**	
١٢٢	Are there any emergency slaughter procedures for animals				

	unable to go through the normal system if they pass pre-slaughter examination?				
١٢٣	Does these facilities ensure that slaughter, preparing and post-slaughter examination are conducted in healthy circumstances?				
١٢٤	When meat derived from animals slaughtered in this system is approved, is it transported to normal preparing areas without exposure to contamination?				
	Carcasses Hanging Equipments				
١٢٥	Are slaughter and preparing rooms equipped with chilling system? Are transporting paths equipped with carcasses hanging equipments at proper height above the floor and away from walls to prevent any contact between carcasses and floors				

	and walls?				
١٢٦	Are carcasses hanging equipments designed in a way that prevent any contact between carcasses before post-slaughter examination?				
	Carcasses Preparing				
١٢٧	Does meat preparing room have a sufficient system for actual separation between eatable and inedible materials in order to prevent cross-contamination?				
١٢٨	Does slaughter room equipments minimize carcass contamination from dung stuck on the external skin?				
١٢٩	Is there a room for emptying and cleaning viscera?	**Yes**	**No**	**Not applicable**	
١٣٠	Is there a separate room for processing viscera?				
١٣١	Are there separated storing rooms for skins, horns and feet which are stored for more than one day?				
	Post-Slaughter Examination				

١٣٢	Is the examination area big enough? Is it supplied with good lighting (540 lux)?				
١٣٣	Does the examination area have the proper equipments?				
١٣٤	Is there a cold closed room, refrigerator or freezer in which carcasses are stored for further examination?				
١٣٥	Does the slaughterhouse have a lab specialized in meat health?				
	Cold Storages and Waiting Areas				
١٣٦	Are there any cold storages which are separated from slaughter and preparing areas?				
١٣٧	Does cold storages effectively provide the environmental conditions necessary to dry and cool meat for further processing?				
	Transporting Paths and Areas	**Yes**	**No**	**Not applicable**	
١٣٨	Does the areas used to transport uncovered meat comply with the conditions				

	mentioned above regarding ceilings, walls, floors, lighting and ventilation in order to prevent any contact with the external atmosphere?				
	Loading Eatable Products				
١٣٩	Does the loading area minimize cross-contamination between products and factory ambient?				
١٤٠	Does products transporting system minimize products presence time in the loading area?				

- **Details about the Saudi technical team in food sector at SFDA**

Name	Department	Signature

Inspection date:

Official stamp:

Name and signature of the institution representative present during inspection:

His position: **Date:** **Place:**

Annexe 1 - Appendix 1

Liste des établissements français candidats à l'exportation de viandes bovines vers l'Arabie Saoudite / List of French beef meat establishments applying for approval for export to Saoudi Arabia

N° agrément / Approval number	Raison sociale - Dénomination commerciale / Company name – Trademark	Adresse / Address	Code postal / Postal code	Commune / City	Abattoir / Slaughter house	Atelier Découpe / Cutting Plant	Atelier de Transformation / Processing Plant
FR 03.094.007 CE	CONVIVIAL	ZI DE VICHY-RHUE	03300	CREUZIER LE VIEUX		x	x
FR 03.185.002 CE	ETABLISSEMENTS PUIGRENIER	18 RUE BENOIST D AZY	03100	MONTLUCON	x		
FR 03.185.005 CE	ETABLISSEMENTS PUIGRENIER	72 AV DE L EUROPE	03100	MONTLUCON		x	
FR 03.185.038 CE	ETABLISSEMENTS PUIGRENIER	ALL GILBERT TALBOURDEAU	03100	MONTLUCON		x	
FR 12.241.001 CE	SOC EXPLOIT GEST ABATTOIR DISTRICT ROD	ZONE INDUSTRIELLE ARSAC	12850	STE RADEGONDE	x		
FR 12.241.013 CE	ARCADIE SUD OUEST	ABATTOIR ZI D'ARSAC	12850	SAINTE RADEGONDE		x	x
FR 14.654.010 CE	ENTREPRISE VIANDES ABATTAGES	ABATTOIRS	14170	SAINT PIERRE SUR DIVES	x	x	
FR 14.752.010 CE	ELIVIA VILLERS BOCAGE	RTE D'EPINAY BP 38	14310	VILLERS BOCAGE	x	x	
FR 19.246.001 CE	COCIETE D'ABATTAGE DE LA CORREZE	ZONE D AMENAGEMENT CONCERTE DE LA NAU	19240	ST VIANCE	x	x	
FR 21.663.001 CE	GROUPE BIGARD	RUE DE L OZE	21150	VENAREY LES LAUMES	x	x	
FR 24.053.001 CE	SOBEVAL	ZONE INDUSTRIELLE AV LOUIS LESCURE	24750	BOULAZAC	x	x	
FR 24.551.001 CE	SOCIETE PERIGOURDINE D ABATTAGE	ABATTOIRS	24800	THIVIERS	x		
FR 24.551.002 CE	ARCADIE SUD OUEST	CTRE D ABATTAGE BP 9	24800	THIVIERS		x	
FR 25.056.020 CE	SOCIETE BISONTINE D ABATTAGE - SBA	ZONE INDUSTRIELLE DES TILLEROYES 27 RUE THOMAS EDISON	25000	BESANCON	x		
FR 25.056.022 CE	SA BELOT FRERES	35 RUE THOMAS EDISON BP 32025	25050	BESANCON CEDEX		x	
FR 35.152.001 CE	SOCIETE VITREENNE D'ABATTAGE	LA MARE GAUCHER 16 RUE JEAN BART	35340	LIFFRE	x	x	
FR 38.401.001 CE	CHARVERON FRERES	ABATTOIRS LA TOUR DU PIN ZONE INDUSTRIELLE	38110	SAINT JEAN DE SOUDAIN	x		
FR 38.401.003 CE	CHARVERON FRERES	ABATTOIRS LA TOUR DU PIN ZONE INDUSTRIELLE	38110	SAINT JEAN DE SOUDAIN		x	
FR 42.094.001 CE	SOCIETE FOREZIENNE D'ABATTAGE	58 RUE DE LA LOIRE	42110	FEURS	x		
FR 42.094.002 CE	DEVEILLE SAS	RN82 PONT VACHER	42110	FEURS		x	x
FR 42.304.006 CE	SICAREV	ABATTOIRS CHE DE LA PRAIRIE	42450	SURY LE COMTAL			x
FR 42.305.002 CE	LA STEPHANOISE D'ABATTAGE	POLE DE LA VIANDE 257 ALL DE LA HALLE	42350	LA TALAUDIERE	x		
FR 43.190.003 CE	MONIER VIANDES PRODUITS ELABORES	ZONE INDUSTR DE BLAVOZY	43700	SAINT GERMAIN LAPRADE			x
FR 50.147.002 CE	SOCOPA VIANDES	RUE DU BOCAGE	50200	COUTANCES	x	x	
FR 51.649.001 CE	GROUPE BIGARD	ABATTOIRS ZONE INDUSTRIELLE RUE BOIS GUILLAUME	51300	MAROLLES	x	x	
FR 57.463.001 CE	CHARAL	NOUVEAU PORT DE METZ RUE DU TROU AUX SERPENTS	57050	METZ	x	x	x
FR 59.225.104 CE	GROUPE BIGARD	ZI GREVAUX LES GUIDES RUE DANIEL GAILLARD	59750	FEIGNIES	x	x	
FR 61.138.001 CE	SOCOPA VIANDES	LES ABATTOIRS BEAUMONT	61230	CROISILLES		x	x
FR 72.080.002 CE	SOCOPA VIANDES	BOURG	72400	CHERRE	x	x	x
FR 79.049.001 CE	NOUVELLE DES ABATTEURS	75 BD DU MARECHAL FOCH	79300	BRESSUIRE	x	x	
FR 79.080.005 CE	SOC ABATTAGE BRESSANDIERE PARTHENAY	LD LES BRANDES DE LA FOYE ZAC DE LA BRESSANDIERE	79200	CHATILLON SUR THOUET	x	x	
FR 81.065.001 CE	GROUPE BIGARD - ABATTOIR DE CASTRES	LE VERDIER DE SAINT PALAIS 42 RUE LUDOVIC JULIEN	81100	CASTRES	x	x	
FR 87.085.001 CE	REGIE MUNICIPALE L ABATTOIR DE LIMOGES	125 RUE DE NEXON	87000	LIMOGES	x		
FR 88.155.001 CE	ELIVIA MIRECOURT	ZONE FRANCHE AEROPORT SUD LORRAINE RUE DE BOURGOGNE	88500	DOMVALLIER	x	x	