



RAY International Electrical Equipments Maintenance LLC

RAY International Electrical Contracting LLC

RAY International Power LLC

1	Sufficient size, Durable, non-absorbent& non slip floor with no crevices?	✓			
2	Segregation of cooked & uncooked food Storage in covered containers?		✓		
3	Adequate & proper drainage Durable, impervious, light coloured?		✓		
4	Fire resistant, covered at wall joints & easy to clean ceiling?		✓		
5	Fly screens, Self-closing doors?	✓			
6	Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying?		✓		
7	Separate hand washing sink? Liquid soap? Cleanliness?		✓		

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8	Drinking water facility and condition?		✓		
9	Colour coded cutting boards of non-absorbent material? Use of Separate boards for fish, meat, vegetables & dairy		✓		
10	Proper storage of gas cylinders? No smoking sign? Proper ventilation? Securing? Distance from		✓		
11	Cleanliness levels? Schedule available? Any Unauthorized entry?		✓		

Dining Hall

1	Insect-o-cutters, Self-closing doors fly screens?		✓		
2	Clean drinking water?		✓		
3	Cleanliness levels? House Keeping?		✓		

Food Store



1	Proper storage?	✓			
2	Storage of food on shelves or benches? Cleanliness?		✓		
3	Tight lid metal or plastic containers for loose grains, flour?		✓		
4	No food storage beneath benches Non-absorbent, easy to clean shelves, No cup boards?		✓		
5	No storage of chemicals, detergents, mops, cleaning items in food store?		✓		
6	Cleanliness, No spillages and No pests?		✓		
7	Sufficient refrigerator, adequate size and clean?		✓		

Food Handlers & Personal Hygiene



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1	Does people entering into the Kitchen are hygienic?		✓		
2	No smoking is followed strictly in food handling areas?		✓		
3	Does people in kitchen clean, neat & tidy condition? Short finger nails? Short hair? No jeweller?		✓		
4	Do people engaged in cooking are aware about the personnel hygiene?		✓		

Sanitary Facilities

1	Enough number of toilets?		✓		
2	Clean & nicely working WCs, showers & hand wash basins?	✓			
3	Toilets with suitable & adequate ventilation?		✓		



4	Adequate lighting? Supply of running cold & hot water?			✓	
5	Clean, non-slippery floors of bathrooms? Doors or curtains are provided?		✓		
6	Cleaning register maintained and followed?		✓		
7	Is there any sign of leakage?	✓			

Waste Disposal

1	Waste is disposed as per Waste Management Procedure?	✓			
2	Sufficient number of plastic waste bins lined with plastic bags?		✓		
3	Daily collection of waste from food disposal areas?			✓	



4	Does the waste skip is collected before it is completely Full?		✓		
5	Carrying of waste to waste skips is in tied up bags or in covered bins?		✓		
6	Proper disposal of waste water? Sewage? Clinical waste followed and records maintained?			✓	

Pest Control

1	Availability of proper equipment & pesticides? Proper storage of these? Availability of SHOC/MSDS cards?			✓	
2	Trained personnel for application & handling of pesticides? Availability of PPEs for these?			✓	
3	General cleaning & housekeeping of the camp/accommodation & surrounding areas? No litter or tripping hazards scattered in open areas?			✓	
4	Does pest control schedule followed?			✓	

Water



1	Above ground storage? Regular cleaning of tanks?		✓		
2	Testing of water?			✓	
3	Proper transport of water in a suitable, clean & well maintained potable water tanker?			✓	
4	Regular cleaning of water coolers tanks? Regular replacement of water filters and maintaining of cleaning			✓	
5	Do you monitor regularly check for water leakages?			✓	

General

1	Is there a sufficient number of washing machine available?			✓	
2	Ventilated storage for detergents & chemicals? Laundry man trained in SAFE use of these?			✓	



3	Appropriate recreational facilities for all level of employees?			✓	
4	Sufficient number of Fire extinguishers in the camp? Designated FIRE WARDEN? Audible fire alarm? Fire			✓	
5	Smoke detectors are available at all rooms and kitchen?			✓	
6	Employees aware of Fire/ Emergency procedures?			✓	
7	Suitable Clinical facilities available?		✓		
8	Suitable & good working condition ambulance/ stand by vehicle available?		✓		
9	First Aid Boxes are available as per manpower sufficient?	✓			

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10	Fire / Emergency Exit signs and Assembly point are marked & clearly visible to all?		✓		
11	General security provisions of camp gate and security guard?		✓		
12	Electrical arrangements to all rooms and panel boards are free from obstructions and safety?			✓	
13	"No Smoking" Posters available at all living and recreational areas?			✓	
14	Notice Boards are available for display the policy and circulars?		✓		

General comments if any: km

INSPECTED BY: abc

SITE INCHARGE: Vijil Israel Johnson

SIGN/DATE:

SIGN/DATE:

RAY ID: RU/022

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