

	Abu Dhabi/ Dubai	
Date: 21-11-2024 Time: 11:34 AM	Client: client-247	
Project No: Project-247	Project Name: Project-247	

SL No.		C	OMPLIAN	ICE	REMARKS				
SL NO.	DE	DESCRIPTION						REWAR	13
			Sleep	ing Acco	nmodat	tion			
1	Sufficient space availa	bility and welfare	~						
2	Hanger or hooks for clo	~							
3	Proper Lighting? Air co followed? Safe electric provided?	~							
4	4 Comfortable beds? Regular linen washing? No evidence of Bed bugs?								
5	5 Housekeeping &general cleaning?						bnmnh		
6	6 Toilet ventilation, hand wash facility, cleaning log sheet and cleanliness								
			Kitchen	and Cool	king Fac	ilities			
1									
2	2 Segregation of cooked & uncooked food Storage in covered containers?								
Ref No:    FR-621    Version. No    01    Is:					ate :	08.09.2	016	Page No:	Page 1 of 8



3	Adequate & proper dra light coloured?	×							
4	Fire resistant, covered clean ceiling?	✓							
5	Fly screens, Self-closir	~							
6	Proper dish washing fa water? Detergents, Pr	~							
7	Separate hand washin Cleanliness?	✓							
8	Drinking water facility and condition?								
9	Colour coded cutting boards of non-absorbent material? Use of Separate boards for fish, meat, vegetables & dairy						jsmms		
10	Proper storage of gas of sign? Proper ventilation from	~							
11	Cleanliness levels? Sc Unauthorized entry?	~							
				Dining	Hall		1		
1									
Ref No	Ref No:    FR-621    Version. No    01    1			Issued D	)ate :	08.09.2	016	Page No:	Page 2 of 8



#### RAY International Electrical Equipments Maintenance LLC RAY International Electrical Contracting LLC RAY International Power LLC

2	Clean drinking water?	<b>√</b>							
3	Cleanliness levels? Ho	use Keeping?		✓					
				Food St	tore				
1	Proper storage?	~							
2	Storage of food on she Cleanliness?	~							
3	Tight lid metal or plasti grains, flour?	~							
4	No food storage benea easy to clean shelves,	V							
5	No storage of chemica cleaning items in food	~							
6	Cleanliness, No spillag	~							
7	Sufficient refrigerator, a	adequate size an	~						
			Food Han	dlers &Pe	rsonal	Hygiene			
1	Does people entering i hygienic?	nto the Kitchen a	~						
Ref N	Ref No:    FR-621    Version. No    01				ate :	08.09.2	016	Page No:	Page 3 of 8



2	No smoking is followed areas?	~									
3	Does people in kitchen condition? Short finge jeweller?			~							
4	Do people engaged in the personnel hygiene		re about	~							
Sanitary Facilities											
1	Enough number of toile	√									
2	Clean & nicely working wash basins?	V									
3	Toilets with suitable & a	~									
4	Adequate lighting? Sup water?	~									
5	Clean, non-slippery flo curtains are provided?	1									
6	Cleaning register main	V									
7	Is there any sign of lea	~									
				Waste Dis	posal						
Ref No	<b>b:</b> FR-621	Issued D	ate :	08.09.2	016	Page No:	Page 4 of 8				



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?  ✓  ✓    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?  ✓  ✓	
areas?	
completely Full?  Image: Completely Full?    5  Carrying of waste to waste skips is in tied up bags or in covered bins?  Image: Completely Full?    6  Proper disposal of waste water? Sewage? Clinical waste followed and records maintained?  Image: Completely Full?    1  Availability of proper equipment & pesticides? Proper storage of these? Availability of SHOC/MSDS cards?  Image: Completely Full?    2  Trained personnel for application & handling of  Image: Completely Full?	
or in covered bins?  Image: Control sector of the secto	
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	
1  Availability of proper equipment & pesticides?    Proper storage of these? Availability of SHOC/MSDS cards?    2  Trained personnel for application & handling of	
Proper storage of these? Availability of SHOC/MSDS cards?	
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	
Ref No:    FR-621    Version. No    01    Issued Date :    08.09.2016    Page No:    Page No:	



1	Above ground storage′ tanks?	1									
2	Testing of water?										
3	Proper transport of water in a suitable, clean & well maintained potable water tanker?										
4	Regular cleaning of wa replacement of water fi cleaning	1									
5	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 Fi camp? Designated FII alarm? Fire			~							
5	5 Smoke detectors are available at all rooms and kitchen?					~					
Ref N	o: FR-621	Version. No	01	Issued D	ate :	08.09.2	016	Page No:	Page 6 of 8		



#### RAY International Electrical Equipments Maintenance LLC RAY International Electrical Contracting LLC RAY International Power LLC

Ref No	<b>o:</b> FR-621	Version. No	01	Issued D	ate :	08.09.2	016	Page No:	Page 7 of 8
Genera	l comments if any:	hjssmsmmdn n	m						
14	Notice Boards are avai and circulars?	lable for display t	the policy			~			
13	"No Smoking" Posters recreational areas?	available at all liv	ring and			~			
12	Electrical arrangement boards are free from o					~			
11	General security provis security guard?	sions of camp gat	e and			~			
10	Fire / Emergency Exits are marked & clearly v		bly point			~			
9	First Aid Boxes are ava sufficient?	ailable as per mai	npower			~			
8	Suitable & good workin stand by vehicle availa	ng condition ambi able?	ulance/			~			
7	Suitable Clinical facilitio	es available?				~			
6	Employees aware of Fi procedures?	ire/ Emergency				~			



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INSPECTED	BY: VINI11				SITE INCHA	RGE:	Employee-19		
SIGN/DATE	4		21-11-2024	4	SIGN/DATE	::			
RAY ID:	Emp-40				RAY ID:		Emp-19		
Ref No:	FR-621	Version. No	01	Issued	Date :	08.09.20	016	Page No:	Page 8 of 8