



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

ACCOMMODATION INSPECTION CHECKLIST					Abu Dhabi/ Dubai	
Date: 21-10-2024 Time: 14:12:00.0000000		Location: knr2110		Client:		
Project No: ABU DHABI-COM-RESOURCES		Project Name: ABU DHABI-COM-RESOURCES				
#	DESCRIPTION	COMPLIANCE			REMARKS	
		YES	NO	NA		
<b>Sleeping Accommodation</b>						
1	Sufficient space availability and welfare facilities?	✓				
2	Hanger or hooks for clothes? Proper ventilation?		✓			
3	Proper Lighting? Air conditioning? "No smoking" followed? Safe electrical plugs & adopters provided?	✓				
4	Comfortable beds? Regular linen washing? No evidence of Bed bugs?		✓			
5	Housekeeping & general cleaning?	✓				
6	Toilet ventilation, hand wash facility, cleaning log sheet and cleanliness		✓			
<b>Kitchen and Cooking Facilities</b>						
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?	✓				
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?	✓				



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<b>Dining Hall</b>					
1	Insect-o-cutters, Self-closing doors fly screens?	✓			
2	Clean drinking water?		✓		
3	Cleanliness levels? House Keeping?	✓			
<b>Food Store</b>					
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?	✓			
<b>Food Handlers &amp; Personal Hygiene</b>					
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?		✓		
<b>Sanitary Facilities</b>					
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?		✓		



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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?	✓			
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: kkk	
INSPECTED BY: Admin	SITE INCHARGE: Praveenkumar Kumara Samy
SIGN/DATE:	SIGN/DATE:
RAY ID:	RAY ID: RU/011