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

ACCOMMODATION INSPECTION CHECKLIST		Abu Dhabi/ Dubai
Date: 01-11-2024 **Time:** 11:29 AM	**Location:** Knr3	**Client:** client-334
Project No: Project-334	**Project Name:** Project-334	

SL No.	DESCRIPTION	COMPLIANCE			REMARKS
		YES	NO	NA	
	Sleeping Accommodation				
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	✓			
	Kitchen and Cooking Facilities				
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?			✓	
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				
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?			✓	
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: test3

INSPECTED BY:	abc	**SITE INCHARGE:**	Employee-2
SIGN/DATE:	01-11-2024	**SIGN/DATE:**	
RAY ID:	Emp-8	**RAY ID:**	Emp-2