

	ECTION CHECKLIST	Abu Dhabi/ Dubai
Date: 23-10-2024 Time: 10:02:00.0000000	Location: eret	Client:
Project No: DUBAI-COM-RESOURCES	Project Name: DUBAI-COM-RESOURCES	3

#	DE	C	OMPLIAN	ICE		REMARKS			
#	DE	SCRIPTION		YES	NO	NA			13
			Sleep	ing Acco	nmodat	tion			
1	Sufficient space availa	~							
2	Hanger or hooks for clo	othes? Proper ve	ntilation?	~					
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?								
6	Toilet ventilation, hand sheet and cleanliness	wash facility, cle	aning log	~					
			Kitchen	and Cool	king Fac	cilities			
1									
2	Segregation of cooked in covered containers?	v							
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1	1 Insect-o-cutters, Self-closing doors fly screens?								
Dining Hall									
11	Cleanliness levels? Sc Unauthorized entry?	~							
10	Proper storage of gas of sign? Proper ventilation from			~					
9	Colour coded cutting b material? Use of Sepa vegetables & dairy	~							
8	Drinking water facility and condition?								
7	Separate hand washin Cleanliness?	~							
6	Proper dish washing fa water? Detergents, Pr			~					
5	Fly screens, Self-closir	ng doors?		~					
4	Fire resistant, covered clean ceiling?	at wall joints & e	asy to	~					
3	Adequate & proper dra light coloured?	inage Durable, ir	npervious,	~					



2	Clean drinking water?			~					
3	Cleanliness levels? Ho	ouse 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 beneath benches Non-absorbent, easy to clean shelves, No cup boards?								
5	No storage of chemica cleaning items in food	ls, detergents, m store?	ops,	~					
6	Cleanliness, No spillag	jes and No pests	?	~					
7	Sufficient refrigerator, a	adequate size an	d clean?	~					
			Food Han	dlers &Pe	rsonal	Hygiene			
1	Does people entering i hygienic?	nto the Kitchen a		~					
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2	No smoking is followed areas?	l strictly in food h	andling	*					
3	Does people in kitchen condition? Short finger jeweller?		~						
4	Do people engaged in the personnel hygiene		re about	×					
			S	anitary Fa	cilities				
1	Enough number of toile	ets?		~					
2	Clean & nicely working wash basins?	×							
3	Toilets with suitable & a	*							
4	4 Adequate lighting? Supply of running cold & hot water?								
5	Clean, non-slippery flo curtains are provided?		? Doors or	×					
6 Cleaning register maintained and followed?									
7	Is there any sign of lea	kage?		✓					
	1			। Waste Dis	posal	ı I			
		I							
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2	Sufficient number of plastic bags?	astic waste bins l	*						
3	Daily collection of wast areas?	te from food disp	osal	×					
4	Does the waste skip is completely Full?	collected before	it is	~					
5	Carrying of waste to wa or in covered bins?	aste skips is in tie	ed up bags	1					
6	Proper disposal of was waste followed and re		~						
				Pest Cor	ntrol		1		
1	Availability of proper ed Proper storage of thes SHOC/MSDS cards?			~					
2	Trained personnel for a pesticides? Availability			*					
3	General cleaning &hou camp/accommodation& litter or tripping hazard	~							
4	Does pest control sche	edule followed?		~					
Water									
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1	Above ground storage tanks?	? Regular cleanir	~						
2	Testing of water?		*						
3	Proper transport of wa well maintained potab		~						
4	Regular cleaning of wa replacement of water f cleaning			<i>✓</i>					
5	Do you monitor regular leakages?	rly check for wate	~						
				Gener	al	•	•		
1	Is there a sufficient nur available?	mber of washing	machine	✓					
2	Ventilated storage for o Laundry man trained i	1							
3	Appropriate recreation employees?	~							
4	Sufficient number of Fi camp? Designated FII alarm? Fire			~					
5	Smoke detectors are a kitchen?	vailable at all roc	oms and	¥					
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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?	✓		
Genera	I comments if any: etete			

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INSPECTED BY: Admin			SITE INCH	ARGE:	Rajkumar Krish	nan Kutty	
SIGN/DATE:			SIGN/DAT	E:			
RAY ID:			RAY ID:		RU/034		
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