

Version. No:

01

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

Date: 23-10-2024 Time: 09:57:00.00000000 Location: fffluru Comment Comment Image: Project Name: AL AIN-COM-RESOURCES REMARKS ## DESCRIPTION COMPLIANCE REMARKS Siseping Accommodation 1 Sufficient space availability and welfare facilities? ✓ fff 2 Hanger or hooks for clothes? Proper ventiliation? ✓ fff 3 Proper Lighting? Air conditioning? "No smoking" followed? ✓ fff 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 ✓ ✓ 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? ✓ ✓ 5 Fiy screens, Self-closing doors? ✓	ACCOMMODATION INSPECTION CHECKLIST					Abu Dhabi/ Dubai	
# DESCRIPTION COMPULANCE YES NO NA	Date:	23-10-2024 Time: 09:57:00.0000000	Location: fffuuu			Client:	
Sufficient space availability and welfare facilities? V	Project No: AL AIN-COM-RESOURCES Project Name: AL AIN-COM-RESOURCES						
Sleeping Accommodation 1 Sufficient space availability and welfare facilities?	#	DESCRIPTION					REMARKS
1 Sufficient space availability and welfare facilities? 2 Hanger or hooks for clothes? Proper ventilation? 3 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 **** *** *** *** *** ** **			Slooning Accomm		NO	IVA	
Hanger or hooks for clothes? Proper ventilation? Hanger or hooks for clothes? Proper ventilation? Proper Lighting? Air conditioning? "No smoking" followed? Safe electrical plugs & adopters provided? Comfortable beds? Regular linen washing? No evidence of Bed bugs? Housekeeping &general cleaning? Toilet ventilation, hand wash facility, cleaning log sheet and cleanliness Kitchen and Cooking Facilities Sufficient size, Durable, non-absorbent& non slip floor with no crevices? Segregation of cooked & uncooked food Storage in covered containers? Adequate & proper drainage Durable, impervious, light coloured? Fire resistant, covered at wall joints & easy to clean ceiling? Fily screens, Self-closing doors? Fly screens, Self-closing doors? Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying?		Sufficient space availability and welfare facil		T			T
Proper Lighting? Air conditioning? "No smoking" followed? Safe electrical plugs & adopters provided? Comfortable beds? Regular linen washing? No evidence of Bed bugs? Housekeeping &general cleaning? Toilet ventilation, hand wash facility, cleaning log sheet and cleanliness Kitchen and Cooking Facilities Sufficient size, Durable, non-absorbent& non slip floor with no crevices? Segregation of cooked & uncooked food Storage in covered containers? Adequate & proper drainage Durable, impervious, light coloured? Fire resistant, covered at wall joints & easy to clean ceiling? Fily screens, Self-closing doors? Fly screens, Self-closing doors? Separate band washing facilities, running hot & cold water? Detergents, Proper utensil drying?	1				✓		fff
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?	2	Hanger or hooks for clothes? Proper ventilat	tion?		✓		fffcccc
Bed bugs? Housekeeping &general cleaning? Toilet ventilation, hand wash facility, cleaning log sheet and cleanliness Kitchen and Cooking Facilities Sufficient size, Durable, non-absorbent& non slip floor with no crevices? Segregation of cooked & uncooked food Storage in covered containers? Adequate & proper drainage Durable, impervious, light coloured? Fire resistant, covered at wall joints & easy to clean ceiling? Fly screens, Self-closing doors? Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying?	3		king" followed?		✓		
Toilet ventilation, hand wash facility, cleaning log sheet and cleanliness Kitchen and Cooking Facilities Sufficient size, Durable, non-absorbent& non slip floor with no crevices? Segregation of cooked & uncooked food Storage in covered containers? Adequate & proper drainage Durable, impervious, light coloured? Fire resistant, covered at wall joints & easy to clean ceiling? Fly screens, Self-closing doors? Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying? Separate hand washing sink? Liquid soan? Cleanliness?	4		No evidence of		✓		
Sufficient size, Durable, non-absorbent& non slip floor with no crevices? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in covered containers? Segregation of cooked & uncooked food Storage in co	5	Housekeeping &general cleaning?			✓		
Sufficient size, Durable, non-absorbent& non slip floor with no crevices? Segregation of cooked & uncooked food Storage in covered containers? Adequate & proper drainage Durable, impervious, light coloured? Fire resistant, covered at wall joints & easy to clean ceiling? Fly screens, Self-closing doors? Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying? Separate hand washing sink? Liquid soan? Cleanliness?	6		g log sheet and		✓		
Sufficient size, Durable, non-absorbent& non slip floor with no crevices? Segregation of cooked & uncooked food Storage in covered containers? Adequate & proper drainage Durable, impervious, light coloured? Fire resistant, covered at wall joints & easy to clean ceiling? Fly screens, Self-closing doors? Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying? Separate hand washing sink? Liquid soan? Cleanliness?			Kitchen and Cooking	ı Facilitie:	s		
2 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? Separate hand washing sink? Liquid soan? Cleanliness?	1						
coloured? Fire resistant, covered at wall joints & easy to clean ceiling? Fly screens, Self-closing doors? Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying? Separate hand washing sink? Liquid soap? Cleanliness?	2		orage in		✓		
ceiling? Fly screens, Self-closing doors? Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying? Separate hand washing sink? Liquid soan? Cleanliness?	3		vious, light		✓		
6 Proper dish washing facilities, running hot & cold water? Detergents, Proper utensil drying?	4		to clean		✓		
Detergents, Proper utensil drying? Separate hand washing sink? Liquid soap? Cleanliness?	5	Fly screens, Self-closing doors?			✓		
7 Separate hand washing sink? Liquid soap? Cleanliness?	6		cold water?		√		
	7	Separate hand washing sink? Liquid soap?	Cleanliness?		✓		
					·		•

Issued Date :

08.09.2016

Page No:

Page 1 of 5



Version. No:

01

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

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 Ha	 II				
1	Insect-o-cutters, Self-closing doors fly screens?					
2	Clean drinking water?	*				
3	Cleanliness levels? House Keeping?	✓				
	Food Stor	•	•			
	Proper storage?					
1						
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					
	Does people entering into the Kitchen are hygienic?					
1	2000 poople chicking into the retended are hygienie:	\				

Issued Date :

08.09.2016

Page No:

Page 2 of 5



Version. No:

01

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

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 Facil	lities	
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 Dispo	neal .	
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?	 	

Issued Date :

08.09.2016

Page No:

Page 3 of 5



Version. No:

01

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

	Pest Contro	ĺ	
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?	*	

Issued Date :

08.09.2016

Page No:

Page 4 of 5



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

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:					
INSPECTED BY: Admin		SITE INCHARGE: Rajkumar Krishnan Kutty			
SIGN/DATE:		SIGN/DATE:			
RAY ID:		RAY ID: RU/034			