

Labour Camp Inspection Report

Code: AM-WLF-0008

Lead Auditor	Najla Almahri	Business Unit	Community Management	Zone	Zone 1
Community	Shorelines	Date of Audit	29-Mar-2024	Building/Area	NA
Zone Operation		Service Provider	Al Bonian facility management services(Akhil Nair)		

Sl.no	Checklist	Actual (0-2)	Target	Comments	Evidence
1	Labour Camp Minimum Requirements				
	Is there security management system in place?	1	2		
	Camp area well kept and maintained	1	2		
	Evidence of fire precautions and monthly inspections?	1	2		
	Sanitary crew available for cleaning arrangements?	1	2		
	Security guards available?	1	2		
	Security control gate available?	1	2		
	Mosque facilities available?	1	2		
	Total	7	14		·
2	Ventilation and Air-Conditioning			<u> </u>	
	Are all rooms, kitchens, dining rooms, corridors, offices and lounges provided with a ventilated systems and central air-conditioner	1	2		

Are extract vans installed in bathrooms and toilets.	1	2	
Are air conditiona and ventilated systems well maintained.	1	2	
Are air conditioners filters clean?	1	2	
Total	4	8	
3 Lighting			
Are all areas provided with maximum limit of lighting?	1	2	
Are all areas provided with energy-efficient light bulbs?	1	2	
Lighting well maintained by maintenance team?	1	2	
Is their sufficient building external lighting?	1	2	
Total	4	8	
4 Bedrooms			
Is the maximum number of 8 to 10 persons maintained in one room?	2	2	
Is the ceiling hight more than 2.1meters?	2	2	
Rooms Clean and Tidy?	2	2	
Rooms have adequate lighting?	2	2	

Rooms have minimum of two 13 amp electrical outlet?	2	2	
No food preperation in bedrooms	2	2	
Evacuation plan is displayed in every room?	2	2	
Lockers available in storing personal items?	2	2	
No smoking in the rooms?	2	2	
No evidence of overcrowding?	2	2	
Are floors clean and have available bins?	2	2	
Is their any signs of vermin/pests?	2	2	
Is their working smoking detectors in the rooms?	2	2	
Is airconditioning in working order?	2	2	
Rooms kept clean?	2	2	
Total	30	30	
5 Sanitary Facilities (Bathrooms)			
The bathrooms kept clean?	2	2	

Soap dispensers available?	2	2	
Mirrors provided?	2	2	
Toilets and showers well maintained?	2	2	
Hand dryers provided?	2	2	
Bathrooms well ventilated?	2	2	
Ventelated extract fans provided in every toilet	2	2	
Showers clean and private?	2	2	
Showers has cold and hot running water?	2	2	
Adequate drainage for waste water?	2	2	
Each toilet private, lockable cubicle?	2	2	
Hand washing basins: 1per 10	2	2	
Showers: 1 per 10	2	2	
Toilets: 1 per 15	2	2	

Is toilet roll provided?	2	2	
Total	30	30	
6 Dining room / Mess area			
Is the general condition in the area clean and hygienic?	2	2	
Is there sufficient numbers of dining chairs and tables	2	2	
Is there an available electronic insect/fly zappers	2	2	
Are there drinking water dispensers clean and free of spills	2	2	
Is the area free of pests?	2	2	
Hand washing facilities available?	2	2	
Is there document inspection for the catering company?	2	2	
Total	14	14	
7 Kitchen			
Is there ventelation and air conditions available	2	2	
Cooking exhaust extract hoods installed	2	2	
Kitchen extract fans available?	2	2	

Stainless steel cooking table tops provided?	2	2	
Cold room / fridges provided?	2	2	
Fire extinguisher equipment available?	2	2	
Smoke detectors in working order	2	2	fghfghfghfgh
Total	14	14	
8 Cleaning Materials / Cleaning staff			
Have all persons being trained for using cleaning chemicals?	2	2	fgh
Cleaning materials stored correctly?	2	2	fgh
MSDS available for stored chemicals?	2	2	fghfg
All chemicals correctly stored and labeled?	2	2	fgh
Is PPE provided to all cleaners?	2	2	fghfgh
Total	10	10	
9 Laundery	_		
Laundery facility available for washing and drying of clothes?	2	2	fghfgh
Are washing and drying machines operational?	2	2	fgh

	Are electrical plugs / sockets and switches in good repair?	2	2	hfgh		
	Are lighting operational	2	2	fghfg		
	Total	8	8			
10	10 Recreational Room Facilities					
	Recreation facility available?	2	2	fhfgh		
	Outdoor shades available?	2	2	fghf		
	Available tv room?	2	2	fgh		
	Available internet?	2	2	ghfgh		
	Available gym?	2	2	ghf		
	Designated smoking area provided outside?	2	2	fghfghf		
	Total	12	12			
11	COVID -19 Measures					
	Are occupants using face masks?	2	2	ghfgh		
	Is social distancing maintaned? - 1 meter	2	2	ghfghf		
	Is there quarantine room available?	2	2	ghfghf		

Covid cas	ses register available?	2	2	fghf
Hand sar	nitisers dispensers available and maintained?	2	2	fgh
COVID -:	19 guidelines displayed on notice board?	2	2	fgh
	Total	12	12	
12 Fire Safe	ety Arrangements			
Is camp o	connected online with DCD 24x7 control panel?	2	2	fghfgh
Is the a c	entrelised fire fighting system in place?	2	2	fghfg
Are fire o	detectors sensors in building in working order?	2	2	ghf
Is fire ext	tinguishers inspected periodically?	2	2	hfg
Is fire ho	se reels inspected periodically?	2	2	hfghf
fire safet	ty inspection conducted on monthly bases?	2	2	ghfghfghfg
Fire inspe	ection records available?	2	2	fghf
Is fire wa	ardens available and certified trained?	2	2	hfgh
Assempl	y points available?	2	2	fghfg

	Fire drills provided by management?	2	2	ghfghfgh
	Fire wardens displayed on notice board?	2	2	sd
	Is emergency lighting installed in all emergency exit routs?	2	2	sdf
	Are smoking signs displayed in designated areas	2	2	fsdf
	Are snon smoking signs displayed in non smoking area?	2	2	fsd
	Are walkway and exit routs free from obstruction?	2	2	sdfsd
	Emergency evacuation plan available?	2	2	sdf
	Total	32	32	
13	Total Health Care Arrangements	32	32	
13		2	2	sdfsdf
13	Health Care Arrangements			sdfsdf
13	Health Care Arrangements Medical aid center available?	2	2	
13	Health Care Arrangements Medical aid center available? Is there a dedicated nurse provided?	2	2	sdfsdf

Appropriate disposal of waste water?	2	2	dfsd
Is certified first aiders available?	2	2	sdfs
First aiders displayed on notice boards?	2	2	dfsdf
Is there an emergency plan available	2	2	dfsdsdfsdfs
Total	18	18	
Total Audit Score	195	210	
Percentage	93	100%	