

## **Labour Camp Inspection Report**

Code: AMI-WLF-0018

Lead Auditor	Boojie Bonde	Business Unit	Community Management	Zone	Zone 1		
Community	Shorelines	Date of Audit	29-Mar-2024	Building/Area	Building 123		
Zone Operation	Gobinath	Service Provider	Al Bonian facility management services(Akhil Nair)				

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

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

Rooms have minimum of two 13 amp electrical outlet?	1	2	Test Comments
No food preperation in bedrooms	1	2	Test Comments
Evacuation plan is displayed in every room?	1	2	Test Comments
Lockers available in storing personal items?	1	2	Test Comments
No smoking in the rooms?	1	2	Test Comments
No evidence of overcrowding?	1	2	Test Comments
Are floors clean and have available bins?	1	2	Test Comments
Is their any signs of vermin/pests?	1	2	Test Comments
Is their working smoking detectors in the rooms?	1	2	Test Comments
Is airconditioning in working order?	1	2	Test Comments
Rooms kept clean?	1	2	Test Comments
Total	15	30	
5 Sanitary Facilities (Bathrooms)			
The bathrooms kept clean?	1	2	

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

Is toilet roll provided?	1	2		
Total	15	30	ı	
6 Dining room / Mess area				
Is the general condition in the area clean and hygienic?	1	2		
Is there sufficient numbers of dining chairs and tables	1	2		
Is there an available electronic insect/fly zappers	1	2		
Are there drinking water dispensers clean and free of spills	1	2		
Is the area free of pests?	1	2		
Hand washing facilities available?	1	2		
Is there document inspection for the catering company?	1	2		
Total	7	14		
7 Kitchen				
Is there ventelation and air conditions available	1	2		
Cooking exhaust extract hoods installed	1	2		
Kitchen extract fans available?	1	2		

Stainless steel cooking table tops provided?	1	2			
Cold room / fridges provided?	1	2			
Fire extinguisher equipment available?	1	2			
Smoke detectors in working order	1	2			
Total	7	14	'		
8 Cleaning Materials / Cleaning staff					
Have all persons being trained for using cleaning chemicals?	1	2			
Cleaning materials stored correctly?	1	2			
MSDS available for stored chemicals?	1	2			
All chemicals correctly stored and labeled?	1	2			
Is PPE provided to all cleaners?	1	2			
Total	5	10	'		
9 Laundery	_				
Laundery facility available for washing and drying of clothes?	1	2			
Are washing and drying machines operational?	1	2			

Are	e electrical plugs / sockets and switches in good repair?	1	2		
Are	e lighting operational	1	2		
	Total	4	8		
10 Re	creational Room Facilities				
Red	creation facility available?	1	2		
Ou	utdoor shades available?	1	2		
Av	railable tv room?	1	2		
Av	railable internet?	1	2		
Av	railable gym?	1	2		
De	esignated smoking area provided outside?	1	2		
	Total	6	12		
11 CC	OVID -19 Measures				
Are	e occupants using face masks?	1	2		
Iss	social distancing maintaned? - 1 meter	1	2		
Ist	there quarantine room available?	1	2		

Covid cases register available?	1	2		
Hand sanitisers dispensers available and	maintained? 1	2		
COVID -19 guidelines displayed on notic	e board? 1	2		
Total	6	12		
12 Fire Safety Arrangements				
Is camp connected online with DCD 24x	7 control panel? 1	2		
Is the a centrelised fire fighting system	n place? 1	2		
Are fire detectors sensors in building in	working order? 1	2		
Is fire extinguishers inspected periodical	lly? 1	2		
Is fire hose reels inspected periodically?	1	2		
fire safety inspection conducted on mor	nthly bases? 1	2		
Fire inspection records available?	1	2		
Is fire wardens available and certified tra	ained? 1	2		
Assemply points available?	1	2		

Fire drills provided by management?	1	2			
Fire wardens displayed on notice board?	1	2			
Is emergency lighting installed in all emergency exit routs?	1	2			
Are smoking signs displayed in designated areas	1	2			
Are snon smoking signs displayed in non smoking area?	1	2			
Are walkway and exit routs free from obstruction?	1	2			
Emergency evacuation plan available?	1	2			
Total	16	32			
13 Health Care Arrangements					
Medical aid center available?	1	2			
Is there a dedicated nurse provided?	1	2			
Evidence of health care education done for employees	1	2			
Evidence of pest control program?	1	2		Testtt	
Daily illnes and injury log book available?	1	2			

Name		Position			Date and Time		Comments			
Review	& Approval									
Not app	olicable = NA									
Non co	mpliance = Zero points		49-below			Non compliance				
Partial o	compliance = 1 point		79-50%			Partial Compliance				
Full con	npliance = 2 points		100-80 %			Full compliance				
Legend				Audit Pass Rating						
	Percentage		50	100%						
	Total Audit Score		105	210						
	Total			18						
	Is there an emergency plan available		1	2			Testtt			
	First aiders displayed on notice boards?		1	2			Testtt			
	ls certified first aiders available?		1	2			Testtt			
	Appropriate disposal of waste water?		1	2			Testtt			

Review & Approval								
Name	Position	Date and Time	Comments					
Shehnas Parinjeeri Mattil	HSE Manager	04-Mar-2024 03:18 PM	Approve Comments Hse					
Boojie Bonde	HSE Officers	04-Mar-2024 03:16 PM	Approve Comments Lead Approval					
Mohammed Abdulaziz Alawadhi (najm)	HSSE Director	04-Mar-2024 03:11 PM	Approve Comments Dir					
Shehnas Parinjeeri Mattil	HSE Manager	04-Mar-2024 01:16 PM	Test Line Manger Approval					