

## **Labour Camp Inspection Report**

Code: AM-WLF-0015

Lead Auditor	Najla Almahri	Business Unit	Community Management	Zone	Zone 1	
Community	Shorelines	Date of Audit	03-Apr-2024	Building/Area	asdasdasd hse dir	
Zone Operation	asdasdasdasdasdasd hse dir	Service Provider	Al Bonian facility management services(Akhil Nair)			

SI.no	Checklist	Actual (0-2)	Target	Comments	Evidence	Closure Description	Closure Evidence
1	Labour Camp Minimum Requirements						
	Is there security management system in place?	1	2	wer hse dir	PDF	qwe	PDF
	Camp area well kept and maintained	2	2	wer hse dir	PDF	qwe	PDF
	Evidence of fire precautions and monthly inspections?	2	2	werwe hse dir	PDF	qwe	
	Sanitary crew available for cleaning arrangements?	2	2	rwe hse dir	PDF	qwe	
	Security guards available?	2	2	rwer hse dir		qweqweqweq	
	Security control gate available?	2	2	werwerer hse dir		weqw	
	Mosque facilities available?	2	2	hse dir	PDF	eqwe	
	Total	13	14			I	
2	Ventilation and Air-Conditioning						
	Are all rooms, kitchens, dining rooms, corridors, offices and	2	2	hse dir		weqweqw	
	lounges provided with a ventilated systems and central air- conditioner						
	Are extract vans installed in bathrooms and toilets.	2	2			eqw	

Are air conditiona and ventilated systems well maintaine	ed. 2	2		PDF	eqweq				
Are air conditioners filters clean?	2	2		PDF	weqwe				
Total	8	8							
3 Lighting	3 Lighting								
Are all areas provided with maximum limit of lighting?	2	2			weqwe				
Are all areas provided with energy-efficient light bulbs?	2	2			weqweq				
Lighting well maintained by maintenance team?	2	2			weqweqw				
Is their sufficient building external lighting?	2	2			eqweqwe				
Total	8	8							
4 Bedrooms									
Is the maximum number of 8 to 10 persons maintained i room?	n one 2	2			qweq				
Is the ceiling hight more than 2.1meters?	2	2			weqw				
Rooms Clean and Tidy?	2	2			eqwe				
Rooms have adequate lighting?	2	2			qweqwe				
Rooms have minimum of two 13 amp electrical outlet?	2	2			qwe				

	No food preperation in bedrooms	2	2			qweqw		
	Evacuation plan is displayed in every room?	2	2			eqwe		
	Lockers available in storing personal items?	2	2			qweqw		
	No smoking in the rooms?	2	2			eqweqweq		
	No evidence of overcrowding?	2	2			qwe		
	Are floors clean and have available bins?	2	2			qwe		
	Is their any signs of vermin/pests?	2	2			qweqwe		
	Is their working smoking detectors in the rooms?	2	2			qwe		
	Is airconditioning in working order?	2	2			qweqwe		
	Rooms kept clean?	2	2			qweqwe		
	Total	30	30					
5	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		
Total	14	14		
8 Cleaning Materials / Cleaning staff	-			
Have all persons being trained for using cleaning chemicals?	2	2		
Cleaning materials stored correctly?	2	2		
MSDS available for stored chemicals?	2	2		
All chemicals correctly stored and labeled?	2	2		
Is PPE provided to all cleaners?	2	2		
Total	10	10		
9 Laundery				
Laundery facility available for washing and drying of clothes?	2	2		
Are washing and drying machines operational?	2	2		
Are electrical plugs / sockets and switches in good repair?	2	2		
Are lighting operational	2	2		
Total	8	8		

10	Recreational Room Facilities				
	Recreation facility available?	2	2		
	Outdoor shades available?	2	2		
	Available tv room?	2	2		
	Available internet?	2	2		
	Available gym?	2	2		
	Designated smoking area provided outside?	2	2		
	Total	12	12		
11	COVID -19 Measures				
	Are occupants using face masks?	2	2		
	Is social distancing maintaned? - 1 meter	2	2		
	Is there quarantine room available?	2	2		
	Covid cases register available?	2	2		
	Hand sanitisers dispensers available and maintained?	2	2		

Total	12	12	
12 Fire Safety Arrangements			
Is camp connected online with DCD 24x7 control panel?	2	2	
Is the a centrelised fire fighting system in place?	2	2	
Are fire detectors sensors in building in working order?	2	2	
Is fire extinguishers inspected periodically?	2	2	
Is fire hose reels inspected periodically?	2	2	
fire safety inspection conducted on monthly bases?	2	2	
Fire inspection records available?	2	2	
Is fire wardens available and certified trained?	2	2	wer
Assemply points available?	2	2	wer
Fire drills provided by management?	2	2	wer
Fire wardens displayed on notice board?	2	2	wer
Is emergency lighting installed in all emergency exit routs?	2	2	werw

	Are smoking signs displayed in designated areas	2	2	erwe		
	Are snon smoking signs displayed in non smoking area?	1	2	rwer		
	Are walkway and exit routs free from obstruction?	1	2	werwe		
	Emergency evacuation plan available?	1	2	rwer		
	Total	29	32			
13	Health Care Arrangements					
	Medical aid center available?	1	2	asdasdasd		
	Is there a dedicated nurse provided?	1	2	sasd		
	Evidence of health care education done for employees	1	2	asdasa		
	Evidence of pest control program?	1	2	wer		
	Daily illnes and injury log book available?	1	2	wer		
	Appropriate disposal of waste water?	1	2	wer		
	Is certified first aiders available?	1	2	wer		
	First aiders displayed on notice boards?	1	2	ewr		

Is there an emergency plan available	1	2	wwer				
3,,							
Total	9	9 18					
Total Audit Score	197	210					
Percentage	94	100%					
Legend				Audit Pass Ra	ating		
Full compliance = 2 points	100-80 %			Full compliance	•		
Partial compliance = 1 point	79-50%		Partial Compliance				
Non compliance = Zero points	49-below			Non compliance	e		
Not applicable = NA							

## Review & Approval

Name	Position	Date and Time	Comments
Mohammed Abdulaziz Alawadhi (najm)	HSSE Director	01-Mar-2024 01:42 PM	ytyutyutyu
Shehnas Parinjeeri Mattil	HSE Manager	01-Mar-2024 01:42 PM	ertert
Shehnas Parinjeeri Mattil	HSE Manager	01-Mar-2024 01:37 PM	dfggrtrtyrty