COLLEGE OF HEALTH SCIENCES

SCHOOL OF PUBLIC HEALTH

ASSESSING THE IMPLEMENTATION STATUS AND CHALLENGES OF REGULATORY INSPECTION AND LICENSING PRACTICES ON FOOD AND DRINK ESTABLISHMENTS IN ADDIS ABABA, ETHIOPIA

BY:NURA RIDAN (BSc)

ADVISORS: -Mr. WORKUTEFERA (MPH, PhD FELLOW)

CO -ADVISOR: - Dr. ABERA KUMIE (MD, MSc, PhD)

A THESIS SUBMITTED TO ADDIS ABABA UNIVERSITY, COLLEGE OF HEALTH SCIENCE SCHOOL OF PUBLIC HEALTH IN PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE DEGREE OF MASTERS IN PUBLIC HEATH.

DECEMBER, 2020

ADDIS ABABA, ETHIOPI

Addis Ababa University

College of Health Sciences

School of Public Health

Assessing the Implementation Status and Challenges of Regulatory Inspection and Licensing Practices on Food Establishments in Addis Ababa

By: Nura Ridan (BSc)

School of Public Health

College of Health Sciences, Addis Ababa University

Approved by Examining Board Signature

Department of Graduate Committee

Chairperson ……

Internal Examiner ……..

Worku Tefera (Mph,PhD Fellowship),

Advisor ……..

Dr. Abera Kumie (MD, MSc, PhD)……

CO –Advisor

Acknowledgements

I would like to thank Addis Ababa University College of Health Science, School of Public Health, for giving me the chance to expose myself to the practical part of research methodology by doing this thesis work.

Next, my cordial appreciation goes to my advisors, Mr. Worku Tefera and Dr. Abera Kumie, whose priceless suggestions and support helped me during the preparation of this thesis.

I would like to thank data collectors. Also, I want to thank my friend and colleague, Tatek Deneke, for supporting me in research techniques and coordinating the data collection process.

Above all, I am always grateful to the most gracious and most merciful, Allah.

Table of Contents

Acknowledgements..... ii

List of Tables..... iv

List of figures v
List of Annexes vi
Acronyms viii
Abstract ix
1. Introduction 1
1.1 Background of the study 1
1.2 Statement of Problem 2
1.3 Significance of the study 3
2 Literature Review 4
2.1 The Role of Inspection in Ensuring Food Safety 4
2.2 The Inspection to Ensure Compliance 6
2.3 Factors Affecting implementation of inspection and licensing 6
2.3.1 Resource based factors 6
2.3.2 Institutional based factors 7
2.3.3 Inspector Based Factors 10
3. Objective 12
3.1General objective 12
3.2 Specific objective 12
4. Methodology 13
4.1 Study Area 13
4.2. Study Design 13
4.3. Source Population 13
4.4. Study Participants 13
4.5. Sample size 14
4.6. Sampling Procedure 14
4.7. Data Collection procedure 14
4.8. Data Processing and Analysis 14
4.10. Operational Definitions 15
4.11 Trustworthiness 15
4.12 Ethical Consideration 16
4.13 Dissemination of results 16
5. Results 17
5.1. Indepth interview with Food Establishment Inspectors 17

5.2. Implementation of Regulatory Inspection 19
5.2.1 Regulation and standard 19
5.2.2. Frequency of inspection 20
5.2.3. Inspection coverage 21
5.2.4. Compliance with audit Inspection 21
5.3 Implementation of Regulatory Licensing practices 22
5.3.1 Regulation and standard 22
5.3.2 Compliance with standard 23
.5.4.1 Institutional Challenges 24
5.4.2 Resource Based Challenges 25
5.4.3 Inspector Based challenges 26
5.5 Review of secondary data 28
6. Discussion 30
7. Strengths and Limitations of the Study 34
8. Conclusion 35
9. Recommendation 36
10. Reference 37
11. The Annexes 40

List of Tables

Table 1: The identified Major Themes, Sub Themes, categories and codes by using Open Code 18

Table 2 :Implementation status of inspection and licensing practices on food and establishment from selected subcity and woreda of Addis Ababa in 2012 Ethiopian calendar…….28

List of figures

Figure1: conceptualframework…… 11

List of Annexes

Annex 1:- English Permission Asking Sheet……40

Annex 2: -English Consent Form……41

Annex 3: -English Topic Guides……42

ቅጥያ 1:-የአማርኛ ትርጉም የጥናት ፈቃደኝነት መጠይቅ ቅፅ……43

ቅጥያ 2፡-የአማርኛ የስምምነት ማስፈረሚያ ቅፅ……44

ቅጥያ 3፡-የአማርኛ የመወያያ መመሪያዎች……45

ቅጥያ 4፡ የአዲስ አበባ ከተማ የምግብና መድኃኒት ጤና ክብካቤ አስተዳደርና ቁጥጥር ባለስልጣን የቁጥጥር ቼክሊስቶች……46

Acronyms

AAFMHACA	Addis Ababa Food Medicine and Health care Administration and control
EPHI	Authority
FAO	Ethiopian Public Health Institution
FDA	Food and Agriculture Organization of the United Nations
FPA	Food and Drug Control Authority
GMP	Food Public Authority
HACCP	Good Manufacturing practices
HR	Hazard Analysis Critical Control Point
IRB	Human Resource
KM	Institutional Review Board
MOC	Kuwait Municipality
MOH	Ministry of Commerce
QC	Ministry of Health
REC	Quality Control
RIA	research ethics committee
US	Regulatory Impact Assessment
WHO	United State
	World Health Organization

Abstract

Background: In both developing and rich countries, food safety has been a serious health concern. Inspection and licensing of food establishments can help ensure food safety if they are effectively implemented. In the city of Addis Ababa, previous cases of cholera (acute water diarrhea) and food adulteration have been reported often.

Objectives:The objective of the study *was* to assess implementation status and challenges affecting regulatory inspection and licensing practices on food and drink establishments in Addis Ababa

Methods: A qualitative case study was employed for this study. A semi-structured questionnaire was admitted to interview 27 purposely identified regulatory inspectors and licensors. In-depth interviews were tape-recorded, transcribed verbatim. Transcripts were analyzed by using a thematic analysis method. The open code software version 4.2 was used for coding and categorization.

Results:We found multiple factors that affect regulatory inspection and licensing of food establishments. These factors are categorized as institutional factors, resource-based factors, and inspector-related factors. The main factors identified from the theme categories include: lack of coordination among stake holders, role conflict, the presence of stringent standards, existing low inspector to food establishment ratio, shortage of materials, lack of reward and appreciation, lack of legal protection for inspectors, inadequate training for inspectors and irrelevant training, the competency of office leaders in enforcement, interference of political leaders, and difficulty enforcing regulation.

Conclusion: There is low routine inspection coverage and licensing or certificates of competence are not provided according to standards and regulations. The study recommends a more coordinated approach to structural change in professional allocation, installing a reward system for professionals, availing materials needed, and installing relevant training programs to improve the implementation of regulatory inspection and licensing practices. As a result, they achieve the desired inspection coverage to protect the public health from problems arising from food safety problems posed by food establishment malpractice such as adultration.

1. Introduction

1.1 Background of the study

The hygiene and sanitation inspection chain is widely acknowledged to have demonstrable benefits, including the potential to improve food safety and avoid food-borne infections. However, putting this system in place can be a lengthy process that involves careful analysis of the unique aspects of each situation. Food inspection can be enhanced while this is going on to focus on concerns that will reduce food-borne disease. It is critical, however, that the creation of inspection systems is not viewed as a final goal. National governments must strive for system implementation throughout the food chain, if appropriate(1).

The regulator, as the guardian of the food supply and enforcer of food safety regulations, must have adequate procedures for inspecting, sampling, and auditing the quality and safety management systems put in place by food producers, suppliers, and processors to ensure that these businesses are taking adequate food safety precautions. Food inspection is used extensively by national food control systems to ensure food safety (2).

As prevention and food safety issues developed, the occurrence of food-borne outbreaks fell. To reduce these risks, there should be intensive inspection and improvement of the sanitary conditions of their facilities (3).

The National Hygiene and Sanitation Inspection systems are a key element in the protection of consumers from food-borne disease and illness. International guidance is available and provides a framework for enhancing national systems (4).

The hygiene and sanitation conditions of the food establishments in Addis Ababa were poor. Major sanitary deficiencies identified in the study area included poor personal hygiene practices of food handlers, inadequate or poor repair condition of kitchens, inadequate ventilation, a lack of standard dishwashing compartments, and a lack of hand washing lavatories for clients (5).

The Ethiopian Food and Drug Administration establishes and enforces food safety regulations; issues, renews, suspends, or revokes a certificate of competence or takes other appropriate action against an importer, exporter, or quality control service provider; and a manufacturer or wholesaler whose product is intended to be traded in more than one region (6).

According to proclamation 30/2012, Addis Ababa City Food Medicine Health Care Adminitration and Control Authority ensures the safety and quality of food, work procedures of health professionals, hygiene, environmental health, and fulfillment of standards of control in health-related institutions (7).

1.2 Statement of Problem

Most of the food and drinking establishments in Addis Ababa were under poor sanitary conditions, did not have a proper liquid waste disposal facility, and a suitable dishwashing facility (5).

The spontaneous and crowded housing situation and the overall problem of their physical condition over the years were some of the reasons for the observed poor sanitary conditions. The cleaning of soiled dishes is an important way of preventing communicable diseases. One of the most widely used and accepted methods of washing food utensils is the three-compartment sink, but most of the food catering in Addis Ababa does not use the three-compartment sink for utensil cleaning purposes (8).

Police arrested fifteen people who were suspected of mixing Teff flour with other cereals' waste products, sawdust, and other ingredients to make injera using unpurified flour on April 12, 2016 in AkakiWoreda 1. Furthermore, in Merkato, police have arrested a dozen men who were caught red-handed mixing butter with banana, red clay with red pepper, and edible oil with strange things (9).

Consuming adulterated food can cause health risks by accumulating residues of foreign particles in the body system. Sandy/soil particles especially cause kidney and bladder stones.Police arrested people for mixing injera with gypsumand sawdust on Jan. 28, 2019, in Arada sub-city. Over 20 barrels of adulterated dough and 7 quintals of Jeso were seized during the operation (9).

An audit inspection was performed on a sample of 10% of the total institutions, according to the Lideta sub city FMHACA annual report (2010).The results showed that 11% were red, 45% were yellow, and 44% were green.A full scale audit inspection showed the following findings: The percentage of green status is 24%, the percentage of yellow status is 53%, and the percentage of red status is 22%.However, in 2011 and 2012, audit inspections were not conducted to evaluate improvement in the jurisdiction area. This finding by the independent auditor implies weak inspection and licensing implementation, at least in this jurisdiction area. Furthermore, in this jurisdiction area,

inspection coverage is only 75 percent, where the target is 100 percent according to the national plan. In 2011E.C Lideta sub city, 1383 liters of expired products (such as oil, biscuits, chocolate, sweets, and soft drinks) were identified in these institutions (10).

As mentioned above, there are different problems regarding food safety and quality, such as low sanitation in food establishments, adulteration practice, non-conformity of routine and audit inspection and low inspection coverage, and a number of police reports on ‘teff’ flour and ’barbare’ adulteration. In response to this problem, this study proposes to investigate whether these problems are related to the implementation of inspection and licensing practices and the factors that affect their implementation in food and drink establishments.

Human resources and finances have an effect on the ability of routine inspection to increase the level of food safety compliance of establishments (11) (12). A study performed in Maryland suggests that the recruitment of a larger workforce of trained inspectors in the health sector was associated with a lower occurrence of foodborne diseases (13).

In the present day, there are not enough scientific findings on the effectiveness of food catering inspection and education. Food catering disclosure systems appear to be essential in creating a food safety culture among food service providers. However, results are still not conclusive regarding its actual effect in preventing foodborne diseases. While required food handler training rules do not appear to improve food inspection performance, kitchen management training appears to promote food safety compliance during inspection.(11).

1.3 Significance of the study

The finding of this study generates information that can help Addis Ababa Food Medicine Healthcare Administration and Control and other relevant stakeholders to understand the level of current implementation of inspection and licensing practices.The study will help policy maker by showing the gaps in current regulatory situation to formulate better policy that fit to the current complex situation. Also the finding of this study can be used as base for further study.

2 Literature Review

2.1 The Role of Inspection in Ensuring Food Safety

Inspection operations should be conducted according to risk management approach. Inspections reveal deficiencies andweaknesses, as well as actual or potential errors in quality control, storage and distribution of products. Therefore, inspection issues are fundamental for guaranteeing the quality, safety and efficacy of food consumed by the population(14).

The work of the inspection depends on the transparency and clarity of the process, on the availability of regulations, guidelines, procedures and directives, on the absence of conflicts of interest, and related to the quality management and assurance system of the inspectorate. The system is dependent on integrity and technical competence of the inspectors (14).

Food control includes a number ofinterrelatedactivities to provide consumer protection and ensure all foods used for human consumption are safe, conform to safety and quality requirement, wholesome and accuratelylabeled as stipulated by law. To achieve this goal, most countries have food control system in place. Generally, such systems incorporate various elements that include food policies and legislation, food inspection, enforcement and certification, diagnostic and analytical laboratories, food control management, food-borne disease surveillance, and public information, education and communication(14).

Food safety and quality have obvious links, however, food quality is mainly economic issue decided by the users, while food safety is a governmental and regulatory authority commitment to ensure that the supply is safe for consumers and comply with regulatory requirements and standards (15).

Food supply safety is an essential assurance that food products contain no hazards that will cause harm or injurious to consumers, and ensuring food supply safety involves a full set of decisions regarding the design and planning of distribution networks, the design of distribution centers and warehouses, the design and control of manufacturing and processing facilities, and the proactive management chain (16).

Food inspection and licensing systems in new economies operate in a similar manner since the emerging economies adopt the food quality standards set by the World Organization for Animal Health and the Food and Agriculture Organization of the United Nations (FAO)(16).

For example, China currently developed a national system of food safety monitoring that is performed through regional regulatory body carrying out surveillance in jurisdictions (17).

A number studies have indicated that inspection regimes may differ in their practices based on institutional constraints, inspector biases and experience, information asymmetry between the principal and agent, or some other combination of these factors (18).

Despite these constraints, if internal inspection regimes can be developed to accurately assess the current state of operational processes within a plant, the resulting inspection outcomes from external agents could serve as a leading indicator of future quality performance (19).

However, past literature on global regulation of the food and drug supply chains suggests that there is a great deal of risk in contract manufacturing in these industries due to the lack of regulatory oversight As such, global food supply sources are increasingly reliant upon the regulatory and monitoring regimes already present within the emerging economies where the food is sourced, produced, and ultimately distributed to consumers(20).

It is expected that, as a result of this work, inspection resources will be proportionally allocated based on the establishment risk contribution. If data on identified food safety criteria are insufficient or limited, it will be recommended to consider these establishments as high risk and to assign them a more intense inspection frequency until evidence is made available on the level of their risk. The next steps in the model development include testing its applicability in all food commodities through pilot projects using randomly selected establishments, and to assess the performance of the model(21).

Ensuring the quality and safety of domestically produced, exported and imported food and food products constitutes one of the areas of food quality and safety protection. This is with an assumption that maintaining the quality of these foods is essential to protect public health, to satisfy the expectation of consumers, and to enhance foreign earnings and to maintain the confidence of food trading partners. Hence, governments assure the quality and safety of domestically produced, imported and exported food and food products. To this end, they employ various controlling mechanisms with a view to protecting public health and consumers as well as to ensure fair practice in food trade. As far as the regulation of food export is concerned, it is axiomatic that importing countries do not allow food and food products to enter their territory unless it satisfies their food quality and safety regulatory requirements. However, the current practice in Ethiopia informs that the

food quality control system is unable to live up to the requirements laid down by importing countries, especially by the developed ones(22).

Although most food standards can be categorized in mandatory standards because of the aforementioned reason, in Ethiopia, there are still foods and food products for which compulsory standards are not yet established(22).

2.2 The Inspection to Ensure Compliance

To enforce regulations and ensure regulatory compliance inspection and licensing are the most important ways. There are a number of activities that are similar to all or most inspections. These concerns include communicating with regulated subjects, combating corruption, and promoting ethical behavior, as well as inspection planning and targeting, inspection authority governance, and inspection organization (23).

Inspections and regulatory enforcement should be evidence-based and measurement-based: how they are conducted should be based on data evidence, and the results should be examined on a regular basis. (23).

2.3 Factors Affecting implementation of inspection and licensing

2.3.1 Resource based factors

On average, FDA inspects less than a quarter of food facilities each year, and the number of facilities inspected has declined over time**.** Between fiscal years 2008 and 2004, FDA inspected annually an average of twenty percent of the food establishment subject to its inspection. Except for a few instances, there are no specific guidelines that govern the frequency with which inspections should occur. The number of food establishment that FDA inspected reduced between 2004 and 2008, even as the number of food increased increased. Additionally, the number of inspections of establishment that have been known as high risk has also declined. FDA officials noted that the overall reduction in FDA inspections was largely due to a reduction of staffing levels (24).

56 percent of food establishments have gone five or more years without an FDA inspection. The authority identified 51,229 food establishments that were subject to inspection and were in business from the beginning of2004 until the end of 2008. Fifty Six percent were not inspected at all, thirty percent were inspected two or more times, and fourten percent were inspected a single time. If the

authority does not routinely inspect food establishments, it is unable to afford that these establishments are complying with applicable regulations and laws (24).

In Kuwait local-food and imported inspectors are not properly equipped with the necessary support materials (such as refrigerators, transport vehicles, and freezers), tools for correct sampling and sample preparation. This ultimately impacts the way representative samples are taken, and increases the risk of temperature use and cross-contamination,bringing into question sample integrity.storage and transportation activities at the department of imported foods and the department of sanitary municipal services control at the 6 governorates require a great deal of change(25).

2.3.2 Institutional based factors

2.3.2.1 Regulation Enforcement and Government Interference

The Government is now keener than ever to avoid imposing new burdens on businesses. It wants to reduce quite significantly the burdens of supplying information that regulators impose on them. It also wants regulators to target their enforcement activities more precisely in order to take up less business time. The problems are, first, that targeting enforcement demands that inspections and other actions are based on intelligence , and second, that, if the obligations of businesses to supply information to regulators are reduced, it is increasingly difficult for regulators to engage in targeting without generating intelligence independently. Such independent generation of data may, of course, prove hugely expensive for regulators –indeed far more expensive for them than for the businesses/health care bodies that they are controlling (26).

There is a further disadvantage in the burden-reducing policy thrust. The potential savings made are likely to be very exaggerated and that the costs will be not known. This is likely to occur in the following way. If a business and health care body areassigned to state what it costs to tell the regulator how often it make difference the filters on a ventilation system, it is liable to look to the resources spent in keeping recordsand staff time (26).

Effective coordinating efforts between the other related agencies on the scale and municipality required to build an integrated system for sample collections andanalysis.The spread of food control responsibilities across a number of different agencies and government ministryin Kuwait has resulted in the overlapping of mandate and roles in additionto lack of transparency, effective coordinated effort, and flow of information between the authorities engaged in the foodcontrol system. This

necessitates the facilitiest of the food public authority as independent single governmentalfood control authority work for the safety of meal and feed for the consumption of humans and animals. Thisproposed authority better to setup a clear policy and the plan to achieve the targets of this policy(25).

On the other hand, China the food safety management system has been based on a breakdown supervision model up 1980, communication and cooperation between the various regulatory bodies is not good. There is no effective way of information sharing tool among the government authorities. The management and supervision is very poor. The efficiency of authority supervision falls behind the need of the situation and task of guaranteeing food quality. The inspectors understanding of laws and policies, effective of ability of enforcing laws is incommensurate to the inspector responsibilities. The impact of this is that the local supervisor do not know what the standard-setters know about. It's a common consensus that high efforts made to publicize this standard. So that regulators and food companies can use this standard correctly (27).

2.3.2.2 Regulation and Standard

The food control authority faced several challenges including, resistance from some of the government authorities, mismatch between the different standards , over regulation in some areas and no regulation some other areas , integration of food laws and regulations in the overall legislative system , lack of cooperation, low literacy and lack of technical workforce general, coordination and communication between stakeholders and multiplicity of responsible agencies (28).

The better regulation and smart regulation is that better regulation provide centrality of place to regulatory impact assessment, whereas softer styles of control that are extremely difficult and smart regulation advocates complex policy mixesto put through a regulatory impact assessment(RIA) process. Such mixes are almost not known to evaluate numerically in terms of benefitsand costs because of their multi-institutional and multi-instrumental complexity. Proponent of the new regulatory system who knows that a regulatory impact assessment process has to be negotiated have a high disincentive to put forward a good regime and almost irresistible imperative to opt for something closer to control system and an oldfashioned command (26).

There are lack of knowledge, expertise and experience of inspector and supervisor impacts food safety. This shortage was known to be those working in industry, in both small and large businesses, as well as amongst consultants,inspectors, trainers and those working ingovernment (29).According

to Sayed Mohammad food quality management and safetyregulatory systems in Afghanistan has many weakness including no clear division of activities and responsibilities between ministries, lack of legislative documents (import regulations, implementation and control regulations), Wide variations in how legislation is implemented by different agencies/services and in different partsof the country, fragmented regulatory structure,Poor coordination and reporting systems, lack of technical documents , lack of proper and sustainable public financial system, lack of technical human resource,lack of evidence base information, no clear guidelines for accountability and transparency, no appealing system,external stakeholders (consumers, food enterprises) are poorly informed about food law and regulations, lack of analytical expertise to assess compliance with available legislation low capacity of QC lab in terms of technology and HR, lack of surveillance system, lack of support in the enforcement of regulations from stakeholders, lack of support for the government by donors Poor government structure for food control, lack of training(29).

Supervission is usually worked out in conjunction with the municipality through interagency agreements, in many caseslack of coordination between the Kuwait municipality, ministry of commerce and ministry of health inspectors put duplication of responsibilities and results in wasted human resource and financial resources and confusion for food facilities.

In Kuwait, food supervission has concentrated more on sanitation and general hygieneaspects, without taking into many other sources of contamination of foods. This is particularly given the limitations in facilities, shortage of training and inefficiencies in the system that have put down a great workload on supervisor and inspectors(25).

Inspection practices have the potential to accommodate smallestablishments businesses, as studies have shown in the United State(30), and United Kingdom (31), and facility supervision provide a primary food safety compliance mechanism. Technical requirements aretranslated into concrete outcomes and regulations are operationalized ; in interactions between clients and inspector they inspect. Food safety requirementsare specified in regulations andlaw, many requirements arebroadly stated and need supervisor interpretation within the contextof specific establishment. The United State FDA regulation for good manufacturingpractice, states that sanitizing agents andcleaning compounds shall be free from undesirable foreign bodyand be safe and adequate under the conditions of use. EU regulations state that adequate establishments are to be provided where necessary for the cleaning, storage and disinfectingof working utensils and equipment. Law is made as supervisors

interpret and implement these requirements.Supervission outcomes are shaped by supervisor and inspectors approaches for implementation. Methods are vary and different approaches give different regulatory outcomes in otherwise similar(32).

The three things that are critical to investigating small food establishment experience of regulation. First, financial resources, time, and interpreting and implementing regulationsrequire expertise that manysmall business owners lack (33). Those who do have resources to employ experienced workers may nevertheless be reluctant to delegate these responsibilities. Without experiences in interpreting regulations,small food establishment owners may not understand the relevanceof requirements to their activities(34).

2.3.3 Inspector Based Factors

In Kuwait, there are about 10,300 food establishments, 2,600 restaurants, 70 food factories and 360 food warehouses, which are inspected by 450 food inspectors. Apart from the on-the-job training that food inspectors receive once they are hired, no training program is in place to improve orenhance the capabilities of the inspectors or to provide them with an understanding of the latest scientific developments for foodsafety enforcement. The majority of food inspectors have no knowledge of the modern risk-based approach to food inspectionand did not receive any training in implementation of the hazard control critical point (HACCP) system(25).

A shortage of food safety knowledge all interviews described a lack of knowledge, expertise and experience. This shortage was identified to be amongst those working in industry in both large and small businesses, as well as amongst inspectors, trainers, consultants and those working ingovernment or equivalent (29).

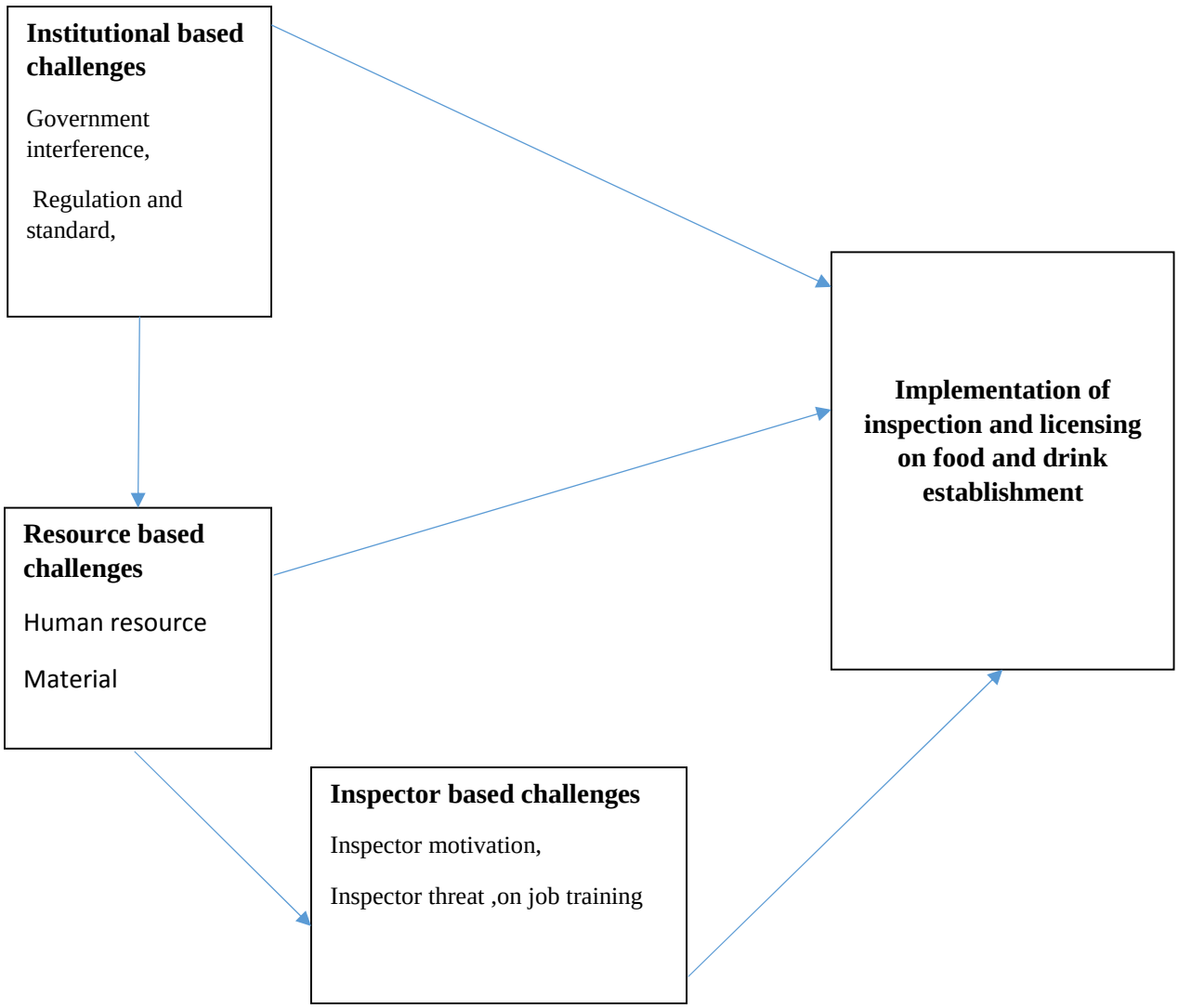
processors and inspectors worked to develop trusting and collaborative relationships with each other. They invested time to do so both during inspections and through successive visits over time. Inspectors learned about small processors' specific methods, and processors came to appreciate the challenges that their inspectors faced. Both parties emphasized the benefits offlexibility and interpersonal skills, while lamenting the consequences of poor relationships (35).

In summary, inspectors functioned as experts who helped processors improve quality and better serve customers. Inspectors are not formally permitted to give detailed guidance on how a processor might

meet a requirement, yet processors indicated that inspectors with whom they had formed a positive relationshipfound ways to communicate this information(35).

2.5 Conceptualframework

Figure1: conceptual framework



3. Objective

3.1General objective

To assess Implementation status and challenges affecting inspection and licensing practice on food and drink establishments in Addis Ababa

3.2 Specific objective

1. To assess the implementation status of inspection practice on food and drink establishments in Addis Ababa
2. To assess the implementation status of licensing practice on food and drink establishments in Addis Ababa
3. To explore challenges affecting implementation of inspection and licensing practice on food and drink establishmentsin Addis Ababa

4. Methodology

4.1 Study Area

Addis Ababa is a capital city of Ethiopia which has 11Sub-City administrations and 117 Woredas**.** Addis Ababa is Ethiopia's capital and home to the country's federal government and parliament. The African Union, several international organizations, and countless embassies have all chosen the city as their headquarters. Ethiopia's capital, Addis Ababa, is located in the country's central region. Oromia Regional State, which has an area of 530 sq km (53,0 sq mi), surrounds the capital city on all sides.(36).Currently the Addis Ababa City Government Food, Medicine and Health Care Administration and Control Proclamation No.30/2012 issued a regulation among this part 10, sub-article 1 is about inspector's powers and duties. The Authority appointed inspectors to implement the provisions of the proclamation and other laws and directives related with the authority. An inspector appointed in accordance with sub- article 1 of this article shall have the powers and duties to: a. Inspect and take measure on health and health related institution and product transporters on working hours and any time if necessary. b. When the existence of health risk is proved with evidence he can visit any building any compound, and can take necessary measures at any time depending on the inspection result(7).

4.2. Study Design

A case study approach was used in this study. Based on the statements of the problem and the purpose of the research, it is decided that the qualitative study approach is the most suitable for this topic.Case studies are a design found in many fields of study, specifically evaluation, in which the investigators develops deep analysis of a case, mostlyactivity,process,program, event, or one or more individuals. (*37*).

4.3. Source Population

The employee of Addis Ababa FMHACA

4.4. Study Participants

Employee of Addis Ababa FMHACA working on food and drink establishments inspection and licensing wereincluded based on the inclusion criteria.

Inclusion criteria

All Inspectors and licensor working on food safetyin Addis Ababa FMHACA

Exclusion criteria

Non technical staff wereexcluded from study to get better information.

4.5. Sample size

The in-depth interviews were conducted with 27 respondents working on inspection and licensing. They were withdrawn after saturation of the information was reached or after no more new ideas or repeatedness of information was expected.

4.6. Sampling Procedure

A purposive sampling technique was used to select study participants from sub-city and woreda levels to obtain the intended information for the purpose of the study. The in-depth interviews with participants at sub city and woreda level from Addis Ketema subcity, Lideta subcity, and Kolfe Keraniyo subcity included a total of 9 woredas from each sub city, including 3 woreda food establishment inspectors. The sample size was decided based on the saturation of ideas in each cluster among sub-cities and woredas.

4.7. Data Collection procedure

In-depth interview guides were used to explore the status and challenges that affect the implementation of regulatory inspection and licensing in food establishments. Semi-structured questions used as guides, which were first developed in the English language, and later translated into the Amharic language. In-depth interviews were used as a tool to gather relevant information. The researchers recruited 6 data collectors with health backgrounds and experience in qualitative data collection and food establishment inspection and licensing practice. Furthermore, the researcher who supervised the data collectors also participated in data collection and trained the data collectors.secondary data were collected from quarterly and annual reports from selected nine woreda and three sub city.

At the start of the in-depth interview, the principal investigator or research team members explained the general aim of the study and encouraged the interviewee to give their ideas freely. The interviews started with general questions. All participants were asked to be audio-taped.

4.8. Data Processing andAnalysis

After every in-depth interview, the recorded responses and written field notes was transcribed to in Amharic language and translated verbatim into English after the listening and reading of the

interviews again and again. Participants interviews; audio-taped and transcribed so that the full information was secured and to minimize recall bias. data collection and analysis were performed simultaneously.This process used to recognize the saturation point of the data. The microsoft Word data were converted to plain text and then The data were entered to open code software version 4.2 then key words and phrases were developed from the data to categorize the categories and codes. specifically thematic analysis was used as data analysis approach.The result presented by summarizing the themes and quoting important verbatims from in-depth interviews.

4.10. Operational Definitions

Effective implementation of inspection is an inspection performed based on regulations and standards, with frequency (4 times a year), coverage (100% of national target), and compliance with audit (same finding with audit inspection).

Effective implementation of licensing practice is providing licenses to food establishments based on regulations and set standards with 100% compliance.

Regulatory compliance: an organization's adherence to laws, regulations, guidelines, standards, and specifications relevant to inspection and licensing (number of food establishments punished due to lack of compliance).

Licensing: is a process and a set of activities in providing certificate of competence upon performing pre approval inspection from perspective premise, products and personnel, based on finding of pre approval inspection acceptance and rejection is determined in accordance with standards set

Inspector: Health professional authorized by the executive organ to perform inspection activities on food and drink establishments.

Inspection: is a process and a set of activities of looking closely at food establishments practice, premise, products and personnel to ensure that it meets certain prescribed standards and specifications

Food and Drink Establishment: Any institution that store, prepare, serve, vend or otherwise provide food for human consumption, operate under woreda and sub city level .

4.11Trustworthiness

The principal investigator was closely observed and coordinated the overall activities of the study project, and data quality was checked by regular supervision and reviewing the completeness and

consistency of questionnaires on a daily basis. Data collectors or environmental health professionals were assigned to collect data from establishments other than their permanent work place or catchment area (jurisdiction area) in order to minimize interviewer bias. What's more, to rate the status of food catering establishments, those data collectors or environmental health professionals were trained to minimize bias before data collection.

Data quality was maintained by reviewing the completed forms by the researcher daily. Six environmental health officers were recruited for data collection and supervision. Data collectors and supervisors were trained for 3 days on the purpose of the study, the format of the questions, and data quality management. To promote trustworthiness of the findings, the conclusions of the study were provided to study participants to evaluate and triangulate.

4.12 Ethical Consideration

The research ethics committee (REC) of Addis Ababa University's School of Public Health provided ethical approval and clearance. Official study site authorization was received, as well as written infor med consent from study participants. Addis Ababa University School of Public Health provided an official letter of permission to the Addis Ababa City Administration FMHACA.Those employees working on food establishment inspection and licensing were well informed about the purpose of the study and were asked to collect the data through written consent. Privacy and confidentiality was maintained during the study process. The right of the respondent to participate or not in the study was ensured during data collection by giving an opportunity to consent to refuse or take part in the study.

4.13 Dissemination of results

The findings will be disseminated to Addis Ababa University School of Public Health, Addis Ababa Food and Medicine, Health Care Administration and Control Authority (AAFMHACA), and other relevant offices via institutional repository data-base and, if possible, publication in international publications.

5. Results

5.1. Indepth interview with Food Establishment Inspectors

Socio-demographic Characteristics of the Participants

A total of 27 food and drink inspectors and licensors participated in this study, which is 100% of the response rate. Of the total participants, 15 were males and 12 were females. The average age of food and drink inspectors who participated in the study ranged from 27 to 40 years old. Most of the study participants have greater than five years of experience in food establishment inspection and licensing, food hygiene, and sanitation in different parts of the country. There were 25 Bachelor of Science in health graduates and two Master of Public Health graduates among the total study participants.

Table 1:- The Identified Major Themes, Sub-Theme, Categories and Codes by using Open Code

S. No	Major Themes	Subthemes	Categories	Codes
1	Performance level of routine inspection	Regulation and standard	Inspection practices	Lack of specificity of regulation
				Stringent standard to implement
				Inadequate implementation
				Inadequate enforcement of regulation
		Frequency of inspection	Targeted frequency	More than four times in a year
				Less than four times in a year
				Four times
		Inspection coverage	Targeted coverage	100% coverage
				Less than 100% coverage
		Compliance with audit Inspection	Targeted audit compliance	Level of audit compliance
				Regularity of audit inspection
				Inadequate Feedback communication
2	Performance level of licensing practices	Regulation and standard	Licensing practices	Non compliance with requirement
				Low capacity of applicant to comply
				Stringent requirement
		Compliance with standard	Targeted compliance	Level of compliance
				Capacity of food establishment
				Inadequate enforcement of regulation
3	Barriers regulatory inspection and licensing practices	Institutional barriers	Government Interference	Interference of office leaders on inspection
				Influence to provide certificate of competence
				Coordination of government stakeholders
			Standard and regulation	Inadequate enforcement of regulation
				Stringent standard
		Resource base barriers	Human Resource	Low Inspector to establishment ratio
				Inspection coverage and frequency
				Poor resource allocation system
			Materials	Inadequate material supply
		Inspector based barriers	Inspector Motivation	Lack of reward
				Lack of input materials
				Lack of protection
			Inspector Threat	Legal fire back
				Physical confrontation Inadequate protection
			On-the-Job training	Inadequate training
				Non-relevant to the job [unrelated]

5.2. Implementation of Regulatory Inspection

The thematic analysis is organized into three main themes, as follows: Performance level of routine inspection practices, Performance level of licensing practices, and barriers to the theme of implementation of regulatory inspection. There are four sub-themes, which were identified as regulation and standards, inspection coverage, frequency of inspection, and compliance with audit inspection as shown in Table 1. The details of the findings are described below as follows.

5.2.1 Regulation and standard

According to respondents, regulations lack specificity and do not guide how to act in specific conditions. This makes inadequate enforcement of regulations challenging. The regulation is not specific. It requires inspector interpretation..

AAFHACA reviewed its standards two years ago, which are applicable to existing and newly opened food and drink establishments as well as to existing ones. The previous standard was lenient while the revised standard is too stringent to implement. The major challenges to implementing it are its large space requirements that the majority of facilities cannot fulfill due to their low capacity. Some are rented houses while others are condominiums, which are difficult to re-innovate, and the rest are kebele houses, which are not allowed to be re-innovated. These are problems existing at establishment level. For new establishments, the standard is a barrier to market entry. There are gaps in regulation, such as lack of specificity of regulation, as it does not specify how to take regulatory action in some conditions, so the regulation should be reviewed taking into account the complexity of the conditions. Inadequate regulation enforcement and implementation result from a lack of specificity in regulation and stringent standards.

The food and drink establishment facilities do not fully comply with the standards, which makes the inspection practice challenging. According to an inspector,

"For example, in this woreda there are twenty government organized small and medium enterprises that work on food and drink services. Almost all do not fulfill 50% of the standard requirement to renew their license. The kitchen is too small, and they have no toilet or poor hygiene practices. The woreda political leaders prevent our office from taking aggressive regulatory measures against these

facilities, claiming the facilities will be out of the market, which is linked to unemployment. In turn, this results in inadequate enforcement of regulation and inadequate implementation of inspection practices. This arises partly from lack of specificity of regulation and stringent standards to implement. "

The regulation provides legal protection for performing inspection activities to protect public health. However, there are cases where the inspectors face intimidation, physical confrontation, and legal back fire. In such cases, the regulation is not specific. According to another inspector,

"*There is a challenge in performing inspection according to the standard as it is too stringent or difficult to implement. There is no support and communication from head office about how we solve the challenge we are facing in inspection practice due to stringent standards to implement and non-specific regulations. It is difficult to enforce, requires an inspector's experience, and requires interpretation. "*

5.2.2. Frequency of inspection

At woreda level, inspections performed less than four times a year for each food and drink establishment. At the subcity level, routine inspection performed less than four times due to the low professional to facility ratio. The frequency of inspection depends on the number of food establishments and the area of the jurisdiction that exists. Sub city and Woredas have a small number of food establishments and a small jurisdiction area, so they achieve the frequency of inspection. According to head office guidelines, facilities are shared between subcity and woreda based on level of operation, such as service provided.According to inspectors,

"Because of the low workload at our woreda, apart from regular inspection, targeted four times a year, we do risk-based inspection, follow-up inspection, and provide supportive supervision. Upon our risk-based inspection, we caught a teff flour adulteration confirmed by the laboratory. Because of a delay in the laboratory result, the adulterator escaped away. "

According to another inspector,

"*Food and beverage establishments are monitored less than four times a year. I believe it's good when we look at coverage. It's 76% in this sub city. But we are not conducting a risk-based inspection.*

A professional from woreda describes, "*We do inspections of food establishments with low regulatory compliance less than four times a year, but we plan to do inspections four times a year for those food establishments in green and yellow level. We also plan to conduct inspections more than four times a year of those food establishments that are red-level. This means we are underperforing as our inspection frequency is less than four times a year as compared to the targeted frequency.* "

5.2.3. Inspection coverage

The inspection coverage has improved from year to year, but the government's target of achieving 100% coverage (according to HSTP) has not been achieved. At woreda level, the inspection coverage is higher compared to the sub-city level. However, the targeted 100% coverage was not achieved at both levels.

According to the respondents, inspection coverage varies by season, woreda, and sub city. The inspection coverage is not achieved according to the national target of 100%. Inspection coverage varies from 71% to 95%, which is less than 100% coverage we plan to conduct. According to an inspector,

"*Inspection coverage progressively improved from its low baseline five years ago. When I was recruited to this office, it was only 48%, which is now 83%. We achieve this by deploying inspectors from low-workload areas*. *However, every year we plan* 100%."

According to a professional from the subcity,

"When I came to this subcity as an inspector, the inspection coverage was 60%. Now we have improved to 85%, but still less than 100% coverage as nationally targeted coverage."

5.2.4. Compliance with audit Inspection

There is a problem of inadequate feedback communication, regularity of audit inspection and low level of audit compliance as compared to targeted compliance. EPHI has conducted audit inspections to evaluate the authority's performance, but audit inspections are not conducted at regular intervals. There is no clear plan for audit inspection and it is not clear who is responsible for this, how frequently it should be performed, for example, at the end of the budget year. The respondents believe audit inspection may prevent corruption for those who take bribes to provide certificates of competence and ignore malpractice such as adulteration upon inspection which affects public health. Audit inspection helps standardize inspection and licensing practices all across Addis Ababa city

administration. The audit inspection feedback has not been provided in recent years as there is a problem with feedback communication. According to an inspector from subcity,

"*I have not seen such an audit inspection at a regular interval. Sometimes the EPHI has conducted audit inspections, which means it is not satisfactory. But the EPHI did not provide us with feedback regarding how well or how badly the inspectors and our office, AAFMHAC Lideta Subcity, are performing. There are issues of inadequate feedback communication, regularity of audit inspection, and low level of audit compliance.* "

5.3 Implementation of Regulatory Licensing practices

Under this section, one major thematic area emerged, which was Performance level of licensing practices, but it has sub sections comprised of regulation and compliance with standards as shown in Table 1.

5.3.1 Regulation and standard

A Certificate of competence for new establishments is provided upon fulfilling 75% of the requirements for premises, products, and professionals in accordance with the standard set. The challenge is that some micro and small enterprises enter the market without getting a certificate of competence, as their establishment is based on the government's initiative for job creation. This affects the implementation of regulations effectively. The Certificate of competence must be renewed annually upon fulfilling at least 50% of the requirements. The regulation is not specific on many issues related to licensing practices and is difficult to enforce. The respondent mentioned that due to stringent requirements by standard, and the low capacity of the applicant to comply, which results in noncompliance with the requirement. According to a licensor,

"As a licensing officer, I provide a certificate of competence based on existing regulations and standards. For example, I provide a certificate of competence for a new establishment if it scores 75% and renew it annually for an existing establishment if it scores 50%. The challenge is that some institutions work against regulation by operating food establishments without a certificate of competence, [which] we cannot take regulatory measures against these illegal operators because they are backed by the government specifically. Small and micro enterprises work in food services. This poses a food safety issue. We are asked by the office head to renew the certificate of competence of small and micro enterprises, though in such a situation, the regulation does not help as it is non-specific. "

According to another respondent, *"The main causes of non-compliance with requirements are the low capacity of the applicant to comply and stringent requirements."*

5.3.2 Compliance with standard

According to the respondents, compliance is related to the financial capacity and business operation level of food establishments. Food establishments with better financial capacity comply better than those with low financial capacity. Food establishments with large business operations better comply than those with small business operations. Privately owned institutions have better compliance than collectively owned enterprises because the latter do not provide certificates of competence if they do not fulfill the requirement, while the former do get certificates of competence without fulfilling the requirement. This double standard compromised the implementation of regulatory licensing practice. The major barrier to complying with the standard is its large space requirement. Some small and medium enterprises do not have water supply, toilets, poor hygiene and sanitation practices, lack of SOPs, and education and training to run food establishments. According to a licensor from woreda,

"In this woreda, 23% of food establishments are at the red level, 66% are at the yellow level, and 11% are at the green level. The majority of the red-level enterprises are government-organized small and medium enterprises, and all the green-level establishments are privately owned food establishments with good financial capacity and a high level of business operation. This means inadequate enforcement of regulation as shown level of compliance. "

According to another respondent, *"We face inadequate enforcement of regulations as measured by objective criteria to evaluate food establishments' level of compliance. One cause is the low capacity of food establishments."*

There is a scoring method based on a point assigned to each criteria to measure the level of compliance with the standard, and a percentage of compliance is calculated. Based on this, those scored less than 50% are assigned red, those scored 50% to 74% are assigned yellow, and those scored 75% and above are assigned green.

5.4. Challenges Affecting Regulatory Inspection and Licensing Practices

Under this theme, there are three sub-themes identified as institutional challenges, resource-based challenges, and inspector-based challenges, as shown in Table 1

.5.4.1 Institutional Challenges

Professional allocation is not proportional to the number of institutions available under the jurisdiction area. FMHACA and other stakeholders, such as the Trade and Industry, Culture and Tourism, and Small and Micro Enterprise offices, have competing roles.Inadequate communication between wereda, subcities, and the headquarters.Assignment of non-professional office heads affects compliance with inspection standards. According to respondents,

"Institutional factors affecting the performance of supervision and competency verification or preventing us from working occasionally the head intervenes and influences. That thing will keep you from doing your job properly."

The inspectors in this study said that role conflict among stakeholders, professional allocation system, non-professional office leaders, poor communication and coordination mechanisms, and office leader competence affected the effective implementation of regulatory inspection and licensing practices.

5.4.1.1. Government Interference

According to study participants, the government appoints individuals with no relevant education, work experience, and technical training as head of office at the woreda and sub-city level. These political leaders interfere with inspection and licensing practices. The government organizes small and medium enterprises in its attempt to create jobs and influences inspectors and licensers to tolerate them upon inspection even though they do not comply with standards and regulations. There was poor coordination among government stakeholders. This affected inspection and licensing practices. There is no government interference in the case of private institutions. According to a licensor from woreda,

"As licensing officer at this woreda, I rejected providing a certificate of competence for four injera producers as they did not fulfill the requirements stated in the regulation and standard. However, the head of this office and other political leaders forced me to provide it by letting them sign an agreement to fulfill it in six months, but they still have not fulfilled it after one year and are still in operation. "

According to another respondent,

"Last year, over ten products with quality problems (poor labeling, source or producer) were identified by inspectors and we ordered them to be pulled from the market throughout the city.

However, upon investigation by the government, they were found to be small and medium enterprise products. The subcity's political leaders ordered us to tolerate them. "

5.4.1.2. Regulation and standard

The new standards are too stringent to implement, and the majority of institutions do not comply with the standards, which causes conflict between inspectors and clients. The inspectors believe qualifications must be met before food establishments can do so. Some food establishments attempt to provide bribes to inspectors.

From a public health perspective, this stringent standard is good as it prevents unqualified food establishments from entering the market. For existing food establishments, they are required to fulfill requirements gradually, but some with low capacity are still unable to fulfill them.

The revised standard is too stringent to implement in existing food establishments due to large space requirements that the establishments are unable to fulfill. The stringent nature of the standards makes the inspection practices challenging. If strictly enforced, a majority of small-capacity food establishments would be out of the market, which is linked to unemployment. According to the respondent,

"*In our subcity, factors contributing to inadequate enforcement of regulations are stringent standards, low capacity of food establishments, large space requirements, and some inspectors' involvement in corruption, so they work against standards and regulations."*

5.4.2 Resource Based Challenges

5.4.2.1 Human Resource

The recruitment of human resources or inspectors who work in food and drink establishments is not based on the area covered by the jurisdiction area and the number of food establishments they have. According to BPR, all the subcities have the same number of inspectors, and also, all woredas have the same number of inspectors. However, the jurisdiction area and the number of food and drink establishments in each sub city and woreda are not the same. According to an inspector from subcity,

"*According to BPR, this subcity requires 26 professionals, but now we are operating with seven professionals and one team leader. We are facing a human resource shortage. We have a low inspector to establishment ratio that affects inspection coverage and frequency. When we go out for*

inspection licensing practice, we do not get transportation service. There is a poor resource allocation system. Due to this, most of us who are guided by our work are not satisfied. This contributed to our low inspection coverage. Due to a shortage of manpower, sometimes we contract professionals from woredas (under our jurisdiction area) with low workload. "

In some parts of the city, a shortage of inspectors creates workloads for the existing professionals. According to another respondent,"*lack of manpower, especially in our district, when you look at manpower there is low inspector to establishment ratio. Since we do not have a secretary, the expert comes in and does the writing himself, which means there is a poor resource allocation system that affects inspection coverage and frequency. "*

According to an inspector,

"*In this subcity there are 2319 food establishments we inspect and there are seven inspectors. However, in the neighboring subcity there are around 1200 food establishments they inspect and there are seven inspectors. The head office complains that this sub-city has low inspection coverage. The head office do not care about the low inspectors to food establishment ratio that would affect inspection coverage frequency*."

5.4.2.2 Materials

There is a shortage of material and supplies needed to perform inspection and licensing. Among the items lacking are computers, thermometers, hygrometers, cameras, cars (to go around for inspection and licensing) and refrigerators for keeping samples.

5.4.3 Inspector Based challenges

5.4.3.1 Inspector Motivation

The respondents believe they are unmotivated due to lack of input materials, lack of rewards for best performers, inadequate feedback, inadequate transport service to move for inspections, and inadequate supplies such as computers, the internet, and inspection tools. A respondent described,

"I am not motivated due to lack of a reward system. I believe this is not a good place for me. I will change my job due to the risk associated with the job and due to lack of motivation and lack of input materials."

5.4.3.2 Inspector Threat

There is a lack of protection when dealing with illegal activities such as adulteration, expired product confiscation, and closing of institutions. Even though regulation number 60/2014 provides legal protection for inspectors, its implementation is poor. Inspectors face legal backfire and physical confrontations but do not get assistance from the head of office, which makes the inspection practices challenging. An inspector described,

"*During inspection, I found 200 litres of expired oil in a food and drink establishment. As an inspection team, we had to confiscate this product. The owners refused to provide it and confronted us physically. Later on, through cooperation with police, the product is confiscated, the physical confrontation ignored. Another time I do not feel safe and protected to confiscate sub-standard products and confront malpractices related to food safety. "*

Another inspector explained,

"Upon inspection, I found an adulterated barbare and confirmed it through a laboratory test. We brought the adulator to the court. However, the court judged the adulterators to be free (the court dismissed the case). I believe the judge or the attorney took a bribe from the adulterators, who are known to be rich businessmen in this area. The adulterators took me to court, claiming that my activities were defamatory; he won the case, and the court ordered me to pay the costs he incurred in these legal proceedings.My office is not willing to reinvestigate this case and [could] not help me in the legal process. This affects my future inspection practices as I am not protected as stated in the regulation. "

5.4.3.3 On-the-Job training

There is inadequate training related to the job, newly employed professionals did not get induction training. Moreover, the new standard related training was not provided for all staff, lack of training budget and the existing training budget transfer for political activities. The respondent identified some training are non relevant to, only one type of training given every year. The training are not scientifically sound. An informant described the situation of training as follows,

"In *my five year experience in this office I took Infection Prevention training (IP) three times, the training which is tailored to healthcare facility inspector, but not to my specific practices. Last year this office's training budget was banned by head office claiming all training to be held centrally, but*

they provided only one type of training for two staff. Due to lack appropriate training, we face difficulty in implementing new standard and other activities due to the dynamic nature of the job."

She added saying,

"I took training on good governance, balanced score card, automation, health regulation and cascading. But only health regulation is related to my job, which need scientifically sound and relevant training."

5.5Review of secondary data

To triangulate and complement the other data sources, secondary data were collected from quarterly and annual reports from selected nine woreda and three sub city.

Sub city and woredas	**Number of food establishments**	**Coverage and frequency of routine inspection**				**Level of compliance of food establishments**		
		One times	Two times	Three times	Four times	Red	Yellow	Green
01	109	0	6	38	65	15	72	22
02	252	0	30	146	76	45	171	36
03	343	0	28	199	116	48	233	62
04	1200	0	108	684	408	276	792	132
05	649	0	84	370	195	78	441	130
06	145	0	14	87	44	12	98	35
07	346	0	41	201	104	48	235	63
08	1750	0	140	1015	595	175	1190	385
09	650	0	58	371	221	91	442	117
10	412	0	54	235	123	33	280	99

11	319	0	32	182	105	32	217	70
12	2319	0	163	1391	765	533	1531	255
Total	8494	0	763	4946	2785	1393	5702	1399

Table2 : Implementation status of inspection and licensing practices on food and establishment from selected subcity and woreda of Addis Ababa in 2012 Ethiopian calendar

coverage and frequency of routine inspections

According to secondary data reviewed, the majority of food and drink establishments are inspected less than four times in a year, which means one hundred percent of them are targeted by national. The data illustrates that there are eight thousand four hundred and ninety-four food and drink establishments in three sub cities in the sample taken. Of these, seven hundred sixty-three food and drink establishments were inspected two times, four thousand nine hundred and forty-six food and drink establishments were inspected three times, and two thousand seven hundred eighty-five food and drink establishments were inspected four times in that fiscal year**.**

The level of compliance of food establishments

Regarding the certificate of competency, most food and drink establishments are on yellow status, but the expectation is that the majority will be on green status. Contrary to this fact, there are food and drink establishments that have a red status. According to secondary data collected from three subcities and nine woredas, there are 1,393 food and beverage establishments in red, 5,722 in yellow, and 1,399 in green**.**

6. Discussion

The objective of the study was to assess the status and challenges that affect the implementation of regulatory inspection and licensing practices for food and drink establishments in Addis Ababa. Inspectors of food and drink establishments both working at sub city and woreda level were involved in the study. From the study, three themes emerged: key findings were presented as follows.

The routine inspection is not carried out in accordance with the regulations and standards.The main purpose of routine inspection is to take corrective measures for non-compliance in order to improve the hygiene and sanitation condition of food establishments. According to hygiene and sanitation regulations, routine inspections are performed every quarter of the year, totaling four times in one year. The frequency of routine inspection is not achieved, and this leads to low coverage of regulatory inspection. For authorities to compare the success of routine inspections with audit inspections is important. However, audit inspections are not performed at regular intervals of time.

To get a certificate of competence, first the owner of a food establishment provides an application to the authorities for a new and/or renewal license. After that, the authorities give appointments for pre-approval inspections and the food establishments are evaluated in accordance with standards. For different reasons, the certificate of competence is not totally provided according to standards. Food establishments' compliance with standards is low, as some of these establishments fall into the red zone according to the standard.

The main barriers are role conflict, the presence of stringent standards, the existing low inspector-to-food establishment ratio, a lack of materials, a lack of reward and appreciation, a lack of legal

protection for inspectors, inadequate and irrelevant training for inspectors, the competency of office leaders in enforcement, political interference, and difficulty enforcing regulation.

The revised standard is too stringent to implement in existing food establishments due to large space requirements that the establishments are unable to fulfill. However, its advantage is that it prevents the market entry of unqualified food establishments. The stringent nature of the standards makes the inspection practices challenging and predisposes food establishments to providing bribes (corruption). If strictly enforced, a majority of small-capacity food establishments would be out of the market, which is linked to unemployment. According to the respondent, the regulatory inspection was not effectively implemented. The study in the USA showed regulations are unfairly slanted against small institutions and favor large food establishments. Studies of regulatory implementation have suggested that inspection practices offer possible policy accommodations to small food businesses (27). Another study in Afghanistan implied that it was found out that businesses believe food safety systems are costly, difficult to implement, and not actually necessary. It was recognized that effort must be made to make food safety systems like GMP and HACCP acceptable to businesses by better communicating the advantages food safety system implementation may bring (28).

The problem of manpower could be solved partly by suggesting a system/standard that works for different levels of establishments having different minimum requirements as well as adjusting the frequency of visits in each type of establishment or rank level (color) to vary. Say, if the establishment has got a green label, then the inspection should be lower in principle and say 1-2 times a year based on the percentage performance of the fulfillment. If red, then at least four times and when there is imminent danger perceived, reported, or found during inspection; this also works for other colors too.

In this study, full inspection coverage was not achieved. A study in Afghanistan showed a lack of resources resulted in a low level of coverage and less frequent inspections. According to a study in Afghanistan, inspectors visit each food business operator at least once a year and there is no follow-up visit to identify non-compliances with regulations (28). According to a study in Kuwait, the Kuwait municipality has been facing tremendous pressure with regard to a number of issues related to food safety. Maintaining adequate inspection and monitoring of commercial food service establishments and processing plants is one of them (29).

The audit inspection is inadequate, conducted irregularly, and audit feedback is not provided to them as to how well they comply with audit inspection that affects regulatory inspection improvement. Audit inspection, according to the regulators, could prevent corruption and standardize inspection and licensing practices across the city, identifying best-performing jurisdiction areas.This inadequate audit inspection causes an information gap in determining the effectiveness of regulatory licensing and inspection practices.

The regulation is not effectively implemented as there are food establishments operating without certificate competence due to government interference. Certificate of competence provided upon fulfilling 75% of the requirement. Certificate of competence renewed upon fulfilling 50% of the requirement. However, this criteria is not applicable in the case of government-organized small and medium enterprises that run food establishments. This affected implementation of regulatory inspection and licensing practices.

Professional allocation systems, stakeholder role conflict, poor communication and coordination mechanisms, non-professional office leaders, and office leader competence all have an impact on the effective implementation of regulatory inspection and licensing practices.study in Kuwait showed the same result. Inspection is usually carried out in conjunction with the municipality through interagency agreements. In many cases, lack of coordination between the Kuwait Municipality, Ministry of Commerce, and MOH inspectors causes duplication of duties and results in wasted manpower, financial resources, and confusion for food establishments. Food inspection in Kuwait has focused on general hygiene and sanitation issues, rather than taking into account many other potential sources of food contamination. This is particularly noticeable given the limitations in facilities, the insufficient training and the clear inefficiencies in the system that have placed a great workload on inspectors (28). The food safety management system in China has been based on a segmented supervision model since the 1980s, and communication and cooperation between the various regulatory agencies is poor.There is no effective information sharing mechanism among these departments (35).

The government influences the regulatory office by appointing non-professional office managers, by preventing them from taking regulatory measures, by facilitating the provision of certificates of competence without fulfilling the requirements, and by requiring them to tolerate small and medium enterprises upon inspection. This affected implementation of regulatory inspection licensing

practices. A study in China shows similar results that the supervision and management are poor. The efficiency of governmental supervision falls behind the requirements of the situation and the task of guaranteeing food safety. The supervisors' understanding of laws and policies, or efficiency of ability to enforce laws, is incommensurate with their supervisory responsibilities (35).

Inadequate material input affected regulatory inspection licensing practices because participants in this study demonstrated they did not have adequate material supply that they needed to perform their duty. This consequently affected the implementation of regulatory inspection licensing practices.

The respondents of this study feel inadequately motivated due to a lack of reward, a lack of protection, and inadequate resources. This may result in the turnover of experienced professionals.

The training given to inspectors is not relevant to their job, redundant and not adequate. There is a training plan every year, but it is not undertaken. This affected their motivation, hence inspection and licensing practices. A study in Kuwait showed similar results. Apart from the on-the-job training that food inspectors receive once they are hired, no training program is in place to improve or enhance the capabilities of the inspectors or to provide them with an understanding of the latest scientific developments for food safety enforcement. The majority of food inspectors have no knowledge of the modern risk-based approach to food inspection and have not received any training in the implementation of the hazard analysis critical control point (HACCP) system (28).

Inspectors face physical confrontation and legal fireback upon performing their duties but do not get assistance or protection from their office. This affected their motivation, hence inspection and licensing practices.

7. Strengths and Limitations of the Study

Strengths of the study

The approach used generated more detailed information to explain complex regulatory situations, focusing on regulatory inspection and licensing practices. The method helps to identify complex food safety regulations.Thematically addressed key components of the food safety as implemented by Addis Ababa FMHACA at the woreda and subcity level, identified problem areas, and formulated interventions to be implemented by stakeholders.

The study explored in detail information regarding the regulatory system and its implementation.Data collection is performed by recruiting experienced inspectors with great insight about the system, the process, and practice of regulatory inspection and licensing.

Limitations of the Study

Only regulators are the source of the data. Food establishment operators are not included in the study.

The study relied on responses given by inspectors and licensors and may not fully explain the cause and effect regarding the implementation of licensing and inspection practices.

Geographically, Addis Ababa city FMHACA jurisdiction area is included, but the food safety system in Ethiopia is complex with multiple stakeholders.

The views of the culture and tourism office, the trade and industry office, and political leaders are not included.

8. Conclusion

Inspections of food and drink establishments are not performed based upon the existing regulations and standards. The frequency and coverage of food catering inspections are low (less than four per year). The inspection is not conducted properly to measure the effectiveness of inspection and licensing practices, and best and worst jurisdiction areas are not identified. Food and beverage establishments' licenses or certificates of competence are renewed annually if they meet at least 50% of the requirements, and applicants receive a new certificate of competence if they meet 75% of the requirements.There are institutions without a certificate of competence but operating food and drink businesses, specifically small and micro enterprises. Therefore, the implementation status of inspection and licensing of food establishments and drink establishments is not effective.

9. Recommendation

To the authorities (AAFMHACA)

- Audit inspections should be done regularly to identify gaps and formulate interventions. Audit inspection feedback should be communicated to all stakeholders.
- Human resources should be allocated based on the number of food establishments in each jurisdiction area.
- The authorities should have the materials needed to perform inspection and licensing practices.
- The authorities should outsource training programs to academic institutions. The training must be relevant to the trainee's needs.
- The authorities should formulate an inspector and licensor reward system and a protection system.
- The authority should address all barriers to inspection and licensing practice, such as gaps in regulation and standards, government interference, inadequate resources, poor coordination, and role conflict among stakeholders.

To the Government at woreda and sub city

- The government should stop interfering the authority activity.

- The government should appoint office head individuals with relevant education and relevant regulatory experience as head of inspectorsWoreda and Sub city FMHACA.

Further researches should be conducted on

- Implementation status using mixed method
- Correlation of inspection coverage, number of professional at jurisdiction area and number of food establishment

10. Reference

1. FAO/WHO. Assuring food safety and quality: guidelines for strengthening national food control systems. 2003.
2. FAO. Risk-based food inspection manual, 2008.
3. Sylvester N , Onyeneho C , Hedberg W. An Assessment of Food Safety Needs of Restaurants in Owerri, Imo State, Nigeria, 2013.
4. Husam F. Alomirah Z, Wajeeh N. Sawaya A, FatenJabsheh B, Adnan. Assessment of the food control system in the State of Kuwait, 2008.
5. Gurmu E. Assessment of Sanitary Condition of Food Catering Establishments in Addis Ketema sub City, 2014.
6. FDA. Proclamatio No. 11 12/2019. Federal Negarit Gazette, 2019.
7. Addis Ababa City Administration. Food Medicine and Health care Administration and control Proclamation 30/2012. Federal Negarit Gazette. 2012.
8. Meleko A, Henok A, Tefera W, Lamaro T. Assessment of the Sanitary Conditions of Catering Establishments and Food Safety Knowledge and Practices of Food Handlers in Addis Ababa University Students' Cafeteria, 2015.
9. Habasha Newspaper. News [Internet]. Addis Ababa 2014. [cited 2019 December 19] Available from:https://www.zehabesha.com › 2014.
10. Lideta sub city FMHACA. Annual report, Lideta: unpublished, 2019.
11. *Brian Lee. A Review of Food Safety Interventions and Evaluation in Food Service Establishments, 2013.*

12. *Issacs S, Abernathy T, Hart B, Wilson J. Public health inspectors in restaurants: what they do and why. Can J Public Health. 1999.*

13. Zablostky Kufel J, Resnick B, Fox M, McGready J, Yager J, Burke T. The impact of local enviornmental health capacity on foodborne illness morbidity in Maryland. Am J Public Health. 2011.

14. WHO. global benchmarking tool rev. VI ver. 1, Regulatory Inspection (RI): indicators and fact sheets. 2018.

15. FAO. Strengthening national food control systems A quick guide to assess capacity building needs. 2007.

16. Aung MM, Chang, Y.S. Traceability in a food supply chain: safety and quality Perspectives. Food Control 39. 2014.

17. Li D, Wang, X., Chan, H.K., Manzini, R. Sustainable food supply chain management. Int. J. Prod. Econ. 152, . 2014.

18. Wu Y-N, Chen, J.-S., . Food safety monitoring and surveillance in China: past, present and future. Food Control. 2018.

19. Gray J, Roth AV, Leiblein. Quality risk in offshore manufacturing: evidence from industry. 2011.

20. Ball G, Siemsen E , Shah Do plant inspections predict future quality? The role investigator experience. 2017.

21. Manon R, Romina Z, Alexandre L, Sunny N, Mathieu Co, Ashwani T, etal. Quantifying the impact of food safety criteria included in the canadian food inspection agency risk assessment model for food establishments through expert elicitation. 2018.

22. Melese T. Food Standards, Food Law and Regulation System in Ethiopia: A Review,. 2015.

23. OECD. OECD Regulatory Enforcement and Inspections Toolkit, OECD Publishing, Paris. https://doi.org/10.1787/9789264303959-en. 2018.

24. HHS(U.S. Department of Health and Human Services). FDA Inspections of Domestic Food Facilities. 2010.

25. Husam F , Sameer F, Wajeeh N, Faten J, Adnan J,Hani M etal. Assessment of the food control system in the State of Kuwait. 2010.

26. Baldwin R. Better regulation in troubled times. Health economics policy and law © 2006 Cambridge University Press. 2006.

27. Yapp C, Fairman R. Factors affecting food safety compliance within small and medium-sized enterprises: implications for regulatory and enforcement strategies. Food Control , 2006.

28. Mohammad S. Assessment of the Current Food Safety Regulatory System In Afghanistan and its Future With a New Independent Regulatory Structure. 2015.

29. Mohammad S. Food safety and quality management regulatory systems inAfghanistan: Policy gaps, governance and barriers to success. 2016.

30. May P, Wood R. At the regulatory front lines: inspectors' enforcement styles and regulatory compliance. J. Publ. Adm. Res. 2003.

31. Fairman R, Yapp C . Making an Impact on SME Compliance Behaviour: An Evaluation of the Effect of Interventions upon Compliance with Health and Safety Legislation in Small and Medium Sized Enterprises. Kings Centre for Risk Management, Kings College, London, UK, . 2005.

32. Lipsky M. Street-Level Bureaucracy: Dilemmas of the Individual in Public Services, 30th Anniv. Exp. ed. Russell Sage Foundation, New York. 2010.

33. Worosz MR, Knight, A.J., Harris, C.K., Conner. Barriers to entry into the specialty red meat sector: the role of food safety regulation. South Rural Soc. 2008.

34. Jennifer A, Buckley J. Food safety regulation and small processing: A case study of interactions between processors and inspectors. 2015.

35. Liu H WJ, Wub Y, Zhanga L. The follow-up evaluation of "General Hygienic Regulation for Food Production" in China 2018.

36. Ethiopia Statistics Authority. Ethiopia Census 2007 report, Addis Ababa revised on June, 2012.

37. John W. Creswell. Research design : qualitative, quantitative, and mixed methods approaches /. — 4th ed, 2014.

11.The Annexes

Annex 1:- English Permission Asking Sheet

In AAU, CHS and SPH student’s permission asking sheet

Good morning I am Nura Ridan. Firstly, I would like to say thank you for spending your time. I am pursuing a Master of Public Health at Addis Ababa University's School of Public Health, and they are members of a research team tasked with gathering information on Addis Ababa's inspection and licensing practices.The aim of this study is to explore the status and factors affecting inspection and licensing practices. As there is no enough data on this study, the information obtained from your participation will help to provide a designed evidence based strategy to improve institutional delivery for policy makers, governmental and nongovernmental organizations. The study will not cause any harm to you except giving information. You have the option to participate or not participate, as well as to withdraw from the interview at any time. The information you provide shall be keptas confidential information and shall not be disclosed any third party. The interview will take approximately one hour.

Are willing to participate?

YES

NO

If say yes, say thank you and let us proceed to the consent form. If say no, say thanks, do not reinforce them to respond.

Annex 2: -English Consent Form

I have read or it has been read it to me in my language and I understand about the conditions therefore I am willing to participate in the study.

Date of the interview……..signature of the participant…….

The Result of Interview

1. Complete 2. Partially Complete 3. Refuse

Name of interviewer……..signature…….

Questionnaire number…….

Started hour…....minute……..interview ended hour……..minute……

Name of supervisor……signature……..date checked……

Contact Address of the Investigator

Name: Nura Ridan

Mobile: 0923712281

Email:nuraridan3@gmail.com

Annex 3: -English Topic Guides

1. How is the inspection process of food establishments? What is the current implementation?
2. How is the certification process on food establishments? What is the current implementation?
3. How do the institutions you supervise meet the standard? What Problems affects level of compliance or to meet the standard?
4. Have you ever thought that improper control would harm public health? why ?
5. Do you ever think that certification would be detrimental to public health? why ?
6. Does the authority conduct audit? If so, what are the major audit findings?How is the level of compliance of inspected food establishments against national standard? What factor affects level of compliance?
7. Is there a significant difference between your regular monitoring findings and the audit control findings? DifferenceWhat is the reason?
8. What are the institutional factors that affect the performance of supervision and competency verification?

9. What are the environmental factors that affect the performance of supervision?
10. What factors associated with regulators that affect the performance of control and competency verification?
11. What are some other factors that affect the performance of supervision?
12. Which areas need more attention in food safety?
13. Who are the main stakeholders in food control and licensing? Stakeholders Coordination How is it configured?

THANK YOU

ቅጥያ 1:-የአማርኛትርጉምየጥናትፈቃደኝነትመጠይቅቅፅ

እንደምንአደሩ?/እንደምን፡ዋሉ?እንደምንነዎት?

እኔ፡ስሜኑራ

ሪዳንይባላል፡፡እነዚህምእኔንለማገዝየመጡየጥናቱቡድንናቸው፡፡የአዲስአበባዩኒቨርሲቲየህብረተሰብ ጤናሳይንስትምህርትቤትየምርምርቡድንበአዲስአበባከተማውሰጥምግብ ና መጠጥ ቁጥጥርና ብቃት መረጋገጥ የለበት ደረጀ ለማወቅ በሚደገውጥናትላይጥልቅየሆነመረጃለመሰብሰብ፡፡እርሶዎየሚሰጡትመረጃየጥናቱንአላማለማሳካ ትናውጤቱምምግብ ና መጠጥ ቁጥጥርና ብቃት መረጋገጥ በሚመለከትብዙምጥናትባለመኖሩናጥናቱምመረጃእንዲኖረናለፖሊሲአውጪዎች÷ ለመንግሰትናመንግሰታዊላልሆኑድርጅቶችእንደግባትእንዲያገለግልነው፡፡መረጃከመቀበልሌላጥና ቱበተሳታፊዎችላይየሚያደርሰውምንምአይነት ተጽዕኖየለውም፡፡ስለዚህእርስዎለዚህቃለመጠይቅተጋብዘዋል፡፡ሌላላረጋግጥልዎየምፈልገውእርስ ዎየሚሰጡትማንኛውምመረጃሚስጥራዊነቱየተጠበቀናለዚህጥናትአላማብቻየሚውልመሆኑንነ ው፡፡ስምዎምአይፃፍም፡፡በጥናቱ የመሳተፍናያለመሳተፍጀምረውየማቋረጥምሆነየማይፈልጉትንጥያቄያለመመለስመብትዎየተጠበ

ቀነው፡፡መጠይቁየሚወስደው፡አንድሰዓትያህልነው፡፡ስለዚህጥናቱጋርየተያያዘማንኛውምጥያቄዎ
ችንሊጠይቁይችላሉ፡፡አሁንበጥናቱላይለመሳተፍበቅድሚያፍቃደኝነትዎንይግለፁልኝ፡፡

ፍቃደኛ፡ነኝ……ፍቃደኛአይደለሁም……

ፈቃደኛከሆኑአመስግናለሁኝ በስምምነታቸው እንዲፈርሙ ማድረግ፡፡

ፈቃደኛ ካልሆኑም አመሰግናሁኝ፡፡

ቅጥያ 2፡ -የአማርኛየስምምነትማስፈረሚያቅፅ

ከላይያለውመረጃአንብቤየተረዳሁኝስለሆነበጥናቱላይለመሳተፍፈቃደኝነቴንበፊርማዬንአረጋግጣለሁ፡፡

መጠይቅየተካሄደበትቀን……የተሳታፊዋፊርማ……..

የቃለመጠይቁውጤት

1.አጠናቀዋል…… 2.አልፈቀዱም……

3.በከፊልአጠናቀዋል……

የጠያቂውስም----------ፊርማ ----------

የጥያቄ ወረቀቱ ቁጥር/ኮድ……

መጠይቁ ተጀመረበት ሰዓት----------ያለቀበት ሰዓት----------

የተቆጣጣሪው ስም----------ፊርማ----------

የተረጋገጠበት ቀን----------

ምናልባትማነጋግርቢፈልጉ፡-

የተመራማሪውአድራሻ

ስም፡- ኑራ ሪዳን

ስ.ቁ፡- 0923712281

ኢሜይል፡- nuraridan3@gmail.com

ቅጥያ 3፡ -የአማርኛየመወያያመመሪያዎች

1. **የምግብ ተቋማት የቁጥጥር እና ብቃት ማረጋገጫ አወቃቀሩ እንዴት ነው? አሁን ያለው አፈፃፀም ተግባራዊነቱ ምን ይመስላል?**
2. **የምትቆጣጠሯቸው ተቋማት ከተቀመጠው መስፈርት (ስታንዳርድ) የማሟላት ሁኔታቸው እንዴት ነው? ምን ምን ችግሮችመስፈርት (ስታንዳርድ) የማሟላት መጠኑ ያስተጓጉላሉ?**
3. **አግባብ ካልሆነ የቁጥጥርና ብቃት ማረጋገጥ የህብተሰብ ጤና ይጎዳል ብለው አስበው ያውቃሉ ? ለምን ?**
4. **ባለስልጣኑ የኦዲት ቁጥጥር ያዳርጋል ? የሚያደርግ ከሆነ ዋና ዋና የኦዲት ግኝቶች ምንድን ናቸው?**
5. **በየወቅቱ ከምታደርጉት ቁጥጥር ግኝት ከኦዲት ቁጥጥርግኝት ጋር ትርጉም ያለው ልዩነት አለው ወይ ? ልዩነት ካለው ምክንያቱ ምንድን ነው?**
6. **በቁጥጥርና ብቃት ማረጋገጥ አፈፃፀም ተፅዕኖ የሚያደርጉ ተቋማዊ ምክንያቶች ምንድ ናቸው?**
7. **በቁጥጥር ብቃት ማረጋገጥ አፈፃፀም ተፅዕኖ የሚያሳድሩ አካባቢያዊ ምክንያቶች ምንድን ናቸው?**
8. **በቁጥጥርና ብቃት ማረጋገጥ አፈፃፀም ተፅዕኖ የሚያሳድሩ ከተቆጣጣሪዎች ጋር ተያይዞ ያሉ ምክንያቶች ምንድን ናቸው?**
9. **በቁጥጥር ብቃት ማረጋገጥ አፈፃፀም ተፅዕኖ የሚያሳድሩ ሌሎች ምክንያቶች ምንድን ነው?**

10. በምግብ ደህንነት ቁጥጥር ብዙ ትኩረት የሚያሻቸው አካባቢዎች የትኞቹ ናቸው?
11. በምግብ ቁጥጥርና ፍቃድ አሰጣጥ ዋና ዋና ባለድርሻ አካላት እነማን ናቸው? የባድርሻ

የአዲስ አበባ ከተማ የምግብና መድኃኒት ጤና ክብካቤ አስተዳደርና ቁጥጥር

አካላቶች የማስተባባር ስራ እንዴት ነው የተዋቀረው?

ቅጥያ 4፡የአዲስ አበባ ከተማ የምግብና መድኃኒት ጤና ክብካቤ አስተዳደርና ቁጥጥር ባለስልጣን የቁጥጥር ቼክሊስቶች

ባለስልጣን

ባለ ኮከብ ሆቴል የአካባቢ ጤና አጠባበቅ ቼክ ሊስት

የድርጅቱ ባለቤት ስም _____ የስራ አስኪያጅ ስም _____የድርጅቱ አይነት_____

የድርጅቱ ስም_____ ድርጅቱ የሚገኝበት አድራሻ፣ክ/ከተማ _____ወረዳ _____

ድርጅቱ የሚገኝበት ልዩ ቦታ _____የድርጅቱ የቤት ቁጥር _____

የድርጅቱ ንግድ ፈቃድ ቁጥር _____ ቀን _____

የባለቤቱ ስልክ ቁጥር _____ የስራ አስኪያጅ ስልክ ቁጥር_____ኢሜል _____

ተ/ቁ	ክብደት		ውጤት	የተሰጠ ነጥብ	ዝርዝር መለኪያ	ከመስፈርቱ አንጻር ያለበት ሁኔታ				ምርመራ
						አሟልቷል ×1	ያላሟላ ከሆነ ከመስፈርቱ ጋር ያለው ልዩነት			
							ትንሽ×0.7	ከፍተኛ×0.4	በጣም ከፍተኛ×0	
1	2.00				**አካባቢያዊ ሁኔታ**					
1.1	0.20				ከመኖሪያ ቤቶች፣ ከት/ቤት ከጤና ድርጅቶች እና መዋዕለ ሕፃናቶች ያለው ርቀት					
1.2	0.10				ለጎርፍ፣ ረግረጋማ ቦታና ናዳ ተጋላጭነት					
1.3	0.40				አገልግሎትን እና ምርትን ሊበክሉ ከሚችሉና በሰው ጤና ላይ አደጋ ለሚያስከትሉ ነገሮች ተጋላጭነት					
1.4	0.30				ከኢንዱስትሪዎችና ከቆሻሻ መጣያ አካባቢዎች ያለው ርቀት					
1.5	1.00				የመሰረት ልማት አውታሮች					
2	3.00				**የህንፃው ዲዛይንና ግንባታ ሁኔታ**					
2.1	1.00				ህንፃው የተገነባበት ግብአት					
2.2	0.50				የድርጅቱ ስፋት					
2.3	0.50				የመስኮትና በሮች					

				ሁኔታ					
2.4	1.00			ለአካል ውስንነት ላለባቸው የመወጣጫ አገልግሎት					
3	**3.00**			**የአየር ዝውውርና የብርሃን ሁኔታ**					
3.1	1.50			የአየር ዝውውር					
3.2	0.50			የብርሃን መጠን					
3.3	0.30			አማራጭ የሃይል ምንጭ (generator)					
3.4	0.70			የአየር ማጣሪያ ስርዓት					
4	**7.00**			**የውሃ አቅርቦት**					
4.1	2.00			ድርጅቱ ያለው የውሃ አቅርቦት					
4.2	1.00			የውሃ ማከፋፈያ መስመሮች					
4.3	2.00			የመጠባበቂያ ውሃ ማጠራቀሚያ ጋን					
4.4	0.50			የውሃ ማጠራቀሚያ ጋን መጠን					
4.5	1.00			የመጠባበቂያ ውሃ ማጠራቀሚያ ጋን የማፅዳት ሂደት					
4.6	0.50			ድርጅቱ የሚጠቀመውን የውሃ አቅርቦት በላብራቶሪ የማስመርመር ሂደት					
5	**7.00**			**መፀዳጃ ቤት**					
5.1	1.40			የመፀዳጃ ቤቱ አይነት					
5.2	0.10			የመፀዳጃ ቤቱ ጣሪያ ከፍታ					
5.3	0.50			የመፀዳጃ ቤቱ ወለልና ግድግዳ					
5.4	0.25			መፀዳጃ ቤቱ የሚገኝበት ቦታ					
5.5	1.00			የመፀዳጃ ቤቱ ንፅህና					
5.6	0.40			የመፀዳጃ ቤቱ ስፋት					
5.7	0.20			የመፀዳጃ ቤቱ በር					
5.8	0.10			የሽንት መሸኛ ሲንክ/ገንዳ ብዛት					
5.9	0.40			የመፀዳጃ ቤት ብዛት					
5.10	1.00			የመጸዳዳ ቤቱ ቆሻሻ ማጠራቀሚያ					
5.11	1.00			የመጸዳዳ ቤቱ የእጅ መታጠቢያ					
5.12	0.20			የእጅ መታጠቢያው አይነት					
5.13	0.30			የእጅ መታጠቢያ ካለ ለእጅ ማፅዳጃ ሳሙናና ኪሚካሎች					
5.14	0.05			እጅ ከታጠቡ በኃላ					

				ለመጥረጊያነት የሚያገለግል ቁሳቁስ					
5.15	0.10			የመፀዳጃ ቤቱ አገልግሎት አሰጣጥ					
6	**2.00**			**የገላ መታጠቢያ**					
6.1	1.00			የገላ መታጠቢያ ቤት ብዛት					
6.2	0.10			የገላ መታጠቢያ ቤቱ ጣሪያ ክፍታ					
6.3	0.20			የገላ መታጠቢያ ቤቱ ስፋት					
6.4	0.30			የገላ መታጠቢያ ቤቱ ወለል እና ግድግዳ					
6.5	0.20			የመታጠቢያ ክፍሉ ንጹህ አየር ማስገቢያ መስኮት					
6.6	0.20			የመታጠቢያ ክፍሉ ንፅህና እና የአደጋ መከላከያ መረጋገጫ					
7	**3.00**			**የግል ንፅህና**					
7.1	3.00			የሰራተኞች የግል ንፅህና					
8	**4.00**			**ደረቅ ቆሻሻ አያያዝና አወጋገድ**					
8.1	1.40			የደረቅ ቆሻሻ መሰብሰቢያና ማጠራቀሚያዎች					
8.2	0.50			የደረቅ ቆሻሻ መሰብሰቢያ ቁሳቁስ					
8.3	0.20			የቆሻሻ ማጠራቀሚያዎች የሚቀመጡበት ቦታ					
8.4	0.10			የደረቅ ቆሻሻ አሰባሰብ					
8.5	0.20			የቆሻሻ ማጠራቀሚያ/ማቆያ ሲሞላ የመደፋት ሂደት					
8.6	0.10			የቆሻሻ ማንጓጠጥ የሚገፋ ጋሪ					
8.7	0.50			የድርጅቱ የመጨረሻ/አጠቃላይ የደረቅ ቆሻሻ መሰብሰቢያ ቦታ					
8.8	1.00			የድርጅቱ የመጨረሻ/አጠቃላይ የደረቅ ቆሻሻ ማጠራቀሚያ ቁሳቁስ					
9	**4.00**			**የፍሳሽ ቆሻሻ አያያዝና አወጋገድ**					
9.1	1.00			የፍሳሽ ቆሻሻ ማስወገጃ መስመር					

9.2	3.00			የፍሳሽ ማስወገጃ/ማጠራቀሚያ					
10	**4.00**			**የሰራተኞች የትምህርት ደረጃ ስልጠና አሰጣጥ፣የጤና ምርመራ**					
10.1	1.00			የሠራተኞች የትምህርት ደረጃ					
10.2	1.00			የሰራተኞች ስልጠና					
10.3	2.00			የሰራተኞች የጤና ምርምራ					
11	**4.00**			**የሰራተኞች የስራ ደህንነት መጠበቂያ ቁሶች**					
11.1	4.00			የሰራተኛ የስራ ደህንነት መጠበቂያ ቁሳቁሶች					
12	**4.00**			**የእሳት አደጋ መከላከያ እና የመጀመሪያ ደረጃ ህክና እርዳታ መስጫ ሳጥን**					
12.1	1.50			የእሳት አደጋ መከላከያ					
12.2	1.00			የእሳት አደጋ መከላከያ አጠቃቀም					
12.3	1.50			የመጀመሪያ ደረጃ የህክምና መስጫ ሳጥን					
13	**3.00**			**የጥሬ ማከማቻ መጋዘን**					
13.1	0.10			የክፍሉ ወለል					
13.2	0.02			የክፍሉ ግድግዳ					
13.3	0.02			የክፍሉ ኮርኒስ/ጣሪያ					
13.4	0.05			የክፍሉ ስፋት					
13.5	0.20			የጥሬ ዕቃ ማስቀመጫ መደርደሪያ					
13.6	0.30			የእቃዎች አቀማመጥ					
13.7	0.20			የክፍሉ ከተባይ፣ ነፍሳትና ከቆርጣሚ እንስሳት ተጋላጭነት					
13.8	0.30			የአየር ዝውውር					
13.9	0.10			የብርሃን መጠን					
13.10	0.10			ጥሬ እቃም ሆነ ምርት እንደ አገባበቸው ጥቅም ላይ ማዋል					
13.11	0.40			የቅዝቃዜ መጠን					
13.12	0.40			የበረዶ ክፍል የቅዝቃዜ መጠን					
13.13	0.10			የቅዝቃዜ መጠን የሚመዘገብበት ቼክ ሊስት					
13.14	0.10			የተበላሹ ወይም የመጠቀሚያ ጊዜያቸው ያለፈባቸው እቃዎች አቀማመጥ					

13.15	0.30			የእሳት አደጋ መከላከያ					
13.16	0.06			የእሳት አደጋ መከላከያ አጠቃቀም					
13.17	0.20			የመጀመሪያ ደረጃ የህክምና መስጫ ሳጥን					
13.18	0.05			ለተባይ፣ ነፍሳትና ከቆርጣሚ እንስሳት ተጋላጭነት					
14	**6.00**			**የእቃ ማጠቢያ አደረጃጀት፣ ቦታና የዕጥበት ሂደት**					
14.1	0.50			የዕቃ አስተጣጠብ ሂደት					
14.2	1.00			የምግብ እቃ ማጠቢያ ጉድጓድ/ ሲንክ					
14.3	1.00			የማጠቢያ ውሃ					
14.4	0.10			የምግብ ዕቃ ማጠቢያ ማሽን					
14.5	1.00			የፍሳሽ ቆሻሻ ማስወገጃ					
14.6	0.20			የዕቃ ማድረቂያ/ማንጠፍጠፊያ ራክ					
14.7	0.50			ለታጠቡ ዕቃዎች ማስቀመጫ በር ያለው በቀላሉ ሊፀዳ የሚችል መደርደሪያ					
14.8	0.40			ለዕቃ ማጠቢያ አስፈላጊ የሆኑ ማጽጃ ኬሚካሎች					
14.9	0.30			የማጠቢያ ቦታው ከፍሳሽና ደረቅ ቆሻሻ ጽዳት					
14.10	1.00			የተራረፉ ምግቦች ማስወገጃ የደረቅ ቆሻሻ ማጠራቀሚያ					
15	**1.00**			**የስጋ ፣የዓሳና የዶሮና የዶሮ ውጤቶች ማዘጋጃ ክፍል/ቦታ**					
15.1	0.30			ለስጋ፣ለዓሳና ለዶሮ ማዘጋጃ ክፍል/ቦታ					
15.2	0.10			የክፍሉ ወለል ንጽና					
15.3	0.03			የክፍሉ ግድግዳ ንጽናው					
15.4	0.02			የክፍሉ ኮርኒስ ንጽናው					
15.5	0.05			ፍሳሽና ደረቅ ቆሻሻ					
15.6	0.05			አየር ዝውውር					
15.7	0.02			የብርሃን ሁኔታ					
15.8	0.02			የአጥንትና የስጋ መቁረጫ ማሽን					
15.9	0.10			ማዘጋጃ ጠረጴዛ					
15.10	0.20			የእጅ መታጠቢያ					

15.11	0.10			የደረቅ ቆሻሻ ማጠራቀሚያ					
15.12	0.01			የተዘጋጀ ምግብ መረካከቢያ ደረሰኝ ወይም መረጃ					
16	**7.00**			**የምግብ ማዘጋጃ ክፍል**					
16.1	0.15			የክፍሉ ስፋት					
16.2	0.05			ለመመገቢያ ክፍል የቀረበ					
16.3	0.10			የክፍሉ ወለል ንጽና					
16.4	0.05			የክፍሉ ግድግዳ ንጽና					
16.5	0.05			የክፍሉ ኮርኒስ ንጽና					
16.6	0.30			ከፍሳሽና ደረቅ ቆሻሻ የጸዳ					
16.7	0.10			ከተባይ፣ ነፍሳትና ቆርጣሚ እንስሳት የጸዳ					
16.8	0.50			የአየር ዝውውር					
16.9	0.20			የብርሃን መጠን					
16.10	0.75			የደረቅ ቆሻሻ ማጠራቀሚያ					
16.11	0.85			በክፍሉ ያሉ የመገልገያ እቃዎች					
16.12	0.20			የእንፋሎት እና የጪስ መውጫ					
16.13	0.05			የጪስ መውጫው ከፍታ					
16.14	1.00			የእጅ መታጠቢያ					
16.15	0.40			ለጥሬና ለበሰሉ ምግቦች ማስቀመጫ መደርደርያ					
16.16	0.10			ለምግብ እቃዎች ማስቀመጫ መደርደርያ					
16.17	0.05			የውስጥና የውጪ መለኪያ ቴርሞሜትር ያለው ማቀዝቀዣ					
16.18	1.00			ትክክለኛነቱ የተረጋገጠ ማቀዝቀዣ/ፍሪጅ)					
16.19	0.50			የእሳት አደጋ ማጥፊያ					
16.20	0.40			የመጀመሪያ ደረጃ ህክምና እርዳታ መስጫ ሳጥን					
16.21	0.20			በርና መስኮት ላይ የዝንብና ትንኝ መያዣ ትራፕ					
17	**4.00**			**የምግብ አዘገጃጀትና አያያዝ ተግባር**					
17.1	0.70			መክተፊያና ቢላዋ እቃ ማፅጃ ልብስ					
17.2	1.00			ተመርተው የታሸጉ ምርቶች ሲከፈቱ /					

				እንደ ተቀቀሉና በምግብ ማቆያ ኬሚካል የተዘጋጁ ስጋዎች አቀማመጥ					
17.3	1.50			የዕጅ መታጠቢያ					
17.4	0.80			የዕጅመ ታጠቢያ ሳሙና/ኬሚካል					
18	**3.00**			**መመገቢያ ክፍል ወይም ካፌ**					
18.1	0.15			የክፍሉ ስፋት ከ12 -16 ሰው ማስተናገድ በሚችል መሰረት					
18.2	0.07			የክፍሉ ወለል ንጽና					
18.3	0.05			የክፍሉ ግድግዳ ንጽና					
18.4	0.04			የክፍሉ ኮርኒስ ንጽና					
18.5	0.11			ለፍሳሽና ደረቅ ቆሻሻ ተጋላጭነት					
18.6	0.10			ለቆርጣሚ እንስሳትና ነፍሳት ተጋላጭነት					
18.7	0.10			የአየር ዝውውር					
18.8	0.05			የብርሃን መጠን					
18.9	0.80			ለወንድና ለሴት የተለየ መፀዳጃ ቤት					
18.10	0.60			ከመፀዳጃ ቤት ጋር የእጅ መታጠቢያ					
18.11	0.50			የደረቅ ቆሻሻ ማጠራቀሚያ					
18.12	0.11			በክፍሉ ውስጥ የሚገኙ የመገልገያ ቁሳቁሶች ንፁህና					
18.13	0.02			ክፍሉ ከምግብ ማዘጋጃ ክፍል ያለው ርቀት					
18.14	0.30			የእሳት አደጋ ማጥፊያ					
19	**3.00**			**መጠጥ ቤት/ቡና ቤት**					
19.1	0.02			የክፍሉ ስፋት ከ12 -16 ሰው ማስተናገድ በሚችል መሰረት					
19.2	0.04			የክፍሉ ወለል ንጽና					
19.3	0.01			የክፍሉ ግድግዳ ንጽና					
19.4	0.01			የክፍሉ ኮርኒስ ንጽና					
19.5	0.04			ለፍሳሽና ደረቅ ቆሻሻ ተጋላጭነት					
19.6	0.03			ለቆርጣሚ እንስሳትና ነፍሳት ተጋላጭነት					
19.7	0.02			የአየር ዝውውር					
19.8	0.01			የብርሃን መጠን					
19.9	0.50			ለወንድና ለሴት የተለየ መፀዳጃ ቤት					
19.10	0.40			ከመፀዳጃ ቤት ጋር የእጅ መታጠቢያ					
19.11	0.28			የደረቅ ቆሻሻ					

				ማጠራቀሚያ					
19.12	0.10			በክፍሉ ውስጥ የሚገኙ የመገልገያ ቁሳቁሶች ንፁህና					
19.13	0.01			የክፍሉ መስኮቶች ስፋት					
19.14	0.20			የብርጭቆ ማጠቢያ ሲንክ					
19.15	0.30			የብርጭቆ ማጠቢያ ውሃ					
19.16	0.40			ፍሳሽ ቆሻሻ ማስወገጃ መስመር					
19.17	0.01			መደርደሪያ እና ባንኩኒ					
19.18	0.01			መደርደሪያ እና ባንኩኒ					
19.19	0.01			ለቡናና ሻይ ማሽን የተዘረጋ የኤሌክትሪክ ገመድ					
19.20	0.10			የሰራተኞች የግል ንፅህና					
1921	0.30			የእሳት አደጋ ማጥፊያ					
19.22	0.20			የመጀመሪያ ደረጃ ህክምና እርዳታ መስጫ ሳጥን					
20	**1.00**			**የምግብና መጠጥ መቀበያ**					
20.1	0.01			የክፍሉ ስፋት					
20.2	0.20			የምግብና መጠጥ መቀበያ ቦታ					
20.3	0.02			የክፍሉ ወለል ንጽናው					
20.4	0.01			የክፍሉ ግድግዳ ንጽና					
20.5	0.01			የክፍሉ ኮርኒስ ንጽና					
20.6	0.02			የመቀበያ ቦታው ከምግብ ማዘጋጃና መጋዘን ክፍል ጋር መያያዙ					
20.7	0.05			ከፍሳሽና ደረቅ ቆሻሻ ጽዳት					
20.8	0.04			ከተባይ፣ነፍሳትና ቆርጣሚ እንስሳት ጽዳት					
20.9	0.01			አየር ዝውውር					
20.10	0.01			የ ብርሃን መጠን					
20.11	0.30			የደረቅ የቆሻሻ ማጠራቀሚያ					
20.12	0.10			ምግብና መጠጥ በመቀበል ወቅት የሙቀት መጠንና አካላዊ ሁኔታ					
20.13	0.10			ገላጭ ጽሁፍ					
20.14	0.05			የተበላሹ ምግቦችና መጠጦች የመመለሻ					

				ወይም ውድቅ ማድረጊያ መረጃ					
20.15	0.01			የአቅራቢ ድርጅቱ የጤና ብቃት ማረጋገጫ					
20.16	0.02			የምግብ ተቀባይ					
20.17	0.01			ለምግቦችና ለመጠጦች የሙቀት መጠን መለኪያ ቴርሞ ሜትር እና የክብደት መለኪያ ሚዛን					
20.18	0.01			የምግብና መጠጥ ተቀባዮች የግል መከላከያ					
20.19	0.02			የምግብና መጠጥ አቀባበልና አያያዝ					
21	**2.00**			**የእንግዳ መቀበያ ክፍል ሁኔታ**					
21.1	0.10			የክፍሉ ስፋት					
21.2	0.20			ለፍሳሽና ደረቅ ቆሻሻ ተጋላጭነት					
21.3	0.20			ለተባይ፣ ነፍሳትና ቆርጣሚ እንስሳት ተጋላጭነት					
21.4	0.10			አየር ዝውውር					
21.5	0.05			የብርሃን መጠን					
21.6	0.50			የደረቅ የቆሻሻ ማጠራቀሚያ					
21.7	0.15			በክፍሉ ያሉ የመገልገያ እቃዎች					
21.8	0.70			የሴትና የወንድ መጸዳጃ ቤት					
22	**3.00**			**የመኝታ ክፍል**					
22.1	0.01			የክፍሉ ስፋት					
22.2	0.20			የክፍሉ ወለል ንጽና					
22.3	0.15			የክፍሉ ግድግዳ ንጽና					
22.4	0.13			የክፍሉ ኮርኒስ ንጽና					
22.5	0.30			ከፍሳሽ ደረቅ ቆሻሻ የጸዳ					
22.6	0.20			ከተባይ፣ ነፍሳትና ቆርጣሚ እንስሳት የጸዳ					
22.7	0.10			አየር ዝውውር					
22.8	0.01			የብርሃን መጠን					
22.9	0.50			የደረቅ የቆሻሻ ማጠራቀሚያ					
22.10	0.20			በክፍሉ ያሉ የመገልገያ እቃዎች					
22.11	0.30			የትራስ፣ አንሶላ፣ የትራስ ልብስ ወዘተ... ንጽህና					
22.12	0.50			የአልጋ ክፍሉ መጸዳጃ					
22.13	0.40			መጸዳጃ ቤት ለሌላቸው					

				ክፍሎች የጋራ መጠቀሚያ መጸዳጃ ቤት					
23	**3.00**			**የልብስ ማጠቢያ**					
23.1	0.10			የክፍሉ ስፋት					
23.2	0.10			የክፍሉ ወለል ንጽና					
23.3	0.05			የክፍሉ ግድግዳ ንጽና					
23.4	0.05			የክፍሉ ኮርኒስ ንጽና					
23.5	0.05			የኮርኒሱ ከፍታ					
23.6	0.20			ከፍሳሽና ደረቅ ቆሻሻ የጸዳ መሆኑ					
23.7	0.01			ከተባይ፣ነፍሳትና ቆርጣሚ እንስሳት የጸዳ					
23.8	0.10			አየር ዝውውር					
23.9	0.01			የብርሃን መጠን					
23.10	0.30			የደረቅ የቆሻሻ ማጠራቀሚያ					
23.11	0.10			በክፍሉ ያሉ የመገልገያ እቃዎች					
23.12	0.10			የኤሌክትሪክ ዝርጋታ					
23.13	0.20			ደምና ከሰውነት የሚወጡ ፈሳሾች የነኩ ልብሶች አስተጣጠብ					
23.14	0.01			የልብስ ማንጓጓ ሹተር/ጋሪ					
23.15	1.00			ለታጠቡ ልብሶች ቁም ሳጥን					
23.16	0.01			ላልታጠቡ ልብሶች ማስቀመጫ ክፍል/ሳጥን					
23.17	0.01			ለልብስ እጥበት ሰራተኞች የተለየ የምግብ ድጋፍ					
23.18	0.20			የሰራተኞች የግል መከላከያ					
23.19	0.40			የእሳት አደጋ መከላከያ					
24	**2.00**			**የሰራተኞች አገልግሎት**					
24.1	0.01			ለሰራተኞች የመመገቢያ ክፍል					
24.2	0.20			ለሰራተኞች ልብስ መቀየሪያ					
24.3	0.30			ለሰራተኞች መፀዳጃ ቤት					
24.4	0.01			የመመገቢያ ክፍሉ ስፋት					
24.5	0.02			የልብስ መቀየሪያ ክፍሉ ስፋት					
24.6	0.03			የክፍሉ ወለል ንጽና					
24.7	0.01			የክፍሉ ግድግዳንጽና					
24.8	0.01			የክፍሉ ኮርኒስ ንጽና					
24.9	0.04			ክፍሉ ከፍሳሽና ከደረቅ ቆሻሻ የፀዳ					

24.10	0.03			ከቆርጣሚ እንስሳትና ከነፍሳት የፀዳ					
24.11	0.03			የአየር ዝውውር					
24.12	0.01			የብርሃን መጠን					
24.13	0.01			ለወንድና ለሴት የተለየ መፀዳጃ ቤት					
24.14	0.02			የእጅ መታጠቢያ					
24.15	0.06			የደረቅ ቆሻሻ ማጠራቀሚያ					
24.16	0.01			በመመገቢያ ክፍል ውስጥ ንጽህናው የጠበቀ የተሟላ ወንበርና ጠረጴዛ					
24.17	0.20			የገላ መታጠቢያ					
24.18	0.30			የልብስ ማስቀመጫ ሳጥን					
24.19	0.40			የእሳት አደጋ ማጥፊያ					
24.2	0.30			የመጀመሪያ ደረጃ ህክምና እርዳታ መስጫ ሳጥን					
25	**2.00**			**መያዝ ያለባቸው መረጃዎች**					
25.1	0.20			የምግብ ደህንነት አያያዝና አስተዳደር ፕሮግራም መመሪያ /ፖሊሲ/					
25.2	0.20			ከድርጅቱ ውጪ የሚመረቱ ምግቦችና መጠጦች የአስረካቢው ድርጅት ህጋዊ መረጃ					
25.3	0.60			የማቀዝቀዣ ሙቀት መጠን መመዝገቢያ ቅጽ እና የተለያዩ ምግቦች የሚቀመጡበት የሙቀት መጠን የሚገልጽ መመሪያ					
25.4	0.10			ከህጋዊ ድርጅት ጋር የቆርጣሚ እንስሳትና የነፍሳት መቆጣጠሪ የውል ስምምነት					
25.5	0.40			የሰራተኞች የትምህርት ማስረጃ					
25.6	0.50			የሰራተኞች የጤና ምርመራ ካርድ					
26	**2.00**			**የአሰራር ቅደም ተከተል ሰነድ/SOP/**					
26.1	0.50			የዕቃ አስተጣጠብ ቅደም ተከተል (Cleaning, sanitizing and dish washing)					
26.2	0.10			የልብስ አስተጣጠብ					

				ሂደት					
26.3	0.20			የደረቅና ፍሳሽ ቆሻሻ አወጋገድ ሂደት					
26.4	0.50			የመሳሪያዎች መስራት አለመስራት መፈተሻቸውን የሚገልጽ ሰነድ (ቴርሞሜትር፣ ፣ማቀዝቀዣ መለኪያ ቆጣሪ…)					
26.5	0.50			የእጅ አስተጣጠብ ቅደም ተከተል					
26.6	0.20			የአደጋ ማስጠንቀቂያ ምልክት					
27	**2.00**			**ሲጋራ ማጨስ ስለመከልከል**					
27.1	2.00			የሚከለክል ምልክትና ጽሁፍ					
28	**1.00**			**የድምጽ ብክለት አለመኖር**					
28.1	1.00			የድምጽ መጠን					
ድምር	100								

የአዲስ አበባ ከተማ የምግብ፣ መድኃኒትና ጤና ክብካቤ አስተዳደርና ቁጥጥር ባለስልጣን

ስጋ ቤት፣ ባርና ሬስቶራንት የአካባቢ ጤና አጠባበቅ ቀጥጥር ቸክሊስት

የድርጅቱባለቤትስም _____ የስራአስኪያጅስም _____የድርጅቱአይነት_____

የድርጅቱስም_____ ድርጅቱየሚገኝበትአድራሻ፣ክ/ከተማ _____ወረዳ _____

ድርጅቱየሚገኝበትልዩቦታ _____የድርጅቱየቤትቁጥር _____

የድርጅቱንግድፈቃድቁጥር _____ቀን _____

የባለቤቱስልክቁጥር _____ የስራአስኪያጅስልክቁጥር_____ኢሜል _____

ተ/ቁ	ክብደት	ውጤት	የተሰጠ ነጥብ	ከመስፈርቱ አንጻር ያለበት ሁኔታ					ምርመራ
				ዝርዝር መለኪያዎች	አሚልቷል = ×1	ያላሟላ ከሆነ ከመስፈርቱ ጋር ያለው ልዩነት			
						ትንሽ =×0.7	ከፍተኛ =×0.4	በጣም ከፍተኛ=×0	
1	4			**አካባቢያዊሁኔታ**					
1.1	1			ከመኖሪያ ቤቶች፣ ክት/ቤት					

				ከጤና ድርጅቶች እና መዋዕለ ሕፃናቶች ያለው ርቀት					
1.2	0.5			ለጎርፍ፣ ረግረጋማ ቦታና ናዳ ተጋላጭነት					
1.3	1			አገልግሎትን እና ምርትን ሊበክሉ ከሚችሉና በሰው ጤና ላይ አደጋ ለሚያስከትሉ ነገሮች ተጋላጭነት					
1.4	1			ከኢንዱስትሪዎችና ከቆሻሻ መጣያ አካባቢዎች ያለው ርቀት					
1.5	0.5			የመሰረትልማትአውታሮች					
2	**4**			**የህንፃው ዲዛይንና ግንባታ ሁኔታ**					
2.1	1.5			ህንፃው የተገነባበት ግብአት					
2.2	1			የድርጅቱ ስፋት					
2.3	0.5			ለአካል ውስንነት ላለባቸው የመወጣጫ አገልግሎት					
2.4	1			አማራጭ የሃይል ምንጭ (generator)					
3	**7**			**የውሃ አቅርቦት**					
3.1	3			ድርጅቱ ያለው የውሃ አቅርቦት					
3.2	1			የውሃ ማከፋፈያ መስመሮች					
3.3	1.5			የመጠባበቂያ ውሃ ማጠራቀሚያ ጋን					
3.4	1			የውሃ ማጠራቀሚያ ጋን መጠን					
3.5	0.5			የመጠባበቂያ ውሃ ማጠራቀሚያ ጋን የማፅዳት ሂደት					
4	**8**			**መፀዳጃ ቤት**					
4.1	1			የመፀዳጃ ቤቱ አይነት					
4.2	0.25			የመፀዳጃ ቤቱ ጣሪያ ከፍታ					
4.3	1			የመፀዳጃ ቤቱ ወለልና ግድግዳ					
4.4	0.25			መፀዳጃ ቤቱ የሚገኝበት ቦታ					
4.5	1			የመፀዳጃ ቤቱ ንፅህና					
4.6	0.25			የመፀዳጃ ቤቱ ስፋት					
4.7	0.25			የመፀዳጃ ቤቱ በር					
4.8	0.5			የሽንትመሽኛሲንክ/ገንዳብዛት					
4.9	0.5			የመፀዳጃቤትብዛት					
4.1	0.5			የመጸዳዳ ቤቱ ቆሻሻ ማጠራቀሚያ					
4.11	1			የመጸዳዳ ቤቱ የእጅ መታጠቢያ					

4.12	0.5			የእጅ መታጠቢያው አይነት					
4.13	0.5			የእጅ መታጠቢያ ካለ ለእጅ ማፅዳጃ ሳሙናና ኪሚካሎች					
4.14	0.5			የመፀዳጃ ቤቱ አገልግሎት አሰጣጥ					
5	**4**			**የገላ መታጠቢያ**					
5.1	0.5			የገላ መታጠቢያ ቤት ብዛት					
5.2	0.5			የገላ መታጠቢያ ቤቱ ጣሪያ ክፍታ					
5.3	0.5			የገላ መታጠቢያ ቤቱ ስፋት					
5.4	1			የገላ መታጠቢያ ቤቱ ወለል እና ግድግዳ					
5.5	0.5			የመታጠቢያ ክፍሉ ንጹህ አየር ማስገቢያ መስኮት					
5.6	1			የመታጠቢያ ክፍሉ ንፅህና እና የአደጋ መከላከያ መረጋገጫ					
6	**5**			**ደረቅ ቆሻሻ አያያዝና አወጋገድ**					
6.1	1			የደረቅ ቆሻሻ መሰብሰቢያና ማጠራቀሚያዎች					
6.2	1			የደረቅ ቆሻሻ መሰብሰቢያ ቁሳቁስ					
6.3	1			የቆሻሻ ማጠራቀሚያዎች የሚቀመጡበት ቦታ					
6.4	0.5			የደረቅ ቆሻሻ አሰባሰብ					
6.5	0.5			የቆሻሻ ማጠራቀሚያ/ማቆያ ሲሞላ የመደፋት ሂደት					
6.6	0.5			የድርጅቱ የመጨረሻ/አጠቃላይ የደረቅ ቆሻሻ መሰብሰቢያ ቦታ					
6.7	0.5			የድርጅቱ የመጨረሻ/አጠቃላይ የደረቅ ቆሻሻ ማጠራቀሚያ ቁሳቁስ					
7	**3**			**የፍሳሽ ቆሻሻ አያያዝና አወጋገድ**					
7.1	2			የፍሳሽ ቆሻሻ ማስወገጃ መስመር					
7.2	1			ፍሳሽ ቆሻሻ የማስመጠጥ ሁኔታ፡					
8	**4**			**የሰራተኞች ስልጠና አሰጣጥ እና የጤና ምርመራ**					
8.1	1			የሰራተኞች ስልጠና					
8.2	3			የሰራተኞች የጤና					

				ምርምራ					
9	**4**			**የሰራተኞች የስራ ደህንነት መጠበቂያ ቁሶች**					
9.1	2			የሰራተኛ የስራ ደህንነት መጠበቂያ ቁሳቁሶች					
9.2	2			የሰራተኞች የግል ንፅህና					
10	**3**			**የጥሬ ማከማቻ መጋዘን**					
10.1	0.2			የክፍሉ ወለል					
10.2	0.2			የክፍሉ ግድግዳ					
10.3	0.2			የክፍሉ ኮርኒስ/ጣሪያ					
10.4	0.2			የክፍሉ ስፋት					
10.5	0.8			የጥሬ ዕቃ ማስቀመጫ መደርደሪያ					
10.6	0.2			የእቃዎች አቀማመጥ					
10.7	0.2			የክፍሉ ከተባይ፣ ነፍሳትና ከቆርጣሚ እንስሳት ተጋላጭነት					
10.8	0.2			የአየር ዝውውር					
10.9	0.2			የብርሃን መጠን					
10.1	0.1			ጥሬ እቃም ሆነ ምርት እንደ አገባበቸው ጥቅም ላይ ማዋል					
10.11	0.1			መደበኛው ሙቀት መጠን (ሩም ቴምፕሬቸር) 15 - 25 ^{0}c (ለጥሬ ምግቦች ፡ ለፓስታ ፣ መካሮኒ ፤ ለዱቄትና ስኳር ወዘተ ማስቀመጫነት)					
10.12	0.1			ቀዝቃዛ ሙቀት መጠን 2^{0}c - 8 ^{0}c (በስለው ለሚቆዩ ምግቦች ፣ ለአትክልቶች ፣ ለእንቁላል ፣ ለወተትና ወተት ተዋፅዖ እና ለመሳሰሉት					
10.13	0.1			በረዶ የሙቀት መጠን -18 እስከ -22 ^{0}c(ለዓሣ ፣ ለዶሮ ስጋ እና ለእንስሳት ስጋ ማስቀመጫ)					
10.14	0.1			የቅዝቃዜ መጠን የሚመዘገብበት ቼክ ሊስት					
10.15	0.1			የተበላሹ ወይም የመጠቀሚያ ጊዜያቸው ያለፈባቸው እቃዎች አቀማመጥ					
11	**4**			**የእቃ ማጠቢያ አደረጃጀት፣ቦታ ና የፅጥበት ሂደት**					
11.1	2			የምግብ እቃ ማጠቢያ ጉድጓድ/ ሲንክ					
11.2	0.5			የማጠቢያ ውሃ					
11.3	0.1			የምግብ ዕቃ ማጠቢያ					

				ማሽን					
11.4	0.1			የዕቃ ማድረቂያ /ማንጠፍጠፊያ ራክ					
11.5	1			ለታጠቡ ዕቃዎች ማስቀመጫ በር ያለው በቀላሉ ሊፀዳ የሚችል መደርደሪያ					
11.6	0.1			ለዕቃ ማጠቢያ አስፈላጊ የሆኑ ማጽጃኬ ሚካሎች					
11.7	0.1			የማጠቢያ ቦታው ከፍሳሽና ደረቅ ቆሻሻ ጽዳት					
11.8	0.1			የተራረፉ ምግቦች ማስወገጃ የደረቅ ቆሻሻ ማጠራቀሚያ					
12	3			**የስጋ፣የዓሳ፣ የዶሮና የዶሮ ውጤቶች ማዘጋጃ የተለየ ቦታ**					
12.1	1			ለስጋ፣ለዓሳ፣ ለዶሮ ማዘጋጃ ቦታ					
12.2	1			ማዘጋጃ ጠረጴዛ					
12.3	0.5			የእጅ መታጠቢያ					
12.4	0.5			የደረቅ ቆሻሻ ማጠራቀሚያ					
13	**18**			**የምግብ ማዘጋጃ ክፍል**					
13.1	1			የክፍሉ ስፋት					
13.2	0.25			ለመመገቢያ ክፍል የቀረበ					
13.3	1			የክፍሉ ወለል ንጽና					
13.4	1			የክፍሉ ግድግዳ ንጽና					
13.5	1			የክፍሉ ኮርኒስ ንጽና					
13.6	1			ከፍሳሽና ደረቅ ቆሻሻ የጸዳ					
13.7	1			ከተባይ፣ነፍሳትና ቆርጣሚ እንስሳት የጸዳ					
13.8	1			የአየር ዝውውር					
13.9	1			የብርሃን መጠን					
13.10	1			የደረቅ ቆሻሻ ማጠራቀሚያ					
13.11	1			በክፍሉ ያሉ የመገልገያ እቃዎች					
13.12	1			የእንፋሎት እና የጪስ መውጫ					
13.13	1			የጪስ መውጫው ከፍታ					
13.14	1			የእጅ መታጠቢያ					
13.15	1			ለጥሬና ለበሰሉ ምግቦች ማስቀመጫ መደርደርያ					
13.16	1			ለምግብ እቃዎች ማስቀመጫ መደርደርያ					
13.17	0.5			ጌጅ ያለው ማቀዝቀዣ					
13.18	1			ትክክለኛነቱ የተረጋገጠ ማቀዝቀዣ/ፍሪጅ					

13.19	0.5			የእሳት አደጋ ማጥፊያ					
13.20	0.5			የመጀመሪያ ደረጃ ህክምና እርዳታ መስጫ ሳጥን					
13.21	0.25			በርና መስኮት ላይ የዝንብና ትንኝ መያዣ ትራፕ					
14	**3**			**የምግብ አዘገጃጀትና አያያዝ ተግባር**					
14.1	2			መክተፊያ፣ ቢላዋና እቃ ማፅጃ ልብስ					
14.2	1			ተመርተው የታሸጉ ምርቶች ሲከፈቱ / እንደ ተቀቀሉና በምግብ ማቆያ ኬሚካል የተዘጋጁ ስጋዎች አቀማመጥ					
15	**3**			**መመገቢያ ክፍል ወይም ካፌ**					
15.1	0.3			የክፍሉ ስፋት ከ12 -16 ሰውማስተናገድ በሚች ልመሰረት					
15.2	0.3			የክፍሉ ወለል ንጽና					
15.3	0.3			የክፍሉ ግድግዳ ንጽና					
15.4	0.3			የክፍሉ ኮርኒስ ንጽና					
15.5	0.2			ለፍሳሽና ደረቅ ቆሻሻ ተጋላጭነት					
15.6	0.2			ለቆርጣሚ እንስሳትና ነፍሳት ተጋላጭነት					
15.7	0.3			የአየር ዝውውር					
15.8	0.3			የብርሃን መጠን					
15.9	0.3			የደረቅ ቆሻሻ ማጠራቀሚያ					
15.1	0.4			በክፍሉ ውስጥ የሚገኙ የመገልገያ ቁሳቁሶች ንፁህና					
15.11	0.1			ክፍሉ ከምግብ ማዘጋጃ ክፍል ያለው ርቀት					
16	**2**			**መጠጥ ቤት/ ቡና ቤት/ ባር**					
16.1	0.15			የክፍሉ ስፋት ከ12 -16 ሰውማስተናገድ በሚችል መሰረት					
16.2	0.14			የክፍሉ ወለል ንጽና					
16.3	0.14			የክፍሉ ግድግዳ ንጽና					
16.4	0.14			የክፍሉ ኮርኒስ ንጽና					
16.5	0.12			ለፍሳሽና ደረቅ ቆሻሻ ተጋላጭነት					
16.6	0.12			ለቆርጣሚ እንስሳትና ነፍሳት ተጋላጭነት					
16.7	0.15			የአየር ዝውውር					
16.8	0.14			የብርሃን መጠን					
16.9	0.14			የደረቅ ቆሻሻ ማጠራቀሚያ					

16.1	0.19			በክፍሉ ውስጥ የሚገኙ የመገልገያ ቁሳቁሶችን ፅህና					
16.11	0.19			የብርጭቆ ማጠቢያ ሲንክ					
16.12	0.14			የብርጭቆ ማጠቢያ ውሃ					
16.13	0.14			መደርደሪያ እና ባንኮኒ					
16.14	0.1			ለቡናና ሻይ ማሽን የተዘረጋ የኤሌክትሪክ ገመድ					
17	8			**የስጋ መሸጫ ክፍልና ማስቀማጫ**					
17.1	0.3			የድርጅት ወለል					
17.2	0.3			የድርጅቱ ግድግዳ					
17.3	0.3			የድርጅቱ ኮርኒስ/ጣሪያ					
17.4	0.3			የክፍሉ ስፋት(9ሜ ካ)					
17.5	0.4			የአየር ዝውውር					
17.6	0.4			የብርሃን መጠን					
17.7	0.8			ስጋ መስቀያ					
17.8	0.8			የስጋ ማስቀመጫ					
17.9	0.5			ንጽህናቸው የተጠበቀና የማይዝጉ ሜንጦዎች					
17.1	0.8			በልስላሴ የተላገ ወይም ከእምነበረድ የተሠራና በቀላሉ ሊፀዳ የሚችል የስጋ መቁረጫ ባንኮኒ					
17.11	0.4			የቢላዋና ሞረድ ማስቀመጫ መሣቢያ					
17.12	0.4			የመጀመሪያ ደረጃ ህክምና እርዳታ መስጫ መኖሩ					
17.13	0.5			የስጋ ማስቀመጫ ማቀዝቀዣ መኖሩ					
17.14	0.5			ስጋው የሚቀመጥበት የቅዝቃዜ መጠን(-18 እስከ -22 ዲግሪ/ሴ)					
17.15	0.5			ንጽህናው የተጠበቀ ውሃ					
17.16	0.8			ስጋ ቤቱ የመስተዋት መስኮት ሻተር እና የዝንብ መያዣ/fly trap/					
18	**5**			**የመሣሪያዎች ዝግጅትና የንጽህና አያያዝ፣**					
18.1	0.5			የስጋ መፍጫ ማሽን ንጽህናና መኖሩ					
18.2	0.5			የስጋ ማንጓጠ ንጽህናና ማቀዝቀዣ መኖሩ					
18.3	1			የስጋ መጠቅለያ					
18.4	1			የእጅ መታጠቢያ					

18.5	1			የእጅ መታጠቢያው አይነት					
18.6	1			ለእጅ መታጠቢያ የሚሆኑ ማፅዳጃ ሳሙና					
19	3			**የሰራተኞች አገልግሎት**					
19.1	0.7			ለሰራተኞች ልብስ መቀየሪያ					
19.2	0.2			የክፍሉ ወለል ንጽና					
19.3	0.2			የክፍሉ ግድግዳ ንጽና					
19.4	0.2			የክፍሉ ኮርኒስ ንጽና					
19.5	0.2			ክፍሉ ከፍሳሽና ከደረቅ ቆሻሻ የፀዳ					
19.6	0.2			ከቆርጣሚ እንስሳትና ከነፍሳት የፀዳ					
19.7	0.3			የአየር ዝውውር					
19.8	0.2			የብርሃን መጠን					
19.9	0.2			የደረቅ ቆሻሻ ማጠራቀሚያ					
19.1	0.6			የልብስ ማስቀመጫ ሳጥን					
20	1			**መያዝ ያለባቸው መረጃዎች**					
20.1	0.1			የምግብና የመጠጥ ደህንነት አጠባበቅ ስነድ (ደንብ፣ መመሪያ ወ.ዘ.ተ.)					
20.2	0.3			የአቅራቢ ተቋማት ህጋዊነትና የአካባቢ ጤና ብቃት ማረጋገጥ የምስክር ወረቀት					
20.3	0.3			የሰራተኞች የጤና ምርመራ ካርድ					
20.4	0.1			የደረቅና የፍሳሽ ቆሻሻ ሲወገድ የተከፈለበት ደረሰኞች					
20.5	0.2			ለስጋ፣ ዶሮና የዶሮ ውጤቶች እና ለአሳማ ስጋ ህጋዊ የሆነ የቁራ/አስረካቢዎች ደረሰኝ					
21	1			**የአሰራር ቅደም ተከተል ስነድ/SOP/**					
21.1	0.18			የምግብ አዘገጃጀት ስርአት					
21.2	0.19			የዕቃ አስተጣጠብ ስርአትና የልብስ እጥበት አገልግሎት					
21.3	0.14			የደረቅና ፍሳሽ ቆሻሻ አወጋገድ					
21.4	0.14			የመጠጥ ውሃ አጠቃቀም					
21.5	0.19			የእጅ አስተጣጠብ እና የግል ንፅህና					
21.6	0.16			የተበላሹ ምግብና ዕቃዎች አወጋገድ					
22	2			**የሲጋራ ማጨስ**					

				በተመለከተ					
22.1	2			ሲጋራ ማጨስ ክልክል ነው" የሚል ፅሁፍ በየክፍሎቹ በግልፅ መለጠፉ					
23	1			**የድምጽ ብክለት**					
23.1	1			የድርጅቱ ድምጽን በተመለከተ					
ድምር	100								

የአዲስአበባከተማየምግብ፣ መድኃኒትናጤናክብካቤአስተዳደርናቁጥጥርባለስልጣን

የደረቅምግብዝግጅትየአካባቢጤናአጠባበቅቁጥጥርቸክሊስት

የድርጅቱባለቤትስም__________________________ የስራአስኪያጅስም ____________________________የድርጅቱአይነት____________________

የድርጅቱስም_________________________________ ድርጅቱየሚገኝበትአድራሻ፣ ክ/ከተማ_________________ወረዳ _________________________

ድርጅቱየሚገኝበትልዩቦታ____የድርጅቱየቤትቁጥር _______________________________

የድርጅቱንግድፈቃድቁጥር ____ቀን _______________________________

የባለቤቱስልክቁጥር _________________________ የስራአስኪያጅስልክቁጥር_______________________ኢሜል __________________________

ተ/ቁ	ክብደት	ውጤት	የተሰጠ ጥብ	ዝርዝር መስፈርት	ከመስፈርቱአንጻርያለበትሁኔታ				ምርመራ
						ያላሟላከሆነ ከመስፈርቱጋርያለውልዩነት			
					አሟልቷል =x1	ትንሽ =x0.7	ከፍተኛ= x0.4	በጣምከፍተኛ=x0	
1	**3**			**የድርጅቱአካባቢያዊሁኔታ**					
1.1.	0.5			ከመኖሪያቤቶችከት/ቤትከጤናድርጅቶችእናመዐለ ሕፀናቶችያለውርቀት					
1.2.	1			የብክለትተጋላጭነት					
1.3.	0.5			ለጎርፍ፣ ረግረጋማቦታናናዳተጋላጭነት					

1.4	1			የመቆረትልማትአወቃሮች						
2.	**4**			**የህንፃዲዛይንእናግንባታሁኔታ**						
2.1	0.7			የመስኮትናበሮችሁኔታ						
2.2	0.5			ለአካልጉዳትነትላለባቸውየመውጣጫአገልግሎት						
2.3	1			የድርጅቱወለል						
2.4	1			የድርጅቱግድግዳ						
2.5.	0.5			የድርጅቱኮርኒስ/ጣሪያ						
2.6.	0.3			የኤሌክትሪክመስመርዝርጋታ						
3.	**5**			**የአየርዝውውርናየብርሃንሁኔታ**						
3.1.	2			በቂየአየርዝውውርመኖሩ						
3.2.	1.5			በቂብርሃንመግቢያመኖሩ						
3.3	1.5			የድርጅቱየሙቀትመጠንሁኔታ						
4	**7**			**የውሃአቅርቦት**						
4.1	3			ድርጅቱያለውየውሃአቅርቦት						
4.2.	0.5			በድርጅቱየሚዘረጉየውሃማከፋፈያመስመሮችሁኔታ						
4.3	0.5			የመጠበቂያጋንየተሰራበት						
4.4.	1.5			የመጠበቂያውሃማጠራቀሚያጋንየሚዘወተርበት						
4.5.	1			የመጠበቂያውሃማጠራቀሚያጋንየሚፀዳበትሂደት						
4.6.	0.5			ድርጅቱየሚጠቀመውየውሃአቅርቦትበላብራቶሪየማስመርመርሂደት						
5.	**7**			**የጥሬእናየተዘጋጁምርቶችማከማቻ/መጋዘን**						
5.1.	1			የክፍሉስፋት						
5.2.	2			የጥሬዕቃማስቀመጫመደርደሪያ/ፓሌትመኖር						
5.3.	1.5			የእቃዎችአቀማመጥ						
5.4.	1			የክፍሉንፅህና						
5.5.	1			ጥሬእቃምሆነ ምርትእንደአገባባቸውተለይተውይቀመጣል						

5.6.	0.5			የተበላሹወይምየማጠቃሚያጊዜያቸውያለፈባቸውእቃዎችአቀማመጥ					
6	**12**			**የማዘጋጃክፍል**					
6.1.	2			ስፋት					
6.2.	1			ማብኪያ(ማስተካከያ)					
6.3.	1.5			መዳመጫቅርፅማውጫጠረጴዛየተሰራበትቁስ					
6.4.	0.5			የመቁረጫጠረንጴዛስፋት					
6.5.	1			የእንጨትማገዶ/እሳትመግገሪያ					
6.6.	1			የማሽኑአቀማመጥ					
6.7.	2			የማብረጃናመደርደሪያየተሰራበትቁስ					
6.8	1			የማብረጃናመደርደሪያአቀማመጥ					
6.9.	2			ምርትማጓጓዣ					
7.	**3**			**ማሽጊያቦታ**					
7.1.	1			የማሽጊያጠረጴዛ					
7.2.	0.8			ገላጭጽህፍ					
7.3.	1.2			የማሽጊያዕቃዎች					
8.	**4**			**የሰራተኞችደህንነትመጠበቂያመሳሪያዎች**					
8.1.	4			የስራደህንነትመጠበቂያቁሳቁሶች					
9.	**7**			**የመፀዳጃቤቱ**					
9.1.	2			የመፀዳጃቤቱአይነት					
9.2.	0.2			የመፀዳጃቤቱጣሪያከፍታ					
9.3.	0.5			መፀዳጃቤቱየሚገኝበትቦታ					
9.4.	0.8			የመፀዳጃቤቱንፅህና					
9.5.	0.3			የመፀዳጃቤቱስፋት					
9.6.	0.2			የመፀዳጃቤቱበር					
9.7.	1			የቆሻሻማጠራቀሚያ					

9.8.	1			የእጅመታጠቢያ					
9.9.	0.3			የእጅመታጠቢያወኢይነ ት					
9.10	0.5			የእጅመታጠቢያናሜዳጃስለመሞሩ					
9.11	0.2			የመፀዳጃቤቱአገ ልግሎትአሰጣጥ					
10.	**5**			**የገላመታጠቢያ**					
10.1	1			የገላመታጠቢያቤትብዛት					
10.2	0.5			የገላመታጠቢያቤቱጣሪያየከፍታ					
10.3	1			የገላመታጠቢያቤቱስፋት					
10.4.	0.5			የመታጠቢያክፍሉንፅህናእናየአደጋመከላከያሚጋገጫ					
10.5.	0.5			የገላመታጠቢያቤቱመለልእናግድግዳ					
10.6.	0.5			የመታጠቢያክፍሉንጹህአየርማስገቢያመቀኮት					
10.7.	1			የገላመታጠቢያፍሳሽአወጋገድ					
11.	**6**			**የግልንፅህና**					
11.1	6			የሰራተኞችየግልንፅህና					
12.	**3**			**ደረቅቆሻሻአያያዝ፣ አሰባሰብእአወጋገድ**					
12.1.	1			የደረቅቆሻሻማሪቀሚያዎች					
12.2.	0.5			የደረቅቆሻሻማሪቀሚያዎችአይነ ት					
12.3.	0.5			የቆሻሻማሪቀሚያ/ማጅያ					
12.4.	0.4			የድርጅቱየ መጪሻ/አጠቃላይየ ደረቅቆሻሻመከ ብሰቢያቦታ					
12.5	0.3			የቆሻሻማሪቀሚያዎችየ ሚመጠኑቦታ					

12.6	0.3			የደረቅቆሻሻአሰባሰብ						
13.	**4**			**የፍሳሽቆሻሻአያያዝ፣ አሰባሰብናአወጋገድ**						
13.1	4			የፍሳሽቆሻሻጉድጓድ/መቀመጫ						
14.	**4**			**የሰራተኞችጤናምርመራ**						
14.1	4			ጤናምርመራ						
15.	**4**			**የድንገተኛአደጋመከላከያዝግጅት**						
15.1	2.5			የእሳትአደጋመከላከያ						
15.2.	1.5			የመጀመሪያደረጃየህክምናመስጫጥን						
16.	**3**			**ተባይ፣ ነፍሳትናከቆርጣሚእንስሳትመከላከልናመቆጣጠር**						
16.1	3			ከተባይ፣ ነፍሳትናከቆርጣሚእንስሳትነፃመሆን						
17.	**4**			**የሰራተኞችልብስመቀየሪያ፣ ሚፈያናመፀዳጃ**						
17.1	1			ልብስመቀየሪያክፍልስፋት						
17.2	2			ለሰራተኞቹመፀዳጃየሚገለግልክፍልስፋት						
17.3	1			ለሰራተኞቹበምሽትናየአዳርየስራፈረቃዎችየሚኙበትየሚፈያ/መኝታክፍል						
18.	**2**			**የማጽጃኬሚካሎች**						
18.1.	2			የማጽጃኬሚካሎች						
19.	**5**			**የአሰራርስልቶችናየአሰራርቅደምተከተልሰነድ**						
19.1	3			ደረጃውንየጠበቀየአሰራርስልቶችናየአሰራርቅደምተከተልሰነድ(SOP)						
19.2	1			ምግብየማዘጋጃቦታእና የዕቃአስተጣጠብስርአት(Cleaning, sanitizing and dish washing)						
19.3	1			ለአገልግሎትመዋልየማይችሉ/የተበላሸምርቶችመቆያ/አያያዝናአወጋገድ						

20.	**3**			**የ ደምጽ ከለተ**					
20.1	3			የ ደምጽ ማጠቡ					
21.	**2**			**ሲጋራ ሜጨክልክልመሆኑ**					
21.1	1.5			ሲጋራ ሜጨክልክልመሆኑን የ ሚሳይ ምኣት					
21.2	0.5			ሲጋራ ሜጨክፍል					
22.	**1**			**የ ትምህርትደረጃ**					
22.1	1			የ ትምህርትደረጃ					
23.	**2**			**የ ሚሰየ ቁሰነ ዶት**					
23.1	1			የ ብቃትሚ ጋገ ጫፄ ምስክርወረቀት					
23.2	1			የ ሰራተኞችየ ጠፍ ምርመራካርድ					
ደምር	**100**								