ANNEX 1

Chick list used for recording in observation

1. Name of the market/restaurant/hotels _______________________________________

2. Location of the market/hotel/restaurant
   A) Road side
   B) Inside the market
   C) Other ____________________________

3. General sanitation and hygienic condition of meat selling environment
   _______________________________________________________________________
   _______________________________________________________________________
   _______________________________________________________________________

4. Origin of the meat
   A) Slaughterhouse
   B) Backyard slaughter

5. Means of transport of the meat to selling market
   A) Vehicle (Van)
   B) By people
   C) Other means_____

6. Personal hygiene of the people who sell raw beef
   _______________________________________________________________________
   _______________________________________________________________________
   _______________________________________________________________________
   _______________________________________________________________________

7. Other observations (if any)
   _______________________________________________________________________
   _______________________________________________________________________
   _______________________________________________________________________
   _______________________________________________________________________

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