

**ANNEX 1**

**Check 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 \_\_\_\_\_

5. Personal hygiene of the people who sell raw beef

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

6. Other observations (if any)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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