

Establishment details

Approval Number

Establishment Name
 Establishment Address (with postcode)

Site Type Slaughterhouse or Game Handling Establishment (dressing and/or cutting)
 Cutting Plant co-located or standalone (cutting, meat preparations, meat products, re-packaging, game handling - where no dressing)

Audit details

Audit number

	Date		Actual hours		
	From	To	IAUD	GAUD	GIMP
Audit Preparation	20/10/11	20/10/11	1.00		
Audit visit duration on site	20/10/11	27/10/11	4.00		
Audit Write-up	27/10/11	07/11/11	6.00		

Note: - actual hours, and dates shown, must correspond to entries on the auditor's timesheet/s.
 indicates actual audit date for calculating next frequency.

Date of previous audit
 Previous audit category
 No. of follow-up enforcement visits since last audit

Auditor conducting audit

Name in BLOCK letters
 Telephone number
 Email address

Food Business Operator or their representative

Name in BLOCK letters
 Email:
 Position
 Names & positions of other attending audit

Please note: information held by Food Standards Agency, including audit reports, is subject to the provisions of the Freedom of Information Act 2000 and Environmental Information Regulations 2004 and may be published and/or disclosed in response to a request.

**Submit the original completed report to the Delivery Planning Unit.
 Retain copy of completed report at plant for 1 year and then destroy.**

Audit Report

AUD9-3

Audit risk assessment - final score

Part 1 – Risk factors	Score
1.1 Potential hazards	40
1.2 Vulnerable consumers potentially at risk	20
1.3 Throughput	15

Part 2 – Food Business Operator Actions	Current
2.1 Production controls relating to carcase processing	N/A
2.2 Hygienic Production within Cutting Plants dealing with unprocessed products	15
2.3 Hygienic Production with Cutting Plants dealing with processed products	5
2.4 Environmental hygiene / Good hygiene practices	15
2.5 HACCP	15
3.0 Animal Disease	N/A
4.0 Animal Welfare	N/A
5.1 Animal By-products	5
5.2 TSE/SRM Controls	0

Final Score	130
--------------------	-----

Audit category

Points range	Audit frequency
0-50	12 months
55-75	8 months
80-105	5 months
110-150	3 months
155+	2 months

Audit frequency
3 months
Month of next visit
Jan 2012

Summary

Corrective action completed since last audit	
CA Reference (MM/YY plus no.)	Outcome
[
	s30
]

Summary of Audit finding

Opening meeting with [s40] Technical Manager.

Audit Report
AUD9-3

Several improvements since the last audit new staff changing and canteen facilities above the processing areas have been ser up since the last audit.
New mince has been purchased and is now operational.

[

s30

Audit Report

AUD9-3

1.1 Potential hazards		
MICROBIOLOGICAL HAZARDS		Score
Potential for hazard i.e. cross-contamination, growth and/or survival of pathogenic spoilage bacteria, viruses, parasites and fungi in or on the product		30
Only frozen products handled		5
CHEMICAL HAZARDS		Score
Potential for hazard i.e. contamination of meat from residues of veterinary products/pesticides/feed additives, as well as from packaging and/or careless use of chemicals (cleaning products, disinfectants, lubricants)		10
Some potential (e.g. animals/meat from assured sources therefore potential contamination is from packaging/production environment only)		5
Only ready wrapped products handled		0
PHYSICAL HAZARDS		Score
Potential for hazards i.e. contamination of meat by foreign bodies		5
Only ready wrapped products handled		0
	1.1 Score	Score
	Microbiological hazards	30
	Chemical hazards	5
	Physical hazards	5
	1.1 Score	40

1.2 Vulnerable consumers potentially at risk		Score
Meat supplied (directly or indirectly) is not likely to be served to groups of 20+ vulnerable people (e.g. hospital, day care centre, nursing home) and/or it will be further processed in approved establishments.		0
There is uncertainty about the population who may be supplied with the meat and the nature of the process it may receive before it reaches the consumer		20
	1.2 Score	20

1.3 Throughput		Score
Very small (i.e. equivalent to previous 'low throughput' slaughterhouses and cutting premises), likely to market locally		5
Small/medium throughput not in other two categories (default for meat processors until size known)		15
Average weekly throughput above 500 livestock units or 200,000 birds in a slaughterhouse/over 150 metric tonnes cut meat, likely to market nationally		20
	1.3 Score	15

Part 1 Evidence

John Scott Meats is part of the [s43] complex of A located cutting plants attached to [s43].

The current approval includes red meat cutting for domestic ungulates and production of minced meat and meat preparations.

The premise is also approved for OTM since February 2006.

OTM controls are monitored by the FSA team at [s43].

The majority of beef and sheep carcasses are supplied by [s43].

Pig carcasses are externally sourced from [s43].

Commercial documents and carcasses found to be satisfactory.

The premise has 3 large fresh meat chillers, carcasses are normally transferred after cooling down or chilling at [s43].

Offal and packaged products are stored in dedicated chillers.

The premises is further subdivided into a cutting room with vacuum packing equipment, holding area before despatch, despatch bay and further processing areas for mince and meat preparation production.

The current throughputs are [s43] tonnes per week

Audit Report
AUD9-3

,Less than [s43] tonnes of mince and meat preparations are produced a week.
The main customer base are butcher's shops in West and central Scotland.
The company also supplies vacuum packed beef for other outlets
Small retails packs are supplied to farmers markets.

Audit Report

AUD9-3

2.1 Production Controls relating to carcase processing		
Pre-processing: compliance with (EC) 853/2004, Annex II, Sections II & III:		Score
2.1.1	Only suitable, properly identified animals are accepted for slaughter.	
2.1.1i	All required documents, veterinary certificates, (trained hunter's) declarations or passports received	
2.1.2	Only clean animals are processed for human consumption, or adequate preventative measures are taken	
2.1.3	FBO requests, receives, checks and acts on FCI for all animals (or batches of animals where appropriate)	
2.1.4	FBO follows the instructions of the OV in respect of Ante-Mortem and decisions concerning live animals (as appropriate)	
2.1.5	FBO assesses the welfare status of each animal on arrival (as appropriate).	
Controls during carcase dressing:		
Compliance with (EC) 852/2004 Annex II, Chapter IX, 3		
2.1.6	Bleeding avoiding contamination of meat (as appropriate)	
2.1.7	Skinning/Depilation/plucking avoiding contamination of meat	
2.1.8	Evisceration avoiding contamination of meat	
2.1.8i	Controls ensure that cross contamination is eliminated, prevented or reduced to acceptable levels during other processing operations	
Post-Mortem: Compliance with (EC) 853/2004 Annex III		
2.1.9	Carcases correctly dressed and presented for inspection	
2.1.9i	Traceability of carcasses	
2.1.9ii	Lack of faecal contamination	
Post-processing: compliance with (EC) 852/2004 Annex I, Chapter IX		
2.1.10	Adequate temperature control	
2.1.11	Controls avoid cross-contamination during storage, despatch and delivery.	
2.1.12	Compliance with the requirements of (EC) 2073/2005 Article 3	
2.1.13	Hygienic handling of edible co-products	
		2.1 Score: N/A
Good (0) - Active compliance; no action necessary Adequate (5) - Occasional lapses in compliance; minor corrections needed; broadly compliant Weak (15) - Frequent lapses in compliance; giving rise to medium or high risk deficiencies Poor (25) - Frequent lapses in compliance; giving rise to potential/immediate risk N/A (0) - Not applicable		

Part 2.1 Evidence

Audit Report

AUD9-3

2.2 Hygienic Production within Cutting Plants dealing with unprocessed products (cutting, dicing and mincing)		Score
Processing compliance with (EC) 853/2004 Annex III		
2.2.1	Controls ensure that cross contamination is eliminated, prevented or reduced to acceptable levels during operations	Weak
2.2.2	Compliance with the requirements for raw materials	Weak
2.2.3	Maintenance of the cold chain	Adequate
2.2.4	Compliance with the requirements of (EC) 2073/2005 Article 3	Weak
2.2.5	Separation of exposed from packaged product	Adequate
2.2.6	Identification marking and traceability	Adequate
2.2 Score:		15
Good (0) - Active compliance; no action necessary Adequate (5) - Occasional lapses in compliance; minor corrections needed; broadly compliant Weak (15) - Frequent lapses in compliance; giving rise to medium or high risk deficiencies Poor (25) - Frequent lapses in compliance; giving rise to potential/immediate high risk N/A (0) - Not applicable		

Part 2.2 Evidence

Processing compliance unprocessed meat products.
Hygiene Practices:
2.2.1 Cross-contamination controls.
 - Pre-cutting inspection on carcasses records observed to be up to date and realistic.
 . Pre-cutting inspection facilities are suitable to allow detailed visible inspection of incoming carcasses and occasional boxed product [s30]
 .- Minced meat produced in the further processing area.
 - The meat is brought into the cutting area progressively as needed from the raw meat chill.
 Procedures for sterilizing knives are detailed in the PPE policies. Sterilizer temperature records are available up to date.
 [s30]
 General overview of the working areas; reasonably organised disciplined operators working a clean as you go policy throughout the premises

2.2 2 Compliance with the requirements for raw materials.
 All meat purchased from approved suppliers.
 Records of CMRs satisfactory.
 [s30]

2 2.3 Maintenance of the cold chain.
 - FBO records comprehensive temperatures recorded 3 times daily throughout all production areas.
 Production temperatures of mince kept after production.
 - Temperature checks on meat are recorded at unloading, during work and at despatch. Records were checked and satisfactory.
 Fresh meat checks on carcasses and fresh meat processing satisfactory.
 Random carcass temperature checks on beef, lamb and pork carcasses found to be satisfactory, reflected in plant records.
 - Environmental temperature of the cutting room is taken twice a day manually during work operation and records are satisfactory.
 Random temperature checks on stored product and cuts of meat in production area found to be

Audit Report

AUD9-3

satisfactory. 3-5 degrees. centigrade.

2.2.4 Compliance with EC 2073/2005

[s30]

2.2 5 Food Contact Materials:

- Supply and storage of food contact material is satisfactory. Packaging is kept in a separate area and taken to the production area. GMP observed in FBO has Specific Operating Procedures and good separation of staff handling exposed and packaged material.

2.2.6 Identification Marking and Traceability.

FBO record system tracing carcasses from slaughterhouse data and transferred to boxed product observed to be satisfactory.

[s30]

Audit Report

AUD9-3

2.3 Hygienic Production within Cutting Plants dealing with processed products (Meat preps, RTE, Meat products)		Score
Processing compliance with (EC) 853/2004 Annex III		
2.3.1	Controls ensure that cross contamination is eliminated, prevented or reduced to acceptable levels during operations	Weak
2.3.2	Compliance with the requirements for raw materials, including additives	Adequate
2.3.3	Controls provide assurance that critical limits are achieved: pasteurisation and cooling rates for RTE products	Adequate
2.3.4	Compliance with the requirements of (EC) 2073/2005 Article 3	Weak
2.3.5	Compliance with the requirements of the Miscellaneous Food Additives & the Sweeteners in Food (Amendment) (E/S/W) Regulations 2007	Adequate
2.3.6	Identification marking and traceability	Weak
2.3 Score:		5
Good (0) - Active compliance; no action necessary Adequate (5) - Occasional lapses in compliance; minor corrections needed; broadly compliant Weak (15) - Frequent lapses in compliance; giving rise to medium or high risk deficiencies Poor (25) - Frequent lapses in compliance; giving rise to potential/immediate high risk N/A (0) - Not applicable		

Part 2.3 Evidence
<p>2.3.1 Controls on contamination Production standards observed to be reasonable during the visit [s30] [s30]</p> <p>2.3.2 Fresh meat from approved sources and technical information about additives and allergens available from suppliers. [s30]</p> <p>2.3.5 FBO has used technical information supplied by ingredients suppliers and follows recipes which should ensure all ingredients within the legal guidelines.</p> <p>2.3.6 All retail packs marked with an identification mark.</p>

Audit Report

AUD9-3

2.4 Environmental hygiene / Good hygiene practises		Score
Plant complies with (EC) 852/2004		
Structure: complies with (EC) 852/2004 Annex II		
2.4.1	Structure/layout provides adequate protection from hazards for the current throughput & operations	Adequate
2.4.2	Adequacy of protective measures is verified by reality checks during the audit/audit period	Adequate
Water supply: potability water supply is assured		
2.4.3	FBO has operating procedures in place to monitor water quality	Adequate
2.4.4	FBO's operating procedures are carried out as described	Adequate
2.4.5	FBO is monitoring water test results.	Adequate
2.4.6	FBO takes adequate corrective actions when necessary	Weak
2.4.7	FBO's records confirm each of the above requirements is being met.	Adequate
Maintenance: arrangements protect food from contamination		
2.4.8	FBO has operating procedures in place for monitoring maintenance needs	Adequate
2.4.9	FBO's operating procedures are carried out as described	Adequate
2.4.10	FBO is identifying deficiencies	Weak
2.4.11	FBO is correcting deficiencies within a reasonable timescale	Weak
2.4.12	FBO's records confirm each of the above requirements is being met.	Weak
2.4.13	Adequacy of maintenance and of records is verified by reality checks during the audit/audit period	Weak
Cleaning: arrangements protect food from contamination		
2.4.14	FBO has operating procedures in place to specify cleaning.	Adequate
2.4.15	FBO's operating procedures are carried out as described	Adequate
2.4.16	FBO is monitoring cleaning efficacy	Adequate
2.4.17	FBO is taking effective corrective action on cleaning deficiencies he identifies	Weak
2.4.18	Adequacy of cleaning of premises and vehicles and of records is verified by reality checks during the audit /audit period	Adequate
Pest control: arrangements protect food from contamination		
2.4.19	FBO has operating procedures in place or contract to specify pest control arrangements.	Adequate
2.4.20	FBO's operating procedures or contract is carried out as described	Adequate
2.4.12	FBO is monitoring pest activity	Adequate
2.4.22	FBO is taking effective corrective action on pest activity	Adequate
2.4.23	FBO's records confirm each of the above requirements is being met.	Adequate
2.4.24	Adequacy of pest controls is verified by reality checks during the audit/audit period	Adequate
Staff training/instruction and supervision		
2.4.25	FBO has an appropriate staff training programme	Weak
2.4.26	Training programme is carried out as described	Weak
2.4.27	FBO is monitoring the effectiveness of staff training	Weak
2.4.28	FBO is taking effective corrective action when training deficiencies are identified	Adequate
2.4.29	Adequacy of training/supervision and of records is verified by reality checks during the audit/audit period	Weak
Health and hygiene arrangements		
2.4.30	Appropriate staff and visitor health monitoring and hygiene advice arrangements are in place	Adequate
2.4.31	FBO is taking adequate corrective actions when monitoring indicates causes for concern	Adequate
2.4.32	Adequacy of personal hygiene practices is verified by reality checks during the audit/audit period	Weak
2.4.33	Adequacy of health rules and of records is verified by reality checks during the audit/audit period	Weak
2.4 Score		15
Good (0) - active compliance; no action necessary Adequate (5) - occasional lapses in compliance; minor corrections needed; broadly compliant Weak (15) - frequent lapses in compliance; giving rise to medium or high risk deficiencies Poor (25) - frequent lapses in compliance giving rise to potential/immediate high risk		

Audit Report

AUD9-3

Part 2.4 evidence

Structure.

- A written policy for maintenance is available. Security of the premises, layout and flow lanes are satisfactory. Separation of cutting and further processing areas are satisfactory.
- Maintenance programme is satisfactory. Machinery servicing is scheduled and recorded on the computer once a year. General inspection of the building, equipment and utensils is recorded on a weekly inspection record for each department. Any repair is recorded on the "Monitoring Sheet".
- Light levels were not assessed, but appeared to be adequate throughout [s30]
- The drains in the cutting room and the external drain are fitted with 4mm traps and control of waste water is satisfactory.
- A glass policy is in place. [s30]
- [s30]

Water Quality:

- A water distribution plan and sampling programme is available and held on file.. The water supply is from the mains through intermediate tanks.
- Water tests from Exova UKAS 0690
- Mains water tests from main inlet at abattoir full range tests clear.
- A physicochemical water test result is available for this year. Monthly microbiological water test results are in place, last water
- Full range of parameter test from main inlet tank 18/10/2011
- [s30]
- New physicochemical testing results available on line.

Maintenance

The FBO has had a major upgrade of the staff canteen and laundry storage areas since the last audit and the mincer has been replaced with a new unit.

[

s30

]

Cleaning and Chemicals:

- Written cleaning policy and comprehensive schedules are available
- [s30]
- Records up to date and realistic.
- Storage of chemicals in the working area, chemicals and equipment covered over during production.

Pest Control Arrangements:

Rodent control checks by Propest Environmental Services NPTA registration certificate.

Audit Report

AUD9-3

Last visit 27/10/11 no rodent activity recorded.
Bait plan available for audit.
Bait boxes observed in reality checks during audit.
Chemicals Data Safety data sheets available to audit.
[s30]

Staff training Instruction and supervision.

Staff training records available for audit.
Technical manager has completed basic HACCP training course and is assisted by external hygiene advisor.
Only one other member of staff has completed formal HACCP training.
GHP were reasonable during the audit [s30]

Health and Hygiene rules

Health surveillance records up to date.
FBO policy staff to have 48 hours clear of bowel disease or medical fitness to work certificate if absent for prolonged timescale.
Visitor Health Questionnaire records available to audit.
[s30]

Audit Report

AUD9-3

4 Animal welfare (slaughterhouse only). Compliance with WASK 1995 (as amended)		Score
Lairage conditions and animal handling promote good animal welfare		
4.1	Structures safeguard animal welfare (adverse weather protection, adequate ventilation, suitable lairage conditions)	
4.2	Adequate capacity for normal throughput	
4.3	Adequate unloading facilities (suitable ramps, containing rails)	
4.4	Holding pens are adequate (bedding, water / food provision - if left overnight, species/group segregation, densities)	
4.5	Scheduled arrival/waiting times safeguard animal welfare	
4.6	Adequate maintenance of stunning equipment & records	
4.7	Crates/modules in acceptable condition	
4.8	Breakdown procedures are adequate	
4.9	Correct procedures and use of instruments to make animals move	
Action on welfare issues		
4.10	There is effective identification of visible signs of abuse or neglect on live animals and on carcasses	
4.11	Animals awaiting slaughter are inspected each morning and evening, prompt action is taken to relieve suffering where this is required	
Slaughter processes		
4.12	Use of stunning box condition/head restrainer	
4.13	Effective electric stunner setting & times (audio or visible device, voltmeter and ammeter), electrode positioning and measures to ensure good electrical contact	
4.14	Correct captive bolt strength & head shooting sites	
4.15	Adequate water bath levels (avoid pre stun shocks)	
4.16	Procedures provide assurance re the welfare of animals killed by exposure to gas mixtures	
4.17	Access to back-up stunning and manual backup for automatic equipment	
4.18	Humane bleeding	
Ritual Slaughter		
4.19	Appropriate facilities for restraint and slaughter	
4.20	Bleeding statutory time observed	
Slaughter by competent and appropriately trained operatives		
4.21	Slaughterer's licence adequate for each species, operation and instrument	
4.22	Adequate number of welfare-trained staff, availability of competent, authorised person while animals on site	
4.23	Availability of welfare codes / guidance	
4 Score:		N/A
Good (0) - active compliance; best practice Adequate (5) - compliant with WASK Weak (15) - WASK non compliance no avoidable excitement, pain or suffering Poor (25) - WASK non compliance with avoidable excitement, pain or suffering N/A (0) - Not applicable		

Part 4 Evidence



Audit Report

AUD9-3

2.5 HACCP		Score
Principle 1 - identify any hazards that must be prevented, eliminated or reduced to acceptable levels		
2.5.1	Documented HACCP based procedures cover all operations	Adequate
2.5.2	Description of product(s) /production process	Adequate
2.5.3	Accurate and complete process flow diagram	Adequate
2.5.4	All relevant hazards covered	Adequate
Principle 2 - identify the CCPs/CPs		
2.5.5	Correct identification of controls at the step or steps at which control is essential to ensure food safety	Adequate
Principle 3 - establish critical limits at CCPs (or legal limits at CPs)		
2.5.6	Correct identification of critical limits to ensure food safety	Weak
Principle 4 - establish effective monitoring procedures at CCPs/CPs		
2.5.7	Monitoring arrangements established to ensure food safety	Adequate
2.5.8	Suitable monitoring procedures and of records (e.g. Diary) verified by reality checks	Weak
Principle 5 - establish corrective actions		
2.5.9	Corrective action procedures established to ensure food safety	Weak
2.5.10	Suitable corrective actions and of records (e.g. Diary) verified by reality checks	Weak
Principle 6 - establish verification procedures		
2.5.11	Validation and verification arrangements established to ensure food safety	Weak
2.5.12	Arrangements for microbiological sampling and analysis of results are established	Weak
2.5.13	Suitable verification procedures, including microbiological sampling, and of records verified by reality checks	Weak
Principle 7 - establish documents and records		
2.5.14	Staff procedures for day to day control of food safety hazards are recorded and kept up to date (SOPs / RMOPs etc)	Weak
2.5.15	Records are established for keeping note of day to day checks and activities for the control of food safety (Diary etc)	Adequate
2.5.16	Management records are established for keeping note of supervisory checks and actions (Diary etc)	Adequate
HACCP training		
2.5.17	Staff responsible for the development and maintenance of HACCP-based procedures have received adequate training	Weak
Review		
2.5.18	HACCP plans are reviewed and if necessary amended to reflect changes to suppliers/products/operations/equipment/law etc.	Adequate
Part 2.5 Score		15
<p>Good (0) - HACCP based procedures applied satisfactorily, kept under review and embedded into staff routine, particularly with regard to monitoring and corrective actions</p> <p>Adequate (5) - HACCP based procedures generally applied with FBO corrective actions effectively applied where there have been low risk issues out of control</p> <p>Weak (15) - HACCP based procedures inadequately applied which indicate a trend toward loss of control</p> <p>Poor (25) - HACCP based procedures not applied or unsatisfactory implementation, particularly with regard to monitoring and corrective action</p>		

Part 2.5 Evidence	
<p>No changes to HACCP plan since last audit. [s40] is planning to undertake intermediate HACCP training in near future. HACCP review completed June 2011</p> <p>The HACCP team consists of [s40] (HACCP Team Leader), [s40] (Technical Manager) plus 2 other members and [s40] external consultant.</p> <p>Principle 1</p> <p>Identification of hazards, hazards must be prevented, eliminated or reduced to acceptable level:</p>	

Audit Report

AUD9-3

The plant has HACCP plans for all operations:

- Fresh meat processing, bone in primals and boneless packaged
- Minced red meat
- Meat Preparations
- Offals

Biological, physical, chemical hazards are covered.

Every product has completed accurate process flow diagram.

Principle 2- Identify the CCPs/CPs

Proper identification of controls at points where control is necessary to ensure food safety.

For Fresh meat:

- CCP1 - Split or part carcass delivery / Transfer
- CCP2 - Pre-cut Inspection
- CCP3 - Vacuum pack
- CCP4 - Box, weight, label

For minced red meat:

- CCP 1 - Delivery/ Transfer to Meat preps room
- CCP 2 - Debox/ De- bag inspection
- CCP3 - Vacuum packing/ Gas flush
- CCP4 - Weight, Labelling, Boxing

For Meat preparation:

- CCP1 - Delivery of wet and dry ingredients
- CCP2 - De-box/ De-bag Inspection
- CCP3- Weight/ Pack/ Label box

For Offal:

- CCP1 - Transfer offal to chill
- CCP2 - Offal trimming and preparation
- CCP3 - Gas flush or VP and seal
- CCP4 - Weight/ Labelling/ Packing

Weighting labelling and boxing not generally considered CCP

Principle 3-Establish critical limits at CCP (or legal limits at CPs)

Critical limits in accordance with legal limits

Principle 4-Establish effective monitoring procedures at CCPs and CP

[s30]

[

s30

]

Principle 6- Establish verification procedures

Internal audit carried on monthly. External HACCP consultant involved in auditing.

Consumers Complaints records available for inspection.

Surface swab checks from the scale and cutting table satisfactory verifying the cleaning standards. tested 12/10/2011.

[

s30

Audit Report
AUD9-3

]

Principle 7- Establish documents and records

HACCP documentation organised and existing records are extensive and generally kept up to date by the technical manager

[s30]

[s30]

HACCP training certificates available for [s40] and another employee.

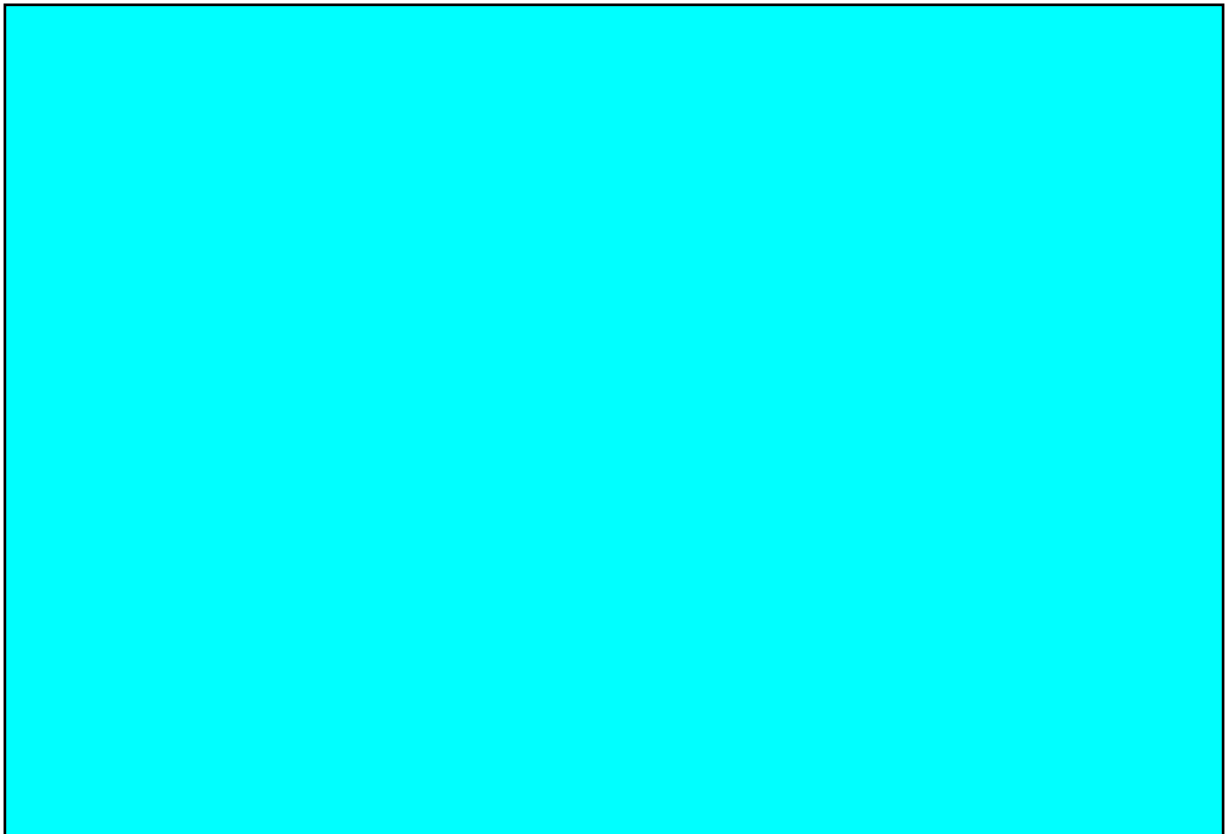
[s30]

Audit Report

AUD9-3

3 Animal Disease (Slaughterhouses only)		Score
Potential spread of animal disease is minimised		
3.1	On suspect cases, instructions from Animal Health are followed promptly	
3.2	Conditions of holding livestock minimise the spread of disease	
3.3	Time to slaughter minimises risk of spread of disease	
3.4	Animal health restrictions in disease control areas are implemented	
3.5	Livestock vehicles and crates are adequately cleaned and disinfected	
3 Score:		N/A
Good (0) - active compliance; no action necessary Adequate (5) - occasional lapses in compliance; minor corrections needed; broadly compliant Weak (15) - frequent lapses in compliance; giving rise to medium or high risk deficiencies Poor (25) - frequent lapses in compliance; giving rise to potential/immediate high risk N/A (0) - Not applicable		

Part 3 Evidence



Audit Report

AUD9-3

5.1 Animal By-Products		Score
Handling of ABP/waste to protect human and animal health		
5.1	Animal by-products, including SRM, are accurately and reliably categorised	Adequate
5.2	Animal by-products, including SRM, are securely collected and stained where necessary	Adequate
5.3	Animal by-products, including SRM, are dispatched to approved premises with required documentation	Adequate
5.4	Plants comply with 852/2004 & 1774/2002 for waste management and records	Adequate
5.1 Score		5
Good (0) - active compliance, no action necessary Adequate (5) - occasional lapses in compliance; minor corrections needed; broadly compliant Weak (15) - frequent lapses in compliance; giving rise to medium or high risk deficiencies Poor (25) - frequent lapses in compliance giving rise to potential/immediate high risk		

Part 5.1 Evidence
5.1 .Internal controls and collection facilities observed to be satisfactory 5.2 Cat 1 material collected and stained monitored daily by FSA checks 5.3 Cat 1 and Cat 3 material collected and despatched to [s43] which is now designated as an intermediate storage facility 5.4 Record checks observed to be up to date.

Audit Report

AUD9-3

5.2 TSE/SRM Controls		Score
TSE Controls		
5.2.1	Meat entering the food chain is free from SRM	Good
5.2.2	Permitted O48M cattle intended for the food chain are tested for BSE/TSE	Adequate
5.2.3	Meat from all animals tested for BSE/TSE does not enter the food chain unless tested negative	Adequate
5.2.4	Imported carcasses meet requirements for the removal of SRM	N/A
5.2 Score:		0
Good (0) - active compliance, no action necessary Adequate (5) - occasional lapses in compliance, minor corrections needed, broadly compliant Weak (15) - frequent lapses in compliance, giving rise to medium or high risk deficiencies Poor (25) - frequent lapses in compliance, giving rise to potential/immediate high risk N/A (0) - Not applicable		

Part 5.2 evidence
5.2.1 SRM controls and records up to date [s30] 5.2.1 Operators aware of SRM checks on health marked carcasses. 5.2.3 Only BSE tested carcasses released from the abattoir. Records of OTM processing up to date.

Audit Report

AUD9-3

Please note: Information held by the Food Standards Agency, including audit reports, is subject to the provisions of the Freedom of Information Act 2000 and Environmental Information Regulations 2004 and may be published and/or disclosed in response to a request

No. of pages
2 of 3

For completion by auditing OV					For completion by FBO or Representative		
CA Reference*	Audit Report Reference (e.g. 2.1.5)	Target completion date	Follow-up visit required	Summary of Corrective Action Required (as agreed at closing meeting between OV and FBO)	Priority	Corrective Action Taken	Date Completed
[
				s30			
]

**Audit Report
AUD9-3**

For completion by auditing OV					For completion by FBO or Representative		
CA Reference*	Audit Report Reference (e.g. 2.1.5)	Target completion date	Follow-up visit required	Summary of Corrective Action Required (as agreed at closing meeting between OV and FBO)	Priority	Corrective Action Taken	Date Completed
[
				s30			
]		