Food Standards Agency: information released under the Freedom of

Information Act

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Request

For an abattoir cause for concern list (as below) for the year of 2015 please:

http://www.food.gov.uk/about-us/data-and-policies/foia/foirelease/foiaeir2011/listabattoirscauseforconcern

Response

The FSA does not hold the information you requested. The FSA no longer produces a cause for concern list, which was previously published on the FSA website between 2011 and 2014. The link you provided with your email was a response to a request for information under the FOI Act for the names of meat establishments that were a cause for concern at the time of the request in March 2011.

In 2014 the FSA worked with industry stakeholders to strengthen audit arrangements for approved meat establishments across the UK. Following full public consultation the implementation of the new audit system took place in August 2014.

The practice of identifying cause for concern premises was replaced when the new audit system for approved meat establishments was introduced. The new audit outcomes are based on an official veterinarian audit of Food Business Operators production standards across all areas of the EU hygiene and welfare regulations which the Food Business Operator is required to comply with. Cause for concern was assessed on only hygiene factors of the audit assessed.

The new audit process identifies premises as either good, generally satisfactory, improvement necessary or urgent improvement necessary. The frequency of the next audit is informed by the audit score a premise receives. Audit frequencies are currently 18, 12, 3 and 2 months depending on the compliance of the Food Business Operator resulting from the audit activity. The FSA also established an intervention protocol to enhance urgent and swift action to be taken against businesses that are not compliant.

Whilst we do not have a list of cause for concern anymore, those premises identified as urgent improvement necessary have a shorter schedule (2 months) for a follow up audit, and are subjected to partial audits and Unannounced Inspections during the interim audit period to ensure that appropriate interventions have taken place to improve compliance.

We now publish audit outcomes for all FSA approved meat establishments, rather than the previous approach to list just those businesses that were identified as a cause for concern. You can access further information on how the meat plant audit process works, the most recent published audits and information on the FSA approach to interventions at the following links:

http://www.food.gov.uk/business-industry/meat/audit,
http://www.food.gov.uk/business-industry/meat/audit/auditprocess_and
https://www.food.gov.uk/business-industry/meat/audit/intervention-protocol