

**Establishment details**

Approval Number  1

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	28/05/12	28/05/12	0.75		
Audit visit duration on site	10/09/12	10/09/12	4.50		
Audit Write-up	17/09/12	17/09/12	4.50		

**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 Central Operations Hub.  
Retain copy of completed report at plant for 1 year and then destroy.**

**Audit Report  
AUD9-3**

**PROTECT-ONCE COMPLETED**

**Audit risk assessment - final score**

Part 1 – Risk factors	Score
1.1 Potential hazards	45
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	15
2.2 Hygienic Production within Cutting Plants dealing with unprocessed products	N/A
2.3 Hygienic Production with Cutting Plants dealing with processed products	N/A
2.4 Environmental hygiene / Good hygiene practices	5
2.5 HACCP	15
3.0 Animal Disease	5
4.0 Animal Welfare	5
5.1 Animal By-products	5
5.2 TSE/SRM Controls	5

<b>Final Score</b>	135
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**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
Dec 2012

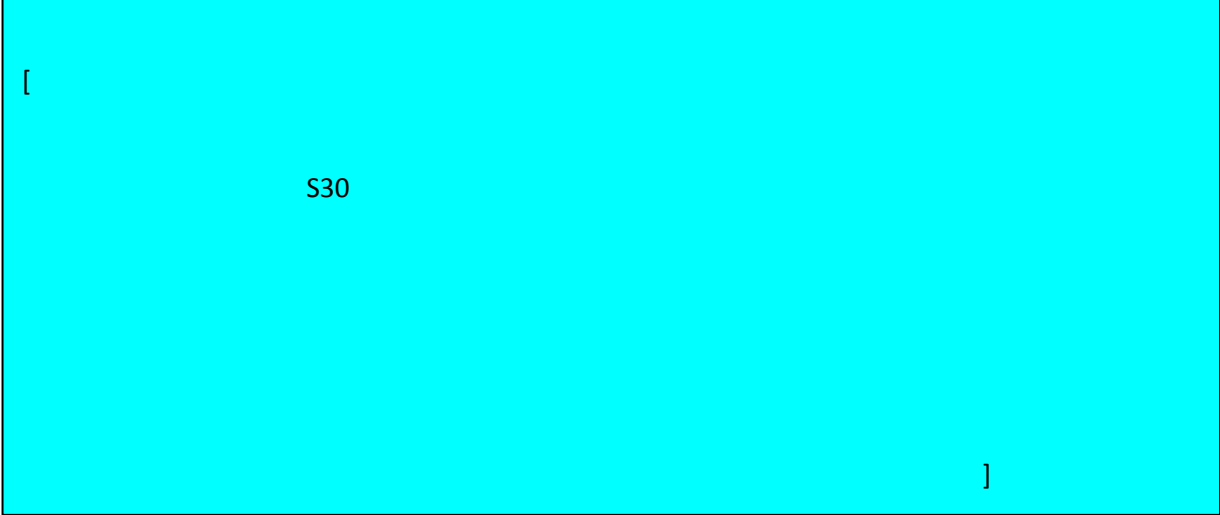
**Summary**

**Corrective action completed since last audit**

CA Reference (MM/YY plus no.)	Outcome
[	S30
	]

**Summary of Audit finding**

[	
	S30
	]



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**PROTECT-ONCE COMPLETED**

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		10
Physical hazards		5
1.1 Score		45

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**

1.1 Potential Hazards: Horses and cattle slaughtered in the premises. There is possibility for the introduction of microbiological, chemical and physical hazards at all stages of production.

1.2 Vulnerable consumers potentially at risk: The meat produced in these premises is mainly [ S43(2) ]. Therefore there is uncertainty about the final consumers that may be provided with the products.

1.3 [ S43(2) ]

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<b>2.1 Production Controls relating to carcase processing</b>		
<b>Pre-processing: compliance with (EC) 853/2004, Annex II, Sections II &amp; III:</b>		<b>Score</b>
2.1.1	Only suitable, properly identified animals are accepted for slaughter.	Poor
2.1.1i	All required documents, veterinary certificates, (trained hunter's) declarations or passports received	Good
2.1.2	Only clean animals are processed for human consumption, or adequate preventative measures are taken	Good
2.1.3	FBO requests, receives, checks and acts on FCI for all animals (or batches of animals where appropriate)	Weak
2.1.4	FBO follows the instructions of the OV in respect of Ante-Mortem and decisions concerning live animals (as appropriate)	Poor
2.1.5	FBO assesses the welfare status of each animal on arrival (as appropriate).	Good
<b>Controls during carcase dressing:</b>		
<b>Compliance with (EC) 852/2004 Annex II, Chapter IX, 3</b>		
2.1.6	Bleeding avoiding contamination of meat (as appropriate)	Good
2.1.7	Skinning/Depilation/plucking avoiding contamination of meat	Adequate
2.1.8	Evisceration avoiding contamination of meat	Adequate
2.1.8i	Controls ensure that cross contamination is eliminated, prevented or reduced to acceptable levels during other processing operations	Adequate
<b>Post-Mortem: Compliance with (EC) 853/2004 Annex III</b>		
2.1.9	Carcases correctly dressed and presented for inspection	Weak
2.1.9i	Traceability of carcasses	Poor
2.1.9ii	Lack of faecal contamination	Adequate
<b>Post-processing: compliance with (EC) 852/2004 Annex I, Chapter IX</b>		
2.1.10	Adequate temperature control	Adequate
2.1.11	Controls avoid cross-contamination during storage, despatch and delivery.	Good
2.1.12	Compliance with the requirements of (EC) 2073/2005 Article 3	Weak
2.1.13	Hygienic handling of edible co-products	N/A
2.1 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 risk N/A (0) - Not applicable		

**Part 2.1 Evidence**

<p><b>Pre-processing</b></p> <p>[ S30 ]</p> <p>[ S43(2) ]</p> <p>[ S30 ]</p> <p style="text-align: right;">]</p> <p>Cattle ID verification checks done by the FSA is now the 100%. Cattle is checked in the lairage by plant operatives, then passport is passed to the OV and he checks the cattle ID in the lairage and the processing area. No issues identified during this period</p>
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**PROTECT-ONCE COMPLETED**

the lairage and the processing area. No issues identified during this period.

2.1.1i- All required documents are brought with the animals. Animals slaughtered on farm and casualty animals are also accompanied with the required paperwork.

2.1.2- No issues identified during this period regarding the cleanliness of horses and cattle.

2.1.3 -[

S30

] No issues found in cattle FCI.

2.1.4- [

S30

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2.1.5- The welfare of the animals is checked on arrival and then when they are kept in the lairage. No issues during this period.

**Controls during carcass dressing**

2.1.6- The bleeding of the animals (cattle and horses) is carried out hygienically and without delay after stunning. Knives are washed and sterilised after each animal is bled.

2.1.7- After the bleeding and removal of the head, the carcasses are placed in the cradle for the skinning. This is normally done hygienically and in a satisfactory way, [

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2.1.8- The carcass is hung again after the cradle and it is eviscerated. [

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2.1.8i- [

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Operatives wash and sterilise the knives and saws with a satisfactory frequency. They wash their hands very often, [

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Sterilisers available in all the necessary points.

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**Post-mortem**

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2.1.9i- Cattle: the FBO produces a kill sheet that matches with the passports and with the FSA killing sheet (now doing 100% cattle ID checks).

Horses: A kill number is sprayed on their flank in the lairage, and then after slaughtering, same number is tagged in the head (before PM inspection), and it is written in the carcass. Then a sheet is prepared with the kill number, weight and supplier name. The destination of the meat is recorded and kept in the head office (delivery note). The FBO explained that contacting the head office it could be possible to know all the route of the meat.

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2.1.9ii- Carcasses at final inspection point are found satisfactory. [ S30

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**Post-processing**

2.1.10- Carcasses are placed in the chillers as soon as they have been inspected.

Before unloading, 5% of the carcasses are checked to ensure the meat has reached the required temperature (records kept in FBOs diary).

New temperature recorders for chillers are available since August 2012 [

S30

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The recorders are collected from the chillers, and then connected to the computer to make visible the temperature history of the rooms.

2.1.11- Chillers are kept clean. The storage is satisfactory. Normally there are no members of FSA to check the cleanliness of the lorry or the unloading practices.

2.1.12- Five carcasses are sampled every 12 weeks. Latest microbiological test was sent on 07/09/12 to [ S43(2) ] (UKAS accredited). [

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The samples are also tested for Salmonella. All results negative.

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**PROTECT-ONCE COMPLETED**

<b>2.2 Hygienic Production within Cutting Plants dealing with unprocessed products (cutting, dicing and mincing)</b>		<b>Score</b>
<b>Processing compliance with (EC) 853/2004 Annex III</b>		
2.2.1	Controls ensure that cross contamination is eliminated, prevented or reduced to acceptable levels during operations	N/A
2.2.2	Compliance with the requirements for raw materials	N/A
2.2.3	Maintenance of the cold chain	N/A
2.2.4	Compliance with the requirements of (EC) 2073/2005 Article 3	N/A
2.2.5	Separation of exposed from packaged product	N/A
2.2.6	Identification marking and traceability	N/A
2.2 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 2.2 Evidence**

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<b>2.3 Hygienic Production within Cutting Plants dealing with processed products (Meat preps, RTE, Meat products)</b>		<b>Score</b>
<b>Processing compliance with (EC) 853/2004 Annex III</b>		
2.3.1	Controls ensure that cross contamination is eliminated, prevented or reduced to acceptable levels during operations	N/A
2.3.2	Compliance with the requirements for raw materials, including additives	N/A
2.3.3	Controls provide assurance that critical limits are achieved: pasteurisation and cooling rates for RTE products	N/A
2.3.4	Compliance with the requirements of (EC) 2073/2005 Article 3	N/A
2.3.5	Compliance with the requirements of the Miscellaneous Food Additives & the Sweeteners in Food (Amendment) (E/S/W) Regulations 2007	N/A
2.3.6	Identification marking and traceability	N/A
2.3 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 2.3 Evidence**

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**PROTECT-ONCE COMPLETED**

<b>2.4 Environmental hygiene / Good hygiene practises</b>		<b>Score</b>
<b>Plant complies with (EC) 852/2004</b>		
<b>Structure: complies with (EC) 852/2004 Annex II</b>		
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
<b>Water supply: potability water supply is assured</b>		
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	Good
2.4.5	FBO is monitoring water test results.	Good
2.4.6	FBO takes adequate corrective actions when necessary	Good
2.4.7	FBO's records confirm each of the above requirements is being met.	Adequate
<b>Maintenance: arrangements protect food from contamination</b>		
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	Adequate
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.	Adequate
2.4.13	Adequacy of maintenance and of records is verified by reality checks during the audit/audit period	Adequate
<b>Cleaning: arrangements protect food from contamination</b>		
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	Adequate
2.4.18	Adequacy of cleaning of premises and vehicles and of records is verified by reality checks during the audit /audit period	Weak
<b>Pest control: arrangements protect food from contamination</b>		
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
<b>Staff training/instruction and supervision</b>		
2.4.25	FBO has an appropriate staff training programme	Adequate
2.4.26	Training programme is carried out as described	Adequate
2.4.27	FBO is monitoring the effectiveness of staff training	Adequate
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	Adequate
<b>Health and hygiene arrangements</b>		
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	Adequate
2.4 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		

**Structure**

[ S30 ]

**Water supply**

"United Utilities" is the supplier. Last report available was printed on the audit day (Sept12). Four taps (including the main entrance) are tested on a yearly basis. Last sample was taken on 09/02/12, with satisfactory results. Samples are sent to [ S43(2) ] (previous Food Analytical Laboratories), and analysed for Total Coliforms, E. Coli, TVC 37 C and 22 C, Pseudomonas aeruginosa, Enterococci, and Sulphite reducing clostridia.

The water plan of the abattoir doesn't show all the water points (AFI).

**Maintenance**

The maintenance programme is based in the FBO's diary. Whenever the FBO or an operative finds an issue, this is recorded in the diary, [

S30 ]

**Cleaning**

[ S30 ]

COSHH for the chemicals used are available. Chemicals are kept in a designated area. There are preoperational hygiene checks carried out before production starts, scoring the findings as satisfactory, acceptable and unacceptable.

[ S30 ]

**Pest control**

The latest visit was carried out on 07/08/12 by [ S43(2) ], with satisfactory results. A different company, [ S43(2) ], took over [ S43(2) ] on 08/08/12, and now they are in charge of the pest control and the fly-killer units. They will come on a monthly basis.

The fly units were also checked in August. [ S30 ]

**Staff training/ instruction and supervision**

Basic training procedures. Operatives have been trained in hygiene practices, cleaning, ABPs, RMOP. Latest training was carried out on 18/05/12 regarding BSE testing.

No new members have joined the staff team in the audited period.

**Health and hygiene arrangements**

All staff working in the premises have filled in a health questionnaire when started.

Operatives start the working days with adequate and clean protective clothing.

They wash and sterilise the knives with a satisfactory frequency.

[ S30 ]

<b>2.5 HACCP</b>		<b>Score</b>
<b>Principle 1 - identify any hazards that must be prevented, eliminated or reduced to acceptable levels</b>		
2.5.1	Documented HACCP based procedures cover all operations	Good
2.5.2	Description of product(s) /production process	Good
2.5.3	Accurate and complete process flow diagram	Adequate
2.5.4	All relevant hazards covered	Adequate
<b>Principle 2 - identify the CCPs/CPs</b>		
2.5.5	Correct identification of controls at the step or steps at which control is essential to ensure food safety	Poor
<b>Principle 3 - establish critical limits at CCPs (or legal limits at CPs)</b>		
2.5.6	Correct identification of critical limits to ensure food safety	Weak
<b>Principle 4 - establish effective monitoring procedures at CCPs/CPs</b>		
2.5.7	Monitoring arrangements established to ensure food safety	Weak
2.5.8	Suitable monitoring procedures and of records (e.g. Diary) verified by reality checks	Weak
<b>Principle 5 - establish corrective actions</b>		
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
<b>Principle 6 - establish verification procedures</b>		
2.5.11	Validation and verification arrangements established to ensure food safety	Adequate
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
<b>Principle 7 - establish documents and records</b>		
2.5.14	Staff procedures for day to day control of food safety hazards are recorded and kept up to date (SOPs / RMOPs etc)	Adequate
2.5.15	Records are established for keeping note of day to day checks and activities for the control of food safety (Diary etc)	Weak
2.5.16	Management records are established for keeping note of supervisory checks and actions (Diary etc)	Adequate
<b>HACCP training</b>		
2.5.17	Staff responsible for the development and maintenance of HACCP-based procedures have received adequate training	Adequate
<b>Review</b>		
2.5.18	HACCP plans are reviewed and if necessary amended to reflect changes to suppliers/products/operations/equipment/law etc.	Weak
<b>Part 2.5 Score</b>		<b>15</b>
<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>		

<b>Part 2.5 Evidence</b>	
<p>The HACCP version presented on this audit is similar to the one presented the previous audit. It was reviewed on 24/08/12 [ S30 ]</p> <p><b>Principle 1:</b> There are two HACCP plans, to differentiate the horse and the cattle processing. Basic plans covering main operations with a description of the production process. Basic flow diagram adequate for the size of the premises. Relevant hazards are covered.</p>	

**Principle 2:**

Risk assessments were used in each step to decide if it was a CCP (Critical Control Point) or a CP (Control Point). This has been done in a different way than the previous audit. The maximum rating of the likelihood and severity is 3 instead of 5. [

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**Principle 3:**

[

S30

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**Principle 4:**

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S30

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**Principle 5:**

[

S30

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**Principle 6:**

Validation and verification procedures are adequate for the size of the premises. They are based mainly in carcasses microbiological tests. [

S30

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**Principle 7:**

Records keeping is by exception. The FBO record the incidents in his diary. [

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**HACCP training:**

The HACCP training of the FBO and operatives is adequate for this type of abattoir.

**Review:**

Review of the HACCP plan was carried out in August 2012[

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**PROTECT-ONCE COMPLETED**

<b>3 Animal Disease (Slaughterhouses only)</b>		<b>Score</b>
<b>Potential spread of animal disease is minimised</b>		
3.1	On suspect cases, instructions from Animal Health are followed promptly	Adequate
3.2	Conditions of holding livestock minimise the spread of disease	Weak
3.3	Time to slaughter minimises risk of spread of disease	Good
3.4	Animal health restrictions in disease control areas are implemented	Good
3.5	Livestock vehicles and crates are adequately cleaned and disinfected	Good
<b>3 Score:</b>		<b>5</b>
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**

At the end of the day, all horses are tested for Trichinella in the premises. All results have been negative during this period.

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S30

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The FBO has to ask for a specific authorization to Animal Health to be able to move the animal from the premises.

Time to slaughter all animals is adequate.

No Animal Health restrictions applied during this period.

Lairage is kept clean and tidy.

<b>4 Animal welfare (slaughterhouse only). Compliance with WASK 1995 (as amended)</b>		<b>Score</b>
<b>Lairage conditions and animal handling promote good animal welfare</b>		
4.1	Structures safeguard animal welfare (adverse weather protection, adequate ventilation, suitable lairage conditions)	Good
4.2	Adequate capacity for normal throughput	Good
4.3	Adequate unloading facilities (suitable ramps, containing rails)	Good
4.4	Holding pens are adequate (bedding, water / food provision - if left overnight, species/group segregation, densities)	Good
4.5	Scheduled arrival/waiting times safeguard animal welfare	Good
4.6	Adequate maintenance of stunning equipment & records	Good
4.7	Crates/modules in acceptable condition	N/A
4.8	Breakdown procedures are adequate	Good
4.9	Correct procedures and use of instruments to make animals move	Good
<b>Action on welfare issues</b>		
4.10	There is effective identification of visible signs of abuse or neglect on live animals and on carcasses	Good
4.11	Animals awaiting slaughter are inspected each morning and evening, prompt action is taken to relieve suffering where this is required	Good
<b>Slaughter processes</b>		
4.12	Use of stunning box condition/head restrainer	Good
4.13	Effective electric stunner setting & times (audio or visible device, voltmeter and ammeter), electrode positioning and measures to ensure good electrical contact	N/A
4.14	Correct captive bolt strength & head shooting sites	Adequate
4.15	Adequate water bath levels (avoid pre stun shocks)	N/A
4.16	Procedures provide assurance re the welfare of animals killed by exposure to gas mixtures	N/A
4.17	Access to back-up stunning and manual backup for automatic equipment	Good
4.18	Humane bleeding	Good
<b>Ritual Slaughter</b>		
4.19	Appropriate facilities for restraint and slaughter	N/A
4.20	Bleeding statutory time observed	N/A
<b>Slaughter by competent and appropriately trained operatives</b>		
4.21	Slaughterer's licence adequate for each species, operation and instrument	Good
4.22	Adequate number of welfare-trained staff, availability of competent, authorised person while animals on site	Adequate
4.23	Availability of welfare codes / guidance	Adequate
4 Score:		5
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

**Lairage conditions and animal handling promote good animal welfare**  
 Lairage protects from adverse weather and has adequate ventilation. The size of the lairage is adequate for the throughput. The arrival of livestock vehicles is scheduled to avoid overcrowding in the lairage. No issues of animals awaiting to be unloaded due to lairage capacity detected.

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**PROTECT-ONCE COMPLETED**

Pens are in good condition, water is provided for all the animals, food provided when needed. Movement of the animals in the lairage is protecting the animals from any unnecessary suffering.

**Action on welfare issues**

[ S30 ]

No signs of abuse of the animals observed.

Some of the operatives live close to the premises and they are always available in cases a welfare emergency occurs.

**Slaughter processes**

Handling of the animals to the stunning box, restraint, stunning and bleeding are performed protecting the animal welfare. No delays observed between stunning and bleeding.

The stunning equipment maintenance is checked on a regular basis and records are available.

Knives are washed and sterilised after every animal is slaughtered.

**Slaughter by competent and appropriately trained operatives**

The slaughter men have valid licences for the operations carried out.



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**PROTECT-ONCE COMPLETED**

5.1 Animal By-Products		Score
<b>Handling of ABP/waste to protect human and animal health</b>		
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	Weak
5.3	Animal by-products, including SRM, are dispatched to approved premises with required documentation	Good
5.4	Plants comply with 852/2004 & 1069/2009 for waste management and records	Good
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**

Animal By-Products Category 1 and Category 3 are produced in the premises (Category 2 material is mixed with the SRM and is treated as such). Blood is also collected as Cat1. Colour system bins are used for identification of different categories of ABPs. This system has been working properly during the period, [ S30 ]

The By-Products collected inside are then transferred to two big skips located in the back yard, one for Cat3 and the other one for SRM. Both are properly identified. The Cat1 skip was properly stained during the audit[ S30 ]

[ S43(2) ]is the company in charge of the collection. [ S43(2) ](depending the killing days). Commercial documents and approval licences were available and seem to be satisfactory.

Skins are salted on site and then collected by [ S43(2) ]. Cattle skins awaiting for BSE results are kept in a lockable room.

Staff from [ S38 ]comes on a regular basis to collect samples for teaching purposes. Documents of collection are also produced and were available for inspection.

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**PROTECT-ONCE COMPLETED**

5.2 TSE/SRM Controls		Score
<b>TSE Controls</b>		
5.2.1	Meat entering the food chain is free from SRM	Good
5.2.2	Permitted O72M 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	Good
5.2.4	Imported carcasses meet requirements for the removal of SRM	Good
5.2 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 5.2 evidence**

The establishment is approved to process UTM, OTM and O72M cattle.  
 The operatives are trained to remove SRM and check that there is none left before the carcass is presented for FSA inspection.  
 Blue stripped labels are used to identify the UTM carcasses and plain labels to identify the carcasses requiring vertebral column removal. These are then sent to approved cutting plants.

There is a good RMOP implemented in the premises [ S30 ]

Emergency slaughter O48M and O72M cattle are BSE tested. The sampling usually takes place at the end of the day in the old sheep line (far from the processing area). Chillers are sealed and the carcasses are only released for human consumption when the results of the brainstem tests are received and the FSA officer agrees.  
 All the results of this period, came negative.

**Audit Report  
AUD9-3**

**PROTECT-ONCE COMPLETED**

**Audit of the FBO Food Safety Management System - Corrective Action Report (CAR)**

Establishment Name HIGH PEAK MEAT EXPORTS LTD.	Approval No. 4185	Audit Date 10/09/2012	Audit No. 4185-SH-09/12	No. of new CA [ S30 ]	No. of existing CA [ S30 ]	No. of pages 1 of 2
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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			
					]		

Additional information attached by OV  Additional information attached by FBO

CA Reference\*: MM/YY plus consecutive no. starting at '1' for each new audit visit.

Confirmation		Name	Signature	Date
<b>FBO or representative action owner(s)</b>	I acknowledge discussion of the audit findings detailed in the Corrective Action Report			

**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

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			
							]