

Audit Report AUD9-3



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					
Audit visit duration on site	09/12/11	09/12/11	4.25		
Audit Write-up	03/01/12	03/01/12	7.00		

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.**

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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	5
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	0
4.0 Animal Welfare	5
5.1 Animal By-products	0
5.2 TSE/SRM Controls	0

Final Score	110
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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
Mar 2012

Summary

Corrective action completed since last audit

CA Reference (MM/YY plus no.)	Outcome
[S30
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Summary of Audit finding

[S40, S30]
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The outcome of the audit is disappointing and it leads us into an audit frequency of 3 months. [S30

[S40]

[S40]

[S40]

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As always, the enforcement actions taken during the audit period are taken into account for scoring each section fo the audit report and some ntoes are made in the evidence sections. The CARs recorded in this audit report are the new issues identified as part of the audit and will be added to the enforcement programme by the OV for follow up:

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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

This establishment was approved 23rd February 2007 for the slaughter of domestic bovine and horses and those are the species they have been processing within the audit period. The type of suppliers and customers remain the same. The main change since last audit is that a co-located cutting plant is in the process of being approved (conditional approval was given on 18th October 2011) [

S43(2)]

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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.	Poor
2.1.1i	All required documents, veterinary certificates, (trained hunter's) declarations or passports received	Adequate
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)	Adequate
2.1.4	FBO follows the instructions of the OV in respect of Ante-Mortem and decisions concerning live animals (as appropriate)	Good
2.1.5	FBO assesses the welfare status of each animal on arrival (as appropriate).	Good
Controls during carcase dressing:		
Compliance with (EC) 852/2004 Annex II, Chapter IX, 3		
2.1.6	Bleeding avoiding contamination of meat (as appropriate)	Good
2.1.7	Skinning/Depilation/plucking avoiding contamination of meat	Good
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	Good
Post-Mortem: Compliance with (EC) 853/2004 Annex III		
2.1.9	Carcases correctly dressed and presented for inspection	Adequate
2.1.9i	Traceability of carcasses	Good
2.1.9ii	Lack of faecal contamination	Adequate
Post-processing: compliance with (EC) 852/2004 Annex I, Chapter IX		
2.1.10	Adequate temperature control	Good
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	Adequate
2.1.13	Hygienic handling of edible co-products	N/A
2.1 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 risk N/A (0) - Not applicable		

Part 2.1 Evidence

<p>2.1.1.</p> <p>[</p> <p style="text-align: center;">S30</p> <p style="text-align: center;">[S40]</p> <p style="text-align: right;">]</p>
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[S30

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Horses seem to take all of the attention but cattle are also processed in this abattoir. Issues with cattle identification are rare and in fact this plant has remained on 10% cattle ID verification checks since reduced from 100% [

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2.1.1i

Cattle and horse's passports, as well as the veterinary certificates for those animals which were subjected to on farm emergency slaughter are received and made available to the OV. [

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2.1.2

Cleanliness of the animals accepted for slaughter has not been a problem according to the FSA team. [

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[S40]

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2.1.3.

FBO requests and checks FCIs for cattle. For horses, and since these are being presented to us signed and dated by the owner/owner representative as intended for slaughter for human consumption, the horse passport acts as an FCI too. [

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2.1.4.

FBO follows the instructions of the OV in respect of ante-mortem and decisions concerning live animals when spotted by the OV in the first place or brought to his attention by the FBO and their staff.

2.1.5.

Many of the animals processed in the plant are bought by the FBO in horse fairs but in any case, FBO staff is always present at the time the animals arrive[S38] there is always someone to take care of the animals and check on them regularly.

2.1.6.

Horses and cattle are bled immediately after they have been shot and shackled. The animals are allowed to bleed completely before any further dressing operation commence. For both species, chest sticking is the method used and tracheas and oesophagus are left intact during bleeding. Steriliser and hand wash facilities are available by the bleeding area. { S43(2) } is now back on site. Their operatives collect some horse blood and separate the plasma, which is the component they are interested in for pharmacological uses. The plasma leaves the premises under a Health Certificate signed by the OV.

2.1.7.

The skins and hides are removed first by hand on a cradle and then using a hide puller once the bodies have been hung up again. Hides, tails, feet... are removed from production room through a shutter on the wall and into the hide room where the hides and skins are prepared and stored before they are moved into the hide trailer for final storage on pallets until they are collected.

2.1.8

[S30].

2.1.8.i

Carcasses are moved into the chiller after weighting and PMI has been completed. From here, carcasses are loaded [

S43(2)

] in the FBO lorries which are refrigerated and ready for dispatch. None of these operations are perceived as a source of contamination for the carcasses.

The abattoir chiller is now shared with the cutting plant and whole carcasses waiting to be cut up on site will be kept in this chiller.

2.1.9

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2.1.9i

In terms of traceability of carcasses, cattle carcasses bear individual labelling in line with the beef compulsory labelling. The kill sheet they produce doubles as cattle register. RPA audits these procedures and we have never received any adverse report from them regarding this premises.

For horses, kill numbers are allocated as they are presented for ante mortem inspection. These kill numbers are recorded on the passports and also on the carcasses as they come through the scale. From the passports, the OV produces the kill sheet for horse which is reported back to both FBO and FSA SLA team.

2.1.9ii

[S30]].

2.1.10.

Once post mortem inspection is completed, the carcasses are moved into the chiller. The chiller has an automatic system for recording environmental temperatures which are stored in a data logger. [

S30]].

At the time the carcasses are loaded in the lorry, FBO records some carcass temperature. According with these records, carcasses have reached temperatures below 7°C before they are loaded.

2.1.11.

Chillers and lorries used for delivery of carcasses are both under the FBO control and kept clean and in good state of repair.

2.1.12.

The lab FBO uses for the microbiological testing needs [S43(2)] now operates under a new name, [S43(2)] which retains same UKAS accreditation(UKAS 4065).

Throughputs were reviewed today: [

S43(2)](TVC and

enterobacteriaceae. Salmonella is not compulsory for this throughput). At the time of last audit, microbiological results were presented for samples taken in February and June. [

S30]. According to FBO, they use the sponge method for collecting the sample. Despite Salmonella testing is not compulsory for their throughput, they have requested this parameter and the 5 samples were negative. I calculated the mean log for both TVC and Enterobacteriaceae and both of them fall under the acceptable target. Next set of samples are due in January 2012, no later than 7th January to ensure they test their carcasses every 12 weeks. The results of these microbiological tests should be presented as mean log to ensure compliance with the requirements set in (EC 2073/2005 .

Some plans FBO had to conduct carcass microbiological testing every week, as explained at

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the time of last audit, never materialised because apparently it was not of commercial value for their customer.

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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	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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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	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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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	Good
2.4.4	FBO's operating procedures are carried out as described	Good
2.4.5	FBO is monitoring water test results.	Weak
2.4.6	FBO takes adequate corrective actions when necessary	Adequate
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	Good
2.4.9	FBO's operating procedures are carried out as described	Good
2.4.10	FBO is identifying deficiencies	Adequate
2.4.11	FBO is correcting deficiencies within a reasonable timescale	Adequate
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
Cleaning: arrangements protect food from contamination		
2.4.14	FBO has operating procedures in place to specify cleaning.	Weak
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	Adequate
Pest control: arrangements protect food from contamination		
2.4.19	FBO has operating procedures in place or contract to specify pest control arrangements.	Good
2.4.20	FBO's operating procedures or contract is carried out as described	Good
2.4.12	FBO is monitoring pest activity	Good
2.4.22	FBO is taking effective corrective action on pest activity	Good
2.4.23	FBO's records confirm each of the above requirements is being met.	Good
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	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	Weak
Health and hygiene arrangements		
2.4.30	Appropriate staff and visitor health monitoring and hygiene advice arrangements are in place	Good
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	Adequate
2.4.33	Adequacy of health rules and of records is verified by reality checks during the audit/audit period	Good
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		

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Part 2.4 evidence

Structure

[S30] particularly the changing room and the hygiene lobby. The use of these areas is shared with the co-located cutting plant which is in the process of being approved.

[S30

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Water supply

United Utilities is the water supplier for the premises. FBO does not have a written procedure for monitoring water quality but they normally test the water at least once a year. Last year, water tests were done in September 2010. This year, water samples were taken from mains, storage tank, lairage and hot water pump in October. These samples were tested for Total viable count (TVC) at 22 °C after 72 hours, Total viable count (TVC) at 37 °C after 48 hours, enterobacteriaceae, Coliform bacteria (total coliforms), E.Coli and Clostridium Perfringens. [

S30

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Maintenance

Procedures for monitoring and dealing with maintenance needs are not documented. One member of staff, [S40], is responsible for most of the day to day maintenance works.

Since last audit, FBO has converted the former staff canteen into a co-located cutting plant which is in the process of being approved. Shared facilities such as the changing room and the hygiene lobby have been improved and the building in general has also improved since the roof has been repaired and external walls have been rendered to make the premises watertight. Some works are in the process of being finished, such as the walls around the entry door to the cutting room.

[S30

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Cleaning

The cleaning of the premises is done by those members of staff [S38]. When asked about the chemicals used for cleaning, and after some searching around the premises, FBO staff managed to find some bottles of [S43(2)] and bleach, and stated that those were the ones actually in use. [

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Pest control

[S43(2)] is the actual external contractor responsible for the pest control programme, according to FBO [S43(2)] and will take care of both the abattoir and the cutting plant.

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Their most recent visits took place on the 5/12/11 and 9/11/11. [S30

] The EFKs (4) were serviced last time on the 9/11/11.

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Staff training

FBO relies on the OV to help them with the staff training, and in particular with the [S38] staff because of the language barrier. According to FBO records, some basic hygiene training was delivered on the 19/10/11. [

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Health and hygiene arrangements

FBO provides protective clothing to their staff and they are responsible for washing it (there is a washing machine to their disposal on site) and taking care of it. The old changing room has been refurbished since last audit and the pest proofing of the hygiene lobby has also improved.

[S30

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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	Good
3.2	Conditions of holding livestock minimise the spread of disease	Good
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
3 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 3 Evidence

Horses slaughtered in the premises are tested for Trichinella before their carcasses are released into the food chain. FBO has a lab on site and the results are available by the end of the day.

TB reactor cattle are not processed on site and there are no other Animal Health restrictions to be observed at the present time.

Basic facilities for the cleaning of livestock vehicles are available at the back of the premises. Omnicide is provided for the disinfection of the means of transport.

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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	Good
2.5.2	Description of product(s) /production process	Good
2.5.3	Accurate and complete process flow diagram	Good
2.5.4	All relevant hazards covered	Weak
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	Weak
Principle 3 - establish critical limits at CCPs (or legal limits at CPs)		
2.5.6	Correct identification of critical limits to ensure food safety	Adequate
Principle 4 - establish effective monitoring procedures at CCPs/CPs		
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
Principle 5 - establish corrective actions		
2.5.9	Corrective action procedures established to ensure food safety	Adequate
2.5.10	Suitable corrective actions and of records (e.g. Diary) verified by reality checks	Adequate
Principle 6 - establish verification procedures		
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	Adequate
2.5.13	Suitable verification procedures, including microbiological sampling, and of records verified by reality checks	Adequate
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)	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)	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

Principle 1:

Since [S40] is the Technical Advisor, this has been the first time we have managed to have a hard copy of the HACCP plans for this plant available at the time of the audit. Before, we always had to work with electronic versions and read them from his computer's screen. These hard copies were provided to the OV in September after they were reviewed by the HACCP review team [S40] on the 1st September 2011 for the cattle HACCP plan and on the 22nd September for the horse HACCP plan.

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Two separated HACCP plans cover the production of beef and horse meat. In a total of 11 steps each, they describe the operations undertaken on site from delivery and selection for slaughter to chill storage and distribution.

The HACCP plan covers some realistic and foreseeable hazards that need to be kept under control during processing and some control measures have been included in the Food Safety Plan which include elements of staff training, staff supervision, cleaning programme, water testing... [S30]

Principle 2:

[S30]

[S40]

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Principle 3:

The third HACCP principle requires "*establishing critical limits at critical control points (CCPs) which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards*". [S30]

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Principle 4:

The fourth HACCP principle involves "*establishing and implementing effective monitoring procedures at critical control points*". [S30]

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Principle 5:

[S30]

[S40]

[S40]

[S40]

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Principle 6:

Validation and verification procedures include basically water testing and carcass microbiological testing. [S30

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Principle 7:

[S30

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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)	Adequate
4.2	Adequate capacity for normal throughput	Adequate
4.3	Adequate unloading facilities (suitable ramps, containing rails)	Adequate
4.4	Holding pens are adequate (bedding, water / food provision - if left overnight, species/group segregation, densities)	Adequate
4.5	Scheduled arrival/waiting times safeguard animal welfare	Adequate
4.6	Adequate maintenance of stunning equipment & records	Weak
4.7	Crates/modules in acceptable condition	N/A
4.8	Breakdown procedures are adequate	Adequate
4.9	Correct procedures and use of instruments to make animals move	Good
Action on welfare issues		
4.10	There is effective identification of visible signs of abuse or neglect on live animals and on carcasses	Adequate
4.11	Animals awaiting slaughter are inspected each morning and evening, prompt action is taken to relieve suffering where this is required	Adequate
Slaughter processes		
4.12	Use of stunning box condition/head restrainer	Adequate
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	Adequate
4.18	Humane bleeding	Adequate
Ritual Slaughter		
4.19	Appropriate facilities for restraint and slaughter	N/A
4.20	Bleeding statutory time observed	N/A
Slaughter by competent and appropriately trained operatives		
4.21	Slaughterer's licence adequate for each species, operation and instrument	Adequate
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

Procedures and practices involving animal welfare have not changed since last audit. The Animal Welfare survey was done in September, no issues were identified at that time and no enforcement actions have been taken since last audit.

Today, I spent some time in the lairage with the OV and the plant staff and I am satisfied with the handling of live animals. I also witnessed the slaughter of a few animals and I found no reasons for concern.

For those reasons, I did not explore any further this area in this occasion (the scores are the same as the ones allocated during last audit) and decided to focus my attention on other areas which need improvement such as the HACCP plan.

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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	Good
5.2	Animal by-products, including SRM, are securely collected and stained where necessary	Good
5.3	Animal by-products, including SRM, are dispatched to approved premises with required documentation	Good
5.4	Plants comply with 852/2004 & 1774/2002 for waste management and records	Good
5.1 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		

Part 5.1 Evidence

5.1
 Animal by-products generated in the premises are categorised under category 3 and category 1. Material that could classify as category 2 it mixed with the category 1 because there is no processing plant interested in it. As before:

- All the blood in pumped into the blood tank. Its content is dispatched as category 1 material.
- Two skips are available, one for category 3 material and one for the SRM material. Pathological rejections and body parts from cattle requiring BSE testing are disposed off in the SRM skip.
- Hides and skins are salted and stored on site and then collected just a few times a year. A hide room is available for locking cattle hides pending from BSE results. From there, they are taken into pallets and stored in a hide trailer at the back of the plant.
- Lairage waste and stomachs content is stored in a dedicated area and then taken by a local farmer.
- Some Universities do occasionally come and collect specimens for their research.

The final storage facilities are accurately labelled.

Since last audit, FBO has installed an underground sedimentation tank. This is an addition to the [S43(2)]system in place since earlier this year. The sedimentation tank will provide extra time for the enzymes and bacteria to break down any solids so that the quality of the waste water discharged into the sewer improves. Any solids retained in the tank are collected by [S43(2)]as category 1 material.

5.2
 The content of the SRM skip is stained regularly with Pantene Blue V.

5.3
 FBO sends the blood and the content of both skips to [S43(2)]. These premises are approved for receiving and processing both category 3 and SRM material. The destination of the hides and skins is [S43(2)]

FBO keeps copies of their approvals in the plant files. Commercial document produced at the time of each consignment are kept in the plant files.

5.4
 A sample of commercial documents were inspected as part of the audit and no issues were identified.

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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	Good
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	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 from the cattle slaughtered on site is removed except for the vertebral columns. FBO uses blue striped labels to mark the UTM carcasses (where the vertebral column does not classify as SRM and does not need to be removed) and plain labels for the OTM carcasses (their vertebral columns must be removed and treated as SRM). FBO indicates in their commercial documents the number of carcasses which require their vertebral columns to be removed.
 Cattle subjected to on farm emergency slaughter are sent to [S43(2)] which is included in the list of cutting plant approved for OTM vertebral column removal [S43 (2)]

5.2.2
 The testing age threshold was updated earlier this year (July 2011). Healthy UK born cattle are tested if over 72 months old. At risk UK born cattle are tested if over 48 months (fallen stock, on farm emergency slaughter and cattle found sick at ante mortem). The RMOP has been updated but has not been signed yet. OV agreed to have another look through it and then sign it with the FBO.

5.2.3
 FSA team seals chillers and hide room until the BSE results are available and are all negative. No issues have been identified since last audit.

5.2.4
 FBO does not import any carcass.

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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
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]	