

**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	09/01/12	09/01/12	1.50		
Audit visit duration on site	13/01/12	13/01/12	3.00		
Audit Write-up	13/01/12	19/01/12	5.50		

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



**Audit Report**  
**AUD9-3**

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**Summary of Audit finding**

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# 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	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

Fresh and frozen meat is sourced from various UK plants. Lamb and mutton carcasses are boned in the plant.  
 Product from [ s43 ]  
 Lamb, mutton and beef meat from approved establishments.  
 Boxed product from 'certified' Halal sources.  
 Imported vacuum packed product NL 3[s38]  
 Plant has recently received Approval for White Meat Cutting (WMC) operation  
 Boxed product mainly from [ s43 ]

Weekly throughput [ s43 ]. Mince meat no evidence of any production [ s30 ]

Direct sale of fresh meat lamb carcasses and cuts of mutton and beef (also frozen) to various wholesale retail outlets in the west of Scotland.

Some of the cut product is vacuum packed on the site and stored in the blast fridge or freezer.

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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.	
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).	
<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)	
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	
<b>Post-Mortem: Compliance with (EC) 853/2004 Annex III</b>		
2.1.9	Carcases correctly dressed and presented for inspection	
2.1.9i	Traceability of carcasses	
2.1.9ii	Lack of faecal contamination	
<b>Post-processing: compliance with (EC) 852/2004 Annex I, Chapter IX</b>		
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:
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
<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	Weak
2.2.2	Compliance with the requirements for raw materials	Adequate
2.2.3	Maintenance of the cold chain	Adequate
2.2.4	Compliance with the requirements of (EC) 2073/2005 Article 3	Adequate
2.2.5	Separation of exposed from packaged product	Weak
2.2.6	Identification marking and traceability	Weak
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 and boxed meat subject to visual checks. Part of HACCP procedures. [ s30 ]  
 Daily pre-cut/ Pre-use form.  
 .Intake area allows vehicles to dock inside covered area, [ s30 ]  
 - Storage of fresh meat part sheep carcasses in the holding chill has improved [ s30 ].  
 [ s30 ]  
 -- Cutting room operation observed, generous working areas for operators, working surfaces were observed to be visibly clean with a minimal build of product at the workstations.  
 [ s30 ]  
 - The meat is brought into the cutting area progressively as needed from the raw meat chill. General overview of the working areas; well organised disciplined operators working a clean as you go policy throughout the premises.  
 [ s30 ]

**2.2 Compliance with the requirements for raw materials.**  
 FBO sources fresh meat sheep carcasses from approved plants on Scotland and in the North of England. Some boxed product sourced from wholesale suppliers.  
 CMRs of White Meat boxed product available for audit.

**2.3 Maintenance of the cold chain.**  
 Chill temperatures are recorded on a temperature logging system which is regularly monitored by management during the operational times and at weekends..  
 - 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.  
 New probe available for checking fresh meat in the cutting room

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Temperatures within legal limits

Cut product WM checked during audit 1.7 degrees centigrade.

Red meat carcasses temperature checks 3.1 degrees centigrade.

[ s30 ]

Ambient temperature in holding chill appears to be set at a lower level than previous visits.

Random carcase temperature checks on fresh meat found to be satisfactory.

Records found to be realistic and up to date..

### 2.2.4 Compliance with EC 2073/2005

Very small amounts of mince produced FBO considering stopping production altogether to avoid sampling requirements.

### 2.2 5 Food Contact Materials:

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Incoming white meat carcasses in unwaxed boxed containers contact with [ s43 ] material has been assessed by the FSA and judged to be non absorbent material.

### 2.2.6 Identification Marking and Traceability.

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# 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	
2.3.2	Compliance with the requirements for raw materials, including additives	
2.3.3	Controls provide assurance that critical limits are achieved: pasteurisation and cooling rates for RTE products	
2.3.4	Compliance with the requirements of (EC) 2073/2005 Article 3	
2.3.5	Compliance with the requirements of the Miscellaneous Food Additives & the Sweeteners in Food (Amendment) (E/S/W) Regulations 2007	
2.3.6	Identification marking and traceability	
		2.3 Score:
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



# Audit Report

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<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	Weak
2.4.2	Adequacy of protective measures is verified by reality checks during the audit/audit period	Weak
<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	Adequate
2.4.5	FBO is monitoring water test results.	Adequate
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
<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	Weak
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
<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	Weak
2.4.28	FBO is taking effective corrective action when training deficiencies are identified	Weak
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	Weak
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
<b>2.4 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		

# Audit Report

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Part 2.4 evidence

### Structure and Layout

2.4.1 Facilities are designed to allow fresh meat to be progressively processed, simple layout, intake and despatch bay allow vehicles to enter covered area. Generally incoming and outgoing products well separated.

Large holding chill.

Cutting room is large for the size of the plant operation [

s30

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### Water supply.

2.4.3 Water testing procedures comply with current guidelines.

Water testing program and procedures in the event of positive test results outlined in the manual.

Physicochemical test results and recent full range Microbiological test sample available for audit. Ashwood Labs UKAS 1349 Ref 381123. 10/3/11

Physicochemical test results also available for auditing.

### Maintenance arrangements protect food from contamination.

Company written policy for maintenance.

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### Cleaning arrangements protect food from contamination.

FBO has comprehensive written policies.

Recording checks performed by plant on effectiveness of cleaning in the form of pre-operational hygiene checks of work areas. [ s30 ]

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FBO has written policy for safe storage of cleaning chemicals.

Vehicle checks included in operational paperwork [

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### Pest Control Checks.

2.4.10

External Pest Contractor.

Excell Pest Services employed to carry out monthly checks on rodent activity and flying insect check last audit check satisfactory before flooding. New bait traps supplied and pest control records observed to be up to date.

### Staff Training

Staff training up to date

Comprehensive training program

Record of recent HACCP and SRM training

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# Audit Report

## AUD9-3

2.5 HACCP		Score
<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	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
<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	Adequate
<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	Adequate
<b>Principle 4 - establish effective monitoring procedures at CCPs/CPs</b>		
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
<b>Principle 5 - establish corrective actions</b>		
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
<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	Good
<b>Review</b>		
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		5
<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>Principle 1. Identify hazards to be eliminated.</p> <p>2.5.1 HACCP documentation recently reviewed, HACCP documentation sub-divided to cover all processing operations. White meat cutting section recently added [ s30 ]</p> <p>2.5.2 Accurate description of different processes. Flow Diagrams are well designed and show integrated operation and different processing areas.</p>	

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Evidence that the FBO has reviewed the plans was seen at audit and was responsive to OV advice about checking the FSA website for emerging food safety hazards.

### Principle 2 Identify the CCPs/CPs

Evidence from the documentation that the correct decision trees had been followed in line with CODEX principles.

### Principle 3 Establish critical limits at CCPs

Critical Limits comply with current guidelines for red meat and mince production.

Critical Limits on all plant records of temperature as aid memoire for staff

### Principle 4 Establish effective monitoring procedures at CCPs

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] Temperature controls,. Records up to date found to be satisfactory..

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### Principle 6

#### 2.5.11 Validation and Verification

Management have made significant improvements recently to ensure food safety controls are maintained throughout production.

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### Principle 7.

Management records for maintenance and quality controls have improved significantly over the audit timescale

Verification records carried out by Technical Manager

HACCP reviewed recently, new amendment to include hygiene checks on vehicles added since the last audit.

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<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	
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	
<b>3 Score:</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		

<b>Part 3 Evidence</b>
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# Audit Report

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<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)	
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	
<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	
4.11	Animals awaiting slaughter are inspected each morning and evening, prompt action is taken to relieve suffering where this is required	
<b>Slaughter processes</b>		
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	
<b>Ritual Slaughter</b>		
4.19	Appropriate facilities for restraint and slaughter	
4.20	Bleeding statutory time observed	
<b>Slaughter by competent and appropriately trained operatives</b>		
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	
		<b>4 Score:</b>
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		

<b>Part 4 Evidence</b>
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# Audit Report

## AUD9-3

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 stored 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	Weak
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 Systems now established for Cat 2 5.2 Staining facilities now available. 5.3 Cat 3 records and recording system generally satisfactory Despatch note from [ s43 ] checked [ s43 ] [ s30 ]

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5.2 TSE/SRM Controls		Score
<b>TSE Controls</b>		
5.2.1	Meat entering the food chain is free from SRM	Adequate
5.2.2	Permitted O48M cattle intended for the food chain are tested for BSE/TSE	N/A
5.2.3	Meat from all animals tested for BSE/TSE does not enter the food chain unless tested negative	N/A
5.2.4	Imported carcasses meet requirements for the removal of SRM	N/A
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
<p>5.2.11 Adult sheep carcasses are checked in a pre-inspection table next to the main cutting area. [ s30 ]</p> <p>5.2.12 Only boneless beef used for cutting room operation.</p> <p>5.2.13 Only boneless beef from approved sources cut up in the premises.</p> <p>5.2.14 No imported adult sheep carcasses since the last audit visit.</p>



**Audit Report  
AUD9-3**

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

Establishment Name	Approval No.	Audit Date	Audit No.	No. of new CA	No. of existing CA	No. of pages
S B Basildene Ltd.	1722	13/01/2012	1722-CP-01/12	[s30]	0	1 of 1

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