

# Audit Report AUD9-3



## 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            | 02/06/11 | 02/06/11 | 0.50         |      |      |
| Audit visit duration on site | 03/06/11 | 03/06/11 | 3.50         |      |      |
| Audit Write-up               | 09/06/11 | 09/06/11 | 3.00         |      |      |

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

Date of previous audit

Previous audit category

No. of follow-up enforcement visits since last audit

## Auditor conducting audit

Name in BLOCK letters

Telephone number

Email address

## Food Business Operator or their representative

Name in BLOCK letters

Email:

Position

Names & positions of other attending audit

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

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

# Audit Report

## AUD9-3

### Audit risk assessment - final score

| Part 1 – Risk factors                        | Score |
|--|-------|
| 1.1 Potential hazards                        | 45    |
| 1.2 Vulnerable consumers potentially at risk | 20    |
| 1.3 Throughput                               | 5     |

| Part 2 – Food Business Operator Actions   | Current |
|---|---------|
| 2.1 Production controls relating to carcase processing                          | N/A     |
| 2.2 Hygienic Production within Cutting Plants dealing with unprocessed products | 5       |
| 2.3 Hygienic Production with Cutting Plants dealing with processed products     | N/A     |
| 2.4 Environmental hygiene / Good hygiene practices                              | 15      |
| 2.5 HACCP   | 25      |
| 3.0 Animal Disease  | N/A     |
| 4.0 Animal Welfare  | N/A     |
| 5.1 Animal By-products  | 25      |
| 5.2 TSE/SRM Controls  | N/A     |

|                    |     |
|--------------------|-----|
| <b>Final Score</b> | 140 |
|--------------------|-----|

### 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 |
| Sep 2011            |

### Summary

#### Corrective action completed since last audit

| CA Reference (MM/YY plus no.) | Outcome |
|-------------------------------|---------|
|                               |         |
|                               |         |
|                               |         |
|                               |         |
|                               |         |

### Summary of Audit finding

|   |     |   |
|---|-----|---|
| [ | s30 | ] |
|---|-----|---|

# Audit Report

## AUD9-3

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

### Part 1 Evidence

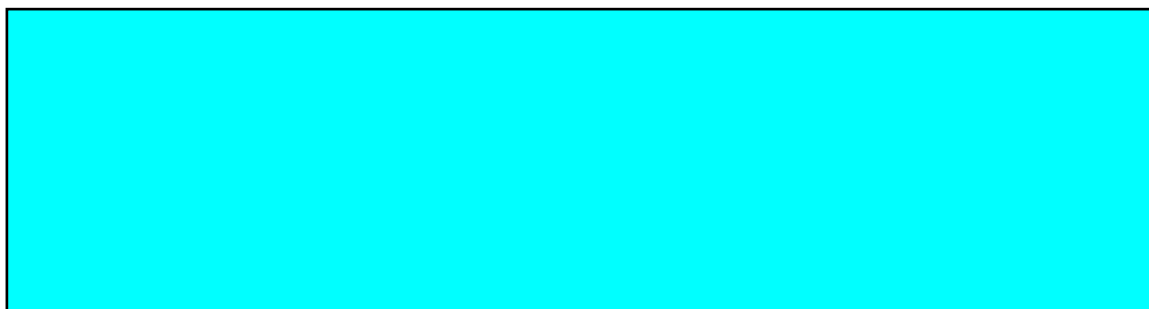
|   |
|---|
| <p><b>1.1 Potential hazards</b><br/>The meat is supplied vacuum packed, from approved premises, and is diced or minced and then vacuum packed. [ s30 ]</p> <p>[ s30 ]</p> <p><b>1.3 Throughput</b><br/>The throughput is around [ s43 ] per week.</p> |
|---|

# Audit Report

## AUD9-3

| <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: N/A |
| Good (0) - Active compliance; no action necessary<br>Adequate (5) - Occasional lapses in compliance; minor corrections needed; broadly compliant<br>Weak (15) - Frequent lapses in compliance; giving rise to medium or high risk deficiencies<br>Poor (25) - Frequent lapses in compliance; giving rise to potential/immediate risk<br>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 | Adequate |
| 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  | N/A      |
| 2.2.5   | Separation of exposed from packaged product   | Adequate |
| 2.2.6   | Identification marking and traceability   | Adequate |
| 2.2 Score:  |   | 5        |
| Good (0) - Active compliance; no action necessary<br>Adequate (5) - Occasional lapses in compliance; minor corrections needed; broadly compliant<br>Weak (15) - Frequent lapses in compliance; giving rise to medium or high risk deficiencies<br>Poor (25) - Frequent lapses in compliance; giving rise to potential/immediate high risk<br>N/A (0) - Not applicable |   |          |

### Part 2.2 Evidence

2.2.1.  
 [ s30 ]. Satisfactory working practices were observed.  
 Hygiene station is available at the entrance.  
 The steriliser was found at 93°C.  
 Knives, table surfaces and all the equipment which is in direct contact with the meat were found clean.

2.2.2  
 Raw material is checked on the intake. *Good intake control sheet* is carried out. (Product, Weight, Supplier, Date of arrival, Packed date, Use by date, Temperature) All meat is received already boned and vacuum packed. No boning is carried out at this cutting plant.  
 Meat is checked at pre- cutting inspection point after the debagging .  
 No minced meat was produced in the day of the audit.

2.2.3  
 The temperature of the freezer is checked and recorded twice a day. The temperature of the chiller is checked several times a day, but is recorded twice a day.  
 [ s30 ]  
 The temperature of the meat in the production area was checked and found satisfactory , 5°C.  
 The temperature of the chillers, freezers and production room were found satisfactory.

2.2.4  
 There is no legislative requirement for microbiological testing of minced meat at this cutting plant, due to low throughput.

2.2.5  
 Vacuum packed meat and exposed meat are stored in different areas of the same chiller. [ s30 ]

## Audit Report

### AUD9-3

#### 2.2.6

FBO is able to trace the product back to the producer and customer based on the production date. The ID mark is displayed on each product.

# 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:  |  | N/A   |
| Good (0) - Active compliance; no action necessary<br>Adequate (5) - Occasional lapses in compliance; minor corrections needed; broadly compliant<br>Weak (15) - Frequent lapses in compliance; giving rise to medium or high risk deficiencies<br>Poor (25) - Frequent lapses in compliance; giving rise to potential/immediate high risk<br>N/A (0) - Not applicable |  |       |

### Part 2.3 Evidence

# Audit Report

## AUD9-3

| <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  | Poor         |
| 2.4.4  | FBO's operating procedures are carried out as described   | Poor         |
| 2.4.5  | FBO is monitoring water test results.   | Poor         |
| 2.4.6  | FBO takes adequate corrective actions when necessary  | Poor         |
| 2.4.7  | FBO's records confirm each of the above requirements is being met.  | Poor         |
| <b>Maintenance: arrangements protect food from contamination</b>   |   |              |
| 2.4.8  | FBO has operating procedures in place for monitoring maintenance needs  | Poor         |
| 2.4.9  | FBO's operating procedures are carried out as described   | Poor         |
| 2.4.10   | FBO is identifying deficiencies   | Poor         |
| 2.4.11   | FBO is correcting deficiencies within a reasonable timescale  | Poor         |
| 2.4.12   | FBO's records confirm each of the above requirements is being met.  | Poor         |
| 2.4.13   | Adequacy of maintenance and of records is verified by reality checks during the audit/audit period                        | Poor         |
| <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 | Adequate     |
| <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   | Poor         |
| 2.4.26   | Training programme is carried out as described  | Poor         |
| 2.4.27   | FBO is monitoring the effectiveness of staff training   | Poor         |
| 2.4.28   | FBO is taking effective corrective action when training deficiencies are identified                                       | Poor         |
| 2.4.29   | Adequacy of training/supervision and of records is verified by reality checks during the audit/audit period               | Poor         |
| <b>Health and hygiene arrangements</b>   |   |              |
| 2.4.30   | Appropriate staff and visitor health monitoring and hygiene advice arrangements are in place                              | Poor         |
| 2.4.31   | FBO is taking adequate corrective actions when monitoring indicates causes for concern                                    | Poor         |
| 2.4.32   | Adequacy of personal hygiene practices is verified by reality checks during the audit/audit period                        | Poor         |
| 2.4.33   | Adequacy of health rules and of records is verified by reality checks during the audit/audit period                       | Poor         |
| 2.4 Score  |   | 15           |
| Good (0) - active compliance; no action necessary<br>Adequate (5) - occasional lapses in compliance; minor corrections needed; broadly compliant<br>Weak (15) - frequent lapses in compliance; giving rise to medium or high risk deficiencies<br>Poor (25) - frequent lapses in compliance giving rise to potential/immediate high risk |   |              |



# Audit Report

## AUD9-3

Part 2.4 evidence

### Structure

Small cutting plant, adequate for the operations carried out.

### Water supply

The water is provided from main supplier, with no storage tank.

[ s30 ]

### Maintenance

[ s30 ]

### Cleaning

The FBO has cleaning procedures in place, and the cleaning schedules were found updated. The chemicals used for cleaning are stored separately.

### Pest control

Done by an external contractor Caledonian Pest Control. A schedule for the visits is unavailable, and the visits are carried out every month or every other month. Last visit on 04/05/11 - no evidence of pest.

[ s30 ]

### Staff training

[ s30 ]

### Health certificates

[ s30 ]

### Personal hygiene practices

A list with instructions is available.

# 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   | Poor  |
| 2.5.2   | Description of product(s) /production process  | Poor  |
| 2.5.3   | Accurate and complete process flow diagram   | Poor  |
| 2.5.4   | All relevant hazards covered   | Poor  |
| <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  | Poor  |
| <b>Principle 4 - establish effective monitoring procedures at CCPs/CPs</b>  |  |       |
| 2.5.7   | Monitoring arrangements established to ensure food safety  | Poor  |
| 2.5.8   | Suitable monitoring procedures and of records (e.g. Diary) verified by reality checks                                    | Poor  |
| <b>Principle 5 - establish corrective actions</b>   |  |       |
| 2.5.9   | Corrective action procedures established to ensure food safety   | Poor  |
| 2.5.10  | Suitable corrective actions and of records (e.g. Diary) verified by reality checks                                       | Poor  |
| <b>Principle 6 - establish verification procedures</b>  |  |       |
| 2.5.11  | Validation and verification arrangements established to ensure food safety   | Poor  |
| 2.5.12  | Arrangements for microbiological sampling and analysis of results are established  | Poor  |
| 2.5.13  | Suitable verification procedures, including microbiological sampling, and of records verified by reality checks          | Poor  |
| <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)       | Poor  |
| 2.5.15  | Records are established for keeping note of day to day checks and activities for the control of food safety (Diary etc)  | Poor  |
| 2.5.16  | Management records are established for keeping note of supervisory checks and actions (Diary etc)                        | Poor  |
| <b>HACCP training</b>   |  |       |
| 2.5.17  | Staff responsible for the development and maintenance of HACCP-based procedures have received adequate training          | Poor  |
| <b>Review</b>   |  |       |
| 2.5.18  | HACCP plans are reviewed and if necessary amended to reflect changes to suppliers/products/operations/equipment/law etc. | Poor  |
| Part 2.5 Score  |  | 25    |
| <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> |  |       |

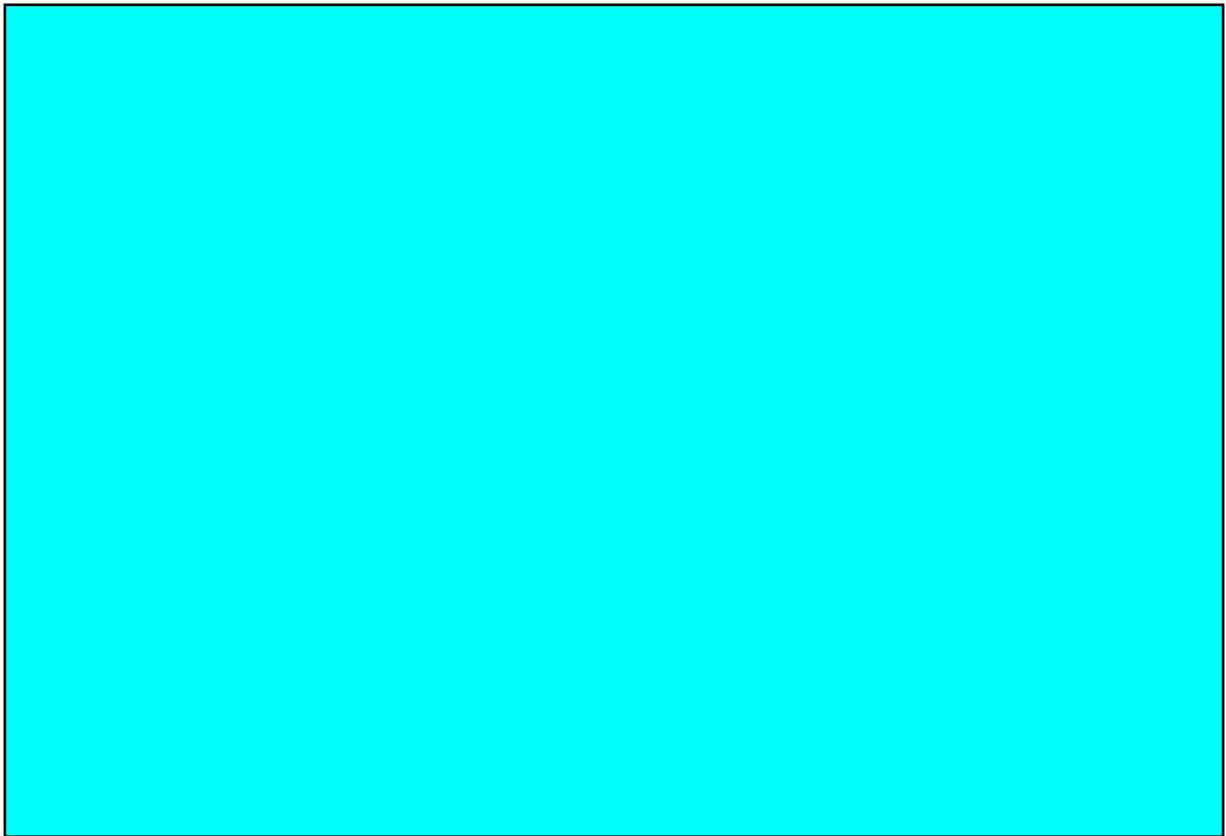
|                   |  |
|-------------------|--|
| Part 2.5 Evidence |  |
| [ s30 ]           |  |

# Audit Report

## AUD9-3

| <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>   |   | <b>N/A</b>   |
| Good (0) - active compliance; no action necessary<br>Adequate (5) - occasional lapses in compliance; minor corrections needed; broadly compliant<br>Weak (15) - frequent lapses in compliance; giving rise to medium or high risk deficiencies<br>Poor (25) - frequent lapses in compliance; giving rise to potential/immediate high risk<br>N/A (0) - Not applicable |   |              |

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

## AUD9-3

| <b>4 Animal welfare (slaughterhouse only).<br/>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  |              |
|   |   | 4 Score: N/A |
| Good (0) - active compliance; best practice<br>Adequate (5) - compliant with WASK<br>Weak (15) - WASK non compliance no avoidable excitement, pain or suffering<br>Poor (25) - WASK non compliance with avoidable excitement, pain or suffering<br>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                         | Poor  |
| 5.2  | Animal by-products, including SRM, are securely collected and stored where necessary               | Poor  |
| 5.3  | Animal by-products, including SRM, are dispatched to approved premises with required documentation | Poor  |
| 5.4  | Plants comply with 852/2004 & 1774/2002 for waste management and records                           | Poor  |
| 5.1 Score  |  | 25    |
| Good (0) - active compliance, no action necessary<br>Adequate (5) - occasional lapses in compliance; minor corrections needed; broadly compliant<br>Weak (15) - frequent lapses in compliance; giving rise to medium or high risk deficiencies<br>Poor (25) - frequent lapses in compliance giving rise to potential/immediate high risk |  |       |

|                   |
|-------------------|
| Part 5.1 Evidence |
| [ s30 ]           |

# Audit Report

## AUD9-3

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

|                   |
|-------------------|
| Part 5.2 evidence |
|-------------------|

Only vacuum packed meat, from approved plants, is handled.

