



The Food Business Operator

A & B CATERING BUTCHERS LTD  
Unit 1 Woodlands Business Park  
Woodlands Park Avenue  
Maidenhead  
Berkshire SL6 3UA

28 Jul 2018

Dear Sir/Madam,

**Audit of the Food Business Operators' Food Safety Management System report (AUD 9/3)**

Following the recent audit of the food safety management systems at your establishment, please find enclosed your audit report (AUD 9/3). The report details the findings during the audit period and the audit outcome for your establishment, which will determine when the next audit will take place.

The report also includes a Non Compliance Report (NCR) identifying areas requiring corrective action and any corrective actions completed (in grey) from the previous audit at your establishment.

As audit reports are technical documents, the FSA has produced explanatory notes to accompany their publication which can be found at the following link:  
(<http://www.food.gov/foodindustry/meat/audit>).

During the period between Food Business Operator audits, standalone cutting plants and cutting plants co-located with slaughterhouses / game handling establishments but operating at different times will receive at least one unannounced inspection by an FSA Authorised Officer which will inform the subsequent FBO audit and provide assurance of continuous and proper application of HACCP based principles by the FBOs. After the initial unannounced inspection, the need for further unannounced inspections may be identified. Time spent undertaking an unannounced inspection will be non chargeable unless enforcement action becomes necessary at which point all time (preparation, visit and write up) will be chargeable to the FBO under INSP.

In line with our commitment to transparency, the FSA regularly publishes audit reports for approved meat plants in England, Northern Ireland and Wales.

If you require clarification of the audit findings please contact me in the first instance. If you are still dissatisfied with the assessment made in any section of the audit report, Food Business Operators may appeal audit findings via a two stage process detailed below.

**Kings Pool**  
**Peasholme Green**  
**York**  
**YO1 7PR**



[food.gov.uk/ratings](http://food.gov.uk/ratings)



**INVESTORS**  
**IN PEOPLE**

## **Stage 1 appeals**

The Food Business Operator (FBO) should complete the form 'Request for a Review of the Audit of the FBOs Food Management System', downloaded from the Food Standards Agency web site (<http://www.food.gov.uk/business-industry/meat/audit/>) or requested by emailing: [FBOAudits@Foodstandards.gov.uk](mailto:FBOAudits@Foodstandards.gov.uk) or telephoning 01904 232070, and return it to the Business Support Unit within 14 calendar days of receipt of the initial audit report. The request should include objective evidence that the assessment by the Auditor has been incorrectly awarded.

Upon receipt, an Investigating Officer (IO) will be appointed by the Operations Head Veterinarian. The IO will liaise with the FBO representative and the Veterinary Auditor conducting the Audit being appealed in determining his/her decision on the review. The IO will only review the assessment identified on this form. An establishment visit may not be required in every case. The IO will conduct the review of the audit report within 14 calendar days of receipt of the appeal and communicate their decision in writing. This will be sent to the FBO (or their nominated representative) and the Veterinary Auditor. Where the IO determines that the assessment awarded should be amended he/she will inform the Veterinary Auditor so that an adjustment can be made to the audit report. An amended audit report will then be issued to the FBO. The audit score will not be published until the appeal is concluded.

## **Stage 2 appeals**

FBOs can only request a Stage 2 appeal following two successive audits which have been appealed at stage 1 and the FBO is not satisfied with the outcome. Only the second successive audit appealed qualifies for a stage 2 appeal review for which a £250 fee is payable for the independent investigation. FBO must notify Operations Assurance Team Audit Coordinator in writing (e.g. via email or post) within 7 calendar days to request a stage 2 appeal.

The appeal will be determined within 14 calendar days by the independent person nominated by the Food Standards Agency. If the independent investigator decides in favour of the FBO, and, provided the audit outcome has been changed the £250 fee for initiating the appeals process will be refunded to the business.

The audit score will not be published until the appeal is concluded. you have 14 calendar days from the receipt of the report to request and submit an appeal.

Yours sincerely

Sara Prince

Veterinary Auditor

07964124008

[sara.prince@eandj.co.uk](mailto:sara.prince@eandj.co.uk)

**Establishment Details**

Approval Number / Stall No:

Establishment Name:

**Approved Activities**

Red Meat Slaughterhouse	<input type="text" value="No"/>	BSE Testing	<input type="text" value="No"/>
Poultry Meat Slaughterhouse	<input type="text" value="No"/>		
Game Handling Establishment	<input type="text" value="No"/>		
Red Meat Cutting Plant	<input type="text" value="Yes"/>	VC Removal	<input type="text" value="No"/>
Poultry Meat Cutting Plant	<input type="text" value="Yes"/>	Wild Game Cutting Plant	<input type="text" value="No"/>
Minced Meat Establishment	<input type="text" value="Yes"/>	Meat Preps Establishment	<input type="text" value="Yes"/>
Minced Meat LTTC	<input type="text" value="No"/>	Meat Preps LTTC	<input type="text" value="No"/>
MSM Establishment	<input type="text" value="No"/>		
Processing Plant	<input type="text" value="Yes"/>	RTE Products	<input type="text" value="No"/>
Cold Store	<input type="text" value="Yes"/>	Re-Wrapping Establishment	<input type="text" value="No"/>
Wholesale Market	<input type="text" value="No"/>	Fishery Products	<input type="text" value="No"/>
		Dairy Products	<input type="text" value="No"/>
		Egg Products	<input type="text" value="No"/>

Are there any activities carried out at the establishment that have NOT been observed?

If Yes, please provide details

Is the Establishment NOT approved / authorised for any activities carried out?

Has the FBO has confirmed a change in legal entity since the last audit?

**Previous Audit Details**

Date of Previous Audit:  Previous Audit Frequency (mths):

**Current Auditor**

Name

Contact Tel. No

Contact Email Address

**Dates**

**From To**

**Audit On Site Visit:** 17/07/18 17/07/18

**Non Compliances (NCs)**

Section	Compliant	No. of Questions		
		Minor	Major	Critical
3. Hygienic Production - Cutting Plant	8	1	0	0
4. Environmental hygiene / Good hygiene practices	12	3	0	0
5. Food Safety Systems Based on HACCP Principles (including exception reporting when using the meat diary in small establishments)	17	0	0	0
6. Handling of Animal By-Products / waste to protect human and animal health	4	1	0	0
7. TSE / SRM Controls	1	0	0	0
<b>8. Non Compliance Report Non Compliances (NCs)*</b>		5	0	0

\* One or more related non compliances may be grouped under a single NC Ref  
 \*\*When viewed collectively a number of related minor non compliances may represent a major non compliance  
 \*\*When viewed collectively a number of related major non compliances may represent a critical non compliance

No. of New and On-going NCs 0

**Audit Outcome**

<b>Audit Outcome Based on the No. of NCs in CAR</b>	<b>Good</b>	<b>Month of Next Full Audit</b>	<b>Jul 2020</b>
		<b>Month of Partial Audit</b>	<b>N/A</b>

Audit Outcome	Tolerance for Audit Outcome	Minimum Full Audit Frequency		No. Follow Up Partial Audits
		Standalone Cutting Plants	Slaughterhouses/ Game Handling Est./ Co-located Cutting Plants	
<b>Good</b>	No major or critical NCs on day of audit or during audit period	12 months	12 / 18 months	0
<b>Generally Satisfactory</b>	No more than 2 majors during audit or during audit period No critical during audit period	12 months		Within 3 months
<b>Improvement Necessary</b>	3-6 majors during audit or during audit period No critical during audit period	3 months		Within 1 month
<b>Urgent Improvement Necessary</b>	1 critical or > 6 majors during audit or during audit period	2 months		Within 1 month

For approved slaughterhouses with or without co-located cutting plants with two consecutive audits in the 'Good' category shall move to an extended audit frequency of 36 months  
 For standalone cutting plants and cold stores (where applicable) with two consecutive audits in the 'Good' category shall move to an extended audit frequency of 24 months

**Summary of Audit Findings and Opening and Closing Meeting with FBO / Representative(s)****Names and Position of people attending closing meeting**

Mr Philip Ward	Director
Mr Barry Allsopp	External Consultant

This is a catering plant with around 13 employees cutting around 2 to 3 tonnes of red meat per week ( 90% fresh 10% frozen) and 30 to 40 cases of chicken (all fresh). They also produce around 1.5 tonnes of minced meat per week, as well as a smaller amount of meat preparations. During the opening meeting the FBO confirmed that there have been no changes to the structure or legal entity of the establishment since previous audit and that no significant change has taken effect during the audit period.

The establishment received two unannounced visits in the period between audits. The building and the equipment are maintained to high standards of cleanliness and repair with a good level of staff training and supervision observed on the day of the audit.

Overall, confidence in management on the production of safe food is good and no major non-compliances have been raised during this audit visit.

During the closing meeting the auditor praised the good practices and confirmed the good outcome of this audit and that the premises will receive at least one unannounced visit during the audit period.

**Method of Receipt of Audit:**

Email
phil@abccateringbutchers.co.uk

**3. Hygienic Production - Cutting Plant**  
**Cutting Plant / Minced Meat / Meat Preparations / Meat Products Hygiene/ MSM / Cold stores**  
**Processing compliance with (EC) 853/2004 Annex III. Sections I, II, III, IV, V, VI**

Assessment

3.10	<p>Legal temperature controls are maintained throughout the process from intake to dispatch for all products and rooms</p> <p><b>Regular manual temperature control of product is completed at intake, twice a day during storage and at dispatch. In addition to this, the FBO has a system in place for the continuous monitoring of the temperature of chillers, production rooms and freezer.</b></p> <p><b>Reality checks during this audit provided the following readings:</b></p> <ul style="list-style-type: none"> <li>- Burgers in freezer below -18°C</li> <li>- Chicken fillets in the chiller 1.2°C</li> <li>- Red meat during cutting 0.3°C</li> <li>- Red meat in chiller 0.2°C</li> </ul>	<b>Compliant</b>
3.11	<p>Controls ensure that risk of cross contamination is minimised, prevented or reduced to acceptable levels during operation and appropriate action taken should contamination occur</p>	<b>Compliant</b>
3.12	<p>Only permitted raw materials, including water and other ingredients, are used for minced meat, meat preparations, MSM and meat products</p>	<b>Compliant</b>
3.13	<p>All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.</p> <p><b>Minced meat and meat preparations are produced regularly in the premises:</b></p> <p><b>Production records requested for week ending 14/07/18 were 1.526 Kg (minced meat, burgers and sausage meat). The previous week it was 1468Kg and the previous one 1675Kg and the one before 1391Kg.</b></p> <p><b>The FBO is monitoring of the level of production of mince meat and meat preparations to ensure that if production increase to 2 tonnes/week statutory microbiological testing is carried out. In any case at the time of the audit the FBO is exempt from carrying out statutory microbiological testing.</b></p>	<b>Not Applicable</b>
3.14	<p>Wrapping and Packaging materials not to be a source of contamination, stored and handled in such a way that product contamination is avoided</p> <p><b>All wrapping and packaging materials are kept away from production areas in clean and tidy packaging storage rooms. All material was stored in a way that avoids contamination.</b></p> <p><b>The FBO provided technical data specification for all wrapping and packaging material utilised.</b></p> <p><b>During the unannounced inspection carried out on 21/03/17 the Inspector reported that cardboard boxes being reused by operatives to store bones for human consumption. By the time of the unannounced visit of 02/11/17 this non-compliance had been verified as resolved.</b></p> <p><b>The Auditor considered this a minor non-compliance as this lapse was unlikely to pose a risk to public health. this non-compliance has been closed.</b></p>	<p><b>Minor</b></p> <p>NC Ref(s) 6378-7/2016- 2</p>
3.15	<p>Re-usable wrapping and packaging materials for foodstuffs are easy to clean and disinfect and are clean at point of use</p> <p><b>All reusable trays were adequately clean on the day of the audit.</b></p>	<b>Compliant</b>
3.16	<p>Separation of exposed from packaged product</p>	<b>Compliant</b>
3.17	<p>Identification marking complies with the legislation</p>	<b>Compliant</b>
3.18	<p>Labelling of products that require cooking before eating complies with the legislation</p>	<b>Compliant</b>
3.19	<p>FBO traceability system allows identification of any person from whom they have been supplied with food products, and businesses to which their products have been supplied</p>	<b>Compliant</b>

**No issues with traceability on the day of the audit. Traceability is achieved by providing a suppliers code plus the intake date and a number in sequence.**

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**6378-7/2016-  
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**Freezing date available for all products checked on the day, hence this non-compliance has now been closed.**

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**Compliant** - Food business is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations.

**Minor** - not likely to compromise public health (including food safety) or animal health or welfare or lead to the handling of unsafe or unsuitable food. A minor non compliance is an isolated low risk situation and does not compromise achieving control measures of the food safety program i.e. overall the food safety program is still effective in controlling the food safety hazards. When viewed collectively a number of related minor non compliances may represent a major non-compliance.

**Major** - Likely to compromise public health (including food safety) or animal health or welfare or may lead to the production and handling of unsafe or unsuitable food if no remedial action is taken. When viewed collectively a number of related major non compliances may represent a critical non-compliance.

**Critical** - Contravention poses an imminent and serious risk to public health (including food safety) or animal health and welfare

#### 4. Environmental hygiene / Good hygiene practices

##### Structure:

	Assessment
4.1 Design and layout permit good food hygiene practice and protect against contamination between and during operations	Compliant
4.2 Room size and number sufficient for different processes, species and throughput	Compliant

##### Water supply: potability water supply is assured

	Assessment
4.3 FBO has operating procedures in place to ensure there is an adequate supply of potable water.	Compliant
4.4 The implementation of the operating procedures is effective and supported by records.	Compliant

**The water is supplied from the mains.  
The annual water test completed on 27/02/18 with satisfactory results.  
The FBO is now testing the 2 mains outlets as opposed to just the 1 that was being testing previously.  
The water quality report for 2017 from Malders Water supply zone was available for audit purposes.**

##### Maintenance: arrangements protect food from contamination

	Assessment
4.5 FBO has operating procedures in place to ensure their premises, fittings and equipment are maintained in good repair and condition.	Compliant
4.6 The implementation of the operating procedures is effective and supported by records.	Minor

**The premises were in good state of repair during the audit visit. The FBO has a maintenance plan available with repairs that have been completed as well as planned repairs.  
The FBO carries out in house calibration of the 4 colour coded temperature probes. This is completed once per month using boiling water at 100°C and the results recorded.**

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**During an unannounced inspection carried out on 02/11/17 the Inspector reported ice accumulation in freezer. This non-compliance is assessed as minor as this deficiency is considered low risk for food safety. This had since been resolved by the FBO and no ice accumulation was evident during the audit visit hence this non-compliance is now closed.**

##### Cleaning: arrangements protect food from contamination

	Assessment
4.7 FBO has operating procedures in place to ensure their premises, fittings and equipment are kept clean and when necessary disinfected	Compliant
4.8 The implementation of the operating procedures is effective and supported by records.	Minor



During the audit visit the premises were found in good cleaning conditions.  
 The FBO carries out daily cleaning of all production areas and a deep clean is carried out on Saturdays. Verification of cleaning is carried out using "Green is Clean" swabs every Saturday and results recorded.

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During the unannounced inspection carried out on 21/03/17 the inspector reported that dirty trays awaiting to be washed, were stored inside the cutting plant. This was resolved immediately on the day. The FBO now ensures that dirty trays are kept away from production areas whilst awaiting cleaning.

This non compliance is considered a minor non compliance as it is unlikely the food safety was compromised. This non-compliance has now been closed.

**Pest Control: arrangements protect food from contamination**

		Assessment
4.9	FBO has operating procedures in place to control pests	<b>Compliant</b>
4.10	The implementation of the operating procedures is effective and supported by records.	<b>Compliant</b>
<p><b>Pest control is carried out by Kestrel pest control. It covers rodents, insects and flies. Visits are carried out every three months. During the last visit no pest activity was reported within food preparation areas but some activity was noted upstairs in the stores and offices. The contractor has carried out proofing work, which includes filling the outside holes by the pipework to rear with fine mesh and spray foam in order to seal access points. The vegetation to the side of the building has also been cut back in order to assist with the pest control.</b></p> <p><b>Kestrel pest control also are in charge of the servicing of the electrical fly killers (EFK). In addition regular checks of the EFK are done by plant staff during the daily cleaning check.</b></p>		

**Staff training/instruction and supervision**

		Assessment
4.11	FBO has operating procedures in place to supervise, instruct and/or train staff in food hygiene and work procedures commensurate to their work activity	<b>Compliant</b>
<p><b>Refresher training delivered annual by company external consultant. The last one was carried out on 24/04/18.</b></p>		
4.12	FBO has operating procedures in place to train staff responsible for the development and maintenance of HACCP - based procedures	<b>Compliant</b>
4.13	The implementation of the operating procedures is effective and supported by records.	<b>Minor</b>
<p><b>During the audit visit changing facilities were found clean and tidy and protective clothing was clean. Provisions to wash footwear were not available during the previous audit.</b></p> <p><b>During the unannounced visit carried out on 21/03/17 the foot wash facilities were still not available. However by the unannounced visit of 02/11/17 the FBO had provided the required foot wash facilities.</b></p> <p><b>In addition during the unannounced visit carried out on 21/03/17 operatives were working in the cutting room with white hats which only covered partially the hair. The FBO has since implemented hairnets in order to resolve this issue.</b></p> <p><b>Considering that footwear was only used inside the premises, and that the FBO has resolved the issues with the hair protective equipment this non-compliance is assessed as minor as has now been closed.</b></p>		

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## Health arrangements

	Assessment
4.14 FBO has operating procedures in place to ensure that no person suffering from or being a carrier of a disease likely to be transmitted through food is permitted to handle or enter a food-handling area <b>Sickness and return to work after holiday questionnaire completed by all employees. Last one completed by Jason Willett on 25/06/18 after a visit to Turkey. In addition a health questionnaire is required to be completed yearly by all members of staff. Visitor questionnaire also available.</b>	<b>Compliant</b>
4.15 The implementation of the operating procedures is effective and supported by records.	<b>Compliant</b>
-	<b>Assessment</b>

**Compliant** - Food business is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations.

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**Major** - Likely to compromise public health (including food safety) or animal health or welfare or may lead to the production and handling of unsafe or unsuitable food if no remedial action is taken. When viewed collectively a number of related major non compliances may represent a critical non-compliance.

**Critical** - Contravention poses an imminent and serious risk to public health (including food safety) or animal health and welfare

**5. Food Safety Systems Based on HACCP Principles (including exception reporting when using the meat diary in small establishments)**

	Assessment
5.1 Documented HACCP based procedures cover all foods supplied for human consumption. Specific slaughterhouse HACCP based procedure requirements are also included	<b>Compliant</b>

**Principle 1 - identify any hazards that must be prevented, eliminated or reduced to acceptable levels**

	Assessment
5.2 HACCP team and description of product(s) provided <b>HACCP team is comprised by Mr Philip Ward ( Director) , Mr Jason Willett ( Butcher), Ms Belinda Wickens ( Admin) and Mr Barry Allsopp ( External Consultant ).</b>	<b>Compliant</b>
5.3 Flow diagrams (description of manufacturing process) available	<b>Compliant</b>
5.4 All hazards that are essential to be controlled by HACCP based procedures have been identified	<b>Compliant</b>

**Principle 2 - Identify the Critical Control Points (CCPs) at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels**

	Assessment
5.5 Correct identification of CCPs or control points at the step or steps at which control is essential for food safety	<b>Compliant</b>

**Principle 3 - Establish critical limits at CCPs (or legal limits at CPs) which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards**

	Assessment
5.6 Critical limits set up to reflect legal requirements, and/or to separate acceptability from unacceptability	<b>Compliant</b>

**Principle 4 - establish and implement effective monitoring procedures at CCP/CPs**

	Assessment
5.7 Monitoring procedures at CCPs or control points (who, where, when, how often) correctly established	<b>Compliant</b>
5.8 Monitoring procedures are effective and supported by records <b>Monitoring records for all the CCPs were completed and up to date.</b>  <b>In relation to the minced meat, the FBO is now monitoring the temperature of the meat before and after mincing and also at the point of bagging to ensure it is within the legal requirements. The average temperature of the meat before mincing was recorded as being between 0.3°C and 0.8°C and after mincing between 0.9°C and 2.5°C.</b> <b>For example on Monday of week commencing 25/06/18 the meat before mincing was 0.4°C , after mincing 2.1°C and at the point of bagging 1.2°C.</b> <b>On Tuesday of week commencing 25/06/18 the meat before mincing was 0.2°C , after mincing 2.4°C and at the point of bagging 1.3°C.</b> <b>Reality checks of the temperatures of the meat prior to mincing on the day of the audit show that the temperature was 0.3°C.</b>  <b>The auditor has considered this as minor non-compliance is now closed.</b>	<b>Compliant</b>  NC Ref(s) 6378-7/2016- 5

**Principle 5 - Establish corrective actions when monitoring indicates that a CCP is not under control**

	Assessment
5.9 Corrective action procedures established, for when monitoring indicates that a CCP or control point is not under control	<b>Compliant</b>
5.10 Corrective actions are effective and supported by records	<b>Compliant</b>

**Principle 6 - Establish procedures that are carried out regularly to verify that principles 1 - 5 are working effectively**

5.11 Validation and verification procedures have been established to regularly demonstrate that the above measures are working effectively

**The validation of the HACCP was carried out in November of 2017 and this was done by Mr Phil Ward in conjunction with Mr Barry Allsopp.**

**This non-compliance from the previous audit is now closed ( see 5.8)**

Assessment

**Compliant**

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5.12 If part of FBOs procedures, arrangements for microbiological sampling and analysis of results are established and implemented

**Compliant**

5.13 Verification procedures, including microbiological sampling, are effective and supported records

**Compliant**

**Principle 7 - Establish documents and records commensurate with the nature and size of the food business to demonstrate the effective application of principles 1 - 6**

5.14 Staff procedures for day to day control of food safety hazards are recorded and kept up to date

Assessment

**Compliant**

5.15 Records are established for keeping note of day to day checks and activities for the HACCP based controls

**Compliant**

5.16 Management records are established for keeping note of supervisory checks and corrective actions e.g. diary, check sheets etc)

**Compliant**

**Review**

5.17 HACCP plans are reviewed and if necessary amended in response to changes to Suppliers / products / operations / equipment / law etc or following complaints

Assessment

**Compliant**

**HACCP review signed on 15/11/15.**

Assessment

-

**Compliant** - Food business is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations.

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**Critical** - Contravention poses an imminent and serious risk to public health (including food safety) or animal health and welfare

## 6. Handling of Animal By-Products / waste to protect human and animal health

### Assessment

- 6.1 Animal By-Products are removed from food production areas as quickly as possible, avoiding cross contamination

Compliant

**Category 2 material is kept in a freezer well away from the food production area and there is a separate container in which to put the category 2 material when it is collected in order to avoid any possible cross contamination.**

- 6.2 Animal By-Product containers are leak proof, closable, kept in sound condition, cleaned and disinfected as often as necessary. Waste stores are pest proof.

Compliant

- 6.3 Animal By-Products, including SRM, are correctly identified, segregated and categorised

Minor

**During the audit visit all Animal By-Products, were correctly identified, segregated and categorised. However during an unannounced inspection carried out on 21/03/17 the Inspector reported Category 3 material mixed with commercial waste ( bags).**

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**This was has since been rectified by the FBO who ensure there are general waste bins for bags that need to be disposed of.**

**This is assessed as a minor non compliance considering the low impact in public health and has now been closed as no further problems were seen or reported.**

- 6.4 Animal By-Products, including SRM, are correctly stained where necessary

Compliant

**Category 2 material awaiting collection was found to be adequately stained with Black PN.**

- 6.5 Animal By-Products, including SRM, are dispatched to approved premises with correctly completed commercial documentation

Compliant

**These premises produce Category 2 and 3 material. Category 3 material is collected once per week on a Wednesday by Gibbs Waste Ltd with approval number 22/255/9061. Category 2 material is collected every 6 weeks, by David Nutt, with approval number 03/083/0172. On average the premises produce around 400Kg of Category 3 material per week and around 2Kg of Category 2 material every 6 weeks.**

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**Compliant** - Food business is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations.

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**Critical** - Contravention poses an imminent and serious risk to public health (including food safety) or animal health and welfare

## 7. TSE / SRM Controls

		Assessment
7.1	FBO ensures meat entering the food chain is free from SRM	Compliant
7.2	Animals requiring BSE testing intended for the food chain are tested for BSE/TSE, and processed as per the RMOP	Not Applicable
7.3	Meat from all animals tested for BSE/TSE does not enter the food chain unless tested negative	Not Applicable
7.4	Imported carcasses meet requirements for the removal of SRM	Not Applicable
7.5	Vertebral column from over 30 month cattle is removed and stained	Not Applicable

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**FBO Food Safety Management System - Non Compliance Report (NCR)**

NC Ref*	Question	Description of Non-Compliance	Assessment**	Date Compliance Achieved
<b>Closed - Count to Outcome</b>				
6378-7/2016-6	4.13	The FBO has failed to provide footwear washing facilities and ensure good hygiene practices	Minor	19 Jul 2018
6378-7/2016-2	3.14	The FBO failed to ensure that wrapping material is not a source of contamination.	Minor	19 Jul 2018
6378-7/2016-4	4.8	The FBO has failed to ensure that premises and equipment are kept in good estate of cleanliness.	Minor	19 Jul 2018
6378-7/2018-7	6.3	Failure to ensure Animal By-Products, are correctly identified, segregated and categorised.	Minor	19 Jul 2018
6378-7/2018-8	4.6	Failure to ensure maintenance arrangements protect food from contamination.	Minor	19 Jul 2018
<b>Closed - Do Not Count to Outcome</b>				
6378-7/2016-5	5.8, 5.11	The FBO has failed to ensure that monitoring procedures of CCPs are effectively implemented and verified in a regular basis.	Minor	19 Jul 2018
6378-7/2016-3	3.19	The FBO failed to ensure that the date of freezing is available for all product frozen on the premises.	Minor	19 Jul 2018

\* One or more related non compliances may be grouped under a single NC Ref

\*\*When viewed collectively a number of related minor non compliances may represent a major non compliance

\*\*When viewed collectively a number of related major non compliances may represent a critical non compliance