

**Establishment Details**

Establishment Name **NEEROCK LTD (T/A WOODHEAD BROTHERS)**

Approval Number **1103**

**Approved Activities / Audited Operations**

	Approved	Audited		Approved	Audited
Red Meat Slaughterhouse	Yes	Yes	Spinal Chord removal > 12 mth sheep/goats	No	No
			BSE Testing	Yes	Yes
Poultry Meat Slaughterhouse	No	No			
Game Handling Establishment	No	No			
Red Meat Cutting Plant	Yes	Yes	VC removal	Yes	Yes
Poultry Meat Cutting Plant	No	No	Wild Game Cutting Plant	No	No
Minced Meat Establishment	Yes	Yes	Meat Preps Establishment	Yes	Yes
MSM Establishment	No	No			
Processing Plant	Yes	Yes			
Cold store	No	No	RTE Products	No	No
Wholesale Market	No	No	Re-Wrapping Establishment	No	No
			Fishery Products	No	No
			Other POAO	No	No

	Date
Audit On Site Visit	22/11/16

**Audit Outcome**  
based on numbers of non compliances in the NCR

**Generally Satisfactory**

**Month of Next Full Audit**

**Nov-17**

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

1. Animal Health and Identification (Slaughterhouse / Game Handling Establishments)		
Potential spread of animal disease is minimised		Assessment
1.1	Only correctly identified animals / carcasses with all relevant documentation (passports, FCI, Trained hunters' declaration) are accepted for slaughter or processing (at Game Handling Establishments)	<b>Compliant</b>
1.2	FBO takes appropriate action over fitness of animals to be accepted for slaughter based on FCI information and own pre-slaughter checks	<b>Compliant</b>
1.3	Animal health restrictions in disease control area are implemented by slaughterhouse operator	<b>Compliant</b>
1.4	Slaughterhouse operators transporting poultry/lagomorphs ensure suitable crates/modules are used. All equipment used for collecting/delivery are cleaned, washed and disinfected immediately after use and if necessary before re-use	<b>N/A</b>

2 Animal Welfare (Slaughterhouse only) Compliance with The Welfare of Animals at the Time of Killing Regulations 2014 and Regulation (EC) No 1099/2009		
General requirements for killing and related operations in slaughterhouses.		Assessment
2.1	Animals spared any avoidable pain, distress or suffering during their killing and related operations.	<b>Compliant</b>
2.2	Standard operating procedures (SOPs) are developed, implemented and maintained	<b>Compliant</b>
2.3	Designated Animal Welfare Officer (AWO) ensuring compliance with welfare regulations.	<b>Compliant</b>
2.4	Personnel demonstrate appropriate level of competency (including Certificates of Competence).	<b>Compliant</b>
Lairage conditions and handling of animals		
2.5	Structures of the building safeguard animal welfare (adverse weather protection, adequate ventilation, lairage conditions).	<b>Compliant</b>

2.6	Adequate unloading facilities (suitable ramps, containing rails, isolation pens).	<b>Compliant</b>
2.7	Scheduled arrival / waiting times safeguard animal welfare.	<b>Compliant</b>
2.8	Condition and health of animals assessed on intake and during lairaging, prompt action is taken to relieve suffering where this is required.	<b>Compliant</b>
2.9	Crates/modules are in acceptable condition and handled appropriately when being moved.	<b>Compliant</b>
2.10	Lairaging conditions/pen provisions are adequate (bedding, water, food provision - if left overnight).	<b>Compliant</b>
2.11	Movement of animals (including the correct procedures and use of instruments to make the animals move).	<b>Compliant</b>
<b>Slaughter process</b>		
2.12	Restraining facilities and equipment are adequately designed, constructed and maintained (including shackle lines and records)	<b>Compliant</b>

2.13	Restraining procedures ensure welfare of animals is protected.	<b>Compliant</b>
2.14	Stunning equipment is adequately designed, constructed and maintained (including warning devices and maintenance records).	<b>Minor</b>
2.15	Stunning methods ensure quick and effective loss of consciousness and sensibility followed by death (stunning and simple stunning).	<b>Compliant</b>
2.16	Provisions for back-up stunning equipment and its use.	<b>Compliant</b>
2.17	Monitoring checks (including actions following checks).	<b>Compliant</b>
2.18	Bleeding.	<b>Compliant</b>
<b>Religious Slaughter</b>		
2.19	Restraining equipment and procedures ensure welfare of animals is protected.	<b>N/A</b>
2.20	Provisions for back-up stunning equipment and its use.	<b>N/A</b>

2.21	Bleeding.	<b>N/A</b>
2.22	Monitoring checks (including actions following checks).	<b>N/A</b>

3. Hygienic Production		
Slaughterhouse / Game Handling Establishment Hygiene		
FBO controls during processing		Assessment
3.1	Animals to be slaughtered / wild game are clean and/or FBO has HACCP based procedures in place to avoid contamination of carcasses from dirty animals	<b>Compliant</b>
3.2	All handling and processes from slaughtering to despatch are done in a way that avoids the contamination of meat and offal entering the food chain.	<b>Minor</b>
3.3	Any visible contamination removed without delay by trimming or alternative means having an equivalent effect	<b>Major</b>
3.4	Where relevant, all edible co-products are handled hygienically and subject to relevant controls (including raw materials intended for further processing)	<b>Compliant</b>
Enabling Post-mortem inspection		Assessment
3.5	Correlation and correct presentation of parts of slaughtered red meat animals required to be inspected. Correct presentation of carcasses and accompanying offal of birds for post-mortem inspection	<b>Compliant</b>
FBO post-processing controls		Assessment
3.6	Carcass and offal are chilled, stored and dispatched within the required temperatures and in a manner that avoids cross-contamination	<b>Minor</b>



3.7	All products have Health Mark or Identification Mark as appropriate	<b>Compliant</b>
3.8	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	<b>Compliant</b>
3.9	All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.	<b>Compliant</b>
3.9i	All statutory Trichinella sampling and testing is carried out and appropriate action on receipt of results is being taken.	<b>Compliant</b>
<b>Cutting Plant / Minced Meat / Meat Preparations / Meat Products Hygiene / MSM</b>		
<b>Processing compliance with (EC) 853/2004 Annex III. Sections I, II, III, IV, V, VI</b>		<b>Assessment</b>
3.10	Legal temperature controls are maintained throughout the process from intake to dispatch for all products and rooms	<b>Compliant</b>
3.11	Controls ensure that risk of cross contamination is minimised, prevented or reduced to acceptable levels during operation and appropriate action taken should contamination occur	<b>Compliant</b>
3.12	Only permitted raw materials, including water and other ingredients, are used for minced meat, meat preparations, MSM and meat products	<b>Compliant</b>

3.13	All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.	<b>Compliant</b>
3.14	Wrapping and Packaging materials not to be a source of contamination, stored and handled in such a way that product contamination is avoided	<b>Compliant</b>
3.15	Re-usable wrapping and packaging materials for foodstuffs are easy to clean and disinfect and are clean at point of use	<b>Compliant</b>
3.16	Separation of exposed from packaged product	<b>Compliant</b>
3.17	Identification marking complies with the legislation	<b>Compliant</b>
3.18	Labelling of products that require cooking before eating complies with the legislation	<b>Compliant</b>
3.19	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	<b>Compliant</b>
<b>RTE Products</b>		<b>Assessment</b>
3.20	Controls provide assurance that critical limits are achieved: pasteurisation and cooling rates for RTE products	<b>N/A</b>

3.21	Adequate separation of RTE and non RTE products	<b>N/A</b>
Other Products of Animal Origin		
Fish and Fisheries Products		
Processing compliance with (EC) 853/2004, Annex III, <b>Section VIII</b>		Assessment
3.22	Legal temperature controls are maintained throughout the process from intake to dispatch for all fishery products	<b>N/A</b>
3.23	Controls ensure that heading, gutting and filleting are carried out hygienically.	<b>N/A</b>
3.24	FBO has controls in place to ensure that fishery products susceptible to parasite infestation are subject to the required temperature treatment	<b>N/A</b>
3.25	Cooking and handling of crustaceans (e.g. crabs) carried out hygienically and temperature requirements adhered to.	<b>N/A</b>
3.26	All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.	<b>N/A</b>
3.27	Wrapping and Packaging materials not to be a source of contamination, stored and handled in such a way that product contamination is avoided	<b>N/A</b>
3.28	FBO has controls in place to ensure that the health standards criteria for fishery products are met (e.g. organoleptic, histamine, TVN, parasite and toxins harmful to human health)	<b>N/A</b>

3.29	Identification marking complies with the requirements of the regulations	N/A
Milk and Dairy Products		
Processing compliance with (EC) 853/2004, Annex III, <b>Section IX</b>		Assessment
3.30	Raw milk originates from healthy animals, does not contain residues and complies with the requirements of the Regulations	N/A
3.31	Legal temperature controls for the milk are maintained	N/A
3.32	Heat treated milk used for the production of dairy products, complies with the requirements of the Regulations	N/A
3.33	Raw cow's milk used for the manufacturing of dairy products complies with the criteria set in the HACCP plan	N/A
3.34	All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.	N/A
3.35	Identification marking complies with the requirements of the regulations	N/A

Eggs and Egg Products		
Processing compliance with (EC) 853/2004, Annex III, <b>Section X</b>		Assessment
3.36	Raw eggs for retail or catering establishments are stored and labelled as required by the Regulations	<b>N/A</b>
3.37	Eggs and raw materials for the manufacture of egg products comply with the requirements of the Regulations	<b>N/A</b>
3.38	All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.	<b>N/A</b>
3.39	Identification marking complies with the requirements of the regulations	<b>N/A</b>

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	<b>Compliant</b>
4.2	Room size and number sufficient for different processes, species and throughput	<b>Minor</b>
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.	<b>Compliant</b>
4.4	The implementation of the operating procedures is effective and supported by records.	<b>Compliant</b>
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.	<b>Compliant</b>
4.6	The implementation of the operating procedures is effective and supported by records.	<b>Minor</b>

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	<b>Compliant</b>
4.8	The implementation of the operating procedures is effective and supported by records.	<b>Compliant</b>
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>

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>
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>
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>Compliant</b>
4.15	The implementation of the operating procedures is effective and supported by records.	<b>Compliant</b>



<b>5 Food Safety Systems Based on HACCP Principles (including exception reporting when using the meat diary in small establishments)</b>		
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>
<b>Principle 1 - identify any hazards that must be prevented, eliminated or reduced to acceptable levels</b>		Assessment
5.2	HACCP team and description of product(s) provided	<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 (Physical, Microbiological & Chemical)	<b>Major</b>
<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</b>		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>

<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</b>		Assessment
5.6	Critical limits set up to reflect legal requirements, and/or to separate acceptability from unacceptability	<b>Compliant</b>
<b>Principle 4 - establish and implement effective monitoring procedures at CCP/CPs</b>		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>Minor</b>
<b>Principle 5 - Establish corrective actions when monitoring indicates that a CCP is not under control</b>		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>Minor</b>
<b>Principle 6 - Establish procedures that are carried out regularly to verify that principles 1 - 5 are working effectively</b>		Assessment
5.11	Validation and verification procedures have been established to regularly demonstrate that the above measures are working effectively	<b>Compliant</b>

5.12	If part of FBOs procedures, arrangements for microbiological sampling and analysis of results are established and implemented	<b>Compliant</b>
5.13	Verification procedures, including microbiological sampling, are effective and supported records	<b>Compliant</b>
<b>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</b>		Assessment
5.14	Staff procedures for day to day control of food safety hazards are recorded and kept up to date (SOPs / RMOPs etc)	<b>Compliant</b>
5.15	Records are established for keeping note of day to day checks and activities for the HACCP based controls	<b>Compliant</b>
5.16	Management records are established for keeping note of supervisory checks and corrective actions e.g. diary, check sheets etc)	<b>Compliant</b>
<b>Review</b>		Assessment
5.17	HACCP plans are reviewed and if necessary amended in response to changes to Suppliers / products / operations / equipment / law etc or following complaints	<b>Compliant</b>

**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	Minor
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
6.4	Animal By-Products, including SRM, are correctly stained where necessary	Minor
6.5	Animal By-Products, including SRM, are dispatched to approved premises with correctly completed commercial documentation	Compliant

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