

**Establishment Details**

Establishment Name **MILLERS OF SPEYSIDE**

Approval Number **1160**

**Approved Activities / Audited Operations**

|                             | Approved | Audited |   | Approved | Audited |
|-----------------------------|----------|---------|---|----------|---------|
| Red Meat Slaughterhouse     | Yes      | Yes     | Spinal Chord removal > 12 mth sheep/goats | Yes      | Yes     |
|                             |          |         | 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     | RTE Products                              | No       | No      |
| Cold store                  | No       | No      | Re-Wrapping                               | Yes      | Yes     |
| Wholesale Market            | No       | No      | Fishery Products                          | No       | No      |
|                             |          |         | Other POAO                                | No       | No      |

|                     | Date     |
|---------------------|----------|
| Audit On Site Visit | 16/11/16 |

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

**Improvement  
Necessary**

**Month of Next Full Audit**

**Feb-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<br>No critical during audit period | 12 months                    |  | Within 3 months*                                   |
| Improvement Necessary        | 3-6 majors during audit or during audit period<br>No critical during audit period                               | 3 months                     |  | Within 1 month                                     |
| Urgent Improvement Necessary | 1 critical or<br>>6 majors during audit or during audit period  | 2 months                     |  | Within 1 month                                     |

| <b>1. Animal Health and Identification (Slaughterhouse / Game Handling Establishments)</b> |   |                     |
|--|---|---------------------|
| 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>Minor</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>Not Observed</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)<br>Compliance with The Welfare of Animals at the Time of Killing Regulations<br>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>Minor</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>N/A</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>Compliant</b> |
| 2.15 | Stunning methods ensure quick and effective loss of consciousness and sensibility followed by death (stunning and simple stunning). | <b>Major</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>Major</b>     |
| 3.3  | Any visible contamination removed without delay by trimming or alternative means having an equivalent effect  | <b>Minor</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.<br>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>Compliant</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>Minor</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> |
| Cutting Plant / Minced Meat / Meat Preparations / Meat Products Hygiene / MSM                |   |                  |
| Processing compliance with (EC) 853/2004 Annex III.<br><b>Sections I, II, III, IV, V, VI</b> |   | Assessment       |
| 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.   | N/A          |
| 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                                | Compliant    |
| 3.15         | Re-usable wrapping and packaging materials for foodstuffs are easy to clean and disinfect and are clean at point of use   | Compliant    |
| 3.16         | Separation of exposed from packaged product   | Compliant    |
| 3.17         | Identification marking complies with the legislation  | Minor        |
| 3.18         | Labelling of products that require cooking before eating complies with the legislation  | Not Observed |
| 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 | Compliant    |
| RTE Products |   | Assessment   |
| 3.20         | Controls provide assurance that critical limits are achieved: pasteurisation and cooling rates for RTE products   | N/A          |
| 3.21         | Adequate separation of RTE and non RTE products   | N/A          |

| 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   | <b>N/A</b> |

| 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                     | N/A        |
| 3.37   | Eggs and raw materials for the manufacture of egg products comply with the requirements of the Regulations                | N/A        |
| 3.38   | All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.         | N/A        |
| 3.39   | Identification marking complies with the requirements of the regulations  | N/A        |

| 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>Compliant</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>Minor</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>Minor</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>Major</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>Minor</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                           | Minor      |
| <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                                   | Compliant  |
| 5.8  | Monitoring procedures are effective and supported by records  | Compliant  |
| <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              | Compliant  |
| 5.10   | Corrective actions are effective and supported by records   | Compliant  |
| <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 | Compliant  |

|  |   |                  |
|--|---|------------------|
| 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  | <b>Compliant</b> |
| 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. | <b>Minor</b>     |
| 6.3 | Animal By-Products, including SRM, are correctly identified, segregated and categorised   | <b>Minor</b>     |
| 6.4 | Animal By-Products, including SRM, are correctly stored where necessary   | <b>Compliant</b> |
| 6.5 | Animal By-Products, including SRM, are dispatched to approved premises with correctly completed commercial documentation                                    | <b>Minor</b>     |

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