

Establishment Details

Establishment Name | EURO FAST FOOD DISTRIBUTION LTD

Approval Number | 1743

Approved Activities / Audited Operations

| | Activity | Audited | Comments |
|-----------------------|---------------------------------|--------------|---|
| Cutting Plant | Domestic ungulates | Yes | |
| Cutting Plant | Farmed birds & lagomorphs | See comment. | Only the HACCP documentation was audited as the FBO is not carrying out this activity at present. |
| Other Meat Activities | Minced meat establishment | Yes | |
| Other Meat Activities | Meat preparations establishment | Yes | |
| Cold store | Yes | Yes | |

Audit On-Site Visit | 22/11/2017

Audit Outcome
based on numbers of non compliances in the NCR

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| Generally Satisfactory | Month of Next Full Audit | Nov-18 |
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| Partial Audit | If applicable, the final month which a Partial Audit is required (<i>not required with a Good Audit outcome</i>). | Feb-18 |
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| Audit Outcome | Tolerance for audit outcome | Minimum Full Audit Frequency | | Follow Up Partial Audits of critical and major NCs |
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| | | Standalone Cutting Plants | Slaughterhouses / Game Handling Est. / Co-located Cutting Plants | |
| 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 |

| 3. Hygienic Production | | |
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| Slaughterhouse / Game Handling Establishment Hygiene | | |
| FBO controls during processing | | |
| Cutting Plant / Minced Meat / Meat Preparations / Meat Products Hygiene / MSM | | |
| Processing compliance with (EC) 853/2004 Annex III. Sections I, II, III, IV, V, VI | | Assessment |
| 3.10 (3.1 - 3.9 are non applicable) | Legal temperature controls are maintained throughout the process from intake to dispatch for all products and rooms | Compliant |
| 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 | Minor |
| 3.12 | Only permitted raw materials, including water and other ingredients, are used for minced meat, meat preparations, MSM and meat products | Compliant |
| 3.13 | All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken. | Compliant |
| 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 | Compliant |
| 3.18 | Labelling of products that require cooking before eating complies with the legislation | Compliant |

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| 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, Section VIII | | Assessment |
| 3.22 | Legal temperature controls are maintained throughout the process from intake to dispatch for all fishery products | N/A |
| 3.23 | Controls ensure that heading, gutting and filleting are carried out hygienically. | N/A |
| 3.24 | FBO has controls in place to ensure that fishery products susceptible to parasite infestation are subject to the required temperature treatment | N/A |
| 3.25 | Cooking and handling of crustaceans (e.g. crabs) carried out hygienically and temperature requirements adhered to. | N/A |
| 3.26 | All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken. | N/A |
| 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 | N/A |

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| 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) | N/A |
| 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, Section IX | | 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, Section X | | 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 | | |
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| 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. | Major |
| 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 |
| 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 |

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| 4.8 | The implementation of the operating procedures is effective and supported by records. | Minor |
| Pest Control: arrangements protect food from contamination | | Assessment |
| 4.9 | FBO has operating procedures in place to control pests | Compliant |
| 4.10 | The implementation of the operating procedures is effective and supported by records. | Compliant |
| 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 | Compliant |
| 4.12 | FBO has operating procedures in place to train staff responsible for the development and maintenance of HACCP - based procedures | Compliant |
| 4.13 | The implementation of the operating procedures is effective and supported by records. | Compliant |
| 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 | Compliant |
| 4.15 | The implementation of the operating procedures is effective and supported by records. | Compliant |

| 5 Food Safety Systems Based on HACCP Principles (including exception reporting when using the meat diary in small establishments) | | |
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| | | Assessment |
| 5.1 | Documented HACCP based procedures cover all foods supplied for human consumption. Specific slaughterhouse HACCP based procedure requirements are also included | Compliant |
| 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 | Compliant |
| 5.3 | Flow diagrams (description of manufacturing process) available | Compliant |
| 5.4 | All hazards that are essential to be controlled by HACCP based procedures have been identified (Physical, Microbiological & Chemical) | Compliant |
| 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 | Compliant |
| 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 | Compliant |

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| 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 | Compliant |
| 5.8 | Monitoring procedures are effective and supported by records | Compliant |
| 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 | Compliant |
| 5.10 | Corrective actions are effective and supported by records | Compliant |
| Principle 6 - Establish procedures that are carried out regularly to verify that principles 1 - 5 are working effectively | | Assessment |
| 5.11 | Validation and verification procedures have been established to regularly demonstrate that the above measures are working effectively | Minor |
| 5.12 | If part of FBOs procedures, arrangements for microbiological sampling and analysis of results are established and implemented | Compliant |

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| 5.13 | Verification procedures, including microbiological sampling, are effective and supported records | Minor |
| 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 | | Assessment |
| 5.14 | Staff procedures for day to day control of food safety hazards are recorded and kept up to date (SOPs / RMOPs etc) | 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 | | 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 | Compliant |

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

| | | Assessment |
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| 6.1 | Animal By-Products are removed from food production areas as quickly as possible, avoiding cross contamination | Compliant |
| 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 | Compliant |
| 6.4 | Animal By-Products, including SRM, are correctly stained where necessary | Compliant |
| 6.5 | Animal By-Products, including SRM, are dispatched to approved premises with correctly completed commercial documentation | Compliant |

| 7. TSE / SRM Controls | | |
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| | | 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 RMOP | N/A |
| 7.3 | Meat for all animals tested for BSE/TSE does not enter the food chain unless tested negative | N/A |
| 7.4 | Imported carcasses meet requirements for the removal of SRM | N/A |
| 7.5 | Vertebral column from over 30 month cattle is removed and stained | N/A |