

**Establishment Details**

Establishment Name | MUHAMMED PARVEZ (T/A SUPREME FOOD PROCESSORS)

Approval Number | 1745

**Approved Activities / Audited Operations**

Date of the Approval Document(s) provided to Auditor | 09/01/2015

| Activity              | Definition                      | Audited |
|-----------------------|---------------------------------|---------|
| Cutting Plant         | Domestic ungulates              | Yes     |
| Cutting Plant         | Farmed birds & lagomorphs       | Yes     |
| Other Meat Activities | Minced meat establishment       | Yes     |
| Other Meat Activities | Meat preparations establishment | Yes     |
| Cold Store            |                                 | Yes     |

Audit On Site Visit | 26/10/2017

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

**Generally Satisfactory**

**Month of Next Full Audit**

**Oct-18**

| Audit Outcome                | Tolerance for audit outcome   | Minimum Full Audit Frequency |  | Follow Up Partial Audits of critical and major NCs |
|------------------------------|---|------------------------------|--|--|
|                              |   | 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<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>3. Hygienic Production</b>  |   |                   |
|--|---|-------------------|
| <b>Slaughterhouse / Game Handling Establishment Hygiene</b>                                  |   |                   |
| FBO controls during processing   |   |                   |
| <b>Cutting Plant / Minced Meat / Meat Preparations / Meat Products Hygiene / MSM</b>         |   |                   |
| Processing compliance with (EC) 853/2004 Annex III.<br><b>Sections I, II, III, IV, V, VI</b> |   | <b>Assessment</b> |
| 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   | <b>Minor</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>Minor</b>      |
| 3.18   | Labelling of products that require cooking before eating complies with the legislation  | <b>Compliant</b>  |

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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          | <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>        |
| <b>Other Products of Animal Origin</b>                                   |  |                   |
| <b>Fish and Fisheries Products</b>                                       |  |                   |
| <b>Processing compliance with (EC) 853/2004, Annex III, Section VIII</b> |  | <b>Assessment</b> |
| 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>        |

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

| <b>4 Environmental Hygiene / Good Hygiene practices</b>          |  |                   |
|--|--|-------------------|
| <b>Structure:</b>  |  | <b>Assessment</b> |
| 4.1  | Design and layout permit good food hygiene practice and protect against contamination between and during operations                  | <b>Minor</b>      |
| 4.2  | Room size and number sufficient for different processes, species and throughput  | <b>Compliant</b>  |
| <b>Water supply: potability water supply is assured</b>          |  | <b>Assessment</b> |
| 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>Minor</b>      |
| <b>Maintenance: arrangements protect food from contamination</b> |  | <b>Assessment</b> |
| 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>Major</b>      |
| <b>Cleaning: arrangements protect food from contamination</b>    |  | <b>Assessment</b> |
| 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>  |

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| 4.8   | The implementation of the operating procedures is effective and supported by records.  | <b>Minor</b>      |
| <b>Pest Control: arrangements protect food from contamination</b> |  | <b>Assessment</b> |
| 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>  |
| <b>Staff training/instruction and supervision</b>                 |  | <b>Assessment</b> |
| 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>Compliant</b>  |
| <b>Health arrangements</b>  |  | <b>Assessment</b> |
| 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>Compliant</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>Compliant</b> |

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| <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>Compliant</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>Minor</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>Minor</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>Compliant</b> |
| 6.3 | Animal By-Products, including SRM, are correctly identified, segregated and categorised   | <b>Compliant</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>Compliant</b> |

| 7. TSE / SRM Controls |   |                  |
|-----------------------|---|------------------|
|                       |   | Assessment       |
| 7.1                   | FBO ensures meat entering the food chain is free from SRM   | <b>Compliant</b> |
| 7.2                   | Animals requiring BSE testing intended for the food chain are tested for BSE/TSE, and processed as per RMOP | <b>N/A</b>       |
| 7.3                   | Meat for all animals tested for BSE/TSE does not enter the food chain unless tested negative                | <b>N/A</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>N/A</b>       |