

Establishment Details			
Establishment Name	ABERDEENSHIRE LARDER LIMITED		
Approval Number	1685		
Approved Activities / Audited Operations			
	Activity	Audited	Comments
Cutting Plant	Domestic Ungulates	Yes	
Cutting Plant	Farmed Birds & Lagomorphs	Yes	
Cutting Plant	Farmed Game	Yes	
Cutting Plant	Large Wild Game (e.g. wild deer & feral wild boar)	Yes	
Game Handling Establishment	Large Wild Game (e.g. wild deer & feral wild boar)	Yes	
Other Meat Activities	Minced meat establishment	Yes	
Other Meat Activities	Meat preparations establishment	Yes	
Re-wrapping Establishment	Non ready to eat meat products	Yes	
Re-packaging Establishment	Products of Animal Origin	Yes	
Cold Store	Products of Animal Origin	Yes	
Audit On-Site Visit	04/02/20		

## DEFINITIONS

**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 critical non-compliance.

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

<b>Audit Outcome</b> (based on numbers of non compliances in the NCR)	<b>Generally Satisfactory</b>
<b>Month of Next Full Audit</b>	<b>Feb-21</b>
If applicable, the final month which a <b>Partial Audit</b> is required (not required with a Good Audit outcome).	<b>May-20</b>

Audit Outcome	Tolerance for audit outcome	Maximum Full Audit Frequency	Follow Up Partial Audits of critical and major NCs
Good	No majors or critical on day of audit or during audit period	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

\* For SH/GHE and co-located CPs the closure of the NCs can be done by the auditor based on the information supplied by the resident OV

<b>1. Animal Health and Identification (Slaughterhouse / Game Handling Establishments)</b>		
Potential spread of animal disease is minimised		<b>Assessment</b>
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>

<b>3. Hygienic Production</b>		
<b>Slaughterhouse / Game Handling Establishment Hygiene</b>		
FBO controls during processing		<b>Assessment</b>
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>Compliant</b>
3.3	Any visible contamination removed without delay by trimming or alternative means having an equivalent effect	<b>Compliant</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		<b>Assessment</b>
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		<b>Assessment</b>
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>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>N/A</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>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>Minor</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>Minor</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>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>Compliant</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>Compliant</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>
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	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.	Minor

<b>5 Food Safety Systems Based on HACCP Principles (including exception reporting when using the meat diary in small establishments)</b>		
		<b>Assessment</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>		<b>Assessment</b>
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 (Allergen, 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>		<b>Assessment</b>
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>		<b>Assessment</b>
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>		<b>Assessment</b>
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>		<b>Assessment</b>
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>		<b>Assessment</b>
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>		<b>Assessment</b>
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>		<b>Assessment</b>
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**

		<b>Assessment</b>
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 stained 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>

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>