

**Audit Report**  
(AUD 9/3)

**Establishment Details**

Establishment Name | DAVID KILLOH MEAT CO. LTD

Approval Number | 1742

**Approved Activities / Audited Operations**

|                             | Activity  | Audited | Comments |
|-----------------------------|---|---------|----------|
| Game Handling Establishment | Small wild game in-feather (e.g. pheasants, pigeons & grouse) | Yes     |          |
| Game Handling Establishment | Small wild game in-fur (e.g. rabbits, hares and rodents)      | Yes     |          |
| Game Handling Establishment | Large wild game   | Yes     |          |
| Other Meat Activities       | Meat preparations   | Yes     |          |

**Audit On Site Visit** | 27/03/18

|  |             |                                 |               |
|--|-------------|---------------------------------|---------------|
| <b>Audit Outcome</b><br>(based on numbers of non compliances in the NCR) | <b>Good</b> | <b>Month of Next Full Audit</b> | <b>Sep-19</b> |
|--|-------------|---------------------------------|---------------|

| 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                                     |

\* 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>N/A</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>Additional Comments</b>   |   |                   |

| <b>3. Hygienic Production</b>                               |   |                   |
|---|---|-------------------|
| <b>Slaughterhouse / Game Handling Establishment Hygiene</b> |   |                   |
| <b>FBO controls during processing</b>                       |   | <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>  |
| <b>Enabling Post-mortem inspection</b>                      |   | <b>Assessment</b> |
| 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>  |
| <b>FBO post-processing controls</b>                         |   | <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>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>Additional Comments</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>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>Minor</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.  | Compliant  |
| <b>Additional Comments</b>                                 |  |            |



| <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 (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>Compliant</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>Compliant</b>  |
| <b>Additional Comments</b>   |   |                   |

| <b>6. Handling of Animal By-Products / waste to protect human and animal health</b> |   |                   |
|---|---|-------------------|
|   |   | <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 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>  |
| <b>Additional Comments</b>  |   |                   |