

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

Establishment Details			
Establishment Name	Lothian Catering Butchers Limited (t.a Lothian Catering Butchers)		
Approval Number	1154		
Approved Activities / Audited Operations			
Date of the Approval Document(s) provided to Auditor	24 October 2013		
	Activity	Audited	Comments
Cutting Plant	Domestic ungulates	Yes	
Cutting Plant	Farmed birds & lagomorphs	Yes	
Cutting Plant	Large wild game	Yes	
Other Meat Activities	Minced meat establishment	Yes	
Other Meat Activities	Meat preparations establishment	Yes	
Re-wrapping establishment		Yes	
Re-packaging establishment		Yes	
Audit On Site Visit	22/09/2017		

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

**Good**

**Month of Next Full Audit**

**Sep-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 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>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. <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>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>N/A</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>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)	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, <b>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	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>		<b>Assessment</b>
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
<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>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>Compliant</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.	Minor
<b>Pest Control: arrangements protect food from contamination</b>		<b>Assessment</b>
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
<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	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
<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	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>		
		Assessment
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>Minor</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>Minor</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>		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>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>Minor</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>
<b>Additional Comments</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>Minor</b>
6.5	Animal By-Products, including SRM, are dispatched to approved premises with correctly completed commercial documentation	<b>Minor</b>
<b>Additional Comments</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>
<b>Additional Comments</b>		