

<b>Establishment Live (Ongoing Inspections) Report</b>	Period Covered:		
	From: 02/2021	To: 02/2022	
	Provisional Outcome	<b>Generally Satisfactory</b>	
<b>Establishment Details</b>			
Establishment Name	Quality Pork Processors Ltd.		
Approval Number	1136		
<b>Approved Activities / Audited Operations</b>			
Date of the Approval Document(s) provided to AO	18/02/2021		
	<b>Activity</b>	<b>Audited</b>	<b>Comments</b>
Slaughterhouse	Pigs (Porcine)	Yes	
Cutting Plant	Domestic Ungulates	Yes	
Processing Plant	Treated Stomach, Bladders and Intestines	Yes	
<b>Is the establishment approved / authorised for all activities carried out?</b>			Yes
If not, please provide details			
Any additional Comments by AO:			

Food Business Operator or their Representative					
Has the FBO confirmed a change in legal entity since last audit?					No
If Yes, please provide details					
Previous Audit Category		Generally Satisfactory			
Authorised Officer	Date	Documentation review - hours	Reality Check - hours	Report writing/ follow-up enforcement - hours	Report type
	26/02/2021	3.50	6.00	3.00	1st Intermediate
	16/07/2021	0.00	0.00	2.00	Intermediate report
<b>Inspection Cycle Outcome</b>		<b>Tolerance for Inspection cycle outcome</b>			
Good		No majors or critical (completed or active)			
Generally Satisfactory - intermediate reports		No more than 2 completed majors, no active majors and no critical (active or completed).			
Improvement Necessary		Up to 6 completed majors; or up to 2 majors still active; up to one completed critical.			
Urgent Improvement Necessary		More than 6 completed majors; or more than 2 active majors; or more than one completed critical; or any active critical.			
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System	Total Non-Compliances/ System		
	Minor	Major	Critical
1 Animal Health and Identification			
2 Animal Welfare		1	
3. Cross Contamination	1	1	
4. Temperature Controls			
5. Micro Testing			
6. Traceability	2		
7. Labelling			
8. Personal Health and Hygiene			
9. HACCP	1		
10. Cleaning	1		
11. Structure and Maintenance	1		
12. Staff Training and Supervision			
13. Waste Management	2		
14. Pest Control			
15. Water Quality			
<b>Non-Compliance Totals*</b>	<b>8</b>	<b>2</b>	<b>0</b>

**\*See Non Compliance Report section**

One or more related non compliances may be grouped under a single NCR Ref.

When viewed collectively a number of related minor non compliances may represent a major non compliance

When viewed collectively a number of related major non compliances may represent a critical non compliance

<b>DEFINITIONS</b>
<b>Compliant</b> - food business is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations.
<b>Minor</b> – legislative breach unlikely 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.
<b>Major</b> - legislative breach 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 . In addition, the accumulation of minor issues observed during the visit and or recorded in the intervention log that require an escalation on the enforcement module due to a systemic failure would also merit a major non-compliance.
<b>Critical</b> - legislative breach that poses an imminent and serious risk to public health (including food safety) or animal health or welfare. In addition, when viewed collectively a number of related major non-compliances observed during the visit and or recorded in the enforcement module as a systemic failure may represent critical non-compliance.

<b>Summary of findings and opening and closing meeting with FBO / Representative(s) - if applicable.</b>	
Visit Date	26/02/2021
Names & positions of people attending closing meeting	
<p>Summary: Upon arrival an opening meeting was held with the FBO and OV to explain that the visit would cover both Chinese requirements for export and food safety requirements. The ELR and the new audit format was explained. A documentation and record review was first carried out. Per FBO's instructions a member of the technical team and the continuous improvement manager accompanied the AO around the factory. A few issues were identified by the auditor, as included in the relevant sections of this report. Finally a closing meeting was held to discuss the outcome of the intervention and corrective actions for the deficiencies identified. The FBO was thanked throughout the visit.</p>	
<b>Summary of findings and opening and closing meeting with FBO / Representative(s) - if applicable.</b>	
Visit Date	N/A
Names & positions of people attending closing meeting	
<p>Summary: The Intermediate report was completed using evidence provided by the resident OV. No new non-compliances were raised. Only some historical issues have been recorded.</p>	

**Non Compliance Report (NCR)**

Approval No. 1136

Date last updated:

16/07/2021

\* One or more related non compliances may be grouped under a single NC Ref

\*\*When viewed collectively a number of related minor non compliances may represent a major non compliance

\*\*When viewed collectively a number of related major non compliances may represent a critical non compliance

Sub-section of this report (e.g. 3.4)	Assessment**	NC Target Completion Date	Status	Date Compliance Achieved
2.1	Major	30/03/2021	Completed	30/03/2021
3.2	Major		Completed	
3.5	Minor	26/02/2021	Completed	26/02/2021
6.2	Minor	02/07/2020	Completed	02/07/2020
6.1	Minor	24/02/2021	Completed	24/02/2021
9.10	Minor	26/02/2021	Completed	26/02/2021
10.2	Minor	31/03/2021	Completed	17/03/2021
11.1	Minor	26/02/2021	Completed	26/02/2021
13.1	Minor	07/01/2021	Completed	07/01/2021
13.3	Minor	09/09/2020	Completed	09/09/2020
3.2	Minor		Completed	
3.5	Minor		Completed	

1. Animal Health and Identification (Slaughterhouse / Game Handling Establishments)		Assessment
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).	Compliant
		N/A
		N/A
1.2	FBO takes appropriate action over fitness of animals to be accepted for slaughter based on FCI information (observation of withdrawal periods for medicines administered to animals, including compliance with residues for chemicals, pharmacologically active substances, contaminants and prohibited substances) and own pre-slaughter checks.	Compliant
		N/A
		N/A
1.3	Animal health restrictions in disease control area are implemented by slaughterhouse operator.	Compliant
		N/A
		N/A
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.	N/A
		N/A
		N/A
Additional Comments		

<b>2. Animal Welfare (Slaughterhouse only)</b>		
<b>Compliance with The Welfare of Animals at the Time of Killing Regulations 2014 and Regulation (EC) No 1099/2009</b>		
General requirements for killing and related operations in slaughterhouses.		Assessment
2.1	Animals spared any avoidable pain, distress or suffering during their killing and related operations.	Major
		Compliant
		N/A
2.2	Standard operating procedures (SOPs) are developed, implemented and maintained	Linked to another item
		Compliant
		N/A
2.3	Designated Animal Welfare Officer (AWO) ensuring compliance with welfare regulations.	Compliant
		Compliant
		N/A
2.4	Personnel demonstrate appropriate level of competency (including Certificates of Competence).	Compliant
		Compliant
		N/A
Lairage conditions and handling of animals		Assessment
2.5	Structures of the building safeguard animal welfare (adverse weather protection, adequate ventilation, lairage conditions).	Compliant
		Compliant
		N/A
2.6	Adequate unloading facilities (suitable ramps, containing rails, isolation pens).	Compliant
		Compliant
		N/A

2.7	Scheduled arrival / waiting times safeguard animal welfare.	Compliant
		Compliant
		N/A
2.8	Condition and health of animals assessed on intake and during lairaging, prompt action is taken to relieve suffering where this is required.	Compliant
		Compliant
		N/A
2.9	Crates/modules are in acceptable condition and handled appropriately when being moved.	N/A
		N/A
		N/A
2.10	Lairaging conditions/pen provisions are adequate (bedding, water, food provision - if left overnight).	Compliant
		Compliant
		N/A
2.11	Movement of animals (including the correct procedures and use of instruments to make the animals move).	Compliant
		Compliant
		N/A
Slaughter process		Assessment
2.12	Restraining facilities and equipment are adequately designed, constructed and maintained (including shackle lines and records)	Compliant
		Compliant
		N/A
2.13	Restraining procedures ensure welfare of animals is protected.	Compliant
		Compliant
		N/A
2.14	Stunning equipment is adequately designed, constructed and maintained (including warning devices and maintenance records) and electrical stunning key parameters are recorded as per legal requirements.	Compliant
		Compliant
		N/A



2.15	Stunning methods ensure quick and effective loss of consciousness and sensibility followed by death (stunning and simple stunning).	Compliant
		Compliant
		N/A
2.16	Provisions for back-up stunning equipment and its use.	Compliant
		Compliant
		N/A
2.17	Monitoring checks (including actions following checks).	Compliant
		Compliant
		N/A
2.18	Bleeding.	Compliant
		Compliant
		N/A
2.19	CCTV requirements adhered to (when applicable).	Compliant
		Compliant
		N/A
<b>Additional Comments</b>		

3. Cross-contamination		Assessment
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.	Compliant
		Compliant
		N/A
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.	Major
		Minor
		N/A
3.3	Any visible contamination removed without delay by trimming or alternative means having an equivalent effect.	Linked to another item
		Compliant
		N/A
3.4	Where relevant, all edible co-products are handled hygienically and subject to relevant controls (including raw materials intended for further processing).	Compliant
		Compliant
		N/A
3.5	Carcass and offal are chilled, stored and dispatched in a manner that avoids cross-contamination.	Minor
		Minor
		N/A
3.6	Controls ensure that risk of cross contamination is minimised, prevented or reduced to acceptable levels during operation and appropriate action taken should contamination occur.	Linked to another item
		Linked to another item
		N/A

3.7	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>
		<b>Compliant</b>
		N/A
3.8	Re-usable wrapping and packaging materials for foodstuffs are easy to clean and disinfect and are clean at point of use.	N/A
		N/A
		N/A
3.9	Separation of exposed from packaged product.	<b>Compliant</b>
		<b>Compliant</b>
		N/A
3.10	Physical and/or time separation for processing and storage of raw materials, meat & products from different species.	N/A
		N/A
		N/A
3.11	Adequate storage of dry goods (additives, preservatives etc.).	N/A
		N/A
		N/A
3.12	Adequate separation of RTE and non RTE products.	N/A
		N/A
		N/A
3.13	Fishery Products: Controls ensure that heading, gutting and filleting are carried out hygienically.	N/A
		N/A
		N/A
<b>Additional Comments</b>		

4. Temperature Controls		Assessment
4.1	Carcass and offal are chilled, stored and dispatched within the required temperatures	Compliant
		N/A
		N/A
4.2	Legal temperature controls are maintained throughout the process from intake to dispatch for all products and rooms	Compliant
		N/A
		N/A
4.3	FBO has controls in place to ensure that fishery products susceptible to parasite infestation are subject to the required temperature treatment	N/A
		N/A
		N/A
Additional Comments		

5. Micro Testing		Assessment
5.1	If part of FBOs procedures, arrangements for microbiological sampling and analysis of results are established and implemented	Compliant
		N/A
		N/A
5.2	All statutory Trichinella sampling and testing is carried out and appropriate action on receipt of results is being taken.	Compliant
		N/A
		N/A
5.3	Where required, the FBO is undertaking trend analysis on micro results.	Compliant
		N/A
		N/A
5.4	All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.	Compliant
		N/A
		N/A
5.5	Evidence of initial and on-going shelf-life validation is available and adequate procedures established for all products and activities.	Not observed
		N/A
		N/A
Additional Comments		

6. Traceability		Assessment
6.1	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. Include evidence of product/s traced. Describe the lot marking/ batch system in place. Confirm there is a list of suppliers and customers available if required.	Minor
		N/A
		N/A
6.2	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	Minor
		N/A
		N/A
6.3	All products have Health Mark or Identification Mark as appropriate	Compliant
		N/A
		N/A
6.4	Identification marking complies with the legislation	Compliant
		N/A
		N/A
6.5	Imports: Documented procedure (SOP) for intake of imported products and/or animals	N/A
		N/A
		N/A
6.6	Imports: Adequate documentation and traceability for all imported products and/or animals	N/A
		N/A
		N/A
Additional Comments		

7. Labelling		Assessment
7.1	Labelling of products that require cooking before eating complies with the legislation	Compliant
		N/A
		N/A
7.2	Country of Origin labelling requirements are complied with	Compliant
		N/A
		N/A
7.3	Shelf-life is adequately indicated on the label, if product going directly to final consumer	Compliant
		N/A
		N/A
7.4	Sufficient information exists on the label to ensure adequate traceability (e.g. batch code), provide an indication of shelf-life and specific storage instructions.	Compliant
		N/A
		N/A
7.5	Allergen information is indicated on label of product, if going directly to final consumer.	N/A
		N/A
		N/A
7.6	Carcases of cattle requiring VC SRM removal are adequately labelled with a red striped label.	N/A
		N/A
		N/A
Additional Comments		

8. Personal Health & Hygiene		Assessment
8.1	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 (that includes: staff, managers, visitors/ contractors etc.)	<b>Compliant</b>
		<b>N/A</b>
		<b>N/A</b>
8.2	Adequate staff changing facilities are in place, which ensure separation between outdoor and food areas clothes and footwear.	<b>Compliant</b>
		<b>N/A</b>
		<b>N/A</b>
8.3	There are suitable hand washing facilities and procedure in place.	<b>Compliant</b>
		<b>N/A</b>
		<b>N/A</b>
8.4	The implementation of the operating procedures is effective and supported by records (consider return to work for staff, interview/ questionnaire at time of employment etc.)	<b>Compliant</b>
		<b>N/A</b>
		<b>N/A</b>
8.5	COVID-19 specific protocols are in place (specific PPE, physical distancing etc. - as applicable)	<b>Compliant</b>
		<b>N/A</b>
		<b>N/A</b>
<b>Additional Comments</b>		



9. HACCP		Assessment
9.1	Documented HACCP based procedures cover all foods supplied for human consumption. Specific slaughterhouse HACCP based procedure requirements are also included. Record HACCP model (e.g. Codex/ BRC/ ISO 22000 etc.) and approach (linear/ modular).	Compliant
		Compliant
		N/A
9.2	FBO management commitment to implementing HACCP is documented. HACCP scope is comprehensive and clear (intended use, vulnerable groups etc.)	Compliant
		Compliant
		N/A
9.3	HACCP team, with relevant qualifications (expertise employed/ in house) and description of product(s) provided. Record the types of food produced/processed and if any specific science or technology is used.	Compliant
		Compliant
		N/A
9.4	Flow diagrams (description of manufacturing process) available	Compliant
		Compliant
		N/A
9.5	All hazards that are essential to be controlled by HACCP based procedures have been identified and described (Allergen, Physical, Microbiological & Chemical). Specify method for hazard analysis (risk rating system). Adequate controls are in place for managing allergens - recipes, storage etc. List any allergens used as ingredients.	Compliant
		Compliant
		N/A
9.6	Correct identification of CCPs or control points at the step or steps at which control is essential for food safety (include evidence of CCP determination method employed and assessed CCPs and non-CCP steps - random sampling)	Compliant
		Compliant
		N/A
9.7	Critical limits set up to reflect legal requirements, and/or to separate acceptability from unacceptability (note: pasteurisation and cooling rates for RTE products) - include objective evidence.	Compliant
		Compliant
		N/A

9.8	Monitoring procedures at CCPs or control points (who, where, when, how often) correctly established and undertaken/ recorded.	<b>Linked to another item</b>
		<b>Compliant</b>
		<b>N/A</b>
9.9	Corrective action procedures established, for when monitoring indicates that a CCP or control point is not under control. These are supported by records - include evidence.	<b>Compliant</b>
		<b>Compliant</b>
		<b>N/A</b>
9.10	Validation and verification procedures have been established to regularly demonstrate that the above measures are working effectively. These are supported by records. Adequate document control system is in place.	<b>Minor</b>
		<b>Compliant</b>
		<b>N/A</b>
9.11	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>Compliant</b>
		<b>N/A</b>
9.12	If there is an internal audit system in place, this is adhered to and records of these are available for inspection.	<b>Compliant</b>
		<b>Compliant</b>
		<b>N/A</b>
9.13	Complaints procedure is in place and followed. Disposition of non-conforming product is described.	<b>Compliant</b>
		<b>Compliant</b>
		<b>N/A</b>
9.14	Product recall procedure is documented adequately and routinely tested (and records of these exercises maintained)	<b>Compliant</b>
		<b>Compliant</b>
		<b>N/A</b>
9.15	Fishery Products: 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>
		<b>N/A</b>
		<b>N/A</b>
<b>Additional Comments</b>		

10. Cleaning (and disinfection)		Assessment
10.1	FBO has operating procedures in place to ensure their premises, fittings and equipment are kept clean and when necessary disinfected (cleaning schedules/programmes specify: agents, dilution rates, contact times, frequency etc.)	Compliant
		N/A
		N/A
10.2	The implementation of the operating procedures is effective and supported by records.	Minor
		N/A
		N/A
10.3	The sterilisation method for cutting/processing utensils is adequate and, if not water at minimum 82 degrees C, there is validation data to support equivalence.	Compliant
		N/A
		N/A
10.4	Cleaning chemicals are stored in a designated non-food processing area.	Compliant
		N/A
		N/A
Additional Comments		

11. Structure & Maintenance		Assessment
11.1	Design and layout permit good food hygiene practice and protect against contamination between and during operations (consider lighting, drainage, ventilation etc. )	Minor
		N/A
		N/A
11.2	Room size and number are sufficient for different processes, species and throughput. Where required, a secure detention chiller is also available.	Compliant
		N/A
		N/A
11.3	FBO has operating procedures in place to ensure their premises, fittings and equipment are maintained in good repair and condition (adequate routine and ongoing maintenance checks, with risk-based deadlines and timely follow-up).	Compliant
		N/A
		N/A
11.4	The implementation of the operating procedures is effective and supported by records.	Compliant
		N/A
		N/A
Additional Comments		

12. Training & Supervision		Assessment
12.1	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
		N/A
		N/A
12.2	FBO has operating procedures in place to train staff responsible for the development and maintenance of HACCP - based procedures	Compliant
		N/A
		N/A
12.3	The implementation of the operating procedures is effective and supported by records.	Linked to another item
		N/A
		N/A
Additional Comments		

13. Waste (including ABPs)		Assessment
13.1	Animal By-Products are removed from food production areas as quickly as possible, avoiding cross contamination	Minor
		N/A
		N/A
13.2	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
		N/A
		N/A
13.3	Animal By-Products, including SRM, are correctly identified, segregated and categorised	Minor
		N/A
		N/A
13.4	Animal By-Products, including SRM, are correctly stained where necessary	Compliant
		N/A
		N/A
13.5	Animal By-Products, including SRM, are dispatched to approved premises (and via approved transporters) with correctly completed commercial documentation	Compliant
		N/A
		N/A
13.6	FBO ensures meat entering the food chain is free from SRM (including meat from animals tested for BSE/TSE, in accordance with an RMOP, if applicable)	Compliant
		N/A
		N/A
13.7	Imported carcasses meet requirements for the removal of SRM	N/A
		N/A
		N/A
13.8	Vertebral column from over 30 month cattle is removed and stained	N/A
		N/A
		N/A
<b>Additional Comments</b>		

14. Pest Control		Assessment
14.1	FBO has operating procedures in place to control pests (bait location plan, EFKs in place and maintained, qualified people responsible, regular inspections etc.)	Compliant
		N/A
		N/A
14.2	The implementation of the operating procedures is effective and supported by records.	Compliant
		N/A
		N/A
Additional Comments		

15. Water Quality		Assessment
15.1	FBO has operating procedures in place to ensure there is an adequate supply of potable water (water tanks/pipe/drain distribution plan, identification of water outlets, sampling frequency, parameters to be tested, details of laboratory, definition of acceptable limits, action to be taken if unsatisfactory results etc.)	Compliant
		N/A
		N/A
15.2	If there is a mains water supply, as a minimum, there is a 6 parameter satisfactory water test result in the last 12 months	Compliant
		N/A
		N/A
15.3	A recent physio-chemical water report is available for inspection.	Compliant
		N/A
		N/A
Additional Comments		