

Establishment Details			
Establishment Name	KISMET (SCOTLAND) LTD (t.a KISM	IET HALAL MEAT & DONER)	
Approval Number	1758		
Approved Activities / A	udited Operations		
	Activity	Audited	Comments
Cutting Plant	Domestic Ungulates	Yes	
Cutting Plant	Farmed Birds & Lagomorphs	Yes	
Other Meat Activities	Meat Preparations	Yes	
Audit On-Site Visit	16/09/19		

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.

Audit Outcome (based on numbers of non compliances in the NCR)	Improvement Necessary
Month of Next Full Audit	Dec-19
If applicable, the final month which a Partial Audit is required (not required with a Good Audit outcome).	Oct-19

Audit Outcome	Tolerance for audit outcome	Minimum 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

3. Hygienic	Production	
Cutting Pla	nt / Minced Meat / Meat Preparations / Meat Products Hygiene	/ MSM
	compliance with (EC) 853/2004 Annex III. II, III, IV, V, VI	Assessment
•	Legal temperature controls are maintained throughout the process from intake to dispatch for all products and rooms	Compliant
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	Major
3.12	Only permitted raw materials, including water and other ingredients, are used for minced meat, meat preparations, MSM and meat products	Compliant
3.13	All statutory microbiological testing is carried out and appropriate action on receipt of results is being taken.	Compliant
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	Compliant
3.15	Re-usable wrapping and packaging materials for foodstuffs are easy to clean and disinfect and are clean at point of use	Compliant
3.16	Separation of exposed from packaged product	Compliant
3.17	Identification marking complies with the legislation	Compliant
3.18	Labelling of products that require cooking before eating complies with the legislation	Compliant
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	Compliant

4 Environmental Hygiene / Good Hygiene practices		
Structure:		Assessment
4.1	Design and layout permit good food hygiene practice and protect against contamination between and during operations	Compliant
4.2	Room size and number sufficient for different processes, species and throughput	Minor
Water suppl	y: potability water supply is assured	Assessment
4.3	FBO has operating procedures in place to ensure there is an adequate supply of potable water.	Compliant
4.4	The implementation of the operating procedures is effective and supported by records.	Compliant
Maintenance	e: arrangements protect food from contamination	Assessment
4.5	FBO has operating procedures in place to ensure their premises, fittings and equipment are maintained in good repair and condition.	Compliant
4.6	The implementation of the operating procedures is effective and supported by records.	Major

Cleaning: ar	rangements protect food from contamination	Assessment
4.7	FBO has operating procedures in place to ensure their premises, fittings and equipment are kept clean and when necessary disinfected	Compliant
4.8	The implementation of the operating procedures is effective and supported by records.	Major
Pest Contro	: 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.	Minor
Staff training	j/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	Minor
4.13	The implementation of the operating procedures is effective and supported by records.	Minor
Health arrar	ngements	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

	5 Food Safety Systems Based on HACCP Principles (including exception reporting when using the meat diary in small establishments)	
		Assessment
5.1	Documented HACCP based procedures cover all foods supplied for human consumption. Specific slaughterhouse HACCP based procedure requirements are also included	Compliant
	e 1 - identify any hazards that must be prevented, eliminated ed to acceptable levels	Assessment
5.2	HACCP team and description of product(s) provided	Compliant
5.3	Flow diagrams (description of manufacturing process) available	Compliant
5.4	All hazards that are essential to be controlled by HACCP based procedures have been identified (Physical, Microbiological & Chemical)	Compliant
teps at	2 - Identify the Critical Control Points (CCPs) at the step or which control is essential to prevent or eliminate a hazard or	
	e it to acceptable levels	Assessment
5.5	•	Assessment Compliant
Principle /hich se	e it to acceptable levels Correct identification of CCPs or control points at the step or	
Principle which se	e it to acceptable levels Correct identification of CCPs or control points at the step or steps at which control is essential for food safety a 3 - Establish critical limits at CCPs (or legal limits at CPs) eparate acceptability from unacceptability for the prevention,	Compliant
Principle which se liminati 5.6 Principle	e it to acceptable levels Correct identification of CCPs or control points at the step or steps at which control is essential for food safety e 3 - Establish critical limits at CCPs (or legal limits at CPs) eparate acceptability from unacceptability for the prevention, on or reduction of identified hazards Critical limits set up to reflect legal requirements, and/or to separate acceptability from unacceptability e 4 - establish and implement effective monitoring procedures	Compliant Assessment
Principle vhich se eliminati 5.6	e it to acceptable levels Correct identification of CCPs or control points at the step or steps at which control is essential for food safety e 3 - Establish critical limits at CCPs (or legal limits at CPs) eparate acceptability from unacceptability for the prevention, on or reduction of identified hazards Critical limits set up to reflect legal requirements, and/or to separate acceptability from unacceptability e 4 - establish and implement effective monitoring procedures	Compliant Assessment Compliant

	5 - Establish corrective actions when monitoring indicates CP is not under control	Assessment
5.9	Corrective action procedures established, for when monitoring indicates that a CCP or control point is not under control	Compliant
5.10	Corrective actions are effective and supported by records	Compliant
	6 - Establish procedures that are carried out regularly to at principles 1 - 5 are working effectively	Assessment
5.11	Validation and verification procedures have been established to regularly demonstrate that the above measures are working effectively	Compliant
5.12	If part of FBOs procedures, arrangements for microbiological sampling and analysis of results are established and implemented	Compliant
5.13	Verification procedures, including microbiological sampling, are effective and supported records	Minor
ature a	• 7 - Establish documents and records commensurate with the nd size of the food business to demonstrate the effective on of principles 1 - 6	Assessment
5.14	Staff procedures for day to day control of food safety hazards are recorded and kept up to date (SOPs / RMOPs etc)	Compliant
5.15	Records are established for keeping note of day to day checks and activities for the HACCP based controls	Compliant
5.16	Management records are established for keeping note of supervisory checks and corrective actions e.g. diary, check sheets etc)	Compliant
Review		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	Minor

6. Handling	. 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	Compliant
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.	Minor
6.3	Animal By-Products, including SRM, are correctly identified, segregated and categorised	Compliant
6.4	Animal By-Products, including SRM, are correctly stained where necessary	Compliant
6.5	Animal By-Products, including SRM, are dispatched to approved premises with correctly completed commercial documentation	Minor

7. TSE / SRM Controls		
		Assessment
7.1	FBO ensures meat entering the food chain is free from SRM	Compliant
7.2	Animals requiring BSE testing intended for the food chain are tested for BSE/TSE, and processed as per RMOP	N/A
7.3	Meat for all animals tested for BSE/TSE does not enter the food chain unless tested negative	N/A
7.4	Imported carcases meet requirements for the removal of SRM	N/A
7.5	Vertebral column from over 30 month cattle is removed and stained	N/A