

| Establishment Details                    |                    |         |          |
|--|--------------------|---------|----------|
| Establishment Name                       | PR DUFF LTD        |         |          |
| Approval Number                          | 1633               |         |          |
| Approved Activities / Audited Operations |                    |         |          |
|  |                    |         |          |
|  | Activity           | Audited | Comments |
| Cutting Plant                            | Domestic Ungulates | Yes     |          |
| Cold Store                               |                    | Yes     |          |
| Audit On-Site Visit                      | 07/06/18           |         |          |

|   |                               |
|---|-------------------------------|
| <b>Audit Outcome</b><br>(based on numbers of non compliances in the NCR)  | <b>Generally Satisfactory</b> |
| <b>Month of Next Full Audit</b>   | <b>Jun-19</b>                 |
| If applicable, the final month which a <b>Partial Audit</b> is required (not required with a Good Audit outcome). | <b>Sep-18</b>                 |

| <b>Audit Outcome</b>         | <b>Tolerance for audit outcome</b>  | <b>Minimum Full Audit Frequency</b> | <b>Follow Up Partial Audits of critical and major NCs</b> |
|------------------------------|---|-------------------------------------|---|
| 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<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

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|--|---|-------------------|
| 3. Hygienic Production   |   |                   |
| <b>Slaughterhouse / Game Handling Establishment Hygiene</b>                                  |   |                   |
| FBO controls during processing   |   |                   |
| Cutting Plant / Minced Meat / Meat Preparations / Meat Products Hygiene / MSM                |   |                   |
| Processing compliance with (EC) 853/2004 Annex III.<br><b>Sections I, II, III, IV, V, VI</b> |   | <b>Assessment</b> |
| 3.10 (3.1-3.9 are n/a)   | 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>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>Minor</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>Compliant</b>  |
| 3.21                | Adequate separation of RTE and non RTE products   | <b>Compliant</b>  |

| 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                  | Minor      |
| 4.2   | Room size and number sufficient for different processes, species and throughput  | Compliant  |
| Water supply: 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: 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.  | Minor      |
| Cleaning: arrangements 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.  | Minor      |

| 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.  | Minor      |
| 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.  | Minor      |
| 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>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>Minor</b>      |
| 5.4  | All hazards that are essential to be controlled by HACCP based procedures have been identified (Physical, Microbiological & Chemical)                          | <b>Major</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>Major</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>  |



| 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 |   | 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 | Compliant  |
| Additional Comments   |   |            |

| 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  | 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. | Compliant  |
| 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 | Minor      |
| 7.3                   | Meat for all animals tested for BSE/TSE does not enter the food chain unless tested negative                | N/A        |
| 7.4                   | Imported carcasses meet requirements for the removal of SRM   | N/A        |
| 7.5                   | Vertebral column from over 30 month cattle is removed and stained   | N/A        |
| Additional Comments   |   |            |