

**Establishment Details**

Establishment Name	SPICE OF LIFE (CORP) LTD
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Approval Number	1209
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**Approved Activities / Audited Operations**

Date of the Approval Document(s) provided to Auditor	15/05/2017
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Activity	Definition	Audited	Comments
Cutting Plant	Farmed birds & lagomorphs	Yes	
Cold Store		Yes	

Audit On Site Visit	28/09/2017
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**Audit Outcome**  
based on numbers of non compliances in the NCR

<b>Generally Satisfactory</b>	<b>Month of Next Full Audit</b>	<b>Sep-18</b>
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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>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>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>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)	<b>N/A</b>

3.29	Identification marking complies with the requirements of the regulations	N/A
<b>Milk and Dairy Products</b>		
<b>Processing compliance with (EC) 853/2004, Annex III, 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
<b>Eggs and Egg Products</b>		
<b>Processing compliance with (EC) 853/2004, Annex III, 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>Minor</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>Minor</b>

4.8	The implementation of the operating procedures is effective and supported by records.	<b>Major</b>
<b>Pest Control: arrangements protect food from contamination</b>		<b>Assessment</b>
4.9	FBO has operating procedures in place to control pests	<b>Compliant</b>
4.10	The implementation of the operating procedures is effective and supported by records.	<b>Minor</b>
<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	<b>Compliant</b>
4.12	FBO has operating procedures in place to train staff responsible for the development and maintenance of HACCP - based procedures	<b>Compliant</b>
4.13	The implementation of the operating procedures is effective and supported by records.	<b>Compliant</b>
<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	<b>Compliant</b>
4.15	The implementation of the operating procedures is effective and supported by records.	<b>Compliant</b>
<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>					
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>Compliant</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>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>		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>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>		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>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>		

<b>7. TSE / SRM Controls</b>		
		Assessment
7.1	FBO ensures meat entering the food chain is free from SRM	<b>N/A</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>		