

Establishment Live (Ongoing Inspections) Report	Period Covered:		
	From	To	
	Jan-23	Jan-24	
	Final Outcome	Good	
Establishment Details			
Establishment Name	Millers of Speyside		
Approval Number	1160		
Approved Activities / Audited Operations			
Date of the Approval Document(s) provided to AO	29/12/2020		
Type of Establishment	Activity	Audited	Comments
Slaughterhouse	Water Buffalo	Yes	
Slaughterhouse	Cattle (Bovine)	Yes	
Slaughterhouse	Goats (Caprine)	No	
Slaughterhouse	Pigs (Porcine)	Yes	
Slaughterhouse	Sheep (Ovine)	Yes	
Cutting Plant	Domestic Ungulates	Yes	
Other Meat Activities	Minced meat establishment	Yes	
Other Meat Activities	Meat preparations establishment	Yes	
Re-wrapping Establishment	Products of Animal Origin	Yes	
Re-packaging Establishment	Products of Animal Origin	Yes	
Is the establishment approved / authorised for all activities carried out?			Yes
If not, please provide details			
Any additional Comments by AO:			

Inspection Cycle Outcome	Tolerance for Inspection cycle outcome
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.
<p>This information is collected by Food Standards Scotland to support our delivery of Official Controls in Approved Meat Establishments in Scotland. We may share your information with other public bodies for the performance of a task carried out in the public interest or to help prevent fraud and crime, or where we are required to do so by law. You have a right to see the information we hold on you by making a request in writing to the email address below. If you wish to raise a complaint on how we have handled your information, you can contact our Data Protection Officer who will investigate the matter. If you are not satisfied with our response or believe we are not processing your information in accordance with the law you can complain to the Information Commissioner's Office (ICO). The full privacy notice is available on our website Contact: FSS Data Protection Officer at dataprotection@fss.scot FSS Privacy Policy can be found at: https://www.foodstandards.gov.scot/privacy</p>	

DEFINITIONS
<p>Compliant - food business is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations.</p>
<p>Minor – 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.</p>
<p>Major - 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.</p>
<p>Critical - 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.</p>