

Establishment Live (Ongoing Inspections) Report		Period Covered:			
		From	To		
		Apr-24	Apr-25		
		Provisional Outcome	Good		
Establishment Details					
Establishment Name	RODGERS BUTCHERS (WHOLESALE) LTD (t/a RODGERS BUTCHERS)				
Approval Number	1210				
Approved Activities / Audited Operations					
Date of the Approval Document(s) provided to AO		12/05/2021			
Type of Establishment	Activity	Audited	Comments		
Cutting Plant	Domestic Ungulates	Yes			
Cutting Plant	Minced meat establishment	Yes			
Cutting Plant	Meat preparations establishment	Yes			
Processing Plant	Meat Products (to be cooked before eating)	Yes			
Cold Store	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.
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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 – 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.
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.
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.