Establishment Live (Ongoing Inspections) Report		Period Covered:			
		From: Feb-21 Aug-22			
		Final Outcome	Generally Satisfactory		
Establishment Details					
Establishment Name	MULL SLAUGHTERHOUSE				
Approval Number	1585				
Approved Activities / Audited Op	erations				
Date of the Approval Document(s) provided to AO				
	Activity	Audited		Comments	
Slaughterhouse	Cattle (Bovine)	Yes			
Slaughterhouse	Sheep (Ovine)	Yes			
Slaughterhouse	Pigs (Porcine)	Yes			
Slaughterhouse	Goats (Caprine)	No		No slaughtering of goats during audit attendance.	
Game Handling Establishment	Large Wild Game (e.g. wild deer & feral wild boar)	Y	es		
Cutting Plant	Domestic Ungulates	Y	es		
Cutting Plant	Farmed Game	N	No No cutting of farmed game during attendance.		ame during
Processing Plant	Meat preparations establishment	Y	es		
Processing Plant	Minced meat establishment	Y	es		
Processing Plant	Meat Products (to be cooked before eating)	No		No production of meat products during attendance.	
s the establishment approved /	authorised for all activities	carried out?			Yes
f not, please provide details					
Any additional Comments by AC):				

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.