Establishment Live (Ongoing Inspections) Report	Period Covered:		
	From	To	
	Aug-25	Oct-26	
	Final Outcome	**Good**	

Establishment Details	
Establishment Name	Browns Food Group Limited T/A The Scottish Gourmet
Approval Number	1217

Approved Activities / Audited Operations	
Date of the Approval Document(s) provided to AO	21/02/2024

Type of Establishment	Activity	Audited	Comments
Cutting Plant	Domestic Ungulates	Yes	
Cutting Plant	Farmed Birds & Lagomorphs	Yes	
Other Meat Activities	Meat preparations establishment	Yes	
Processing Plant	Meat Products (to be cooked before eating)	Yes	
Processing Plant	Fishery Products	Yes	
Re-wrapping Establishment	Re-wrapping of products of Animal Origin (fresh or processed)	Yes	Fresh meat cuts

Re-packaging Establishment	Products of Animal Origin	Yes	
Cold Store	Products of Animal Origin	Yes	
Authorisations			
Is the establishment approved / authorised for all activities carried out?			Yes
If not, please provide details			
Any additional Comments by AO:		This establishment is also authorised to carry out activities involving Other Products of Animal Origin (OPOAO): Dairy and Egg products.	

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.