

AUDIT
REPORT

Audit of Official Controls
carried out by the Local
Authority Veterinary Service
– Donegal County Council

CORRECTIVE ACTION PLAN

NOVEMBER 2015



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This corrective action plan describes audit findings requiring corrective action, documents responsibility for addressing the findings and describes progress on the close-out of actions.

Audit: Audit of Official Controls in the Local Authority Veterinary Service

Official Agency: Donegal County Council

Date of Audit: 20-21 November 2014

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	To be completed by the FSAI		To be completed by the agency		To be completed by the agency and the FSAI through the Service Contract liaison process		
	Report Ref.	Finding Requiring Corrective Action	Proposed Corrective Action	Proposed Completion Date	Update	Status	
						Open	Closed (include date closed out)
1.	4.1.8	The county council veterinary service has developed food safety management systems for the establishments under its supervision. In one establishment audited, the food business operator relies on completion of ante-mortem inspection by the official veterinarian to comply with the food business operator's obligation to accept only suitable animals for slaughter and presentation for ante-mortem inspection.	Food business operator to review and implement current animal intake policy and records.	01/09/2015			Closed 06/10/2015
2.	Annex I	The non-compliances identified as part of the on-site verification activity listed in Annex 1 of the report should be closed out by the inspectorate, in conjunction with the food business operators.					Closed 25/11/2015

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1	HACCP-based Procedures	The food business operator did not identify the food safety hazards in the process and had not conducted a hazard analysis.	Food business operator to conduct hazard analysis.	On completion of suitable HACCP training by the food business operator.			Closed 25/11/2015
		The SOP for recording chill temperatures was not in line with the check sheet.	Food business operator SOP to be adjusted so that both temperatures are recorded.	25/11/2014			Closed 25/11/2014
		The food business operator uses the ante-mortem/post-mortem cert as his record that the final carcass check has been done and is satisfactory. The food business does not document this as a control but uses the veterinary inspector post-mortem check as sign-off for the carcass. The food safety management system says the failures can be recorded but there was no evidence of this ¹ .	The food business operator to introduce a final inspection SOP that includes recording of the final inspection by the food business operator.	25/11/2014			Closed 25/11/2014

¹ The food business operator has now introduced a final inspection SOP that includes recording of the final inspection by the food business operator (25/11/2014).

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		There were gaps in the records kept by the food business operator that were outlined in the food safety management system, e.g. pest control.	Records to be kept up to date	25/11/2014			Closed 25/11/2014
4	Staff Training	Reliance on competent authority controls to ensure the production of safe food, gaps in the implementation of the HACCP-based procedures and gaps in traceability records, indicate a requirement for training for the food business operator.	Food business operator to undergo appropriate HACCP training.	As soon as appropriate course has been identified.			Closed 25/11/2015
5	Traceability	Of the products reviewed, there was a system of traceability in place. However, the traceability records were not available for a number of batches identified by the audit team ² .	Food business operator to instigate a new filing system to aid the recovery of documentation in a timely manner.	25/11/2014			Closed 25/11/2014

² All required documentation was available in the premises at the time of the audit but was not readily retrievable. The food business operator has now instigated a new filing system to aid the recovery of documentation in a timely manner (25/11/2014).



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