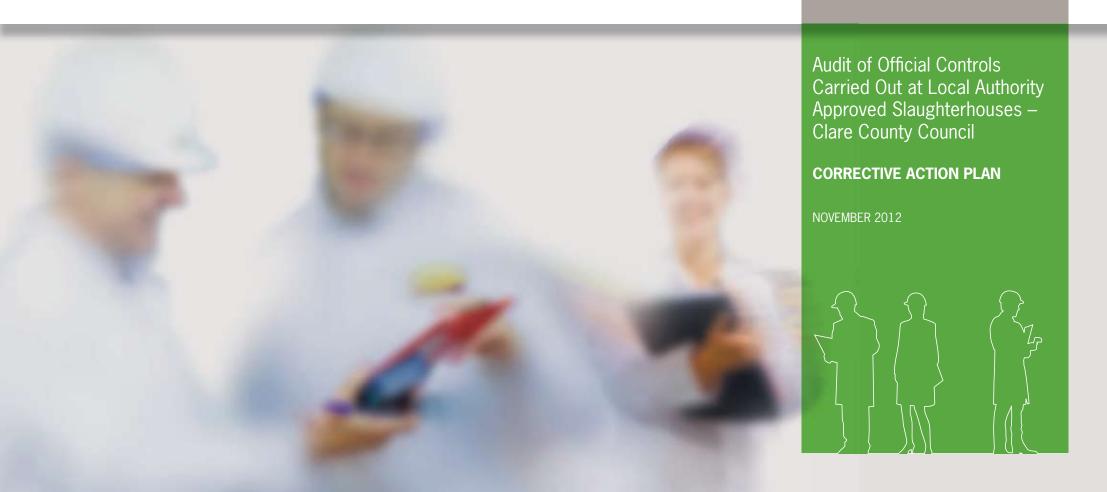


# AUDIT REPORT

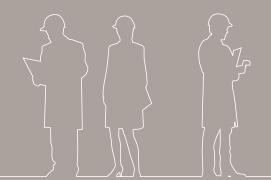


## AUDIT REPORT

Audit of Official Controls Carried Out at Local Authority Approved Slaughterhouses – Clare County Council

#### **CORRECTIVE ACTION PLAN**

NOVEMBER 2012



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 carried out at local authority approved slaughterhouses

Official Agency: Clare County Council

**Date of Audit:** Wednesday, 20<sup>th</sup> & Thursday, 21<sup>st</sup> June 2012

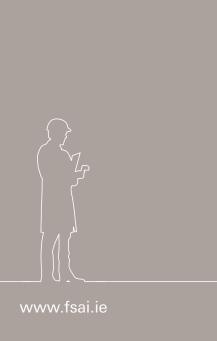
	To be completed by the FSAI		To be completed by the agency in conjunction with the FSAI		To be completed by the agency & the FSAI through Service Contract Liaison process		
		Finding Requiring Corrective Action	Proposed Corrective Action	Proposed Completion Date	Update	Status	
	Report Ref.					Open	Closed (include date closed out)
1	4.3	Official control staff had not signed a declaration that they had received and read the documented procedures relevant to their work.	Staff have signed a declaration stating that they have received and read the documented procedures.	27/7/12	Declaration signed.		27/7/2012
2	4.3 5	The documentation of an additional local procedure to describe the official controls in one establishment where they deviated from the standard procedures had commenced, but was not complete at the time of the audit.	Clare Co. Co. deemed it necessary that procedures, in excess of the standard procedures, were necessary in one high throughput plant. These are now complete.	24/8/12	Procedures are in place and are regularly updated.		24/8/2012

	To be completed by the FSAI		To be completed by the agency in conjunction with the FSAI		To be completed by the agency & the FSAI through Service Contract Liaison process		
				Proposed Completion Date	Update	Status	
	Report Ref.	Finding Requiring Corrective Action	Proposed Corrective Action			Open	Closed (include date closed out)
3	5	Ink for staining condemned meat, forms for recording condemnation of carcases and detained labels were not available to official control staff at one of the approved slaughterhouses, but the audit team were advised that they was at the TVIs clinic nearby.	Small amounts of these items are now held at the food premises.	10/8/12	Marking ink is held at the food premises.		10/8/2012

	To be completed by the FSAI		To be completed by the agency in conjunction with the FSAI		To be completed by the agency & the FSAI through Service Contract Liaison process		
				Proposed Completion Date		Status	
	Report Ref.	Finding Requiring Corrective Action	Proposed Corrective Action		Update	Open	Closed (include date closed out)
4	5	The recording of the identification documentation reference on the post-mortem form, where it is the same as the information entered earlier on the antemortem form was not in line with SOP A2: Veterinary Post-mortem Procedure.	Staff have been instructed to write "As for Ante Mortem" instead of using a chain bracket and arrow on the PM page.	25/6/12	Staff are signing as for 'Ante- Mortem' as per SOP A2.		25/6/2012

	To be completed by the FSAI		To be completed by the agency in conjunction with the FSAI		To be completed by the agency & the FSAI through Service Contract Liaison process		
				Proposed	Update	Status	
	Report Ref.	Finding Requiring Corrective Action	Proposed Corrective Action	Completion Date		Open	Closed (include date closed out)
5	5	In one establishment the ante and post-mortem forms were not being signed by the food business operator.	Clare Co. Co. follows the instruction on the Standard Procedure as per SOP No A1 8.5, " where the abattoir owner/operator is not available to sign at Ante-mortem-in these situations this section is left blank."  When present the food business operator will sign the form.	25/6/12	Forms are signed when the food business operator is present.		25/6/2012
6	5	One of the establishments visited was batching offal, however, Clare County Council had not yet written to the food business operator to grant permission.	The food business operator had been informed verbally that permission had been granted. The food business operator has since been informed in writing.	25/6/2012	Food business operator has been informed in writing.		25/6/2012

	To be completed by the FSAI		To be completed by the agency in conjunction with the FSAI		To be completed by the agency & the FSAI through Service Contract Liaison process		
		Finding Requiring Corrective Action	Proposed Corrective Action	Proposed Completion Date	Update	Status	
	Report Ref.					Open	Closed (include date closed out)
7	5	In one of the establishments, the system for examining green offal could allow contaminated offal to be placed onto the examination table.	A procedure exists whereby any contaminated green offal is not placed on the table but is inspected on the trolley.  Operator has been trained in washdown/sanitation procedures.	29/6/2012	Wash down procedures are in place.		29/6/2012





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