

AUDIT  
REPORT

Audit of Official Controls in  
Department of Agriculture,  
Food and the Marine  
supervised 'Ready-to-eat'  
and 'Ready-to-heat' Meat  
Establishments

**CORRECTIVE ACTION PLAN**

SEPTEMBER 2016  
(Updated April 2018)

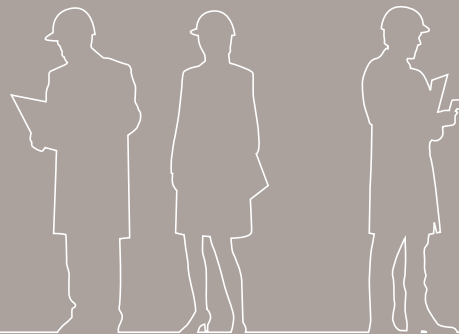


# AUDIT REPORT

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## CORRECTIVE ACTION PLAN

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 DAFM Supervised Ready-to-Eat and Ready-to-Heat Meat Establishments

**Official Agency:** Department of Agriculture, Food and Marine – Veterinary Public Health Inspection System

**Date of Audit:** December 2015 - April 2016

Audit of Official Controls in Department of Agriculture, Food and the Marine supervised 'Ready-to-Eat' and 'Ready-to-Heat' Meat Establishments

SEPTEMBER 2016

	To be completed by FSAI		To be completed by Agency & FSAI		To be completed by Agency & FSAI through 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.	4.1.4	'Ready-to-eat' manufacturers were not differentiated from 'ready-to-heat' meat product establishments as part of the risk rating.	<p>The Risk assessment form has been modified - RTE is the highest risk category.</p> <p><b>RAVI Form Rev 02. Risk assessment to plan frequency of routine VI checks.</b></p> <p><b>FRN_Ra Rev 01. Risk assessment to plan the frequency of audits/VI checks for food establishments subject to VIAP audit under SOP 17/12</b></p> <p><b>FRM_SVI Rev 02.</b></p>	Done	(DAFM update received 21 November 2016)		Closed  (As agreed on 11/12/17)



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3.	4.1.5	The requirement to carry out checks under the new FIC Regulations is not outlined in a VPN or SOP.	<p><b>VPN09_2015. Mandatory COOL. Rev 01.</b></p> <p>In addition some checklists below have been updated to include relevant FIC requirements.</p> <p><b>LabCL_12. Rev 02. Labelling of Fresh Sheep, Goat or Pig Meat.</b></p> <p><b>LabCL_14. Rev. 02. Labelling of fresh Poultry neat pre-packed in retail or mass catering packs.</b></p> <p><b>LabCL_15. Rev 02. Labelling of meat preparations or meat products pre-packed in retail or mass catering packs.</b></p>	On-going	<p>FIC requirements are outlined in Reg. 1169/2011 (SI 556 of 2014). DAFM (VPHIS) received FIC training from FSAI in 2017 on FIC requirements and attend the FIC cross agency working group.</p> <p>The Checklists opposite cover the main FIC requirements for the products covered.</p>		<p>Closed (As agreed on 11/12/17).</p> <p>Closed (As agreed on 12/12/17).</p>

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4.	4.1.6 & 4.1.9	<p>Official controls had not detected a number of the non-compliances which were identified by the FSAI audit team during on-site activities including deficiencies in HACCP, validation of cooking systems, shelf life and compliance with micro criteria requirements.</p> <p>More training is required for inspectors in certain areas to ensure staffs are kept up to date in their areas of competence.</p>	VPHIS is liaising with FSAI to provide this specialist training to its staff.	Early 2017.	<p>(FSAI/DAFM update 21 November 2016)</p> <p>FSAI agreed with DAFM to run specialised training workshops for DAFM inspectors in 2017</p> <p>4 training workshops were run in May &amp; June of 2017,</p> <p>A technical training manual &amp; technical course materials were provided to DAFM inspectors attending</p>		Closed (As agreed on 11/12/17).

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5.	4.1.8	A consistent approach to verify the effectiveness of official controls was not applied in the regions.	DAFM confirmed that a meeting scheduled for the 2/12/16 will cover/address procedures used for RSVIs audits the use of forms, and ensure a consistent approach is carried out.	21.5.16	This new RSVI form to audit official controls in non-slaughter plants (subject to VI audit under SOP 17/2012) was published on e-zone (27/10/17)  <b>FRM_SVI VetNSL. Rev 02. SVI Verification of veterinary controls and records in non-slaughter premises.</b>		Closed (As agreed on 11/12/17).
6.	4.2	The non-compliances with food legislation identified in the food businesses operations visited.	All completed and verified.	21/11/16		(DAFM update received 21 November 2016)	Closed (As agreed on 11/12/17).







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