



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

JAN 09 2009

Nick Coulson
Head, International Animal Health Division
Department for Environment Food & Rural Affairs (DEFRA)
Area 4B
Nobel House
17 Smith Square
London SW1P 3JR

Dear Mr. Coulson:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Great Britain's meat inspection system June 13 to June 25, 2008. Comments received from the government of Great Britain have been included as an attachment to the final report. Enclosed is a copy of the final audit report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 205-3969, by facsimile at (202) 702-0676, or electronic mail at don.carlson@fsis.usda.gov

Sincerely,

Don Carlson
Acting Director
International Audit Staff
Office of International Affairs

Enclosure

JAN 09 2009

FINAL REPORT OF AN AUDIT CARRIED OUT IN GREAT BRITAIN
COVERING GREAT BRITAIN'S MEAT PRODUCTS INSPECTION
SYSTEM

June 13 through June 25, 2008

Office of International Affairs
Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority (Department for Environment, Food and Rural Affairs)
DEFRA	Department for Environment, Food and Rural Affairs
EC	European Commission
<i>E. coli</i>	<i>Escherichia coli</i>
EU	European Union
FSIS	Food Safety and Inspection Service
FSA	Food Standard Agency
HACCP/PR	Hazard Analysis and Critical Control Points/Pathogen Reduction Systems
MHS	Meat Hygiene Service
NOID	Notice of Intent to Delist
OV	Official Veterinarian
RVA	Regional Veterinary Advisor
<i>Salmonella</i>	<i>Salmonella</i> species
SPS	Sanitation Performance Standards
SSOP	Sanitation Standard Operating Procedure(s)
VEA	European Community/United States Veterinary Equivalence Agreement
VDM	Veterinary Medicines Directorate
VMHA	Veterinary Meat Hygiene Advisor
VPHOD	Veterinary Public Health Operations Division

1. SUMMARY

1.1 Description/Eligibility

This report summarizes the outcome of the audit conducted in Great Britain from June 13 through June 25, 2008. This was a routine audit. Great Britain is eligible to export raw (not ground) porcine meat products to the United States. At the time of the audit, one slaughter/processing establishment and one cold storage were eligible to export to the United States. Between January 1, 2008 and July 11, 2008, Great Britain exported 357,280 pounds of raw pork products to the US; there were no rejections for food-safety concerns. Activities of the current audit appear in the table below.

The findings of the previous audit during May 9 through 17, 2007 resulted in no restrictions of any of Great Britain's establishment's ability to export raw pork meat to the US.

1.2 Comparison of the Current Audit and the Previous Audit

		06/13-06/25, 2008	05/9-05/17, 2007
Levels of Government Oversight Audited			
	Headquarters	1	1
	Second Level	1	1
	Establishment Level	2	1
Laboratories Audited			
	Microbiology	0	1
	Residue	1	1
Establishments Audited			
	Slaughter/processing	1	1
	Processing	0	0
	Cold Storage	1	1
Enforcement Actions Initiated			
	NOID	0	1
	Delistment	0	0
Risk Area Findings			
	Sanitation Controls (SSOP, SPS)	0	4
	Animal Disease Controls	0	0
	Slaughter/Processing (PR/HACCP)	1	0
	Residue Controls	0	0
	Microbiology Controls	0	0
	Inspection/Enforcement Controls	0	0
	Special Emphasis (HH, O157:H7)	0	0

1.3 Summary Comments for the Current Audit

The results of this audit reflected decreased risk area findings in sanitation controls. There was a deficiency reported in post-mortem inspection.

2. INTRODUCTION

The audit took place in Great Britain from June 13 through June 25, 2008.

An opening meeting was held on June 13, 2008, in London with the Central Competent Authority (CCA), the Department for Environment, Food and Rural Affairs (DEFRA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Great Britain's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, DEFRA and the Food Standard Agency (FSA).

3. OBJECTIVE OF THE AUDIT

This was a routine annual audit. The objective of the audit was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, one second level inspection office, one local inspection office, one slaughter and cutting establishment, one cold storage, and one residue and microbiology laboratory.

4. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved visits to second level and local government offices. The third involved an on-site visit to one swine-slaughter and pork-cutting establishment and one cold storage. The fourth involved a visit to one residue laboratory.

Program effectiveness determinations of Great Britain's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP) and Sanitation Performance Standards (SPS), (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of Pathogen Reduction/Hazard Analysis and Critical Control Points (PR/HACCP) programs, (4) residue controls, and (5) enforcement controls. Great Britain's inspection system was assessed by evaluating these five risk areas.

During the on-site establishment visit, the auditor evaluated the nature, extent, and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Great Britain and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated, and properly labeled.

During the opening meeting, the auditor explained to the CCA that their inspection system would be audited in accordance with three areas of focus. First, under provisions of the European Community/United States Veterinary Equivalence Agreement (VEA), the FSIS auditor would audit the meat inspection system against European Commission (EC) Directive 64/433/EEC of June 1964; European Commission Directive 96/22/EC of April 1996; and European Commission Directive 96/23/EC of April 1996. These directives have been declared equivalent under the VEA.

Second, in areas not covered by these directives, the auditor would audit against FSIS requirements. These include daily inspection in all certified establishments, humane handling and slaughter of livestock, the handling and disposal of inedible and condemned materials, species verification, and FSIS's requirements for HACCP, SSOP, SPS, and testing for generic *Escherichia coli* (*E. coli*)/*Enterobacteriaceae* and *Salmonella* species.

Third, the auditor would audit against any equivalence determinations that have been made by FSIS for Great Britain under provisions of the Sanitary/Phytosanitary Agreement.

- Currently, Great Britain has an equivalence determination from FSIS regarding its *Salmonella* testing program. This can be found under Section 13.2 of this report.
- FSIS has determined that the use of *Enterobacteriaceae* and Total Viable Count in lieu of testing for generic *E. coli* is acceptable for all European Union (EU) exporting countries. However, the establishment certified to export product to the United States had decided to test for generic *E. coli*.

5. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of U.S. laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR, Parts 301 to End), which include the Pathogen Reduction/HACCP regulations.

In addition, compliance with the following European Community Directives was also assessed:

- Council Directive 64/433/EEC, of June 1964, entitled “Health Problems Affecting Intra-Community Trade in Fresh Meat.”
- Council Directive 96/23/EC, of 29 April 1996, entitled “Measures to Monitor Certain Substances and Residues Thereof in Live Animals and Animal Products.”
- Council Directive 96/22/EC, of 29 April 1996, entitled “Prohibition on the Use in Stockfarming of Certain Substances Having a Hormonal or Thyrostatic Action and of β -agonists.”

6. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on the FSIS website at:

http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

The following deficiencies were reported during the FSIS audit of Great Britain’s meat inspection system conducted in March 2006:

- In one establishment, the FSIS/EC regulatory requirements were not adequately enforced by the CCA.
- In one establishment, the critical limit (CL) associated with the CCP for carcass chilling was incomplete, as it addressed only surface temperature (7°C), without a reference to time.

During the most recent audit of Great Britain, conducted by FSIS in May 2007, the following deficiencies were identified:

- Extensive grease from overhead structures was observed on the conveyor belt which was transporting edible product in the cutting room, and also on many carcasses in the cooler.
- Pieces of meat scraps and fat particles were found on the “Christmas tree” hangers in the primal-cuts area during pre-operational sanitation inspection.
- The conveyor belt for pork loins was observed with deep scoring during the pre-operational sanitation inspection in the primal cuts area.
- An employee in the export room area was observed contacting the liner of a combo bin for edible product with his boots.

7. MAIN FINDINGS

7.1 Government Oversight

7.1.1 CCA Control system

The CCA, the Department for Environment, Food and Rural Affairs (DEFRA), is responsible for trade with countries outside the EU. DEFRA carries out all communications with FSIS and communicates official instructions to establishments

certified to export to the United States. The Animal Health Division of DEFRA has a working agreement with the Veterinary Public Health Operation Division (VPHOD) of the Food Standards Agency (FSA). FSA carries out the practical inspections, ensures the correct application of FSIS requirements in the certified establishments, and makes recommendations to DEFRA for approval or delisting. This function is performed by the Veterinary Meat Hygiene Advisors (VMHAs) from the VPHOD. The Working Agreement with DEFRA states that the implementation of FSIS requirements is the responsibility of the VMHAs and therefore all communication between DEFRA Animal Health Division and the VPHOD is directed to the VMHAs. The Meat Hygiene Service (MHS), an executive agency of FSA, provides government veterinarians and inspectors for official meat and poultry establishments (domestic and exporting) either by direct hiring or through contract services. All official veterinarians and inspectors assigned to the two establishments currently certified to export to the United States are on contract with MHS. FSA has the authority to cancel the contracts with inspection personnel at any time if it is deemed necessary. The Official Veterinarians (OV) and inspectors report directly to the Regional Veterinary Advisors (RVAs) of MHS.

7.1.2 Ultimate Control And Supervision

DEFRA, as the CCA, has the authority to remove establishments from the list of establishments certified to export to the United States, and refuse the issuance of veterinary health certificates to prohibit exports from taking place. The decision as to whether an establishment is failing to meet U.S. requirements, and the recommendation that delistment should occur, are the responsibility of the VMHAs. The final decision considering delistment is made in cooperation with DEFRA Animal Health Division and FSA.

7.1.3 Assignment of Competent, Qualified Inspectors

The auditor observed that competent, qualified inspectors were assigned to the establishments eligible to export to the United States. All inspection personnel working in Great Britain's establishments must be fully qualified in accordance with legislative and instructional requirements. MHS hires only veterinarians designated as Official Veterinarians by the FSA for work in slaughter facilities.

7.1.4. Authority and Responsibility to Enforce the Laws

Monitoring of FSIS requirements is carried out by VMHA and monthly by the RVAs from the MHS under the requisite schedule of visits. MHS has the authority and responsibility to enforce the applicable laws relevant to US certified establishments. The RVAs are in charge of verifying and evaluating the implementation of the official directives, guidelines and instructions.

7.1.5 Adequate Administrative and Technical Support

During the audit, the auditor found that the CCA had adequate administrative and technical support to operate Great Britain's inspection system and has the resources and ability to support a third-party audit.

7.2 Headquarters Audit

The auditor conducted a review of inspection system documents at the headquarters, regional, local (in-plant) inspection offices. The records review focused primarily on food safety hazards and included the following:

- Methods of payment for inspection personnel.
- Proper distribution of relevant legislation to inspection personnel.
- Process of hiring, qualification, and assignment of inspection personnel to the US-certified establishments.
- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors and laboratory personnel.
- Animal disease status.
- New laws and implementation documents, such as regulations, notices, directives, and guidelines.
- Official communications with both in-plant and supervisory field personnel in US-certified establishments.
- Sampling and laboratory analyses for residues.
- Sanitation and slaughter inspection procedures and standards.
- Enforcement actions.

No concerns arose as a result of the examination of these documents.

Audits of Second Level and Local Inspection Sites

Second Level Office

One Second Level MHS office (in York) was reviewed. The purpose of the assessment was to review the meat inspection records and determine the level of government oversight and control provided by the district office relative to the certified establishment.

No deficiencies were reported.

Local Inspection Site at the Certified Establishment

The purpose of the assessment was to review the meat inspection records and determine the level of government oversight and control provided by the local inspection office relative to the certified establishment.

No deficiencies were reported.

8. ESTABLISHMENT AUDITS

The FSIS auditor visited one swine-slaughter and pork-cutting establishment and one cold storage. The specific deficiency is noted on the attached individual establishment checklists.

9. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis is placed on the application of procedures and standards that are equivalent to US requirements.

Residue laboratory audits focus on: sample handling; sampling frequency; timely analysis; data reporting; analytical methodologies; tissue matrices; equipment operation and printouts; detection levels; recovery frequency; percent recoveries; intra-laboratory check samples; and quality assurance programs, including standards books and corrective actions.

Microbiology laboratory audits focus on: analyst qualifications; sample receipt; timely analysis; analytical methodologies; analytical controls; recording and reporting of results; and check samples. If private laboratories are used to test US samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP (PR/HACCP) requirements..

No microbiology laboratory was audited.

No concerns arose as a result of the interviews at the residue laboratory.

10. SANITATION CONTROLS

As stated earlier, FSIS auditor focuses on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas that FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted below, Great Britain's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, and except as noted below, Great Britain's inspection system had controls in place for lighting, back-siphonage prevention, temperature control, ante-mortem facilities, ventilation, plumbing and sewage, water supply, dressing rooms/lavatories, welfare facilities, outside premises and condemned product control.

10.1 SSOP

One establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were being met, according to the criteria employed in the US domestic inspection program. The SSOP in the audited establishment was found to meet the basic FSIS regulatory requirements.

No deficiencies were reported.

10.2 SANITATION PERFORMANCE STANDARDS

No deficiencies were reported.

10.2 EC Directive 64/433

11. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These included ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Great Britain's inspection system had adequate controls in place.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

12. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. These controls include ante-mortem inspection procedures; ante-mortem dispositions; humane handling and humane slaughter of livestock; post-mortem inspection procedures; post-mortem dispositions; ingredients identification; control of restricted ingredients, formulations, processing schedules, equipment, and records; and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all establishments and implementation of a testing program for generic *E. coli* in slaughter establishments.

In the post-mortem category the following deficiency was reported:

- In one establishment, synchronization of carcasses, offal, and viscera was unsatisfactory. Carcasses were moving while offal was stopped. There was no identification of detached liver, heart, and lungs to enable them to be recognized as belonging to a given carcass.

12.1 Humane Handling and Humane Slaughter

No deficiencies were reported regarding humane handling or humane slaughter.

12.2 HACCP Implementation

No deficiencies were reported regarding HACCP implementation.

12.3 Testing for Generic *E. coli*

Great Britain was using the FSIS method for testing for generic *E. coli*.

No deficiencies were reported regarding the testing programs for generic *E. coli*.

12.4 Testing for *Listeria monocytogenes*

The establishment was not producing ready-to-eat products for export to the United States and was not required to meet the FSIS requirements for *Listeria monocytogenes* testing. Great Britain currently exports only raw pork products to the United States.

12.5 EC Directive 64/433

The one deficiency noted in Section 12 was also in violation of EC Directive 64/433.

13. RESIDUE CONTROLS

The fourth of the five risk areas that FSIS auditor reviewed was Residue Controls.

No deficiencies were reported.

Great Britain's National Residue Control Program for 2008 was being followed and was on schedule.

14. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella* species. The following deficiency was identified:

- Synchronization of carcasses, offal, and viscera was unsatisfactory. Carcasses were moving while offal was stopped. There was no identification of detached liver, heart, and lungs to enable them to be recognized as belonging to a given carcass.

14.1 Daily Inspection in Establishments

Inspection was being conducted daily in the establishment, and was well-documented.

14.2 Testing for *Salmonella* Species

The slaughter establishment was required to test for *Salmonella* in raw product. Great Britain has adopted the FSIS requirements for the testing of carcasses for *Salmonella* with the exception of the following equivalent measures:

- The establishment is authorized to collect samples.
- A private laboratory analyzes the samples.
- The laboratory method utilized is based on BS EN ISO 6579:2002.

No deficiencies were reported regarding the testing programs for *Salmonella*.

14.3 Species Verification

At the time of this audit, Great Britain was required to test product for species verification. Species verification was being conducted in this establishment as required.

14.4 Periodic Reviews

Periodic supervisory reviews of the certified establishment were being performed and documented as required.

14.5 Inspection System Controls

The CCA had controls in place for: ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

Furthermore, controls were in place for: security items; shipment security; and products entering the establishments from outside sources.

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other countries for further processing.

15. CLOSING MEETING

A closing meeting was held on June 25, 2008 in London with the CCA. At this meeting, the preliminary findings from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Oto Urban, DVM
Senior Program Auditor

A handwritten signature in blue ink, appearing to read "Oto Urban", is written over a horizontal line.

16. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Foreign country response to the Draft Audit Report (when it becomes available)

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Associated British Port & Corporation Road, King George Dock, HULL, HU9 5NF, England	2. AUDIT DATE 06-18-2008	3. ESTABLISHMENT NO. UK XA 007 EC	4. NAME OF COUNTRY England
	5. NAME OF AUDITOR(S) Oto Urban, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	O
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .	O	41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	O	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	O	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.	O	44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.	O	46. Sanitary Operations	
19. Verification and validation of HACCP plan.	O	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	O	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	O	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	O	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)	O	54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

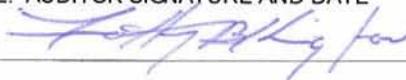
60. Observation of the Establishment

Associated British Port & Corporation Road, King George Dock, Cold Store, England

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR
Oto Urban, DVM

62. AUDITOR SIGNATURE AND DATE



Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Grampian, Country Pork Malton, Hugden Way, Norton Grove Ind. Est., Malton, North Yorkshire, YO17 9HG, England	2. AUDIT DATE 06 -19 - 08	3. ESTABLISHMENT NO. UK 2060 EC	4. NAME OF COUNTRY England
5. NAME OF AUDITOR(S) Oto Urban, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	X
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Grampian, Country Pork Malton, Malton, North Yorkshire, Slaughter/Processing, 6/19/08, England

55/56 Synchronization of carcasses, offal, and viscera was unsatisfactory. Carcasses were moving while offal were stopped. There was no identification of detached liver, heart, and lungs to enable them to be recognized as belonging to a given carcass. All these parts must remain near the carcass until the inspection is complete. This deficiency was corrected immediately by Official Veterinarian. [Regulatory References: 9 CFR 310.2(a), Council Directive 64/433/EEC, Chapter V (16).]

61. NAME OF AUDITOR
Oto Urban, DVM

62. AUDITOR SIGNATURE AND DATE



Food and Farming Group
5B Nobel House
17 Smith Square
London SW1P 3JR

Telephone +44(0)20 7238 3000
Website www.defra.gov.uk



Our ref: EXM 1751

(By fax: 001 202 690 3856)
(donald.smart@fsis.usda.gov)

Dr Donald Smart
Director, International Audit Staff
Office of International Affairs
Food Safety and Inspection Service
United States Department of Agriculture
1400 Independence Avenue, SW
Washington, D.C 20250

8 January 2009

Dear Donald

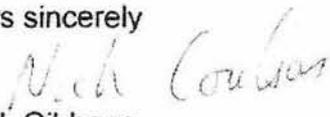
DRAFT FINAL REPORT OF FSIS AUDIT OF GREAT BRITAIN'S MEAT INSPECTION SYSTEM 2008 (13 JUNE – 25 JUNE 2008)

Thank you for your letter of 23 October 2008 in which you enclosed a copy of the draft report of the FSIS on-site audit carried out in June 2008. I apologise for the delay in responding.

I am pleased to confirm that we are content with the draft report submitted. We look forward to our continuing close co-operation in maintaining our export trade in pig meat to the United States.

Kind regards

Yours sincerely

for 
Nigel Gibbens
Chief Veterinary Officer

Direct Line GTN 238 6495
Fax +44(0)20 7238 5875
Email Nigel.gibbens@defra.gsi.gov.uk

CC: Rodrick McSherry, Counselor for Agricultural Affairs, US Embassy, London
(by e-mail: rod.mcsherry@usda.gov)
Steve Knight, Agricultural Specialist, US Embassy, London