U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
INTERNATIONAL PROGRAMS

FOREIGN PLANT REVIEW FORM

REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
5/8/2000	020, McKey Foods	Milton Keynes
		COUNTRY: England

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. E. Hargreaves, A. Elliott, Alistair Booth	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

CODES (Give an appropriate code for each review item listed below)
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 O
Chlorination procedures	02 O	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	**(d) ESTABLISHMENT SANITATION PROGRAM**		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	**2. DISEASE CONTROL**		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 O	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 O	Condemned product control	43 A	**5. COMPLIANCE/ECON. FRAUD CONTROL**	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	**3. RESIDUE CONTROL**		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas *(inside)*	20 A	Sampling procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	**4. PROCESSED PRODUCT CONTROL**		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 M	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 O	SSOPs	82 A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY / COUNTRY
	5/8/2000	020, McKey Foods	Milton Keynes / England

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. E. Hargreaves, A. Elliott, Alistair Booth	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

30. A 1" x 2" grease smear was found on a piece of meat ready to be placed in a grinder. It was removed. Several chips of wood, apparently from pallets, were found on the protective coverings of containers of meat. Some of these coverings were not intact, so that the product was not adequately protected. One container of inadequately covered meat was observed to be stored in the freezer directly under a wooden pallet. MHS officials ordered corrective actions and increased monitoring of incoming product.

51 The defect criteria sheet had not been updated to reflect the zero-tolerance policy for contamination with feces or ingesta.

76 The supervisory visits were not adequately documented. The veterinarian in charge (Official Veterinary Surgeon) had not been verifying the establishment's monitoring of the CCPs. Both deficiencies were to be corrected immediately.

NOTE: Only samples had been exported to the US, at least 2 years prior to this audit; no product had been exported to the U.S. since that time. There were no immediate plans to begin export to the U.S.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 5/9/00	ESTABLISHMENT NO. AND NAME 2060, Malton Bacon Factory, Ltd.	CITY Norton/Malton COUNTRY England
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Andrew Gauldie, Alistair Booth	EVALUATION ☐ Acceptable ☒ Acceptable/ Re-review ☐ Unacceptable	

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Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 U	**(d) ESTABLISHMENT SANITATION PROGRAM**		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 M	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
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Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	**2. DISEASE CONTROL**		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 M	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 O	Condemned product control	43 A	**5. COMPLIANCE/ECON. FRAUD CONTROL**	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 M	**3. RESIDUE CONTROL**		Export certificates	74 A
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Other product areas *(inside)*	20 A	Sampling procedures	47 A	Inspection supervision	76 M
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 O
Outside premises	24 A	**4. PROCESSED PRODUCT CONTROL**		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOPs	82 A
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY / COUNTRY
	5/9/00	2060, Malton Bacon Factory, Ltd.	Norton/Malton England

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Andrew Gauldie, Alistair Booth	☐ Acceptable ☒ Acceptable/ Re-review ☐ Unacceptable

COMMENTS:

04 No hand soap dispensers were present at either the viscera inspection station or the inspection station for the cervical lymph nodes. Establishment officials agreed to install soap dispensers promptly.

11 Light was inadequate at some inspection stations. A light intensity of 50 foot-candles (fc) of shadow-free light is required by FSIS at the inspection surfaces. The auditor measured 15 fc in abdominal cavities, 20 fc at cervical lymph nodes, and, even with no carcasses present, 30 fc at the level of the shoulders. Establishment officials agreed to install compliant lighting promptly.

18/30/35 Condensation was found to be dripping onto exposed product in carcass coolers 2 and 3 and on one processing line. Effective corrective actions were not immediate, but were eventually taken by the senior MHS representative.

18/33 Maintenance and cleaning of over-product equipment at the entrance to the retained carcass room, the head recovery area, and carcass cooler #4 had been seriously neglected, as evidenced by the presence of heavy buildups of rust, flaking paint, and/or old, dried meat scraps, dry and caked grease, etc. Inspection officials ordered improved maintenance, cleaning, and monitoring.

26/28 An edible product worker, wearing his scabbard, knife, and steel, was sweeping meat scraps from the floor, and handling floor-cleaning equipment (broom and shovel). Corrective actions by the establishment officias were immediate.

38 Swine were not observed from both sides in motion during ante-mortem inspection. The veterinarian in charge said he was aware of the requirement but had neither the time nor the assistance he would need to accomplish this. The requirement was discussed with senior meat inspection officials during the exit meeting from the country; they expressed their intention to ensure correction.

76 Monthly supervisory visits were initiated in September 1999. Since then the visits had been performed, and reports generated, by the Principal Official Veterinary Surgeon during each calendar month.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 5/11/2000	ESTABLISHMENT NO. AND NAME 2134, Malton Bacon Factor, Ltd.	CITY Ossett COUNTRY England
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Marta Aguirre, Elis. Geisen , A Booth	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable	

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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY / COUNTRY
	5/11/2000	2134, Malton Bacon Factor, Ltd.	Ossett / England

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Marta Aguirre, Elis. Geisen , A Booth	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

04 There was no hand wash station or sterilizer at the dropped meat trimming station. Establishment officials agreed to install the necessary equipment promptly.

17 Numerous inadequately-sealed openings in ceiling, where pipes, wires, etc. passed through, were observed. Prompt sealing of the openings was scheduled.

22/28 The dropped-meat trimmer was observed to contact the inedible container with his hands. The veterinarian in charge took immediate corrective actions: the trimmer washed his hands before continuing his operations.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
INTERNATIONAL PROGRAMS

FOREIGN PLANT REVIEW FORM

REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY / COUNTRY
5/12/2000	2182, Nippress Cold Storage (UK) Ltd	Kingston-upon-Hull / England

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Simon Cherry, E. Meisner, Alistair Cook	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

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	5/12/2000	2182, Nippress Cold Storage (UK) Ltd	Kingston-upon-Hul
			COUNTRY England

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Simon Cherry, E. Meisner, Alistair Cook	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

76 No documented official visits had as yet been made by the supervising veterinarian (Principal Official Veterinary Surgeon). She had not been informed of the requirement. This will be rectified promptly.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 5/10/2000	ESTABLISHMENT NO. AND NAME 2205, Frigoscandia Distribution, Ltd.	CITY South Kirkby COUNTRY England
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Susana Oliveros, Alistair Booth	EVALUATION [X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable	

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Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

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	5/10/2000	2205, Frigoscandia Distribution, Ltd.	South Kirkby / England

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Susana Oliveros, Alistair Booth	[X] Acceptable [ ] Acceptable/ Re-review [ ] Unacceptable

COMMENTS:

76 Supervisory visits to this cold-store facility were organized in the summer of 1999. The supervising veterinarian (Principal Official Veterinary Surgeon), due to an injury, was unable to start these until October 1999. Since then there had been monthly visits, except that there was none in January 2000.