

ABATTOIR ASSESSMENT REPORT 2008

(To be completed by the inspector at time of assessment)

Producer / Company			
Type of abattoir / packing / processing operation		Registration No.	
Contact Person		Assessment date	
Inspector		Report No.	

Note: Before starting the assessment remember to outline the nature of the inspection and roughly how long it will take. Remember also to ask for a copy of the Operator's Assessment Report to include with this report.

	Copies	Inspector's comments	Sat / NC
1. Current issue of the Demeter Processing or Packing Standards. <i>Note: Check that the latest version is in use.</i>			
2. Current Demeter and/or BDAA Organic Certificates. <i>Note: Check certificate and agree categories on page 2 of operator's assessment report. Highlight any changes.</i>			
3. Up to date schedule for the certificate (where relevant).			
4. Have any previous non compliances been resolved? <i>Note: Check last year's report and any corrective action reports.</i>			
5. List of certified products - current and proposed. <i>Note: Check against the categories on certificate and page 2 of the Operator's Assessment Report.</i>	X		
6. Complete list of suppliers including their names, certification status (Demeter, organic, non organic) and certification bodies where relevant. <i>Note: Confirm the water quality.</i>	X		
7. Certificates and/or schedules or other proof of certification for suppliers. <i>Note: Check that there is a foolproof system in place to confirm certification of carcasses before applying organic/Demeter stamps.</i>			
8. Transport. <i>Note: Check that transport distances are reasonable, loading and unloading is humane and electric goads are not used.</i>			
9. Lairage. <i>Note: Check that Animals are not mixed with other stock and they are comfortable, with bedding, water and feed as required if waiting time is over 6 hours. Check that the lairage is adequately separated (sight, sound and smell) from the slaughter area.</i>			

Demeter Certification and BDAA Organic Certification Schemes

<p>10. Slaughter and Carcass dressing procedure <i>Note: Check the following: Stock treated in a humane and respectful manner before and during slaughter. No tenderising procedures are used.</i></p>			
<p>11. Stock/product identification. <i>Note: Check that from arrival to dispatch, and in the chills, that identification/labelling of stock and product (including offal) is foolproof and that organic stock are easily distinguishable from conventional stock (e.g. ORG on carcass labels). Check that carcass stamping is suitably carried out by named responsible person(s) following confirmation of carcass status and that the stamp is safely stored.</i></p>			
<p>12. Contamination. <i>Check the integrity of the organic/Demeter products and that they are not at risk of contamination by non-organic product or chemical agents during processing, storage or transport. (It is encouraged, though not always practicable, to kill organic stock first thing in the morning.)</i></p>			
<p>13. Processing plant : <i>Note: Check for potential contamination risk between non-organic and Demeter/organic ingredients (such as batch segregation or bleed runs).</i></p>			
<p>14. Processing plant : Record of purchases of all ingredients and raw materials: i. Monthly or annual summaries: ii. Delivery notes iii. Supplier invoices <i>Note: Is there a dedicated storage area? Check packaging is sealed and properly labelled at reception and that there is no risk of contamination.</i></p>			
<p>15. Examples of all labels available and do they comply with the Standards? <i>Note: Check sample labels for all products.</i></p>	<p>X</p>		
<p>16. Records of inputs/ Stock Slaughtered. iv. Delivery/lairage records. v. Producer identification and certificate checks. vi. Daily Kill sheets vii. Computer Records</p>			
<p>17. For finished goods: i. Sales records summaries ii. Delivery notes in the absence of an invoice iii. Customer invoices <i>Note: Assess contamination risk with onward transport Check that there is a separate storage area, no risk of contamination and the products are well labelled to clearly identify Demeter/organic.</i></p>			
<p>18. Proof of registration with Environmental Health and/or Food Hygiene and results of most recent inspection. <i>Note: Check the work and hygiene facilities and layout when you tour the premises.</i></p>			
<p>19. Food safety HACCP or other risk assessment as appropriate</p>			

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<p>20. Records of pest control inspections and treatments <i>Note: Check for compliance to standards Is there a contract? Is fumigation required?</i></p>			
<p>21. Hygiene/cleaning schedule and records. <i>Note: Check cleaning materials, storage and rinsing of contact surfaces.</i></p>			
<p>22. Laboratory residue analysis procedures and tests.</p> <ul style="list-style-type: none"> • Have any tests been carried out to monitor residues, GMOs or antibiotics in the past 12 months? • If so what kind, how many and what was the outcome? • What action was taken in the case of any positive results? (please provide documentation) 			
<p>23. Quality Manual or operating procedures as appropriate and:</p> <ol style="list-style-type: none"> i. Appropriate training records ii. Complaints procedures & records 			
<p>24. Annual turnover for certified products (accurate for certification fee purposes) <i>Note: Check turnover on page 2 of the Operator's Assessment Report. Please ask for Demeter turnover as a separate figure where relevant</i></p>			

Product Traceability and reconciliation

	Comments	Sat / NC
<p>Product traceability. <i>Note: Carry out a sample product traceability exercise.</i></p>		
<p>Product or sample reconciliation. <i>Note: Carry out sample product reconciliation.</i></p>		
<p>Is there adequate information available for mass balance reconciliation?</p>		

Summing up

Note: Complete your Assessment Results Form if there are non compliances or manifest infringements and leave a copy for the operator.

If there are any other comments then add these below

Inspector's signature

Date of inspection