



ACN 082 528 881

# *Certificate of Attainment*

*This Certificate verifies that*

## **Universal Beef Packers Limited**

(Est ME127)

TE KUITI, NI, NEW ZEALAND

*Has effectively maintained its documented  
Quality Management Systems and Food Safety program enabling it to  
demonstrate compliance to the following audit scopes:*

### ***The audit scope included:***

#### **Bovine**

Animal Welfare

HACCP GMP

Specified Risk Material (SRM)

**Audit Date:** 28 May 2018

**Certificate Expiry:** 2 Sep 2019

8 June 2018

Dated this day

Ian C. King,  
Chief Executive, AUS-MEAT Limited



# Audit Report

Global Standard for Food Safety Issue 7: July 2015

1. Audit Summary			
Company name	Universal Beef Packers Limited	BRC Site Code	1189323
Site name	Universal Beef Packers Limited		
Scope of audit	Slaughter, cutting, chilling and freezing of beef meat products packed in vacuum and bulk packaging.		
Exclusions from scope	Beef Jerky production		
Justification for exclusion	Separate department, minor percentage of production		
Audit Finish Date	2018-05-30		
Re-audit due date	2019-06-18		

Voluntary modules included		
Modules	Result	Details
Choose a module	Choose an item	
Choose a module	Choose an item	
Choose a module	Choose an item	

2. Audit Results					
Audit result	Certificated	Audit grade	A	Audit type	Announced
Previous audit grade	AA	Previous audit date	2017-06-12		

Number of non-conformities	Fundamental	0
	Critical	0
	Major	0
	Minor	8

AUS-QUAL Pty Ltd PO Box 3403, Tingalpa, QLD, 4173, Australia (T) 07 3361 9233; (F) 07 3361 9222; (E) <a href="mailto:ausqual@ausqual.com.au">ausqual@ausqual.com.au</a> <a href="http://www.ausqual.com.au">www.ausqual.com.au</a>			
F002 English Food Template issue 7 24/10/2016	Page 1	Report No. 6	Auditor: Gordon Mounsey



3. Company Details			
Address	Waitete Road, Te Kuiti		
Country	New Zealand	Site Telephone Number	07 878 8926
Commercial representative Name	Roger Stewart	Email	roger@ubp.co.nz
Technical representative Name	Juanita Morgan	Email	QA@ubp.co.nz

4. Company Profile					
Plant size (metres square)	<10K sq.m	No. of employees	51-500	No. of HACCP plans	1-3
Subcontracted processes	No				
Other certificates held	Halal				
Regions exported to	Asia North America South America Europe Oceania Choose a region				
Company registration number	ME127				
Major changes since last BRC audit	No major changes since the last BRC audit.				

AUS-QUAL Pty Ltd PO Box 3403, Tingalpa, QLD, 4173, Australia (T) 07 3361 9233; (F) 07 3361 9222; (E) <a href="mailto:ausqual@ausqual.com.au">ausqual@ausqual.com.au</a> <a href="http://www.ausqual.com.au">www.ausqual.com.au</a>			
F002 English Food Template issue 7 24/10/2016	Page 2	Report No. 6	Auditor: Gordon Mounsey



#### 4. Company Profile

##### Company Description

This is a beef slaughter and boning facility, processing up to 720 head per day over two shifts. The operation is a hot boning with carcasses moving directly from the slaughter floor to the boning room. The facility is licensed by the regulator Ministry of Primary Industries (MPI). UBP (Universal Beef Packers) Te Kuiti Ltd is a privately-owned Company operating in the King Country. Plant was built in 1995 and a New Boning Room was introduced in 2005 upgrading into a modern processing facility. Continuous improvements to slaughter floor and Boning room have been on-going with introduction of modern machinery. Situated on 22 Acres (10 ring fenced as Factory) on the outskirts of the township of Te Kuiti in the central North Island of New Zealand. Jerky production is excluded from the scope, processing is in a separate building, is a minor component of the production not operating at time of audit or in the previous 6 months

#### 5. Product Characteristics

Product categories		01 - Raw red meat Category			
Finished product safety rationale		Chilled vacuum packaged (-1.5°C to 1.5°C @ 94 days) and frozen bulk packaged product (2 years @ -12°C)			
High care	No	High risk	No	Ambient high care	No
Justification for area		Low risk production, High risk area excluded from the scope of the audit.			
Allergens handled on site		None Choose an allergen Choose an allergen			
Product claims made e.g. IP, organic		Halal			
Product recalls in last 12 Months		No			
Products in production at the time of the audit		Beef primal cuts, trimmings, red offal and tripe.			

#### 6. Audit Duration Details

On-site duration	18 man hours	Duration of production facility inspection	9 man hours
Reasons for deviation from typical or expected audit duration	Audit conducted in conjunction with other programs and included Animal Welfare.		

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016      Page 3      Report No. 6      Auditor: Gordon Mounsey

## 6. Audit Duration Details

Next audit type selected	Announced
--------------------------	-----------

## Audit Duration per day

Audit Days	Audit Dates	Audit Start Time	Audit Finish Time
1 (start date)	2018-05-28	10:30	16:00
2	2018-05-29	05:30	16:00
3	2018-05-30	07:00	15:00

	Auditor <u>(s)</u> number(s)	Names and roles of others
Auditor Number	004016	Gordon Mounsey – Sole Auditor
Second Auditor Number	N/A	

## Present at audit

Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.9)				
Name / Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Roger Stewart – Managing Director	X		X	X
Juanita Morgan – Technical Manager	X	X	X	X
Alby Hepi – Production Supervisor (Slaughter)	X	X		X
Pei Whatarangi – Production Supervisor (Boning)	X	X		x



## Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No.	Clause	Details of non-conformity	Critical or Major?	Anticipated re-audit date

Critical			
No.	Clause	Details of non-conformity	Anticipated re-audit date

AUS-QUAL Pty Ltd PO Box 3403, Tingalpa, QLD, 4173, Australia (T) 07 3361 9233; (F) 07 3361 9222; (E) <a href="mailto:ausqual@ausqual.com.au">ausqual@ausqual.com.au</a> <a href="http://www.ausqual.com.au">www.ausqual.com.au</a>			
F002 English Food Template issue 7 24/10/2016	Page 5	Report No. 6	Auditor: Gordon Mounsey



Major							
No.	Clause	Details of non-conformity	Correction	Proposed preventive action plan (based on root cause analysis)	Evidence provided document, photograph, visit/other	Date reviewed	Reviewed by

Minor							
No.	Clause	Details of non-conformity	Correction	Proposed preventive action plan (based on root cause analysis)	Evidence provided document, photograph, visit/other	Date reviewed	Reviewed by
1	3.5.1.2	No completed Supplier Questionnaires available for packaging suppliers Cryovac and Coveris.	Representatives from both company's were contacted and provided with questionnaires for completion	Supplier questionnaires due 2018 and not all suppliers had completed by BRC audit in May 2018  Schedule 3 yearly review January month so questionnaires are completed by June of each year	Supplier questions Cryovac 07/06/18 & Coveris 06/06/18	2018-06-18	G Mounsey

AUS-QUAL Pty Ltd PO Box 3403, Tingalpa, QLD, 4173, Australia (T) 07 3361 9233; (F) 07 3361 9222; (E) <a href="mailto:ausqual@ausqual.com.au">ausqual@ausqual.com.au</a> <a href="http://www.ausqual.com.au">www.ausqual.com.au</a>			
F002 English Food Template issue 7 24/10/2016	Page 6	Report No. 6	Auditor: Gordon Mounsey



2	3.9.1	The packaging traceability records for liners and Tri-wrap detail the batch on receipt, not when it is being used in the boning room.	Update company system P-067 Bulk stores section 8.6 and 8.7	Inventory control and traceability records not reflective of days use.  Traceability checks when completing packaging mock recall audits twice yearly  And internal packaging and labelling audits to check inventory control and traceability of records	P-067 Bulk Stores 12/06/18	2018-06-18	GM
3	4.2.1	No records of the annual review of the security programme.	Security questionnaire created.  Review completed	No schedule update prepared by company  Security program added to TM audit schedule to be reviewed annually	Security Review 05/06/18  Internal Audit Schedule	2018-06-18	GM
4	4.8.6	No signage prompting hand washing in the ante-room to the processing areas.	2 signs purchased "Wash hands on Entry" positioned at hallway to ante room	Operator did not have sufficient hygiene signage	Photos of signage in place	2018-06-18	GM

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 7

Report No. 6

Auditor: Gordon Mounsey





			And Wash hands sign above hand wash basins	TM audit schedule updated to include plant wide signage check in processing floors, and external areas during Shutdown			
5	4.9.2.1	A snap off blade knife was found in the carton store	Utensil appropriately disposed of in rubbish and replacement Stanley knife purchased.	Stores SV purchased incorrect utensil for the job.  TM internal audits on packaging and stores to check loose items and appropriate utensils are used	Photo and amended internal audit template	2018-06-18	GM
6	4.10.3.1	The justification for not metal detecting all items does not include VP, IW, and layer packed frozen product. Only beef trimmings are being metal detected.	Develop a Risk Assessment to Justify no metal detection.	UBP commercial letter not fully completed to exclude all other product but beef trimmings.  Risk assessment conducted.	Risk assessment in Metal Detection 18-Jun-18	2018-06-18	GM
7	4.10.3.4	No records of employee / supervisors training specifically for metal detection.	Update training records	Training records not updated.  Freezers SV to ensure Metal	Operator training records x4 06/06/18	2018-06-18	GM

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)



				detection part of training program			
8	6.3.1	The packaging tare deducted for 75-002 VP Striploins (0.78kg) is less than the weight of packaging (0.89kg).	TM and QCC completed a general weights check on vacuum packed product for 75-002.	Packaging check not completed on this product. Regular checks on tare weights for generic products	Completed Tare check 07/06/18	2018-06-18	GM

#### Comments on non-conformities

CAR 8 Clause 6.3.1 rated as a minor as the facility has a program of checking packaging weights and has a policy of rounding down carton weights in the customers favour and other tares assessed were correct.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 9

Report No. 6

Auditor: Gordon Mounsey



## Voluntary Modules Non-Conformity Summary Sheet

Critical			
No.	Clause	Details of non-conformity	Anticipated re-audit date

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 10

Report No. 6

Auditor: Gordon Mounsey



Major							
No.	Clause	Details of non-conformity	Correction	Proposed preventive action plan (based on root cause analysis)	Evidence provided document, photograph, visit/other	Date reviewed	Reviewed by

AUS-QUAL Pty Ltd PO Box 3403, Tingalpa, QLD, 4173, Australia (T) 07 3361 9233; (F) 07 3361 9222; (E) <a href="mailto:ausqual@ausqual.com.au">ausqual@ausqual.com.au</a> <a href="http://www.ausqual.com.au">www.ausqual.com.au</a>			
F002 English Food Template issue 7 24/10/2016	Page 11	Report No. 6	Auditor: Gordon Mounsey



Minor							
No.	Clause	Details of non-conformity	Correction	Proposed preventive action plan (based on root cause analysis)	Evidence provided document, photograph, visit/other	Date reviewed	Reviewed by

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 12

Report No. 6

Auditor: Gordon Mounsey



# Detailed Audit Report

## 1. Senior management commitment

### 1.1 Senior management commitment and continual improvement

Quality Policy Statement signed by Roger Stewart – Managing Director (01/10/18) with commitment to Food Safety, Legal, Quality and meeting customer and regulatory requirements. Included within the Employee Induction with annual refresher and posted on notice boards.

Food Safety Objectives in the Quality Manual;

FS01 Minimise transfer and redistribution of microbial contamination and meet NMD targets.

FS02 Minimise Chemical Residues

FS03 Minimise gross detectable faecal contamination

FS04 Minimise growth of pathogenic bacteria, maintain effective refrigeration.

Weekly Management Meetings with agenda and outstanding items with record of the meeting. These meetings undertake review of the elements required by a Management Review minutes are maintained by the Managing Director and there is a process of review of outstanding issues. Include any processing issues, update of the internal audit program and any external audit and claims raised.

Weekly Management meetings with minutes kept, agenda includes issues carried over from the previous meeting and objectives reviewed such as PBV status and claims. Weekly meetings with MPI, Compliance, Production and Management. There is a Compliance team including officers dedicated to production areas a Compliance Manager and a team of Compliance Auditors.

The facility is part the Meat Industry Association (MIA) and on-site MPI which enables it to keep up to date with legislative requirements.

An electronic copy of the BRC Global Standard for Food Safety Issue 7 on file and confirmed subscription to BRC participate. The audit was completed within the audit window.

The Managing Director Roger Stewart attended the opening and closing meetings.

No repeat non-conformances against the BRC standard.

### 1.2 Organisational structure, responsibilities and management authority

Quality Manual

With organisational structure, lines of reporting and deputies. Includes CCP monitors and back up.

Management Responsibilities for Senior Management included.

Job Descriptions detail operator's tasks, with records of training against these.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 13

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



Details of non-applicable clauses with justification

Clause reference	Justification

**2 The Food Safety Plan – HACCP**

Documented HACCP plan based on Codex Alimentarius Principles  
 HACCP Team includes Technical, Production, Management & Engineering. Team led by Juanita Morgan – Technical Manager. Juanita has a 12626 Advanced HACCP (01/12/15) with reassessment completed 15/09/17. NS also has a NZQA 28264.1 Advanced HACCP (11/04/18). the rest of the HACCP team have Introductory HACCP training.  
 The scope is from the receipt of live animal's, Bovine to the dispatch of packaged bovine primal cuts, offal products and trimmings.  
 The Bovine HACCP plan latest issue 27/02/18.  
 Extensive range of Pre-requisite programs including Design & Construction, Potable Water, Cleaning & Sanitation, Hygienic Processing, Personal Hygiene included within the Risk Management Program, all with documented control measures, monitoring processes and records

Table 1. Product Description and Intended Use. with all product intended for cooking or further. No specific users identified or excluded from potential customers.  
 Linkage to individual specification for each product with packaging, storage and shelf life for all products. Relevant Information for Hazard analysis is maintained as an appendix and on the company Intranet with references to legislative requirements.

Table 3. Process flows for each process, with site plans and diagrammatic flow diagrams. Flow diagrams verified by the facility during the HACCP review bovine 2702/18 and confirmed correct during the audit.

Relevant Biological, Physical and Chemical Hazards. Includes the Hazard Analysis & CCP Determination at each step in the process. Likelihood and Severity Analysis and CCP determination hazards including Biological, Chemical, Physical and Allergens.

CCPs as per Industry Standard in New Zealand.  
 Bovine CCP 1 (ZFT) Carcase Inspection, Bovine, retain and re-inspection, with critical limit of nil visible faecal, ingesta or milk contamination.  
 Bovine CCP 2 100% Inspection of clean Tripe. Free of all visible contamination.  
 CCP 1 Validated by MPI USA OMAR 2.6.5 (n)(i).  
 CCP 2 Validated by MPI China OMAR  
 Monitoring of the CCPs



CCP 1. 100% monitoring by AsureQuality Post Mortem Meat Inspectors and all carcasses are checked by the facility prior to leaving the slaughter floor. The facility also has 100% verification by company personnel at the pre-trim inspection.

CCP 2. 10 samples of product inspected every run when exporting to China.

Documented Corrective Actions;

CCP 1. Removal of defect, inform Slaughter Supervisor, inform Post Mortem Meat Inspectors and recheck back to the last clear check.

CCP 2. Removal of defect, inform Offal Supervisor and recheck back to the last clear check.

Verification procedures include ZFT monitoring, Check the checker records, internal and external audits, HACCP review.

CCP records reviewed;

Form CZ-02 CCP 1. 13/01/18 – 26/05/18

Form CZ-04 CCP 2. 23/12/17 – 23/05/18

HACCP review completed by 27/02/18 for Bovine with notes available for review. No changes to the HACCP plan.

#### Details of non-applicable clauses with justification

Clause reference	Justification

### 3. Food safety and quality management system

#### 3.1 Food safety and quality manual

Detailed quality management system including food safety plan documented and maintained. With hierarchy of Risk Management Program Outline, HACCP Plan, Quality Management System with Supporting Programs and Job Descriptions. Covering all aspects of the Management System. Operators trained against task descriptions and details kept as hard copies.

#### 3.2 Documentation control

Q-0.0 Document Control (13/04/17) with a register of amendments.

All documents loaded on the site network printed documents on blue/green paper to define the controlled documents. Version date and number in the footer, all changes authorised Technical Manager.

#### 3.3 Record completion and maintenance

Records are hard copy records readily retrievable and legible.

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)





Records kept for at least four years. Computer system backed up daily by the IT department.

### 3.4 Internal audit

Q-2.0 Compliance Management (01/03/18).

Schedule (Technical Department Internal Audit Verification Schedule) designed to cover the Quality Management System and meeting the requirements of this standard and additional customer standards/requirements. Audit scheduled on a spreadsheet, for 2018 in progress and being maintained.

Audits are completed by the Technical Manager, her deputy and the QA's, Records of auditor qualifications on file including JM NZ Unit standard 8084 – 8086 02/08/17 and NS NZQA 8084 – 8085 05/09/17. Nikki Searancke is in training and undertaking audits with Junita to ensure that there is independence of the audits from the maintenance of the documented systems. All audits reviewed by the Technical Manager.

Audits in a standardised format with conformities and non-conformities recorded, record of non-conformities being closed out and verification of the effectiveness and follow up from the previous audit. Reality components in all audits.

Audits reviewed;

Operational & Personnel Hygiene, completed by JM 16/05/18 and Operating Procedures (includes Loose Items) completed by JM 13/04/18, Chemicals completed by JM & NS 14/11/17. With evidence of non-conformances being identified and rectified.

Program of daily pre-op inspection by QC's with monthly pre-op internal audit by the Technical Team. Monthly environ checks including the workshop by the Technical Team.

### 3.5 Supplier and raw material approval and performance monitoring

#### 3.5.1 Management of suppliers of raw materials and packaging

Y-01 Yards Animal Procurement Procedures & L-021 Packaging Materials Risk Assessment.

Approved Supplier List (30/10/17) available to the Warehouse / Purchasing Supervisor. Program includes Risk Assessments of suppliers and incorporates Vulnerability Assessment for Livestock. All Livestock must be accompanied by an MPI ASD. Packaging Suppliers Supplier Questionnaire and Food Safety Declarations.

Risk Assessment Audit completed 17/04/18.

No Completed Supplier Declarations for Sealed Air – Cryovac and Coveris available, raised as a CAR.

Sealed Air-Cryovac, supplier of vacuum bags and Tri-Wrap. Food Safety Declarations 03/03/17 FDA CFR Title 21 177-178 and 09/05/17 meeting various EU requirements.

Coveris, Supplier of liners used for beef trimmings Food Safety Declarations 1/12/17 meeting EC 10/2011/EC and FDA CFR Title 21 177-178 and AS2070 on file.

**NC 3.5.1.2 No completed Supplier Questionnaires available for packaging suppliers Cryovac and Coveris.**

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 16

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



### 3.5.2 Raw material and packaging acceptance and monitoring procedures

Livestock assessments on arrival and recorded on the kill agenda. Reviewed kill agenda 27/02/18 & 28/05/18. With completed ASD's on file  
Packaging raw material checked on receipt for confirmation count, clean, free of foreign material, dated and signed in logbook, includes traceability details. The facility inspects packaging on receipt and returns to supplied if unacceptable.

All livestock received accompanied by an ASD, reviewed.  
Keith Buswell NAIT 443609 signed 28/05/18  
Polson Blank Farm NAIT 768867 signed 28/05/18  
Sasson Darkwood NAIT 111478 signed 28/05/18

### 3.5.3 Management of suppliers of services

Range of Services including Rentokill for Pest Control, AsureQuality and Eurofins for laboratory testing. Service agreements with Rentokill.

### 3.5.4 Management of outsourced processing and packing

No outsourced processing

### 3.6 Specifications

Product Specifications maintained and linked to Triton system for the weigh label scales.  
Process for Marketing team to agree with customers over specifications and make any changes. All changes to specification are uploaded into the Triton System.  
Specification include details of cut description, packaging, labelling and tare weights. History of all amendments maintained.  
Technical and Marketing are in the process of reviewing all specification. The 25-812 80CL Beef Trimmings had been reviewed 01/02/18  
Reviewed;  
75002 Striploin & 25-812 80CL Beef trimmings

### 3.7 Corrective and preventive actions

Q-3.0 Company Internal Corrective Action Response Procedure (19/06/17)  
Documented system meeting MPI requirements for a RMP in addition all Supporting Programs have a Corrective Action Section.  
Compliance Register with details of Internal CARs and Non-Conformance report includes close out and verification details.  
Standard form which requires investigation, root cause analysis and verification of closure.  
Used for internally generated Corrective Action Requests, and external CAR's. Complaints are investigated using a standard form within the database that they are recorded.  
Examples include;  
A COP 5 breach 07/04/18 no documented comments recorded by supervisor. Trainee supervisor, refresher training and escalated monitoring.  
Repetitive defects on the halving saw identified at pre-op inspection 09/03/18. Root cause and controls documented. Verified as closed 14/04/18

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)



### 3.8 Control of non-conforming product

Programs such as Q-10.0 Process Failures (01/10/13) and Q-8.0 E.coli recall procedures (20/02/18) Beef - Tag system for any non-Halal carcasses. Chiller for any non-Halal. Non-EU bodies (those without traceable NAIT scans) are marked with non-EU and either packed to bulk (non EU product code) or separation (gap in chain and clear tables) and packed to non-EU product codes. With sections for Dropped meat, detain retain product including E.coli 0157 presumptive batches, Damaged Cartons.

Restricted Market Meat Register with details, cage in freezer.

Procedure includes adding product that is in the inventory system to a hold category which means that the product concerned cannot be scanned to a consignment. Only authority from the Technical Manager before the product is released.

### 3.9 Traceability

#### Q-10.0i Product / Packaging Recall

Process of using ASD supplier declarations for all livestock. Kill agenda generated with lots of cattle that relate to ASD. Cattle Ear tags scanned in the sticking pen on the slaughter chain. Hot boned and is boned in the same sequence as slaughter, any carcasses diverted to the chiller have a carcass ticket. All cartons labelled with product code, date and time stamp. All cartons are scanned to inventory in store and then to consignments when loaded out.

Examples of traceability exercises on file conducted by the facility for production dates; 23/12/17 for E.coli O157:H7 screen positive and 07/11/17 for an Imported Live Animal that had been processed without a supplier declaration. Manual systems in place for packaging traceability with standard forms.

Two traceability exercise conducted for this audit. Trace for 75-002 PS-Striploin packed 27/02/18. Traced back to slaughter date 27/02/18 from two suppliers Mob 10 Marshall NAIT 458047 ASD signed 26/02/18 & Mob 2 UBP NAIT 493086 signed 26/02/18. Packaging 275 x 710 Barrier Bags ex Cryovac probably batch 501218136. Details of batches recorded on receipt not use, raised as a CAR as the facility maintains stock in eth carton store and the boning room store. Tri-Wrap batch 12/02/18 as above details recorded on receipt.

Second trace for 25-812 PS Trimmings 80CL packed 27/02/18 Traced back to the same suppliers as the Primal trace. Packaging 800 Blue liners ex Coveris batch 51920 received 14/12/17.

Exercise completed within four hours, included collation of GMP and laboratory testing results.

**NC 3.9.1 The packaging traceability records for liners and Tri-wrap detail the batch on receipt, not when it is being used in the boning room.**

### 3.10 Complaint handling

Claims and complaints come via on-site marketing manager Steven Wang. Lodged in Database and forwarded to Managing Director. Production Manager Completes an Investigation.

AUS-QUAL Pty Ltd PO Box 3403, Tingalpa, QLD, 4173, Australia (T) 07 3361 9233; (F) 07 3361 9222; (E) <a href="mailto:ausqual@ausqual.com.au">ausqual@ausqual.com.au</a> <a href="http://www.ausqual.com.au">www.ausqual.com.au</a>			
F002 English Food Template issue 7 24/10/2016	Page 18	Report No. 6	Auditor: Gordon Mounsey



Standard form requires, Investigation with root cause of the problem, corrective and preventative action. Claims are predominately Fat claims  
 Reviewed as part of the Management review process, and as they are closed. Records of claims are kept on file.

### 3.11 Management of incidents, product withdrawal and product recall

#### Q-10.0i Product / Packaging Recall & Business Continuity Plan (09/08/17)

Procedures cover disruption to key services, events such as flooding or earthquakes and malicious contamination.

Definitions as to what accounts for a withdrawal or a recall.

Consideration as to whether a withdrawal or recall is required.

Key management details, up to date contact list, regulator and certification body contact details. With the requirement to notify the certification body within three days. Customer contact details included.

No Recalls in the last 12 months, albeit a withdrawal was undertaken following MPI identification that an Imported Live Animal had been slaughtered without the appropriate declaration. Confirmed that the 40 possible cartons had been identified and isolated.

Mock Product Recall exercise conducted 18/04/18 for Bull Trimmings. Included a Process review and hazard analysis.

### 3.12 Customer focus and communication

On-site Marketing Manager Steven Wang, agrees specifications with clients prior to shipping. All products are produced to UBP specifications and no customer labels or packaging.

#### Details of non-applicable clauses with justification

Clause reference	Justification
3.5.4	<i>No outsourced processes or packaging.</i>

## 4. Site standards

### 4.1 External standards

Located in a rural area, fenced with access via two gates, deliveries and dispatch and personnel access. After hours and the gates are locked.

Well maintained with ongoing maintenance and gardening programme keeping the facility clean and tidy.

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)



No history of flooding, or fires.  
Waste bins adequately controlled.

#### 4.2 Security

Member of NZ Customs Secure Export Scheme

Security Outline & System (21/03/13) documented in a series of systems including T-01 Plant Security, T-02 Personnel Security, T-03 Information Security & T-04 Container Security)

Includes a Risk Assessment for security including Adulteration and deliberate contamination. No review of the Security Arrangements has been conducted in the last 12 months. Raised as a CAR.

Facility is fenced with access via two gates. After hours and the gates are locked

Visitor reporting at reception with question relating hygiene, health, loose items, allergens, confidentiality and security.

Potable water tank locked.

Registered as a Meat Export Facility with the Ministry of Primary Industries with RMP ME127

**NC 4.2.1 No records of the annual review of the security programme.**

#### 4.3 Layout, product flow and segregation

Site Plans dated 13/06/2016. With food, food support and non-food areas identified. Low and high risk (Jerky processing).

Detailed plans with process flow, waste removal, personnel flow. Demonstrated minimal risk to product. HACCP flowcharts in place identify potential risk at all steps.

Effective work procedures in place to control the risk of product contamination through the movement of products and personnel.

Visitors are required to report to reception upon arrival and are accompanied at all times. Induction process completed for auditor upon arrival. Contractor Induction includes security, food hygiene, allergen awareness and loose items, sighted.

No laboratory on site.

Sufficient working space and facilities available for all operations to be carried out effectively under safe hygienic conditions.

High Risk or High Care Areas excluded from the scope of the audit.

#### 4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

Design and Construction meeting MPI Industry Standard IS2

Processing Areas were observed to be free from build-up of dirt and debris. No pest activity sighted.

Walls, floors and ceiling were observed to be impervious.

Drainage appeared to be adequate with no pooling water observed. Induction includes Pest awareness, refreshed annually.

No opening windows and internal glass windows are safety glass.

Lights were covered with shatterproof diffusers. Lighting suitable for current activities with Light levels checked 22/03/18 with a lux meter meeting industry standards.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 20

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



External doors were fitted with ante rooms with doors each side. Fly zappers are not located within processing areas.

Condensation control evident during the audit so not to impact product

Refrigeration units were clean and of sufficient capacity to maintain required temperatures. CATR monitoring of temperatures with boning rooms maintained at 8 – 12°C.

High risk area not included within the scope.

#### 4.5 Utilities – water, ice, air and other gases

##### Q-9.0 Potable Water (16/05/17)

Water ex the Municipal Supply and further treated on site by chlorination.

Site plan with water treatment, distribution and sample points 05/03/10.

Testing program in place for MPI mandated Group A 4 per annum & Group B 1 per annum. Includes Microbiological and Chemical Testing.

Testing conducted by external laboratory.

Tested for Total Coliforms, E.coli, TVC's, Enterobacteriaceae and Clostridium. Group A Results for 16/05/18 & 26/02/18 reviewed, all clear. Group B results 2/11/17.

Compressed air and ice not used in direct contact with product.

#### 4.6 Equipment

##### M-087 Sanitary Design (05/02/18)

Equipment used in the facility is industry and suitable for use.

Flat Clean Food Grade conveyor belt designed for food industry. FDA CFR Title 21 and EU declarations from the manufacturer on file. 16/07/14.

Edible bins, from Stowers declaration as Food Safe and meeting FDA CFR Title 21 and AS2070 26/02/15.

Stainless steel tables and equipment and white plastic tubs and cutting boards were maintained in good condition. Weld joints were smooth and in good condition.

Equipment is disassembled by for cleaning. Equipment is checked daily as part of the daily start up procedures.

#### 4.7 Maintenance

##### M-084 Repairs & Maintenance (30/01/18)

The facility uses a repairs and maintenance spreadsheet (R&M Register) to prioritise and schedule work and track assets. Preventative maintenance on a weekly, monthly and annual basis based on history and manufacturer's instructions. With annual shut down Sep/Oct. Record of R&M Register 14/06/18 damage to blast chiller.

Majority of maintenance is undertaken after hours. Maintenance workers wear whites and undergo hygiene steps prior to entering to the processing areas. They have a designated tool bag.

Sited maintenance requests in spreadsheet, with sign off by the maintenance team.

Workshop distant from processing area and maintained in a clean and tidy condition.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 21

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



Supervisors record on GMP any maintenance undertaken during processing and confirm that the area is clean, tidy and sanitised if required prior to restarting.

Sited records of Monthly stunner checks 16/05/18 & 20/02/18 and servicing of captive bolt weekly & monthly records from 03/05/18, 01/03/18 & 01/02/18.

Confirmed that the chemicals in use Rocol Food Lube, Lubriplate FML2 and 80 990 Oil have MPI Approvals.

#### 4.8 Staff facilities

P-065 Personal Hygiene (28/03/18)

Employees collect their clean whites directly from stores adjacent to the process departments, male and female changing facilities with lockers to store street clothing. Inedible workers have different changing rooms for edible workers.

Employees can access the processing facilities directly from the changing facilities.

Access to production via ante rooms where all personnel are required to wash their boots and hands. Foot operated taps, warm water antibacterial hand soap and single use paper towels. No Hand washing signage in place, raised as a CAR.

Toilets are segregated, off the changing facilities, clean and correctly stocked.

Employees observed in production areas with correct footwear, hair nets and beard nets wear required.

During pre- op checks QA staff observed checking employees entering beef boning room. Gear checked during audit found acceptable.

Lunch Rooms checked during audit with adequate seat and tables for staff and include food warmers and fridges.

Designated smoking areas, kept tidy and subject to review as part of the Monthly Environs Checks. Hand book details the requirements for smokers, must remove their whites prior to smoking and deals with E-cigarettes which are treated the same as cigarettes.

On-site canteen with a Certification of Registration with Waitomo District Council FP143 expiry 03/06/18 with inspection July 2017.

High Risk Area not included within the scope of the audit.

**NC 4.8.6 No signage prompting hand washing in the ante-room to the processing areas.**

#### 4.9 Chemical and physical product contamination control

##### Raw material handling, preparation, processing, packing and storage areas

Cleaning activities are conducted outside of production hours. Loose item control measures are in place.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 22

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



Process control and internal auditing activities are used to ensure the products are free from chemical and physical contaminants. Storage areas observed to be maintained in a clean and hygienic manner.

Company issued metal detectable pens. Loose item kits at key locations in each department, all inspected were correct during the audit.

Visitor sign in procedure.

#### 4.9.1 Chemical control

##### M-O73 Chemical Control

Chemicals observed to be clearly labelled. Storage areas were secure with access permitted to authorised staff only. Cleaning activities are conducted outside of production hours. MSDS maintained for chemicals. Approved Supplier for Cleaning Chemicals – Diversey (BCPE Diamond NZ Ltd) all chemicals approved for use by MPI.

Shurfoam (Chlorinated Alkali) MPI classification C38

Forte Pro (Sanitiser) MPI classification C41

Hand Bact Stop Green MPI classification C51

All chemicals labelled and stored in locked Chemical Stores. Dispensed into smaller labelled containers within the chemical store or by central foaming unit.

Titration checked monthly by supplier with records from 24/04/18 reviewed.

#### 4.9.2 Metal control

##### Task Instruction Loose Items (21/06/16)

Operators have standard kit of specified number of knives, steels and hooks if required. Supervisors have a list of all employees and check their gear off against this list, reviewed the night shift boning records for 05/04/18 and Parkers loose item list 28/02/18 – 26/03/18

Foreign bodies included in the Operating Procedures Audit 13/04/18 and daily supervisory checks recorded on the Daily Boning Room & Post Slaughter Management Verification records for each department.

Knife sharpening activities are conducted in designated areas external to processing areas.

During the inspection of the carton store a snap off blade knife was found, raised as a CAR.

**NC 4.9.2.1 A snap off blade knife was found in the carton store.**

#### 4.9.3 Glass, brittle plastic, ceramics and similar materials

##### Glass & Brittle Plastic (17/06/16)

Includes breakage procedures, none recorded in the last 12 months. Use the Product non-conformance records for recording and details. Single use glass breakage kits.

Glass and brittle plastics registers.

Internal glass windows between offices and processing areas are safety glass.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 23

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)





Plastics tubs and cutting boards used for contact surfaces are assessed daily for damage as part of the pre-operational hygiene checks.

No issues identified during the factory inspection.

#### 4.9.4 Products packed into glass or other brittle containers

N/A

#### 4.9.5 Wood

C-030 Wood

Use of wood restricted to wooden pallets in the cold store, checked for condition and used with cardboard slip sheet, all products in this area are packaged.

Carton make up room, cartons are kept on plastic pallets.

#### 4.10 Foreign-body detection and removal equipment

##### 4.10.1 Foreign-body detection and removal equipment

HACCP Plan has considered physical hazards and has determined that metal detection is not required accept when required by customer. Frozen trimmings are metal detected prior to loading of containers.

Frozen Trimmings packed in cartons are metal detected in the cold store using 6mm plus 5mm Fe, 8.0 mm non-Fe and 10.0mm Stainless Steel test pieces, tested at start up and every two hours.

##### 4.10.2 Filters and sieves

N/A

##### 4.10.3 Metal detectors and X-ray equipment

C-039 Metal Detection (03/11/17)

23/11/17 Justification for not metal detecting. Includes Offal's as these are for Asian market only, Tubed chuck rolls as these contain metal clips, VP chilled primal cuts as these are not used for grinding. As offal products are part of the scope the justification of the market is not acceptable and other products such as individually wrapped, layer packed and Vacuum packed frozen are not included in the justification this is raised as a CAR.

The Metal detectors has a belt stop and alarm. Test pieces used match those in the calibration reports. The metal detector when tested for the audit correctly identified the test pieces.

While the operator undertaking the test performed this task correctly, the facility had no training records of his or other employees working in this area. Raised as a CAR under Metal detection as all other tasks had training records.

Records reviewed for 03/01/18, 27/02/18, 02/05/18 & 30/05/18.

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 24

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



NC 4.10.3.1 The justification for not metal detecting all items does not include VP, IW, and layer packed frozen product. Only beef trimmings are being metal detected.

NC 4.10.3.4 No records of employee / supervisors training specifically for metal detection

#### 4.10.4 Magnets

N/A

#### 4.10.5 Optical sorting equipment

N/A

#### 4.10.6 Container cleanliness – glass jars, cans and other rigid containers

N/A

#### 4.11 Housekeeping and hygiene

M-071 Sanitation (23/08/18) & M-070 Pre-Operative Hygiene (09/10/17)

Cleaning contracted to external provider Ecowise. Compliance Manager is responsible for ensuring that the cleaning & sanitation is completed to the required standard. Service agreement in place with defined areas and schedule for cleaning of areas not requiring daily cleaning.

Ecowise Procedures are available via I-Leader, include the 10 steps of cleaning, steps required and method, contact times and concentrations of chemicals. Boning room SWP-26 (Feb 2018) details the procedures for the boning room.

Records of training for SL 31/01/17 – 11/04/17 and RJ 25/07/17 – 06/10/17.

Pre-op inspection of the Slaughter floor and Boning Room on day two of the audit, this occurred after the facility had undertaken their own pre-op inspection. The room was found acceptably clean.

Pre-op forms include post clean off and inspection. Record of inspection by independent QA, details of findings and feedback to the cleaning supervisor.

Titration checks monthly by chemical supplier. Records for the 24/04/18 for Shurfoam @ 3.33 % recommended range 1.8 – 2.4%, Internal CAR raised 21/05/18 cleaning supervisor indicated that they were in the process of getting new nozzles for the dispenser.

MPI Classifications for all cleaning chemicals.

Pre-op inspection records reviewed for the 13/01/18, 27/02/18, 29/03/18, 30/04/18 & 28/05/18 with copies of the pre-op inspection supplied to the cleaning supervisor.

Contact surfaces and employee gear monitored for TVC's using wet dry swabbing on a weekly basis. Reviewed records for 13/03/18, 19/03/18, 24/03/18 and 25/05/18. Retests undertaken for elevated results on the rollers 19/03/18.

Cleaning equipment appropriately stored with new green scourers each day,

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 25

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



#### 4.11.7 Cleaning in place (CIP)

N/A

#### 4.12 Waste / waste disposal

##### P-063 Waste Disposal (15/01/18)

Slaughter and boning waste is collected in bins or on belts and transferred to pre-breaker before transfer to on-site rendering facility. All rendering consignments have an E-cert documentation.

General waste and recycling plastic and cardboard collected in skips and removed daily by contractor (Vander Bins).

No third-party destruction of trade mark materials.

Good control exhibited during the audit.

No Laboratory waste on-site.

#### 4.13 Management of surplus food and products for animal feed

No customer branded products. Documented procedures for the destruction of any Legend Material.

Pet food saved into red banded cartons and bins, transferred on E-cert as pet food.

#### 4.14 Pest Control

##### P-064 Vermin Control (05/02/18)

Scope includes Rodents, birds, and cats, crawling and flying insects excluded from the establishment. Includes specific reference to disused areas.

Toxic external stations and EFKs are in use.

Pest management completed by contractor Rentokill. Service agreement in place with Rentokill (12/10/17). Rentokill are members of Pest Management Association New Zealand (PMANZ) expiry 30/04/19. Technician T Tauman 201412 PMANZ expiry 30/04/19 & K Upton 201027 PMANZ expiry 30/04/19.

Access to Rentokill Pest Net Online website demonstrated, with records of findings, individual reports and trending available.

The pest service provider uses Bell Laboratory Final Rodent Blox. MSDS sighted, Pest control chemicals are not stored on-site.

Bait station maps for rodent bait stations and Fly zappers Oct-17 and also in the Rentokill website.

Pest inspections are conducted on external bait stations and fly control monthly or fortnightly depending on the season. Records of inspections 27/03/18, 24/04/18, 11/05/18 & 24/05/18 reviewed.

Trending collated by the facility for rodents and insects for May-17 to May-18 reviewed.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 26

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



System audit completed Anthony Brinsden of Rentokill 15/02/18, with recommendations and details of actions.

Pest awareness included in the Induction, refreshed annually for all employees. Any findings reported to supervisor and then to Technical Manager. Sighting register with Crickets identified 13/02/18.

#### 4.15 Storage facilities

##### C-041 Refrigeration Management (07/02/18)

Refrigerated storage of product well managed are well maintained, suitable for purpose. CATR temperature recording back to centralised location with alarms and daily print out.

Refrigeration capacity is sufficient to ensure temperatures for chillers, freezers and production areas are maintained. Checks recorded on Cold Storage GMP and with each load out. Boning room 9.1-10.4°C 24/05/18 and 8.2 – 8.8°C 27/02/18. Freezer store -19.8 to -20.8°C 27/02/18.

Ageing check 21/05 – 28/05 temperature -0.9 to -1.0°C.

Records of four hourly checks of all containers, that are on-site with product in, to ensure that they are also monitored and maintained on power.

All product is scanned to frames and details maintained in inventory, orders are picked from inventory and scanned to dispatch to ensure the correct date range of product is used.

Packaging stores observed to be maintained in a clean and tidy condition.

Chemicals are stored in secured areas.

#### 4.16 Dispatch and transport

##### C-040 Load in / Out Procedure (19/05/18)

The facility uses refrigerated containers and refrigerated trucks. Containers are loaded under potable covers. The facility controls the time that frozen product is not under temperature control. Transport Operator Pyramid Trucking MPI Regulated transport PTL01 and Big Chill Bigchill5

Load out of 75-002 produced 27/02/18 on consignment 1385778 recorded on form C040i product temperature -1.0°C, transport operator Big Chill, truck condition check and set point -1.0°C.

Load out of trimmings 30/05/18 consignment 39446, 8 point container check, temperatures from -27.9 to -25.2°C n=7. Transported with Pyramid Trucking.

#### Details of non-applicable clauses with justification

Clause reference	Justification

AUS-QUAL Pty Ltd PO Box 3403, Tingalpa, QLD, 4173, Australia (T) 07 3361 9233; (F) 07 3361 9222; (E) <a href="mailto:ausqual@ausqual.com.au">ausqual@ausqual.com.au</a> <a href="http://www.ausqual.com.au">www.ausqual.com.au</a>			
F002 English Food Template issue 7 24/10/2016	Page 27	Report No. 6	Auditor: Gordon Mounsey



4.3.5, 4.4.13, 4.8.4	No high risk production areas
4.3.6, 4.8.5	No high care production areas
4.3.7	No ambient high care production areas
4.4.4	No high risk or high care production areas
4.5.3	Only potable water utilised
4.5.4	No air, gases or steam utilised directly in product
4.9.4.1 - 4.9.4.3	No products packed into glass or brittle container.
4.10.2	No filters or sieves utilised
4.10.4.1	No magnets utilised
4.10.5.1	No optical sorting equipment utilised
4.10.6.1, 4.10.6.2	No ridged packaging containers utilised
4.11.7	No cleaning in place utilised
4.13	No customer branded products or surplus or waste product sent to animal feed

## 5. Product control

### 5.1 Product design/development

M-087 Sanitary Design (05/02/18)

System in place which involves the HACCP team and senior management, however no changes in recent years to the processor products. Any changes to products is via on-site Marketing Manager and Operations Manager and amendment to specifications, updated into the Triton weigh label system on site.

Any significant changes to the facility follow the RMP Amendment Process with a M-087i Repairs & Maintenance Sanitary Design Check sheet used as a check list in place. No recent changes or new products.

AUS-QUAL Pty Ltd  
 PO Box 3403, Tingalpa, QLD, 4173, Australia  
 (T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 28

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



Shelf life records available for;

Vacuum packed beef 84 days Aug-17 TVC's @ 10<sup>5</sup>. Current trial started on the 8-May-18

Frozen product has industry standard two-year shelf life.

No Organic certification.

## 5.2 Product labelling

Labelling corporately controlled via Inventory database and available to site via Triton weigh label scales. All product NZ origin, no nutritional claims or NIP.

New labels are signed off by Technical Manager, Review of labels to comply EU OMAR 24/03/18. Third party translation service for all foreign language claims. Sighted Chinese translations 06/04/18 and Indonesian Translations 06/07/17

Daily checks of labels in use in the boning room, recorded on Daily Boning Room & Post Slaughter Management form with records reviewed for 30/05/18 & 27/02/18.

Labels checked during the audit 75-002 PS-Striploin, 25-812 PS-Trimblings 80CL and 74-006 Honeycomb Tripe. Confirmed as meeting the legal requirements of Boneless Beef or Beef Offal, Product of New Zealand, ME127, Processing or Slaughter Date, Net weight, Halal and EU eligibility, with bar code and traceability information back to label time.

## 5.3 Management of allergens

P-065 Personnel Hygiene (28/03/18)

No Allergens on site. Risk Assessment updated 10/05/18

## 5.4 Product authenticity, claims and chain of custody

Membership of MIA and on-site MPI Veterinarian ensure that the facility keeps up to date with developing threats.

Vulnerability Assessment (10/05/18)

Scheduled for annual review completed 10/05/18. The assessment has been written around the requirements of this standard, considering historical risks, economic factors, supply chain and the nature of raw materials. Determined as low risk.

No Provenance Claims

Halal certified with FIANZ certificate 5027 expiry 30-Jun 2020.

Any Non-Halal is labelled and separated, boned under supervision by the Halal supervisor at the end of the day to specific codes. Separation on the hot boning line with no EU (those without NAIT ear tags) bodies identified with non EU and primal cuts either packed as trimmings or if there is greater than three bodies in a row maintained with separation in the boning room.

## 5.5 Product packaging

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 29

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



Vacuum packed, individually shrink wrapped and bulk packed. Packaging from Approved Suppliers, with declarations as suitable for food packaging on file.

Sealed Air-Cryovac, supplier of vacuum bags and Tri-Wrap. Food Safety Declarations 03/03/17 FDA CFR Title 21 177-178 and 09/05/17 meeting various EU requirements.

Coveris, Supplier of liners used for beef trimmings Food Safety Declarations 1/12/17 meeting EC 10/2011/EC and FDA CFR Title 21 177-178 and AS2070 on file.

The facility uses 65µm blue liners for trimmings.

Packaging checks recorded on the Daily Boning Room & Post Slaughter Management form with records reviewed for 30/05/18 & 27/02/18.

## 5.6 Product inspection and laboratory testing

### 5.6.1 Product inspection and testing

#### Q-6.0 QA Microbiological Procedures (19/02/18)

Micro testing program including MPI regulated NMD on carcasses, primal cuts and trimmings. Plus, Offal & Tripe, Equipment & Food Contact Surfaces, Gloves & Overalls, Cartons and Shelf Life Testing.

#### Q-7.0 E.coli O157:H7 & STEC Testing (02/05/18)

Program for daily E.coli O157:H7 and STEC testing.

#### C-033 Carton Sampling Plan

CUSUM (carton meat assessments) completed every 30 minutes in the boning room.

#### C-031 Fat Testing Procedure (27/10/17)

Daily sampling of each CL grade with results for 24/05/18, 02/05/18 & 01/03/18 reviewed, all within 2% of target, if greater than 2% fed back to boning room supervisor.

Product assessments completed by QA's and Supervisors recorded on the Daily Boning Room & Post Slaughter Management form with records reviewed for 30/05/18 & 27/02/18

Laboratory reports reviewed by Technical Manager and trended in MPI database with reports available. Micro results for 27/12/17 to 15/02/18 reviewed. Documented process failure for the week of 27/02/18 as the courier didn't deliver the samples and the site wasn't notified in time to resample.

### 5.6.2 Laboratory testing

Laboratory testing is contracted to external laboratories predominately AsureQuality Auckland. IANZ accredited and a MPI Recognized laboratory RLP L1902. Confirming that they are audited by IANZ to 17025 and that they use registered and where required regulated methods.

## 5.7 Product release

Pre-shipment review conducted daily to confirm that CCP's have been met and if breached corrective action has been completed correctly and that the E.coli O157;H7 and STEC testing are negative. Dates reviewed; 13/03/18, 19/03/18, 24/03/18 and 25/05/18.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 30

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



## Details of non-applicable clauses with justification

Clause reference	Justification
5.3.2 - 5.3.8	No allergen containing materials utilised by site.

## 6. Process control

### 6.1 Control of operations

Documented Procedures and Work Instructions to ensure that operations are under control the facility demonstrated control of operations.

Key process monitoring related to product temperatures are monitored by CATR with alarms in place. Process control records and corrective actions in place.

Operators were assessed and found to following procedures correctly and hygienically, and sides were assessed and found not to have visible contamination.

Supervisors and QA's assesses products to ensure that they are cut and packed to specification. Reviewed Striploins and 80CL trimmings and identified cut to specification. Observed supervisor inspection of carcasses for visible contaminants, no defects identified.

Sterilizers confirmed as >82°C,  
Process failures managed in conjunction with MPI.

### 6.2 Labelling and pack control

Labelling corporately controlled via Triton system weigh label scales.

All product NZ origin, no nutritional claims or NIP.

Label checks completed by QAs in boning and offal rooms recorded on the Daily Boning Room & Post Slaughter Management form with records reviewed for 30/05/18 & 27/02/18

Labels checked during the audit 75-002 PS-Striploin, 25-812 PS-Trimming 80CL and 74-006 Honeycomb Tripe. Confirmed as meeting the legal requirements of Boneless Beef or Beef Offal, Product of New Zealand, ME127, Processing or Slaughter Date, Net weight, Halal and EU eligibility, with bar code and traceability information back to label time.

### 6.3 Quantity, weight, volume and number control

Daily Scale checks 20.0kg on scales each morning prior to production. Records reviewed for 29/05/18 & 26/04/18.

Tares built into the Triton system for each item code.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 31

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)





Operations Manager undertakes Tare checks as per C-035 EU Weight Procedure (03/11/17) records for May available.

25-812 80CL Trimmings is packed to a set net weight of 27.2 kg with the system set to only print if the nett weight is greater than 27.2 kg  
Tare check completed 75-002. Tare deducted 0.78 kg, packaging confirmed as 0.89 kg. Raised as a CAR rated as a minor as the facility has a program of checking packaging weights and has a policy of rounding down carton weights in the customers favour and other tares assessed were correct.

**NC 6.3.1 The packaging tare deducted for 75-002 VP Striploins (0.78kg) is less than the weight of packaging (0.89kg).**

#### 6.4 Calibration and control of measuring and monitoring devices

M-086 Calibration of Measuring Devices (12/05/18).

Schedule of calibration requirements with register of items requiring calibration.

Reference Probe Calibrated 13/12/17 Certificate ERN52673.

Hand held temperature probes calibrated 6 monthly records reviewed for 11/07/17, 16/01/18 & 12/01/18.

Room temperature probes calibrated 02/10/17 by Sensotronic.

Scales calibrated by Precia Molen Rinstrum X320 s/n 3277724 (Triton bulk scales) and Rinstrum X320 s/n 13668956 (Triton chilled scales) on the 12/03/18.

Metal detector calibrated by Precia Molen 8/05/18 using 6.0 + 5.0mm Fe, 8.0 mm Non-Fe and 10.0 mm Stainless Steel test pieces.

#### Details of non-applicable clauses with justification

Clause reference	Justification

## 7. Personnel

### 7.1 Training: raw material handling, preparation, processing, packing and storage areas

P-066 Training & Retraining (21/06/17) and P-068 Supervisor Training & Retraining (21/06/17)

Individual training records maintained in matrix,

Induction with all employees refreshed annually includes Personnel Hygiene (including allergen awareness) and loose item declaration and task descriptions for each specific activity.

Employees are trained predominately using the buddy principle, using employees who have achieved level 4 and signed off by supervisors. Records include trainee, trainer, date of training and competency.

Specific training for CCP monitors AT 06/12/17 & HH 06/12/17 and confirmed as Level 5 competent.

Internal audits of Slaughter & Dressing include verification of CCP monitors.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)



Training records reviewed for;  
AH Animal Welfare Officer 05/07/16 and Animal Welfare Awareness refresher 07/08/17.  
SP Stunner 16/08/17 and Animal Welfare Awareness refresher 07/08/17.  
PR raceway 28/02/18 Level 2 working under supervision.  
AI (Halal operator) 06/12/17.  
AP Head removal 06/12/17.  
KW SRM Removal and 100% inspection 06/12/17  
CS (Triton Operator) 25/05/18

No training records available for the metal detector operation, raised as a CAR under 4.10.3.4.

## 7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas

P-065 Personnel Hygiene (28/03/18)

All staff are Inducted annually with Personal Hygiene Requirements.

6.2.1 Behaviour covers the Personal hygiene requirements such as watches and jewellery, smokers are required to remove whites. Good compliance with these procedures during the audit.

6.2.2 Allergen Awareness

6.2.3 Hand washing requirements

6.2.4 PPE

Hand washing in ante rooms with knee operated taps, warm water, liquid hand soap and separate sanitizer, single use paper towels in place. The lack of hand washing signage raised as a CAR under 4.8.6.

Cuts and abrasions covered with blue metal detectable plasters and blue gloves, metal detectable plasters and found acceptable, register boning room of plasters being issued.

Batch in current use 18013347 tested 15/03/18.

6.1.2 Includes the storage of personal medicines.

## 7.3 Medical screening

P-065 Personnel Hygiene (28/03/18)

Induction detail the requirements if employees become unwell.

Details the medical certificate requirements and communicable disease requirements and the process to be followed.

Meat Handlers certificates for AI 04/12/02 and KW 11/10/17 sighted.

Visitor and Contractor Induction highlight the need to inform the facility in event that they become unwell, signed declaration at entry.

Records maintained of medical certificates for employees prior to starting work and of medical certificates for employees returning to work following illness.

## 7.4 Protective clothing: employees or visitors to production areas

P-065 Personnel Hygiene (28/03/18)

Company issued clothing required to be worn in all processing and storage areas.

AUS-QUAL Pty Ltd  
PO Box 3403, Tingalpa, QLD, 4173, Australia  
(T) 07 3361 9233; (F) 07 3361 9222; (E) [ausqual@ausqual.com.au](mailto:ausqual@ausqual.com.au) [www.ausqual.com.au](http://www.ausqual.com.au)

F002 English Food Template issue 7 24/10/2016

Page 33

Report No. 6

Auditor: Gordon Mounsey

**This report shall not be reproduced in part without the permission of AUS-QUAL Pty Ltd**

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)



Good hair and facial hair compliance during the audit.

Clothing laundered on-site audited annually by the facility and micro testing of clothing and monthly compliance audit.

Cut resistant gloves, changed at breaks.

Mesh gloves are sanitised at breaks or overnight and inspected by QA at pre-op inspection, all found compliant during the audit.

**Details of non-applicable clauses with justification**

Clause reference	Justification