

MEAT PROCESSING

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
I	Design & facilities		
2	Premise is located in area that is free from objectionable odour, smoke, dust & other contaminants.	2	
3	The design of food premises provides adequate working space; permit maintenance & cleaning.	2	
4	Internal structure & fittings are made of non-toxic, impermeable materials which prevent the entry of dirt, dust & pest.	2	
5	The premise is well equipped with chilling room, freezing room, freezer store or freezer as per the operations and fitted with temperature measuring or recording devices.	2	
6	Floors are non-slippery, non-toxic, impervious & sloped appropriately.	2	
7	Walls are non-absorbent, non-toxic, preferably light coloured, smooth & without crevices.	2	
8	Ceilings are free from accumulated dirt, mould development & flaking paint or plaster.	2	
9	Windows & other openings are free from accumulated dirt, those which open are fitted with insect-proof screen.	2	
10	Doors are smooth, non-absorbent surface, close fitted & self closing (where appropriate).	2	
11	Premises have sufficient lighting i.e.540 lux (inspection points), 220 lux (work room) & 110 lux (other areas).	2	
12	Adequate ventilation is provided within the premises.		
13*	<i>Potable water (meeting standards of IS:10500 & tested semi annually with records maintained thereof) is used as product ingredient or in contact with food (ice & steam) or food contact surface.</i>	4	
14	Facilities for cleaning & disinfection of implements are made of non corrosive material & fitted with suitable means of supplying hot water in sufficient quantity.	2	
15	Equipment, utensils and containers is made of material that is non-toxic, impervious, non- corrosive, facilitate cleaning & do not provide harbourage to pests.	2	
16	Food material is tested either through internal laboratory or an accredited lab. Check for records.	2	
17	Personnel hygiene facilities are available including adequate number of toilets, hand washing facilities and change rooms. Hand washing facilities with warm or hot and cold water, adequate means to hygienically dry hands are provided adjacent to toilets and at entry to processing area.	2	
18	Premise has facility for storage of waste & inedible material such that contamination with food is avoided and is also free from any pest activity.	2	
II	Control of operation		
19	Incoming material procured as per internally laid down specification from approved vendors. Check for records (like specifications, name and address of the supplier, batch no., quantity procured etc).	2	
20	Raw materials inspected at the time of receiving for food safety hazards.	2	
21	Incoming material, semi or final products stored according to their temperature and humidity requirement, in a hygienic environment. FIFO & FEFO is practised.	2	
22*	<i>The temperature in room for boning out & trimming are controlled & held suitably low, unless cleaning of equipment & utensils are carried out at least every four hours.</i>	4	
23*	<i>Room used for deboning, preparing, packing or other handling of meat is equipped with adequate facilities for cleaning & disinfecting implements such as knives, steel, cleavers, saws etc & these facilities are not used for any other purpose.</i>	4	

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24	Meat shall be processed and packed using sound food grade materials in a hygienic manner.	2	
25	Containers used for storing inedible substances, cleaning chemicals & other hazardous substance are clearly identified; stored separately from food.	2	
26	Transporting vehicle for food use are kept clean and maintained in good repair.	2	
27	Transporting vehicle capable of meeting requisite temperature (where applicable).	2	
28	Recalled products are held under supervision & destroyed or reprocessed/reworked in a manner to ensure their safety. Check for records.	2	
III	Maintenance & sanitation		
29*	<i>All equipments, implements, tables, utensils including knives, cleaves, knife pouches, saws, mechanical instruments and containers are cleaned and disinfected at frequent intervals and immediately when they come in contact with infected material or otherwise become contaminated. They are also cleaned and disinfected at the end of each working day.</i>	4	
30	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer.	2	
31	Measuring & monitoring devices are calibrated periodically.	2	
32*	<i>Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.</i>	4	
33	No signs of pest activity or infestation in premises.	2	
34	Waste is removed from meat handling area at regular intervals (at least daily) & the receptacles are cleaned & disinfected.	2	
35	Drains are designed to meet expected flow loads and equipped with traps to capture contaminants.	2	
36	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986 (BOD is less than 1500)	2	
IV	Personal Hygiene		
37	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	
38	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
39*	<i>Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage) and personal behaviour (hand washing, no loose jewellery, , no smoking, spitting etc).</i>	4	
40	Food handlers equipped with suitable aprons, gloves, headgear, shoe cover etc;	2	
V	Training & records keeping		
41	Internal / External audit of the system is done periodically. Check for records.	2	
42	Food Business has an effective consumer complaints redressal mechanism.	2	
43	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	
44*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/100

Asterisk marked (*) requirements may significantly impact food safety & should be addressed as a priority. Failure in any of the asterisk mark (*) question, will lead to Non Compliance.

Grading –

<input type="checkbox"/>	A ⁺	90-100	Compliance – Exemplar
<input type="checkbox"/>	A	80-99	Compliance/Satisfactory
<input type="checkbox"/>	B	50-79	Needs Improvement
<input type="checkbox"/>	No grade	<50	Non Compliance