Red Tractor Meat & Poultry Processing Scheme Consultation

STANDARDS POPOSALS FOR CONSULTATION

FOOD SAFETY MODULE

Standard section	Standard proposal	New (N) or Revised (R)
Food Safety Management	A food safety culture plan is documented and implemented on site • Plan demonstrates that senior management are maintaining a positive and proactive food safety culture on site • Plan details: - activities for all areas of the site which impact on food safety including how they will be undertaken, measured and their duration - review of the effectiveness of completed activities - activities can include training and review, staff surveys, feedback tools and celebrating staff success	N
	Site food safety objectives are documented • Objectives: - include targets - results reported to senior management on a quarterly basis	N

	- are communicated to all relevant staff - reviewed, as a minimum, annually by senior management and records kept	
	A confidential service for reporting food safety, illegal practices and/or product authenticity concerns must be made available and communicated to all staff • Confidential service is independent from the food business operator • Confidential services may include the Red Tractor 'Tell Us' web reporting service (managed by Safecall)	N
	The site must have a procedure in place to manage documents which form part of the food safety system • Procedure includes control of paper documents and documents stored electronically, if applicable • As a minimum, procedure includes systems: - for authorisation of controlled documents - to update documents when required • Documents stored electronically are securely stored and backed-up • Alterations to records are authorised and justification for the alteration recorded	N
	FS.c.1 • System challenged following a change to the system or at least every 6 months i.e., a mock challenge, of which one per annum is conducted out-of-hours/at the weekend • Results of the challenge includes timings of key activities • Results are used to review the product recall and withdrawal procedures to implement improvements where necessary	R
	You must contact Red Tractor immediately if a serious food safety incident or emergency occurs	N

	• Serious incident or emergency includes:
	    - Product recall of Red Tractor labelled product
	    - Significant disruption to the site e.g. flood, fire, staff availability
	    - Regulatory food safety non-conformity e.g. an enforcement notice
	• Documented procedures for product recall of Red Tractor labelled product includes notifying Red Tractor as one of the actions taken	

	A schedule for internal inspections to ensure the factory environment and processing equipment are maintained is documented and implemented
	• As a minimum, inspections include:
	    - hygiene inspections to assess cleaning performance
	    - fabrication inspections to identify risks to product from the building and/or equipment
	• Frequency of inspections carried out on a risk basis, no less than once a month in open product areas
		N

Site	Catering facilities (if provided on site) must be suitably controlled to prevent contamination of products • Catering facilities include vending machines • Controls prevent introduction of allergens to the site and/or sources of food poisoning	N
	ST.c.1 – control of glass and brittle materials in open food areas now includes bulbs and strip lights (including those on electric fly killer devices) and glass windows must be protected from breakage if they pose a risk to product	R
	ST.d – pest control. Frequency of checks on pest control systems are risk assessed and this risk assessment is reviewed wherever there is a change to the site that could have an impact on pest control and/or a pest issue has occurred.	R

	ST.d.2 – in terms of the nominated trained staff member that manages the pest control system, the proposal is that staff training meets legal requirements for training or registration and includes content on the selection of appropriate pesticides specifically approved for the intended situation and how to safely use them in accordance with manufacturer's instructions Staff are aware of the signs of pest activity and report these promptly to a manager	
	A pest management survey to review the pest control system is carried out and documented - Pest management survey is undertaken by a pest control expert at least annually - Pest control expert is a different person to whom undertakes the site's routine pest control inspections - Survey reviews the site's pest control system and makes recommendations for change, if required - Survey takes place at a time which allows inspection of facilities/equipment particularly where stored product is at risk of vermin	N
	ST.k.2 - carcases chilling post slaughter. - Partially chilled meat only transported if authorised by the Official Veterinarian and it can be demonstrated by documented evidence - Hot carcases (meat transported as soon as possible after slaughter): - meet FSA requirements including the implementation of an operating procedure shared with the Official Veterinarian - are not labelled and sold as Red Tractor Assured	R
	Equipment settings must only be completed by trained and authorised staff - Applies to equipment where settings are critical to the safety or legality of the product - Controls are password protected or restricted, where applicable	N

Site Production & Process Controls	Where online check weighers are used, a procedure must be documented to cover operation and testing	N
	Systems must be in place to prevent the use of obsolete packaging, including labels • A documented procedure details the control and disposal of obsolete packaging which includes the disposal of obsolete printed materials e.g. rendering trademarked materials unusable	N
	PC.d – ensuring products are packed and labelled with the correct packaging/labelling – proposal includes that checks verify that artwork approval from Red Tractor in writing (email) confirms the correct Red Tractor logo use for the product. Proposal also includes: - checks include verification of any printing carried out at the packing stage including as appropriate, date coding, batch coding, quantity indication, price information, bar coding, country of origin, allergen information - Where offline coding or printing of packaging material occurs, any changes to printing parameters are completed by an authorised member of staff - For online verification equipment e.g. bar code scanners, the equipment is tested to ensure it is working correctly and can reject product when packaging information is out of specification	R
	PC.f – proposal to use separate or additional protective clothing when handling allergenic materials	R
Abattoir Specific Process Controls for Red Meat & Poultry	PC.i.2 - If a supplier is a Red Tractor Assured farm or transport member, the issue is reported via the Red Tractor Industry Checker. Detail is provided in the Appendix	R

Site Security & Food Defence	New proposed section. 3 proposed standards: • A threat assessment plan (TACCP) is documented • Areas on site identified as a risk are defined, monitored and controlled • Staff are trained in site security procedures and food defence	N
People	PL.c.3 – laundering of protective clothing. For wash cycle requirements, proposal now states these must include: - a minimum temperature of 60 degrees C or risk assessed sanitation step and use of perfume-free detergent - adequate segregation between cleaned and dirty clothes - effective cleaning of the protective clothing - if applicable, control method to protect cleaned clothes in transit on site e.g. cover bags	R
	PL.d – Training. • Personnel includes employees, agency-supplied staff and temporary staff • All relevant personnel are trained in the site's labelling and packing processes in order to ensure correct labelling and packing of products • Competency of contractors is verified by checking their membership to a recognised scheme/s, where these are available	R