

Establishment Live (Ongoing Inspections) Report	Period Covered:		
	From: April 2021	To: June 2022	
	Final Outcome	Good	
Establishment Details			
Establishment Name	Mrs Joan Houliston and Mrs Melissa Houliston. T/A Galloway Foodservice		
Approval Number	1737		
Approved Activities / Audited Operations			
Date of the Approval Document(s) provided to AO	04/06/2021		
	Activity	Audited	Comments
Cutting Plant	Domestic Ungulates	Yes	
Cutting Plant	Farmed Birds & Lagomorphs	Yes	
Cutting Plant	Large Wild Game (e.g. wild deer & feral wild boar)	Yes	
Cutting Plant	Minced meat establishment	Yes	
Cutting Plant	Meat preparations establishment	Yes	
Processing Plant	Ready to eat meat products	Yes	No production of RTE observed. Only HACCP observations including cooking records for pies.
Processing Plant	Meat Products (to be cooked before eating)	Yes	
Re-packaging Establishment	Products of Animal Origin	Yes	
Re-wrapping Establishment	Re-wrapping of products of Animal Origin (fresh or processed)	Yes	
Cold Store	Products of Animal Origin	Yes	
Is the establishment approved / authorised for all activities carried out?			Yes
If not, please provide details			

Inspection Cycle Outcome	Tolerance for Inspection cycle outcome
Good	No majors or critical (completed or active)
Generally Satisfactory - intermediate reports	No more than 2 completed majors, no active majors and no critical (active or completed).
Improvement Necessary	Up to 6 completed majors; or up to 2 majors still active; up to one completed critical.
Urgent Improvement Necessary	More than 6 completed majors; or more than 2 active majors; or more than one completed critical; or any active critical.
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DEFINITIONS
<p>Compliant - food business is operating in accordance with its food safety management systems, food safety standards and has met the requirements of the regulations.</p>
<p>Minor – legislative breach unlikely to compromise public health (including food safety) or animal health or welfare or lead to the handling of unsafe or unsuitable food. A minor non-compliance is an isolated low risk situation and does not compromise achieving control measures of the food safety program i.e. overall the food safety program is still effective in controlling the food safety hazards.</p>
<p>Major - legislative breach likely to compromise public health (including food safety) or animal health or welfare or may lead to the production and handling of unsafe or unsuitable food if no remedial action is taken . In addition, the accumulation of minor issues observed during the visit and or recorded in the intervention log that require an escalation on the enforcement module due to a systemic failure would also merit a major non-compliance.</p>
<p>Critical - legislative breach that poses an imminent and serious risk to public health (including food safety) or animal health or welfare. In addition, when viewed collectively a number of related major non-compliances observed during the visit and or recorded in the enforcement module as a systemic failure may represent critical non-compliance.</p>