

|   |                                   |                |                 |
|---|-----------------------------------|----------------|-----------------|
| <b>Establishment Live (Ongoing Inspections) Report</b>                            | Period Covered:                   |                |                 |
|   | From                              | To             |                 |
|   | Jul-22                            | Jul-23         |                 |
|   | Final Outcome                     | <b>Good</b>    |                 |
| <b>Establishment Details</b>  |                                   |                |                 |
| Establishment Name  | John Scott Meat (Paisley) Limited |                |                 |
| Approval Number   | 1533                              |                |                 |
| <b>Approved Activities / Audited Operations</b>                                   |                                   |                |                 |
| Date of the Approval Document(s) provided to AO                                   | 22/01/2018                        |                |                 |
|   |                                   |                |                 |
| <b>Type of Establishment</b>  | <b>Activity</b>                   | <b>Audited</b> | <b>Comments</b> |
| Cutting Plant   | Domestic Ungulates                | Yes            |                 |
| Cold Store  | Products of Animal Origin         | Yes            |                 |
|   |                                   |                |                 |
|   |                                   |                |                 |
|   |                                   |                |                 |
|   |                                   |                |                 |
| <b>Is the establishment approved / authorised for all activities carried out?</b> |                                   |                | Yes             |
| If not, please provide details  |                                   |                |                 |
| Any additional Comments by AO:  |                                   |                |                 |

| 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. |
| <p>This information is collected by Food Standards Scotland to support our delivery of Official Controls in Approved Meat Establishments in Scotland. We may share your information with other public bodies for the performance of a task carried out in the public interest or to help prevent fraud and crime, or where we are required to do so by law. You have a right to see the information we hold on you by making a request in writing to the email address below. If you wish to raise a complaint on how we have handled your information, you can contact our Data Protection Officer who will investigate the matter. If you are not satisfied with our response or believe we are not processing your information in accordance with the law you can complain to the Information Commissioner's Office (ICO). The full privacy notice is available on our website Contact: FSS Data Protection Officer at <a href="mailto:dataprotection@fss.scot">dataprotection@fss.scot</a> FSS Privacy Policy can be found at: <a href="https://www.foodstandards.gov.scot/privacy">https://www.foodstandards.gov.scot/privacy</a></p> |  |

| DEFINITIONS  |
|--|
| <p><b>Compliant</b> - 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><b>Minor</b> – 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><b>Major</b> - 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><b>Critical</b> - 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>   |