

## CL.VTP.KR.01.05 – Meat storage establishment

VRIESHUIS VANDEN AVENNE \_ AUDIT 09-05 EN 010-05-2023 \_ ILSE ROEKENS

Evaluation item		Base point	Point received	Note
<b>1. Management of facility</b>	<b>Total (points)</b>	<b>34</b>	<b>32</b>	
① Establishment must be a separate building or be separated from other facilities used for different purposes. And it must be controlling people who enter and exit the building.		3	3	
② Establishment must be equipped with loading and unloading boards, refrigerator, freezer, etc., and each facility must be constructed with separated or divided sections.		2	2	
③ It must be possible to control the temperature of a refrigerator or a freezer, and a thermometer must be installed outside to allow checking the temperature without opening the doors. Temperature sensitivity sensor must be attached to a place where the temperature is the highest.		3	3	
④ Floors of a refrigerator or freezer must not be covered with items such as a rug, etc. that can foster the growth of bacteria.		3	3	
⑤ Loading and unloading lots must be blocked from outside and be able to maintain a proper temperature for each livestock product.		3	3	
⑥ Floor of the work area must be processed with a water-resistant material such as concrete, etc. and be managed so that water does not gather, making the floor wet or humid.		2	2	Presence of some floor defects, but repaired temporary with epoxy paint.
⑦ Ceiling and structures in the upper part must be managed so that condensed water would not fall.		2	1	Lot of ice forming in cell 31
⑧ Work area must be equipped with an insect and heat control facility so as to prevent rodents, etc. from entering.		3	3	
⑨ There must be a ventilation facility which is sufficient for ventilating bad odor, harmful gas, smoke, vapor, etc. occurring in the work area, and the intensity of a lighting equipment must be no less than 75 lux.		3	2	The limit of min 75 lux is not achieved in some places
⑩ Among equipments, containers, and packaging		4	4	

materials used inside the work area, parts that directly touch livestock products must be made of a sanitary, water-resistant material, which is easy to wash and can be sterilized and disinfected				
⑪ Bathrooms and dressing rooms must be located in a place that does not affect the work of the production room, be equipped with hand-washing and drying facilities, and maintain proper ventilation and a sanitary condition.		3	3	
⑫ Refrigerators and freezers must have sufficient product storage capacities.		3	3	
<b>2. SSOP (Sanitation Standard Operation Procedures)</b>	<b>Total (O/X)</b>	<b>2</b>	<b>0:2</b>	
	<b>Total (points)</b>	<b>36</b>	<b>36</b>	
① Equipments and containers used for storing livestock products in the processing room must be managed in a sanitary way.		4	4	
② Employees must wear protective clothing, proper hair coverings (protective hair coverings) and protective boots and maintain a proper sanitary condition.		3	3	
③ When touching a contaminated equipment or carrying out a work that has a possibility of being contaminated, necessary measures such as cleaning, disinfection, etc. must be taken.		3	3	
④ Plant-specific SSOP must be prepared as a document, retained in the establishment, and applied to the work of employees.		O/X	0	All SOPP's are documented in procedure 22/06/21 + export document AFSCA present
⑤ When storing livestock products, warehousing inspection must be carried out regarding the temperature of the warehousing vehicle, expiration date, breakage condition of packaged products, etc., and the status must be recorded and retained.		5	5	Automated
⑥ When loading or unloading products, work must be carried out as quickly as possible to minimize temperature changes and contamination, and the work must not be carried out with doors of a refrigerator or a freezer opened.		3	3	

⑦ Proper standards of storage such as the standards for refrigerating and freezing temperatures, etc. must be followed depending on the characteristics of the products, and the record must be retained and managed through a temperature-recording device.	O/X	0	
⑧ Products that are broken or have passed the expiration dates must not be left in the work area. If they are kept temporarily for a treatment such as disposal, etc., indication must be made to distinguish them from normal products, and they must be stored in a separate area.	3	3	
⑨ Livestock products must not be loaded and stored, closely adhering to the floor or the wall.	3	3	
⑩ Disinfectants, toxic material, flammable material, inedible chemicals, etc. must be stored in a separate place from a place where livestock products are processed and stored.	5	5	
⑪ Products being exported to Korea must be separated or stored in a divided section so as to prevent domestic products or products exported to other countries from being mixed.	4	4	n/a at this moment, no export present
⑫ Refrigerators or freezers of shipment vehicles must be operated before loading the meat so that transportation can begin after a proper temperature has been maintained, and the refrigerated or frozen status must be maintained during the transportation. (Outside temperature of a given season must be considered.)	3	3	

Comprehensive Evaluation	Category	Result 68/70	Final Decision:
	Conversion Result	97.14 %	Compliant
	Compliant / Non-compliant (O/X)	No. of Non-compliant: 0	

#### <Decision Criteria>

- ① Decision (Decision for Converted Points): Decision shall be made as
  - 'Compliant (O)' if the percentage converted for the sum of the points for each item is greater than or equal to 85%,
  - 'Correction Needed' if it is less than 85% but greater than or equal to 70%,
  - 'Non-compliant (X)' if it is less than 70%.
- ② Decision (O/X Decision): If there is at least one item which is evaluated as 'Non-compliant (X)',

the decision shall be made as 'Non-compliant'.

③ Final Decision: If there is 'Non-compliant' in either decision for ① or ②, the final decision shall be made as 'Non-compliant'.

Date of Inspection : 09 and 10 May 2023

Name and signature of inspector  
Ilse Roekens

A handwritten signature in blue ink, appearing to read 'Ilse Roekens', with a long horizontal stroke extending to the right.