



**FOOD SAFETY MANAGEMENT SYSTEM AUDIT**  
Version 5.2

|                                   |                               |
|-----------------------------------|-------------------------------|
| <b>Auditee:</b>                   | <b>Rossouw Meat Purveyors</b> |
| <b>FSA® Certification number:</b> | Office Use Only               |
| <b>Location of site:</b>          | Plot 156 Krokodil driftwes    |
|                                   | Brits, 0250                   |
|                                   | <b>North West</b>             |

**AUDITEE INFORMATION**

|                                   |   |
|-----------------------------------|---|
| <b>Authorized representative:</b> | Kedibone Mosehla  |
| <b>E - Mail Address :</b>         | qc@rossouwmeat.co.za  |
| <b>Contact Number :</b>           | 012 252 6056  |
| <b>Scope - Process:</b>           | Receiving, storage, processing (deboning, mincing, injecting), packaging, storage and distribution. |
| <b>Scope - Products:</b>          | Portions, value added products of beef, chicken, lamb and pork.                                     |

**AUDIT INFORMATION**

|                               |  |
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| <b>Audit Date:</b>            | 27 June 2018                             |
| <b>Audit Type :</b>           | FSA                                      |
| <b>Auditor Name :</b>         | Lebogang Harris                          |
| <b>Main ISO 22003 Sector:</b> | Processing of Perishable Animal Products |
| <b>ISO 22003 Sector Code:</b> | CI                                       |
| <b>Audit Hours On Site:</b>   | 11 hours                                 |

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|--------------------------|--|
| <b>Scope exclusions:</b> | No exclusions are allowed from the scope of the FSA audit. |
|--------------------------|--|

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| <b>Audit objective:</b> | To establish the auditee's level of commitment to develop, implement, maintain and continuously improve an effective food safety management system based on the requirements of the relevant GFSAI Benchmarking Document (Version 7), regulatory and customer requirements.<br><br><b>Terms of Reference:</b><br>Management System Components (ISO 22000, BRC, IFS, SANS 10330)<br>Prerequisite programmes on food safety (ISO 22002 - 1, CAC/RCP 01, BRC, IFS, SANS 10049, CFA Guidelines)<br>HACCP (ISO 22000, Codex HACCP, BRC, IFS, SANS 10330) |
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| <b>Auditor Notes:</b> | Retail products for the shop were relocated, processed and packed in 2 separate rooms outside the main manufacturing area. These products were not included as part of the audit. These retail items included cured meats (salami, biltong, cooked products, smoked products biltong and salami). The auditee did not dispute any of the non-conformances in this report when given the opportunity to do so during the closing meeting. |
|-----------------------|--|

**AUDIT RESULTS**  
This summary report must be considered in conjunction with the full report.

| Documentation and Implementation of Audit Criteria<br>(<75% is Area of Concern) |                |               |
|---|----------------|---------------|
| Section   | Implementation | Documentation |
| Management System   | 96.9%          | 98.0%         |
| Prerequisite Programs   | 90.0%          | 100.0%        |
| HACCP Implementation  | 96.7%          | 100.0%        |
| High Risk   | -              |               |

| Nature and Number of Non - Conformances Noted |           |            |            |               |
|---|-----------|------------|------------|---------------|
| No of Criteria Total                          | N/A       | Minor NC's | Major NC's | Critical NC's |
|   |           |            |            |               |
| 94  | 7         | 10         | 2          | 0             |
| 23  | 6         | 1          | 0          | 0             |
| <b>190</b>                                    | <b>13</b> | <b>15</b>  | <b>2</b>   | <b>0</b>      |

Total :

| PRP / Process Performance Indicators<br>(<75% is Area of Concern) |               |                |         |
|---|---------------|----------------|---------|
| Section   | Documentation | Implementation | Overall |
| Facility and Equipment  | -             | 86.1%          | 86.1%   |
| Training  | 100.0%        | 100.0%         | 100.0%  |
| Staff Control   | 100.0%        | 83.3%          | 87.5%   |
| Services Control  | 100.0%        | 94.7%          | 95.8%   |
| Contamination Control   | 100.0%        | 85.7%          | 88.9%   |
| Allergen Control  | 100.0%        | 100.0%         | 100.0%  |
| Stock Control   | 100.0%        | 92.9%          | 95.5%   |
| Process Control   | 100.0%        | 100.0%         | 100.0%  |
| Testing and Verification  | 100.0%        | 88.9%          | 90.9%   |

| Overall Score Per Section |               |       |
|---------------------------|---------------|-------|
| Management System         | PRP's / GMP's | HACCP |
| 97.3%                     | 92.0%         | 97.1% |

|                    |
|--------------------|
| <b>Final Score</b> |
| <b>94.6%</b>       |

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| <b>Audit Outcome</b> |
| <b>PASS</b>          |

|                               |                    |
|-------------------------------|--------------------|
| <b>Next Audit due before:</b> | <b>28-Jun-2019</b> |
| <b>Type of Audit:</b>         | <b>Full Audit</b>  |

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