

CWB Program – Deboning and Processing



Document Number	HO 01 Annex E	Version Number	001
Created by	CWB Head office	Approved by	Dr Michael Bradfield
Initial issue Date	October 2020	Date revised	Feb 2021

GUIDELINES FOR COMPLETING CHECKLIST:

1. Please remember that the checklist must be submitted as supporting documentation after an external audit, therefore it would be appreciated if it is filled in, in detail.
2. Where you are asked to describe please add notes in comments column.
3. Items not audited please write a "NOT Audited" in comment box and draw a line through the Comply column. If a whole section is not audited a line may be drawn through whole section with "NOT Audited"
4. If an item is an NCR, please put across in the respective minor or major column.

NB: please use full item number on your NCR's to facilitate accurate analysis.

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
Signed copy of CWB license available		Critical				
CWB license certificate prominently displayed on premises and that the expiration date is present		Critical				
CWB RFID tag identified carcasses are recorded in the online database		Critical				
All cryovac bags or other forms of packaging containing CWB product logo prominently displaying the CWB logo at graphic level subordinate to that of the retail brand		Critical				
All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand		Critical				
All carcasses that are part of the CWB program should at all times be owned by a licensed participant of the program. Only CWB carcasses slaughtered and assessed in accordance with the CWB program can qualify for the deboning and processing stage. All CWB carcasses must be purchased from a CWB licensee and						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
identified according to CWB requirements (i.e., CWB Body Number linked to CWB ear tag and RFID) and be recorded in the CWB on-line database						
It is a requirement of all licensees to keep proper records (in an approved format) of all animals that are part of the CWB program and all the relevant events pertaining to the deboning and processing of these carcasses as part of the documented management program. All relevant records must be kept and made available to a representative of the CWB program.						
All CWB carcass primal cuts or carcass components which are to be sold without cryovac or other forms of packaging are displaying the approved CWB stamp on the outside of the carcass surface		Critical				
All Wagyu products on the premises should be CWB and grading must be visible		Major				

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
All CWB products buyers in South Africa, Namibia, Botswana, should be CWB licensees		Major				
All deboning and processing facilities must have an internal process in which final products are correctly allocated to CWB Carcasses						
The establishment is approved/ registered in terms of R638.						
Facility to be designed complying to all legal requirements and including food safety standards applicable.						
Temperature controls to be in place as per legal and industry standard requirements.						
The layout of the establishment precludes any direct or indirect cross contamination, in particular between raw/unprocessed meat and processed meat products and between exposed (unwrapped) raw meat/processed meat products and cartons. This includes keeping CWB products separate and traceable						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
<p>Products to be samples as per schedule and tested for Micro, Chemical etc. to ensure traceability of CWB as well as compliance to Meat safety act and other legal requirements and food safety standards,</p> <p>Corrective actions to be taken if out of specification or non-compliant</p>						
Staff to be trained to ensure fully understand CWB requirements, marking and identification						
Procedure to be in place to handle possible customer complaints CWB specific						
A prerequisite program is available to manage returned product at the establishment. All CWB returns must be recorded and traceably						
A prerequisite program is available to manage reworking of CWB product and this must be recorded and traceable.						
A HACCP program to be implemented. Processing plants (as per R908) to be certified SANS 10330						
If the establishment handles both CWB and non-CWB raw beef or meat preparations, a Procedure is provided for identification of each batch of raw beef or meat preparations received at the meat						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
processing establishment to distinguish clearly the CWB from non-CWB raw beef or meat preparations						
<p>A detailed list of manufactured/final processed meat products that are dispatched to each client is kept on record and the records include at least the following information:</p> <ul style="list-style-type: none"> • Consignee, • consignee contact details, • product description, • number of units and/or mass, • batch code(s), • date of dispatch. 						
A detailed Recall Procedure is provided, and full traceability required for CWB products back to farm.						

