

CWB Program – Restaurants



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Created by	CWB Head office	Approved by	Dr Michael Bradfield
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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				
All primal cuts claimed to be CWB Wagyu on premises to be CWB minimum marble score of 3		Critical				
All process products (patties, mince, wors, etc.) which is sold claiming to be CWB wagyu to be CWB and at least a marble score of 1 or 2		Critical				
All CWB products sold as cut steaks, other cuts, or manufactured meats e.g., diced or minced to have a CWB sticker adhere to the customer level packaging at a graphic level subordinate to that of the retail brand.		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				

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand		Critical				
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				
A written commitment by management is provided that includes: An undertaking. <ul style="list-style-type: none"> To be committed to comply to the CWB program 						
Menu or Shops signage prominently states that all Wagyu beef sold on these premises has been verified as CWB Program compliant						
All CWB products advertised at customer level has the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand. No other Wagyu product to be sold with the CWB logo						
The CWB licenced Restaurant should purchase Wagyu beef only in CWB labelled cartons and cryovac bags or other forms of packaging containing CWB						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
product or CWB stamp identified carcass primals and only from a CWB licensee.						
All cartoned, cryovaced and primal cut products that are part of the CWB program should at all times be in possession of a licensed participant of the program. Only CWB cartoned, cryovaced and primal cut products processed in accordance with the CWB program can qualify for the restaurant stage. All CWB cartoned, cryovaced and primal cut products should be purchased from a CWB licensee and identified according to CWB requirements (i.e., CWB logos on cartons and cryovac packs and CWB stamp marks on primal cuts).						
Wagyu Beef acquired from a non-CWB entity cannot be labeled using the approved CWB logo						
It is a requirement of all licensees to keep proper records (in an approved format) of all cartoned, cryovaced and primal cut products that are part of the CWB program and all the relevant events pertaining to the retailing of these products as part of the documented management program. All relevant records must be kept and						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
made available to a representative of the CWB program						
PRP Program to be implemented fully as per requirements of R638						
The establishment is approved/ registered in terms of R638						
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.						
CWB products to be fully traceable back to supplier.						
A prerequisite program is available for management of cold rooms/freezers and shall comply to the Meat safety act and the R638 as well as other legal requirements or industry standards This process is required from receiving to dispatch						

