

CWB Program – Deboning and Processing



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Created by	CWB Head office	Approved by	Elandri de Bruyn
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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 a NCR please put across in the respective minor or major column.
5. 1 Critical= Failure of audit
6. 3 Majors = Failure of audit

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

Note: CWB Requirements = Certified Wagyu Beef Requirements

Scheme = Requirements based on the certified scheme that is based on elements of ISO 9001, ISO 22000, ISO 14001, ISO 45001

Regulatory = Requirements as be South African regulations.

RLB = Rangeland Beef

All Audits can be postponed once by member, however, please note that all audits are planned on a route as to save costs any postponements that fall out of said route may results in additional cost.

Member name:_____

Contact Person:_____

Member number:_____

Date:_____

Audit Item	Requirement Guidance	NCR guideline	Comply	Minor	Major	Critical	Comment
Is there a responsible person for the CWB Program?	CWB	No one= Major Outdated= minor					
Is the CWB certificate valid?	CWB	Critical					
Is the CWB certificate displayed?	CWB	Minor					
Signed, valid copy of the CWB license and Protocol available at the time of the audit?	CWB	Major					
CWB RFID tag identified carcasses are recorded in the online database	CWB	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 with the applicable marble score	CWB	Critical					
All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand with the applicable marble score 2% of the total surface area of the packaging	CWB	Critical					
All carcasses that are part of the CWB program must at all times be owned by a licensed participant of the program. Only CWB carcasses slaughtered and assessed in accordance with the CWB program	CWB	Critical					

Audit Item	Requirement Guidance	NCR guideline	Comply	Minor	Major	Critical	Comment
can qualify for the deboning and processing stage. All CWB carcasses must be purchased from a CWB licensee and identified according to CWB requirements (<i>i.e.</i> , 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. I	Scheme	Minor					
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	CWB	Critical					
All Wagyu products on the premises should be CWB and grading must be visible	CWB	Major					
All CWB products buyers in South Africa, Namibia, Botswana, should	CWB	Major					

Audit Item	Requirement Guidance	NCR guideline	Comply	Minor	Major	Critical	Comment
be CWB licensees							
All deboning and processing facilities must have an internal process in which final products are correctly allocated to CWB Carcasses	CWB	Major					
The establishment is approved/registered in terms of R638.	Scheme/Regulatory	Major					
Facility to be designed complying to all legal requirements and including food safety standards applicable.	Scheme/Regulatory	Minor					
Temperature controls to be in place as per legal and industry standard requirements.	Scheme/Regulatory	Major					
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	Scheme/Regulatory	Minor					
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	Scheme/Regulatory	Minor					

Audit Item	Requirement Guidance	NCR guideline	Comply	Minor	Major	Critical	Comment
standards, Corrective actions to be taken if out of specification or non-compliant							
Staff to be trained to ensure fully understand CWB requirements, marking and identification	Scheme/Regulatory	Minor					
Procedure to be in place to handle possible customer complaints CWB specific	CWB	Minor					
A prerequisite program is available to manage returned product at the establishment. All CWB returns must be recorded and traceably	CWB	Minor					
A prerequisite program is available to manage reworking of CWB product and this must be recorded and traceable.	CWB	Minor					
A HACCP program to be implemented. Processing plants (as per R908) to be certified SANS 10330	Scheme/Regulatory	Minor					
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 processing establishment to distinguish clearly the CWB from non-CWB raw beef or meat	CWB	Major					

Audit Item	Requirement Guidance	NCR guideline	Comply	Minor	Major	Critical	Comment
preparations							
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: <ul style="list-style-type: none"> • Consignee, • consignee contact details, • product description, • number of units and/or mass, • batch code(s), • date of dispatch. 	Scheme/Regulatory	Minor					
A detailed Recall Procedure is provided, and full traceability required for CWB products back to farm.	CWB	Minor					
Compliance to all other South African Legal requirements	Scheme/Regulatory	Major					

The below table is only applicable to members that participate in the Rangeland Beef production system

Audit Item	Requirement Guidance	NCR Guideline	Comply	Minor	Major	Critical	Comment
Was the auditing body informed in advance of participation in the Rangeland Beef Program?	RLB	Minor					
Carcasses, primals and retail cuts from the Rangeland Beef Program are clearly marked and kept	RLB	Critical					

Audit Item	Requirement Guidance	NCR Guideline	Comply	Minor	Major	Critical	Comment
separate from other CWB Wagyu and/or other beef carcasses, primals and retail cuts.							

Audit Date	
Auditor	
Auditor Signature	
Total Number of NCRs	Minor: Major: Critical
Pass/Fail	