

CERTIFICATE OF CONFORMITY

This is to certify that

Sandyford Meats Ltd

32 Ravensrock Road
Sandyford Industrial Estate
Dublin 18

Having been audited, meets the requirements set out in the

BRCGS for Food Safety (Issue 8: February 2019)

Grade achieved:	A
Scope of activities:	The primal boning, trimming and portioning of beef. The curing of corned beef and the mincing of beef and forming of beef burgers. Beef portions, corned beef and mince are packed into vacuum bags, beef burgers are wrapped or packed into vacuum bags. All products are stored chilled or frozen.
Exclusions:	None
Product categories:	1 - Raw red meat 3 - Raw prepared products (meat and vegetarian)
Audit programme:	Remote Audit
BRCGS site code:	2122651
Date(s) of audit:	6 & 7 April 2022
Certificate issue date:	12 May 2022
Re-audit due date:	8 April 2023
Certificate expiry date:	20 May 2023
Auditor number:	21337
Certificate reference:	0312-F

Authorised by



Joyce Knight
Managing Director



UK Food Certification, Winnington Hall, Winnington, Northwich, Cheshire CW8 4DU



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