

CERTIFICATE OF CONFORMITY

This is to certify that

Sandyford Meats Ltd

32 Ravensrock Road
Sandyford Industrial Estate
Dublin 18
Ireland

Having been audited, meets the requirements set out in the

BRCGS for Food Safety (Issue 9: August 2022)

Grade achieved:	AA+
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 chilled or frozen.
Exclusions:	None
Product categories:	1 - Raw red meat 3 - Raw prepared products (meat and vegetarian)
Audit programme:	Unannounced - mandatory 1 in 3 year
BRCGS site code:	2122651
Date(s) of audit:	29 & 30 March 2023
Certificate issue date:	9 May 2023
Re-audit due date:	8 April 2024
Certificate expiry date:	20 May 2024
Auditor number:	26794
Certificate reference:	0312-F

Authorised by



Joyce Knight
Managing Director



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



This certificate remains property of UK Food Certification Limited and must be returned immediately on request. Whilst all due care and skill has been exercised in performing this audit, UK Food Certification Limited accepts responsibility for proven negligence only.

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