

# 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 8: February 2019)**

<b>Grade achieved:</b>	AA
<b>Scope of activities:</b>	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.
<b>Exclusions:</b>	None
<b>Product categories:</b>	1 - Raw red meat 3 - Raw prepared products (meat and vegetarian)
<b>Audit programme:</b>	Remote Audit
<b>BRCGS site code:</b>	2122651
<b>Date(s) of audit:</b>	8 & 9 April 2021
<b>Certificate issue date:</b>	11 May 2021
<b>Re-audit due date:</b>	8 April 2022
<b>Certificate expiry date:</b>	20 May 2022
<b>Auditor number:</b>	21365
<b>Certificate reference:</b>	0312-F

**Authorised by**



**Joyce Knight**  
Managing Director



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



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