

Bourke College of Marketing & Design

Excellence in Retailing Programme

Certificate of Completion

James O'Gorman

It is hereby certified that the following module has been completed

IMPLEMENTING HACCP WORKSHOP

President: Louba 200

Date: 01.02.2002



Excellence in Retailing, Wholesale and E-commerce



Bourke College of Marketing & Design

Excellence in Retailing Programme

Certificate of Completion

Niall O'Gorman

It is hereby certified that the following module has been completed

IMPLEMENTING HACCP WORKSHOP

President: Louba Loule

Date: 01.02.2002



Excellence in Retailing, Wholesale and E-commerce

O'Gorman Meats	Section No. 4	Issued By: Nicella O'Gorman	Approved By: James O'Gorman
Abattoir HACCP Manual	Issue No. 2	Page 1 of 1	Date of Issue:17/8/07

Food Safety Policy

It is the policy of O Gorman meats to produce safe and legal beef, pork and lamb carcasses and primals for sale to our customers through the implementation of a food safety management system. We aim to do this by implementing a pre-requisite programme and H.A.C.C.P plan.

It is our policy to comply with all relevant legislation as follows:

EC Regulation No 852/2004-on the hygiene foodstuffs (Hygiene package 1)

EC Regulation No 853/2004 -laying down specific hygiene rules on the for foods of animal origin. (Hygiene Package 2)

EC Regulation No 854/2004-laying down specific rules for the organisation of official controls on products of animal origin for human consumption

Abattoirs Act 1988 and amendments

Regulation (EC) no. 999/2001

Regulation (EC) no. 1774/2002-Animal By-Product legislation

Regulation (EC) no 178/2002-Laying down the general principles and requirements of food law

We aim to produce safe and legal meats of the highest quality to our customers. All of our product is fully traceable back to the farm of origin. Our traceability system ensures the principle of one step forward and one step back is achieved. We believe staff training is the key to achieving these goals. All staff working in our abattoir and boning hall have been trained in relevant standard operating procedures (SOP'S).

Signed James O'Gornan Date 01/09/07.



CERTIFICATE OF APPROVAL

Regulation (EC) No 852/2004 on the hygiene of foodstuffs
Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin
EC (Food and Feed Hygiene) Regulations 2005 (SI 910/2005) as amended

Conditional Approval no: 2653

Sole trader name: NIALL & JAMES O'GORMAN

Home address of Sole trader: KNOCKNACREE, CASTLEDERMOT, CO.KILDARE

Company's registered number: N/A

Address of Establishment: KNOCKNACREE, CASTLEDERMOT, CO. KILDARE

The above named establishment is hereby approved by *KILDARE COUNTY COUNCIL*, an Official Agency of the Food Safety Authority of Ireland in accordance with the above Regulations. This approval applies to the following activities and species only:

Slaughtering of bovine, ovine and porcine.

Cutting of bovine, ovine, porcine fresh meat.

Cold storage of bovine, ovine, porcine and poultry fresh meat and meat products.

Production of non-ready to eat meat products - applies to bovine and porcine.

Storage and distribution of bought in product - applies to bovine.

This approval number forms part of your oval stamp, which should appear as one or other of the marks below:

IRELAND
2653
EC

IE 2653 EC

Dated 08/02/08 (Approval is effective from this date)

For KILDARE COUNTY COUNCIL

Officer authorised in that behalf by KILDARE COUNTY COUNCIL

Approved means approved as appropriate to the particular Regulation. The approval granted under the above Regulation shall relate only to the owner of this establishment who originally applied for the approval. This approval shall cease in the event of the establishment being sold, relocated, ceasing trading or operation or if the owner, being in a partnership that is terminated or being a company is wound up/ceases to be a registered company/goes into liquidation (as appropriate) or being a sole trader dies or is adjudged bankrupt.