

# Certificate of Conformity

Certificate Number: 79/07/1216

Acoura Certification (UKAS accredited Certification Body 071) certifies that, having conducted an audit

For the scope of activities: The cutting and, where required, the boning of carcasses for primal and wholesale cuts of beef, lamb and pork and vacuum packing.

Including voluntary modules of: N/A

Exclusions from scope: Offal processing

Product categories: 1 - Raw red meat

**A P Jess Ltd**  
1205208  
Sandyford Abattoir  
Sandyford Road  
Paisley, PA3 4HP

Has achieved Grade: A

Meets the requirements set out in the

## **BRC GLOBAL STANDARD for FOOD SAFETY ISSUE 7: JANUARY 2015**

Audit programme: Announced

Dates of audit: 31 October & 01 November 2016

Certificate issue date: 08 December 2016

Re-audit due date: 01 to 29 October 2017

Certificate expiry date: 10 December 2017

Compliance is monitored through initial and continuing assessment

Authorised by:



**Tim Bailey**

**Managing Director, Food Manufacturing**



This certificate is the property of Acoura Certification and must be returned immediately on request. To check its validity telephone 0131 335 6600, or write to Acoura, 6 Redheughs Rigg, Edinburgh EH12 9DQ

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the TELL BRC hotline +44 (0)20 7717 5959  
Visit the BRC Directory [www.brcdirectory.com](http://www.brcdirectory.com) to validate certificate authenticity.