



Ashbourne Beef & Lamb Ltd
QUALITY MANUAL

Section 1 - Food Safety and Quality Policy

Table of contents

1.0	Food Safety and Quality Policy	2
2.0	Food Safety and Quality Objectives.....	3

Rev.	Effective	Superseded	Comment/ Change
01	01/03/10		Policy implemented.
02	16/04/12	01/03/10	Included BRC standard v 6
03	09/11/13	16/04/12	Food safety and quality objectives reviewed
04	15/03/14	09/11/13	Removed Pig and Poultry Scheme as the company is not approved by Bord Bia to
05	04/10/14	15/03/14	Removed Keelaghan Meats. Corrected Company Name from Ashbourne Wholesale Meats to Ashbourne Beef and Lamb. Food safety objectives reviewed.
06	06/11/14	04/10/14	Updated the policy to include how the company plans, implements or monitors continuous improvement
07	03/01/15	06/11/14	Corrected effective date. Revised objectives.
08	12/09/15	03/01/15	Included food information leg., site kept informed of quality and food safety changes. Correct BRC revision

Issued / Approved by: N. Bergin
Technical Manager



Ashbourne Beef & Lamb Ltd QUALITY MANUAL

1.0 Food Safety and Quality Policy

Ashbourne Beef and Lamb Ltd (ABL) has a proven track record when it comes to providing a safe and legal product to the marketplace.

We build our policy around the ever-changing needs of the consumer. It is for this reason that we have updated our Food Safety Management System (FSMS) to meet the growing concerns which the consumer has in regard to Food safety and traceability of product.

The key objectives arising from this concerted effort is to supply the consumer with a product that our customers can be proud of in terms of: **food safety, legality, origin, and quality.**

ABL are very conscious of the need to offer a product that is attractive to the consumer, and which serves the commercial interest of both companies and our customers. Accordingly it is also in the interests of ABL staff that we strive for excellence in the preparation of all products remembering that today's customers are increasingly demanding.

It is for the above reasons that customer specifications must at all times be strictly adhered to during all stages of processing and quality control. It is the responsibility of senior management to ensure that all staff are fully trained.

abl are fully committed to continual improvement of all aspects of the business. This will be completed by taking following approach:

PLAN-identify an opportunity and plan for change, **DO** - implement the change, **REVIEW** - analyse the results of the change and determine whether it made a difference or not, and **ACT** - if the change was successful, implement it on a wider scale and continuously assess the results. If the change did not work, begin the process again.

Senior management are fully committed to the development of our FSMS and also that of our staff. Senior management will provide whatever resources are necessary to ensure:

- safety in the workplace
- staff are fully competent to produce safe food
- a continual improvement ethos

The company's senior management ensures that the site is kept informed of any reviews: scientific and technical developments, industry code of practice, new risk to authenticity or raw material and any relevant legislation applicable in the country of raw material supply, production and, where know, the country where the product will be sold. ABL complies with but not only:

1. EC regulations: Reg. (EU) 852/2004 on hygiene of foodstuff as amended; Reg. (EU) 853/2004 on hygiene rules for food of animal origin as amended; Reg. (EU) 178/2002 on general food law as amended; Reg. (EU) 2073/2005 on microbiological criteria for foodstuffs as amended as well as Reg. (EU) 1169/2011 on the provision of food information to consumers as amended.
2. BRC Global Standard for Food Safety as amended.
3. Bord Bia Meat Processor Quality Assurance Processor Standard as amended.
4. ISO 22000 standard

The Food Safety and Quality Policy is reviewed at least annually or after recommendations have been made after third party certification or customer audits

Signed: _____ Date: 12/09/15

Neil Bergin, Managing Director



Ashbourne Beef & Lamb Ltd
QUALITY MANUAL

2.0 Food Safety and Quality Objectives

The following Food Safety and Quality Objectives are documented:

1. Manufacture and deliver products that meet the highest food safety and quality standards.
2. Meet or exceed all statutory and regulatory requirements for quality and food safety.
3. Communicate food safety aspects and requirements to suppliers, contractors, customers and consumers by establishing specifications for raw material and product storage.
4. Provide a full product traceability to our customers at all times.
5. Manufacture product of an Irish origin to our customers where possible.
6. Reduce product specification complaint by 1%
7. Increase the GMP score from 85 % compliance to 90 % compliance
8. Achieve Bord Bia certification with 15 or less minors.
9. Maintain Grade A BRC certification.