



**FOYLE MEATS
MELTON RD
SIX HILLS
MELTON MOWBRAY
LE14 3PR**

Environmental Permit Application

Non-Technical Summary

Document Ref: Attachment B.2.4

NON-TECHNICAL SUMMARY
FOYLE MEATS, SIX HILLS, MELTON MOWBRAY, UK

Non-Technical Summary: Foyle Meats - Melton Mowbray

Application Type: Bespoke Environmental Permit

Installation address: Melton Rd, Six Hills, Melton Mowbray LE14 3PR, UK.

Operations: Slaughter of Cattle and Processing.

Site: Foyle Meats – Melton Mowbray is a subsidiary of Foyle Food Group Ltd (PLC).

Company House Number: NI034218

Schedule 1 Activities:

Environmental Permitting (England and Wales) Regulations 2016

Schedule 1: Activities, Installations and Mobile Plant

Part 2: Activities

Chapter 6: Other Activities

Section 6.8: **The treatment of animal and vegetable matter and food industries,**

Part A(1): (b):

Slaughtering animals at a plant with a carcass production capacity of more than 50 tonnes per day.

Section 6.8: **The treatment of animal and vegetable matter and food industries,**

Part A(1): (d):

Treatment and processing, other than exclusively packaging, of the following raw materials, whether previously processed or unprocessed, intended for the production of food or feed (where the weight of the finished product excludes packaging)

(i) *Only animal raw materials (other than milk only) with a finished production capacity greater than 75 tonnes per day.*

NON-TECHNICAL SUMMARY

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY, UK

Site Overview

Foyle Food Group operates a slaughtering facility on a 24,000 M² site located at Six Hills, Melton Mowbray, LE14 3PD, United Kingdom. Activities at the site include the slaughter of cattle and the dressing, chilling and quartering of beef carcasses, the harvesting of offal, cod fat and the packing of beef offal and cod fat into vacuum pouches and lined cardboard boxes.

The northern and eastern site boundaries are bounded by green-fields, which contains an operational farmstead. The northeast of the site is bounded by a green-field, beyond which is the Six Hills Leisure facility and golf course. At its closest point, this golf course comes within c.125m of the site boundary.

The west boundary is bounded by two industrial units and associated carpark, beyond which is the A46 road. The south of the site is mostly bounded by a local access roadway into the adjacent industrial units and partially bounded by the B676 road.

The closest residential properties to the site are located on the A46 Road, c.220m south-west of the site boundary.

Prior to being acquired by the Foyle Food Group, the site was a privately owned beef slaughtering facility.

The company's customer base is split between commercial and retail. The site produces primal frozen quarters which are dispatched to other Foyle Foods site for further processing. Boning is not carried out at the site.

The site employs approximately 77 staff, including office and admin personnel.

The actual tonnage of finished product produced in 2023 was 14,809.90 tonnes, which is an average of 284.81 tonnes per week.

The plant operates production shifts on a five-day basis between 07:00-15:00, while cleaning occurs during evening & night-time hours. Weekend work may occur at peak production times and the engineering team provide 24/7 cover.

No effluent treatment occurs at the site. Effluent is stored in the Effluent Storage Sump and the Truck-Wash Sump, which are emptied daily by road tanker for further treatment off-site.

All water is sourced from a mains supply, while the site contains a single hot water boiler.

All waste is segregated on-site for removal to offsite waste facilities as appropriate.

The site holds the following accreditations:

- BRCS
- Red Tractor
- AHDB Beef and Lamb (formally EBLEX)
- Organic Soil Association
- ISO 14001
- USDA Approved

NON-TECHNICAL SUMMARY

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY, UK

1.0 Description of Process

The main stages of production and processing at the facility are discussed below. Further detail can be found in Attachment B.3.13.1 – Site Operations (Management & Controls) and Attachment B.3.13.2 – Site Operations (Manufacturing & Infrastructure).

Lairage

Cattle scheduled for slaughter are delivered to the site by road. The animals are placed in livestock holding pens in the lairage area.

Slaughter Lines

Cattle are stunned / killed and hung by their back legs on an overhead rail system. The cattle then have the main arteries in their throats cut by trained slaughter operatives.

Blood from slaughtered animals is collected by means of a dedicated collection system.

Blood is then transferred from the blood trough to the blood storage tank.

Head, Horn and Hoof Removal

Heads, horns and hooves are manually removed from cattle carcasses using hydraulically operated cropping shears and are sent to Specified Risk Material (SRM) skips for staining with blue dye.

Hide Removal

After bleeding, cattle have the mask and ears manually removed. After removal, the mask, which is classed as SRM, is stored in dedicated storage areas and stained with blue dye before disposal.

Trimming and Evisceration

Green offal (lungs, trachea) are collected and taken for further processing at an off-site facilities. Gut (paunch) contents is also removed at this stage and stored for collection by a contractor for land-spreading.

The respiratory, pulmonary and digestive organs are then removed and sent for disposal or further processing as required. Red offal (heart, liver and kidneys) are removed and sent to the Red Offal processing area.

Red Offal Further Processing

Further to being initially chilled, red offal is trimmed, packed, labelled and weighed and sent to the chill for storage.

NON-TECHNICAL SUMMARY

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY, UK

Carcass Quartering

The cattle carcasses are split along the spine using purpose designed electric saws. The spinal cord is then removed from the carcass using a vacuum suction system. Each side is cut, resulting in beef quarters.

Chilling

The beef quarters are placed in chilled storage prior to dispatch.

Dispatch

Chilled beef quarters are removed off-site in refrigerated trailer, by a registered haulier, to other Foyle Meat facilities for further processes (i.e. cuts, de-boning, packaging etc.).

Cleaning

Procedures ensure that residual material is removed from floors, water is used efficiently, and employees are trained.

NON-TECHNICAL SUMMARY

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY, UK

2.0 Raw Materials

The primary raw material used at the site is cattle.

The majority of the cattle are sourced from the local area and from within the East Midland counties.

3.0 Process Effluent

All internal process effluent flows to the underground effluent storage sump located in the rear yard area. The contents of this sump is removed off-site via road tanker twice daily, by register haulier. Surface water from the animal-by-product handling area and CAT storage area also enters this sump.

Internal wash water from the lairage, surface water from an external area of dirty yard to the east of the lairage and wash water from the Truck-Wash flows to the underground Truck-Wash Sump. The contents of this sump is also removed off-site via road tanker twice daily, by the same register haulier.

Non-Production related foul water (i.e. toilets) is directed to an underground foul sump, which is emptied approx. every three months.

4.0 Emissions

The environmental emission sources and their supporting descriptive or assessment documents for the purposes of this application are as follows:

Air Emissions – The factory uses a single LPG fuelled Babcock Wanson HW3P Series boilers, located in the Boiler House, to supply hot water to the entire facility. Boilers are maintained annually in order to ensure efficiency (see Attachment B.3.2).

Odour Controls – Potential odours associated with the site include process effluent storage and animal-by-product handling and storage (CAT1, CAT3, Belly Grass and Blood). An Odour Impact Assessment Survey and Odour Management Plan have been developed and submitted as part of this application (see Attachment B.3.8.1 & B.3.8.2).

Noise – Site related noise source include refrigeration equipment, air compressors and vehicle operations. The site was not audible at any of the closest noise sensitive locations. Noise levels within the vicinity of the facility are influenced by road traffic. An Environmental Noise Assessment Survey was carried out in support of this application (see Attachment B.3.9).

Surface Water – Clean yard and some roof water is collected via a network of drains, before discharging to the Kingston Brook. Remaining roof water is used to top-up the Truck-Wash water tank. Dirty yard water is stored in two sumps (see Attachment B.3.3).

Waste – All waste streams are segregated on-site and transported off-site to licenced waste facilities as appropriate. No waste is sent to landfill (see Attachment B.3.12).

NON-TECHNICAL SUMMARY

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY, UK

5.0 Complaints

The site has not received any complaints with regards to noise or odour since operations began at the site.

6.0 Non-Conformance

The site does not hold a Consent to Discharge or a Full Licence to Abstract Water.

Additionally, no pollution incidents have occurred at the site

7.0 EA Guidance

The Foyle – Melton Mowbray Bespoke Environmental Permit Application is based on the following Environment Agency guidance documents:

- Guidance notes on Part A – About You
- Guidance notes on Part B2 – General New Bespoke Permit
- Guidance notes on Part B3 – New Bespoke Installation Permit
- Guidance notes on Part F1 – Charges and Declarations
- Horizontal Guidance Note H1 Overview Document
 - H1 Annex A – Amenity & accident risk from installations and waste activities
 - H1 Annex D.2 – Discharges to surface waters
 - H1 Annex E - Surface Water Discharges (complex)
 - H1 Annex F – Air Emissions
 - H1 Annex G – Disposal or recovery of waste produced on site
 - H1 Annex H – Global warming potential
 - H1 Annex J – Groundwater
 - H1 Annex K – Cost benefit analysis
 - H1 Software Tool User Guide Version 2.74
- H2 IPPC Guidance Note Energy Efficiency
- H3 (Part 2) Noise Assessment and Control
- H4 Odour Management (2011)
- H5 Site Condition Report – Guidance Note
- H5 Site Condition Report – Word Template
- Guidance: Risk assessments for your environmental permit
- Guidance: Surface water pollution risk assessment for your environmental permit
- Guidance: Air emissions risk assessment for your environmental permit
- Guidance: Groundwater risk assessment for your environmental permit
- Guidance: Control and monitor emissions for your environmental permit
- TGN: How to Comply with your Environmental Permit (EPR1.00) Version 8 (2014)
- TGN: How to Comply with your Environmental Permit: The Food and Drink Sector (EPR 6.10)

NON-TECHNICAL SUMMARY
FOYLE MEATS, SIX HILLS, MELTON MOWBRAY, UK

Appendix A: Site Layout Plan

