



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

Environmental Permit Application

Site Operations: Management & Controls

Document Ref: Attachment B.3.13.1

SITE OPERATIONS: MANAGEMENT & CONTROLS

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

1.0 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-field, 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.

All water is sourced from a main 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:

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

SITE OPERATIONS: MANAGEMENT & CONTROLS

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

2.0 SITE MANAGEMENT AND CONTROL

The site has a structured management approach to the operation of the business in terms of product quality, process control environment, safety, training and analytical capability.

Central to this structured approach at the facility are the quality management system, which provides the structured framework for operational and quality control (BRC) at the plant and the environmental management system (ISO14001), which provides a similar structured framework for the maintenance and improvement in the plants environmental performance.

Training of personnel is central to the continued operation of the Foyle installation in a manner that minimizes its impacts on the environment.

This document defines the specific responsibilities with respect to environmental management for the various roles at the facility. Obligations and responsibilities based on existing and future legislation may change elements; however, this will be covered within specific functional policies and procedures.

The Environmental Management System at Foyle Meats – Melton Mowbray is subject to audit on an on-going basis by a combination of internal auditors and external certification surveillance audits.

SITE OPERATIONS: MANAGEMENT & CONTROLS

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

2.1 Management Structure, Roles and Responsibilities

Head of Technical

- To provide access to the Register of Environmental Legislation.
- To select and authorise the external auditing body for ISO14001.
- To review and update the Foyle Group Environmental Policy as required and notify the group of any amendments and ensure the policy is available for use.

Operations Director

- Has overall responsibility for the effect that the site operation has on the environment.
- To provide adequate resources and support for the effective implementation of the company's environmental management system and policy.
- Has overall responsibility for the general welfare and safety of the workforce.
- To ensure environmental legislation is implemented and monitored on an on-going basis through periodic auditing,
- To ensure environmental objectives relating to production are agreed upon and met.

Technical Controller

- To perform his/her tasks in relation to the environmental management system in compliance with the requirements as stated in the environmental manual.
- To ensure that the product meets customer/quality requirements.

Operations Manager /Factory Manager

- To take accountability and provide support / resources for the effectiveness of the EMS.
- To perform his tasks in relation to the environmental management system in compliance with the requirement as stated in the environmental manuals.
- To manage and supervise the implementation of the environmental policy at the site.
- Act as the site environmental representative.
- To run production on a day-to-day basis and to ensure, that all work is performed to the stated procedures.
- To ensure that environmental legalisation identified is implemented and monitored through periodic auditing.
- To ensure that the environmental objectives relating to production are met.

Environmental Manager

- To implement, maintain and monitor the environmental management system in accordance with the I.S. EN ISO 14001: 2015 standard. The Environmental Manager is the Company's nominated management representative.
- Report the performance of the environmental management system to senior management for review and as a basis for improvement.
- To ensure compliance with the site discharge licence and all other relevant environmental legislation.
- To ensure that each department's responsibility for environmental issues is adequately documented and records are maintained to demonstrate conformity.
- To initiate action as needed and verify that it has taken place.
- To communicate with internal and external bodies and organisations.
- To take the appropriate action to deal with an environmental emergency.

SITE OPERATIONS: MANAGEMENT & CONTROLS

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

Environmental Auditors

- To perform internal environmental audits in accordance with agreed program.
- Provide support to other group Environmental auditors when required.
- Notify the Environmental Manager if there will be difficulties completing audits to programme in time to allow contingencies to be implemented.

Head of Engineering and Site Services

- To ensure that resources are available so that plant and equipment is maintained under the preventive maintenance system.
- To agree the environmental objectives relating to engineering and ensure resources are available so they can be achieved.
- In the absence of the Environmental Manager, he/she will receive all external correspondence received by the business relating to environmental issues.

Site Engineering Manager

- To ensure that plant and equipment are maintained and controlled under the preventive maintenance system.
- To ensure that the environmental objectives relating to engineering are met.

Production Managers/Shift Supervisors

- To ensure, that all work is performed in accordance with stated procedures.
- To ensure that safety equipment is used and instructions followed.
- To ensure that the environmental objectives relating to their areas are met.

Team Members

- To perform their tasks in accordance with stated procedures.
- To ensure that safety equipment is used and instructions followed.
- To ensure that the environmental objectives relating to their areas are met.

2.2 Calibration and Maintenance Systems

Foyle Meats - Melton Mowbray has established standard procedures for the calibration and maintenance of all environmental abatement, treatment, measurement and control equipment where required.

The site operates a preventative maintenance system called *Shire*, which is an innovative CMMS (computerised maintenance management system) for the integrated management of maintenance, materials, purchasing and services. This system covers all on-site equipment and is updated and maintained regularly.

SITE OPERATIONS: MANAGEMENT & CONTROLS

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

2.3 Waste Control Systems

Foyle - Melton Mowbray operates a waste management and control system, which is defined by documented standard operating procedures, which are reviewed and updated regularly to reflect up-to-date operations on site.

Where possible, waste is minimized at source through the application of best practice manufacturing and processing techniques.

Throughout the installation, solid waste streams are collected and contained in suitable containers prior to recycling or disposal.

All employees on site dealing with specific waste handling procedures have been trained on these procedures.

Further information on the handling, storage and disposal of waste at the site can be found in Attachment B.3.12 – Waste Management.

Relevant procedures for waste management from the Environmental Procedures Manual are listed below:

Section No.	Name
EMS OP04	Disposal of Waste
EMS14	Monitoring, Measurement, Analysis and Evaluation

2.4 Overview of Quality Control System

Foyle - Melton Mowbray, as an established processing plant, has an extensive and highly developed quality management system in place which meets the food hygiene requirements of DARD and the plants customers. The management system is developed around the BRC Global Food Standard, which has enabled the site to implement a fully integrated HACCP system based on a food safety management system.

Central to this approach is the quality management system, which provides the structured framework for the operation and control at the plant.

All levels of employees have responsibilities under the Quality Policy to ensure quality and food safety is maintained at the plant.

The Technical Manager is responsible for the implementation of HACCP and the quality management system including internal audits, corrective and preventative action and management reviews. The Technical Manager must liaise with external parties e.g. customers and regulatory authorities etc. on food safety and quality matters. The responsibility for the day-to-day operation of quality practices and procedures lies with the Production Departmental Managers in each area.

The quality and HACCP systems are accredited to the BRCGS standard (Site Code: 1573805) and currently hold an AA grading.

SITE OPERATIONS: MANAGEMENT & CONTROLS
FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

2.5 Environmental Management System

The site achieved ISO14001 accreditation as a means of implementing its environmental policy and achieving its environmental objectives. Their current certificate can be seen in **Appendix A** below.

The EMP specifies the objectives to be achieved, the persons responsible and the means and timeframe by which they are to be achieved.

The objectives and targets will relate to the identified environmental aspects and the environmental regulations of the day.

The Environmental Management Programme will set out the strategies and the schedule for achieving the specified objectives and targets. The programme will also include a review mechanism to determine progress made towards targets and revision of targets (upwards or downwards) as is appropriate.

2.6 Environmental Policy

The site policy is displayed in the reception area and on the environmental notice board.

Copies of the site policy are available to the public on request.

The policy is reviewed at least annually at the Environmental Management Review Meeting. Any proposed modifications to the group policy will be forwarded to the Divisional Environmental Manager for consideration.

This policy is communicated to all employees working for the organization through induction and the environmental notice-board.

See Attachment C.4 for copy of the site Environmental policy.

2.7 Assessment of Environmental Performance

The site provides for on-going assessment of its environmental performance through the environmental Management Programme as outlined above and as part of the ISO14001 certified environmental management system, as per EMS14 - Monitoring, Measurement, Analysis and Evaluation.

An environmental corrective action system is in place and provides a mechanism by which continuous improvement is achieved. Corrective actions are tracked on a continuous basis and the records are maintained under the ISO14001 system, as per EMS15 - Non-Conformance, Corrective and Preventative Actions.

Trained internal auditors audit the environmental management system according to an internal audit schedule. These audits provide a mechanism for continuous improvement of the system, as all audit findings require corrective actions under ISO 14001, as per EMS17 - Internal System Audit.

SITE OPERATIONS: MANAGEMENT & CONTROLS

FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

Specific environmental performance indicators are assessed as follows:

2.7.1 Waste Prevention and Minimization

Minimising the amount of packaging taken in with raw materials, used during processing, and making changes to the way final products are packaged, can substantially reduce operating costs and also cost of disposal.

The site aims to prevent all packaging waste at source rather than looking for suitable disposal options, as per EMS OP04 – Disposal of Waste.

2.7.2 Water Conservation

The Site intend to install water meters across the site, at key locations, to provide an area specific water usage trend which would allowed the facility to reduce water usage on site, as per EMS OP02 – Monitoring Water Usage.

2.7.3 Saving in Energy

An on-going energy control programme is in place as part of the EMP. This program covers boiler operations, compressed air usage, water usage, refrigeration, lighting, ventilation and heat, as per EMS OP03 - Energy Management.

2.7.4 Employee Training

Training of personnel is considered a key function in the successful operation of the installation. All staff members receive an environmental induction and other training is given as appropriate, as per EMS EM11 – Resources, Awareness and Competence, EMS ER10 – Environmental Training Matrix

2.7.5 Complaints Recording and Investigation

The site, in accordance with the requirements of the ISO14001:2015 standard and internal procedures must log and investigate any complaints of an environmental nature, as per EMS ER07 – Non-Conformity Record Sheet and EMS ER05 – Communications Complaints Record Form.

SITE OPERATIONS: MANAGEMENT & CONTROLS
FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

Appendix A: Foyle Meat ISO14001 Cert

Certificate of Registration											
	<p>This is to certify that the Environmental Management System of:</p> <p>Foyle Melton Melton Road, Six Hills, Melton Mowbray, Leicestershire, LE14 3PR, United Kingdom</p> <p>(This certificate is part of a multi site registration refer to certificate E 242 for additional info.)</p> <p>applicable to:</p> <p>The slaughter, preparation, packing and supply of meat and meat products</p> <p>has been assessed and registered by NQA against the provisions of:</p> <p>ISO 14001:2015</p> <p>This registration is subject to the company maintaining an environmental management system, to the above standard, which will be monitored by NQA</p>										
											
	<p> Managing Director</p>										
	<table border="0"><tr><td>Certificate No.</td><td>E 242/6</td></tr><tr><td>ISO Approval Date:</td><td>5 March 2019</td></tr><tr><td>Reissued:</td><td>11 May 2022</td></tr><tr><td>Valid Until:</td><td>22 June 2025</td></tr><tr><td>EAC Code:</td><td>03</td></tr></table>	Certificate No.	E 242/6	ISO Approval Date:	5 March 2019	Reissued:	11 May 2022	Valid Until:	22 June 2025	EAC Code:	03
Certificate No.	E 242/6										
ISO Approval Date:	5 March 2019										
Reissued:	11 May 2022										
Valid Until:	22 June 2025										
EAC Code:	03										

Page 1 of 1

The use of the UKAS Accreditation Mark indicates accreditation in respect of those activities covered by the accreditation certificate number 015 held by NQA. NQA is a trading name of NQA Certification Limited, Registration No. 09351758. Registered Office: Warwick House, Houghton Hall Park, Houghton Regis, Dunstable Bedfordshire LU5 5ZX, United Kingdom. This certificate is the property of NQA and must be returned on request.

SITE OPERATIONS: MANAGEMENT & CONTROLS
FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

Appendix B: BRCGS



CERTIFICATE OF CONFORMITY

SAI Global Certification Services Pty. Ltd (INTERTEK SAI Global),
accredited Certification Body No Z1440295AS certifies that:

Foyle Food Group
Trading as
Foyle Food Group - Melton Mowbray
Site Address: Melton Road, Six Hills, Melton Mowbray, Leicestershire, LE14 3PR,
UNITED KINGDOM
BRCGS Site Code: 1573805
having conducted an audit for the scope of activities


Scope: Slaughter of cattle, the dressing and chilling of beef carcasses and the
production, harvesting and packing of red and green offal. Packaging methods
include vacuum pouches and waxed or polythene lined cardboard boxes.

Exclusions from Scope:	None.
Product Category (ies):	01 - Raw red meat
Has Achieved Grade:	AA

Meets the requirements set out in the

Global Standard for Food Safety Issue 9: August 2022

Audit Programme: Announced



Auditor Number:
20829


Certificate Number:
0150896

Dates of Audit:
24-26 April 2023

Certificate Issue Date:
05 June 2023

Re-audit Due Date:
(An.): 05 April 2024 to 03 May 2024
(Unan.): 03 January 2024 to 03 May 2024

Certificate Expiry Date:
14 June 2024



WWW.JAS-ANZ.ORG/REGISTER




Calin Moldovean
President Business Assurance

SAI Global Certification Services Pty. Ltd.
Level 7 Suite 7.01
45 Clarence Street
Sydney NSW 2000
Australia

In the issuance of this certificate, INTERTEK SAI Global assumes no liability to any party other than to the Client, and then only in accordance with the
agreed upon Certification Agreement. This certificate's validity is subject to the organization maintaining their system in accordance with INTERTEK SAI
Global requirements for systems certification. This certificate remains the property of INTERTEK SAI Global and must be returned to INTERTEK SAI Global
upon its request. To validate certificate authenticity please visit www.brcgdirectory.com

If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tel.brcgs.com

CT_BRCGS_Food Safety_9_August2022_SAI Global_JAS-ANZ-BN-M_30.may23



Appendix C: Red Tractor



CERTIFICATE OF CONFORMITY

SAI Global, accredited Certification Body No. 0132 certifies that:

Foyle Food Group
Melton Road, Six Hills, Melton Mowbray, LE14 3PR, United Kingdom

Has been audited by SAI Global and found to meet the requirements of the standards Manual for:

Red Tractor Assurance for Meat and Poultry Processing Standard - Version 4

Scope
Assured Products: Beef & Offal
Product State: Chilled
Processes: Slaughter, Dressing, Despatch, Cutting
Further Processed Products N/A

Registration Number: 107013

Last Decision Date:
26-Apr-2023

Certificate Issue Date:
21-Nov-2023

Certificate Start Date:
19-Dec-2023

Certificate Expiry Date:
18-Dec-2024



Calin Moldovean
President Business Assurance

SAI Global Assurance Services Ltd
12 Davy Avenue
Milton Keynes
MK5 8NL



Registered by:
SAI Global Assurance Services Ltd (03690660) 12 Davy Avenue, Milton Keynes, UK, MK5 8NL ("SAI Global") and subject to the SAI Global Terms and Conditions for Certification. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to SAI Global upon its request.



Page 1 of 1

SITE OPERATIONS: MANAGEMENT & CONTROLS
FOYLE MEATS, SIX HILLS, MELTON MOWBRAY

Appendix D: AHDB Beef and Lamb (formerly EBLEX)

