

Technical Standards

Destiny Foods

Innovation in patisserie & fine foods



CERTIFICATE OF CONFORMITY

This is to certify that

La Compagnie des Desserts
Destiny House
Preston Street
Gorton
Manchester
M18 8DB

Having been audited, meets the requirements set out in the

BRC Global Standard for Storage & Distribution (Issue 3, August 2016)

Grade achieved: AA
Scope of activities: The storage and distribution of chilled and frozen patisserie products and the wholesale of chilled, frozen and ambient bought in products.
Exclusions: None
Product categories: 1 - Chilled and frozen food
2 - Ambient food
Audit programme: Announced

BRC site code: 1776463
Date(s) of audit: 18 April 2018
Certificate issue date: 24 May 2018
Re-audit due date: 12 April 2019 to 10 May 2019
Certificate expiry date: 21 June 2019
Auditor number: 261003
Certificate reference: 0396-F

Authorised by

J. Knight

Joyce Knight
Managing Director



UK Food Certification, Winnington Hall, Winnington, Northwich, Cheshire CW8 4DU

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FOOD SAFETY & QUALITY POLICY

Destiny Foods is committed to achieving the highest possible standards in every aspect of its business activities, thereby providing the customer with an efficient service and quality products that are safe and wholesome.

It is the policy of Destiny Foods to safeguard and ensure the safety and quality of all its products, which are produced under good manufacturing practices. All food products will comply with the requirements of the EU community and UK Legislation, they will also comply with the customer's specified requirements.

The company philosophy is to involve staff at all levels in achieving its objectives. All staff are encouraged to actively participate in a continual programme of improvements.

It is the objective of Destiny Foods to become a preferred supplier by striving to achieve excellence in the processes of manufacturing, storage and distribution. Customer satisfaction is paramount and must be achieved by continuous improvement.

Destiny Foods will strive to achieve the following:

- Provide and promote a working environment suitable for the production of safe, good quality food.
- Provide adequate information, instruction and training of all employees to enable all food to be safely and efficiently produced.
- Maintain a continuing interest of food safety developments and quality initiatives, by encouraging the active participation / involvement of all employees.
- Establish and maintain a documented quality system as a means of ensuring that all products conform to the specified requirements.
- Ensure compliance with statutory requirements defined in the European community and UK legislation and attendant codes of practice.
- Build and maintain a good customer relationship and high standard of overall service through close communication and strict adherence to quality standards and delivery requirements.
- To require suppliers and all those who provide services to the company to adopt acceptable standards in relation to food safety & quality.
- To maintain tight control of all key parameters in the activity of the business, ensuring an efficient, competent, professional and profitable operation.

Employees should at all time follow approved working practices applicable to their work, ensuring the production of safe, good quality foods.

The management team is committed to establishing and maintaining the organisation and arrangements necessary to adhere to this policy statement.



CERTIFICATE OF CONFORMITY

This is to certify that

Heataction Limited T/A Destiny Foods
Unit 1-5 Tavistock Industrial Estate
Railway Street
Gorton
Manchester
M18 8FE

Having been audited, meets the requirements set out in the

BRC Global Standard for Food Safety (Issue 7, January 2015)

Grade achieved: AA
Scope of activities: The decanting, weighing up, mixing, baking, chilling, filling, assembly and packing of chilled and frozen patisserie products, using various packaging formats including cake boards, greaseproof paper and boxes.
Exclusions: None
Voluntary modules: None
Product categories: 10 - Ready meal and sandwiches, ready-to-eat desserts
14 - Bakery
Audit programme: Announced

BRC site code: 1776463
Date(s) of audit: 7 & 8 February 2018
Certificate issue date: 20 March 2018
Re-audit due date: 22 January 2019 to 19 February 2019
Certificate expiry date: 2 April 2019
Auditor number: 261002
Certificate reference: 0396-F

Authorised by

J. Knight

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Managing Director



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GREEN POLICY

Destiny Foods is committed to making the company as environmentally friendly as possible. The areas set out in the Destiny Foods "Green" policy will form the foundations for the site education of staff and visitors on environmental issues that can be directly influenced by the companies' activities. It is the policy of Destiny Foods to safeguard and ensure the safety and quality of all its products, which are produced under good manufacturing practices. It is the objective that all food products will comply with the requirements of the EU and customer specifications and therefore safety and or quality will not be jeopardised by any activities resulting from the implementation of this "Green" policy. The company philosophy is to involve staff at all levels in achieving its objectives. All staff are encouraged to actively participate in a continual programme of improvements. All staff will be made fully aware of the objectives set within this policy via team briefing and notice board information.

The policy considers a number of areas where the company must focus on in order to achieve its goals. These goals can be summarised in the following points:

- Recycling, from within all areas of the business, factory and office areas.
- Energy and resource saving initiatives.
- Reduction / elimination of land fill sites.

In order for Destiny Foods to achieve these goals the company will where necessary and where applicable welcome new technologies in order to develop our "Green" credentials whilst it will also accept the help from outside support which may be able to aid the development of our procedures. Destiny Foods is committed to ensuring all staff are aware of the policy and goals and targets will be regularly reviewed by the introduction of environmental KPI's.

Destiny Foods will strive to achieve the following:

- Provide and promote a working environment suitable for the production of safe, good quality food whilst reducing its environmental impact.
- Provide adequate information, instruction and training of all employees to enable all food to be safely and efficiently produced.
- Maintain a continuing interest of food safety developments, quality initiatives and environmental issues, by encouraging the active participation / involvement of all employees.
- Ensure compliance with statutory requirements defined in the European community and UK legislation and attendant codes of practice in relation to Food Safety and Environmental industry related issues.
- To actively encourage suppliers to focus on environmental issues and encourage the use of "Green" materials whilst not jeopardising Food safety or quality.
- The NPD process will consider packaging and look to use the minimum necessary to maintain product safety, legality and quality.

Waste / Waste Disposal Objective

To effectively dispose of waste material

Suitable systems will exist for effective collection and dispersal of waste material. External waste containers must be kept in a hygienic store such to discourage pests and not present any contamination risk. External waste collection containers should be closed and/or covered. Waste disposal shall meet legislative requirements. Containers used to collect waste internally must be maintained in a clean state and not present a foreign body hazard.

Waste collection companies should be licensed and adhere to all site health & safety procedures.