cold move

SPECIALIST IN TEMPERATURE CONTROLLED STORAGE & DISTRIBUTION

"Continued BRC Success at Cold Move"

At Cold Move we are proud of our excellent food safety standards and Quality Management System (QMS), and have recently rolled out a new Food Safety Manual across all our sites including a complete review of HACCP.

These developments have recently been thoroughly audited and we are proud to announce that Cold Move, Oswestry, has successfully passed the new BRC Global Standard for Storage & Distribution Issue 2.

The BRC accreditation, not only covers a full review of our HACCP system, QMS, facilities management, operating practices, buildings and personnel but also a review of the commitment from our senior management team to food safety.

As a direct result of this audit the site will now enjoy an 18 month accreditation period, which is the highest available through BRC.

We are also pleased to announce that this audit included the blast freezing and tempering operations by adding the contracted services modules.

Details of our accreditation are available on the BRC Directory, and copies of certificates and reports are available from Simon Williams or Alistair Mitchell.

Contact:

www.brcdirectory.com simonwilliams@coldmove.co or alistairmitchell@coldmove.co

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BRITISH SAFETY COUNCIL

website: www.coldmove.net