



CERTIFICATE OF APPROVAL
European Union (Food and Feed Hygiene) Regulations 2020
(S.I. No. 22 of 2020)

Name of Food Business Operation:

J & L Grubb Ltd
T/A Cashel Farmhouse Cheesemakers

Address of Establishment to which Approval relates:

Beechmount, Fethard, Co Tipperary, E91 FK84

Approval No:

IE 1823 EC

The above-named food business operator is hereby approved by the Minister for Agriculture, Food & the Marine in accordance with the above Regulations to undertake at the above-named establishment, the activities set down below in respect of the animal species indicated:

- **Collection of raw milk from dairy holdings, handling of raw milk, pasteurisation & further processing into dairy products (Ovine)**
- **Handling of raw milk, pasteurisation & further processing into dairy products (Bovine)**
- **Handling of dairy products, ripening, cutting, re-wrapping and packing of dairy products (Bovine)**
- **Cold Storage – Bovine, Ovine, Porcine & Poultry Meat and Fish**

Please note that your establishment is authorised to collect / use the raw milk derived from healthy animals in herd(s) restricted under the TB Eradication/Brucellosis Monitoring Programmes provided that all raw milk fractions are subjected to a heat treatment to ensure there is no risk to public health, as outlined in your HACCP based procedures with associated records retained. This heat treatment shall include negative reaction to Alkaline Phosphatase test, where this test is a suitable method to verify heat treatment for the product subject to the treatment.

Dated this day 11th of March 2025

For the Minister for Agriculture, Food and the Marine

Niamh Pender (Niamh Pender)
Higher Executive Officer, Milk & Meat Hygiene Division