

Certificate AU20/9608



The management system of

Ezy Chef Pty Ltd

1/140 Northcorp Boulevard, Broadmeadows, Victoria, Australia, 3047

has been assessed and certified as meeting the requirements of

HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

For the following activities

Receiving, cutting, processing, packing, storage and dispatch

Receiving, processing (including UHT/aseptic operation), packing, storage and dispatch

Receiving, processing (including preparation, cooking, acidification, slicing, cooling), packing, storage and dispatch

Receival, processing, packing, storage and dispatch

Receival of raw materials, processing, packing, storage and dispatch

This certificate is valid from 20 October 2022 until 20 October 2023 and remains valid subject to satisfactory surveillance audits.

Issue 3. Certified since 16 July 2020

Authorised by
Sharn McAulley
Authorised Officer

SGS Australia Pty. Ltd.
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