

Certificate of Registration

This is to certify that the Hazard Analysis Critical Control Points Food Safety Program developed and implemented by:

All Cut Foods Pty Ltd
32 Flanders Street,
Salisbury, QLD 4107

Has been verified as meeting the recommended International Code of Practice – General Principles of Food Hygiene including Annex on

Hazard Analysis and Critical Control Point (HACCP) System

and Guidelines for its Application
CXC 1-1969, Rev. 2020
General Principles of Food Hygiene

Scope

The receipt of raw materials, processing, storage and despatch of salads, vegetable stir-frys, processed vegetables and fruit.



Annmarie Schwanke
Technical & Certification Manager

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While Mérieux NutriSciences Certification has exhibited all due skill and care in performing this assessment, MNCert does not provide any guarantee that the HACCP Food Safety Program will result in safe food. This certificate remains the property of Mérieux NutriSciences Certification and must be returned on request

Certificate #
MXNS 10/1035

Initial Date of
Certification
05/OCT/2010

Date of Decision
31/JAN/2023

Date of Expiry
25/JAN/2024

Recertification
Audit Due Date
25/DEC/2023

**Better Food.
Better Health.
Better World.**