

Certificate of Registration

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

Certificate #
MXNS 10/1035

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

Initial Date of Certification
05/OCT/2010

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

Date of Decision
25/JAN/2022

Hazard Analysis and Critical Control Point (HACCP) System

Date of Expiry
25/JAN/2023

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

Recertification Audit Due Date
25/DEC/2022

Scope

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



Annmarie Schwanke
Technical & Certification Manager