



Certificate No: 10/1035

## 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

4 Jaybel Street, Sailsbury QLD 4107

For

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

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.  
CAC/RCP 1-1969, Rev. 4 (2003)*

**Certification effective from: 25<sup>th</sup> January 2019**

**Certification effective to: 25<sup>th</sup> January 2020**

**Initial Date of Certification: 5<sup>th</sup> October 2010**

# HACCP

Fiona Grime  
Technical and Certification Manager