

Certificate of Registration

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

Certificate #
MXNS 23/2910

Con Kyrimis t/as Mount Gambier Frozen Foods
5 Wattle Street,
Mount Gambier, SA 5292

Initial Date of Certification
18/OCT/2023

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

Date of Decision
06/NOV/2023

Hazard Analysis and Critical Control Point (HACCP) System

Date of Expiry
18/OCT/2024

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

Recertification Audit Due Date
18/SEP/2024

Scope

Procurement, storage & distribution of ambient, chilled & frozen foods



Annmarie Schwanke
Technical & Certification Manager

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

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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