

Certificate of Registration

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

Homestyle Vegetable Processors Pty. Ltd
160 Henderson Road
Munster WA 6166


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

Procurement of raw materials, washing, cutting, slicing, shredding, mixing, packaging, storage and dispatch of mixed salad greens and wet salad products



Annmarie Schwanke
Technical & Certification Manager

Mérieux NutriSciences
20 King Street, Blackburn, VIC 3030 Australia
Tel: 1300 000 990
Certification.au@mxns.com
www.merieuxnutrisciences.com/au

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 23/2876

Initial Date of Certification
27th July 2023

Date of Decision
20th May 2024

Date of Expiry
20th June 2025

Recertification Audit Due Date
20th May 2025

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