

# CERTIFICATE of COMPLIANCE



72 COCOS DRIVE BIBRA LAKE WA 6163

**HAS BEEN ASSESSED & MEETS THE REQUIREMENTS OF  
HAZARD ANALYSIS & CRITICAL CONTROL POINT (HACCP)  
SYSTEM & GUIDELINES FOR ITS APPLICATION**

THE "GOOD HYGIENIC PRACTICES (GHP)" AND "HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION" ARE ISSUED BY THE JOINT WHO/FAO CODEX ALIMENTARIUS COMMISSION.

CXC 1-1969 REV. 2020 - CODEX ALIMENTARIUS DESCRIBES THE GENERAL PRINCIPLES ON FOOD HYGIENE, SEVEN PRINCIPLES OF THE HACCP SYSTEM AND GIVES GUIDANCE FOR THE APPLICATION OF THE HACCP SYSTEM. THE REQUIREMENTS OF THIS STANDARD ARE TO ENSURE A FBO'S FOOD SAFETY MANAGEMENT SYSTEM (FSMS) HAS BEEN IMPLEMENTED TO MEET FOOD SAFETY HAZARD CONTROL'S BASED ON THE SYSTEMATIC APPLICATION OF HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) CODEX ALIMENTARIUS COMMISSION HACCP PRINCIPLES AND GUIDELINES FOR CONTROL OF FOOD SAFETY.



**CERTIFIED**

**FOR THE FOLLOWING SCOPE OF OPERATIONS**

**THE RECEIVAL, STORAGE & DISTRIBUTION OF AMBIENT TEMPERATURE FOOD PRODUCTS.  
THE RECEIVAL, STORAGE, REPACKAGING & DISTRIBUTION OF DRIED GOODS  
(DRIED DHALS, DRIED POWDERS, HERBS & SPICES)**

**INITIAL CERTIFICATE DATE FEBRUARY 2017 CERTIFICATE VALID TO 21/06/25**



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