

Certificate AU22/00000080

The management system of

Alan Steggles Potato Processing T/as Alan Steggles Food Services

8-10 Rural Drive, Sandgate, NSW 2304, Australia

has been assessed and certified as meeting the requirements of

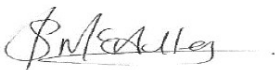
HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

For the following activities

Receipt of Ingredients, storage, processing, packaging and dispatch of whole raw vegetables, salad dressings, prepared salads, cooked chill bakes, desserts and prepared vegetables.

This certificate is valid from 13 February 2022 until 13 February 2023 and remains valid subject to satisfactory surveillance audits.
Issue 1. Certified since 13 February 2018.

Authorised by



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