CERTIFICATE of COMPLIANCE

This is to Certify that the

Food Safety Management System of
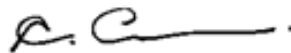
FPA Australia
151 Mulgul Rd. Malaga WA

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.5 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 FBOs 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.

Danny Carroll GM HACCP Systems & Services

FOR THE FOLLOWING SCOPE OF OPERATIONS

THE RECEIVAL, STORAGE & LOAD OUT OF SHELF STABLE PRODUCTS TO VARIOUS CLIENTS

Initial Certificate date 20/10/12

Certificate valid to 18/10/23