



Certificate No: 12/1409

Certificate of Registration

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

Conapak Produce Company

306 Sutton Street, Delacombe VIC 3356

For

Receival, storage, washing, peeling, grading, sorting, packing and delivery of produce

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.
CAC/RCP 1-1969, Rev. 4 (2003)*

Certification effective from: 29th March 2019

Certification effective to: 29th March 2020

Initial Date of Certification: 1st November 1995

HACCP

Fiona Grime
Technical and Certification Manager