



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 2021

Certification effective to: 29th March 2022

Initial Date of Certification: 1st November 1995

HACCP

Anmarie Schwanke
Certification and Technical Manager