

# Certificate of Registration

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

**Certificate #**  
MXNS 16/2387

**Foodylicious Pty Ltd Artisan Foods**  
**71 Collingwood St,**  
**Osborne Park, WA 6017**

**Initial Date of Certification**  
11/JUL/2016

Has been verified as meeting the recommended International Code of Practice – General Principles of Food Hygiene including Annex on

**Date of Decision**  
08/AUG/2022

***Hazard Analysis and Critical Control Point (HACCP) System***

and Guidelines for its Application  
CXC 1-1969, Rev. 2020  
General Principles of Food Hygiene

**Date of Expiry**  
15/AUG/2023

## Scope

**Recertification Audit Due Date**  
15/JUL/2023

Receival, storage and transport of ambient, chilled and frozen food products



Annmarie Schwanke  
Technical & Certification Manager