

Correct Food Systems

Your partner in food safety compliance



HACCP CERTIFICATION

This is to certify that the HACCP systems and supporting programs developed, implemented and monitored by



Allied Chefs Unit 2, 7 Turbo Road, Kings Park, NSW 2148



has been verified as complying with: CODEX HACCP principles and Food Standards 3.1.1, 3.2.1 - 3.2.3, under the Scope of:



Receival, manufacture of frozen ready meals, pasta, sauces, packing, storage and delivery, Including the receival, packing, storage and delivery of other frozen food products.



Date of Audit

28th November 2016

Signed by

Date of Expiry

November 2017

Reference Number 060

Proprietor

