



Certificate No: 15/2138

Certificate of Registration

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

JC's Quality Foods

1/1490 Ferntree Gully Road, Knoxfield, VIC 3180

For

Receival, blending, packing, storage and distribution of snack foods,
confectionery, cereal grains, dried fruit and nuts; storage and
distribution of shelf stable food products

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: 5th July 2016

Certification effective to: 22nd July 2017

Initial Date of Certification: 22nd July 2015

HACCP

John M Wallace
Director