



Certificate No: 20/2605

Certificate of Registration

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

Bulmer Farms Pty Ltd

30 Bulmers Lane, Lindenow VIC 3865

For

The receipt, processing, packing, storage and dispatch of salad leaves
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: 18th November 2020

Certification effective to: 18th November 2021

Initial Date of Certification: 18th November 2020

HACCP

Annmarie Schwanke
Certification and Technical Manager