



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

Mendolia Seafoods

Unit 3, 12 Murphy Street, O'Connor, WA 6163

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:

Production of seafood range, including ready-to-eat chilled seafood, chilled and frozen seafood; and canned seafood.

From receipt through storage, processing, packaging, end product storage up to and including delivery

Date of Audit 14th April, 2022
Date of Expiry May, 2023
Reference Number 1420

Signed by

Proprietor

