

Certificate #
MXNS 24/2970

Initial Date of
Certification

23 May 2024

Date of Decision

23 May 2024

Date of Expiry

17 June 2025

Recertification
Audit Due Date

03 April 2025

**Better Food.
Better Health.
Better World.**

Certificate

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

Ribs and Roasts Pty Ltd t/as Ribs and Roasts
28/2115 Castlereagh Road,
Penrith, NSW Australia 2750


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
CXC 1-1969, Rev. 2020
General Principles of Food Hygiene

Scope

Procurement of chilled & frozen Meats, spices and sauces and packaging for further processing (thawing, cutting, preparation, packing, sealing, cooking, cooling, and labelling) of Sous Vide and Cooked Meats for Storage and Distribution



Annmarie Schwanke
Technical & Certification Manager

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While Mérieux NutriSciences Certification has exhibited all due skill and care in performing this assessment, MNCert does not provide any guarantee that the HACCP Food Safety Program will result in safe food. This certificate remains the property of Mérieux NutriSciences Certification and must be returned on request