

Certificate of Registration

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

Cory Johnston Pty Ltd
Unit 25, 8 Metroplex Avenue,
Murrarie QLD 4172

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

Brokerage and trading of meat and meat products -
Primal and Value-added Meat cuts (beef, lamb, pork,
chicken, and goat)



Annmarie Schwanke
Technical & Certification Manager

Certificate #
17/2443

Initial Date of Certification
19th May 2017

Date of Decision
11th April 2023

Date of Expiry
27th April 2024

Recertification Audit Due Date
28 March 2024