



Certificate No: 17/2443

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

For

Brokerage and trading of meat and meat 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: 27th April 2021

Certification effective to: 27th April 2022

Initial Date of Certification: 19th May 2017

HACCP

Annmarie Schwanke
Certification and Technical Manager