



Certificate of Registration

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

Fine Breads of Australia

18 Cavasinni Place, Wetherill Park, NSW 2164

For

Preparation, mixing, proving, baking, packing and distribution
of fresh gourmet and continental breads.

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: 26th October 2009

Certification effective to: 6th October 2011

Initial Date of Certification: 14th December 2005

Kym Pratt
Certification Manager

HACCP

Certificate No COD037