



Certificate No: 18/2491

# Certificate of Registration

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

## AB Novak Group Pty Ltd tas My Donut Box & Bad Boy Bakehouse

Unit 2/102-104 Ballandella Road Pendle Hill NSW 2145

For

Manufacture Donuts, Pies, Pastries, Croissants, Muffins & Cakes, Bread,  
Cronuts and Tarts

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:** 10<sup>th</sup> July 2021

**Certification effective to:** 10<sup>th</sup> July 2022

**Initial Date of Certification:** 22<sup>nd</sup> June 2018

# HACCP

Annmarie Schwanke  
Certification and Technical Manager