

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 Badboy Bakehouse & My Donut Box
Unit 2/102-104 Ballandella Road,
Pendle Hill NSW 2145**

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

Receival of ingredients, storage, mixing, baking, cooling, packaging and distribution of bakery products (Frozen - Donut pucks, Croissants, Pies, Chilled- Custard Tart, Cannoli, Ambient- Pastries, Muffins, Cakes, Bread, Cronuts, Tarts, Brownie, Slice and Cruffin)



Anmarie 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

Certificate #
MXNS 18/2491

Initial Date of
Certification
25th June 2018

Date of Decision
19th June 2023

Date of Expiry
10th July 2024

Recertification
Audit Due Date
10th June 2024

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