

# Certificate of Registration

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

## Certificate #

18/2491

## Initial Date of Certification

25<sup>th</sup> June 2018

## Date of Decision

29<sup>th</sup> July 2022

## Date of Expiry

10<sup>th</sup> July 2023

## Recertification

### Audit Due Date

26<sup>th</sup> April 2023

## 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

Bakery and Snack Food Processing of Donuts, Pies, Pastries, Croissants, Muffins & Cakes, Bread, Cronuts and Tarts



Annmarie Schwanke  
Technical & Certification Manager