

Certificate #
MXNS 19/2514

**Initial Date of
Certification**
05/FEB/2019

Date of Decision
05/JAN/2024

Date of Expiry
05/FEB/2025

**Recertification
Audit Due Date**
06/JAN/2025

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

Certificate

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

Roman Hall Pty Ltd t/as La Madre Bakery
164 Fyans Street,
South Geelong, VIC 3220

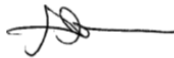
Has been verified as meeting the recommended International Code of Practice – General Principles of Food Hygiene including Annex on

Hazard Analysis and Critical Control Point (HACCP) System

and Guidelines for its Application
CXC 1-1969, Rev. 2020
General Principles of Food Hygiene

Scope

Procurement, Receiving, Storage, Mixing, Proofing, Baking, Frying, Cooling, Slicing, Packing & Dispatching of fresh baked bakery products



Annmarie 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