

**Certificate #**

MXNS 22/2777

**Initial Date of  
Certification**

22 September 2022

**Date of Decision**

26 October 2022

**Date of Expiry**

09 November 2023

**Recertification**

**Audit Due Date**

26 August 2023

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

# Certificate of Registration

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

**National Crumbers Pty Ltd**  
**t/as Keith's Quality Foods**  
96 Millaroo Drive, Helensvale, QLD 4212

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, value adding (crumbing, frying), freezing, packing, storage and dispatch.



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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