



AUSTRALIAN FOOD MICROBIOLOGY

has audited and approved the

Hazard Analysis and Critical Control Point (HACCP)

programme of

Mums Foods

Unit 7, 79 Mars Road
Lane Cove West NSW 2066
Australia

Within the scope of the following operations;

Receipt, storage of raw materials, manufacture, packaging, storage and delivery of raw and ready to eat vegetable, meat, poultry, dairy, seafood, sauces and sushi vinegar products.

Their HACCP program was found to be compliant with the requirements and obligations of the Codex Alimentarius at the time of audit.

Certificate number: **241212MFA**

Date issued: 20 January 2025

This Certificate is valid from 28 November 2024 to 28 November 2027

This certificate remains the property of Australian Food Microbiology and is subject to Australian Food Microbiology Terms and Conditions and is conditional upon compliant annual surveillance audits.

A handwritten signature in black ink, appearing to read 'Craig Andrew-Kabilafkas', with a long horizontal flourish extending to the right.

Craig Andrew-Kabilafkas
BSc MBA FAIFST MASM MEHA
Director
RABQSA Principal Auditor Number: 15207