

FSNS Certification & Audit, LLC., ANSI accredited CB, No. 1107 certifies that, having conducted an audit:

For the Scope of Activities: Slicing and portioning of fresh whole muscle beef and pork, and grinding of beef; vacuum, modified atmosphere, and multivac plastic packaging.

**Including Additional Modules of:** None **Exclusions From Scope:** None **Product Categories:** 3

36441

**National Beef Case Ready - Moultrie** Site Code: 4614193 189 West Bypass Moultrie, Georgia 31768

Has achieved Grade: AA+

**Audit Program:** Unannounced – mandatory 1 in 3 years

> Meets the requirements set out in the **Global Standard Food Safety** Issue 9: August 2022

**Certificate Number:** AO-009160

September 4 – 5, 2024 Date(s) of Audit:

**Certificate Issue Date:** October 9, 2024

**Re-Audit Due Date:** October 7, 2025 - November 3, 2025

**Certificate Expiry Date: December 15, 2025** 

PRODUCT CERTIFICATION

Authorized by:

FSNS Certification & Audit LLC 199 West Rhapsody; San Antonio, TX 78216, USA Certificate traceability reference This certificate remains the property of FSNS Certification & Audit, LLC.

If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at https://tellusbrcgs.whistleblowernetwork.net

To verify certificate validity, please visit https://directory.brcgs.com

