

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

For the Scope of Activities: Slaughter, breaking, boning and trimming of pork carcasses into pork primals, sub primals, trimmings, variety meats and edible lard; vacuum packed in plastic bags, packed in lined cartons and poly lined combos.

Including Additional Modules of: None

Exclusions From Scope: Traded Goods

Product Categories: 1, 3

Tyson Fresh Meats Inc - Madison

Site Code: 2113263 1200 Industrial Parkway Madison, Nebraska 68748

Has achieved Grade: AA, Announced

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

Certificate Number: AO-007399

Date(s) of Audit: November 6-8, 2023
Certificate Issue Date: December 14, 2023

Re-Audit Due Date: July 26, 2024 – November 23, 2024

Certificate Expiry Date: January 4, 2025

Authorized by:

d by: Shap Bolem



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

