

FSNS[®]

CERTIFICATION ✓ AUDIT

Auditor Number
36268

Certificate

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

For the Scope of Activities: Blending, fermenting, heat treatment, drying, and slicing of heat treated not fully cooked shelf stable dry sausage and pepperoni products. Blending, cooking and freezing of fully cooked not shelf stable patties, and crumbles. Bulk pack, bag in box combo, lined combo, poly bags, multiple bags or poly bags in corrugated box and MAP packaged.

Including Additional Modules of: None
Exclusions From Scope: None
Product Categories: 8, 9

Tyson Prepared Foods - South Hutchinson
Site Code: 3295796
9 North Washington Street
South Hutchinson, Kansas 67505

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-008422
Date(s) of Audit: April 16-18, 2024
Certificate Issue Date: May 22, 2024
Re-Audit Due Date: April 30, 2025 – May 27, 2025
Certificate Expiry Date: July 8, 2025



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.whistleblownetwork.net>

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

