

Certificate #
MXNS 14/1968

**Initial Date of
Certification**
11 September 2014

Date of Decision
21 November 2025

Date of Expiry
06 November 2026

**Recertification
Audit Due Date**
07 October 2026

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

Certificate

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

Dave's Wholesale t/a Coastal Fresh
67 Township Drive
West Burleigh QLD 4219
Australia

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. 2023
General Principles of Food Hygiene

Scope

Receipt and storage of raw materials and the processing, storage and despatch of fruit and vegetable products for further processing and general consumption



Kathryn Greenslade
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