

CERTIFICATE OF ACCREDITATION

Saison Salumi & Small Goods Pty Ltd Issued to:

22 Prospect Street

FORTITUDE VALLEY QLD 4006

Details of your Accreditation

Not transferable

Under the Food Production (Safety) Act 2000

Accreditation Number: 126298000

Authorised to produce under the

food safety scheme for: Meat

Accredited activity: Processing

Saison Salumi Unit Trust - FORTITUDE VALLEY Place where production occurs:

22 Prospect Street FORTITUDE VALLEY QLD 4006

Conditions (see over)

Expires 31 December 2022

Conditions of accreditation - Food Production (Safety) Act 2000, Section 50

This accreditation is issued subject to the following conditions. Safe Food Production Queensland (Safe Food) may suspend or cancel this accreditation if the holder fails to comply with any of the conditions.

General conditions

- The holder must comply with the holder's approved food safety program or management statement.
- 2. The holder must review the holder's approved food safety program or management statement at least annually to ensure compliance with the food safety scheme/s.
- The holder must supply Safe Food with required information to monitor and manage food safety matters relating to the holder's activity.
- The holder must allow an auditor to enter a place or vehicle stated in this accreditation to conduct an audit under the Food Production (Safety) Act 2000 (the Act).
- The holder must pay the fees and charges payable under this accreditation which are located at www.safefood.qld.gov.au
- The holder must comply with the Australia New Zealand Food Standards Code (the Code). The Code may be viewed at www.foodstandards.gov.au/code/pages/default.aspx
- 7. The holder must display the accreditation sticker in a position that is able to be seen clearly by the public. However, a holder who undertakes activities on board a boat accredited under the Seafood Scheme must carry the accreditation card so that it is kept at the place stated on this certificate.
- 8. To assist in containing, or responding to, the spread of COVID-19 within the community, the Holder must comply with all active Public Health Directions issued under section 362B of the *Public Health Act 2005* that are relevant to the Holder's activities conducted under an accreditation.
- The Holder must collect and share relevant information with Safe Food to enable the monitoring of performance against agreed targets during the period of accreditation.

Dairy Scheme

- The holder must only supply milk or dairy produce to the holder of an accreditation to process milk or dairy produce.
- 11. The holder must allow an accreditation holder who receives milk or dairy produce to enter into an arrangement with Safe Food for the exchange of information that is required to monitor and manage food safety issues relating to the holder's produce and other business information.
- 12. The holder must notify the accreditation holder who receives milk or dairy produce to collect partpayment of the holder's Safe Food annual accreditation fee on a monthly basis, if not otherwise paid in full directly to Safe Food.

13. The holder must collect and remit (on a monthly basis) part-payment of the Safe Food annual accreditation fees deducted from persons accredited for dairy producing who supply milk or dairy produce and who have not otherwise paid their annual accreditation fees in full to Safe Food. The holder is only required to collect and remit such payments where a person accredited for dairy producing has provided written authorisation to the holder to do so.

Meat Scheme

- 14. The holder who processes meat must ensure that processed livestock meets the requirements relating to the National Livestock Identification System (NLIS) (Australia's system for the identification and tracing of livestock) and that all documentation is retained and produced upon request to an auditor.
- 15. The holder who processes pigs must obtain and retain for compliance purposes a PigPass National Vendor Declaration (NVD) from each supplier which:
 - (a) identifies the level, significance and residue in livestock; and
 - (b) ensures that holdings from which livestock are sourced comply with all relevant provisions of the Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption (AS4696:2007).
- 16. The holder who produces or processes poultry must obtain and retain evidence of:
 - (a) registration as a biosecurity entity under the *Biosecurity Act 2014*; and
 - (b) the Property Identification Code (PIC) for their place of accreditation.

Egg Scheme

- 17. The holder who produces eggs must obtain and retain evidence of:
 - (a) registration as a biosecurity entity under the *Biosecurity Act 2014*; and
 - (b) the Property Identification Code (PIC) for their place of accreditation.

Right of appeal

In accordance with section 126 of the Act, you are entitled to apply for a review of the conditions stated herein to the Queensland Civil and Administrative Tribunal (QCAT). The application for review must:

- be in a form substantially complying with the QCAT rules;
- state the reasons for the application; and
- be filed in the QCAT registry within 28 days of receipt of this Certificate of Accreditation.

Enquiries regarding the QCAT can be directed to email enquiries@qcat.qld.gov.au or telephone 1300 753 228. Further information may also be obtained from the QCAT website at www.qcat.qld.gov.au.