

FSNS[®]

CERTIFICATION ✓ AUDIT

Auditor Number
20318

Certificate

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

For the scope of activities: Slaughter, evisceration, de-boning and portioning of fresh chicken. Further processing of frozen raw chicken products. Mechanically separated chicken, frozen hearts and livers, (breaded and unbreaded) fully cooked chicken products. Bulk raw chicken and frozen paws. Packed in poly-film, corrugated cardboard boxes and combos for the food service, industrial and retail.

Exclusions from scope: None
Product Categories: 2, 3, 8

Tyson Foods - Berry Street

Site code: 7536325
600 North Berry Street
Springdale, Arkansas 72764

Has achieved Grade: AA

Meet the requirements set out in
Global Standard for Food Safety
Issue 8: August 2018

Audit Program: Repeat Announced
Certificate Number: AO-001259

Date(s) of Audit: March 2-4, 2021
Certificate Issue Date: April 6, 2021
Re-Audit Due Date: February 5, 2022 - March 4, 2022
Certificate Expiry Date: April 15, 2022



#1107
ISO/IEC 17065
Product Certification Body



Authorized by: Shay Baleme



Food Safety

CERTIFICATED

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

If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com
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