

FSNS[®]

CERTIFICATION ✓ AUDIT

Auditor Number
20037

Certificate

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

For the scope of activities: Slaughter and fabrication of pork carcasses including pork primals and sub-primals, injected/marinated boneless loins, pork trimmings, pork variety meats, edible lard; bulk, boxed, or vacuum packaged.

Exclusions from scope: Pork by-products intended for pet food production, Blood, Crax, Plasma
Product Categories: 1, 3

Tyson Fresh Meats, Inc - Storm Lake

Site code: 5016201
1009 Richland Street
Storm Lake, Iowa 50588

Has achieved Grade:

AA

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

Audit Program:
Certificate Number:

Blended Announced
AO-001244-1

Date(s) of Audit:
Certificate Issue Date:
Re-Audit Due Date:
Certificate Expiry Date:

March 1, 2021; March 3-4, 2021
April 9, 2021
February 21, 2022 - March 20, 2022
May 1, 2022



#1107
ISO/IEC 17065
Product Certification Body



Authorized by:



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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