



# Exemplar Global

Certifies

***Aron Malcolm***

has satisfied all of the requirements for the grade of

**Level 4 (NFSA-4) Auditor**

in the Competency Based

**National Food Safety Auditor Program**

with the following Scope of Certification

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|---|--|
| 01. Food Retail Operations—Prepackaged food or food that undergoes no or nominal processing | 02. Food Transport and Warehousing Operations (Dry and ambient goods)  |
| 03. Fats, Oils and Margarine Manufacture  | 04. Bakery Operations –(wholesale production of bread and biscuits)    |
| 05. Fruit & Vegetable Processing – (Whole and fresh processing only)                        | 06. Egg in Shell Processing  |
| 07. Animal Feeds- (Farm produced)   | 08. Intensive Horticulture Operations                                  |
| 09. Extensive Agricultural Operations   | 10. Dairy Farm Operations  |
| 11. Honey Production  | 12. Shelf Stable Food and Sauces Processing— (Dry goods)               |
| 13. Food Retail Operations— (Prepared foods and meals)                                      | 14. Food Service Operations – (Point of sale prepared foods and meals) |
| 15. Red Meat Processing – (Slaughtering & boning)   | 16. Animal Feeds— (Millers and manufacturers)                          |
| 17. Poultry Processing – (Slaughtering & boning)  | 18. Cereals & Nut Processing   |
| 19. Poultry Processing  | 20. Seafood Operations—(Farmed and wild caught seafoods)               |
| 21. Seafood Products Processing - (Filleting, boning and processing)                        | 22. Drink & Beverage Manufacture – (Unpasteurised juices)              |
| 23. Food Transport and Warehousing Operations (Refrigerated)                                | 24. Prepared Meals Manufacture—(Frozen meals)                          |
| 25. Preserved Food and Sauces Processing—(Liquids)  | 26. Food Ingredient Manufacture—(Liquids)                              |
| 27. Drink & Beverage Manufacture  | 28. Confectionary Manufacture  |
| 29. Food Ingredient Manufacture— (Dry goods)  | 30. Food Service Operations – (Meals for Vulnerable Populations )      |
| 31. Fruit & Vegetable Processing – (Cutting, dicing, pre-packed and RTE)                    | 32. Dairy Products Processing  |
| 33. Bakery Operations (Cakes, slices, meat pies, savoury rolls, fruit slices)               | 34. Food Retail (Fresh made, RTE)                                      |
| 35. Egg Product Manufacture   | 36. Preserved Food and Sauces Processing— (Pasteurization)             |
| 37. Sterilized Products (Canning)   | 38. Manufactured Meats Processing                                      |
| 39. Prepared Meals Manufacture—(Cook/Chill)   | 40. Fruit and vegetable Processing—(Canning)                           |
| 41. Drink and Beverage Manufacture—(Low acid, pasteurized juices)                           | 42. Seafood Products Processing—(Oysters and bivalves)                 |
| 44. Heat Treatment Processes  | 45. Cook Chill Processes   |
| 46. Ready to Eat Meat Products Manufacturing Processes                                      | 47. Oysters and other Bivalve Molluscs Production and Processing       |

**9173**

**Certificate Number**

**April 2003**

**Certificate Date**

**April 2018**

**Expires**

**Andrew Baines**

**CEO**