

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

For the Scope of Activities: Grinding, tumbling, fermenting and cooking of fully cooked Italian Sausage, Diced Beef; Shelf Stable Dried and Semi Dried Sausage; packaged in combos or MAP packaged in poly bags.

Including Additional Modules of: None **Exclusions From Scope:** None **Product Categories:** 8, 9

36268

Tyson Foods - North Richland Hills Site Code: 9798726 6350 Browning Court North Richland Hills, Texas 76180

Has achieved Grade:

PRODUCT CERTIFICATION

Audit Program: Unannounced – mandatory 1 in 3 years

> Meets the requirements set out in the **Global Standard Food Safety**

Issue 9: August 2022

Certificate Number: AO-011364

Date(s) of Audit: June 17 - 19, 2025 **Certificate Issue Date:** July 23, 2025

September 10, 2026 – October 7, 2026 Re-Audit Due Date:

Certificate Expiry Date: November 18, 2026

Authorized by:

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

If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at https://tellusbrcgs.whistleblowernetwork.net

To verify certificate validity, please visit https://directory.brcgs.com

