

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

For the Scope of Activities: Mixing of poultry and ingredients, breading, and steaming of fully cooked formed and whole muscle poultry products; rapid freezing; packaged in poly film bags packed into cardboard master case.

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

39611

Tyson Foods - Danville Site Code: 10012908 1725 Cane Creek Parkway Ringgold, Virginia 24586

Has achieved Grade:

DUCT CERTIFICATION BODY

Audit Program: Announced

> Meets the requirements set out in the **Global Standard Food Safety** Issue 9: August 2022

Certificate Number: AO-010173

Date(s) of Audit: January 28 - 30, 2025

Certificate Issue Date: March 7, 2025

Re-Audit Due Date: October 18, 2025 - February 15, 2026

Certificate Expiry Date: March 29, 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

