

FSNS[®]

CERTIFICATION  AUDIT

Auditor Number
32149

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, boneless loins, pork trimmings, pork variety meats, edible lard; bulk, boxed, or vacuum packaged.

Including Additional Modules of: None
Exclusions From Scope: Pork by-products intended for pet food production, Blood, Crax, Plasma, harvest floor hash guts.
Product Categories: 1, 3

Tyson Fresh Meats, Inc.- Storm Lake - Richland St.
Site Code: 5016201
1009 Richland Street
Storm Lake, Iowa 50588

Has achieved Grade: AA+
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-008262
Date(s) of Audit: December 17 – 19, 2024
Certificate Issue Date: January 22, 2025
Re-Audit Due Date: February 21, 2026 – March 20, 2026
Certificate Expiry Date: May 1, 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.whistleblownetwork.net>

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