



CERTIFICATE

„Implementation of the system of critical points (H.A.C.C.P.)“

HASAP GASTRO Consulting, s.r.o. grants an approval to company:

GIQ.CZ, s.r.o. (26768518)



of implementation HACCP system in feeding service

Fast Good a Pizzeria Prosecco



The HACCP system was established in accordance to doctrines of good hygienic and manufacturing practice for following activities:

- **Stock and goods receivment**
- **Stock and goods storage**
- **Stock and meal preparation**
- **Semi-finished meals manufacture**
- **Thermal rearrangement**
- **Cold cuisine meals rearrangement**
- **Confectionery manufacture**
- **Meals shock chilling and freezing**
- **Meals expedition**
- **Catering**

Systems authorisation and implementation in accordance with requirements GHMP and HACCP has taken a place on 12th March 2009.

Approval validity is one year from its granting.

Approval validity ends:

12th March 2010

jednatel společnosti Miloš Žáček

HASAP GASTRO Consulting, s.r.o., Březová - Oleško 1150, 252 45 okr. Praha-západ, IČO: 26479010

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