



CERTIFICATE

„Implementation of the system of good hygienic and manufacturing practice (GHMP)“

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

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



of implementation good hygienic and manufacturing practice (GHMP) in feeding service

Fast Good a Pizzerie Prosecco



Doctrines of GHMP were assessed for following activities:

- **Stock and goods receiptment**
- **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

Certificate Nr. 00295 / 12 / 03 / 2009 / GHMP