

Hygiene

You miss it only when it is not there.

Want to get certified under : HACCP-SYSTEM based The Hygienic Code for the Hotel and Catering Industry

This Hygienic Code is a simplified version of the HACCP - System approved for the catering and hotel industry and accredited by one of the **European Accreditation Bodies RvA under European Standard 45011.**

Holiday Resort M/s. Mahindra Holidays & Resorts India Ltd. and a Caterer M/s. Shivas Industrial Caterers India (P) Ltd., Chennai are the first ones certified under the HACCP System based "The Hygienic Code for the Hotel and Catering Industry".

This code consists of

Working instructions for the general processes, specific processes and the forms.

General processes

Purchasing, storage, disposing of waste, cleaning and disinfections, personal hygiene, quality and food safety, the layout of operating areas.

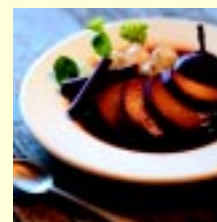
Specific processes

Food preparation, presenting and serving food, party catering and product development.

You can demonstrate

The catering and hotel trade can ensure food safety in general and consumer confidence in particular.

"For our other schemes, EUREPGAP (for Primary Production of Fresh Fruits & Vegetables), HACCP (Food Processors), BRC (Retail Sale of Branded Food Products) and Nature's Choice for TESCO Suppliers - visit our website"



**Shortly Introducing
for Hospital Kitchens**

FOODCERT_{nl}
certification & inspection

FoodCert India Pvt. Ltd.

(Under the offices of FoodCert B.V., The Netherlands)

3-6-157, 5th Floor Victory Vihar, Himayatnagar, Hyderabad - 500 029.
Tel : 00 91 - 40 - 55256146, 23221393, Fax : 00 91 - 40 - 55256145
e-mail : srihari06@foodcertindia.com; www.foodcertindia.com

Hygiene

You miss it only when it is not there.

Certificate BHC

The board of directors of FoodCert B. V.,
declares that the HACCP-system, based on the branch hygienic code, of

**Mahindra Holidays & Resorts India Ltd., Club Mahindra Coaker's Villa,
Noyce Road, Near Coaker's Walk, Kodaikanal - 624 103, State: Tamil Nadu,
India**

has been evaluated and approved according
the standard compiled by the Dutch Hotel & Catering Association :

"The Hygienic code for the Hotel & Catering Industry"

This standard is accredited according the European Standard 45011 /ISO Guide 65 requirements.

The qualified HACCP-system concerns:

The procurement, receipt and storage of raw materials, preparation
and service of food to customers.

The declaration is based on the observations of the assessment team
that the HACCP-system is accomplished, used and maintained in
an adequate way by the assessed organisation.

FoodCert B. V. therefore grants this certificate and the right of use of the certification mark.

This certificate is registered under number: FC103.05.07 BSH36
This certificate and the right of use are valid for the period: July 2005 - June 2006

The supplier, hereby certified, has entered with FoodCert B. V. into a certification agreement
for the above mentioned period.

For FoodCert B. V.

Ede, 3 July 2005

SAMPLE

managing director

FOODCERT.nl
certification & inspection



Products
RvA C 241

This certificate remains the property of FoodCert B. V.
To check its validity, telephone ++31 (0)318 658 750

Achievements:

1. FoodCert India has achieved the following significant milestones in the promotion of Standards related to Food Chain in India:

- First body in India accredited as type A inspection body under International Standard ISO/IEC 17020 by one of the European Accreditation bodies RvA for the inspection of production process - growing of fruits & Vegetables under EUREPGAP Scheme.
- First to introduce European Retail Parties Good Agricultural Practices (EUREPGAP) Scheme.
- Certification of First Pack house under HACCP System based The Hygienic Code for uncut fresh Vegetables & fruit and mushrooms.
- First to introduce International Register of Certificated Auditors, (IRCA, UK) Accredited Food Safety Management Systems Auditor Training Course in India.
- FCI is one of the consulted parties in the preparation of draft report on vision, strategy and action plan for food processing industries, Ministry of Food Processing, Govt. of India.
- FoodCert India is a HACCP recognized certification agency in India by APEDA, Ministry of Commerce, Govt. of India.

"Let us ensure food safety through the combined efforts of all the parties participating in the food chain, leading to healthy living of people which in turn enhances National Wealth & Productivity."