

Certificate

To assure the food safety and hygiene for

Mercan Fleischgroßhandels GmbH
Schlenkhoffstraße 34
45897 Gelsenkirchen-Buer

we' ve carried out since April 2004 microbiological analyses of

- every individual food product on a weekly basis and
- the effectiveness of cleaning procedures.

Results in 2024:

food products	cleaning procedures
good to very good results	good to very good results

The Mercan Fleischgroßhandels GmbH carries out operational self-controls such as incoming goods inspection, temperature control and cleaning checks which are founded on the principles of the HACCP-Concept according to Regulation (EC) No 852/2004 on the hygiene of foodstuffs.

We train the staff of Mercan Fleischgroßhandels GmbH on a regular basis according to Regulation (EC) No 852/2004 Appendix II Chapter XII in personal and product hygiene and in accordance with § 43 of the Infection Protection Act.

Neukirchen-Vluyn, December 2024



Dr. Georg Berns

Dr. Berns Laboratorium
GmbH & Co.KG

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This certificate is valid for one year.

The microbiological testing is performed by our accredited laboratory (Accreditation: DIN EN ISO/IEC 17025:2018).