

lertificate

FSNS Certification & Audit, LLC., ANSI accredited CB, No. 1107 certifies that, having conducted an audit:

For the Scope of Activities: Slaughter, evisceration and deboning of chicken including marination and seasoning of drums, thighs and boneless breast meat; bulk packed leg quarters, whole and segmented wings; packaged in vacuum packed plastic bags, film, lined combos, totes and boxes.

Including Additional Modules of: None **Exclusions From Scope:** None **Product Categories:** 2, 3

Auditor Number 29001

> Tyson Foods, Inc - Forest Site Code: 1618062 1225 Jack Lee Drive Forest, Mississippi 39074

Has achieved Grade: B+

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-011452

Date(s) of Audit: July 1 - 3, 2025 **Certificate Issue Date:** August 7, 2025

Re-Audit Due Date: September 24, 2026 - October 21, 2026

Certificate Expiry Date: December 2, 2026

Authorized by:

CERTIFICATED

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.whistleblowernetwork.net

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