

# FSNS<sup>®</sup>

CERTIFICATION  AUDIT

Auditor Number  
29001

## Certificate

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

**For the Scope of Activities: Slaughter, breaking, boning and trimming of pork carcasses into pork primals, sub primals, trimmings, variety meats and edible lard; vacuum packed in plastic bags, packed in lined cartons and poly lined combos.**

Including Additional Modules of:	None
Exclusions From Scope:	Inedible rendering department/ products. Traded Goods.
Product Categories:	1, 3

**Tyson Fresh Meats Inc - Madison  
Site Code: 2113263  
1200 Industrial Parkway  
Madison, Nebraska 68748**

Has achieved Grade:	AA+
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-009529
Date(s) of Audit:	October 8 – 10, 2024
Certificate Issue Date:	November 13, 2024
Re-Audit Due Date:	October 27, 2025 – November 23, 2025
Certificate Expiry Date:	January 4, 2026



Authorized by: 

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](mailto:enquiries@brcgs.com) or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>

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