

## Certificate of Conformity

Safe Food Certifications, LLC #253 certifies that, having conducted an audit

**For the scope of activities:** The storing, sizing, marinating, cutting up, deboning, deskinning, trimming, packing, sealing, scaling, and labelling of fresh raw poultry in forms of whole body, boneless, skinless breast, tenders, chicken parts, and cut up chicken.

**Exclusions from scope:** Red meat – re-packaging.

**Product categories:** 02 - Raw poultry

at the **Roger's Poultry**

**SITE CODE : 1235124**

**2020 East 67th Street, Los Angeles, CA 90001 USA**

**Has achieved Grade : B**

**Meet the requirements set out in  
GLOBAL STANDARD for FOOD SAFETY  
ISSUE 8: AUGUST 2019**

**Audit programme:** Announced Audit

**Date(s) of audit:** November 22 - 24, 2021

**Certificate issue date:** December 17, 2021

**Re-audit due date :** From October 27, 2022 to November 24, 2022

**Certificate expiry date:** January 5, 2023



**1225**



**Authorised by: Narayan D. Patil, Ph.D. (Executive Director)  
Safe Food Certifications, LLC**

**710 Striker Avenue, Sacramento, CA, 95834 USA**

*Certificate traceability reference: 202144*

*This certificate remains the property of Safe Food Certifications, LLC*



If you would like to feed back comments on the BRCGS Standard or the audit process directly to BRCGS, please contact [tel.brcgs.com](mailto:tel.brcgs.com)

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