

CERTIFICATE

HACCP (Hazard Analysis Critical Control Points)
Management system as per Codex Alimentarius Commission
Recommended International Code of Practice -
General principles of Food Hygiene CAC/RCP 1-1969, rev. 4 (2003)

In accordance with TÜV NORD CERT procedures, it is hereby certified that

BLUE DOME SEA VIEW HOTEL
“BASIL’ HONEY RESTAURANT”
Platanias
730 14 Chania, Crete
Hellas

applies a HACCP-System in line with the above guideline for the following scope

In House Food and Beverage Processing and Serving.

Certificate Registration No. 44 112 19370011
Audit Report No. GR-3796/2019

Valid from 2019-01-09
Valid until 2022-01-08
Initial certification 2019



Certification Body
at TÜV NORD CERT GmbH

Athens, 2019-01-09

This certification was conducted in accordance with the TÜV NORD CERT auditing and certification procedures and is subject to regular surveillance audits.

TÜV NORD CERT GmbH

Langemarckstraße 20

45141 Essen

www.tuev-nord-cert.com



ISO/IEC 17065
Product Certification Body
#1206