



# CERTIFICATE

**„Implementation of the system of critical points (H.A.C.C.P.)“**

**HASAP GASTRO Consulting, s.r.o. grants an approvement to company:**

**WIC Prague, s.r.o. (IČO: 29059577)**

**of implementation HACCP system in feeding service**

**Hotel InterContinental Praha**



**The HACCP system was established in accordance to doctrines of good hygienic and manufacturing practice for following activities:**

- Stock and goods receivment
- Stock and goods storage
- Stock and meal preparation
- Semi-finished meals manufacture
- Thermal rearrangement
- Cold cuisine meals rearrangement
- Confectionery manufacture
- Meals shock chilling and freezing
- Meals expedition
- Catering

**Systems authorisation and implementation in accordance with requirements GHMP and HACCP has taken a place on 27h June 2011.**

**Approvement validity is one year from its granting.**

**Approvement validity ends:**

**29th May 2012**

jednatel společnosti Miloš Žáček

HASAP GASTRO Consulting, s.r.o., Březová - Oleško 1150, 252 45 okr. Praha-západ, IČO: 26479010

**Certificate Nr. 00042r / 27 / 06 / 2011 / HACCP**