



HASAP Consulting, s.r.o., awards

CERTIFICATION OF

„Implementation of practices based on the principles of HACCP”

in compliance with the requirements of Directive no. 852/2004 of the European Parliament and Council
from 29. March 2004 to the,

operator / food company

FRENCH - REST, spol. s.r.o.

Francouzská restaurace Art Nouveau a Plzeňská restaurace Obecní dům

**FRANCOUZSKÁ
RESTAURACE**
v Obecním domě v Praze

The implementation and use of the practices based on the principles of HACCP and the implementation of correct production practices has been evaluated for the following technological sections and processes:

- **Intake of foods**
- **Storage of foods**
- **Preparation of raw foods**
- **Heat processing of meals**
- **Processing of cold kitchen meals**
- **Production of confectionary goods**
- **Cooling and freezing of products**
- **Food expedition**
- **Catering services**

Certificate valid until: 23. 11. 2019


Miloš Žáček—director

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