



CERTIFICATE

„Implementation of the system of good hygienic and manufacturing practice (GHMP)“

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

SHC Prague TRS, a.s. (IČO: 27112390)

of implementation good hygienic and manufacturing practice (GHMP) in feeding service

Hotel InterContinental Praha



Doctrines of good hygienic and manufacturing praktice (GHMP) were assessed 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 27th May 2010.

Approvement validity is one year from its granting.

Approvement validity ends:

29th May 2011

jednatel společnosti Miloš Žáček

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