



# CERTIFICATE

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

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

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

**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 receivement**
- **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 June 2011.**

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

**Approvement validity ends:**

**29th May 2012**

jednatel společnosti Miloš Záček

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