



## The Food Safety Management System of

**Cargill Kitchen Solutions - Monticello, MN**

**At**

**206 West 4th Street, Monticello, Minnesota 55362 USA**

**410 West Maple Street, Monticello, Minnesota 55362 USA**

has been assessed and determined to comply with the requirements of

## FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS 22002-1:2009; and Additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

Scope Statement: Pasteurization of liquid eggs packed in bulk plastic bags and wax-lined cardboard cartons, cooking, freezing and packing of Ready to Eat, Individually Quick Frozen Egg entrees, Fully Cooked Ready to Eat Egg Products and French Toast packed in plastic film and/or plastic bags in boxes for retail, food service customers, research, or consumer testing, Pilot Plant.

Food Chain Subcategory: CI - Processing of Animal Perishable Products, and CIII - Processing of Perishable Animal and Plant Products (Mixed Products)

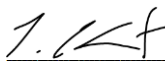
This audit included the following central FSMS processes managed by Cargill, Inc. at 825 E. Douglas St., Wichita, KS: Context of the organization, Leadership, Planning, Support, Operation, Performance Evaluation, Improvement, Prerequisite Program Development\*\*, Additional FSSC Requirements Development\*\*\*

Buildings or structures excluded from the scope: Microbiology Lab and safety building.

Audit Delivery:	Onsite
Date of the last unannounced audit*:	May 16, 2024
Certified Organization Identification Code:	USA-1-4204-424594
Certificate registration number:	502-2025-1

Certification decision date:	June 20, 2024
Initial certification date:	June 11, 2019
Issue date:	June 20, 2024
Valid until:	July 25, 2025

Issued by:   
FSNS Certification & Audit, LLC.  
199 West Rhapsody Drive  
San Antonio, TX 78216, USA

Authorized by:   
Senior VP of Audit Services



\*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc22000.com](http://www.fssc22000.com).



**\*\*Prerequisite Programs included in the Head Office Audit**

- ISO 22002-1: 4 – Construction and layout of building
- ISO 22002-1: 5 – Layout of premises and workspace
- ISO 22002-1: 6 – Utilities – air, water, energy
- ISO 22002-1: 7 – Waste disposal
- ISO 22002-1: 8 – Equipment suitability, cleaning and maintenance
- ISO 22002-1: 9 – Management of purchased materials
- ISO 22002-1: 10 – Measures for prevention of cross contamination
- ISO 22002-1: 11 – Cleaning and sanitizing
- ISO 22002-1: 13 – Personnel hygiene and employee facilities
- ISO 22002-1: 15 – Product recall procedures
- ISO 22002-1: 16 - Warehousing
- ISO 22002-1: 17 – Product information/consumer awareness
- ISO 22002-1: 18 – Food defence, biovigilance and bioterrorism

**\*\*\* Additional FSSC Requirements included in the Head Office Audit**

- 2.5.1 – Management of services and purchased materials
- 2.5.2 – Product labeling and printed materials
- 2.5.3 – Food defense
- 2.5.4 – Food fraud
- 2.5.6 – Management of allergens
- 2.5.7 – Environmental monitoring
- 2.5.8 – Food safety and quality culture
- 2.5.9 – Quality control
- 2.5.10 – Transport, storage and warehousing
- 2.5.12 – PRP verification
- 2.5.13 – Product design and development
- 2.5.15 – Equipment management
- 2.5.16 – Food loss and waste
- 2.5.17 – Communication requirements

**Head Office Date: April 9, 2024      Auditor: Justin Derington      Duration: 5 Hours**

**Implementation of programs and requirements were verified onsite.**