



The Food Safety Management System of  
**Cargill Incorporated - Big Lake**  
At

**20021 176th Street NW  
Big Lake, Minnesota, 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:

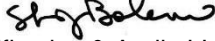
*Scope Statement: Cooking of frozen grilled egg patties, frozen folded square egg patties and pre-cooked scrambled eggs; bulk packaged in plastic lined carboard intended for direct consumption.*

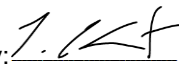
*Food Chain Subcategory: Cl-Processing of Animal Perishable Products*

*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\*\*\**

*Exclusions apply: None*

Audit Delivery: Onsite  
Date of the last unannounced audit\*: November 29, 2023  
Certified Organization Identification Code: USA-1-4204-216257  
Certificate registration number: 433-2027  
Certification decision date: January 17, 2025  
Initial certification date: December 26, 2018  
Issue date: January 17, 2025  
Valid until: February 03, 2028

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.**