

HACCP INTERNATIONAL

eliminate the hazard - reduce the risk



This is to certify that

Sika AG

Polyurethane Flooring Systems

Sikafloor 20 PurCem	Sikafloor-210 PurCem
Sikafloor 21 PurCem	Sikafloor-260 PurCem
Sikafloor 24 PurCem	Sikafloor-310 PurCem
Sikafloor 29 PurCem	Sikafloor-22 PurCem
Sikafloor 31 PurCem	

are certified as suitable for use in food and beverage facilities that operate in accordance with a

HACCP based Food Safety Programme

noting the conditions of the certification statement
Food Zone Classification: SSZ

in accordance with the standards of
**HACCP International's Food Safety
Certification Systems**

  
Issued by _____ Approved _____

14 December 2017

Issue Date

30 September 2019

Expiry Date

This certificate belongs to HACCP International and must be returned upon demand. All products and services to which this certificate refers are evaluated prior to reissue. To verify certification or conditions, please email certification@haccp-international.com

Issued by the HACCP International Certification office:
No. 3 Ridgewest Building, 1 Ridge Street, North Sydney NSW 2060 Australia

Certificate Number
I-PE-769-SA-RG-02



Certification Statement	I-PE-769-SA-RG-02
Sika AG	
Certificate Expiry Date	30 September 2019
<p>Polyurethane Flooring Systems – Food Zone Classification: SSZ</p> <ul style="list-style-type: none"> • Sikafloor 20 PurCem • Sikafloor 21 PurCem • Sikafloor 24 PurCem • Sikafloor 29 PurCem • Sikafloor 31 PurCem • Sikafloor-210 PurCem • Sikafloor-260 PurCem • Sikafloor-310 PurCem • Sikafloor-22 PurCem 	

HACCP International Pty Ltd certifies the products listed above as suitable for use in food manufacturing and food handling facilities that operate in accordance with a HACCP based food safety programme.

The flooring materials must be installed by a competent, trained installer in compliance with the manufacturer's instructions and recommendations.

Licence Commencement	1 October 2017
Certificate Issue Date	14 December 2017 

HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based food safety programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

Licence Agreement

Sika AG is licensed to use the HACCP International certification mark, in accordance with HACCP International's Certification Trade Mark Rules and Conditions in all Regions (Global), in respect of the products listed above, for a period of 24 months from the licence commencement date. Sika AG is in receipt of the HACCP International Pty Ltd Certification Trade Mark Rules and Conditions v3.0 and agrees to abide by the conditions therein.

Licensee's Signature:

Date:

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