

# HACCP INTERNATIONAL

eliminate the hazard - reduce the risk



This is to certify that

*Mediclinics S.A.*

Hand Dryers

(Limited to the products listed on the  
Certification Statement)

are certified as food-safe hand drying devices  
suitable for use in 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 requirements of  
**HACCP International's Food Safety  
Certification Systems**

A handwritten signature in black ink, appearing to be 'M. L. L. L.', written over a horizontal line.

Issued by



A handwritten signature in black ink, appearing to be 'O. L. L. L.', written over a horizontal line.

Approved

**02 September 2021**

Issue Date

**24 September 2023**

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, email [certification@haccp-international.com](mailto:certification@haccp-international.com)  
HACCP INTERNATIONAL: No. 3 Ridgewest Building, 1 Ridge Street, North Sydney, NSW 2060, Australia

Certificate Number

**I-PE-925-MCL-RG-02**



<b>Certification Statement</b>	<b>I-PE-925-MCL-RG-02</b>
<b>Mediclinics S.A.</b>	
<b>Certificate Expiry Date</b>	<b>24 September 2023</b>
<b>Hand Dryers</b> Food Zone Classification: SSZ (Splash or Spill Zone) Dualflow Hand Dryer (M14A, M14AB, M14ACS) Dualflow Hand Dryer + Drain Waste System (M14A-D, M14AB-D, M14ACS-D) Dualflow Hand Dryer + Ionizer System (M14A-I, M14AB-I, M14ACS-I) Dualflow Hand Dryer + Ionizer System + Drain Pipe Waste System (M14A-D-I, M14AB-D-I, M14ACS-D-I) Dualflow Hand Dryer - Flame Retardant Case (M14A-UL, M14AB-UL, M14ACS-UL) Dualflow Hand Dryer - Flame Retardant Case + Drain Pipe for US market (M14A-UL-D, M14ACS-UL-D, M14AB-UL-D)	
<p>HACCP International certifies that the hand dryers listed above are appropriate for use in food facilities that operate in accordance with a HACCP based Food Safety Programme, when installed at least 2.5 metres from uncovered food and uncovered food-contact surfaces.</p> <p>All such equipment is to be installed, operated, cleaned and maintained in accordance with the manufacturer's instructions and recommendations.</p>	
<b>Licence Commencement</b>	<b>25 September 2021</b>
<b>Certificate Issue Date</b>	<b>02 September 2021</b> <i>B</i>
<p>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.</p>	
<b>Licence Agreement</b>	
<p>Mediclinics S.A. 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 Mediclinics S.A. 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.</p>	
<b>Licensee's Signature:</b>	<b>Date:</b>