



MS
CM014



Certificate of Registration

The Food Safety Management System of
Tatsuma-Honke Brewing Co. Ltd.
 Head Factory

2-10, Tateishi-cho, Nishinomiya City, Hyogo Prefecture, Japan
 2- 6, Tateishi-cho, Nishinomiya City, Hyogo Prefecture, Japan

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:
 ISO22000:2018,ISO/TS22002-1:2009 and additional FSSC 22000 requirements (version 6)

This certificate is applicable for the scope of:
Production of sake (excluding unfiltered products, NAMAZUME products,
NIGORIZAKE, HONNI-TARU and KARIMAKI-TARU),
liqueur and SAKEKASU (inspected by metal detector) (including in glass container)

Food chain categories: CIV

This audit included the following off-site activities at (INUIGURA: 15-22, Hama-cho, Nishinomiya City, Hyogo Prefecture, Japan):. Storages and processing (heating, filtration) of unblended sake.

Certificate of registration No: **JMAQA-FC272**

Authorized by:

Initial certification date: **21 February 2019**
 Valid until: **20 February 2028**
 Date of certification decision: **10 February 2025**
 Issue date: **21 February 2025**
 Date of the last unannounced audit: **17 - 19 January 2024**

Signed:

Masami Nakamura
 Senior Executive Management, JMAQA Registration Center

Certified Organization Identification Codes: **JPN-1-4306-236144**



Issued by:
 JAPAN MANAGEMENT ASSOCIATION
 QA REGISTRATION CENTER
 3-1-22 Shiba-Koen Minato-ku Tokyo 105-8522, Japan