





CERTIFICATE OF CONFORMITY

ISO 17021-1 GMP 001-02

The Sri Lanka Standards Institution
Certifies that the Good Manufacturing Practices System of

JAYA FARM NATTANDIYA ROAD, MARAWILA SRI LANKA

has been assessed and approved in accordance with the requirements of

CXC 1 -1969 (REVISED IN 2020) GENERAL PRINCIPLES OF FOOD HYGIENE SLS 143: 2022- CODE OF PRACTICE FOR GENERAL PRINCIPLES OF FOOD HYGIENE (THIRD REVISION)

SLS 1564: 2017 CODE OF HYGIENIC PRACTICE FOR PROCESSING OF MEAT

Certification No

GMPSC 18333

This certificate issued on Date of First Certification

2023-02-03

2022-02-03

is valid up to 2024-02-02

SCOPE OF CERTIFICATION

PROCESSING AND PACKAGING OF FROZEN AND CHILLED BROILER CHICKEN IN THE FOLLOWING FORMS:

FULL CHICKEN (SKINLESS & SKIN-ON), HALF CHICKEN (SKIN ON), QUARTER CHICKEN (SKIN ON), MECHANICALLY SEPARATED MEAT (MSM), BAADER MEAT, BONELESS MEAT (SKIN ON), CHICKEN PARTS (DRUMSTICK, THIGHS, BABY DRUMSTICK, BREASTS, WINGS, SKIN), DE-BONED PIECES, FROZEN CHICKEN CUT PIECES, GIZZARDS, LIVER AND OFF-CUTS

This approval is subject to the continued satisfactory operations of the organization's Good Manufacturing Practices System.

DIRECTOR GENERAL/CEO

SRI LANKA STANDARDS INSTITUTION

No. 17, Victoria Place, Elvitigala Mawatha, Colombo 08, Sri Lanka www.slsi.lk







ISO 17021-1 GMP 001-02

AUTHORIZED SCHEDULE

Certificate No: GMPSC 18331 continued Issued on 2023-02-03 Valid up to 2024-02-02

O1. PROCESSING PLANT
JF CHICKEN
MAVEEKOTUWA
HIRUWALPOLA
DUMMALASURIYA
SRI LANKA

ACTIVITIES / FUNCTIONS

PROCESSING AND PACKAGING OF FROZEN AND CHILLED BROILER CHICKEN IN THE FOLLOWING FORMS:

FULL CHICKEN (SKINLESS & SKIN-ON), HALF CHICKEN (SKIN ON), QUARTER CHICKEN (SKIN ON), MECHANICALLY SEPARATED MEAT (MSM), BAADER MEAT, BONELESS MEAT (SKIN ON), CHICKEN PARTS (DRUMSTICK, THIGHS, BABY DRUMSTICK, BREASTS, WINGS, SKIN), DE-BONED PIECES, FROZEN CHICKEN CUT PIECES, GIZZARDS, LIVER AND OFF-CUTS

This approval is subject to the continued satisfactory operations of the organization's Good Manufacturing Practices System.

DIRECTOR GENERAL/CEO

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CERTIFICATE OF CONFORMITY









The Sri Lanka Standards Institution certifies that the

Hazard Analysis and Critical Control Points System (HACCP) of

JAYA FARM

NATTANDIYA ROAD, MARAWILA, SRI LANKA

has been assessed and approved in accordance with the requirements of SLS 1266:2011 concerning the products/processes and facilities described in the authorized schedule bearing the same certificate number and date as appearing in this certificate

Certificate No: HSC 03914

This certificate granted on 2023-02-03 is valid up to 2024-02-02

Date of first certification 2022-02-03

This is a multi-site certification. Additional site details are listed on subsequent pages.

DIRECTOR GENERAL/CEO

SRI LANKA STANDARDS INSTITUTION

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AUTHORIZED SCHEDULE









Certificate No. HSC 03914, continued. Issued on 2023-02-03 valid up to 2024-02-02

SLS 1266:2011 Hazard Analysis and Critical Control Points System

JAYA FARM

APPLICABLE SITE:

PROCESSING PLANT
JF CHICKEN
MAVEEKOTUWA
HIRUWALPOLA
DUMMALASURIYA
SRI LANKA

SITE SPECIFIC PRODUCTS AND/OR PROCESSES:

PROCESSING AND PACKAGING OF FROZEN AND CHILLED BROILER CHICKEN IN THE FOLLOWING FORMS:

FULL CHICKEN (SKINLESS & SKIN-ON), HALF CHICKEN (SKIN ON), QUARTER CHICKEN (SKIN ON), MECHANICALLY SEPARATED MEAT (MSM), BAADER MEAT, BONELESS MEAT (SKIN ON), CHICKEN PARTS (DRUMSTICK, THIGHS, BABY DRUMSTICK, BREASTS, WINGS, SKIN), DE-BONED PIECES, FROZEN CHICKEN CUT PIECES, GIZZARDS, LIVER AND OFF-CUTS

Site specific category: CI

This authorized schedule is meant to be used together with the certificate referred above and this schedule alone shall not be considered as a valid certificate.

DIRECTOR GENERAL/CEO

SRI LANKA STANDARDS INSTITUTION

No. 17, Victoria Place, Elvitigala Mawatha, Colombo 08, Sri Lanka. www.slsi.lk



CERTIFICATE OF CONFORMITY









The Sri Lanka Standards Institution certifies that the

Food Safety Management System (FSMS) of

JAYA FARM

NATTANDIYA ROAD, MARAWILA, SRI LANKA

has been assessed and approved in accordance with the requirements of SLS ISO 22000:2018 concerning the products/processes and facilities described in the authorized schedule bearing the same certificate number and date as appearing in this certificate

Certificate No: FSC 04474

This certificate granted on 2023-02-03 is valid up to 2024-02-02

Date of first certification 2021-02-03

This is a multi-site certification. Additional site details are listed on subsequent pages.

DIRECTOR GENERAL/CEO

SRI LANKA STANDARDS INSTITUTION

No. 17, Victoria Place, Elvitigala Mawatha, Colombo 08, Sri Lanka. www.slsi.lk



AUTHORIZED SCHEDULE



TAPE



Certificate No. FSC 04474, continued.
Issued on 2023-02-03 valid up to 2024-02-02

ISO 22000: 2018 FOOD SAFETY MANAGEMENT SYSTEM

JAYA FARM

Applicable site:

SITE 01: PROCESSING PLANT

JF CHICKEN
MAVEEKOTUWA
HIRUWALPOLA
DUMMALASURIYA

SRI LANKA

Site specific products and/or processes:

PROCESSING AND PACKAGING OF FROZEN AND CHILLED BROILER CHICKEN IN THE FOLLOWING FORMS:

FULL CHICKEN (SKINLESS & SKIN-ON), HALF CHICKEN (SKIN ON), QUARTER CHICKEN (SKIN ON), MECHANICALLY SEPARATED MEAT (MSM), BAADER MEAT, BONELESS MEAT (SKIN ON), CHICKEN PARTS (DRUMSTICK, THIGHS, BABY DRUMSTICK, BREASTS, WINGS, SKIN), DE-BONED PIECES, FROZEN CHICKEN CUT PIECES, GIZZARDS, LIVER AND OFF-CUTS

Site specific category: C I

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DIRECTOR GENERAL/CEO

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