

# HACCP INTERNATIONAL

eliminate the hazard - reduce the risk



This is to certify that

## *Dyson Technology Limited*

Dyson Airblade™ Tap Hand Dryer AB09  
Dyson Airblade™ Tap Hand Dryer AB10  
Dyson Airblade™ Tap Hand Dryer AB11

are certified as food-safe hand washing and 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 standards of  
HACCP International's Food Safety  
Certification Systems**

  

Issued by

Approved

**5 April 2017**

**24 March 2019**

Issue Date

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](mailto: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-683-DL-RG-03**

Certification Statement	I-PE-683-DL-RG-03
Dyson Technology Limited	
Certificate Expiry Date	24 March 2019
<p>Hand washing and drying equipment – Food Zone Classification: SSZ</p> <ul style="list-style-type: none"> <li>• Dyson Airblade™ Tap Hand Dryer AB09</li> <li>• Dyson Airblade™ Tap Hand Dryer AB10</li> <li>• Dyson Airblade™ Tap Hand Dryer AB11</li> </ul>	

HACCP International certifies that the Dyson Airblade™ tap 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.

All such equipment is to be installed, operated and cleaned in accordance with the manufacturer's instructions and recommendations.

Licence Commencement	25 March 2017
Certificate Issue Date	5 April 2017 <i>RG</i>

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

Dyson Technology Limited is licensed to use the HACCP International certification mark, in accordance with HACCP International's Certification Trade Mark Rules and Conditions in all regions, in respect of the products listed above, for a period of 24 months from the licence commencement date. Dyson Technology Limited 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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