

PRIMUSGFS AUDIT NUMBER: 114801
CB REGISTRATION No.: PA-PGFS-498
AUDIT DATE: May 16, 2017

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Produce Packaging Inc.

7501 Carnegie Avenue Cleveland, Ohio 44103, United States

OPERATION

Produce Packaging Inc.

7501 Carnegie Avenue, Cleveland, OH Cleveland, Ohio 44103, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Jun 23, 2017 To Jun 22, 2018

FINAL AUDIT SCORE:

99%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 2.1-2

[See subsequent certificate page\(s\) for scope details](#)

Authorized by:
President
Javier Sollozo



#1183
ISO/IEC 17065
Product Certification Body



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CERTIFICATE VALID FROM:

Jun 23, 2017 To Jun 22, 2018

AUDIT SCOPE:

This PrimusGFS processing audit was conducted at the Produce Packing facility in Cleveland, OH. The operation was managed with around two hundred and fifty (250) employees in 2 shifts, and administration personnel. The operations were conducted all year round, and consisted of receiving, storage, peeling, cutting, washing and packing vegetables. The inputs included apples, broccoli, cabbage, carrots, cauliflower, celery, cucumber, and other types of produce and were acquired from various suppliers, and these include some allergens (milk and peanuts), but there were no organically labelled products. There were two types of activities: repacking (unprocessed in dry), and processing (fresh-cut). The processing included two washing steps (CCP1 – 30 to 80 ppm peracetic acid, and CCP2 – 20 to 40 ppm peracetic acid), and one metal detection (4 mm Fe, 4.5 mm NFe, and 6 mm SS) in the operation. Ice was not made in the operation; and no compressed air was used in the products or surfaces. The elements of the PrimusGFS standard (v 2.1-2) reviewed included the Food Safety Management System (FSMS), Good Manufacturing Practices (GMP) and the Hazard Analysis and Critical Control Points (HACCP).

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Apples, Broccoli, Cabbage, Carrots, Cauliflower, Celery, Cucumbers, Garlic, Kiwi Fruit, Lettuce, Mushrooms, Onions, Peppers, Pineapples, Radish, Squash, Strawberries, Tomatoes, Watermelons