

PRIMUSGFS AUDIT NUMBER: **169580**
CB REGISTRATION No.: **PA-PGFS-498**
AUDIT DATE: **May 20, 2019**

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:

94%

CERTIFICATE VALID FROM:

Jun 25, 2019 To Jun 24, 2020

FINAL AUDIT SCORE:

99%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0

[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 25, 2019 To Jun 24, 2020

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

A PGFS processing audit was conducted at the Produce Packaging facility in Cleveland Ohio. The 130,000 sq ft facility is located within a larger building (constructed 60+yr) with other food related lease tenants. There is 25,000 sq ft of coolers, with the balance in repack and fresh cut processing rooms. The operation has a 5 line repack room that includes tomato repack, overwrap, and manual sort and grade conveyor lines. The fresh cut operation has multiple work stations/lines and includes both mechanical and manual cutting, dicing, slicing for fruits and vegetables producing 1000 + sku's. The operation also cross docks and supplies food service, institutional and wholesale accounts. The year round operation has 3 shifts, shift 1 and 2 are production with approx 200 and 100 workers; shift 3 is sanitation with 20 workers. The fresh cut process has a prewash batch prepared dump tank system utilizing PAA based Tsunami 100 antimicrobial at 30-80ppm for all vegetables and fruits; and post processed rinse with Tsunami 200 (20-40ppm) also batch prepared for vegetables and some fruit products. The wash steps are identified as CCP1 and CCP2 for the HACCP and Preventive Control programs. All fresh cut product goes through 1 of 4 metal detectors (for ferrous, nonferrous and stainless steel contaminants) identified as CCP3. Operation has organic certification from OEFA good through Nov 29, 2019. Operation stores and handles allergens. Allergen program is identified as Preventive Control. Observation of onion, cantaloupe, carrot, cauliflower, zucchini, celery fresh cut processes and tomato and onion repack.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

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