

PRIMUSGFS AUDIT NUMBER: **199109**
CB REGISTRATION No.: **PA-PGFS-498**
AUDIT DATE: **May 27, 2020**

Revision 2



CERTIFICATE

Issued to:

ORGANIZATION

Produce Packaging Inc.

27853 Chardon Road Willoughby Hills, Ohio 44092, United States

OPERATION

Produce Packaging Inc.

27853 Chardon Road Willoughby, Ohio 44092, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

96%

CERTIFICATE VALID FROM:

Jul 06, 2020 To Jul 05, 2021

FINAL AUDIT SCORE:

99%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1

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

Authorized by:
President
Javier Sollozo



#1183
ISO/IEC 17065
Product Certification Body



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AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Produce Packaging is a 180,000 sqft fresh cut processor of fruits and vegetables that is located in Willoughby Hills, Ohio. The facility uses two types of wash systems, both with water treated with 30-250 ppm PAA. Whole, unprocessed raw produce is washed in "Cube Trucks", which are mobile batch wash bins. Washed whole produce is peeled, cut, diced or spiralized, by hand or by machine. The processed produce is then washed in three of each recirculating chiller washing flumes, located in the Processing Room. The washed processed product can then be spin dried. At the time of the audit, observed the peeling of potatoes, coring of peppers, cutting of Brussels sprouts, machine spiralizing of zucchini, trimming of cauliflower for dicing in the Urschel dicer, peeling and top and tailing of onions in the Onion Room and preparing of kabobs. Observed the sorting of tomatoes for repacking in the Repack Room. They contract with Apex for their pest control program. They have a full HACCP program with CCP 1 for monitoring the wash water for PAA for unprocessed product, CCP 2 for monitoring the wash water for PAA for processed product and CCP 3 for metal detection. They also have four preventive controls: Allergen Management Preventive Control, Sanitation Preventive Controls, Sanitation Transportation Preventive Controls and Supplier Control Preventive Controls.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Broccoli, Brussels Sprouts, Cabbage, Cauliflower, Celery, Cucumbers, Garlic, Mushrooms, Onions, Peppers, Potatoes, Squash, Tomatoes, Watermelons

SIMILAR PRODUCT(S)/PROCESS(ES) NOT OBSERVED

Apples, Cantaloupe Melons, Carrots, Kiwi Fruit, Lettuce, Pineapples, Radish, Strawberries

Addendum(s) included in the audit:

U.S. FDA FSMA Preventive Controls for Human Food.