PRIMUSGFS AUDIT NUMBER:
 246465

 CB REGISTRATION No.:
 PA-PGFS-1232

 AUDIT DATE:
 Nov 03, 2021

# primus GFS.

# CERTIFICATE

Issued to:

#### ORGANIZATION

## Pacific Tomato Growers Ltd.

503 10th Street West Palmetto, Florida 34221, United States

#### **OPERATION**

#### Pacific Tomato Growers Grape Tomato Facility

18740 US Hwy 301 Wimauma, Florida 33598, United States Operation type: PACKINGHOUSE

#### PRELIMINARY AUDIT SCORE:

**98**%

AuditingOps

Observe, Report.

### CERTIFICATE VALID FROM: Nov 22, 2021 To Nov 21, 2022

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 audit executive summary





Primus Auditing Operations | 1265 Furukawa way | Santa Maria California 93458 United States | primusgfsqa@primusauditingops.com | 805.623.5563 | 805.352.1364

Authorized by: President Javier Sollozo

This document is subject to changes. The current information and status of this operation is posted in the Certification Program website at PrimusGFS.com

Page 1 of 2

Report

Generate in Spanish

Revision 1

 PRIMUSGFS AUDIT NUMBER:
 246465

 CB REGISTRATION No.:
 PA-PGFS-1232

 AUDIT DATE:
 Nov 03, 2021



## CERTIFICATE VALID FROM: Nov 22, 2021 To Nov 21, 2022

#### AUDIT TYPE:

Announced Audit

#### AUDIT EXECUTIVE SUMMARY:

A PH with 90,314sqf for Tomato, receiving products from own farms (CONV and ORG). The auditor observed the following process: receiving, inspection, cold storage, pre-wash on a recirculating water system (CCP1, i.e. recirculated water system, antimicrobial used: F.Chlorine 100-200ppm automatically added via "Masterweb equipment", ORP range: 650-900, pH: 6.5-7.5 (Citric Acid as buffer solution, to control the pH when needed), monitored every 60mins and prior running), product moves over a single pass washing step (CP1, single pass with Chlorine Dioxide, 5-10ppm), automatic sorting ("Aweta sorting machine"), grading, packing, metal detector (3 units) storage (coolers) and delivery. Also parallel steps such as packaging material (boxes, RPC's, clamshells), water usage, etc. There is pest control program in place, it consists con bait traps in the outside and tin traps in the inside. Also evaluate infrastructures such as toilets, hand-washing stations, storage areas, chemical room (chemicals limited to detergents, citric acid, chlorine, detergent and food grade grease). During the inspection the auditor interview workers (70 in situ) and review documentation related to the process such as suppliers, SOP's, records, microbiological analysis, mock recall, among

others.

| Addendum(s) included in the audit:<br>Not Applicable |                              |             |                                    |
|--|------------------------------|-------------|------------------------------------|
| Product information for each product                 |                              |             |                                    |
| Product Group/Product Name                           | <b>Observed Product</b>      | Seasonality | Country of destination for product |
| Tomatoes   | Observed on the day of audit | Year round  | United States, Canada              |

**Revision 1**