

PRIMUSGFS AUDIT NUMBER: **140683**
CB REGISTRATION No.: **PA-PGFS-3837**
AUDIT DATE: **Apr 25, 2018**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Greenberg Fruit Company

9705 I Street Omaha, Nebraska 68127, United States

OPERATION

Greenberg Fruit Company

9705 I Street Omaha, Nebraska 68127, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Jun 13, 2018 To Jun 12, 2019

FINAL AUDIT SCORE:

99%

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

[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 SCOPE:

This facility is a year round facility, approximately 28000 sq ft, that conducts pack and repack and processing with approximately 45 full time employees. The facility is located in a warehouse area and has no immediate risk to the facility. The facility is completely enclosed and has separate processing room, pack/repack room and 8 coolers and two banana ripening rooms and one large temperature controlled dock. The company delivers product on its company owned trucks. This facility does mostly storage and distribution of product that is received, stored in designated cooler and then selected for order and then delivered. Each item is noted with a traceability code. The repack was in operation on this date and was conducting tomato repack of 25lb boxes down to smaller packs. Each item is marked for traceability as well. The processing area was also in production and was conducting peeling and washing (tsunami dump tank) and slice and dice into smaller pack. The tsunami is monitored via ORP 310-410mv and titration and test strips(30-80 ppm PAA). The water is testing hourly and changed on a scheduled basis. There is an additional single pass wash conducted with hypochlor (200ppm) (this was not in use on the day of the audit. There are also a peeler and knives used and visual inspections noted and the use of metal detectors for all items processed. There is a ice machine on site that is tested along with environment and equipment 2x weekly and is on a cleaning schedule. All product is stored in designated coolers until shipped. There are allergens on site and were clearly marked and separated from other items. There were no organic items observed on this date, all conventional.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Apples, Asparagus, Avocados, Beans, Berries, Broccoli, Cabbage, Carrots, Cauliflower, Celery, Cilantro, Cucumbers, Garlic, Grapefruit, Greens, Lemons, Lettuce, Limes, Mushrooms, Onions, Oranges, Peaches, Pears, Peppers, Pineapples, Potatoes, Radish, Squash, Strawberries, Tomatoes