

PRIMUSGFS AUDIT NUMBER: 201021
CB REGISTRATION No.: PA-PGFS-6290
AUDIT DATE: Mar 30, 2020

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Dundee Citrus Growers Association

111 North First Street PO Box 1739 Dundee, Florida 33838, United States

OPERATION

Dundee Packinghouse

111 North First Street Dundee, Florida 33838, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Apr 14, 2020 To Apr 13, 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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CERTIFICATE VALID FROM:

Apr 14, 2020 To Apr 13, 2021

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

A PH audit with 60,000sqf, operation season from -Jun for Blueberries and Peaches, receiving products from 14 suppliers. The auditor observed the following process for Blueberries (4 suppliers): receiving, inspected, placed inside cooler (33-36°F), totes are dumped onto a conveyor belt, mechanical sorting (remove fruit not meeting size, color and firmness standards), graded manually on the conveyor belt (visual inspection), carried into grade cups, fill the clamshells (primary packaging), fill the boxes/cartons (secondary packaging, 12pb), labeling. For the Peaches (10 suppliers):loaded, inspected, placed inside cooler (33-36°F), totes are dumped onto a conveyor pack line where it will be pre-graded, autosizer (sorted&size according to specifications set by the unit operator), transfer to a pack table to proceed with the grading and packing (20lbs and 8lb presentation), labeled, palletized and transfer to the cooler. There is pest control program in place, it consists con bait traps in the outside and tin traps in the inside. Also evaluate infrastructure such as toilets, hand-washing stations, storage areas, chemical room (chemicals limited to CS223 and Selectocide, a.i. Sodium Chlorite 30.5%). During the inspection the auditor interview workers (60 in situ) and review documentation related to the process such as suppliers, SOP`s, records, microbiological analysis, ATP tests, mock recall, among others.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Blueberries, Citrus, Peaches

Addendum(s) included in the audit:

Not Applicable