



CERTIFICATE

Issued to:

ORGANIZATION

Dundee Citrus Growers Association

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

OPERATION

Lake Hamilton Packinghouse

300 State Road 17 South Lake Hamilton, Florida 33851, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

96%

CERTIFICATE VALID FROM:

Mar 18, 2024 To Mar 17, 2025

FINAL AUDIT SCORE:

98%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.2

[See subsequent certificate page\(s\) for audit executive summary](#)



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Authorized by:
President
Javier Sollozo



CERTIFICATE VALID FROM:

Mar 18, 2024 To Mar 17, 2025

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

A Packinghouse audit located at 300 State Road 17 South, Lake Hamilton 33851, with a facility size of approximately 190,000sqf, operation season from Oct-June. The building is separated in 2 areas, 1 for Oranges (var. Valencia) and the other for Tangerines and Grapefruit (not observed but similar risk). The auditor observed the following process for Oranges: product receiving inside plastic bins from approved suppliers, degreening (if needed), dumped into a hopper (grading step), manual grading, pre-rinsed (CP1: single pass, nozzle bar and PAA as a sanitizer, 80-100ppm, monitored every 60 mins and before start), grading, wash step (CCP1: Sodium hypochlorite /80-120ppm, 650-950mV, Hydrochloric acid as buffer, 6-7pH, monitored every 60 mins and before start), color adding (if needed), postharvest treatment (wax, TBZ, validated by MRL analysis), final dry, manual sorting, packing (10/4# bag and 40# presentations), palletizing, cold storage and final shipping. 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 (e.g. detergents, pH buffer, chlorine, food grade grease, wax, TBZ). During the inspection the auditor interview workers (100 in situ) and review documentation related to the process such as suppliers, SOP's, records, microbiological analysis, mock recall, among others.

Addendum(s)/Module(s) included in the audit:

Not Applicable

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Grapefruit	Not observed but of a similar risk type to what was observed*	From: September To: July	United States



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Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Oranges	Observed on the day of audit	From: September To: July	United States
Tangerines	Not observed but of a similar risk type to what was observed*	From: September To: July	United States