

PRIMUSGFS AUDIT NUMBER: 199724
CB REGISTRATION No.: PA-PGFS-17386
AUDIT DATE: Apr 17, 2020

Revision 2



CERTIFICATE

Issued to:

ORGANIZATION

Frutcampo Export S de RL de CV

Calle El Progreso cruce con Guallin. San Juan Acozac Los Reyes de Juárez, Puebla 75410, Mexico

OPERATION

Frutcampo Export

Calle El Progreso cruce con Guallin. San Juan Acozac Los Reyes de Juárez, Puebla 75410, Mexico

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

93%

CERTIFICATE VALID FROM:

Jun 01, 2020 To May 31, 2021

FINAL AUDIT SCORE:

96%

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:

Jun 01, 2020 To May 31, 2021

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

The Frutcampo Export packaging is dedicated to the packaging of Spinach, coriander, radish, Peppermint, chambray onion, epazote and beets. Crops are conventional. The packing cycle is from January to December. 43 people are observed packing Spinach, coriander, radish, peppermint, onion, epazote and beet. In the installation there is no cold room. Allergens are not handled or stored in the facility. The water used comes from the drinking water network. The packaging infrastructure is a concrete and metal warehouse. The organization receives the packaged products from various suppliers, and maintains an electronic list of them. In the process there are disinfection steps by immersion (recirculated water), each platform is changed (batch 56 boxes), each product change and each one that is observed to be very cloudy, they are maintained at a concentration of 50 to 80 ppm of acid Peracetic, monitoring is performed every time the tub is prepared with a titration kit. It is made frozen to the epazote, coriander, chambray onion, radish and beets, the ice is purchased from an external supplier, who delivers microbiological tests monthly. The processes for all products start with the reception, temporary storage (ambient), selection and handling (selection and cutting with a stainless steel knife of inedible aerial parts in poor condition on 5 line of stainless steel tables), the knives are disinfected in a solution of 100 to 160 ppm, washed and sanitized (disinfection), packed (plastic box and polipapel), iced (epazote, coriander, chambray onion, radish and beets), palletized, stored (ambient), refrigerated transport. Control PCCs are not identified in the process.

The customs areas, packaging, warehouse, bathrooms, dining room, platforms, garbage area, water source were inspected.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Beets / Beetroot, Cilantro, Green Onions/Salad Onions/Scallions, Radish, Spearmint, Spinach, Wormseed/Epazote

Addendum(s) included in the audit:

Not Applicable