PRIMUSGFS AUDIT NUMBER: **401919**
CB REGISTRATION No.: **WQS-PGFS-1853**
AUDIT DATE: **May 23, 2026**

Revision 1

CERTIFICATE

Issued to:

ORGANIZATION

Chill C Farms

356 Funston Doerun Road Moultrie, Georgia 31768, United States

OPERATION

Chill C Farms

356 Funston Doerun Rd Moultrie, Georgia 31768, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE: **97%**

CERTIFICATE VALID FROM: **Jul 01, 2026 To Jun 30, 2027**

FINAL AUDIT SCORE: **99%**

QIMA Food Certification, LLC certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.2

See subsequent certificate page(s) for audit executive summary

ANAB ANSI National Accreditation Board ACCREDITED ISO/IEC 17065 PRODUCT CERTIFICATION BODY

QIMA

QIMA Food Certification, LLC | Ballantyne One 15720 Brixham Hill Avenue, Suite 320 Charlotte, NC, 28277 | Charlotte North Carolina 28226 United States | primusgfs@wqscert.com | 980.218.9151 |

Authorized by:
CEO
Mario Berard

CERTIFICATE VALID FROM:

Jul 01, 2026 To Jun 30, 2027

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Chill C Farms is a conventional grower, packer and shipper of fresh vegetables in Moultrie, GA. The facility is approximately 30,000 sqft with concrete flooring, steel framed structure with a metal roof, two coolers, offices, open production area on two sides, with plumbed restrooms and an open receiving dock. The operation employs about forty workers during peak season and operates seasonally from May-July and September-December. Adjacent lands consist of residential housing and company operated growing land. The operation has four lines, one dry bell pepper line, one dry cabbage line, cucumber line with single pass water (well water mixed with Peraclean 5% PAA with a range of 30-100ppm), and a squash line that may be used to pack eggplant, pickle cucumbers, yellow squash and zucchini, with a recirculated dump tank and rinse (well water mixed with Peraclean 15% PAA with a range of 30-100ppm). At the time of the audit the Squash line was observed in production with workers packing yellow squash. Upon arrival, product received in bulk bins on open flat bed trailers from company operated fields, bins are mechanically dumped into the tank, the PAA was observed at 80ppm, product moves up a conveyor with a rinse of the same water, and conveyed down the line where workers hand pack with vegetable tissue into waxed cardboard cartons. The cucumber line uses single pass water, brush rollers with vegetable wax, sizer, conveyors and PLU. The cabbage line is straightforward with unloading of cabbage onto two conveyors and hand packing into cardboard boxes. The pepper line is a painted steel framed line with dry brushes, conveyors, rollers, sizer and a series of conveyors, with PLU option. Peppers, yellow squash, cucumbers, zucchini and cabbage were observed in cold storage. The operation does not handle or store allergens and the HACCP plan has not identified any CCPs. The audit conducted was of sufficient duration to thoroughly assess all areas within the scope of the review and evaluate the relevant documentation.

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

Not Applicable

CERTIFICATE VALID FROM:

Jul 01, 2026 To Jun 30, 2027

Product information for each product			
Product Group/Product Name	**Observed Product**	**Seasonality**	**Country of destination for product**
Cabbages	Not observed but of a similar risk type to what was observed*	From: May To: July	United States
Tomatoes	Not observed but of a similar risk type to what was observed*	From: May To: July	United States
Bell Peppers	Not observed but of a similar risk type to what was observed*	From: May To: July	United States
Cucumbers	Observed on the day of audit	From: May To: July	United States
Squashes	Observed on the day of audit	From: May To: July	United States
Capsicums (Peppers / Chillies)	Not observed but of a similar risk type to what was observed*	From: May To: July	United States

CERTIFICATE VALID FROM:

Jul 01, 2026 To Jun 30, 2027

Product information for each product			
Product Group/Product Name	**Observed Product**	**Seasonality**	**Country of destination for product**
Tomatillos	Not observed but of a similar risk type to what was observed*	From: May To: July	United States
Zucchini	Observed on the day of audit	From: May To: July	United States
Eggplant/Aubergine	Not observed but of a similar risk type to what was observed*	From: May To: July	United States
Pickling Cucumber	Not observed but of a similar risk type to what was observed*	From: May To: July	United States