

PRIMUSGFS AUDIT NUMBER: **160712**  
CB REGISTRATION No.: **PA-PGFS-2950**  
AUDIT DATE: **May 20, 2019**

Revision 1



## CERTIFICATE

Issued to:

### ORGANIZATION

## Class Produce Group

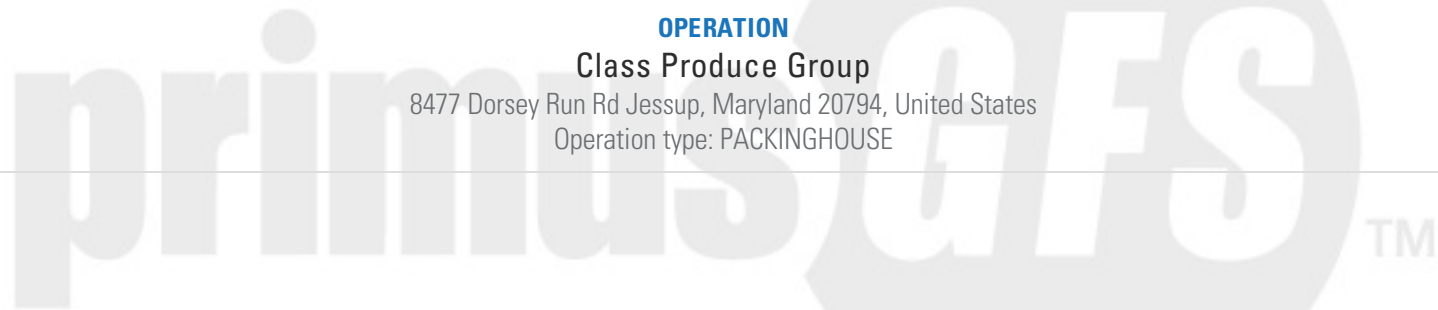
8477 Dorsey Run Rd Jessup, Maryland 20794, United States

### OPERATION

## Class Produce Group

8477 Dorsey Run Rd Jessup, Maryland 20794, United States

Operation type: PACKINGHOUSE



### PRELIMINARY AUDIT SCORE:

**93%**

### CERTIFICATE VALID FROM:

**Jul 01, 2019 To Jun 30, 2020**

### FINAL AUDIT SCORE:

**99%**

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0

[See subsequent certificate page\(s\) for scope details](#)

**Authorized by:**  
President  
**Javier Sollozo**



#1183  
ISO/IEC 17065  
Product Certification Body



Primus Auditing Operations | 1259 Furukawa way | Santa Maria  
California 93458 United States |  
PrimusGFSadmin@primusauditingops.com | 805.623.5563 |  
805.352.1364



**CERTIFICATE VALID FROM:**

**Jul 01, 2019 To Jun 30, 2020**

**AUDIT TYPE:**

Announced Audit

**AUDIT SCOPE:**

An inspection of a fully enclosed facility receiving fruits and vegetables from US and International suppliers. Building is of substantial concrete block construction. Year round operation. Three hundred employees work three eight hour shifts seven days per week. One dedicated sanitation crew during the day shift. There are twenty-four combination receiving/shipping dock doors. Products are sold in original containers or repacked into smaller units. There are repack lines for reconditioning commodity into original containers or for repacking into smaller units.

New packing units are properly tagged with traceability code properly linking products to original shipping unit. Observed one single pass sanitizer wash line for round tomatoes. Did not observe bag line for citrus, yams and bulb onions. There are twenty-four banana ripening rooms. Allergen products, peanuts and tree nuts are stored in banana storage area. Ice is produced and used for top icing leafy vegetables. There are six cold rooms. Cold room #2 is for wet product. Overhead cooling units are installed in each cold room. Contract pest control program in place. Using Municipal water supply. Scope includes a visual survey of receiving/shipping docks, storage rooms, repack activities, wash line, employee disciplines, GMP practices, surrounding grounds and review of the required food safety documentation. Products are picked up by food service customers or delivered locally in own refrigerated fleet to food service accounts, grocery stores, schools and institutional accounts.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Bananas, Bok Choy, Cabbage, Cabbage, Napa / Celery Cabbage, Celery, Cilantro, Cucumbers, Grapefruit, Lemons, Mandarins, Onions, Oranges, Parsley, Peppers, Potatoes, Squash, Table Grapes, Tomatoes, Watermelons