

PRIMUSGFS AUDIT NUMBER: **113879**  
CB REGISTRATION No.: **PA-PGFS-7760**  
AUDIT DATE: **May 01, 2017**

Revision 1



## CERTIFICATE

Issued to:

### ORGANIZATION

**PORTERVILLE CITRUS INC.**

9289 Clemens Rd Terra Bella, California 93270, United States

### OPERATION

**Porterville Citrus - Porterville**

60 South E St Porterville, California 93257, United States

Operation type: PACKINGHOUSE

**PRELIMINARY AUDIT SCORE:**

**91%**

**CERTIFICATE VALID FROM:**

**Jun 07, 2017 To Jun 06, 2018**

**FINAL AUDIT SCORE:**

**93%**

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 2.1-2

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



#1183  
ISO/IEC 17065  
Product Certification Body



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



**CERTIFICATE VALID FROM:**

**Jun 07, 2017 To Jun 06, 2018**

**AUDIT SCOPE:**

Review of the handling activities in a 125,000 sq. ft. facility/ premises (1 concrete/ steel / wood frame structure- with 20,000 sq. ft. of chilling space -2 rooms-, 5 de-greening rooms, one packing room, one basement and another room for dry storage, the receiving area and shipping bay area; there is a maximum of 100 workers/ 80 observed today and production runs from Dec. to May) for the packing of citrus with 2 production lines: main and bagging, which include: the receiving, pre-grade, storage -with de-greening when applicable-, bin dump with single pass potable city water, dark room and pony sizer, high pressure washer re-circulated water with 3-15 ppm free CL and pH 8, rinsing with re-circulated water with 1-25 free CL and temp. at 105-130 F, fungicide treatment re-circulated water with 1-25 ppm Peracetic Acid, temp at 130 F, and Thiabendazole at 400 ppm, grading, waxing spraying either TBZ or IMZ and wax FG, drying, sorting/ grading -both electronic & manually-, packaging, cooling, cold storage and distribution. GMP/ HACCP documentation is included. The building has attached on the SW a canopy type receiving/ sanitary wash treatment areas and inside are the grading and packing areas - a semi-covered area and open areas are used for storage of packaging materials-, there are the secondary areas for the break rooms and restrooms and maintenance.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Lemons, Minneola

**SIMILAR PRODUCT(S)/PROCESS(ES) NOT OBSERVED**

Oranges