



CERTIFICATE

Issued to:

ORGANIZATION

Porterville Citrus, Inc.

9289 Clemens Road Terra Bella, California 93270, United States

OPERATION

Porterville Citrus Rayo

36445 Road 172 Visalia, California 93292, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

99%

CERTIFICATE VALID FROM:

Aug 28, 2026 To Aug 27, 2027

FINAL AUDIT SCORE:

100%

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:
CEO
Ivan Salazar



CERTIFICATE VALID FROM:

Aug 28, 2026 To Aug 27, 2027

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

This facility is in operation year round with off season maintenance conducted in June. Conventional product was observed in the facility, however, the facility is certified organic should they need to store organic product. There are two lines at this facility: the Main Line and the Wash Line. When product first arrives it can either go straight to the wash line or it may go to the de-greening rooms before it goes to the wash line, if needed. Once product is brought to the wash line it is dumped, put through a high pressure wash system with recirculated water sanitized at 20-200ppm free chlorine, manual grading, soak tank 20-200ppm free chlorine and SBC, fungicide with PAA at 30-100ppm, dried, sorted, sized, and binned. Next the product can go straight to the main line or it can go into storage. When product is taken to the main line it is dumped, single pass spray bar sanitized at 30-100ppm PAA, washed in recirculated water sanitized at 20-200ppm free chlorine and SBC .5-3%, rinsed with potable water, pass through a dark room for rot removal, electronic grading, fungicide application, water elimination, wax application, drying, hand grading, electronic sizing, packing, storing, and shipping. There are no allergens stored at this facility. There are no CCPs identified at this facility. Due to a mix up in scheduling, two facilities by the same organization were audited on the same day.

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
Lemons	Observed on the day of audit	Year round	Canada, Australia, Korea, South, United States
Oranges	Observed on the day of audit	Year round	Canada, Korea, South, Australia, United States



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Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Citrus	Observed on the day of audit	Year round	Canada, Korea, South, Australia, United States