

PRIMUSGFS AUDIT NUMBER: **150461**
CB REGISTRATION No.: **PA-PGFS-9729**
AUDIT DATE: **Jul 10, 2018**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Carzalia Valley Produce

5850 Carzalia Loop SW Columbus, New Mexico 88029, United States

OPERATION

Carzalia Valley Farms

5850 Carzalia Loop SW Columbus, New Mexico 88029, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

94%

CERTIFICATE VALID FROM:

Aug 24, 2018 To Aug 23, 2019

FINAL AUDIT SCORE:

97%

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

[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:

Aug 24, 2018 To Aug 23, 2019

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Conventional whole dry onions are received for packing from the in-house growing operation. Purchased packed conventional whole dry onions are received from approved outside packing operations for cross-dock or re-packing. The packing processes included, receiving onions in bulk plastic bins, storage for drying using fans for air circulation, mechanical bin tip for emptying onions onto conveyor systems for inspection, grading, sizing, and packing on 2 lines into mesh sacks (bulk and consumer packs) and corrugated containers, storage at ambient and controlled temperature, and final packed product shipping. The 90,000 sq. ft. dry packing and packed commodity storage facility located at 5850 Carzalia Valley Loop SW included 5,000 sq. ft. of controlled temperature storage (overhead cooling equipment observed). The short-season packing facility typically operates for less than 3 months Jun-Aug. There were approximately 160 workers in the single shift. On-site buildings for the storage of bins of bulk onions are included in the scope. This was a dry operation without a wash step. Non-product contact water from the private well system was used in the operation for hand washing and cleaning activities. Microbiological testing and pest control services were contracted. There were no FDA defined major allergen containing items observed in the packing and storage areas of the operation.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Bulb Onions