

PRIMUSGFS AUDIT NUMBER: **90490**
CB REGISTRATION No.: **PA-PGFS-3075**
AUDIT DATE: **Jan 13, 2017**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

I Love Produce LLC

15 commerce's Blvd West Grove, Pennsylvania 19390, United States

OPERATION

I Love Produce

15 Commerce Blvd West Grove, Pennsylvania 19390, United States

Operation type: STORAGE & DISTRIBUTION CENTER

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Feb 06, 2017 To Feb 05, 2018

FINAL AUDIT SCORE:

98%

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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A handwritten signature in black ink, appearing to read "Javier Sollozo".

Authorized by:
President
Javier Sollozo

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AUDIT SCOPE:

This PrimusGFS storage and distribution audit was conducted at the I love Produce. facility in West Grove, PA. The operation was managed with around twenty-five (25) employees (in one shift). The operations were conducted all year round, and the activities applicable to this audit consisted of receiving, storage and distribution. Some products (garlic and ginger) were repacked in stainless steel tables, but these were excluded from the scope of this audit. The products managed in the facility included 4 categories, potentially ready-to-eat apples, pears (packed in sealed boxes with no perforations – these products were not observed), outer layer not integral part of product (garlic, and onions), and those that required cooking: ginger, shallots, turmeric, horseradish, and yams, and dried products: sun-dried tomatoes. The materials were acquired from farmers or brokers. There were no allergens in the facility, but there were organically labelled products. The elements of the PrimusGFS standard (v 2.1-2) reviewed included the Food Safety Management System (FSMS), Good Manufacturing Practices (GMP) and the Hazard Analysis and Critical Control Points (HACCP).

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Apples, Garlic, Ginger, Horseradish Root, Onions, Pears, Shallots, Tomatoes, Dried, Turmeric, Yams