PRIMUSGFS AUDIT NUMBER: 292882 CB REGISTRATION No.: PA-PGFS-19934 **AUDIT DATE:** Dec 13, 2022



CERTIFICATE

Issued to:

ORGANIZATION

Exeter-Ivanhoe Citrus Association

901 Rockyhill Drive Exeter, California 93221, United States

OPERATION

Exeter-Ivanhoe Citrus (Earlibest Plant)

662 N. Spruce Road Exeter, California 93221, United States Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

CERTIFICATE VALID FROM:

FINAL AUDIT SCORE:

93%

Jan 23, 2023 To Jan 22, 2024

96%

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







Primus Auditing Operations | 1265 Furukawa way | Santa Maria California 93458 United States primusgfsqa@primusauditingops.com | 805.623.5563 | 805.352.1364 **Authorized by:**

President Javier Sollozo

This document is subject to changes. The current information and status of this operation is posted in the Certification Program website at PrimusGFS.com

Page 1 of 3

Report

Generate in Spanish

PRIMUSGFS AUDIT NUMBER: 292882
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AUDIT DATE: Dec 13, 2022



CERTIFICATE VALID FROM:

Jan 23, 2023 To Jan 22, 2024

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

The total time spent for this inspection included this packing operation and two other packing operations that are at no more of 20 minutes away from each other. This fresh citrus (conv. navels/ valencias, minneolas and lemons -combined year around- packinghouse has a main room of about 40,000 sq. ft. (covered concrete/metallic structure), and two other rooms for storage of finished products -10,000 sq. ft.-. The citrus commodities are delivered from own and contracted farms in HD plastic bins, oranges are stored/de-greened -6 rooms, seasonal-, then dumped -pre-graded/ black room- then chlorinated fresh water rinse (20-120 ppm free chlorine/ pH 6-8.5), and transfer to the high pressure washer -recirculated water- (30-100 ppm free chlorine/ pH 6-8.5), then rinse with fresh water (residual chlorine 20-200 ppm), fungicide treatment (either Imazalil and/or TBZ at 105-120 F degrees) + PAA (30-85 ppm), conveyed to rotating sponges for water elimination, pre-graded/ black room, then the application of wax before the drying step at 90-140 F degrees, then grading -optical and by hand-, electronic sizing, holding bins, packing or bagging, cold storage and distribution. Facility runs year around at different timeframes for the three citrus categories, with a maximum of 90 people and one night sanitation crew. Today was observed the packing of several sizes of oranges -from 32 to 163- in cardboard boxes and 4 and 8 lbs. polibags in a 5 or 10 unit RPC.

Addendum(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	From: December To: January	Japan, Singapore, Indonesia, Thailand, China, Phillipines, Taiwan, Canada, Mexico, Hong Kong, Viet-Nam, Korea, South, Chile		

Please refer to audit report to see score and commentary details

Page 2 of 3

Generate in Spanish

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Product information for each product						
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product			
Oranges	Observed on the day of audit	From: November To: October	Japan, China, Indonesia, Canada, Phillipines, Taiwan, Korea, South, Viet-Nam, Mexico, Hong Kong, Singapore, Chile, Thailand			
Minneolas	Not observed but of a similar risk type to what was observed*	From: January To: March	Phillipines, Taiwan, Canada, Viet-Nam, Mexico, Hong Kong, Korea, South, Chile, Thailand, Singapore, Japan, Indonesia, China			