

PRIMUSGFS AUDIT NUMBER: **146056**
CB REGISTRATION No.: **WQS-PGFS-980**
AUDIT DATE: **Jul 17, 2018**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Ocean Mist Farms

10855 Ocean Mist Parkway Castroville, California 95012, United States

OPERATION

Ocean Mist Farms Castroville

13585 Blackie Rd. Castroville, California 95012, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

99%

CERTIFICATE VALID FROM:

Aug 21, 2018 To Aug 20, 2019

FINAL AUDIT SCORE:

99%

WQS, LLC. certifies that this operation has complied with the applicable requirements of PrimusGFS Version 2.1-2c
[See subsequent certificate page\(s\) for scope details](#)



#1226
ISO/IEC 17065
Product Certification Body



WQS, LLC. | 7400 Carmel Executive Park Drive, Suite 120 | Charlotte
North Carolina 28226 United States | primusgfs@wqscert.com |
980.218.9151 |

Authorized by:
Technical Manager
Enrique Urrutia



CERTIFICATE VALID FROM:

Aug 21, 2018 To Aug 20, 2019

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Review of the food safety management system and the good manufacturing practices in a processing (value added room) facility and cooling and cold storage operation. The processing room has 6 lines of process (Broccoli, shrunk; Brussel sprouts, artichoke line and a multi use wash line for Brussel sprouts, broccolini, artichokes, spinach) in which receive product from the cooler, process and pack in a 100000 sq ft room. Cold and Cooling operations has a dedicated to precool (hydrocoolers and hydrovacs), Ice Injector and Ice Machine, chill, store under controlled temperature, and shipping of leafy greens and other vegetables. Operation is located in Castroville, CA, with 4 cold rooms/storage areas, 24 shipping doors; 4 vacuum tubes (operated dry or wet); when cooling with water (wet-vac), single pass system, potable water (city water), antimicrobials are used (Chlorine applied and ORP is maintained at 650-850 mV on ORP). This is a cold storage operation with a value added room and areas and equipment seen well maintained, employees observed following the GMP policies, documentation is kept at the main office, very well organized and readily accessible for inspection. Break Room, Restrooms included in the inspection along with surroundings and maintenance room and chemical rooms. Organic and conventional products handled in this facility.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Arugula/Rocket, Organic, Asparagus, Asparagus, Organic, Beets / Beetroot, Beets / Beetroot, Organic, Bok Choy, Bok Choy, Organic, Brassica Hybrids, Broccoli Rabe/Rapinni, Broccoli Rabe/Rapinni, Organic, Broccoli, Brussels Sprouts, Butterhead / Boston / Bibb Lettuce, Butterhead / Boston / Bibb Lettuce, Organic, Cabbage, Cabbage, Napa / Celery Cabbage, Cabbage, Napa / Celery Cabbage, Organic, Cardone, Cauliflower, Cauliflower, Organic, Celery, Celery, Organic, Chard, Cilantro, Cilantro, Organic, Endive, Endive, Organic, Escarole, Escarole, Organic, Fava Beans, Fennel, Fennel, Organic, Globe Artichokes, Globe Artichokes, Organic, Green Leaf Lettuce, Green Leaf Lettuce, Organic, Green Onions/Salad Onions/Scallions, Iceberg / Head Lettuce, Iceberg / Head Lettuce, Organic, Kale, Kale, Organic, Leeks, Leeks, Organic, Parsley, Parsley, Organic, Peas, Radicchio, Radish, Radish, Organic, Red Leaf Lettuce, Red Leaf Lettuce, Organic, Romaine Hearts, Romaine Hearts, Organic, Romaine Lettuce, Romaine Lettuce, Organic, Spinach, Spinach, Organic