

PRIMUSGFS AUDIT NUMBER: 192975
CB REGISTRATION No.: PA-PGFS-16843
AUDIT DATE: Dec 18, 2019

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Ocean Mist Farms

10855 Ocean Mist Parkway Castroville, California 95012, United States

OPERATION

Ocean Mist Cooler

52-300 Enterprise Way Coachella, California 92236, United States

Operation type: COOLING/COLD STORAGE

PRELIMINARY AUDIT SCORE:

93%

CERTIFICATE VALID FROM:

Mar 02, 2020 To Mar 01, 2021

FINAL AUDIT SCORE:

97%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0

[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:

Mar 02, 2020 To Mar 01, 2021

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

An inspection of a 120,000 sqft facility receiving pre-packed fresh commodities products such as celery, broccoli, cauliflower, spinach, artichokes, leeks, lettuce and leaf lettuce from own farm operations for precooling, icing, cold storage and shipping. Less than ten percent of products are received from outside growers. Organic and conventional products are handled. Property size is 4.98 acres which includes outside storage for the harvest division packaging materials. Property is surrounded with metal fencing with locking sliding gates. Security guard was posted at main entrance. No trespassing signs are posted along perimeters. Year round operation handling seasonal fruits and vegetable crops. Commodities such as sweet corn, table grapes and pepper products are early spring and summer crops and were not observed. There is one staggered shift with 70 employees working 8-10 hour shift, six days a week during peak seasons. Each incoming pallet is tagged with numeric traceability code linking product to farm, field lot number and harvest crew. Products can be pre-cooled in dry vacuum tube, wet hydrovac tubes or force air cooled. Using sodium and calcium hypochlorite sanitizers for recirculated cooling water. Broccoli, brussel sprouts and sweet corn are ice injected. Ice generator and ice bunker available on site. Using "Aqua Pulse" system for controlling ORP. Eleven cold rooms. Allergens are not handled or stored. All cooling equipment was operational on the day of the audit. Water source is municipal supply tested quarterly for Coliforms. Contract pest control program is weekly. Scope includes a visual survey of pre-cooling activities, structure, storage, sanitation, adjacent grounds and review of the required food safety documentation.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Beets / Beetroot, Organic, Bell Peppers, Broccoli Rabe/Rapinni, Broccoli Rabe/Rapinni, Organic, Broccoli, Broccoli, Organic, Brussels Sprouts, Brussels Sprouts, Organic, Butterhead / Boston / Bibb , Cardone, Carrots, Cauliflower, Cauliflower, Organic, Celery, Celery, Organic, Cilantro, Cilantro, Organic, Daikon / Lo Bok Mooli / White Radish, Daikon / Lo Bok Mooli / White Radish, Organic, Eggplant / Aubergine, Endive, Escarole, Fennel, Fennel, Organic, Green Leaf Lettuce, Green Leaf Lettuce, Organic, Green Onions/Salad Onions/Scallions, Green Onions/Salad Onions/Scallions, Organic, Iceberg / Head Lettuce, Iceberg / Head Lettuce, Organic, Kale, Kale, Organic, Leeks, Leeks, Organic, Parsley, Parsley, Organic, Red Leaf Lettuce, Red Leaf Lettuce, Organic, Romaine Hearts, Romaine Hearts, Organic, Romaine Lettuce, Romaine Lettuce, Organic, Spinach

SIMILAR PRODUCT(S)/PROCESS(ES) NOT OBSERVED

Chili Pepper, Corn, Maize, Globe Artichokes, Globe Artichokes, Organic, Green Beans/French Beans, Peppers, String Beans, Table Grapes, Watermelons

Addendum(s) included in the audit:

Not Applicable