

PRIMUSGFS AUDIT NUMBER: 129070
CB REGISTRATION No.: PA-PGFS-5171
AUDIT DATE: Nov 03, 2017

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Dan Andrews Farms

8924 Bear Mountain Blvd Bakersfield, California 93311, United States

OPERATION

Dan Andrews Cooling LLC

8924 Bear Mountain Blvd Bakersfield, California 93311, United States

Operation type: COOLING/COLD STORAGE

PRELIMINARY AUDIT SCORE:

97%

CERTIFICATE VALID FROM:

Nov 30, 2017 To Nov 29, 2018

FINAL AUDIT SCORE:

98%

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



Primus Auditing Operations | 1259 Furukawa way | Santa Maria
California 93458 United States |
PrimusGFSadmin@primusauditingops.com | 805.623.5563 |
805.352.1364



CERTIFICATE VALID FROM:

Nov 30, 2017 To Nov 29, 2018

AUDIT SCOPE:

Cold storage and pre-cooling facility (conventional and organic produce) that receives commodities that are field packed under the scope of this audit and the cold storage area is 20,00 square feet. The vacuum tube was under maintenance and could not be opened on the day of the audit. It is a dry vacuum tube i.e., water is not added to the system, only water removed from product. Facility has three seasons where they operate for two months at a time i.e., March – April, June – July, and October – November. The company does not procure or handle any packaging or pallets as this is done under another entity. The 10,000 square foot packinghouse room is not included in this audit. There were four employees onsite and there may be up to 35 during a peak part of the season(s). Loading docks are open and there are eight. Cabbage, iceberg/head lettuce, and romaine were onsite during the audit. Cantaloupe, honeydew, and watermelons are handled during other seasons. There are not any floor drains but there is a drain system in the bunkers. The facility does not have any CCP's as determined by Dan Andrews and Efrain Zavalza. "The audit score is reflective of observations on the day/time of inspection, company records, and scoring guidelines. The auditor is not stating that the audit is a guarantee of food safety [KR]. "Facility does not handle any known allergen risks. Facility is fenced and there are railroad tracks on one side. Well water is tested at present monthly for generic E.coli. Microbial environmental and equipment tests are at present conducted annually.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Cabbage, Iceberg / Head Lettuce, Romaine Lettuce

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

Cantaloupe Melons, Honeydew Melons, Watermelons