PRIMUSGFS AUDIT NUMBER:171511CB REGISTRATION No.:PA-PGFS-11195AUDIT DATE:May 20, 2019



# CERTIFICATE

Issued to:

#### ORGANIZATION

## Moss Produce, LLC DBA Arrowhead Potato Co.

223 Scott Avenue Rupert, Idaho 83350, United States

#### **OPERATION**

## Moss Produce, LLC DBA Arrowhead Potato Co.

223 Scott Avenue Rupert, Idaho 83350, United States Operation type: PACKINGHOUSE

**PRELIMINARY AUDIT SCORE:** 

**98%** 

### CERTIFICATE VALID FROM:

**FINAL AUDIT SCORE:** 

Jul 05, 2019 To Jul 04, 2020

99%

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



Primus Auditing Operations | 1259 Furukawa way | Santa Maria California 93458 United States | PrimusGFSadmin@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 scheme's website at PrimusGFS.com

Page 1 of 2 Report

**Revision 1** 

 PRIMUSGFS AUDIT NUMBER:
 171511

 CB REGISTRATION No.:
 PA-PGFS-11195

 AUDIT DATE:
 May 20, 2019



CERTIFICATE VALID FROM: Jul 05, 2019 To Jul 04, 2020

#### AUDIT TYPE:

Announced Audit

#### **AUDIT SCOPE:**

ArrowHead Potato Company is a potato 30,000 packing facility with one packing line, dry storage, packing storage, two cold storages (West and East). Facility operates August - July 7:30 AM to 4 PM Monday through Friday, but runs year round. There are 40 employees. Fresh potatoes are delivered in bulk trucks from field from grower to cellar. Potatoes are taken from cellar to packinghouse where they are given lot # assigned to grower lot, they are off loaded by conveyor, dumped into re-circulated ONLY (1st step) flume (water dumped daily), then going through fresh water spay (water dumped daily) with Bioside 160 ppm. Bioside HS 15% contains 15% peracetic acid and 22% hydrogen peroxide. Chlorine level should 0 and PH level range 7.6. Sprout Nip testing takes place every hour by filling a cup with liquid from spray heads. Mixture should be cloudy. Tested during audit.

**PRODUCTS**:

PRODUCT(S) OBSERVED DURING AUDIT

Potatoes

**Revision 1**