

PRIMUSGFS AUDIT NUMBER: **204559**
CB REGISTRATION No.: **PA-PGFS-5248**
AUDIT DATE: **Jul 21, 2020**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Miedema Produce, Inc

5005 40th Ave. Hudsonville, Michigan 49426, United States

OPERATION

Miedema Produce, Inc.-MI

5005 40th Ave Hudsonville, Michigan 49426, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

97%

CERTIFICATE VALID FROM:

Aug 31, 2020 To Aug 30, 2021

FINAL AUDIT SCORE:

98%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1

[See subsequent certificate page\(s\) for scope details](#)

Authorized by:
President
Javier Sollozo



#1183
ISO/IEC 17065
Product Certification Body



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



CERTIFICATE VALID FROM:

Aug 31, 2020 To Aug 30, 2021

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Review of processing, packing and cooling facility of 57,000 sq ft (19,000 cooled) with 60 (up to 80) workers and 1 shift. Radishes are received in specialized trailers, hydrocooled (sodium hypochlorite [s.h.] 0.5-4 ppm free chlorine [fCl])/stored in the trailers, flumed (recirc. s.h – ORP 650-750 mV) onto a conveyor, rinsed with single-pass [s.p.] spray of chlorine dioxide [c.d.] solution (0.5-1.4 ppm), de-tailed, color-sorted, sized, rinsed with the s.p.c.d solution, manually graded, and packed (bulk bags of 25/50 lb or retail poly-film packs using an automated bagging, hand-casing and metal detection [m.d.]. These radishes may subsequently be mechanically trimmed to remove tops and tails, pass a s.p. spray of c.d. (0.5-1.4 ppm), m.d., manually inspected/retrimmed and bagged, or they may be sliced into chips or sticks, chilled (recirc solution – 0.5-1.4 ppm c.d.), sorted, bagged, m.d., and cased. Parsnips are received in bins, stored, dumped into a recirc flume and polisher (s.h. solution ORP 650-750mV), and sized. #2 product is cut, passes through a s.p spray of c.d. (0.5-1.4 ppm) and is binned; #1 product is manually graded, cut, repolished, and packed into 20 lb bags (with a final s.p. spray of c.d. – 0.5-1.4 ppm) or 1 lb bags with a s.p. spray of c.d. (0.5-1.4 ppm), automatic bagging, m.d. and boxing. Turnips/beets are received in bins, brushed in a recirc s.h. solution (0.5-4 ppm fCl), rinsed with a s.p. spray of c.d. (0.5-1.4 ppm), sorted, sized, and bagged. A vacuum cooler is used for limited products not otherwise handled through the operation, primarily celery. Some radishes are top-iced (ice from outside source – no ice at inspection). Limited items are cross-docked. All lines, but not all pack types, were observed in production, except the vacuum cooler. Products are stored at approximately 34 F prior to shipping. No allergens/organic handled. All recirc/reused water and metal detection steps have been designated as CCP's. The dry onion areas are excluded from the scope of this audit.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Beets / Beetroot, Carrots, Celery, Parsnips, Radish, Radish, Fresh Cut, Summer Squash (Soft Squash), Turnips

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

Lettuce

Addendum(s) included in the audit:

