PRIMUSGFS AUDIT NUMBER: **276391**CB REGISTRATION No.: **PA-PGFS-16017**AUDIT DATE: **Aug 11, 2022** 



# **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: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

**CERTIFICATE VALID FROM:** 

FINAL AUDIT SCORE:

94%

Sep 12, 2022 To Sep 11, 2023

98%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.2

See subsequent certificate page(s) for audit executive summary







Primus Auditing Operations | 1265 Furukawa way | Santa Maria California 93458 United States | primusgfsqa@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 Certification Program website at PrimusGFS.com

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Report

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PRIMUSGFS AUDIT NUMBER: **276391**CB REGISTRATION No.: **PA-PGFS-16017**AUDIT DATE: **Aug 11, 2022** 



#### **CERTIFICATE VALID FROM:**

# **Sep 12, 2022 To Sep 11, 2023**

### **AUDIT TYPE:**

Announced Audit

# **AUDIT EXECUTIVE SUMMARY:**

The audit covered the onion packing and storage areas housed in a larger facility including approximately 57,000 sq ft of total floor space with 19,000 sq ft of cold storage. Onion packing and storage are done at ambient temperatures. Two of three bagging machines were in operation during the audit. Onions received from local suppliers in live-bottom trucks, then transferred to wooden cribs for drying. Drying is carried out in the Tolsma drying room with temporary 1–2-day storage immediately outside the facility during peak periods. Dried onions are unloaded onto a conveyor, passed through a top-and-tail machine, then sized, graded and packed in consumer sized plastic mesh bags. These bags are, in turn packed into larger master bags, which are palletized and moved to an ambient temperature storage/staging area before being shipped. The onion packing operation runs August through March. There is a single shift with varying hours from 07:30-17:30. There were 14 employees on-site during the audit with up to 17 at peak season. There are no allergens handled in the facility. There are no critical control points in this dry operation. A desk-top review of documentation was conducted on 08 AUG 2022. Current records and facility operations were inspected on 11 AUG 2022. Department manager, Kassandra Valtierra, participated in the on-site activities.

# Addendum(s) included in the audit:

Not Applicable

Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Onions	Observed on the day of audit	From: August To: March	United States

Please refer to audit report to see score and commentary details

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