

PRIMUSGFS AUDIT NUMBER: **169404**  
CB REGISTRATION No.: **PA-PGFS-8479**  
AUDIT DATE: **Aug 21, 2019**

Revision 1



## CERTIFICATE

Issued to:

### ORGANIZATION

**Delano Farms Company**

10025 Reed Rd Delano, California 93215, United States

### OPERATION

**Delano Farms Company**

10025 Reed Rd. Delano, California 93215, United States

Operation type: PACKINGHOUSE



### PRELIMINARY AUDIT SCORE:

**97%**

### CERTIFICATE VALID FROM:

**Oct 24, 2019 To Oct 23, 2020**

### FINAL AUDIT SCORE:

**98%**

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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**AUDIT TYPE:**

Announced Audit

**AUDIT SCOPE:**

230,000 sq.ft. table grape facility including a 45,000 sq.ft. dry packing room for table grapes. All grapes are grown in-house and transported to this facility either in bulk (re-usable plastic totes with single use plastic liners) for final packing, or arrive in field final pack (cardboard cartons or Styrofoam cartons) for cooling, cold storage, and shipping. Cooling activities are limited to dry forced air cooling units for both bulk grapes and final packed grapes. Facility has 4 pre-cooling rooms with up to 14 forced air cooling units in each room, plus 17 dry cold storage rooms. Packing activities are limited to workers hand removing grapes from the bulk totes, visual inspections, trimming stems with hand clippers if necessary, and directly packing into plastic clamshells or retail size plastic bags. Optional treatment of grapes with sulfur dioxide prior to shipping. Facility operates typically 6 months per year (July thru December) with up to 470 workers during peak of season (typically October). Workers are both in-house employees and contracted workers provided by a Farm Labor Contractor. No allergens are handled. Facility water is from an on-site well.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Table Grapes

**Addendum(s) included in the audit:**

U.S. FDA FSMA Preventive Controls for Human Food.