

PRIMUSGFS AUDIT NUMBER: **100663**
CB REGISTRATION No.: **PA-PGFS-2937**
AUDIT DATE: **Sep 30, 2016**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Nature's Way Farms, INC.

4590 Giddensville Road Faison, North Carolina 28341, United States

OPERATION

Nature's Way Farms, Inc.

4590 Giddensville Road Faison, North Carolina 28341, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Dec 05, 2016 To Dec 04, 2017

FINAL AUDIT SCORE:

99%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 2.1-2

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



CB No. 1183



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

A handwritten signature in black ink, appearing to read "J. Sollozo".

Authorized by:
President
Javier Sollozo



CERTIFICATE VALID FROM:

Dec 05, 2016 To Dec 04, 2017

AUDIT SCOPE:

Nature's Way Farms, Inc., is situated in Faison, North Carolina. The company has a Packinghouse and the scope of the audit is packing of potatoes, sweet potatoes, cabbages and onions. Only potatoes were being run at the time of the audit. After unloading, the potatoes pass through 3 table washer steps - a. potable water to remove any visible dirt - b. Chlorinated water at 10-20 ppm Free Chlorine, as a sanitizing step - c. potable water to remove any Chlorine residues. The last washer table step is required, because potatoes act like sponges and will suck in Chlorine. The potatoes move onto bins for tagging and placement in cooler for drying. After drying the potatoes move through the rest of the process of grading/sizing, boxing and shipping. The other commodities undergo dry runs. A HACCP analysis was applied to all the commodities under the scope of this audit and no CCPs were determined by the HACCP team. On the day of the audit there were 99 workers. The facility occupies 90,000 sq. ft., with a chiller space of 10,000 sq. ft. There are a total of 7 buildings in the complex with 7 production lines. Production months are January to December, with production hours 07.00 hrs. till 17.00 hrs.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Potatoes

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

Cabbage, Onions, Sweet Potatoes