

PRIMUSGFS AUDIT NUMBER: **248847**
CB REGISTRATION No.: **PA-PGFS-18890**
AUDIT DATE: **Oct 12, 2021**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

BAJA MIST S. DE R.L. DE C.V.

Carr. Bataquez-Gpe. Victoria, Lote # 14 Mexicali, Baja California 21820, Mexico

OPERATION

Baja Mist S DE RL DE CV - Packinghouse

Carretera Bataquez-Guadalupe Victoria, Lote #14 Mexicali, Baja California., Mexico

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

96%

CERTIFICATE VALID FROM:

Nov 05, 2021 To Nov 04, 2022

FINAL AUDIT SCORE:

99%

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

[See subsequent certificate page\(s\) for audit executive summary](#)



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Authorized by:
President
Javier Sollozo



CERTIFICATE VALID FROM:

Nov 05, 2021 To Nov 04, 2022

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Packinghouse operation of conventional green onions and Brussels sprout (not observed during the inspection). The operation runs year-round for green onion and there is a season for Brussel sprouts. Bunch iced green onion: the process began with receiving, hydrating/pre-wash (if it's needed, recirculated water, 25-200 ppm free chlorine, pH 6.5-7.5, monitoring every 30 min), dumping, alignment, and trimming, Spray wash (recirculated water, 50-200 ppm free chlorine, pH 6.5-7.5, monitoring every 30 min, CCP1), packing (cardboard box), icing, QA inspection, cold storage, shipping. Green onion(Iceless): the process began with receiving, hydrating/pre-wash (if it's needed, recirculated water, 25-200 ppm free chlorine, pH 6.5-7.5, monitoring every 30 min), dumping, alignment, and trimming, Spray wash (recirculated water, 50-200 ppm free chlorine, pH 6.5-7.5, monitoring every 30 min), collect the bunches in yellow plastic boxes, cold storage, root trim (if needed), remove rubber band, dumping, pack in plastic bags, sealing, metal detector (CCP2), final packing in a cardboard box, cold storage, shipping. Brussel sprout (not observed during inspection), included a step with immersion water (recirculated water, CCP1, 25-200 ppm free chlorine, pH 6.5-7.5, monitoring every 30 min). Recirculated water and metal detector are identified as CCPs. The water source is a well and no allergens were observed. No risks were observed in the adjacent land. During the inspection, 90 workers were observed in the facility.

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
Green Onions/Salad Onions/Scallions	Observed on the day of audit	Year round	United States