

PRIMUSGFS AUDIT NUMBER: **183429**
CB REGISTRATION No.: **PA-PGFS-14027**
AUDIT DATE: **Sep 28, 2019**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Scottsdale Specialty Produce Co.

919 Jackson St Phoenix, Arizona 85034, United States

OPERATION

Scottsdale Specialty Produce

919 Jackson St Phoenix, Arizona 85034, United States

Operation type: COOLING/COLD STORAGE



PRELIMINARY AUDIT SCORE:

100%

CERTIFICATE VALID FROM:

Oct 08, 2019 To Oct 07, 2020

FINAL AUDIT SCORE:

100%

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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CERTIFICATE VALID FROM:

Oct 08, 2019 To Oct 07, 2020

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Scottsdale Specialty Produce is a company based in Phoenix, AZ with a 18,000 Sq. Ft. Cooling Cold Storage facility and 8,500 Sq. Ft. of cold room storage. There are five persons working in the company year round handling both organic and conventionally grown products such as apples, asparagus, bell peppers, broccoli, cabbage, Cantaloupe melons, carrots, chili pepper, cucumbers, edible flowers, eggplant, grapefruit, Honeydew melons, lemons, lettuce, limes, mangoes, onions, oranges, parsley, pineapples, plantains, potatoes, radish, summer squash, table grapes, tomatillo, tomatoes, watermelons, winter squash, yams, leeks, microgreens, cactus leaves and rambutan among other products. They have two delivery trucks to transport their products to their costumers in the Phoenix Metropolitan Area. The product is received in pallets and cases and delivered in the same cases. No water, ice or compressed air is applied to the products in the premises. There is very occasionally with the edible flowers a repacking activity from bigger to smaller clam shells in a stainless steel table with the product never touching any surface. Frozen products are also handled in their designated cases. There are some allergens handled such as pecans, milk, nuts, almonds and eggs that are stored in a designated area and properly separated and labeled to avoid any cross contamination issue. There is a HACCP program in place but no CCP's have been identified.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Apples, Asparagus, Bell Peppers, Broccoli, Cabbage, Cantaloupe Melons, Carrots, Chili Pepper, Cucumbers, Edible Flowers, Eggplant / Aubergine, Grapefruit, Honeydew Melons, Leeks, Lemons, Lettuce, Limes, Mangoes, Microgreens, Nopales (Cactus Leaves), Onions, Oranges, Parsley, Pineapples, Plantains, Potatoes, Radish, Rambutan, Summer Squash (Soft Squash), Table Grapes, Tomatillo, Tomatoes, Watermelons, Winter Squash (Hard Squash), Yams

Addendum(s) included on the audit:

Not Applicable