



CERTIFICATE

Issued to:

ORGANIZATION

The Uni-Kool Partners

2210 E. 24th St Yuma, Arizona 85365, United States

OPERATION

The Uni-kool Partners (Winter)

2210 E. 24th St. Yuma, Arizona 85365, United States

Operation type: COOLING/COLD STORAGE

PRELIMINARY AUDIT SCORE:

99%

CERTIFICATE VALID FROM:

Dec 20, 2018 To Dec 19, 2019

FINAL AUDIT SCORE:

99%

WQS, LLC. certifies that this operation has complied with the applicable requirements of PrimusGFS Version 2.1-2c

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



#1226
ISO/IEC 17065
Product Certification Body



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980.218.9151 |

Authorized by:
Technical Manager
Enrique Urrutia



CERTIFICATE VALID FROM:

Dec 20, 2018 To Dec 19, 2019

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Review of the food safety management system and good manufacturing practices in a cooling and cold storage operation dedicated to receive packed product from field, pre-cool and cold storage of fresh vegetables under controlled temperature, and shipping. Products are received from fields, {Receiving (verifying delivery tags and quantity), Hydrovacs (dry and Wet, with chlorinated solution when applicable); Dry Cooling (tunnels with forced air being used for melons in general), Cold Storage and Shipping) (this is a third party cooling operation). Operation is located in Yuma, Az. and the cold storage has a space of 112000 sq ft., pre-cooling and cold rooms (2). Hydro-vacs or Vacuum tubes used (5, and it can be used dry or wet, when wet used, chlorine is added and ORP meter used to check concentration). Ice maker and Ice Injector, including the Ice House. This operation is very well maintained, employees observed following the GMP policies, documentation is kept at the main office, very well organized and readily accessible for inspection. Receiving area, break room, restrooms were inspected along with surroundings. 32 employees on duty on the day of the audit with 55 in the peak of the season. Plan HACCP developed and shows 2 CCPs. Conventional product is handled with a small handling of Organic Romaine Hearts.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Butterhead / Boston / Bibb Lettuce, Cantaloupe Melons, Green Leaf Lettuce, Honeydew Melons, Lettuce, Melons, Red Leaf Lettuce, Romaine Hearts, Romaine Lettuce

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

Broccoli Rabe/Rapinni, Broccoli, Brussels Sprouts, Cauliflower, Celery, Cilantro, Green Onions/Salad Onions/Scallions, Kale, Napoles (Cactus Leaves), Parsley, Radicchio, Spinach, Spring Mix Lettuce