

PRIMUSGFS AUDIT NUMBER: **144931**
CB REGISTRATION No.: **WQS-PGFS-1334**
AUDIT DATE: **May 15, 2018**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Nicho Produce Co, Inc

925 North 10th Avenue Edinburg, Texas 78541, United States

OPERATION

Nicho Produce

925 North 10th Ave Edinburg, Texas 78541, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Jun 27, 2018 To Jun 26, 2019

FINAL AUDIT SCORE:

98%

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



WQS, LLC. | 7400 Carmel Executive Park Drive, Suite 120 | Charlotte
North Carolina 28226 United States | primusgfs@wqscert.com |
980.218.9151 |

Authorized by:
Technical Manager
Enrique Urrutia



CERTIFICATE VALID FROM:

Jun 27, 2018 To Jun 26, 2019

AUDIT SCOPE:

There is 35,000 sq ft, in 14 rooms that were audited. There are approximately 70 workers year round. Cold rooms 4, 16, 18, and processing room are not part of this audit. There is no water used on the product. Most product is received and shipped in the same container. Some products are packed out into smaller packing size which is transferred from one container to a smaller container. This would involve, for example, taking a 50 lbs bag of potatoes and breaking it into 2 lbs packages or taking a box of limes and packing into packages of known count. No wash step and no contact with anything other than the packaging. The repack area consists of two stainless steel tables to put product containers on for the transfer of product from one container to another. Allergens, such as dairy, peanuts, and tree nuts are handled in the facility. Most of the non-conformances at the facility were minor except for the keeping the perimeter clear 18" on the interior walls. Minor non-conformances included, isolated cobwebs, litter in the back parking lot, lack of information regarding cleaning and sanitizing after servicing the cooling system, and coconuts (an FDA listed allergen) being stored with other produce items.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Apples, Avocados, Bananas, Beets / Beetroot, Bell Peppers, Blackberries, Blueberries, Broccoli, Cabbage, Cantaloupe Melons, Carrots, Cauliflower, Celery, Cilantro, Citrus, Coconuts, Collard Greens, Corn, Maize, Cucumbers, Fruits, Garlic, Ginger, Green Beans/French Beans, Green Onions/Salad Onions/Scallions, Honeydew Melons, Jicama, Lettuce, Mangoes, Mushrooms, Mustard Greens, Nectarines, Nuts, Parsley, Peaches, Peanuts, Pears, Pecan Nuts, Peppers, Pineapples, Pinto Beans, Plums, Potatoes, Radish, Raspberries, Rosemary, Spinach, Squash, Strawberries, Table Grapes, Tomatillo, Tomatoes, Turnips, Vegetables, Watermelons, Yams