

PRIMUSGFS AUDIT NUMBER: 222339  
CB REGISTRATION No.: PA-PGFS-8956  
AUDIT DATE: Dec 14, 2020

Revision 1



## CERTIFICATE

Issued to:

### ORGANIZATION

**Classic Guatemala S.A.**

La Palmilla, sector entrada Principal Guatemala, Guatemala 19006, Guatemala

### OPERATION

**Classic Guatemala, S.A.**

La Palmiilla Sector Entrada Principal Usumatlan, Zacapa Usumatlan, Zacapa 00073, Guatemala

Operation type: PACKINGHOUSE

### PRELIMINARY AUDIT SCORE:

**97%**

### CERTIFICATE VALID FROM:

**Jan 20, 2021 To Jan 19, 2022**

### FINAL AUDIT SCORE:

**98%**

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

[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:**

**Jan 20, 2021 To Jan 19, 2022**

**AUDIT TYPE:**

Announced Audit

**AUDIT SCOPE:**

Melon packing plant, working with cantaloupe melon during the inspection, an average of 130 employees are kept to carry out the different packing tasks. The water used in the operation comes from a well, has an installed filtering and purification system for the water. The operation is maintained during the months of December to May in normal seasons. The product is received from the field in carts, the melon is discharged into the pile with water, passes through the washing area in a pile with chlorinated water (100-200 ppm of free chlorine, PCC1), brushing the fruit with spray water ( 100-200 ppm free chlorine PCC2), first fruit sorting, rejection, post harvest application (fungicide + chlorine 3-5 ppm free chlorine), fan drying, sorting, packing (pallet or bin assembly), coding of traceability, cold storage and subsequent distribution in containers. Pest control is carried out by internal company personnel, there are internal capture traps and external traps with chemical bait, reviews are carried out daily when there is packaging. During the visit, interviews are carried out with the available personnel, packing facilities, cold rooms, warehouses, water source, sanitary facilities and dining area are verified. The perimeter of the plant is maintained closed and there is internal surveillance, signs are available at the entrance of the plant where hygiene rules are established for staff and visitors.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Cantaloupe Melons

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

Honeydew Melons

**Addendum(s) included in the audit:**

Not Applicable