

PRIMUSGFS AUDIT NUMBER: **222340**  
CB REGISTRATION No.: **PA-PGFS-8956**  
AUDIT DATE: **Dec 16, 2020**

Revision 1



## CERTIFICATE

Issued to:

### ORGANIZATION

**Classic Guatemala S.A.**

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

### OPERATION

**Cuadrilla de Cosecha**

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

Operation type: HARVEST CREW

Location: zacapa, zacapa, Guatemala

### PRELIMINARY AUDIT SCORE:

**97%**

### CERTIFICATE VALID FROM:

**Jan 13, 2021 To Jan 12, 2022**

### FINAL AUDIT SCORE:

**97%**

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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**Jan 13, 2021 To Jan 12, 2022**

**AUDIT TYPE:**

Announced Audit

**AUDIT SCOPE:**

Inspection of the harvest crew, about 128 employees are kept to carry out the harvest work on the farms. The melon harvesting process was observed, which is carried out manually, a knife is used to cut the peduncle of the fruit, the product is aligned in the center of the furrow, then it is collected manually and placed in the carts for shipment to the plant for the packaging process. It is indicated that the production is maintained seasonally between the months of November to May approximately. The condition of the product transport carts is verified at the time of the visit, a free chlorine solution is used at 200 ppm for disinfection of tools and iodine at a concentration of 100 ppm for disinfection of workers' hands, there are staff in field assigned to perform the tasks of sanitizing the harvesters and the harvesting tool frequently. During the inspection, cultivation areas, sanitary facilities and rest areas for workers, tractors and wagons are verified where the fruit is transported to the packing plant. The personnel cover their heads with cloth, wear long-sleeved shirts, pants and closed footwear during harvesting, additionally wear a mask during the work as a preventive measure.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Cantaloupe Melons, Honeydew Melons

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

Not Applicable