PRIMUSGFS AUDIT NUMBER: 298576
CB REGISTRATION No.: PA-PGFS-8956
AUDIT DATE: Mar 07, 2023



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

PRELIMINARY AUDIT SCORE:

CERTIFICATE VALID FROM:

FINAL AUDIT SCORE:

100%

Mar 23, 2023 To Mar 22, 2024

100%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.2

See subsequent certificate page(s) for audit executive summary







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President
Javier Sollozo

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Report

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Mar 23, 2023 To Mar 22, 2024

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Operation of the melon harvest crew, which has about 130 employees to carry out the different tasks of harvesting the product. At the time of the inspection, a tour of the cultivation areas is carried out, field facilities such as toilets and dining areas are verified, interviews are carried out with the available personnel. The harvesting process was observed, which is carried out manually, a knife is used to cut the peduncle of the fruit, the fruit is placed in the center of the bed, it is collected and deposited in metal carts to be sent to the plant for processing. packaging process. There is a person in charge of disinfecting harvest tools with free chlorine at 200 ppm, iodine at 100 ppm is also used to disinfect shoes and hands of personnel. There are mobile and fixed toilets in the cultivation areas, water from a well is used to clean tools and wash the hands of personnel.

Addendum(s) included in the audit:

Not Applicable

| Product information for each product | | | |
|--------------------------------------|------------------------------|---------------------------|------------------------------------|
| Product Group/Product Name | Observed Product | Seasonality | Country of destination for product |
| Cantaloupe Melons | Observed on the day of audit | From: November To: May | United States |