



CERTIFICATE

Issued to:

ORGANIZATION

Classic Guatemala S.A.

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

OPERATION

Classic Guatemala, S.A.

La Palmilla Sector Entrada Principal Usumatlan, Zacapa Usumatlan, Zacapa 00073, Guatemala
Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

99%

CERTIFICATE VALID FROM:

Mar 24, 2023 To Mar 23, 2024

FINAL AUDIT SCORE:

99%

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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Authorized by:
President
Javier Sollozo



CERTIFICATE VALID FROM:

Mar 24, 2023 To Mar 23, 2024

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Melon packing operation, which works during the months of November to May approximately, there are about 253 employees to carry out the different tasks in the packaging of the product. In the plant, water from a well is used for cleaning the facilities, personnel operations and for washing the product. At the time of the inspection, the Honey Dew melon packing process was observed, which begins with the unloading of the product in a washing basin with recirculated water, goes through a belt elevator, brushing and the application of chlorine by spraying with water from a single step, application of peracetic acid (80-100 ppm) with water in a single step, product classification, rejection, transport by band, drying by fans, distribution by bands, packing table, packing in cardboard boxes, placement of PLU, pallet assembly, cold storage and distribution in containers. The water in the product washing basin is changed daily, and sanitizer concentration measurements are taken every hour. There is an established HACCP plan, the stage of washing the product by immersion has been identified as PCC 1 (100-150 ppm CL) and brushing + washing by spraying as PCC 2 (150-250 ppm CL). Preventive control program, which includes control of suppliers (raw material) through Microbiological analysis of the finished product, sanitization control (contact and non-contact surfaces) and process control records, product sanitization in washing tubs and brushes.

Addendum(s) included in the audit:

U.S. FDA FSMA Preventive Controls for Human Food.

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Honeydew Melons	Observed on the day of audit	From: November To: May	United States