

PRIMUSGFS AUDIT NUMBER: **202704**
CB REGISTRATION No.: **WQS-PGFS-2410**
AUDIT DATE: **May 30, 2020**

Revision 3



CERTIFICATE

Issued to:

ORGANIZATION

Katicich Ranch

9974 E. Fairchild Rd. Stockton, California 95215, United States

OPERATION

Katicich Ranch

9974 E. Fairchild Rd. Stockton, California 95215, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

96%

CERTIFICATE VALID FROM:

Jul 04, 2020 To Jul 03, 2021

FINAL AUDIT SCORE:

96%

WQS, LLC. certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1

[See subsequent certificate page\(s\) for scope details](#)



#1226
ISO/IEC 17065
Product Certification Body



A QIMA Group Company

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Authorized by:
Technical Manager
Thomas Reid Watkins



CERTIFICATE VALID FROM:

Jul 04, 2020 To Jul 03, 2021

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Katicich Ranch is a 25,000 sq. ft. packing facility for cherries located at 9974 E. Fairchild Rd, Stockton, CA 95215. The facility operates during May, from 8:00 am to 5:00 pm, with 100 employees at peak season. The scope of the audit includes a review of the Food Safety Management System, Facility/GMP Documentation, HACCP Program and an inspection of receiving areas, sorting and packing lines, storage and shipping areas, break room, restrooms and surrounding areas. The facility has two packing lines for cherries, products were hydrocooled, washed, sorted manually and electronically, packed into bags and boxes, placed in cold storage before shipment. Water used in hydrocooler and wash lines using a recirculated water system was treated with Peracetic Acid (PAA). PAA levels were maintained at 50-85 ppm and monitored on an hourly basis with the use of PAA test strips and PAA titration kit. Facility had one cold storage room for cherries and was maintained at 34 - 38 F. HACCP Program was in place with no critical control points. Facility only handled conventional cherries, with no allergens present.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Cherries

Addendum(s) included in the audit:

Not Applicable