

PRIMUSGFS AUDIT NUMBER: **173107**  
CB REGISTRATION No.: **PA-PGFS-8608**  
AUDIT DATE: **Jul 19, 2019**

Revision 1



## CERTIFICATE

Issued to:

### ORGANIZATION

**JAB Produce**

2404 S. Wolcott Ave. #23 Chicago, Illinois 60608, United States

### OPERATION

**J.A.B. Produce**

2404 S Wolcott Ave Chicago, Illinois 60608, United States

Operation type: PACKINGHOUSE

### PRELIMINARY AUDIT SCORE:

**96%**

### CERTIFICATE VALID FROM:

**Aug 26, 2019 To Aug 25, 2020**

### FINAL AUDIT SCORE:

**97%**

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0

[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:**

**Aug 26, 2019 To Aug 25, 2020**

**AUDIT TYPE:**

Announced Audit

**AUDIT SCOPE:**

The facility includes approximately 20000 square feet of cooler space located in the Chicago Produce Terminal Market. There are six cooler areas owned by the auditee, and nine packing tables located in another rented cooler of 5000 square feet. Iced product can be received and is stored in 2 coolers. No ice machines or topping of product conducted on site. Re-packing includes breaking down of cases into smaller units. There is no trimming, cutting or washing of re-packed product. During the audit, there were eight packers observed. Product sold mainly to retail, groceries, and food service. The facility operates 12 months with 52 employees, including two drivers. Most product is picked up by customers and the facility ships on 2 trucks. Observed yellow tomatoes and taro being re-packed on the day of the audit. Observed a variety of fruits and vegetables in the coolers. Pest control as follows: Terminal market(exterior)- Anderson, Company owned space-Ecolab, rented coolers and packing area- Anderson, and PrestoX. There are no critical control points associated with the HACCP Program.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Asparagus, Basil, Berries, Blueberries, Broccoli, Cabbage, Carrots, Cilantro, Cucumbers, Dasheen / Taro, Fruits, Green Onions/Salad Onions/Scallions, Lettuce, Melons, Peppers, Raspberries, Spinach, Strawberries, Tomatoes, Vegetables