



CERTIFICATE

Issued to:

ORGANIZATION

Christopher Ranch LLC

305 Bloomfield Avenue Gilroy, California 95020, United States

OPERATION

Christopher Ranch LLC

305 Bloomfield Avenue Gilroy, California 95020, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Feb 06, 2024 To Feb 05, 2025

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:

Feb 06, 2024 To Feb 05, 2025

AUDIT TYPE:

Unannounced Audit

AUDIT EXECUTIVE SUMMARY:

Review of the processing activities that involves the production/ process of the following categories of organic and conventional garlic's production: 1. Roasted; 2. Peeled/Chopped/Sliced fresh; 3. Crushed fresh & processed(cooked with citric acid); 4. fresh cloves/ whole peel # 1 # 2; and 6. Multivac Packing Line. It covers the receiving of fresh garlic in plastic bins -from own fields-, storage, bin dumper, air peeling, sizing/ sorting, washing with ozone single pass sanitizer, drying, magnet, roasting/ chiller, (ingredients as citric acid added for crushed only)/ crush process or chopping/ dicing, metal detector either in-line of for finished product, packaging, cold storage and shipping. Done in 2 processing rooms (buildings AA and U) with 2 working shifts (150 for morning shift and 100 for evening shift) (approx 100 people in building AA; and 40 people in building U were observed today). Production runs year around and there were 8 buildings inspected: AA room (14,000 sq ft) for peeled garlic, U room (12,000 sq ft) for chop/roast garlic, cold storage rooms # 2, # 8, #9, and # 10 (16,000 sq ft total) & AF room (19,000 sq ft) for packaging materials. They are several other buildings in this complex not included in the scope of this audit. This facility is certified organic by CCOF with certificate # pr 102 issued on 02/17/23. Acidified garlic process was not running on the day of the audit and is excluded from the scope of the audit.

Addendum(s)/Module(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
Garlic	Observed on the day of audit	Year round	Canada, Mexico, United States