

PRIMUSGFS AUDIT NUMBER: **199467**
CB REGISTRATION No.: **PA-PGFS-1381**
AUDIT DATE: **May 13, 2020**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Sun Glo of Idaho, Inc.

755 W 3rd S PO Box 300 Sugar City, Idaho 83448, United States

OPERATION

Sun Glo of Idaho, Inc.

378 S 7th W Sugar City, Idaho 83448, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Jun 17, 2020 To Jun 16, 2021

FINAL AUDIT SCORE:

98%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1

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

Authorized by:
President
Javier Sollozo



#1183
ISO/IEC 17065
Product Certification Body



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AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Sun Glo, Inc. is conventional potato grower, packer and shipper. They operate year round from 7 AM to 5 PM. Fresh potatoes are received (3 storage bays for fresh potatoes, stored in bays for maximum of 3 days). Flume (treated with Vanguard/free chlorine 25 ppm) Area the potatoes are rinsed in fresh water from private well. Rinse water is recirculated at 12 pm daily, the flume is flushed out and fresh water replaces (chlorine-tablets and granules added) ORP level is monitored hourly. Rock trap - potatoes are sent through a water filled conveyor to separate rocks and foreign material. Chemical application (2) chlorine spray bars and (1) harvest 6.0 spray bar. WYMA - potatoes are washed by (8) pressurized fresh water spray bars (2) Jet Ag spray bars and (2) harvest 6.0 spray bars PAA at 85 ppm. Agri-Star's computer system monitors Chlorine, EC Shield Biox, and Jet Ag 15 ppm's, pH levels and warehouse temperatures. If result is outside the Star's computer monitoring system monitors application and chemical concentration levels every hour and documentation is kept on file. HACCP has been established with no CCPs identified.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Potatoes

Addendum(s) included in the audit:

Not Applicable