

PRIMUSGFS AUDIT NUMBER: **106128**  
CB REGISTRATION No.: **PA-PGFS-10366**  
AUDIT DATE: **Mar 02, 2017**

Revision 2



## CERTIFICATE

Issued to:

### ORGANIZATION

**Green Thumb Farms**

123 West Fryeburg Rd Fryeburg, Maine 04037, United States

### OPERATION

**Green Thumb Farms**

123 West Fryeburg Rd Fryeburg, Maine 04037, United States

Operation type: PACKINGHOUSE

### PRELIMINARY AUDIT SCORE:

**95%**

### CERTIFICATE VALID FROM:

**Apr 14, 2017 To Jun 01, 2018**

### FINAL AUDIT SCORE:

**99%**

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 2.1-2

[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 SCOPE:**

This PrimusGFS packinghouse audit was conducted at the Green Thumb Farms facility in Fryeburg, ME. The operation was managed with around twenty (20) employees in one shift at peak season. The operations were conducted all year round, and consisted of receiving, washing, packing, and storage of potatoes, and repacking beans. The potato washing step included running the potatoes in a tumbler washer with chlorine solution (around 150 ppm free chlorine) that was measured using test strips. The materials were grown in the operation farms or acquired from different suppliers. There were no allergens managed in the facility, and the operation did not handle organically labelled products. The elements of the PrimusGFS standard (v 2.1-2) reviewed included the Food Safety Management System (FSMS), Good Manufacturing Practices (GMP) and the Hazard Analysis and Critical Control Points (HACCP).

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Beans, Potatoes