



CERTIFICATE

Issued to:

ORGANIZATION

GPOD of Idaho

865 E 1400 N Shelley, Idaho 83274, United States

OPERATION

GPOD of Idaho

865 E 1400 N Shelley, Idaho 83274, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

97%

CERTIFICATE VALID FROM:

Nov 09, 2023 To Nov 08, 2024

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:

Nov 09, 2023 To Nov 08, 2024

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Conventional potatoes were received from approved 3rd party growing operations in bulk carriers directly from the growing location (field run) or from off-site storage cellars. The potatoes were offloaded by conveyor, inspected, initially rinsed with untreated water to remove dirt in a recirculating flume system, rinsed on the elevated conveyor by a single pass spray bar system containing an antimicrobial (Calcium Hypochlorite), graded and sized (optical, manual), packed in bulk (50# cartons, #50 bags) and consumer packs (5# poly bags), placed in ambient temperature storage, and shipped. Seasonal applications of PAA and/or sprout inhibitor from independent single pass spray bar systems were not in operation. Product contact water from the on-site well system was used in the operation. The well water was also used for hand washing and cleaning activities. The 63,200 sq. ft. facility included the space for the 2 packing lines, dry storage, and packed product storage. There was no cooling equipment observed in the ambient temperature storage areas of the operation. There were 62-75 workers in the single shift. The pest control program, water chemical treatment system maintenance, back flow device testing, laundry service, and water microbiological testing services were completed by approved 3rd parties. There were no FDA defined major allergen items observed handled or in storage. The facility typically operates Sep-Aug with a break for performing off-season facility and equipment maintenance. Off-site potato storage cellars are not included in the scope.

Addendum(s) included in the audit:

Not Applicable

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Potatoes	Observed on the day of audit	From: September To: August	United States