PRIMUSGFS AUDIT NUMBER: **334817**CB REGISTRATION No.: **PA-PG**AUDIT DATE: **Jul 18**,

PA-PGFS-19573 Jul 18, 2024



CERTIFICATE

Issued to:

ORGANIZATION

JMR Farms

43 E Brookhaven Rd Vincennes, Indiana 47591, United States

OPERATION

JMR Farms Sweet Corn & Broccoli Packinghouse

2202 S Old Decker Rd Vincennes, Indiana 47591, United States Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

CERTIFICATE VALID FROM:

FINAL AUDIT SCORE:

95%

Aug 23, 2024 To Aug 22, 2025

98%

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





Primus Auditing Operations | 2811 Airpark Dr | Santa Maria California 93455 United States | primusgfsqa@primusauditingops.com | 805.623.5563 | 805.352.1364 Authorized by:
President

Javier Sollozo

This document is subject to changes. The current information and status of this operation is posted in the Certification Program website at PrimusGFS.com

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Report

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PRIMUSGFS AUDIT NUMBER: **334817**CB REGISTRATION No.: **PA-PGFS-19573**AUDIT DATE: **Jul 18, 2024**



CERTIFICATE VALID FROM:

Aug 23, 2024 To Aug 22, 2025

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Observed the Sweet Corn packing facility for the JMR Farming operation. Sweet corn packing began in July and will last approximately 8 weeks. Sweet corn is harvested on the company owned farms and delivered to the packing operation. It is unloaded via a conveyor belt system. Corn is sized, then dropped to packing tables where it is manually packed into assorted bulk containers(RPC, Eco crates). It is then palletized and placed into the refrigerated hydrocooler room. Hydrocooler cycle uses recirculating water with each batch lasting approximately 45 minutes. Water is treated with Peracetic acid with target of 60-80 ppm(outer limits of 30-300 ppm), tested hourly when in use. Corn is stored within this room until shipping. Once loaded onto trucks, it can be topped with ice. Ice machine was observed but topping and loading was not. The anti microbial in the hydro cooler is considered to be the only critical control point in the HACCP plan.

Addendum(s)/Module(s) included in the audit:

Not Applicable

Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Sweetcom	Observed on the day of audit	From: June To: September	United States

Please refer to audit report to see score and commentary details

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