



# CERTIFICATE

Issued to:

## ORGANIZATION

### Ocean Mist Farms

10855 Ocean Mist Parkway Castroville, California 95012, United States

## OPERATION

### Ocean Mist Farms

13585 Blackie Road Castroville, California 95012, United States

Operation type: PROCESSING

## PRELIMINARY AUDIT SCORE:

# 97%

## CERTIFICATE VALID FROM:

# Nov 11, 2024 To Nov 10, 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](#)



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**



**CERTIFICATE VALID FROM:**

**Nov 11, 2024 To Nov 10, 2025**

**AUDIT TYPE:**

Unannounced Audit

**AUDIT EXECUTIVE SUMMARY:**

Review of the Processing/cooling/ cold storage (with up to 150 people total, 120 observed today) activities done in a 100,000 sq. ft. main facility of covered metal/ concrete structure with a value-added processing room and 3 main cold rooms: wet room/ rack structures, # 1 and # 2 dry rooms; air forced tunnels -10 units total-. The processing/cooling/ cold storage operations include the receiving of the fresh vegetables from own fields/ brand. Broccoli, Brussels Sprouts, Beets, Radishes, Leeks, Parsley (herbs) and cilantro that can be ice injected and other commodities may be cooled with hydro/vacuum tubes (5) -if required- (hydro cooling is done with single loads with sanitary water and ice injector is done with re-circulated water -every 2 hrs. turbidity checks/daily dumped-, and those systems treated with chlorinated solutions that deliver free chlorine (+10 ppm) and checked either for each load or at starting of the shift). Some commodities such cauliflower is cooled with air forced tunnels then cold storage before shipping. The process/handling activities include: 3 wash water units and 9 pack out lines, and the whole field packed (Warehouse) products. The processes start dumping veggies into incline conveyors, mechanically size reduction, either cutting, shredding, chopping, slicing or dicing, then directing products to wash systems with chlorinated (10-20 ppm free chlorine) re-circulated solution/ spray wash-rinse single pass -if required- ; then rinsing with potable water, dry spinning, hand sorting -per customer requirements, if required-, in-line scales and tray/bags/boxes packing; with finished products going into horizontal metal detectors, then finished products/ distribution. This facility runs from March to Nov. for cooling activities and year around for processing. There is the open yard for the storage of packaging materials for field packing operations and dry rooms for the packaging materials for process. Rapini and s. baby broccoli were not observed today, but handled at this facility

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

U.S. FDA FSMA Preventive Controls for Human Food.



CERTIFICATE VALID FROM:

**Nov 11, 2024 To Nov 10, 2025**

Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Spinach	Observed on the day of audit	Year round	United States
Romaine Lettuce	Observed on the day of audit	Year round	United States
Broccoli	Observed on the day of audit	Year round	United States
Celery	Observed on the day of audit	Year round	United States
Cabbages	Observed on the day of audit	Year round	United States
Kale	Observed on the day of audit	Year round	United States
Cauliflower	Observed on the day of audit	Year round	United States
Endives	Observed on the day of audit	Year round	United States
Radishes	Observed on the day of audit	Year round	United States
Asparagus	Observed on the day of audit	Year round	United States
Bok Choy	Observed on the day of audit	Year round	United States
Carrots	Observed on the day of audit	Year round	United States



CERTIFICATE VALID FROM:

**Nov 11, 2024 To Nov 10, 2025**

**Product information for each product**

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Sugar Snap Peas	Not observed but of a similar risk type to what was observed*	Year round	United States
Leeks	Observed on the day of audit	Year round	United States
Radicchio	Observed on the day of audit	Year round	United States
Broad Beans / Fava Beans	Not observed but of a similar risk type to what was observed*	Year round	United States
Fennel	Observed on the day of audit	Year round	United States
Globe Artichokes	Observed on the day of audit	Year round	United States
Brussels Sprouts	Observed on the day of audit	Year round	United States
Brassica Vegetables	Observed on the day of audit	Year round	United States
Herbs - Misc	Observed on the day of audit	Year round	United States
Head Lettuce (Butterhead)	Observed on the day of audit	Year round	United States
Green Onions	Observed on the day of audit	Year round	United States
Iceberg Lettuce	Observed on the day of audit	Year round	United States



CERTIFICATE VALID FROM:

**Nov 11, 2024 To Nov 10, 2025**

**Product information for each product**

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Beetroots	Observed on the day of audit	Year round	United States
Red Leaf	Observed on the day of audit	Year round	United States
Green Leaf	Observed on the day of audit	Year round	United States
Red Cabbages	Observed on the day of audit	Year round	United States
Escaroles / Broad-Leaf Endives	Observed on the day of audit	Year round	United States