

PRIMUSGFS AUDIT NUMBER: **118416**
CB REGISTRATION No.: **PA-PGFS-4428**
AUDIT DATE: **Sep 13, 2017**

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

R.S. Hanline & Company Inc.

17 Republic Dr. Shelby, Ohio 44875, United States

OPERATION

R.S. Hanline & Company, Inc.

17 Republic Dr. Shelby, Ohio 44875, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Nov 01, 2017 To Oct 31, 2018

FINAL AUDIT SCORE:

99%

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

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

Authorized by:
President
Javier Sollozo



#1183
ISO/IEC 17065
Product Certification Body



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CERTIFICATE VALID FROM:

Nov 01, 2017 To Oct 31, 2018

AUDIT SCOPE:

This Processing Audit was conducted at the RS Hanline facility in Shelby, OH. The operation was managed with around 185 employees in 3 shifts. The activities were conducted all year round. The inputs included products from various types acquired from various suppliers, and these did include organically labelled products. There were allergens managed in the facility as ingredients of caramelized apples. The activities included washing, processing and running through a particle detector and were divided in 5 lines: 1. Potato wrap, 2. Tomato wash, 3. Overwrap and splits (lettuce cabbage), 4. Vegetable processing and 5. Onion processing. The washing treatment consisted of 30-80 ppm of peroxyacetic acid, and 100-200 ppm free chlorine (tomatoes) or > 50 ppm free chlorine (for onions). The water was recirculated, it was tested every 30 minutes and there was only one washing step on each line. The metal detector was verified with probes of 3 mm Fe, 3.5 mm NFe, and 5 mm SS and the X-ray with 3 mm Fe, 4 mm ceramic, and 1.5 SS. There were food-contact surfaces in the packinghouse and these were sanitized with a quat sanitizer. There was no ice made in the facility, but there was compressed air used to peel the onions. An Environmental monitoring program have been implemented and consisted of analyzing samples from the environment every month. The target microorganisms were Listeria.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Apples, Asparagus, Avocados, Blueberries, Bok Choy, Broccoli, Brussels Sprouts, Cabbage, Carrots, Cauliflower, Celery, Cucumbers, Grapefruit, Green Beans/French Beans, Kiwi Fruit, Lemons, Mangoes, Mushrooms, Nectarines, Onions, Oranges, Peaches, Pears, Peppers, Pineapples, Plums, Radish, Squash, Sweet Potatoes, Tomatoes, Watermelons