PRIMUSGFS AUDIT NUMBER: **380680**CB REGISTRATION No.: **NSF-PGFS-451**AUDIT DATE: **Jul 24, 2025** 



# **CERTIFICATE**

Issued to:

#### **ORGANIZATION**

# Pier-C Produce Inc

128 Talbot St West Learnington, Ontario N8H 3W2, Canada

## **OPERATION**

Facility 2

24907 Winter Line Chatham-Kent, Ontario N7M 5J8, Canada Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

**CERTIFICATE VALID FROM:** 

FINAL AUDIT SCORE:

**98**%

Sep 10, 2025 To Sep 09, 2026

99%

NSF Certification, LLC. certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.2

See subsequent certificate page(s) for audit executive summary







NSF Certification, LLC. | 789 N. Dixboro Rd. | Ann Arbor Michigan 48105 United States | agprimus@nsf.org | 510-421-2805 | 734-827-7182



Senior Managing Director, Global Supply Chain **Sarah Krol** 

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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#### **CERTIFICATE VALID FROM:**

# Sep 10, 2025 To Sep 09, 2026

#### **AUDIT TYPE:**

Unannounced Audit

### **AUDIT EXECUTIVE SUMMARY:**

A review of facility located in Chatham was conducted. Season is July through December with 25-50 employees. Facility is used for washing and packing of carrots and beets from own fields and approved suppliers. Facility receives carrots in totes, transfers to wet hopper (dumps dirty water and adds in clean water every 10-15 minutes depending on dirt load). Carrots then go to polisher (with fresh water, conveyed to grading table, to pre-wash hydrocooler (with fresh water), and then through conveyor with PAA Spray (30-80ppm checked 3 times per day with test strips, titration once/month). Carrots are then transferred to a final rinse, to shaker table and sizer, then to baggers to bag finished product, palletized, tagged, and shipped. Final product cooler is set at 32-46F. Pre-process room was not in use during the audit. There is one shift (7am-complete) and sanitation is completed after run on a daily basis.

#### 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
Carrots (Whole)	Observed on the day of audit	From: July To: December	Canada
Beetroots (Whole)	Not observed but of a similar risk type to what was observed*	From: July To: December	Canada

Please refer to audit report to see score and commentary details

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