PRIMUSGFS AUDIT NUMBER: 369028 CB REGISTRATION No.: NSF-PGFS-451 Jul 23, 2025 **AUDIT DATE:** 



# **CERTIFICATE**

Issued to:

#### **ORGANIZATION**

# Pier-C Produce Inc

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

# **OPERATION**

Facility 1

128 Talbot St W Leamington, Ontario N8H 3W2, Canada Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

**CERTIFICATE VALID FROM:** 

**FINAL AUDIT SCORE:** 

98%

Aug 29, 2025 To Aug 28, 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







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Authorized by:

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

Page 1 of 2

Report

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PRIMUSGFS AUDIT NUMBER: **369028**CB REGISTRATION No.: **NSF-PGFS-451**AUDIT DATE: **Jul 23, 2025** 



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

# Aug 29, 2025 To Aug 28, 2026

### **AUDIT TYPE:**

Unannounced Audit

## **AUDIT EXECUTIVE SUMMARY:**

A review of activities at 32,000sqft dry packinghouse was observed. Facility operates July through January and in low season Jan-July. Onions are received from own fields in wooden bins and from approved suppliers, they are transferred for sorting and grading, then to packing. Visual inspection is in place at the beginning of the process, then to a hopper, and through a conveyor to onion topper for grading and sizing. From the topper, onions are transferred to be weighed and bagged. Sizes include 50lb, 10lb, 3lb, and 2lb. There were 13-15 employees in the packing area during the audit and they were bagging 2# yellow onions received from USA approved supplier. No allergens at the facility. Depending on season, facility can have between 10-30 employees. Municipal water is used for cleaning and sanitizer is used for cleaning purposes only. there is no product contact water. The audit includes a review of modules 1 (FSMS), 5 (GMP), and 6 (HACCP).

## 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
Onions	Observed on the day of audit	From: July To: October	Canada

Please refer to audit report to see score and commentary details

Page 2 of 2

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