

PRIMUSGFS AUDIT NUMBER: **186865**  
CB REGISTRATION No.: **PA-PGFS-3453**  
AUDIT DATE: **Dec 12, 2019**

Revision 1



## CERTIFICATE

Issued to:

### ORGANIZATION

**Royal Foodservice Inc.**

3720 Zip Industrial Blvd. Atlanta, Georgia 30354, United States

### OPERATION

**Royal Foodservice**

3720 Zip Industrial Blvd. Atlanta, Georgia 30354, United States

Operation type: STORAGE & DISTRIBUTION CENTER

### PRELIMINARY AUDIT SCORE:

**94%**

### CERTIFICATE VALID FROM:

**Jan 14, 2020 To Jan 13, 2021**

### FINAL AUDIT SCORE:

**94%**

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0

[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:**

**Jan 14, 2020 To Jan 13, 2021**

**AUDIT TYPE:**

Announced Audit

**AUDIT SCOPE:**

Review of a conventional dry Storage & Distribution operation. This facility is approximately 60,000 square feet including coolers, refrigerated re-pack room, refrigerated loading dock and freezer totaling approximately 48,000 square feet and operates for twelve months. Cooling units have regular fans. There are no blast coolers. Most of the commodities this facility handles are received and shipped in the same cartons as received, that is, box-in, box-out. The dried tropical fruits are only stored at this facility and do not undergo the drying process in this facility. This facility does some re-packing (less than weekly) whereby product is manually transferred from carton to bag to new carton (product does not touch the stainless steel tables) and the packers wear hairnets and disposable aprons and non-latex gloves. Upon arrival, incoming trucks and product on pallets are inspected and product is immediately placed in a cooler or the loading dock for temporary storage. Product is separated and counted per customer order, put on pallets which are labeled and placed in the staging area of the loading dock or loaded immediately onto a pre-cooled refrigerated truck. Re-packing was not observed during the audit. The allergens wheat, eggs, soy, peanuts, tree nuts and milk were observed. Forty-eight workers including 26 men and 22 women were present during the audit.

**PRODUCTS:**

**PRODUCT(S) OBSERVED DURING AUDIT**

Apples, Butterhead / Boston / Bibb Lettuce, Citrus, Grapefruit, Green Leaf Lettuce, Green Onions/Salad Onions/Scallions, Iceberg / Head Lettuce, Kiwi Fruit, Lola Rosa Lettuce, Onions, Pineapples, Potatoes, Red Leaf Lettuce, Romaine Lettuce, Speciality Lettuce, Spring Mix Lettuce, Sweet Potatoes, Tango Lettuce, Tomatoes, Tropical Fruits, Dried

**SIMILAR PRODUCT(S)/PROCESS(ES) NOT OBSERVED**

Persimmons / Sharon Fruit, Stone Fruits

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

Not Applicable