PRIMUSGFS AUDIT NUMBER: **365849**
CB REGISTRATION No.: **WQS-PGFS-2241**
AUDIT DATE: **Aug 13, 2025**

Revision 1

# CERTIFICATE

Issued to:

**ORGANIZATION**

## Fresh Innovations California, LLC

7735 Hwy 99 West Frontage Rd. Stockton, California 95213, United States

**OPERATION**

Fresh Innovations California, LLC
7735 Hwy 99 West Frontage Rd. Stockton, California 95213, United States
Operation type: PROCESSING

| PRELIMINARY AUDIT SCORE: | CERTIFICATE VALID FROM: | FINAL AUDIT SCORE: |
|---|---|---|
| **99%** | **Sep 29, 2025 To Sep 28, 2026** | **100%** |

WQS, 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

ANAB ACCREDITED ISO/IEC 17065 PRODUCT CERTIFICATION BODY

QIMAWQS

WQS, LLC. | Ballantyne One 15720 Brixham Hill Avenue, Suite 320
Charlotte, NC, 28277 | Charlotte North Carolina 28226 United States
| primusgfs@wqscert.com | 980.218.9151 |

**Authorized by:**
CEO
**Mario Berard**

**CERTIFICATE VALID FROM:**

# Sep 29, 2025 To Sep 28, 2026

**AUDIT TYPE:**

Announced Audit

**AUDIT EXECUTIVE SUMMARY:**

Audit was conducted at a 97,000 sq ft. processor dedicated to slicing apples and packaging into 2oz bags or 18 oz bags. The activities take place in a dedicated processing room. All raw product comes from approved suppliers. The process flow is receiving of packaging, raw apples, processing aid, staging, product into dump tank and infeed tank (water with PAA), slicing or dicing, flume (water with PAA), shaker table, sorting table, dipper tank with antioxidant solution, shaker, bagging, metal detection (CCP), packing in cartons/labeling, storing, and shipping. There is a CCP identified related to foreign material hazard with metal detector set up to identify and stop the line for Non-Ferrous, Ferrous, and Stainless-Steel foreign material, verified hourly. The PAA concentration at the areas with water product contact is verified every 30 minutes, acceptable range is 25-80ppm. The water temperature is monitored to ensure stable at 34F-40F. The operation uses an antioxidant (NatureSeal supplier) and an antifoaming agent (optional). Each production day the antioxidant solution is pasteurized to 180 F prior to use. All entrances to the processing room have a foot dry power solution (floor guard 2). The company use a 3rd party sanitation company to support overnight cleaning and sanitation. The 3rd party company, operations, and food safety quality work closely to one another. The water used for product contact, cleaning, and hand washing is from the well. Patricia Lara(QA Manager) and Joel Harris (Sr. Manager of Operations) were present and participated during audit.

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 |
|---|---|---|---|
| Apples (Fresh cut) | Observed on the day of audit | Year round | United States |