

PRIMUSGFS AUDIT NUMBER: **227781**
CB REGISTRATION No.: **GlobalSTD-PGFS-118**
AUDIT DATE: **Feb 04, 2021**

Revision 2



CERTIFICATE

Issued to:

ORGANIZATION

HH Dobbins Inc

99 West Avenue Lyndonville, New York 14098, United States

OPERATION

HH Dobbins Inc

99 West Avenue Lyndonville, New York 14098, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

99%

CERTIFICATE VALID FROM:

Mar 12, 2021 To Mar 11, 2022

FINAL AUDIT SCORE:

99%

Global Standards S.C. certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1

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



#1160
ISO/IEC 17065
Product Certification Body



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Authorized by:
Director General
Miguel Ángel Romero Mendoza



CERTIFICATE VALID FROM:

Mar 12, 2021 To Mar 11, 2022

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Apple and Sweet Cherry packing, storage and distribution operation. Sweet cherries are imported from South America and repacked on site without water or washing processes. Apples are picked from a sister company, stored in cold or controlled atmosphere REFRIGERATED storage before packing on a modern packing line with electronic color, defect and size sorting equipment. Shipped via separate sales organization. The sweet cherry repack process is very simple: the cherries come in, workers inspect the clamshells, they remove and replace any substandard cherries, then replace them in the master carton and approve for shipment. There is no equipment or water or antimicrobial involved. The apple process is more complicated. The apples are floated out of a bulk bin container into a water flume that has been treated with Cl and PAA. This flume carries the apples to a pre-sorter and inspection roll where the small, bad, or otherwise obviously substandard apples are removed. They then go through a water wash, rinse and dry while being waxed (with a food grade wax). They are then run through a color and defect sorter and an electronic weight sizer that helps the apples to be properly dropped at the most appropriate lane for the most appropriate packing. Packaging could be poly bags, cardboard trays or bulk containers, ziplock bags. Once they are packed, then they are put back into cold storage until ready for shipment. There is no organic product. There are no allergens handled. The departing season is from August until June - always dependent on the size of the crop, sales, consumption, re-orders, etc. They have roughly 50 employees total, though that too depends on the size of the crop, sales, consumption - at the time of the audit there were 26 employees counted on the floor during production not including admin. There is no ice used at site.

Addendum(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	Observed on the day of audit	From: August To: April	United States, Mexico



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Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Cherries	Not observed but of a similar risk type to what was observed*	From: November To: January	Mexico, United States