



CeresCertificationsInternational™

PGFS Certification Application

Form# 004a
 Revised By LD
 Revision Date 6/8/17
 Revision# 018
 Supersedes 10/7/16

The PrimusGFS scope is focused on Food Safety within the Agricultural sector, which includes horticultural, grains and pulses designed for human consumption. Please complete this application and return it to CCI by email, fax or mail. Once you have registered for your audit within the PGFS system and return this application you will be advised of the next step within the certification process. If you have any questions, please contact CCI. Thank you!

A PGFS audit can not be performed if the commodities are not present in the field and/or your operation is not running and commodities present during the audit.

CCI prohibits discrimination in employment & services provided on the basis of race, national origin, color, creed, religion, sex, age, disability, veteran status, or sexual orientation.

CLIENT CONTACT DETAILS

Please check one applying for: PrimusGFS Certification Audit PreAssessment Audit Other _____

COMPANY NAME (LLC, Corp, etc.)			
TRADE NAME		Is your company part of a larger, legal entity? If so who?	<input type="radio"/> Yes <input type="radio"/> No
AUTHORIZED CONTACT		TITLE	
PHYSICAL ADDRESS (also provide ranch/field addresses)		MAILING / BILLING ADDRESS	
PHONE NUMBER		FAX NUMBER	
MOBILE NUMBER		EMAIL ADDRESS	
LANGUAGE	<input type="radio"/> English <input type="radio"/> Other _____		

CERTIFICATION INFORMATION

1	Has your organization ever completed a PrimusGFS (and/or GFSI level) audit through an accredited certification body (CB)?	
	If yes, when and who was your CB?	<input type="radio"/> Yes <input type="radio"/> No
2	Has your organization ever failed a third-party certification inspection?	<input type="radio"/> Yes <input type="radio"/> No
	If yes, please provide details:	
3	When do you believe you will be ready for inspection (provide estimated date)?	
4	What is your desired audit period (based on seasonality of crop and validity of current certified)?	<input type="radio"/> Annual <input type="radio"/> Other _____
5	Is this inspection required for a specific purpose or client (e.g., Walmart, Costco) ?	<input type="radio"/> Yes <input type="radio"/> No
	If yes, please specify name of client/supplier:	
6	FDA Registration Number (if applicable)	
7	Do you have a current copy of the normative documents? (e.g., PrimusGFS regulations, standards, questions, expectations, interpretation guidelines). <i>Forms available via website @ www.ceresci.com.</i>	<input type="radio"/> Yes <input type="radio"/> No

AUDIT SCOPE

8	What is the <u>entire scope of your operations and commodities</u> requesting to be audited: (Please be very specific)				
9	Are you requesting any like commodities to be certified that <u>will not</u> be present during audit?				<input type="radio"/> Yes <input type="radio"/> No
If yes, please provide details:					
10	What food certification category applies to your company? <i>Refer to the list on Page 3 and check as many boxes that apply.</i>				
SCOPE: <input type="radio"/> BI <input type="radio"/> BII <input type="radio"/> D <input type="radio"/> EII <input type="radio"/> EIII <input type="radio"/> EIV					
11	What method of operation/site are you wishing to certify? <i>Check as many boxes that apply.</i>				
FIELD OPERATIONS: <input type="radio"/> Ranch <input type="radio"/> Greenhouse <input type="radio"/> Harvest Crew FACILITY OPERATIONS: <input type="radio"/> Cooler/Cold Storage <input type="radio"/> Packinghouse <input type="radio"/> Processing <input type="radio"/> Storage & Distribution <i>(i.e., refer to PrimusGFS General Reg Section 9)</i>					
12	FIELD INFO:	Number of Ranch/Farms (Fields) to be audited:	Size per Field (acres):	Months of Harvest:	Number of Field Employees:
13	Do you field pack any commodities? If yes, will they apply to this audit scope?				
14	HARVEST CREW INFO:	Number of Harvest Crews (HC) to be audited:	Name of Harvest Crews:		Number of HC Employees:
15	FACILITY INFO:	Number of Operational /Facility lines to be audited:	Size Processing, Packinghouse or Storage Warehouse Facility: (square feet):	Months of Operation:	Hours of Operation:
		Number of Coolers and/or Storage facility to be audited:	Size per Cooler (square feet):	Size per Storage WH (square feet):	Number of Employees:
16	What type of Water Source and/or Irrigation type is used?				
17	Have you identified any CCP's within your HACCP plan?				<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
18	If you have identified any CCPs, what are they?				
19	Do you have a written Hazard Analysis justifying why CCP's do not exist? (if applicable)				<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
20	List all products / commodities (conventional & organic) requesting to be audited: <i>(commodities should be witnessed during audit).</i>				
21	Do you have at least three months worth of documentation to provide during audit? (i.e., water testing records, daily logs, etc.). <i>Refer to PGFS Interpretation Guidelines.</i>				<input type="radio"/> Yes <input type="radio"/> No
22	Do you have a current site map of location(s)? If so, please provide.				<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
23	Do you have any activities at any locations other than your primary operation? Include all premises, support buildings, etc.				
	If yes, please explain:				<input type="radio"/> Yes <input type="radio"/> No
24	Do you have any products, processes or areas requesting to be exempt from the scope of certification?				
	If yes, please explain:				<input type="radio"/> Yes <input type="radio"/> No
25	What do your supplier (s) operations consist of (i.e.,, packaging, chemicals, etc.)? Please provide a list of suppliers.				
26	How did you hear about CCI?				

By signing below you certify the above information is complete and correct to the best of your knowledge and that you agree to comply with the requirements for certification as well as supply any information required during the certification process. Please email, fax, mail your completed form to CCI. Email: Lesley@ceresci.com Fax: 715-861-6460 Address: PO Box 031, Chippewa Falls, WI 54729

Signature of Authorized Representative	Date
Reviewed by:	Date: <i>(for CCI Use Only)</i>

FOOD CERTIFICATION CATEGORIES

Scope	Category name	Operation Type(s)	Examples of product
BI	Farming of Plants (other than grains and pulses)	<ul style="list-style-type: none"> · Ranch · Greenhouse · Harvest Crew 	Fruits; Vegetables; Any plant other than grains and pulses produced for human food consumption
BII	Farming of Grains and Pulses	<ul style="list-style-type: none"> · Ranch · Greenhouse · Harvest Crew 	Grains and pulses produced for human food consumption.
D	Pre-process handling of plant products, nuts and grains	<ul style="list-style-type: none"> · Storage & Distribution · Cooling/Cold Storage · Packinghouse 	De-shelling of nuts; Drying of grain; Grading of fruit and vegetables; Storage; Cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, packing, re-packing, staging, storing, loading and / or any other handling activity that does not significantly transform the product from its original harvested form.
EII	Processing of perishable plant products	Processing	Production of plant products (including grains, nuts, and pulses) Washing, slicing, dicing, cutting, shredding, peeling, grading, pasteurization, cooking, chilling, juicing, pressing, freezing, packed in modified atmosphere, packed in vacuum packing or any other activity that significantly transforms the product from its original whole state.
EIII	Processing of perishable animal and plant products (mixed products)	Processing	<p>Production of plant products with ingredients from animal origin (e.g. ready to eat salads with grilled chicken or other meat, frozen foods with both plant and animal ingredients, etc.).</p> <p>Mixing, cooking, chilling, freezing, packed in modified atmosphere, packed in vacuum packing.</p>
EIV	Processing of ambient stable products	Processing	<p>Production of food products from agricultural sources that are stored and sold at ambient temperature *Limited to agricultural products only.</p> <p>Examples are: drying, roasting, salting, pressing, milling, etc.</p>

Categories Table: Taken from PGFS Guidance Document: Part II, Annex 1 – GFSI Scope of Recognition.