

PRIMUSGFS AUDIT NUMBER: 218170
CB REGISTRATION No.: NSF-PGFS-361
AUDIT DATE: Feb 05, 2021

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

The Chef's Garden Inc.

1104 Scheid Road Sandusky, Ohio 44870, United States

OPERATION

The Chef's Garden Inc.

1104 Scheid Road Sandusky, Ohio 44870, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

99%

CERTIFICATE VALID FROM:

Mar 04, 2021 To Mar 03, 2022

FINAL AUDIT SCORE:

100%

NSF Certification, LLC. certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1

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



#1181
ISO/IEC 17065
Product Certification Body



NSF Certification, LLC. | 789 N. Dixboro Rd. | Ann Arbor Michigan
48105 United States | agprimus@nsf.org | 510-421-2805 | 734-827-7182

Authorized by:
Senior Managing Director, Global Supply Chain
Sarah Krol



CERTIFICATE VALID FROM:

Mar 04, 2021 To Mar 03, 2022

AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

Chef's Garden Inc is a family operated integrated growing packing operation, specializing in leafy greens, specialty vegetables and herbs and root crops. The operation is located at 1104 Scheid Rd, Sandusky Ohio and was managed by owner Bob Jones, supported by a food safety manager. The facility occupies 10,000 sq ft of packing space that was supported by several greenhouses that grows the products. A total of 37 workers were employed, working for 5 days per week. The production area was maintained under temperature controlled environment, with sections ranging from 33 degrees F to 60 degrees F. Water for the hydro flume and sanitation was sourced from municipal source was tested for potability. Cleaning and sanitation was done in-house. Workers at the facility received annual refresher training covering topics in Hygiene, GMP and HACCP. The facility has a Food Safety Plan/HACCP Plan that has identified CCP at the wash tanks/flume. PAA was used as the sanitizing agent; dispensed automatically and was constantly maintained, monitored electronically and cross referenced by titration test. Acceptable range was 31.5 - 70 ppm. Monitoring for PAA concentration was done hourly. The facility implemented a food defense program that included 24-hour security surveillance system and restricted access to authorized persons. The facility has transitioned to electronic documentation and recording in various software programs.

Addendum(s) included in the audit:

U.S. FDA FSMA Preventive Controls for Human Food.



CERTIFICATE VALID FROM:

Mar 04, 2021 To Mar 03, 2022

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Spinach	Observed on the day of audit	Year round	United States
Lettuce	Observed on the day of audit	Year round	United States
Broccoli	Observed on the day of audit	Year round	United States
Tomatoes	Observed on the day of audit	Year round	United States
Cucumbers	Observed on the day of audit	Year round	United States
Squash	Observed on the day of audit	Year round	United States
Kale	Observed on the day of audit	Year round	United States
Cauliflower	Observed on the day of audit	Year round	United States
Radish	Observed on the day of audit	Year round	United States
Asparagus	Observed on the day of audit	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Beans	Observed on the day of audit	Year round	United States



CERTIFICATE VALID FROM:

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Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Chard	Observed on the day of audit	Year round	United States
Garlic	Observed on the day of audit	Year round	United States
Leeks	Observed on the day of audit	Year round	United States
Turnips	Observed on the day of audit	Year round	United States
Collard Greens	Observed on the day of audit	Year round	United States
Sweet Potatoes	Observed on the day of audit	Year round	United States
Greens	Observed on the day of audit	Year round	United States
Peppers	Observed on the day of audit	Year round	United States
Microgreens	Observed on the day of audit	Year round	United States
Parsnips	Observed on the day of audit	Year round	United States
Ginger	Observed on the day of audit	Year round	United States
Rhubarb	Observed on the day of audit	Year round	United States



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Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Edible Flowers	Observed on the day of audit	Year round	United States
Horseradish Root	Observed on the day of audit	Year round	United States
Leafy Greens	Observed on the day of audit	Year round	United States
Jerusalem Artichoke	Observed on the day of audit	Year round	United States
Celeriac	Observed on the day of audit	Year round	United States
Kohlrabi	Observed on the day of audit	Year round	United States
Brussels Sprouts	Observed on the day of audit	Year round	United States
Culinary Herbs	Observed on the day of audit	Year round	United States
Salsify, Fresh Cut	Observed on the day of audit	Year round	United States
Green Onions/Salad Onions/Scallions	Observed on the day of audit	Year round	United States
Eggplant / Aubergine	Observed on the day of audit	Year round	United States
Beets / Beetroot	Observed on the day of audit	Year round	United States



CERTIFICATE VALID FROM:

Mar 04, 2021 To Mar 03, 2022

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Rutabagas / Swedes	Observed on the day of audit	Year round	United States
Potatoes	Observed on the day of audit	Year round	United States
Cucamelons	Observed on the day of audit	Year round	United States

