PRIMUSGFS AUDIT NUMBER: **398298**
CB REGISTRATION No.: **PA-PGFS-2073**
AUDIT DATE: **May 26, 2026**

Revision 1

# CERTIFICATE

Issued to:

**ORGANIZATION**

## Blue Banner Company

2601 Third St Riverside, California 92507, United States

**OPERATION**

Blue Banner Company
Riverside, California 92507, United States
Operation type: PACKINGHOUSE

**PRELIMINARY AUDIT SCORE:** **98%**

**CERTIFICATE VALID FROM:** **Jun 25, 2026 To Jun 24, 2027**

**FINAL AUDIT SCORE:** **99%**

Primus Auditing Operations 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 ANSI National Accreditation Board ACCREDITED ISO/IEC 17065 PRODUCT CERTIFICATION BODY

Primus AuditingOps Observe. Report.

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**Authorized by:**
CEO
**Ivan Salazar**

This document is subject to changes. The current information and status of this operation is posted in the Certification Program website at PrimusGFS.com



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Page 1 of 2

**CERTIFICATE VALID FROM:**

# Jun 25, 2026 To Jun 24, 2027

**AUDIT TYPE:**

Announced Audit

**AUDIT EXECUTIVE SUMMARY:**

Blue Banner Company facility has an average of 60 workers. The operation works from Mar to Sept. The fruit was being received in plastic bins. The process included steps such as receiving, bin dump, pony sizer, high pressure washer (recirculated wash step with free chlorine 40-200 ppm and pH 6.5-8.5), pre-grade/rot removal, oversized removal, PAA application (single pass spray bars with potable water, PAA 20 - 80 ppm), sodium hypochlorite/sodium bicarbonate (as needed; recirculated wash step with free chlorine 40-200 ppm and pH 6.5-8.5, )fresh water rinse (single pass spray bars with potable water, free chlorine less than 10 ppm), water elimination, waxing, drying tunnel, mechanical grading, hand grading, sizing/label, packing preparation, bagging, setbacks, palletizing, storage/cooling, and shipping. Conventional products. No allergen risks at the time of inspection. NOTE: The operation uses documentation for Modules One, Five and Six which was reviewed at another packing house three months ago and is under the control of the food safety team (for example, the same documents, procedures, formats, etc.), reason for the audit time.

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 |
|---|---|---|---|
| Grapefruit | Not observed but of a similar risk type to what was observed* | Year round | United States |
| Oranges | Observed on the day of audit | Year round | United States |