



CERTIFICATE

Issued to:

ORGANIZATION

KMT Produce, Inc.

1307 Mateo St. Los Angeles, California 90021, United States

OPERATION

KMT Produce, Inc.

1307 Mateo St. Los Angeles, California 90021, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

98%

CERTIFICATE VALID FROM:

Dec 09, 2024 To Dec 08, 2025

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](#)



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Authorized by:
President
Javier Sollozo



CERTIFICATE VALID FROM:

Dec 09, 2024 To Dec 08, 2025

AUDIT TYPE:

Unannounced Audit

AUDIT EXECUTIVE SUMMARY:

20,000 sq.ft. facility with a 600 sq.ft. processing room for fresh fruits and vegetables. Raw whole products are purchased from suppliers with current third party food safety audits, stored in dedicated raw products cold storage room until needed for processing. Whole products are sanitized in a batch water tank with added PAA sanitizer (Perasan A @ 35-85ppm), then placed on stainless steel tables for sorting/visual inspections, and then processed by hand (peeling, hand knife cutting), or optional automated slicer (not observed during audit), and then hand packed into plastic cups/clamshells with retail labeling, or 10-20# plastic bags for food service (vegetables only). All final packed products go through a metal detector prior to packing into outer cardboard cartons, and stored in dedicated finished product cold storage room prior to delivery to customers by in-house refrigerated trucks. Products observed during audit being processed/packed included mangoes and strawberries. Final packed products observed were several mixed fruit clamshells with mangoes and strawberries, plus other fruit previously cut (pineapple, kiwi, cantaloupe, whole grapes). The batch water tank, and the metal detector are CCPs in the HACCP program, and risk based process PCs in the Preventive Controls Plan.

Addendum(s)/Module(s) included in the audit:

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

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Fruits & Vegetables (Fresh cut)	Observed on the day of audit	Year round	United States