



CERTIFICATE

Issued to:

ORGANIZATION

Sardilli Produce

212 Locust St Hartford, Connecticut 06114, United States

OPERATION

Sardilli Produce & Dairy

212 Locust Street Hartford, Connecticut 06114, United States

Operation type: PROCESSING

PRELIMINARY AUDIT SCORE:

96%

CERTIFICATE VALID FROM:

Feb 24, 2023 To Feb 23, 2024

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
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CERTIFICATE VALID FROM:

Feb 24, 2023 To Feb 23, 2024

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Sardilli Produce and Dairy located at 212 Locust Street Hartford, Conn is a 22,000 square foot facility with 3 shifts 7 days per week and approximately 130 workers, 30 of which are delivery drivers. Majority of business (80%) is "box in-box out" as a warehouse storage and distributor of various fruits and vegetables and other products including allergenic products which are already packaged. The other percentage is is process/pack per orders of fruit and vegetables. Product is processed in the first shift comprised of approximately 25 all male workers within the two process rooms. Otherwise product can be received, stored, and shipped (box in box out) mainly in shifts 2 and 3 and is a chief function of this operation and where the remainder of the work force consists (apart from office, shipping). When processing, all product is washed (Tsunami 100, recirculated wash tank) prior to cutting, chopping, dicing, slicing and then after packaging undertakes a metal detector step. Allergens exist (box in box out) and consist of eggs, nuts, and dairy. City water provides the water for the facility. Audit tour, documentation review was accompanied by the Owner, Operations Director, Food Safety/ QA director.

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
Celery	Observed on the day of audit	Year round	United States
Tomatoes	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
Onions	Observed on the day of audit	Year round	United States
Peppers	Observed on the day of audit	Year round	United States
Fruits, Fresh Cut	Observed on the day of audit	Year round	United States
Brussels Sprouts	Observed on the day of audit	Year round	United States
Vegetables, Fresh Cut	Observed on the day of audit	Year round	United States