PRIMUSGFS AUDIT NUMBER: **355293**CB REGISTRATION No.: **PA-PGFS-15609**AUDIT DATE: **Feb 11, 2025**



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:

CERTIFICATE VALID FROM:

FINAL AUDIT SCORE:

99%

Feb 28, 2025 To Feb 27, 2026

100%

 $Primus\ Auditing\ Operations\ certifies\ that\ this\ operation\ has\ complied\ with\ the\ applicable\ requirements\ of\ Primus\ GFS\ Version\ 3.2$

See subsequent certificate page(s) for audit executive summary



ANSI National Accreditation Board
A C C R E D I T E D

SO/IEC 17065

PRODUCT CERTIFICATION



Primus Auditing Operations | 2811 Airpark Dr | Santa Maria California 93455 United States | primusgfsqa@primusauditingops.com | 805.623.5563 | 805.352.1364

Authorized by:
President

Javier Sollozo

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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Report

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PRIMUSGFS AUDIT NUMBER: **355293**CB REGISTRATION No.: **PA-PGFS-15609**AUDIT DATE: **Feb 11, 2025**



CERTIFICATE VALID FROM:

Feb 28, 2025 To Feb 27, 2026

AUDIT TYPE:

Unannounced Audit

AUDIT EXECUTIVE SUMMARY:

PrimusGFS Unannounced re-certification audit for Sardilli Produce and Dairy located at 212 Locust Street in Hartford, Connecticut. The operation audited is a 22,000 square foot facility with 3 shifts 7 days per week. Has own delivery drivers. Majority of business 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, stored, and shipped with no packing of them. Product is processed in the first shift within the two process rooms called "Pepper Room" and "MP Room." 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. City water provides the water for the facility. Russell Benjamin and Devin Sardilli provide the audit tour. Russell Benjamin and Jason Sardilli (conference call) provided audit documentation.

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	
Celery	Observed on the day of audit	Year round	United States	
Tomatoes	Observed on the day of audit	Year round	United States	
Onions	Observed on the day of audit	Year round	United States	

Please refer to audit report to see score and commentary details

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Product information for each product				
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product	
Capsicums (Peppers / Chillies)	Observed on the day of audit	Year round	United States	
Fruits & Vegetables	Observed on the day of audit	Year round	United States	
Brussels Sprouts	Observed on the day of audit	Year round	United States	
Fresh Cut Vegetables	Observed on the day of audit	Year round	United States	