

- ii. Seasonality of the products; up to 3 months extension of current certificate expiration date with justifiable circumstances.
  - iii. Quantity and type of non-conformities detected at the time of the audit (e.g., a re-audit or a re-visit may be required in order to receive certification).
  - iv. Additional visits may be required due to insufficient evidence of corrective actions.
- g. These or other situations must be evaluated and documented by the CB defining the audit frequency required for each applicant, as well as justification for any modification.

## 6. Food Certification Categories

- a. PrimusGFS is a scheme that defines the food safety requirements for production of food in the following sectors:

Scope	Category name	Operation Type(s)	Examples of product
BI	Farming of Plants (other than grains and pulses)	<ul style="list-style-type: none"> <li>• Ranch</li> <li>• Greenhouse</li> <li>• Harvest Crew</li> </ul>	Fruits; Vegetables; Any plant other than grains and pulses produced for human food consumption
BII	Farming of Grains and Pulses	<ul style="list-style-type: none"> <li>• Ranch</li> <li>• Greenhouse</li> <li>• Harvest Crew</li> </ul>	Grains and pulses produced for human food consumption
D	Pre-process handling of plant products, nuts and grains	<ul style="list-style-type: none"> <li>• Storage and Distribution Center</li> <li>• Cooling / Cold Storage</li> <li>• Packinghouse</li> </ul>	De-shelling of nuts; Drying of grain; Grading of fruit and vegetables; Storage; Cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, packing, re-packing, staging, storing, loading and / or any other handling activity that does not significantly transform the product from its original harvested form.
EII	Processing of perishable plant products	<ul style="list-style-type: none"> <li>• Processing</li> </ul>	Production of plant products (including grains, nuts, and pulses) Washing, slicing, dicing, cutting, shredding, peeling, grading, pasteurization, cooking, chilling, juicing, pressing, freezing, packed in modified atmosphere, packed in vacuum packing or any other activity that significantly transforms the product from its original whole state
EIII	Processing of perishable animal and plant products (mixed products)	<ul style="list-style-type: none"> <li>• Processing</li> </ul>	Production of plant products with ingredients from animal origin (e.g. ready to eat salads with grilled chicken or other meat, frozen foods with both plant and animal ingredients, etc.). Mixing, cooking, chilling, freezing, packed in modified atmosphere, packed in vacuum packing
EIV	Processing of ambient stable products	<ul style="list-style-type: none"> <li>• Processing</li> </ul>	Production of food products from agricultural sources that are stored and sold at ambient temperature *Limited to agricultural products (horticultural, grains, and pulses) only. Examples are: drying, roasting, salting, pressing, milling, etc.

*Categories Table: Taken from GFSI Guidance Document: Part II, Annex 1 – GFSI Scope of Recognition.*