



CERTIFICATE

Issued to:

ORGANIZATION

Custom Apple Packers, Inc .

PO Box 4640 Wenatchee, Washington 98807, United States

OPERATION

Custom Apple Packers, Inc.

2701 Euclid Ave. Wenatchee, Washington 98801, United States

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

96%

CERTIFICATE VALID FROM:

Jan 27, 2026 To Jan 26, 2027

FINAL AUDIT SCORE:

99%

Eagle Food Registrations, Inc. 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:
Director of Certification
Lindsey Stafford



CERTIFICATE VALID FROM:

Jan 27, 2026 To Jan 26, 2027

AUDIT TYPE:

Unannounced Audit

AUDIT EXECUTIVE SUMMARY:

An unannounced audit was conducted at Custom Apple Packers, Inc. – Wenatchee, located in Wenatchee, Washington, in a light industrial area surrounded by other packinghouses, roadways, and light-industrial operations. The operation receives, packs, stores, and ships apples and cherries through a single broker. The operation consists of two buildings, one with the packing lines and several controlled-atmosphere (CA) and cold storage rooms, and the other consisting of CA storage buildings, some of which are used as standard cold-storage rooms. Room allocation is determined seasonally as fruit is received. As CA fruit is packed, emptied CA rooms are subsequently used to store packed product prior to shipment. An open walled, covered storage has been constructed for additional packaging storage. The operation runs a wet apple packing line and two cherry packing lines. Apple packing was active during the audit and was observed. Apples arrive in bins and are placed into cold or CA storage until needed for packing. During packing, bins are emptied into a bin dumper and conveyed through a primary flume treated with peracetic acid (PAA). Fruit undergoes visual pre-sorting, then is washed with food-grade soap, rinsed in a secondary flume, and transferred across a brush bed. Apples pass under a PAA-treated spray bar, followed by a final potable-water rinse under a spray bar. These two spray bars are not recirculated water. Product is then dried in a heated air-dry tunnel before passing through the optical sizer/grader and manual sorting stations for final inspection and grading. The facility uses municipal water as its water source. Approximately 140 employees were present on the day of the audit. The operation has a HACCP/Preventative Controls plan in place. No Critical Control Points (CCPs) have been identified. Preventive controls and prerequisite programs are implemented as part of the facility's overall food safety system.

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

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



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Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Cherries	Not observed but of a similar risk type to what was observed*	From: June To: July	Hong Kong, Cook Islands, Turkey, Argentina, Israel, Soviet Union, Korea, South, Mexico, Viet-Nam, Australia, Saudi Arabia, United States, Kuwait, Fiji, Trinidad and Tobago, Jordan, Brazil, South Africa, Chile, Panama, Nicaragua, Thailand, Indonesia, Singapore, Guatemala, China, Peru, Costa Rica, Venezuela, Japan, Honduras, Cambodia, Taiwan, Belize, Malaysia, New Zealand, Canada, Phillipines, Sri Lanka, Colombia
Apples	Observed on the day of audit	Year round	Turkey, United States, Korea, South, Puerto Rico, Australia, Chile, Mexico, Guatemala, Singapore, Kuwait, Fiji, Brazil, Panama, South Africa, Indonesia, Thailand, Nicaragua, Japan, Venezuela, Costa Rica, China, Honduras, Cambodia, Taiwan, Canada, Malaysia, Saudi Arabia, Belize, Argentina, Phillipines, Viet-Nam, Colombia