



## CERTIFICATE

Issued to:

### ORGANIZATION

**Kreher Enterprises, LLC**

7189 Gowanda State Road Eden, New York 14057, United States

### OPERATION

**Kreher Enterprises, LLC**

7189 Gowanda State Rd. Eden, New York 14057, United States

Operation type: PACKINGHOUSE

### PRELIMINARY AUDIT SCORE:

**91%**

### CERTIFICATE VALID FROM:

**Oct 06, 2022 To Oct 05, 2023**

### FINAL AUDIT SCORE:

**98%**

Ceres Certifications, International certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.2

[See subsequent certificate page\(s\) for audit executive summary](#)



Ceres Certifications, International | PO Box 031 | Chippewa Falls  
Wisconsin 54729 United States | tara@ceresci.com | 715-723-5143 |

*Jennifer Tester*

**Authorized by:**  
Program Manager  
**Jennifer Tester**



**CERTIFICATE VALID FROM:**

**Oct 06, 2022 To Oct 05, 2023**

**AUDIT TYPE:**

Announced Audit

**AUDIT EXECUTIVE SUMMARY:**

Kreher Enterprises LLC is a bell pepper, hot pepper, cucumbers, cauliflower, sweet corn, hard and summer squash, watermelons and eggplant grower / packer / shipper with a 10,400 Sq. Ft. pack house facility located in Eden, NY where their products are washed, packed, cooled and shipped. There are 30 persons working during their season from July to November in the facility. The products are grown in their farms and transported to their packing house in flatbed trucks. The sweet corn is not washed and just packed in cartons. The cucumbers, eggplants and other products are washed with both single pass and recirculated water treated with PAA (Sanidate at 250 ppm) and sodium hypochlorite (10 ppm of free chlorine) respectively. During the audit the sodium hypochlorite was not being used. The water is from a municipal source and is used for their ice machine and for their wash steps. Then their products are sorted by hand and packed in cartons before being sent to their cold rooms and eventually shipped. Some products are top iced depending on their needs and customer orders. There is a refrigeration system in the facility and the cold chain is maintained all the way until the final customers. There is no compressed air being used in any process with the products. No allergens are being handled in the premises. There is a HACCP program in place and no CCP's have been identified.

**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
Bell Peppers	Observed on the day of audit	From: July To: November	United States



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Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Cucumbers	Observed on the day of audit	From: July To: November	United States
Cauliflower	Observed on the day of audit	From: July To: November	United States
Winter Squash (Hard Squash)	Not observed but of a similar risk type to what was observed*	From: October To: November	United States
Watermelons	Not observed but of a similar risk type to what was observed*	From: July To: November	United States
Peppers	Observed on the day of audit	From: July To: November	United States
Sweet Corn	Observed on the day of audit	From: July To: November	United States



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**Product information for each product**

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Zucchini (Courgette)	Observed on the day of audit	From: July To: November	United States
Eggplant / Aubergine	Observed on the day of audit	From: July To: November	United States
Summer Squash (Soft Squash)	Observed on the day of audit	From: July To: November	United States