



## CERTIFICATE

Issued to:

### ORGANIZATION

## Spiral Path Farm LLC

538 Spiral Path Lane Loysville, Pennsylvania 17047, United States

### OPERATION

## Spiral Path Farm LLC

538 Spiral Path Lane Loysville, Pennsylvania 17047, United States

Operation type: PROCESSING

### PRELIMINARY AUDIT SCORE:

# 99%

### CERTIFICATE VALID FROM:

# Sep 11, 2023 To Sep 10, 2024

### FINAL AUDIT SCORE:

# 100%

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:**

**Sep 11, 2023 To Sep 10, 2024**

**AUDIT TYPE:**

Announced Audit

**AUDIT EXECUTIVE SUMMARY:**

A PGFS Processing Food Safety Audit was conducted for the salad processing operation, part of the Spiral Path Organic Farms located in Loysville Pennsylvania. Lettuce and kale are harvested from the organic growing fields, transferred to the packing house for forced air cooling in Cooler 1, product is then moved to Salad Plant, cooler 4, for processing. Product is unloaded from totes, placed on incline conveyor to enter dump tank for washing. The washing process for leafy greens is a recirculated dump tank with circulation jets for agitation with chilled water, manual addition of Sanidate 5.0 PAA antimicrobial to target strength of 30-80ppm, (CCP#1) product discharged from tank onto shaker table, unloaded into perforated bins for placement into centrifuge. Kale is mechanically chopped by placement onto small conveyor to carry product through enclosed chopping chamber and is discharged into bin. All product is manually packed into 5oz clamshells, passes through metal detector, (CCP#2 - Fe 1.5mm; N Fe 1.5mm; SS 2mm) gets labeled and packed into corrugated master packs prior to ship out. The audit scope includes shipping and receiving areas, dry storage supply bays 2-4, coolers 1 and 4 (salad plant) and restrooms and break area comprising 4,000 sqft. Product is intended for retail grocery distribution. Day of audit, observation of manual clamshell pack of chopped kale.

**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
Kale (Chopped)	Observed on the day of audit	From: June 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
Green Leaf (Fresh cut)	Not observed but of a similar risk type to what was observed*	From: June To: September	United States