



Harmonized Growing and Harvesting Operations Audit (Harvesting Module)

Company/Contact Information		Audit Information	
Facility:	C0333142 Aguilares S.P.R. DE R.L.- Cuadrilla Antonio	Audit# - Visit#:	2565747 - 2052450
Address:	Rancho Jocoqui, Guanajuato, México	Audit Type:	HRMHARV
Contact:	Ma. Asunción Flores Ceballos		Harmonized Growing and Harvesting Operations Audit (Harvesting Module)
Title:	Coordinador de Reducción de Riesgos	Template Version:	1
Phone:	4611180392	Auditor:	Esther Farfan Gomez
Fax:		Audit Start Time:	27-FEB-2020 12:00:00 PM
Email:	sony@grupou.mx	Audit End Time:	27-FEB-2020 02:45:00 PM
		Commodities:	Lettuce

Audit Score:	58/59 - 98.3%
Status:	Meets Audit Requirements

Score Summary By Section
Corporate Review
Individual Items

Disclaimer:

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Non-Compliance Summary		
No	Topic/Notes	Answer
Section 1.4./1.4.1.	All personnel shall receive food safety training. <i>There are no training records in GAP and harvest of employees interviewed (NAZ y EAY). //No se tuvieron registros de capacitación en BPA y de cosecha disponibles del personal entrevistado (NAZ y EAY).</i>	Corrective Actions Needed

Section A. Location Information		
No	Topic/Notes	Answer
1	Company / Farm / Field Name or Number	Aguilares S.P.R de R.L. / Rancho Aguilares- tabla Esperanza / Cuadrilla Antonio.
2	Company Address	Carretera Panamericana Km 291 Col. Fortaleza. Cortázar. Guanajuato. C.P. 38300.
3	Audited Operation Address / GPS	N 20° 34' 49" W 101° 04' 27"
4	Company Contact	Ma. Asunción Flores Ceballos.
5	Title	Coordinador de Reducción de Riesgos.
6	Phone	01-461-118-0392.
7	Fax	NA
8	E-mail	sony@grupou.mx
9	Audit Date	Feb. 27, 2020.
10	Description of Operation and Commodities.	The harvest crew "Antonio" is integrated by 12 employees. The crop harvested was lettuce. The product is hand-picked with a knife, then is placed on the band (machine #390-21), which carries the product to the plastic bins. // Cuadrilla de cosecha "Antonio" integrada por 12 empleados. El cultivo cosechado fue lechuga. El producto es cosechado manualmente con cuchillo y es colocado en una banda transportadora (máquina 390-21) que conduce el producto hacia los bins de plástico.
11	Harvest Company Name (If Applicable)	Aguilares S.P.R de R.L.
12	Other Contractors	Supplier of portable toilets cleaning and trucks to personnel transport. // Proveedor de sanitarios portátiles y camiones para transportar personal.
13	Auditee Representative Name	Ma. Asunción Flores



Section A. Location Information		
No	Topic/Notes	Answer
		Ceballos.
Section Score :	-/-	-

Section 1.1. Management Responsibility		
No	Topic/Notes	Answer
1.1.1.	A food safety policy shall be in place. <i>Food safety policy signed by Javier U. G. (general manager) on March 3, 2017. // "Política de calidad F-200-PAA-01" firmada por Javier U. G. (gerente general) el 3-mar-17, revisión 7.</i>	Compliant
1.1.2.	Management has designated individual(s) with roles, responsibilities and resources for food safety functions. <i>Ma. Asunción C. in charge of the food safety team. Their job position, Risk Reduction Coordinator, is identified in the organization chart of the company. // Ma. Asunción C. está a cargo del equipo de inocuidad. Su puesto de trabajo, coordinador de reducción de riesgos, está identificado en el organigrama de la empresa.</i>	Compliant
1.1.3,	There is a disciplinary policy for food safety violations. <i>The "internal rules of security and hygiene" indicates sanction according to the lack or weekly withdrawal to the economic bonus or suspension for three days. // "Reglamento de seguridad e higiene F100-PAA-30", indica sanción de acuerdo a la falta o retiro semanal del bono o suspensión por tres días.</i>	Compliant
Section Score :	3/3	100.0%

Section 1.2. Food Safety Plan		
No	Topic/Notes	Answer
1.2.1.	There shall be a written food safety plan that covers the operation. <i>Procedure in place. // Procedimiento: Monitoreo de inocuidad PR-100-PAA-06 - apartado 4) Descripción de actividades: verificación de los puntos indicados en el formato "Validación de BPA de cosecha" F-100-PAA-35-3.</i>	Compliant
1.2.2.	The food safety plan shall be reviewed at least annually. <i>Safety and food quality manual issued on May 02, 2019, approved by Juan Carlos. F. M. (General Director) is available. // "Manual de seguridad y calidad alimentaria-MC-200-OCE-01", emitido el 02-may-19, aprobado por Omar C. A. (coordinador general e sistemas de calidad) y Juan Carlos. F. M. (director administrativo)- punto 2.4.3 Plan de inocuidad de los alimentos.</i>	Compliant
Section Score :	2/2	100.0%

Section 1.3. Documentation & Recordkeeping		
No	Topic/Notes	Answer
1.3.1.	Documentation shall be kept that demonstrates the food safety plan is being followed. <i>The training program is available (2019-2020). // El programa de capacitación está disponible (2019- 2020).</i>	Compliant
1.3.2.	Documentation shall be readily available for inspection. <i>The training program was shown on an electronic file. Documentation is stored at the office El Pato 's & Aguilares 's ranches. // Programa de capacitación fue mostrado en medio electrónico. Se resguarda la documentación en la oficina central de los ranchos El Pato y Aguilares.</i>	Compliant
1.3.3.	Documentation shall be retained for a minimum period of two years, or as required by prevailing regulation. <i>Documentation is also stored on an electronic platform called "Qdocmillenium". SOP "Documents control" indicates keep documentation for two years. // Hay una plataforma electrónica para el guardar documentos llamada "Qdocmillenium". POE "control de documentos" PR-200-OE-01, indica el resguardo por 2 años.</i>	Compliant



Section 1.3. Documentation & Recordkeeping		
No	Topic/Notes	Answer
Section Score :	3/3	100.0%

Section 1.4. Worker Education and Training		
No	Topic/Notes	Answer
1.4.1.	All personnel shall receive food safety training. <i>There are no training records in GAP and harvest of employees interviewed (NAZ y EAY). //No se tuvieron registros de capacitación en BPA y de cosecha disponibles del personal entrevistado (NAZ y EAY).</i>	Corrective Actions Needed*
1.4.2.	Personnel with food safety responsibilities shall receive training sufficient to their responsibilities. <i>Ma. Asunción C. showed good understanding about food safety topics. Training courses documentation: HACCP course- Apr. 1,2, 2020. Food fraud vulnerability-Jul. 16, 2019. Implementing SQF systems- May. 25-27, 2018. Produce Safety (PSA Grown) Nov. 30, 2017. // Ma. Asunción C. demostro buen conocimiento en temas de inocuidad alimentaria y cuenta con constancias de cursos: Curso HACCP 1 y 2-abr-19 (16 horas), Vulnerabilidad al fraude alimentarios 16-jul-19 (8 horas), Implemting SQF systems- 25-27- may-2018. Produce Safety (PSA Grown) 30-nov-2017. Health and hygiene regulations point 36. Attendance records about: "Health and hygiene regulation" (Nov. 20, 2019); Personnel transport company (Nov. 8, 2019) and Sanitary cleaning company- sanimovil (Apr. 20, 2019). // Reglamento de sanidad e higiene #36. Registros de asistencia de capacitación en: "Reglamento de sanidad e higiene" (20-nov-2019), Capacitación a: Transporte de personal y camiones (8-nov-19) y Unidades de transportes de limpieza de sanitarios-sanimóvil (20-abr-2019).</i>	Compliant
Section Score :	1/2	50.0%

Section 1.5. Microbiological Sampling and Testing		
No	Topic/Notes	Answer
1.5.1.	Where microbiological analysis is required in the food safety plan, testing shall be performed by a GLP laboratory using validated methods. <i>Agrolab LAB is accredited by EMA (AG-0760-078/16 & A-0618-060/15). // Acreditación del laboratorio Agrolab vigente (AG-0760-078/16 y A-0618-060/15).</i>	Compliant
1.5.2.	Where microbiological analysis is required in the food safety plan, samples shall be in accordance with an established sampling procedure. <i>Work instruction IT-100-PAA-27: samplings of water of wells and reservoirs or tanks is available. "Anual program of samplings of water sources F-100-PAA-32". // Instrucción de trabajo: "Toma de muestras de agua de pozos, estanques y piletas - IT-100-PAA-27". Pozos: 3 vez por año y estanques y piletas 8 veces por año en laboratorio acreditado. Programa anual de muestreos de fuentes de agua F-100-PAA-32.</i>	Compliant
1.5.3.	Tests, their results and actions taken must be documented. <i>The water used for harvesting activities comes from well. Microbiological, pesticides and heavy metals analysis of water is available. // El agua utilizada para las actividades de cosecha proviene de pozo. Análisis de agua disponible: Agrolab - Rancho Villaverde- pozo transformador (13-dic-19): CT, CF y E. coli = 0 UFC/100 ml, Salmonella= ausencia en 1000 ml/muestra. Plaguicidas no detectados y metales pesados dentro de los límites permisibles (19-oct-19).</i>	Compliant
1.5.4.	All required testing shall include test procedures and actions to be taken based on the results. <i>Water analysis test result of the well "Transformador" of the Villaverde's ranch which is used for harvest activities (hand washing, washing & sanitizing of knives and gloves, etc.), results within the permissible limits. // Resultado de análisis de agua del pozo "Transformador" del rancho Villaverde de donde se tomó agua para las actividades de cosecha (lavado de manos y lavado y desinfección de cuchillos, guantes, etc.), resultados dentro de los límites permisibles.</i>	Compliant
Section Score :	4/4	100.0%

Section 1.6. Traceability		
No	Topic/Notes	Answer
1.6.1.	A documented traceability program shall be established. <i>Procedures in place. // POE "trazabilidad PR-100-INP-06"; Compra de insumos PR-500-PAA-01; POE Liberación de cultivo a cosecha F-100-PAA-43; Orden de carga a cosecha F-100-PAA-64 (orden de flete), entre otros.</i>	Compliant
1.6.2.	A trace back and trace forward exercise shall be performed at least annually. <i>The trazability information is included in "The product release to harvest" F-100-PAA-43 and "Freight order" F-100-PAA-64. // La información de trazabilidad está incluida en "Liberación de cultivo a cosecha" F-100-PAA-43; "Orden de flete" F-100-PAA-64.</i>	Compliant
Section Score :	2/2	100.0%

Section 1.7. Recall Program		
No	Topic/Notes	Answer
1.7.1.	A documented recall program, including written procedures, shall be established. <i>Procedure in place. // POE "Retiro de alimentos del mercado" PR-200-OCE-07. Equipo designado y documentado.</i>	Compliant
Section Score :	1/1	100.0%

Section 1.8. Corrective Actions		
No	Topic/Notes	Answer
1.8.1.	The operation shall have documented corrective action procedures. <i>Procedure "Corrective action" & Record: "Non-conformances". // POE "Acción correctiva" PR-200-OCE-04. Registro: No Conformidades F-200-OCE-03.</i>	Compliant
Section Score :	1/1	100.0%

Section 1.9. Self-Audits		
No	Topic/Notes	Answer
1.9.1.	The operation shall have documented self-audit procedures. <i>Internal audit performed on Jan. 27, 2020 by Ma. Asunción C. // Auditoría interna realizada el 27-ene-2020 por Ma. Asunción C. Información mostrada en archivo electrónico de Excel.</i>	Compliant
Section Score :	1/1	100.0%

Section 2.1. Field History and Assessment		
No	Topic/Notes	Answer
2.1.1.	The food safety plan shall, initially and at least annually thereafter, evaluate and document the risks associated with land use history and adjacent land use including equipment and structures. <i>Work instructions documented and Internal rules in place. // Instrucción de trabajo: "Administración y uso de letrinas" IT-100-PAA-09 y Revisión de instalaciones sanitarias F-100-PAA-25.49</i>	Compliant
2.1.2.	For indoor growing and field storage facilities, facility shall be designed, constructed and maintained in a manner that prevents contamination of produce. <i>Hygiene rules are displayed at the entrance to the ranch. During the inspection all workers was observed in compliance with hygiene rules. // Las reglas de higiene están visibles en la entrada del rancho. Se observó que el personal cumplía con las reglas de higiene.</i>	Compliant
Section Score :	2/2	100.0%



Section 2.2. Worker Health/Hygiene and Toilet/Handwashing Facilities		
No	Topic/Notes	Answer
2.2.1.	Operation shall have a policy for toilet, hygiene, and health. <i>Work instructions documented and Internal rules in place. // Instrucción de trabajo: "Administración y uso de letrinas" IT-100-PAA-09 y Revisión de instalaciones sanitarias F-100-PAA-25.49</i>	Compliant
2.2.2.	Employees and visitors shall follow all personal hygiene practices as designated by the operation. <i>Hygiene rules are displayed at the entrance to the ranch. During the inspection all workers was observed in compliance with hygiene rules. // Las reglas de higiene están visibles en la entrada del rancho. Se observó que el personal cumplía con las reglas de higiene.</i>	Compliant
2.2.3.	Toilet facilities shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing. <i>The portable toilets are constructed with smooth plastic. Cleaning service is made by an external company in a designated area. Toilets are inspected before start harvesting activities. // Los baños portátiles están contruidos con plástico liso de fácil limpieza. El servicio de limpieza es realizado por una empresa externa en un área designada. Los sanitarios son revisados previo al inicio de las actividades de cosecha.</i>	Compliant
2.2.4.	Toilet facilities shall be of adequate number, easily accessible to employees and in compliance with applicable regulation. <i>There are two green portable toilets for 12 employees which were observed at the harvest lot. // Hay dos instalaciones sanitarias verdes para 12 empleados que se observaron en el lote de cosecha.</i>	Compliant
2.2.5.	Toilet and wash stations shall be maintained in a clean and sanitary condition. <i>Hand washing stations are properly stocked with soap, paper towels and trash can. Grey water is conducted to a plastic tank that is suctioned by an external company. // Baños portátiles están contruidos con plástico liso de fácil limpieza. El servicio de limpieza es realizado por una empresa externa, hay un área designada. Los sanitarios son revisados previo al inicio de las actividades de cosecha.</i>	Compliant
2.2.6.	Personnel shall wash their hands at any time when their hands may be a source of contamination. <i>An employee was washing their hands after using the toilet. // Un empleado se observó lavando las manos después de usar el baño.</i>	Compliant
2.2.7.	Signage requiring handwashing is posted. <i>Toilet facilities have signs written in appropriate languages reminding employees to wash their hands. // Los sanitarios cuenta con letrero indicando lavado de manos.</i>	Compliant
2.2.8.	Clothing, including footwear, shall be effectively maintained and worn so as to protect product from risk of contamination. <i>Employees wear protective clothes as hair net, plastic sleeves, gloves, plastic boots and white plastic aprons. // Los empleados usan equipo protector como cofias para el cabello, cubre mangas de plástico, guantes, botas de plástico y delantales blancos de plástico.</i>	Compliant
2.2.9.	If gloves are used, the operation shall have a glove use policy. <i>Internal rules. Work instruction and logs available. // Reglamento de seguridad e higiene F-100-PAA-30 punto 20. Instrucción de trabajo: "Lavado y sanitización de equipo de cosecha" IT-100-PAA-31. Registro: "Reporte de lavado de mandiles, mangas y guantes de cosecha F-100-PAA-73". Documento indica el uso de detergente y sales cuaternarios 200 ppm (solución de sanitización guantes y cuchillos).</i>	Compliant
2.2.10.	Protective clothing, when required, shall be maintained, stored, laundered and worn so as to protect product from risk of contamination. <i>At the end of harvest day, gloves and aprons are placed into a black plastic bag to send it to laundry. When the equipment is damaged is replaced. Work instruction and records available. // Al final de la jornada laboral de cosecha, los guantes y delantales son enviados a una lavandería. Cuando un equipo está dañado este es reemplazado. Instrucción de trabajo: "Lavado y sanitización de equipo de cosecha"</i>	Compliant



Section 2.2. Worker Health/Hygiene and Toilet/Handwashing Facilities		
No	Topic/Notes	Answer
	<i>IT-100-PAA-31. Registro: "Reporte de lavado de mandiles, mangas y guantes de cosecha F-100-PAA-73".</i>	
2.2.11.	When appropriate, racks and/or storage containers or designated storage area for protective clothing and tools used by employees shall be provided. <i>Harvesters remove their protective clothing before entering toilets or going on breaks. Aprons are placed in a coat rack, gloves & plastic sleeves into a bucket with quaternary ammonium solution 200 ppm. // Los cosechadores remueven su ropa de protección antes de entrar a sanitarios o cualquier descanso. Los delantales son colocados en percheros y los guantes de plástico se colocan dentro de cubetas con una solución de cuaternarios de amonio 200 ppm.</i>	Compliant
2.2.12.	The wearing of jewelry, body piercings and other loose objects (e. g. false nails) shall be in compliance to company policy and applicable regulation. <i>Internal rules of security and hygiene. Employees were observed following the hygiene rules. // Reglamento de seguridad e higiene- F-100-PAA-30 punto 3.</i>	Compliant
2.2.13.	The use of hair coverings shall be in compliance to company policy and applicable regulation. <i>Internal rules of security and hygiene. Employees were observed following the hygiene rules. // Reglamento de seguridad e higiene- F-100-PAA-30 - punto 18. Los empleados se observaron siguiendo las reglas de higiene.</i>	Compliant
2.2.14.	Employees' personal belongings shall be stored in designated areas. <i>Employees following the hygiene rules were observed. // Los empleados se observaron siguiendo las reglas de higiene.</i>	Compliant
2.2.15.	Smoking, chewing, eating, drinking (other than water), urinating, defecating or spitting is not permitted in any growing areas. <i>Employees following the hygiene rules were observed. // Los empleados se observaron siguiendo las reglas de higiene.</i>	Compliant
2.2.16.	Operation shall have a written policy that break areas are located so as not to be a source of product contamination. <i>The break areas are out of the growing zones. // Las áreas de comedor están fuera de las zonas de cultivo.</i>	Compliant
2.2.17.	Drinking water shall be available to all field employees. <i>Water for worker consumption comes from the well "Transformador" of the Villaverde's ranch. Water analyses Agrolab available. // La empresa proporciona agua potable para beber a los empleados. El agua proviene del pozo "Transformadores" del rancho Villaverde: Agrolab - (13-dic-19): CT, CF y E. coli = 0 UFC/100 ml, Salmonella= ausencia en 1000 ml/muestra. Plaguicidas no detectados y metales pesados dentro de los límites permisibles (19-oct-19).</i>	Compliant
2.2.18.	Workers and field personnel who show signs of illness shall be restricted from direct contact with produce or food-contact surfaces. <i>Internal policy for employees in place. // Reglamento de seguridad e higiene- F-100-PAA-30 - punto 8. No se observaron empleados enfermos.</i>	Compliant
2.2.19.	Personnel with exposed cuts, sores or lesions shall not be engaged in handling product. <i>Internal policies for employees are in place. No employees with wounds or cuts during the inspection were observed. // Reglamento de seguridad e higiene- F-100-PAA-30 - punto 9. No se observaron empleados con heridas o cortaduras.</i>	Compliant
2.2.20.	Operation shall have a blood and bodily fluids policy. <i>Internal policy for employees in place. // Reglamento de seguridad e higiene- F-100-PAA-30 - puntos 10 y 11.</i>	Compliant
2.2.21.	First aid kits shall be accessible to all personnel. <i>First-aid kit was available. // Botiquín de primeros auxilios disponible.</i>	Compliant
Section Score :	21/21	100.0%

Section 2.3. Agricultural Chemicals /Plant Protection Products		
N/A		



Section 2.4.1. Water System Description		
N/A		

Section 2.4.2. Water System Risk Assessment		
N/A		

Section 2.4.3. Water Management Plan		
N/A		

Section 2.5. Animal Control		
N/A		

Section 2.6. Soil Amendments		
N/A		

Section 2.7. Vehicles, Equipment, Tools and Utensils		
N/A		

Section 3.1. Preharvest Assessment		
No	Topic/Notes	Answer
3.1.1.	A preharvest risk assessment shall be performed. <i>Pre-harvest inspection performed by J.L.T on Feb. 25, 2020- 14:06:04 hr- lot Esperanza- ranch Aguilares- lechuga. // Inspección pre-cosecha realizada por J.L.T. el 25-feb-2020 (14:06:04 hr en el lote Esperanza del rancho Aguilares- lechuga.</i>	Compliant
Section Score :	1/1	100.0%

Section 3.2. Water/Ice		
No	Topic/Notes	Answer
3.2.1.	Operation has procedures for water used in contact with product or food contact surfaces. <i>No water used in contact with product. The staff uses knives, made of stainless steel with plastic handle, for harvesting. There are buckets with ammonium quaternary solution for immerse when they are not in use knives. An employee in charge (EAY) performs monitoring tests before harvesting and every 2 hours (100-200 ppm). During the audit was performed a monitoring test: 200 ppm. Work instructions and logs were available. // No se utiliza agua en contacto directo con el producto. La cuadrilla usa cuchillos, hechos de acero inoxidable con mango de plástico, para cosechar. Hay cubetas con solución de cuaternarios de amonio para sumergir cuchillos cuando no están en uso. Un empleado (EAY) está a cargo del monitoreo de la solución al inicio de cosecha y cada 2 horas (100-200 ppm). Durante la auditoria se realizó una prueba de monitoreo: 200 ppm. Registro: Validación diaria de BPA de cosecha F-100-PAA-35-3 e Instrucción de trabajo: "Lavado y sanitización de equipo de cosecha" IT-100-PAA-31 estuvieron disponibles.</i>	Compliant
3.2.2.	Water use SOPs address the microbial quality of water or ice that directly contacts the harvested crop or is used on food-contact surfaces. <i>Document: Work instructions "lettuce harvest" is available. // Documento: Instructivo de trabajo "Cosecha de lechuga" disponible.</i>	Compliant
3.2.3.	Water use SOPs address treatment of re-circulated water, if used. <i>No water used in contact with product. // No se utiliza agua en contacto con el producto.</i>	Not Applicable
3.2.4.	Water use SOPs address condition and maintenance of water-delivery system. <i>No water used in contact with product. // No se utiliza agua en contacto con el</i>	Not Applicable



Section 3.2. Water/Ice		
No	Topic/Notes	Answer
	<i>producto.</i>	
3.2.5.	If applicable to the specific commodity, water use SOPs address control of wash water temperature. <i>No water used in contact with product. // No se utiliza agua en contacto con el producto.</i>	Not Applicable
Section Score :	2/2	100.0%

Section 3.3. Containers, Bins and Packaging Materials		
No	Topic/Notes	Answer
3.3.1.	Operation has written policy regarding storage of harvesting containers. <i>There is no warehouse for materials and equipment used in harvest because the processing plant provides them on harvest day. The product is harvested and transported in plastic bins, those materials are maintained in the field during the workday. // No hay almacén de materiales y equipos utilizados en cosecha debido a que la planta procesadora les provee de ellos el día de cosecha. El producto es cosechado y transportado en bins de plástico; estos materiales se mantienen en campo solo el día de trabajo.</i>	Compliant
3.3.2.	Operation has written policy regarding inspection of food contact containers prior to use. <i>Plastic bins and cardboard boxes are inspected before use. Containers were free of any foreign material and clean. Logs available. // Los bins de plástico y cajas de cartón son inspeccionados antes de su uso. Se observaron contenedores libres de materias extrañas y limpios. Registro de inspección: Validación diaria de BPA de cosecha F-100-PAA-35-3.</i>	Compliant
3.3.3.	Operation has written policy regarding acceptable harvesting containers. <i>Bins are plastic, which allows for easy cleaning. // Los bins son de plástico lo que permite una fácil limpieza.</i>	Compliant
3.3.4.	Operation has written policy prohibiting use of harvest containers for non-harvest purposes. <i>The plastic bins do not use for other activities different from the harvest of the product. // No se observa que los bins de plástico sean usados para otro propósito distinto que para la cosecha del producto.</i>	Compliant
Section Score :	4/4	100.0%

Section 3.4. Field Packaging and Handling		
No	Topic/Notes	Answer
3.4.1.	Operation shall have a written policy that damaged or decayed produce is not harvested, or is culled. <i>Employees interviewed (APA, EAL, NAZ) showed proper knowledge of what to do in case the products are damaged or decayed. Internal policy for employees is available and in place. // Los empleados entrevistados (APA, EAL, NAZ) demostraron conocimiento de no cosechar producto dañado o podrido. Reglamento de seguridad e higiene- F-100-PAA-30, punto 12.</i>	Compliant
3.4.2.	Product that contacts the ground shall not be harvested unless the product normally grows in contact with the ground. <i>Employees showed (APA, EAL, NAZ) knowledge about what to do in case the product has contact with the ground. Internal policy for employees is available and in place. // Los empleados entrevistados (APA, EAL, NAZ) demostraron conocimiento de no cosechar producto que entre en contacto con el suelo. Reglamento de seguridad e higiene- F-100-PAA-30, punto 12.</i>	Compliant
3.4.3.	Harvest procedures shall include measures to inspect for and remove physical hazards. <i>Employees interviewed (APA, EAL, NAZ) showed knowledge about foreign matters topic. Internal policy for employees is available and in place. // Los empleados entrevistados (APA, EAL, NAZ) demostraron conocimiento acerca de materia extraña. Reglamento de seguridad e higiene- F-100-PAA-30, punto 31.</i>	Compliant



Section 3.4. Field Packaging and Handling		
No	Topic/Notes	Answer
3.4.4.	Cloths, towels, or other cleaning materials that pose a risk of cross-contamination shall not be used to wipe produce. <i>No towels are used. // No se usan toallas.</i>	Not Applicable
3.4.5.	Packaging materials shall be appropriate for their intended use. <i>Plastic bins do not use for other activities different from the harvest of the product. // No se observa que los bins de plástico sean utilizados para otro propósito distinto que para la cosecha del producto.</i>	Compliant
3.4.6.	Packaging shall be stored in a manner that prevents contamination. <i>There is no warehouse for materials and equipment used in harvest because the processing plant provides them on harvest day. // No hay un almacén de materiales o equipos disponible pues se proporcionan el día de cosecha.</i>	Not Applicable
3.4.7.	Operation has written policy regarding whether packing materials are permitted in direct contact with the soil. <i>Plastic bins were observed on pallets. // Los bins de plástico se observaron sobre tarimas.</i>	Compliant
Section Score :	5/5	100.0%

Section 3.5. Postharvest Handling and Storage		
No	Topic/Notes	Answer
3.5.1.	Harvested produce is handled in a manner such that it is not likely to become contaminated. <i>Vehicles for transporting products and mesh to cover different containers were observed clean and in good condition. // Vehículos para transporte de producto y malla para cubrir contenedores se observaron limpios y en buen estado.</i>	Compliant
3.5.2.	Materials that come in contact with the produce shall be clean and in good repair. <i>Plastic bins are cleaned by processing plant (property of the customer). Inspector checks that containers are clean and in good conditions before use. Records available. // La planta de proceso se encarga de la limpieza de bins de plástico (propiedad del cliente). El inspector verifica que estén limpios y en buenas condiciones antes de su uso. Registros: Validación diaria de BPA de cosecha F-100-PAA-35-3 disponibles.</i>	Compliant
3.5.3.	Harvested produce shall be stored separately from chemicals which may pose a food safety hazard. <i>There is no warehouse to store harvested products. // No hay un almacén para el producto cosechado.</i>	Not Applicable
Section Score :	2/2	100.0%

Section 4.1. Equipment Sanitation and Maintenance		
No	Topic/Notes	Answer
4.1.1.	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e. g. , trailer). <i>After field harvesting, the product is brought to another processing facility. The procedure is available & in place. // Después del empaque en campo, el producto se lleva a otra instalación de proceso. Transporte de hortalizas IT-100-PAA-56.</i>	Compliant
4.1.2.	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce. <i>Procedures loading/unloading does not represent risks contamination of produce. // Los procedimientos de carga/descarga no representan riesgos de contaminación al producto.</i>	Compliant
4.1.3.	Trash shall not come in contact with produce. <i>No garbage in the operations was observed. Waste Management Plan in place. // No se observó basura en las operaciones. "Plan de Manejo de residuos IT-950-OCE-06" emisión 9-sep-17 se observa implementado.</i>	Compliant
Section Score :	3/3	100.0%

