



Harmonized Growing and Harvesting Operations Audit (Harvesting Module)

Company/Contact Information		Audit Information	
Facility:	C0333114 Aguilares S.P.R de R.L- Cuadrilla Jorge	Audit# - Visit#:	2311516 - 1841592
Address:	Rancho Estancia, Salamanca, Guanajuato, México	Audit Type:	HRMHARV Harmonized Growing and Harvesting Operations Audit (Harvesting Module)
Contact:	Ma. Asunción Flores Ceballos	Template Version:	1
Title:	Coordinador de Reduccion de Riesgos	Auditor:	Esther Farfan Gomez
Phone:	4611180392	Audit Start Time:	19-MAR-2019 04:40:00 PM
Fax:		Audit End Time:	19-MAR-2019 06:10:00 PM
Email:	sony@grupou.mx	Commodities:	Cauliflower

Audit Score:	55/57 - 96.5%
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 2.2./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>A water leak was observed of the drain tap of the gray water container used for hand washing, unit #1665. The inspection record made on Mar. 18 & 19, 2019 did not detect this situation. // Se observó una fuga de agua de la llave de drene del contenedor de agua gris, del lavado de manos, de la unidad #1665. El registro de inspección de sanitarios realizado el 18 y 19 de mar no ha detectado dicha situación.</i>	Corrective Actions Needed
Section 2.2./2.2.6.	Personnel shall wash their hands at any time when their hands may be a source of contamination. <i>Employee, Ismael C. V. who is harvester, did not show properly knowledge about hand washing technique. // Ismael C. V. quién es cosechador, no demostró adecuado conocimiento en la técnica de lavado de manos.</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 La Estancia- Tabla Naty / Cuadrilla Jorge.
2	Company Address	Carretera Panamericana Km 291 Col. Fortaleza. Cortázar. Guanajuato. C.P. 38300.
3	Audited Operation Address / GPS	N 20° 39' 41.29" W 101° 17' 46.13".
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	Mar. 19, 2019.
10	Description of Operation and Commodities.	Harvest crew "Jorge" with 37 employees. Crop harvested: cauliflower. The product is hand-picked with knife, then placed over conveyor belt of machine (#398-29) and is sprinkled with a chlorine solution, later get into a bag and finally are placed into cardboard boxes & RPCs crates. // Cuadrilla de cosecha "Jorge" integrada por 37 empleados. Cultivo cosechado: coliflor. El producto es cosechado manualmente con cuchillo, luego se coloca sobre la banda transportadora de la máquina (#398-29),



Section A. Location Information		
No	Topic/Notes	Answer
		posteriormente se le asperja una solución clorada, el producto se coloca dentro de bolsas y finalmente es colocado en cajas de cartón y de RPCs.
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 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 de producción agrícola F-200-PAA-01" firmada por Javier U. G. (gerente general) el 3-mar-17.</i>	Compliant
1.1.2.	Management has designated individual(s) with roles, responsibilities and resources for food safety functions. <i>Ma. Asunción C. is responsible of food safety team. In the organizational chart is recorded the food safety coordinator. // Ma. Asunción C. es responsable del equipo de seguridad alimentaria. En el organigrama de la empresa se identifica su puesto como Coordinador de reducción de riesgos.</i>	Compliant
1.1.3,	There is a disciplinary policy for food safety violations. <i>Internal rules of security and hygiene. // "Reglamento de seguridad e higiene F-100-PAA-30", indica sanción de acuerdo a la falta y/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 Apr. 28, 2018, review 19. Approved by Juan Carlos. F. M. (General Director) is available. // "Manual de seguridad y calidad alimentaria- MC-200-OCE-01", emitido el 28-abr-18, revisión 19. Aprobado por Juan Carlos. F. M. (director general)- 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.	Compliant



Section 1.3. Documentation & Recordkeeping		
No	Topic/Notes	Answer
	<i>Training program available (Sep. 2018 to Jul. 2019). // "Programa de capacitaciones de BPA, F-100-PAA-87" (sep 2018 a jul 2019) .</i>	
1.3.2.	Documentation shall be readily available for inspection. <i>Training program was shown on an electronic. Documentation is stored at the office El Pato's ranch and La Estancia's ranch. // Programa de capacitación fue mostrado en medio electrónico. Se resguarda la documentación en la oficina central del rancho El Pato y el rancho La Estancia.</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 a electronic platform called "Qdocmillenium". SOP "Documents controll" indicates keep documentacion for a period of two years. // Hay una plataforma electrónica para el guardar documentos llamada "Qdocmillenium". POE "control de documentos" PR-200-OE-01, actualizado al 5-ene-18, indica el resguardo por 2 años.</i>	Compliant
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>Employees of harvest crew interviewed showed proper knowledge of good harvest practices, hygiene (hand washing), health, foodborne illnesses, etc. Trainig records avialable. // El personal de la cuadrilla de cosecha entrevistada (Jorge F. V., Francisco Z. Z., Pablo N. R., Ismael C. V., Ramiro P. V.) demostraron adecuado conocimiento en temas de buenas practicas de cosecha, higiene (lavado de manos), salud, enfermedades transmitidas por alimentos, etc. Último registro de capacitación en reglamento de seguridad e higiene, BPAs, política de calidad y alérgenos (11 y 25-feb-19, 12-oct-18).</i>	Compliant
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: 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: Implementing SQF systems- 25-27- may-2018. Produce Safety (PSA Grown) 30-nov-2017.</i>	Compliant
Section Score :	2/2	100.0%

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-0760-78/16). // Acreditación del laboratorio Agrolab vigente (AG-0760-78/16).</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 2018 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 2018, 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 a well. Microbiological and heavy metals analysis of water available. // El agua utilizada para las actividades de cosecha proviene de pozo. Análisis de agua disponible: Agrolab - rancho La Estancia - pozo Estancia 1 (3-oct-18): CT, CF y E.coli = <1.1 / No detectable</i>	Compliant



Section 1.5. Microbiological Sampling and Testing		
No	Topic/Notes	Answer
	<i>NMP/100 ml. Metales pesados dentro de los límites permisibles.</i>	
1.5.4.	All required testing shall include test procedures and actions to be taken based on the results. <i>Document: "Validation result" indicates take samples of contact surfaces and the product annually. Test result available. // Documentoss: "Resultados de validación" indica tomar muestras de superficies de contacto y producto anualmente. Muestra de 11 productos (lechuga orejona, coliflor, brócoli, apio convencional), análisis de E. coli O157:H7, C.T y Salmonella= ausencia.</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>Procedure in place. // POE "trazabilidad PR-100-INP-06", revisión , emitida el 11-dic-17; 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. La cuadrilla marca sus cajas con color azul.</i>	Compliant
1.6.2.	A trace back and trace forward exercise shall be performed at least annually. <i>The recall exercise was performed on Apr. 03, 2018 for organic celery, scenario: residues of blood in the packaged product. Supporting documentation are available. // Se realizó ejercicio de recuperación de producto en apio orgánico realizado el 3-abr-18 (11:50 a 13:12 hr), escenario: residuos de sangre en el producto envasado, Clase II. Documentación soporte disponible.</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, revisión 13, emitida el 14-nov-18. 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 in place. // POE "Acción correctiva" PR-200-OCE-04, revisión 16 (emitida el 16-nov-18). 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 Feb. 02, 2019 by Ma. Asunción C. // Auditoría interna realizada el 2-feb-19 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		
N/A		



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. I49</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>A water leak was observed of the drain tap of the gray water container used for hand washing, unit #1665. The inspection record made on Mar. 18 & 19, 2019 did not detect this situation. // Se observó una fuga de agua de la llave de drene del contenedor de agua gris, del lavado de manos, de la unidad #1665. El registro de inspección de sanitarios realizado el 18 y 19 de mar no ha detectado dicha situación.</i>	Corrective Actions Needed*
2.2.4.	Toilet facilities shall be of adequate number, easily accessible to employees and in compliance with applicable regulation. <i>There are 2 portable toilets for 37 employees which were observed at the harvest lot. // Hay 2 instalaciones sanitarias para 37 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 which is suctioned by external company. // Se observaron estaciones de lavamanos adecuadamente abastecidas con jabón, toallas de papel y botes de basura. El agua gris es conducida a un tambo de plastico el cual es succionado por la empresa externa.</i>	Compliant
2.2.6.	Personnel shall wash their hands at any time when their hands may be a source of contamination. <i>Employee, Ismael C. V. who is harvester, did not show properly knowledge about hand washing technique. // Ismael C. V. quién es cosechador, no demostró adecuado conocimiento en la técnica de lavado de manos.</i>	Corrective Actions Needed*
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 saitzación 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 a 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 esta dañado este es</i>	Compliant



Section 2.2. Worker Health/Hygiene and Toilet/Handwashing Facilities		
No	Topic/Notes	Answer
	<i>reemplazado. 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".</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 enter at toilets or going on breaks. Aprons are placed in coat rack, gloves & plastic sleeves into a buckets 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>Internal rules of security and hygiene. Employees were observed following the hygiene rules. // Reglamento de seguridad e higiene- F-100-PAA-30 - punto 16. 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>Internal rules of security and hygiene. Employees were observed following the hygiene rules. // Reglamento de seguridad e higiene- F-100-PAA-30 - puntos 2 y 5. 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 areas. // Las areas de comedor están fuera de las areas 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 . Water analyses Agrolab available. // La empresa proporciona agua potable para beber a los empleados, el agua proviene del pozo La Estancia 1. Agrolab - rancho La Estancia - pozo La Estancia 1 (3-oct-18): CT, CF y E.coli = <1.1 / No detectable NMP/100 ml. Metales pesados dentro de los limites permisibles.</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 policy for employees in place. No employees with cuts were observed. // Reglamento de seguridad e higiene- F-100-PAA-30 - punto 9. No se observaron empleados con 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 :	19/21	90.5%



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 inspections performed by Francisco Z. Z. on Mar. 19, 2019 & Jorge L. T on Mar. 13, 2019 - lot Naty- rancho La Estancia- cauliflower. // Inspecciones pre-cosecha realizadas por Francisco Z. Z. el 19-mar-19 y Jorge L.T. el 13-mar-19 en el lote Naty del rancho La Estancia- coliflor.</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>The staff use knives for harvesting which are made of stainless steel with plastic handle. Harvested product is sprinkled with a chlorine solution 100 ppm (observed 100 ppm) then is placed in bags and finally into cardboard boxes. Buckets with quaternary ammonium solution for knives and. Monitoring before harvesting and every 2 hours. (100- 200 ppm). Observed concentration: 200 ppm. Work instruction and logs available. // La cuadrilla usa cuchillos para cosechar lo cuales están hechos de acero inoxidable con mango de plástico. El producto cosechado es rociado con una solución de cloro 100 ppm (observado 100 ppm), luego es colocado dentro de bolsas y dentro de cajas de cartón. Cubetas con solución de cuaternarios de amonio para cuchillos. Monitoreo de la concentración al inicio de cosecha y cada 2 horas (100-200 ppm). Concentración observada 200 ppm. Registro: Validación diaria de BPA de cosecha F-100-PAA-35-3. Instrucción de trabajo: "Lavado y sanitización de equipo de cosecha" IT-100-PAA-31.</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>The water used for harvesting activities comes from a well. Microbiological and heavy metals analysis of water available. // El agua utilizada para las actividades de cosecha proviene de pozo. Análisis de agua disponible: Agrolab - rancho La Estancia - pozo Estancia 1 (3-oct-18): CT, CF y E.coli = <1.1 / No detectable</i>	Compliant



Section 3.2. Water/Ice		
No	Topic/Notes	Answer
	<i>NMP/100 ml. Metales pesados dentro de los límites permisibles.</i>	
3.2.3.	Water use SOPs address treatment of re-circulated water, if used. <i>Water is not recirculated. // No se recircula agua.</i>	Not Applicable
3.2.4.	Water use SOPs address condition and maintenance of water-delivery system. <i>Water is not recirculated. // No se recircula agua.</i>	Not Applicable
3.2.5.	If applicable to the specific commodity, water use SOPs address control of wash water temperature. <i>Water is not recirculated. // No se recircula agua.</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>The product is harvested and transported in RPCs crates and cardboard boxes, these materials are maintained in the field only during the work day. No site storage for items and/or equipment because are provided the harvest day. // El producto es cosechado y transportado en cajas RPCs y cajas de cartón con diversas presentaciones; estos materiales se mantienen en campo solo el día de trabajo. No hay un almacén de materiales o equipos disponible pues se proporcionan el día de cosecha.</i>	Compliant
3.3.2.	Operation has written policy regarding inspection of food contact containers prior to use. <i>RPCs crates and cardboard boxes are inspected before use. Containers were free of any foreign material and clean. Logs available. // Las cajas RPCs y 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>RPCs are plastic which allows for easy cleaning. Cardboard boxes are single-use. // Las cajas RPCs son de plástico lo que permite una fácil limpieza. Las cajas de cartón son de un solo uso.</i>	Compliant
3.3.4.	Operation has written policy prohibiting use of harvest containers for non-harvest purposes. <i>RPCs crates and cardboard boxes do not use for other activities different to harvest of product. // No se observa que los las cajas RPCs y de cartón 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 demonstrated knowledge about damaged or decayed produce must not be harvested. Internal policy for employees in place. // Los empleados entrevistados 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 demonstrated knowledge about product that contacts the ground shall not be harvested. Internal policy for employees in place. // Los empleados entrevistados 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.	Compliant



Section 3.4. Field Packaging and Handling		
No	Topic/Notes	Answer
	<i>Employees interviewed (Jorge F. V., Francisco Z. Z., Pablo N. R., Ismael C. V., Ramiro P. V.) demonstrated knowledge about product with physical hazard shall not be harvested. Internal policy for employees in place. // Los empleados entrevistados (Jorge F. V., Francisco Z. Z., Pablo N. R., Ismael C. V., Ramiro P. V.) demostraron conocimiento de no cosechar producto que presente materia extraña. Reglamento de seguridad e higiene- F-100-PAA-30, punto 31.</i>	
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>RPCs creates and cardboard boxes do not use for other activities different to harvest of product. // No se observa que las cajas RPCs y cajas de cartón sean usados 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>No site storage for items and/or equipment because are provided the 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>RPCs crates and cardboard boxes were observed on pallets. // Las cajas RPCs y cajas de cartón 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 product and mesh to cover different containers were observed clean and in good conditions. // 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>RPCs crates 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 cajas RPCs. 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.</i>	Compliant
3.5.3.	Harvested produce shall be stored separately from chemicals which may pose a food safety hazard. <i>No product is stored in the field. // El producto no se almacena en campo.</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 packing, product is brought to another facility. Procedure in place. // Después del empaque en campo, el producto se lleva a otra instalación. 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.	Compliant



Agriculture

Section 4.1. Equipment Sanitation and Maintenance		
No	Topic/Notes	Answer
	<i>Work instruction in place. No garbage was observed in the operations. // Documento: "Plan de Manejo de residuos IT-950-OCE-06". No se observó basura en las operaciones.</i>	
Section Score :	3/3	100.0%