



SQF Food Safety Audit Edition 9

**Aguilares S.P.R. de R.L. - ASR9606183D4 - Aguilares SPR de RL ,
Empaque Aguilares 2 ASR9606183D4**

Summary

AUDIT DECISION
CERTIFIED

CERTIFICATION NUMBER
69375 | 175223

AUDIT RATING



Excellent

DECISION DATE
03/03/2023

AUDIT TYPE
RECERTIFICATION

RECERTIFICATION DATE
02/02/2024

AUDIT DATES
01/17/2023 - 01/19/2023

EXPIRATION DATE
04/18/2024

ISSUE DATE
03/03/2023

Facility & Scope

Aguilares S.P.R. de R.L. - ASR9606183D4 (43078)

Aguilares SPR de RL , Empaque Aguilares 2 ASR9606183D4
Autopista Salamanca-Querétaro
Col. Garambullo,
Santa Cruz de Juventino Rosas, Guanajuato., 38255
Mexico

Food Sector Categories:

4. Fresh Produce, Grain, and Nut Packhouse Operations

Products:

Tomato and Pepper

Scope of Certification:

Reception, evaluation, online entry, selection, product,
packaging, refrigeration and shipment. Exclusions: N/A

Certification Body & Audit Team

SCS Global Services

2000 Powell St.
Suite 600
Emeryville, CA 94608
United States

Web Site: <http://www.scsglobalservices.com>

CB#: CB-1-SCS

Accreditation Body: ANSI

Accreditation Number: 0821

Lead Auditor: Salcedo, Rosalba (9871)

Technical Reviewer: Sztabowski, Jacek (9892)

Hours Spent on Site: 24

Hours of ICT Activities: 0

Hours Spent Writing Report: 16

Non-Conforming

2.2.2 Document Control (Mandatory)

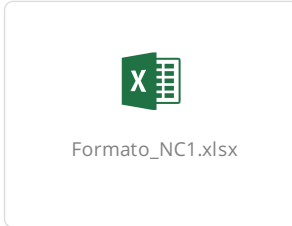
The supplier has written procedure for control and update documents with all written procedures, instructions, records and formats . The name of this document is Master List for SQF. The register of this document is controlled by Quality/Food Safety staff, stored in printed and electronic format, shared to all responsible staff in the different areas (Food Safety, maintenance, production, etc). Every document/format, record, include a code number, titled and date of creation and update. NC: During the document review of the Document control List (code # F-200-OC-01), I found that this list was not updated, since was not including one of the documents used for review/test the food defense plan, document entitled: Annual Test Review Checklist.

2.2.2.1 The methods and responsibility for maintaining document control, including records, shall be documented and implemented. They shall ensure that documents and records are i. Controlled; ii. Current; iii. Safely stored to prevent unauthorized access, loss, damage, and deterioration; iv. Organized in a registry or listing form; and v. Readily accessible in a manner that ensures employees use up-to-date and current policies, procedures (work instructions/task lists), and forms when documenting food safety related activities.

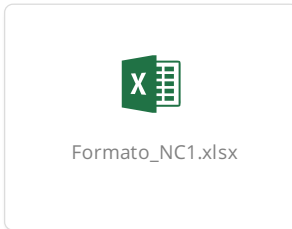
RESPONSE: MINOR

EVIDENCE: During the document review of the Document control List (code # F-200-OC-01), I found that this list was not updated, since was not including one of the documents used for review/test the food defense plan, document entitled: Annual Test Review Checklist.

ROOT CAUSE: Formally include the document in the quality system and identify it with a specific code.



CORRECTIVE ACTION: Formally include the document in the quality system and identify it with a specific code.



VERIFICATION OF CLOSEOUT: Reviewed and Approved Root Cause, Corrective Action, and Evidence by RSH.

COMPLETION DATE: 02/08/2023 **CLOSEOUT DATE:** 02/21/2023

10.3.2 Cleaning and Sanitation

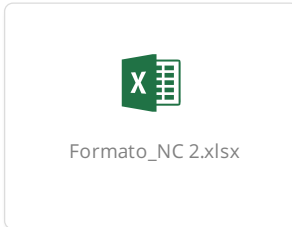
The verification program for cleaning and sanitation is documented in F-100-INP-32 rev 02. This document outlines the frequency for cleaning, responsible staff to conduct such activities, and staff who fill out the records and conduct verification. Products used for cleaning and sanitation are Bioclor, Tsunami, Hi-remove, etc and for cleaning and sanitation hands the company uses the soap surfaclean and alcohol gel. Inventory is documented in IT-100-EAG-35. Includes the frequency of use and instructions for the applications. Responsible staff is trained, and have access to instructions, SDS, labels, etc. Cleaning records are verified weekly. The cleaning program activities are documented in program EAG-73. Rev 01. Product rinse is conducted with stored on cistern treated, at Tsunami concentration 60-80 PPM, this concentration is recorded in F-200-EGA-30. PPE used includes aprons, jackets, including, gowns, coats, flannels, and are cleaning in the laundry area using detergent and chlorine bleach. All tools used for cleaning (buckets, brooms, brushes, etc) are color coded, to differentiate the contact surface for which it is used. Preoperational inspections are conducted before the daily commencement of work. NC- The ventilation equipment installed in the packaging are not included or described in the cleaning and sanitizing program (document: Preventive Maintenance Program). Even these items or equipment are not indicated in the cleaning procedures (IT-100-EAG-35).

10.3.2.1 The methods and responsibility for cleaning of the product handling equipment and environment shall be documented and implemented. Cleaning procedures and schedules shall include: i. A list of equipment, utensils, and storage areas that require periodic cleaning; ii. Instructions on how cleaning is performed for the various areas and equipment; iii. The frequency of when cleaning is to be completed; iv. Personnel responsible and the methods used to verify the effectiveness of the cleaning and sanitation program (e.g., validation of procedures, concentration of detergents and sanitizers); and v. Records of cleaning activities and effectiveness reviews/inspections are maintained.

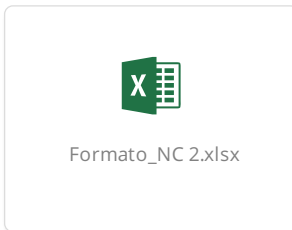
RESPONSE: MINOR

EVIDENCE: The ventilation equipment installed in the packaging are not included or described in the cleaning and sanitizing program (document: Preventive Maintenance Program). Even these items or equipment are not indicated in the cleaning procedures (IT-100-EAG-35).

ROOT CAUSE: It was not documented in the maintenance program.



CORRECTIVE ACTION: Review the cleaning procedure, document with the maintenance personnel the manner in which this cleaning will be performed so that anyone can perform it.



VERIFICATION OF CLOSEOUT: Reviewed and Approved Root Cause, Corrective Action, and Evidence by RSH.

COMPLETION DATE: 02/10/2023 **CLOSEOUT DATE:** 02/21/2023

10.5.2 Control of Foreign Matter Contamination Operations

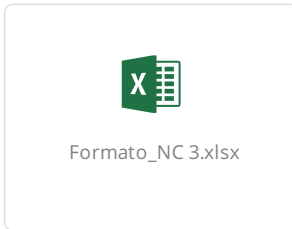
Knives and scissors are stored by food safety supervisors, there is an inventory for control these items, there is a documented policy for control of glass and brittle plastics IT-100-INP-14. and in case of any damage of these materials, this is documented in the record F-100-INP-30 and F-900-EAG-23. Materials included are: surveillance cameras, thermometers, reflectors, tomato warehouse or packing plant, including lamps, wall clocks, tablets, windows, computers, glasses, micas, etc. NC: Daily inspections are performed to ensure that foreign material from brittle plastic is not present during operations. For this purpose, the inventory document entitled: Inventory of glass and plastic materials (code: f-100-INP-30) is used, which does not include the anti-shock safety mirrors located between the palletizing areas and cold rooms (forklift transit areas with packaged-palletized finished product).

10.5.2.1 The methods and responsibility for the prevention of foreign matter and glass contamination shall be documented and implemented. Procedures and resulting records shall ensure: i. Containers, equipment, and other utensils made of glass, porcelain, ceramics, brittle plastic, or similar materials are not permitted where exposed product is handled, unless clearly identified, required for effective operational controls, and regularly inspected; ii. Regular inspections are conducted to ensure food handling/contact zones areas are free of glass and brittle plastic and any items made from the previously identified materials are in good repair; iii. Wooden pallets and other wooden utensils or tools used in food handling/contact zones are dedicated for that purpose. Their condition is subject to regular inspection, and they are cleaned and maintained in good order; iv. Product handling areas are routinely inspected to remove risks from foreign material, such as debris, wood, stones, metal, detached/deteriorated equipment, and other physical hazards; and v. Personnel are to be made aware of their responsibility to adhere to the site's foreign matter and glass controls.

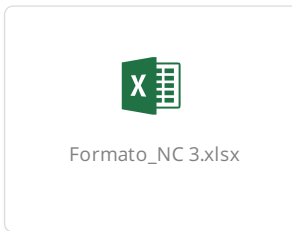
RESPONSE: MINOR

EVIDENCE: Daily inspections are performed to ensure that foreign material from brittle plastic is not present during operations. For this purpose, the inventory document entitled: Inventory of glass and plastic materials (code: f-100-INP-30) is used, which does not include the anti-shock safety mirrors located between the palletizing areas and cold rooms (forklift transit areas with packaged-palletized finished product).

ROOT CAUSE: The review and verification of glass and hard plastic inventory F-100-INP-30 was not followed up.



CORRECTIVE ACTION: Reinforce walk-throughs in areas for glass and hard plastic screening. Update the F-100-INP-30 glass and hard plastic inventory, including anti-shock safety mirrors.



VERIFICATION OF CLOSEOUT: Reviewed and Approved Root Cause, Corrective Action, and Evidence by RSH.

COMPLETION DATE: 02/10/2023 **CLOSEOUT DATE:** 02/21/2023

Section Responses

Audit Statement

Audit

SQF Practitioner Name

Name the designated SQF Practitioner
RESPONSE: Omar Chavez Aguilera

SQF Practitioner Email

Email of the designated SQF Practitioner
RESPONSE: ochavez@grupou.mx

Opening Meeting

People Present at the Opening Meeting (Please list names and roles in the following format Name: Role separated by commas)
RESPONSE: Rosalba Salcedo: SQF Auditor, Omar Chavez Aguilera: SQF practitioner and General Coordinator, Karina Yanet Rios Abarca: Food Safety and Quality coordinator, Pedro Usabiaga Orantes: General Manager, Juan Jose Anaya Mireles: Maintenance Chief, Sonia Candelaria Tellez and Daniela Acosta Perez: Food Safety Supervisors, Victor Campos: Quality Assurance Supervisor, Elizabeth Anaya: Production Coordinator, Mercedes Gonzalez: Quality Assurance, Felipe de Jesus: Processing.

Facility Description	<p>Auditor Description of Facility (Please provide facility description include # of employees, size, production schedule, general layout, and any additional pertinent details)</p> <p>RESPONSE: The company Aguilares packing house #2 is located at Cortazar in Guanajuato Mexico. Is one building with five packing lines for tomatoes and bell peppers, including mini peppers. Average number of workers are 250 workers including full time and temporary, in peak season are 270 workers. There are two operations packing shifts and one shift for cleaning activities. Products are packed in bags and clamshells as primary packaging and cardboard boxes as secondary. The main water source is from one well. Products in the scope are Tomato, and Bell Peppers. The facility is 53820 Sq Ft.</p>
Closing Meeting	<p>People Present at the Closing Meeting (Please list names and roles in the following format Name: Role separated by commas)</p> <p>RESPONSE: Rosalba Salcedo: SQF Auditor, Omar Chavez Aguilera: SQF practitioner and General Coordinator, Karina Yanet Rios Abarca: Food Safety and Quality coordinator, Pedro Usabiaga Orantes: General Manager, Juan Jose Anaya Mireles: Maintenance Chief, Sonia Candelaria Tellez and Daniela Acosta Perez: Food Safety Supervisors, Victor Campos: Quality Assurance Supervisor, Elizabeth Anaya: Production Coordinator, Mercedes Gonzalez: Quality Assurance, Felipe de Jesus: Processing.</p>
Auditor Recommendation	<p>Auditor Recommendation</p> <p>RESPONSE: Issue of certification once all deficiencies are rectified.</p>
2.1.1	<p>Management Responsibility (Mandatory)</p> <p>The company has a food safety policy written in Spanish and signed by the General Manager (Pedro U.) this is posted in lunch rooms, access areas, and operations areas, communicated to workers, during the interviews I realized that all the workers know and understand the policy. The policy mentions commitment to comply with the requirements of food safety and those required by customers and regulations, maintain the food safety culture into the processing areas and with workers. The commitment to provided resources needed in order to achieve this. Teamwork is also included. The food safety culture is supported with methods and policies described in written procedures shared to supervisors and managers of the different areas, including human resources; for the compliance of training requirements, maintenance and production staff; requirements for suppliers. Supervisors, managers and operators are informed through de trainings and written instructions provided. During the staff interviews confirm that they notify to managers and supervisors about potential food safety issues. Know how to act in accordance with procedures. Reporting structure is documented with code F-300-EAG-11. Including managers positions by area, production, coordinators, supervisors, maintenance and workers in human resources áreas. The description includes backup persons in case of absence or managers, inspectors or supervisors. Training program is documented with code F-300_OCE-13. There is one SQF practitioner and one substitute, both of them are coordinators and received the same training in HACCP and SQF edition 9. Both are full time employees and have more that 10 years of experience in food safety and quality operations applied in packing facility operations. The company started operations on december 20 of 2021. The packing operations are implemented all year. Operations are not seasonal. However in document entitled as Biosecurity updated at may 12 of 2022 is mentioned that unannounced audits can be conducted and accepted all year.</p>
2.1.1.1	<p>Senior site management shall prepare and implement a policy statement that outlines at a minimum the commitment of all site management to: i. Supply safe food; ii. Establish and maintain a food safety culture within the site; iii. Establish and continually improve the site's food safety management system; and iv. Comply with customer and regulatory requirements to supply safe food. The policy statement shall be: v. Signed by the senior site manager and displayed in prominent positions; and vi. Effectively communicated to site personnel in language(s) understood by all staff.</p> <p>RESPONSE: COMPLIANT</p>
2.1.1.2	<p>Senior site management shall lead and support a food safety culture within the site that ensures at a minimum: i. The establishment and documentation of clear and concise food safety objectives and performance measures and their communication to all relevant staff; ii. Adequate resources are available to meet food safety objectives and performance measures; iii. Food safety practices and all applicable requirements of the SQF System are adopted and maintained; iv. Staff are informed and are aware of their food safety and regulatory responsibilities; v. Staff are informed and held accountable for their food safety and regulatory responsibilities; vi. Staff are positively encouraged and required to notify management of actual or potential food safety issues; and vii. Staff are empowered to act to resolve food safety issues within their scope of work.</p> <p>RESPONSE: COMPLIANT</p>
2.1.1.3	<p>The reporting structure shall identify and describe the site personnel with specific responsibilities for tasks within the food safety management system and identify backup for absence of key personnel. Job descriptions for the key personnel shall be documented.</p> <p>RESPONSE: COMPLIANT</p>

2.1.1.4	<p>Senior site management shall designate a primary and substitute SQF practitioner for each site with responsibility and authority to: i. Oversee the development, implementation, review, and maintenance of the SQF System, including Good Agricultural/Operating Practices outlined in 2.4.2, and the food safety plan outlined in 2.4.3. ii. Take appropriate action to ensure the integrity of the SQF System; and iii. Communicate to relevant personnel all information essential to ensure the effective implementation and maintenance of the SQF System</p> <p>RESPONSE: COMPLIANT</p>
2.1.1.5	<p>The primary and substitute SQF practitioner shall: i. Be employed by the site; ii. Hold a position of responsibility related to the management of the site's SQF System; iii. Have completed a HACCP training course; iv. Be competent to implement and maintain HACCP based food safety plans; and v. Have an understanding of the SQF Food Safety Code: Primary Plant Production and the requirements to implement and maintain an SQF System relevant to the site's scope of certification.</p> <p>RESPONSE: COMPLIANT</p>
2.1.1.6	<p>Senior site management shall ensure the training needs of the site are resourced, implemented, and meet the requirements outlined in system elements 2.9 and that site personnel have met the required competencies to carry out those functions affecting the legality and safety of food products.</p> <p>RESPONSE: COMPLIANT</p>
2.1.1.7	<p>Senior site management shall ensure the integrity and continued operation of the food safety system in the event of organizational or personnel changes within the company or associated facilities.</p> <p>RESPONSE: COMPLIANT</p>
2.1.1.8	<p>Senior site management shall designate defined blackout periods that prevent unannounced re-certification audits from occurring out of season or when the site is not operating for legitimate business reasons. The list of blackout dates and their justification shall be submitted to the certification body a minimum of one (1) month before the sixty (60) day re-certification window for the agreed-upon unannounced audit.</p> <p>RESPONSE: COMPLIANT</p>
2.1.2	<p>Management Review (Mandatory)</p> <p>A meeting is held with the area managers and coordinators with the packaging and planning department. Among the reports reviewed at the annual and monthly meetings are the results of internal audits, indicators of compliance. The review of the system were conducted on november 13 of 2022, and monthly meetings are observed starting in january (managers, supervisors and coordinators). Annual meeting includes review of customer complaints.</p>
2.1.2.1	<p>The SQF system shall be reviewed by senior site management at least annually and include: i. Changes to food safety management system documentation (policies, procedures, specifications, food safety plan); ii. Food safety culture performance; iii. Food safety objectives and performance measures; iv. Corrective and preventative actions and trends in findings from internal and external audits, customer complaints, and verification and validation activities; v. The hazard and risk management system; and vi. Follow-up action items from previous management review. Records of all management reviews and updates shall be maintained.</p> <p>RESPONSE: COMPLIANT</p>
2.1.2.2	<p>The SQF Practitioner(s) shall update senior site management on at least a monthly basis on matters impacting the implementation and maintenance of the SQF System. The updates and management responses shall be documented.</p> <p>RESPONSE: COMPLIANT</p>
2.1.3	<p>Complaint Management (Mandatory)</p> <p>Customer complaints were received in the last season and are documented according to method described in PR-200-OCE-04., that outlines how to handle, document and investigate complaints, including responsible staff to receive, document and investigate. a customer complaint reporting format is used in which the information of the customer's complaint is attached, including root cause, corrective and preventive actions taken or in process, date of closing and evidences. A folio number is assigned and followed up. Quality and safety coordinators are responsible, the level of risk is determined according the root cause and corrective actions requirements.</p>
2.1.3.1	<p>The methods and responsibility for handling, investigating, and resolving complaints from commercial customers, consumers, and authorities arising from products grown or handled on-site, shall be documented and implemented.</p> <p>RESPONSE: COMPLIANT</p>

2.1.3.2	<p>Adverse trends of customer complaint data shall be investigated and analyzed, and root cause established by personnel knowledgeable about the incidents.</p> <p>RESPONSE: COMPLIANT</p>
2.1.3.3	<p>Corrective and preventative action shall be implemented based on the seriousness of the incident and the root cause analysis as outlined in 2.5.3. Records of customer complaints, their investigation and resolution shall be maintained.</p> <p>RESPONSE: COMPLIANT</p>
2.2.1	<p>Food Safety Management System (Mandatory)</p> <p>The organization chart is included in the Quality Assurance and Food Safety manual, the covered products are included, the manual is also in electronic format and is controlled by the safety coordinator and quality and safety management. The manual includes also, procedures, policies, specifications for packaging material and finished product and other items required in process. Annual revisions of documents are conducted by the management staff, in the last year there have been no changes.</p>
2.2.1.1	<p>The methods the site uses to meet the requirements of the SQF Food Safety Code: Primary Plant Production shall be maintained in electronic and/or hard copy documentation. They will be made available to relevant staff and include: i. Food safety policies and organization chart; ii. Products covered under the scope of certification; iii. Food safety regulations that apply to the site and to the country of sale if known; iv. Agricultural inputs/materials, packaging materials, and finished product specifications; and v. Written procedures and programs (Good Agricultural Practices and/or Good Operational Practices) and other documentation necessary to support the development, implementation, maintenance, and control of the SQF System (e.g., food safety plans, validation, and verification).</p> <p>RESPONSE: COMPLIANT</p>
2.2.1.2	<p>Food safety plans, Good Agricultural/Operating Practices, and all relevant aspects of the SQF System shall be reviewed, updated, and communicated as needed when any potential changes implemented have an impact on the site's ability to deliver safe food. The reason for the change shall be documented.</p> <p>RESPONSE: COMPLIANT</p>
2.2.2	<p>Document Control (Mandatory)</p> <p>The supplier has written procedure for control and update documents with all written procedures, instructions, records and formats . The name of this document is Master List for SQF. The register of this document is controlled by Quality/Food Safety staff, stored in printed and electronic format, shared to all responsible staff in the different areas (Food Safety, maintenance, production, etc). Every document/format, record, include a code number, titled and date of creation and update. NC: During the document review of the Document control List (code # F-200-OC-01), I found that this list was not updated, since was not including one of the documents used for review/test the food defense plan, document entitled: Annual Test Review Checklist.</p>

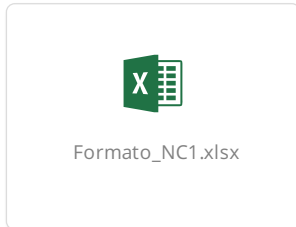
2.2.2.1

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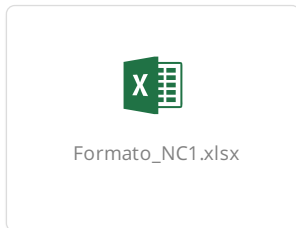
RESPONSE: MINOR

EVIDENCE: During the document review of the Document control List (code # F-200-OC-01), I found that this list was not updated, since was not including one of the documents used for review/test the food defense plan, document entitled: Annual Test Review Checklist.

ROOT CAUSE: Formally include the document in the quality system and identify it with a specific code.



CORRECTIVE ACTION: Formally include the document in the quality system and identify it with a specific code.



VERIFICATION OF CLOSEOUT: Reviewed and Approved Root Cause, Corrective Action, and Evidence by RSH.

COMPLETION DATE: 02/08/2023 **CLOSEOUT DATE:** 02/21/2023

2.2.3

Records (Mandatory)

The company has a food safety manual that is printed and available in electronic format. The respective records are included per documented procedure. The records includes blank spaces to sign by responsible supervisors to implement procedures and those who verify the implementation of the procedures. The records are stored for a maximum of 3 years.

2.2.3.1

All manual or electronic/digital records shall be legible, suitably authorized, and/or signed by those undertaking activities to demonstrate that inspections, supervisory reviews, testing, and other essential activities have been completed.

RESPONSE: COMPLIANT

2.2.3.2

Records shall be retained in accordance with periods specified by a customer or regulations or at a minimum no less than product shelf life.

RESPONSE: COMPLIANT

2.3.1

Plant Variety/Hybrid or Product Development

Although there is no new product development, current processes at the plant are documented and safeguarded by quality management, and customer requirements are followed based on specifications provided by customers. Batch samples are kept for shelf life testing and MRLs for final releases and approvals. The HACCP plan, including the process flow diagram, is verified annually. No changes have been made.

2.3.1.1

The methods and responsibility for designing, developing, and converting product concepts (e.g. new varieties, hybridization, crops, species) to commercial realization shall be documented and implemented and comply with regulatory and customer requirements. Records for new products testing, shelf life, and final approvals shall be maintained.

RESPONSE: COMPLIANT

2.3.1.2	<p>The food safety plan shall be reviewed and revised accordingly for each new product and its associated process through conversion to commercial production and distribution, or where a change to inputs, process, or packaging occurs that may impact food safety.</p> <p>RESPONSE: COMPLIANT</p>
2.3.1.3	<p>New products shall be tested and inspected to ensure they meet stated shelf life, maximum residue limits (MRLs), and other regulatory and customer requirements (e.g., potency, strength, purity).</p> <p>RESPONSE: COMPLIANT</p>
2.3.1.4	<p>The process flows for all new and existing processes shall be designed to ensure that products meet specifications and to prevent cross-contamination.</p> <p>RESPONSE: COMPLIANT</p>
2.3.2	<p>Specifications (Agricultural Inputs, Packaging, Harvested Product, and Contract Services)</p> <p>There are specifications of products, including percentage of acceptance received and listed at detail in specifications provided by clients and legal requirements and policies of the company. The quality specifications for the finished product have been documented, including general specifications such as size, temperature of the final product to be maintained. Inputs applicable are packaging materials and services, the company is a packing facility and no agriculture process are into the scope of this audit. Specifications for packing materials required by this company are the printing links used, manufacturing materials, certifications related to food safety. Contracted services providers are for the following services: Pest control, laboratories and maintenance services. Certificates and letters of guarantee were provided, updated december 2022, documentation about training and accreditations under the standard 17025 were provided for review. Follow up processes for the above mentioned services providers, includes the annual request and review of the documents indicated by every supplier. All suppliers of services and items mentioned above are listed in the document. Supplier register 2023.</p>
2.3.2.1	<p>Specifications and/or descriptions for seeds, agricultural inputs, packaging, and contract services that impact finished product safety shall be documented, approved, comply with relevant legislation, and kept current through a review process.</p> <p>RESPONSE: COMPLIANT</p>
2.3.2.2	<p>Food contact packaging, seeds, and agricultural inputs shall be verified to ensure product safety is not compromised and the material is fit for its intended purpose. Verification shall include certificates of conformance, certificate of analysis, or sampling and testing (refer to 2.4.4.1).</p> <p>RESPONSE: COMPLIANT</p>
2.3.2.3	<p>Finished product specifications shall be documented, approved by the site and its customer where applicable, accessible to relevant staff, and kept current through a review process. Specifications shall include, where applicable: i. Microbiological, purity, strength, composition, and agricultural chemical limits; ii. Maximum residue limits (MRLs) for pesticides; and iii. Labeling and packaging regulatory and customer requirements.</p> <p>RESPONSE: COMPLIANT</p>
2.3.2.4	<p>The methods and responsibilities for managing contract farms, services (e.g., spraying), packers, or storage and distribution facilities shall be documented and implemented to ensure the following are being met: i. Contract farms and services shall comply with the SQF Food Safety Code: Primary Plant Production and relevant regulatory and customer requirements; ii. Changes to contractual agreements are approved by both parties and communicated to relevant personnel; and iii. Records of all contract reviews and changes to contractual agreements and their approvals are maintained.</p> <p>RESPONSE: COMPLIANT</p>
2.3.2.5	<p>A register or listing of all specifications and/or descriptions for seeds, agricultural inputs, packaging, and labels, finished products, and contract services shall be maintained and kept current.</p> <p>RESPONSE: COMPLIANT</p>

2.3.3

Approved Supplier/Input Purchasing Program (Mandatory)

There is a procedure for approving different suppliers and services for the prevention of food fraud that includes a summary of controls, instructions about how to monitor and follow up of these controls, it also involves the administration address as part of authorizing purchases; request received by the head buyer. In document the management methods followed are indicated for approving all chemicals used for cleaning and sanitation, packaging materials, etc. All inspections are based on the specification procedures described in the manual. In these same documents it is included that the product will only be inspected before approval when it is an emergency situation. Follow up processes for the above mentioned services providers, includes the annual request and review of the documents indicated by every supplier, this is conducted by the supply department in Aguilares company. Take into account the level of risk, supplier location, licenses, certifications, accreditations under ISO 17025 standards, indicate who, how often and what documents will be requested from each supplier. Only packaging materials are applicable in the item 2.3.3.2. Inspections are conducted related to cleaning, odors, materials completed covered. Materials received from others sites of the same ownership are inspected based on the same requirements.

2.3.3.1

Seeds, agricultural inputs, harvested product, market-ready product, and packaging materials that impact finished product food safety shall be supplied by an approved supplier. The methods and responsibility for selecting, evaluating, approving, and monitoring an approved supplier shall be documented and implemented. The approved supplier program shall contain at a minimum: i. A risk level assigned to each supplier that is based on the past performance of the supplier, criticality to the site, food safety risk, and other relevant factors determined by the site; ii. Agreed specifications; iii. A summary of the food safety controls implemented by the approved supplier, including regulatory compliance and licensing where applicable; iv. Methods for granting approved supplier status; v. Methods and frequency of monitoring approved suppliers, which may include testing, receiving inspection, and/or supplier audits; vi. Methods and frequency of reviewing approved supplier performance and status. Where supplier audits are used as a monitoring tool, they shall be based on risk and conducted by individuals knowledgeable of applicable regulatory and food safety requirements and trained in auditing techniques. A register or list of approved suppliers and records of monitoring activities shall be maintained. Code Amendment #2 Approved supplier registers shall include supplier contact details. All approved and emergency suppliers shall be registered.

RESPONSE: COMPLIANT

2.3.3.2

The receipt of seeds, agricultural inputs, harvested product, market-ready product, and packaging materials from non-approved suppliers shall be acceptable in an emergency situation, provided they are inspected or analyzed before use.

RESPONSE: COMPLIANT

2.3.3.3

Agricultural inputs, harvested product, market-ready product, and packaging materials received from other sites under the same corporate ownership shall be subject to the same specification requirements (refer to 2.3.2), approved supplier requirements, and receiving inspections as all other material providers.

RESPONSE: COMPLIANT

2.4.1

Food Legislation (Mandatory)

Methods and responsibilities are documented in the procedure describing the compliance with government authorities, details that in case of any recall class I and II, this procedure will be used and for communication the company has email for notification to SQF, CB and government authorities.

2.4.1.1

The owner/senior site manager shall ensure that, at the time of delivery to its customer, the food supplied shall comply with food safety and production legislation applicable in the country of use and sale, if known. Any specific licensing requirements or commodity-specific regulations shall be maintained and kept current.

RESPONSE: COMPLIANT

2.4.1.2

The methods and responsibility for ensuring the organization is kept informed of changes to relevant legislation, scientific and technical developments, emerging food safety issues, and relevant industry codes of practice shall be documented and implemented.

RESPONSE: COMPLIANT

2.4.1.3

SQFI and the certification body shall be notified in writing within twenty-four (24) hours as a result of a regulatory warning or event. Notification to SQFI shall be by email to foodsafetycrisis@sqfi.com.

RESPONSE: COMPLIANT

2.4.2

Good Agricultural/Operating Practices (Mandatory)

The company has a documented procedure describing the requirements for the compliance of GMPs, also included in the policy manual. Procedures were shared describing Documents for washing and sanitation of food contact surfaces such as conveyors, water tanks, sprayers, etc. Documents shared Includes product washing and procedures for monitoring the concentration for water used for dilutions of sanitizers.

2.4.2.1

The site shall ensure the applicable Good Agricultural Practices described in modules 7, 8, or 18 and the Good Operating Practices described in module 10 of this Food Safety Code are documented and implemented (refer to 2.2.1.1), or exempted according to a written risk analysis outlining the justification for exemption or evidence of the effectiveness of alternative control measures to ensure that food safety is not compromised.

RESPONSE: COMPLIANT

2.4.3

Food Safety Plan (Mandatory)

A HACCP plan is documented, a hazard analysis is documented as code F-200-CE-18, the haccp plan is reviewed every year. The review includes all products by sorting and packing line. Tomato and Peppers are included (including per varieties, such as On the Vine, mini pepper, etc. The food safety plan was reviewed, and this outlines risks and measures control, including procedures and monitoring records. The FS plan describes the use of products, consumers, packing used (primary and secondary), date of consumption (15 to 20 days), flow diagram, information about inputs and outputs, labels, etc. The HACCP team includes coordinators, SQF Practitioner, food safety and quality supervisors and managers of maintenance and production. Senior manager is part of the HACCP team. The scope of Food Safety includes processes from reception of products and as endpoints include the Shipping, inputs and outputs are documented in the flow diagram, including water, packaging materials and gases. Products are described, including storage conditions (temperatures, HR). T: 50-55°F or 13°C and HR:95%. The FST signed the document hazard analysis, they attended the audit and demonstrated the knowledge of hazards determined as significance. Are also aware of records and procedures followed to control these hazards. For every hazard measures of controls are documented, the use of records was demonstrated during the audit. The Hazard analysis is documented in F-200-CE-18, it identified the CQP in the packing step, since the sorting of products are conducted by operators in this step. The plan is conducted according is documented, according records and instructions, review is conducted during the annual review of the SQF program.

2.4.3.1

A HACCP-based referenced food safety plan, developed by a responsible authority, shall be implemented in the absence of a specifically developed food safety plan for the site. The site shall: i. Maintain current records indicating that the food safety plan has been reviewed and its scope of hazard analysis, risk assessments, and control measures, such as Good Agricultural or Operational Practices, cover all products produced and sold by the site and are within the scope of certification; and ii. Document when changes in the food safety plan have impacted their Good Agricultural or Operational Practices. Note: Sites shall choose either 2.4.3.1 or 2.4.3.2 with the subsequent 2.4.3 requirements as the mandatory element.

RESPONSE: COMPLIANT

2.4.3.2

Where a site has developed its own food safety plan, either by choice or due to product(s) not included within the scope of a HACCP-based model as per 2.4.3.1, it shall be implemented and maintained and outline how the organization controls and assures food safety of the products or product groups and their associated processes that are included in the scope of the SQF certification. More than one HACCP food safety plan may be required to cover all products included in the scope of certification.

RESPONSE: COMPLIANT

2.4.3.3

The food safety plan(s) shall be developed and maintained by a team that includes the SQF practitioner and those site personnel with agricultural, technical, and/or machinery knowledge relevant to the commodities and products. Where the relevant expertise is not available on-site, advice may be obtained from other sources to assist the food safety team.

RESPONSE: COMPLIANT

2.4.3.4

The scope of each food safety plan shall be developed and documented including the start and endpoints of the processes under consideration and all relevant inputs and outputs.

RESPONSE: COMPLIANT

2.4.3.5

Product descriptions shall be developed and documented for all products included in the scope of the food safety plans. These shall reference and/or include: i. The finished product specifications; ii. Information relevant to product safety, such as it is ready-to-eat, requires further processing, and/or storage conditions; and iii. The intended use of each product, which includes target consumer groups, the potential for consumption by vulnerable groups of the population, requirements for further processing if applicable, and potential alternative use of the product.

RESPONSE: COMPLIANT

2.4.3.6	<p>The food safety team shall develop and document a flow diagram covering the scope of each food safety plan. The flow diagram shall include every step in the process of primary production, all agricultural inputs, packaging material, service inputs (e.g., water, steam, gasses as appropriate), process delays, and all process outputs, including feed, waste, and rework. Each flow diagram shall be confirmed by the food safety team to cover all stages and hours of operation.</p> <p>RESPONSE: COMPLIANT</p>
2.4.3.7	<p>The food safety team shall identify and document all food safety hazards that can reasonably be expected to occur at each step in the processes, including agricultural inputs.</p> <p>RESPONSE: COMPLIANT</p>
2.4.3.8	<p>The food safety team shall conduct a hazard analysis for every identified hazard to determine which hazards are significant, i.e., their elimination or reduction to an acceptable level is necessary to control food safety. The methodology for determining hazard significance shall be documented and used consistently to assess all potential hazards.</p> <p>RESPONSE: COMPLIANT</p>
2.4.3.9	<p>The food safety team shall determine and document the control measures that must be applied to all significant hazards. More than one control measure may be required to control an identified hazard, and more than one significant hazard may be controlled by a specific control measure.</p> <p>RESPONSE: COMPLIANT</p>
2.4.3.10	<p>Based on the results of the hazard analysis (refer to 2.4.3.8), the food safety team shall identify the steps in the process where control must be applied to eliminate a significant hazard or reduce it to an acceptable level (a critical control point or CCP). In instances where a significant hazard has been identified at a step in the process, but no control measure exists, the food safety team shall modify the process to include an appropriate control measure.</p> <p>RESPONSE: COMPLIANT</p> <p>EVIDENCE: CCPs are not identified in the food safety side.</p>
2.4.3.11	<p>For each identified CCP, the food safety team shall identify and document the critical limits that separate safe from unsafe product. The food safety team shall validate all of the critical limits to ensure the level of control of the identified food safety hazard(s) and that all critical limits and control measures, individually or in combination, effectively provide the level of control required (refer to 2.5.2.1).</p> <p>RESPONSE: COMPLIANT</p> <p>EVIDENCE: CCPs are not identified in the food safety side.</p>
2.4.3.12	<p>The food safety team shall develop and document procedures to monitor CCPs to ensure they remain within the established limits (refer to 2.4.3.11). Monitoring procedures shall identify the personnel assigned to conduct testing, the sampling and test methods, and the test frequency.</p> <p>RESPONSE: COMPLIANT</p> <p>EVIDENCE: CCPs are not identified in the food safety side.</p>
2.4.3.13	<p>The food safety team shall develop and document deviation procedures that identify the disposition of affected product when monitoring indicates a loss of control at a CCP. The procedures shall also prescribe actions to correct the process step to prevent recurrence of the safety failure.</p> <p>RESPONSE: COMPLIANT</p> <p>EVIDENCE: CCPs are not identified in the food safety side.</p>
2.4.3.14	<p>The documented and approved food safety plan(s) shall be implemented in full. The effective implementation shall be monitored by the food safety team, and a full review of the documented and implemented plans shall be conducted at least annually, or when changes to the process, equipment, inputs, or other changes affecting product safety occur.</p> <p>RESPONSE: COMPLIANT</p>
2.4.3.15	<p>Procedures shall be in place to verify that critical control points are effectively monitored and appropriate corrective actions are applied. Implemented food safety plans shall be verified as part of SQF System verification (refer to 2.5).</p> <p>RESPONSE: COMPLIANT</p> <p>EVIDENCE: CCPs are not identified in the food safety side.</p>

<p>2.4.3.16</p>	<p>Critical control point monitoring, corrective action, and verification records shall be maintained and appropriately used.</p> <p>RESPONSE: COMPLIANT</p> <p>EVIDENCE: CCPs are not identified in the food safety side.</p>
<p>2.4.3.17</p>	<p>Where food safety regulations in the country of production and destination (if known) prescribe a food safety control methodology other than the Codex Alimentarius Commission HACCP guidelines, the food safety team shall implement food safety plans that meet both Codex and food regulatory requirements.</p> <p>RESPONSE: COMPLIANT</p>
<p>2.4.4</p>	<p>Product Sampling, Inspection and Analysis</p> <p>Samplings of products are conducted in reception y finished areas. Samples are taken by lot from reception and after packing, inspected by Quality Assurance staff. Inspections are conducted also according to client specifications, a range of defects are calculated, less than 10% are accepted for Bell Peppers less than 15% for tomatoes. The next are considered as defects: decays, foreign matter, etc. The results of these inspections are registered in the record with code: EAG-32, REV 05. Including the test results for finished products, inspections for the QCP, methods used for inspections, description of defects, specifications from clients, etc. are posted in inspections areas, updated by the coordinators. External lab i used and accreditation was verified; according to ISO 17025, by the EMA Agency in Mexico. On site laboratories are not in place.</p>
<p>2.4.4.1</p>	<p>The sampling, inspecting, and/or analyzing of agricultural inputs and finished product shall be documented and implemented. The procedures applied shall ensure: i. Inspections and analyses are completed at regular intervals as required and to agreed specifications (e.g., MRLs, purity, strength, composition as per 2.3.2) and regulatory and labeling requirements; ii. Records of all inspections and analyses are maintained; and iii. All analyses are conducted to nationally recognized methods or alternative methods which are validated as equivalent to the nationally recognized methods. Where external laboratories are used to conduct input or product analyses, the laboratories shall be accredited to ISO 17025 or an equivalent national standard, licensed or recognized by a regulatory authority if required, and shall be included on the site's contract service specifications register (refer to 2.3.2.1). Where internal laboratories are used to conduct input or product analyses, sampling and testing methods shall be used in accordance with the applicable requirements of ISO/IEC 17025 or an equivalent national standard, including annual proficiency testing for personnel conducting analyses.</p> <p>RESPONSE: COMPLIANT</p>
<p>2.4.4.2</p>	<p>On-site laboratories conducting chemical and microbiological analyses that may pose a risk to product safety shall ensure the following: i. Be located separate from any food handling or packaging activity and designed to limit access only to authorized personnel; ii. Provisions shall be made to isolate and contain all laboratory waste and to manage laboratory waste separately from food waste; iii. Laboratory wastewater outlets shall at a minimum be downstream of drains that service food processing and handling areas; and iv. Signage is displayed that identifies the laboratory area as a restricted area, accessible only by authorized personnel.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: On site laboratories are not in place.</p>
<p>2.4.5</p>	<p>Non-conforming Agricultural Inputs and Products</p> <p>Written procedures are documented in PR-200-OCE-02, and outlines how products are marked and differentiated with the use of labels in red color, products palletize and disposed awaiting for tests conducted by quality assurance staff, during interviews with supervisors verified are ware about this way to separate product in non conformance, records of NC products are maintained by quality assurance area. Records are maintained by quality supervisor.</p>
<p>2.4.5.1</p>	<p>The methods and responsibility for how to control non-conforming products, agricultural inputs, and packaging shall be documented and implemented. The procedures shall ensure: i. Items are quarantined (held), identified, handled, re-worked, and/or disposed of in a manner that minimizes the risk of inadvertent use, improper use, or risk to the integrity of finished product; ii. All relevant personnel are aware of the site's hold and release instructions and approvals; and iii. Records of non-conforming product holds, release, and dispositions are maintained.</p> <p>RESPONSE: COMPLIANT</p>
<p>2.4.6</p>	<p>Product Rework</p> <p>Products are not repackaged and Packaging materials are cardboard boxes and clamshells, no RPC packaging materials are used.</p>

2.4.6.1

The responsibility and methods outlining how harvested or packaged product or packaging are reworked shall be documented and implemented. The methods applied shall ensure: i. Reworking operations are supervised by qualified personnel; ii. Reworked product is clearly identified and traceable; iii. Each batch/lot of reworked product is inspected or analyzed as required before release; iv. Inspections and analyses conform to the requirements outlined in element 2.4.4.1; and v. Records of all reworking operations are maintained.

RESPONSE: NOT APPLICABLE

EVIDENCE: Products are not repackaged and Packaging materials are cardboard boxes and clamshells, no RPC packaging materials are used.

2.4.7

Product Release (Mandatory)

Before release products Inspectors from quality assurance areas take samples and evaluate according requirements of clients (specifications), including quality inspections related to foreign materials and physical damages. After inspections and according to successfully results from inspections (according to parameters indicated in written instructions observed posted in inspection areas), products are released by quality and food safety manager or coordinators. Inspections records used are the Register of product release and foreign matter.

2.4.7.1

The methods and responsibility for releasing finished products shall be documented and implemented. The methods applied shall ensure: i. The product is released by authorized personnel; ii. The product is released only after all inspections and analyses have been successfully completed, reviewed, and documented; and iii. The product meets regulatory and other established food safety controls. Records of all product releases shall be maintained.

RESPONSE: COMPLIANT

2.4.8

Environmental Monitoring

The program is applicable in place for tomatoes and peppers in packhouse and cold storage rooms. Including a cold storage were peppers are packed in bags. Methods are described in procedure related to Microbiological tests- Cold storage and packing. Includes responsible staff as quality and food safety inspectors. The program was share, it is conducted twice per year. four samples are taken in several areas were products are packed and stored. The program includes indicator organisms (Listeria, E.coli, etc) swabs are taken by zone separate by rooms to in process and finished products. Methods described for undesirable results are according the zona-area where corrective actions are described as cleaning and sanitize, retest, follow investigation, stop production, hold and test, etc.

2.4.8.1

A risk-based environmental monitoring program shall be in place for all products grown indoors and packhouse operations and include all processes and immediate surrounding areas. The methods and responsibility for the environmental monitoring program shall be documented and implemented.

RESPONSE: COMPLIANT

2.4.8.2

An environmental sampling and testing schedule shall be prepared. It shall at a minimum: i. Detail the applicable pathogens or indicator organisms to test for in that industry; ii. List the number of samples to be taken and the frequency of sampling; iii. Outline the locations in which samples are to be taken and the rotation of locations as needed; and iv. Describe the methods to handle elevated or undesirable results.

RESPONSE: COMPLIANT

2.4.8.3

Environmental testing results shall be monitored, tracked, and trended, and preventative actions (refer to 2.5.3.1) implemented where unsatisfactory trends are observed.

RESPONSE: COMPLIANT

2.5.1

Validation and Effectiveness (Mandatory)

Methods followed are such included in the procedure: Validation of SQF program. Includes the coordinators for food safety and quality as responsible staff, there is a validation plan including evaluations of the performance of GMPs followed and understood by workers in all areas. Includes validations of cleaning activities, inspections and use of records and instructions share in areas according to hazards relevance documented in the hazard analysis.

2.5.1.1

The methods, responsibility, and criteria for ensuring the effectiveness of all applicable elements of the SQF Program shall be documented and implemented. The methods applied shall ensure that: i. Good Agricultural/Operating Practices are confirmed to ensure they achieve the required results; ii. Critical food safety limits are reviewed annually and re-validated or justified by regulatory standards when changes occur; and iii. Changes to the processes or procedures are assessed to ensure the controls are still effective. Records of all validation activities shall be maintained.

RESPONSE: COMPLIANT

2.5.2

Verification Activities (Mandatory)

Verification activities are implemented in the monitoring records, these are assigned per area, coordinators and supervisors are assigned for the verification and to authorize each record. Frequency is implemented according to frequency of every activity conducted. Verification activities were observed implemented. For example records reviewed included signatures of supervisors and coordinators (Some of them signed by the SQF Practitioner). Including date of signature.

2.5.2.1

The methods, responsibility, and criteria for verifying monitoring of Good Agricultural/ Operating Practices, critical control points, other food safety controls, and the legality of certified products shall be documented and implemented. The methods applied shall ensure that personnel with responsibility for verifying monitoring activities authorize each verified record.

RESPONSE: COMPLIANT

2.5.2.2

A verification schedule outlining the verification activities, their frequency of completion, and the person responsible for each activity shall be prepared and implemented. Records of the verification of monitoring activities shall be maintained.

RESPONSE: COMPLIANT

2.5.3

Corrective and Preventative Action (Mandatory)

Methods for corrective and preventive actions were observed implemented according are described in procedure: Corrective and Preventive actions. Root cause is included in the record for every finding observed not in compliance, for example when cleaning and maintenance activities are not conducted efficiently, observations are documented and corrective actions followed, until resolution is implemented and requirements are followed. Records includes the corrections. For internal audit, root cause, corrective actions and preventive are included.

2.5.3.1

The methods and responsibility for outlining how corrective and preventative actions are determined, implemented, and verified shall be documented and implemented. The procedures shall include: i. The identification of the root cause, and ii. Resolution of non-compliances of critical food safety limits and deviations from food safety requirements that are deemed significant. Records of all investigation and resolution of non-conformities, including their corrections and preventative actions, shall be maintained.

RESPONSE: COMPLIANT

2.5.4

Internal Audits and Inspections (Mandatory)

Internal audit is conducted once per year and according to procedure Internal audit was conducted on december 20 and 21 of 2022. Including food safety and quality procedures implemented. Modules 2 and 10 were included in the inspection. The procedures were implemented by the staff trained on internal audits. These staff was trained on december 8 and 9 of 2022 by NSF Global. There are three authors included during the implementation of internal audits and the SQP practitioner in the coordination. One NC was found and for the Root cause analysis the five whys method was followed. Records were available for review, including the related to following investigations and closing with results of investigations, corrective actions and evidences. Preventive actions are included, and all these information is included in the record: F-200-OC-03.

2.5.4.1

The methods and responsibility for scheduling and conducting internal audits to verify the effectiveness of the SQF System shall be documented and implemented. Internal audits shall be conducted in full and at least annually. The methods applied shall ensure: i. All applicable requirements of the SQF Food Safety Code: Primary Plant Production are audited per the SQF audit checklist or a similar tool, and objective evidence is recorded to verify compliance and/or non-compliance; ii. Corrective and preventative actions of deficiencies identified during the internal audits are undertaken (refer to 2.5.3); iii. Audit results are communicated to relevant management personnel and personnel responsible for implementing and verifying corrective and preventive actions; and iv. Changes implemented from the internal audit that have an impact on the site's ability to deliver safe food result in a review of applicable aspects of the SQF System (refer to 2.3.1.3). Records of internal audits and any corrections and corrective action taken as a result of internal audits are maintained.

RESPONSE: COMPLIANT

2.5.4.2	<p>Personnel conducting internal audits shall be trained and competent in internal audit procedures. Where practical, personnel conducting internal audits shall be independent of the function being audited.</p> <p>RESPONSE: COMPLIANT</p>
2.5.4.3	<p>Regular inspections during growing and harvesting of products, packing of products, plant production, and/or equipment used shall be planned and carried out to verify Good Agricultural/Operating Practices and building/equipment maintenance are compliant to the applicable SQF Food Safety Code. The site shall: i. Take corrections or corrective and preventative actions; and ii. Maintain records of inspections and any corrective actions taken.</p> <p>RESPONSE: COMPLIANT</p>
2.6.1	<p>Product Identification (Mandatory)</p> <p>Tomatoes and peppers are received and inspected before placed on sorting áreas. Products are coming identified from production and data are taken by the packing managers and inspectors. The identification includes precedence of coming. The identification is maintained along the in packing activities, during the in-process and finished products activities. There are records with this information , including the variety, precedence, specifications, code assigned per lot. Finished products includes bar code data traceable through the packing process to the precedence areas (greenhouses numbers are included). The identification is tested according product trace results that are conducted twice per year. Both are part of the recall and withdrawal tests.</p>
2.6.1.1	<p>The methods and responsibilities for the product identification system shall be documented and implemented to ensure: i. Agricultural inputs, work-in-progress, and finished product are clearly identified during all stages of receipt, operations, storage, shipping, and transportation; ii. Finished product is labeled to the customer specification and/or regulatory requirements; and iii. Product identification records are maintained.</p> <p>RESPONSE: COMPLIANT</p>
2.6.1.2	<p>The responsibility and methods used to trace product shall be documented and implemented to ensure: i. Finished product is traceable to the customer (one up) and provides traceability through the process to the agricultural input supplier and date of receipt of inputs, food contact packaging and materials, and other inputs (one back); ii. Traceability is maintained where product is reworked (refer to 2.4.3); and iii. The effectiveness of the product trace system is reviewed at least annually as part of the product recall and withdrawal review (refer to 2.6.2.1). Records for the receipt and use of agricultural inputs and packaging material and for finished product dispatch and destination are maintained.</p> <p>RESPONSE: COMPLIANT</p>
2.6.2	<p>Product Withdrawal and Recall (Mandatory)</p> <p>Two withdrawal test were conducted, one on December 2022 and another in January of 2023. Some information observed was the time taken to complete the test (in average was conducted in less than two hours: from 12:30 to 14:21 and the other from 11:31 to 13:06), The test was conducted through production and packing activities. For tomato and pepper, (tomato was conducted on December and pepper in January). The results included information of greenhouse, identification of products (for example tomato on the vine, in clamshells 8x1, coming from the greenhouse #11, company Aguilares, client Kroger, Nature Fresh, etc). Records from reception and shipping were included in the test, even records used during the in process activities, such as inspections, identification of pallets related to recall products, GMPs, maintenance, etc were identified. Investigations in case of any withdrawal and recall are documented in the procedure Withdrawal and recall and this include information for the communication of SQFI and SCS, including the email. foodsafetycrisis@sqfi.com</p>
2.6.2.1	<p>The methods and responsibility to withdraw or recall product shall be documented and implemented. The procedure shall: i. Identify those responsible for initiating, managing, and investigating a product withdrawal or recall; ii. Describe the procedures to be implemented by site management; iii. Outline a communication plan to inform customers, consumers, authorities, and other essential bodies in a timely manner appropriate to the nature of the incident; iv. Describe how the withdrawal and recall system is reviewed, tested, and verified least annually (mock recall); and v. Ensure that SQFI, the certification body, and the appropriate regulatory authority are listed as essential organizations and are notified in instances of a food safety incident of a public nature or product recall. Records of all product withdrawals, recalls, and mock recalls shall be maintained.</p> <p>RESPONSE: COMPLIANT</p>
2.6.2.2	<p>Investigation shall be undertaken to determine the cause of a withdrawal or recall, and details of investigations and any actions taken shall be documented and recorded.</p> <p>RESPONSE: COMPLIANT</p>

2.6.2.3	<p>SQFI and the certification body shall be notified in writing within twenty-four (24) hours upon identification of a food safety event that requires public notification. SQFI shall be notified at foodsafetycrisis@sqfi.com.</p> <p>RESPONSE: COMPLIANT</p>
2.6.3	<p>Crisis Management Planning</p> <p>The Crisis management plan was conducted in January 5 2023. It was based on infected plants of tomatoes and lack of products on demand. The written plan included The crisis team and into the crisis team are the managers, coordinators of food safety and quality, and the security staff. The analysis of impact is conducted, meetings were conducted for the coordination of request and shipping. Information of suppliers in case of emergency was provided for review. List of documents requested such as certificates were reviewed and also records for inspections and evaluations of raw material were reviewed and documented for release.</p>
2.6.3.1	<p>The methods and responsibility for execution of a crisis management plan shall be documented and implemented. The plan shall include: i. A list of known potential dangers (e.g., flood, drought, fire, tsunami, or other severe weather or regional events such as pandemic, warfare, or civil unrest) that can impact the site's ability to deliver safe food; ii. Designated site management responsible for decision making, oversight, communications, and management of the crisis management plan; and iii. Control measures to ensure any affected product is identified, isolated, and dispositioned appropriately.</p> <p>RESPONSE: COMPLIANT</p>
2.6.3.2	<p>The crisis management plan shall be reviewed, tested, and verified at least annually with gaps and appropriate corrective actions documented. Records of reviews of the crisis management plan shall be maintained.</p> <p>RESPONSE: COMPLIANT</p>
2.7.1	<p>Food Defense Plan (Mandatory)</p> <p>The food defense plan was implemented according to procedure for Food Defense. On december 27 of 2022. A controlled document is used to follow the food defense plan. The use of checklist to review annually was reviewed. The procedure implemented includes a control key access, chemical access control, checking of locked doors, review of vehicles from internal and external suppliers (contractors), review of access for the suppliers and access control to all storage areas. The procedure includes also responsible to manage and staff that implement the plan. Instructions are provided to security staff also, related to food defense plan.</p>
2.7.1.1	<p>A food defense threat assessment shall be conducted to identify potential threats caused by a deliberate act of sabotage or terrorist-like incident.</p> <p>RESPONSE: COMPLIANT</p>
2.7.1.2	<p>A food defense plan shall be documented, implemented, and maintained based on the threat assessment (refer to 2.7.1.1). The food defense plan shall meet legislative requirements as applicable and shall include at a minimum: i. The methods, responsibility, and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist-like incident; ii. The name of the senior site management person responsible for food defense; iii. The methods implemented to ensure only authorized personnel have access to production equipment and vehicles, manufacturing, and storage areas through designated access points; iv. The methods implemented to protect sensitive processing points from intentional adulteration; v. The measures taken to ensure the secure receipt and storage of raw materials, ingredients, packaging, equipment, and hazardous chemicals to protect them from deliberate acts of sabotage or terrorist-like incidents; vi. The measures implemented to ensure raw materials, ingredients, packaging (including labels), work-in-progress, process inputs, and finished products are held under secure storage and transportation conditions; and vii. The methods implemented to record and control access to the premises by personnel, contractors, and visitors.</p> <p>RESPONSE: COMPLIANT</p>
2.7.1.3	<p>Instruction shall be provided to all relevant personnel on the effective implementation of the food defense plan (refer to 2.9.2.1).</p> <p>RESPONSE: COMPLIANT</p>
2.7.1.4	<p>The food defense threat assessment and prevention plan shall be reviewed and tested at least annually or when the threat level as defined in the threat assessment changes. Records of reviews of the food defense plan shall be maintained.</p> <p>RESPONSE: COMPLIANT</p>

2.7.2

Food Fraud (Mandatory)

The site has conducted a Food Fraud Vulnerability Assessment issued on January 2023, includes the site's susceptibility to fraudulent economic gain, including product substitution, mislabeling, counterfeiting and dilution that could impact product quality and food safety product. The site has developed a Food Fraud Mitigation Plan to address the control of the identified food fraud vulnerabilities to product food safety. This plan indicates mitigation measures for the supplies and services purchased, for example for packing materials: purchase products with a guarantee letter and carry out inspection when packing materials are received. The company perform evaluation of each supplier and an inspection of each raw material or ingredient that arrives at the facility.

2.7.2.1

The methods, responsibility, and criteria for identifying the site's vulnerability to food fraud shall be documented, implemented, and maintained. The food fraud vulnerability assessment shall include the site's susceptibility to product substitution, mislabeling, dilution, and counterfeiting or stolen goods that may adversely impact food safety.

RESPONSE: COMPLIANT

2.7.2.2

A food fraud mitigation plan shall be developed and implemented, which specifies the methods by which the identified food fraud vulnerabilities shall be controlled and how the plan is communicated to relevant personnel to ensure effective implementation.

RESPONSE: COMPLIANT

2.7.2.3

The food fraud vulnerability assessment and mitigation plan shall be reviewed and verified at least annually with gaps and corrective actions documented. Records of reviews shall be maintained.

RESPONSE: COMPLIANT

2.8.1

Allergen Management (Mandatory)

The manage of allergen is implemented according to instructions UT-100-PAA-75. It is New document and evaluate the risk áreas, focus on the food acceso control, inspections, trainings and providing to employees adequate areas for the consumption of foods (lunch rooms located outside). The list of allergens are provided and posted on visible areas. In the hazard analysis conducted none allergens were identified in process or into packing, storage areas. vending machines of food containing allergens are prohibited.

2.8.1.1

The methods and responsibility for the control of allergens and to prevent sources of allergens from contaminating product shall be documented and implemented. The allergen management program shall include: i. A hazard and risk analysis and control measures of those agricultural inputs and processing aids, including food grade lubricants, that contain food allergens (refer to food safety plan 2.4.3); ii. An assessment of workplace-related food allergens that may originate from change rooms, vending machines, lunchrooms, and visitors; iii. A list of allergens that is applicable in the country of production and the country (ies) of destination if known; iv. A list of allergens that is accessible by relevant personnel; and v. Individual management plans for control of the identified allergens.

RESPONSE: COMPLIANT

2.8.1.2

Product labeling, in accordance with regulatory requirements, shall include allergens where risks from cross-contamination have been documented.

RESPONSE: COMPLIANT

2.9.1

Training Requirements

The trainings are implemented according to training program documented and responsible staff are from human resources areas. during interviews to employees in food handling areas verify that they are aware of Good manufacture practices and the risks related to food safety. workers also are aware of hazards such as allergens, the control access of food, glass and woods. Supervisors were also interviewed, they use adequate monitoring equipment, and knows about specifications from customers and legal requirements. SQF practitioner, coordinators, managers and supervisors were trained in HACCP on January 12 of 2023 and on SQF ed. 09 on November 28 and 29 of 2022.

2.9.1.1

The responsibility for establishing and implementing the training needs of the organization's personnel to ensure they have the required competencies to carry out those functions affecting products, legality, and safety shall be defined and documented (refer to 2.1.1.6).

RESPONSE: COMPLIANT

2.9.1.2	<p>Appropriate training shall be provided for personnel carrying out the tasks essential to the effective implementation of the SQF System and the maintenance of food safety and regulatory requirements.</p> <p>RESPONSE: COMPLIANT</p>
2.9.2	<p>Training Program (Mandatory)</p> <p>HACCP training is provided to for Coordinators, supervisors, managers of maintenance areas, reception, packing, etc. All staff in food handling, reception, maintenance, quality and sanitation are trained in GMPs, parameters of quality, policies, allergens control, food fraud and food defense defense, use of chemicals and manage of these, this last training was provided by the external service supplier of chemicals to all sanitation staff, including for both shifts. Training was provided in January 09 of 2023, including the control access for allergens.</p>
2.9.2.1	<p>A training program shall be documented and implemented. It shall outline the necessary competencies for specific duties and the training methods to be applied to relevant personnel upon initial hire and for ongoing refresher training. The training program shall include at a minimum: i. Appropriate HACCP training for personnel involved in developing and maintaining food safety plans; ii. Monitoring and corrective action procedures for all personnel engaged in operating critical control points (CCPs); iii. Personal hygiene training for all personnel involved in the handling of food products and food contact surfaces; iv. Good Agricultural/Operating Practices for all personnel engaged in food handling operations; v. Allergen management, food defense and food fraud for all relevant on-site personnel; and vi. Identification and implementation of refresher training.</p> <p>RESPONSE: COMPLIANT</p>
2.9.2.2	<p>Training materials, the delivery of training, and work instructions on all tasks critical to meeting regulatory compliance and the maintenance of food safety shall be provided in language(s) understood by personnel.</p> <p>RESPONSE: COMPLIANT</p>
2.9.2.3	<p>Training records shall be maintained and include: i. Participant name; ii. Skills description; iii. Description of the training provided; iv. Date training completed; v. Trainer or training provider; and vi. Verification that the trainee is competent to complete the required tasks.</p> <p>RESPONSE: COMPLIANT</p>
10.1.1	<p>Premise Exterior</p> <p>Title of assignment was provided. At the name of Comercializadora GAB SA de CV. for the exploitation of national water sourced from subsoil. This authorization is provided for 10 years since September 01, 2015. Expiration date is on September 01, 2025 provided by the strategic management agency for national waters in Mexico (CONAGUA). Also the permission for operation as manager of fresh fruits and vegetables for human consumption is provided by COFEPRIS. Under the Category of packaging of foods, fruits and vegetables fresh tomato and Peppers with the Label of Mr Luchy. Last inspection was conducted on October 28 of 2022 including samples taken for test lot of finished products, information about results indicate that are into the parameters of adequate for food consumption according to Norm 201-SSA1-2015. All reception and packing areas areas for waste disposal are located outside. The inspection of premises and surroundings is registered in record with name Verification of common areas Rev #2 includes fences surrounding the premises and waste or garbage observed. Corrective actions are conducted and documented in the same records. The company follows the instruction for cleaning packing and perimeters IT-100-EAG-35.</p>
10.1.1.1	<p>The location and construction of the premises and building shall ensure that: i. Adjacent and adjoining buildings, operations, and land use do not interfere with safe and hygienic operations; and ii. Relevant regulatory authority approval has been obtained and is on file.</p> <p>RESPONSE: COMPLIANT</p>
10.1.1.2	<p>The methods and responsibilities applied to maintain a suitable exterior environment shall be documented and implemented. These include: i. Effective, periodic monitoring and/or inspection of the premises, the surrounding areas, storage facilities, machinery, and equipment; ii. Controls to ensure that the exterior is kept free of waste and/or accumulated debris to prevent the attraction of pests and vermin; iii. Paths, roadways, loading and unloading areas are adequately drained and maintained; and iv. Records of inspections and correction actions are maintained.</p> <p>RESPONSE: COMPLIANT</p>

10.1.2

Building Interior

The company has smooth concrete floors. Personal was observed cleaning floors during packing activities. Dry cleaning is used on the working time, so no overflow of waste water was observed in place floors are cleaned daily and trash is removed during the cleaning process. Trash/waste containers were observed in place, product waste is disposed into containers and eliminated on daily basis by external service supplier. Records from this service were reviewed include remision number, date and time of activity. Preo-perational inspections are conducted before every shift. Maintenance activities are carried out also. Floors, walls and ceilings are well maintained. No cracks or fissures are observed, these are painted with grey clear colour, and walls have metal insulating panels installed. In exterior or surroundings evidence of waste or garbage was not observed. The maintenance staff conducts the cleaning of ventilation areas and lights, these activities are conducted every six months. Pipes carrying sanitary waste are not located over product lines, product contact surfaces or storage áreas. Doors and hatches area made of metal. Windows are made of acrylic. All have double access. Stairs, catwalks or platforms are not in place. The inspection quality áreas are provided with hand sanitizer and lights, the áreas hace tables made of stainless steel, included in the daily cleaning and sanitation program. All lights in the packing and located over product handling áreas are manufactures to prevent breakage with contamination to products on lines.

10.1.2.1

Floors shall be constructed of smooth, dense, impact-resistant material that can be effectively graded, drained, easily cleaned, and is impervious to liquid. Floors shall be suitably sloped toward the floor drains at gradients to allow the effective removal of all overflow or wastewater under normal working conditions. Where floor drainage is not possible, plumbed options or other control measures shall be in place to handle overflow or wastewater.

RESPONSE: COMPLIANT

10.1.2.2

Drains and waste/material trap systems shall be constructed and located so that they can be easily cleaned and not present a hazard to products.

RESPONSE: COMPLIANT

10.1.2.3

Walls, partitions, ceilings, and doors shall be of durable construction. Internal surfaces shall have even, smooth light-colored finishes, be impervious to liquids, and shall be kept clean (refer to 10.2.5). Wall-to-wall and wall-to-floor junctions shall be designed to be easily cleaned and sealed to prevent the accumulation of food debris. Drop ceilings, where present, shall be constructed to enable monitoring for pest activity, facilitate cleaning, and provide access to utilities.

RESPONSE: COMPLIANT

10.1.2.4

Ducting, conduit, and pipes that convey products or services, such as steam or water, shall be designed and constructed to prevent the contamination of food, ingredients, and food contact surfaces and allow ease of cleaning (refer to 10.3.2).

RESPONSE: COMPLIANT

10.1.2.5

Adequate ventilation shall be provided in enclosed product handling and storage areas and meet commodity-specific regulations where applicable. All ventilation equipment and devices shall be adequately cleaned per the cleaning and sanitation program.

RESPONSE: COMPLIANT

10.1.2.6

Pipes carrying sanitary waste or wastewater that are located directly over product lines or storage areas shall be designed and constructed to prevent the contamination of food, materials, ingredients, and food contact surfaces, and shall allow ease of cleaning.

RESPONSE: NOT APPLICABLE

EVIDENCE: Pipes carrying sanitary waste are not located over product lines, product contact surfaces or storage áreas.

10.1.2.7

Doors, hatches, and windows and their frames in food handling or storage areas shall be of a material and construction that meets the same functional requirements for internal walls and partitions. Doors and hatches shall be of solid construction, and windows shall be made of shatterproof glass or similar material.

RESPONSE: COMPLIANT

10.1.2.8

Stairs, catwalks, and platforms in food processing and handling areas shall be designed and constructed so they do not present a product-contamination risk and with no open grates directly above exposed food product surfaces. They shall be kept clean (refer to 10.3.2).

RESPONSE: NOT APPLICABLE

EVIDENCE: Stairs, catwalks or platforms are not in place.

<p>10.1.2.9</p>	<p>The inspection/quality control area shall be provided with facilities that are suitable for examination and testing of the type of product being handled/packed (refer to 2.4.4 for internal lab requirements). The inspection area shall: i. Have easy access to handwashing facilities; ii. Have appropriate waste handling and removal; and iii. Be kept clean to prevent product contamination.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.1.2.10</p>	<p>Lighting and light fixtures in product handling areas, inspection stations, ingredient/ input and packaging storage areas, and all areas where the product is exposed shall be: i. Of appropriate intensity to enable personnel to carry out tasks efficiently and effectively; and ii. Shatterproof, manufactured with a shatterproof covering, or fitted with protective covers. Where fixtures cannot be recessed, including in warehouses, structures must be protected from accidental breakage, manufactured from cleanable materials, and addressed in the cleaning and sanitation program.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.1.3</p>	<p>Dust, Insect, and Pest Proofing</p> <p>External windows, doors and other openings are protected with double access and sealed to prevent any pest infestation or dust coming into the facility. External personnel doors were observed to be self-closing. All external doors have installed with Insect control devices and with rodent traps inside and outside. Seals around truck docking areas were observed in adequate conditions. Only exterior traps use rodent cake.</p>
<p>10.1.3.1</p>	<p>All external windows, ventilation openings, doors, and other openings shall be effectively sealed when closed and proofed against dust, vermin, and other pests. External personnel access doors shall be provided. They shall be effectively insect-proofed and fitted with a self-closing device and proper seals to protect against ingress of dust, vermin, and other pests.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.1.3.2</p>	<p>External doors, including overhead dock doors in food handling areas used for product, pedestrian, or truck access, shall be designed and maintained to prevent pest entry by at least one or a combination of the following methods: i. A self-closing device; ii. An effective air curtain; iii. A pest-proof screen; iv. A pest-proof annex; and v. Adequate sealing around trucks in docking areas.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.1.3.3</p>	<p>Electric insect control devices, pheromone, or other traps and baits shall be located and operated so they do not present a contamination risk to the product, packaging, containers, or operating equipment. Poison rodenticide bait shall not be used inside packing rooms, product storage areas, or food handling areas.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.2.1</p>	<p>Equipment and Utensils</p> <p>All containers and tools in contact with products are purchase from approved suppliers. Methods for purchasing are implemented by the order area staff. The containers and tools are verified that are in compliance with CFR- title 21. The equipment and utensils raw material equipment handling, conveyor produce selecting, area, packing areas, waste containers and the protective clothing are designed, constructed and installed so a there is no contamination threat to product. Equipment surfaces were observed to be smooth, impervious and free from cracks and crevices. It was observed that protective clothing is made of material not likely to contaminate product (aprons made of fabric) gloves are latex free in contact with products. Employees store protective clothing on racks adjacent to access points when going on breaks. The company has a laundry room. None PPE are taken out of the facility. All equipment and tools are cleaned at the end of the working day, using food grade approved detergents and sanitizers. Vehicle used inside the packing and storage areas are electric. All containers and tools in contact with products were observed in adequate conditions, not damaged.</p>
<p>10.2.1.1</p>	<p>The methods and responsibility for purchasing and specifications development for equipment and utensils shall be documented and implemented. The methods shall ensure that equipment and utensils: i. Are designed, constructed, installed, and operated so as not to pose a threat to products; and ii. Meet any applicable regulatory requirements.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.2.1.2</p>	<p>Product contact surfaces and those surfaces not in direct contact with product in product handling areas, raw material storage, packaging material storage, and cold storage areas shall be constructed of materials that will not contribute to a food safety risk.</p> <p>RESPONSE: COMPLIANT</p>

10.2.1.3	<p>Benches, tables, conveyors, shellers, graders, packers, and other mechanical equipment shall be hygienically designed and located for appropriate cleaning. Equipment surfaces shall be smooth, impervious, and free from cracks or crevices.</p> <p>RESPONSE: COMPLIANT</p>
10.2.1.4	<p>Product containers, tubs, and bins used for edible and inedible material shall be constructed of materials that are non-toxic, smooth, impervious, and readily cleaned per the cleaning and sanitation program. Bins used for inedible material shall be clearly identified.</p> <p>RESPONSE: COMPLIANT</p>
10.2.1.5	<p>All equipment and utensils shall be cleaned after use and be stored in a clean and serviceable condition to prevent microbiological or cross-contact allergen contamination.</p> <p>RESPONSE: COMPLIANT</p>
10.2.1.6	<p>Vehicles and/or other devices used to transport and move products in food contact, handling, or processing zones, or cold storage rooms shall be designed and operated so as not to present a food safety hazard.</p> <p>RESPONSE: COMPLIANT</p>
10.2.2	<p>Equipment Maintenance and Repair</p> <p>Document used if maintenance preventive update to review #3. The program includes maintenance for buildings ceilings, lamps, doors, etc, machinery of packing, conveyors, and vehicles, and are planned on montly, weekly and every six months. Records are filled in in case of any faillure (preventive maintenance) and corrections are implemented with insternal staff or external service (supplier service approved). Motors and equipment are reviewed every six months. Damaged equipment is separated and allocated far from the facility, outside premises. Records use for scales verification is: F-400-EAG-07, and for cold storage is the records F-400-EAG-02 maintenance includes activities such as thermostats checks, covers of walls, metal on ceilings, cracks or crevices in floors, etc. Also sanitary facilities and fences surrounding the perimeter of the caompany are checked. Packing lines are reviewed every three months and forklifts monthly. Equipment is lubricated with foor grade lubricant made of mineral oil and grease. Labels from supplier was revieewed. Coomunication was observed and evidenced that there is communication between the maintenance supervisor and the packaging supervisor. Paint is not used, all food contact surfaces are made of stainless steel and materials food grade approved, pressurized air system is used to clean the product upon reception.</p>
10.2.2.1	<p>The methods and responsibility for the maintenance and repair of equipment and buildings and facilities shall be documented, planned, and implemented in a manner that minimizes the risk of product, packaging, or equipment contamination. The methods shall include procedures to ensure: i. Routine preventive maintenance of facilities and equipment in any food handling or storage area is performed according to a maintenance control schedule; ii. Preventive maintenance and repair of items identified as impacting food safety controls and practices are prioritized for completion according to defined schedules or immediately when they are not properly functioning; and iii. Records are maintained for all preventive maintenance and equipment failure/immediate repair activities and corrective actions. The maintenance schedule shall cover buildings, equipment, and other areas of the premises critical to the maintenance of product safety and quality.</p> <p>RESPONSE: COMPLIANT</p>
10.2.2.2	<p>The maintenance supervisor and/or site supervisor shall be informed when repairs or maintenance are undertaken in product handling or storage areas and when the activities pose a potential threat to product safety (e.g., pieces of electrical wire, damaged light fittings, and loose overhead fittings). When possible, maintenance is to be conducted outside operating times.</p> <p>RESPONSE: COMPLIANT</p>
10.2.2.3	<p>Temporary repairs, where required, shall not pose a food safety risk, and shall be included in the cleaning program and/or routine inspections. There shall be a plan in place to address the completion of temporary repairs to ensure they do not become permanent solutions.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Temporary repairs were not observed.</p>
10.2.2.4	<p>Equipment located over product or product conveyors shall be lubricated with food-grade lubricants, and their use shall be controlled to minimize the contamination of the product.</p> <p>RESPONSE: COMPLIANT</p>

<p>10.2.2.5</p>	<p>Paint used in a food handling or contact zone shall be suitable for use, in good condition, and shall not be used on any product contact surface.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Paint is not used, all food contact surfaces are made of stainless steel and materials food grade approved.</p>
<p>10.2.2.6</p>	<p>Compressed air systems, and systems used to store or dispense other gases used in the operational process that come into contact with food or food contact surfaces, shall be maintained and regularly monitored for quality and applicable food safety hazards.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.2.3</p>	<p>Maintenance Personnel and Contractors</p> <p>The company subcontracts to the company: " Segura instalacion de equipos", this company performs remodeling activities within the packinghouse . The work orders have the signature of Food Safety supervisors when the area has been cleaned and released. This documentation is on file in the maintenance office. The last training for maintenance personnel was carried out in January 05, 2023.</p>
<p>10.2.3.1</p>	<p>Maintenance personnel and contractors shall comply with the site's personnel and operational hygiene requirements (refer to 10.5).</p> <p>RESPONSE: COMPLIANT</p>
<p>10.2.3.2</p>	<p>All maintenance and other engineering contractors required to work on-site shall be trained in the site's food safety and hygiene procedures or shall be escorted at all times until their work is completed.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.2.3.3</p>	<p>Maintenance personnel and contractors shall remove all tools and debris from any maintenance activity once it has been completed and inform the area supervisor and maintenance supervisor so appropriate hygiene and sanitation can be conducted and a pre-operational inspection completed prior to the restarting of site operations. Maintenance, operations, and/or sanitation shall sign-off on communications.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.2.4</p>	<p>Calibration</p> <p>The methods for calibration and verification are documented into the maintenance program. Calibration are documented for scales, standard weight and thermometer, scales in sorting and packing process, were verified during the audit. Certificates of calibration were provided for review for all the standar weights (1kg to , 5kg, 300 and 200 grs). The calibration is conducted by accredited laboratory, certificate was provided for review. Psychrometer is used and las calibration was conducted by laboratory accredited by the EMA on september 12 of 2022. Verification of thermometers are conducted and last conducted were on september 21, and december 13 of 2022 using standard thermometer.</p>
<p>10.2.4.1</p>	<p>The methods and responsibility for calibration and re-calibration of measuring, testing, and inspection equipment used for monitoring activities outlined in Good Operating Practices, food safety plans, and other process controls or to demonstrate compliance with customer specifications shall be documented and implemented. The procedures shall ensure: i. Calibration is performed according to regulatory requirements and/or the equipment manufacturer's recommended schedule; ii. Calibrated measuring, testing, and inspection equipment is protected from damage and unauthorized adjustment; iii. Affected product is handled according to non-conforming product procedures when equipment is found to be out of calibration; iv. Software used for calibration activities is effective and appropriate; and v. Records of calibration activities are maintained.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.2.4.2</p>	<p>Equipment shall be calibrated against manufacturer, national or international reference standards and methods, or to an accuracy appropriate to its use. In cases where standards are not available, the site shall provide evidence to support the calibration reference method applied.</p> <p>RESPONSE: COMPLIANT</p>

10.3.1

Pest Prevention

The program is documented with code PRE-001-002. REV 01. includes frequency, lay-out, list of chemicals for pest controls, SDS, service supplier licence, training, methods for control and frequency, methods for pest elimination, etc. The map including the location of traps is update to january 2023. The control includes, packing facility, surrounding, offices, lunch room, laundry, perimeter, pest application on external areas,, etc. The premises was free of waste and debris as observed during the interior and exterior tours. A Pest Control Operator has been trained for pest management. The procedure measures for the urban pest control defines the methods of pest control, frequency of interior and exterior inspections and targeted pests

10.3.1.1

The methods and responsibility for pest prevention shall be documented and effectively implemented. The pest prevention program shall: i. Describe the methods and responsibility for the development, implementation, and maintenance of the pest prevention program; ii. Record pest sightings and trend the frequency of pest activity so as to target pesticide applications; iii. Outline the methods used to prevent pest problems; iv. Outline the pest elimination methods and the appropriate documentation for each inspection; v. Outline the frequency with which pest status is to be checked; vi. Include the identification, location, number, and type of bait stations set on a site map; vii. List the chemicals used. They are required to be approved by the relevant authority, and their Safety Data Sheets (SDS) made available; viii. Outline the methods used to make personnel aware of the bait control program and the measures to take when they come into contact with a bait station; ix. Outline the requirements for personnel awareness and training in the use of pest and vermin control chemicals and baits; and x. Measure the effectiveness of the program to verify the elimination of applicable pests and to identify trends.

RESPONSE: COMPLIANT

10.3.1.2

Pest contractors and/or internal pest controllers shall: i. Be licensed and approved by the local relevant authority; ii. Use only trained and qualified operators, who comply with regulatory requirements; iii. Use only approved chemicals; iv. Maintain a site map indicating the location of bait stations, traps, and other applicable pest control/monitoring devices; and v. Report to a responsible authorized person on entering the premises and after the completion of inspections or treatments.

RESPONSE: COMPLIANT

10.3.1.3

Inspections for pest activity shall be conducted on a regular basis by trained personnel and the appropriate action taken if pests are present. Identified pest activity shall not present a risk of contamination to food products, raw materials, or packaging. Records of pest activity inspections and pest control devices shall be maintained.

RESPONSE: COMPLIANT

10.3.1.4

Food products, raw materials, or packaging that are found to be contaminated by pest activity shall be effectively disposed of, and the source of pest infestation shall be investigated and resolved. Records shall be kept of the disposal, investigation, and resolution.

RESPONSE: COMPLIANT

10.3.1.5

No domestic animals shall be permitted on the site in food handling or storage areas

RESPONSE: COMPLIANT

10.3.2

Cleaning and Sanitation

The verification program for cleaning and sanitation is documented in F-100-INP-32 rev 02. This document outlines the frequency for cleaning, responsible staff to conduct such activities, and staff who fill out the records and conduct verification. Products used for cleaning and sanitation are Bioclor, Tsunami, Hi-remove, etc and for cleaning and sanitation hands the company uses the soap surfaclean and alcohol gel. Inventory is documented in IT-100-EAG-35. Includes the frequency of use and instructions for the applications. Responsible staff is trained, and have access to instructions., SDS, labels, etc. Cleaning records are verified weekly. The cleaning program activities are documented in program EAG-73. Rev 01. Product rinse is conducted with stored on cistern treated, at Tsunami concentration 60-80 PPM, this concentration is recorded in F-200-EGA-30. PPE used includes aprons, jackets, including, gowns, coats, flannels, and are cleaning in the laundry area using detergent and chlorine bleach. All tools used for cleaning (buckets, brooms, brushes, etc) are color coded, to differentiate the contact surface for which it is used. Preoperational inspections are conducted before the daily commencement of work. NC- The ventilation equipment installed in the packaging are not included or described in the cleaning and sanitizing program (document: Preventive Maintenance Program). Even these items or equipment are not indicated in the cleaning procedures (IT-100-EAG-35).

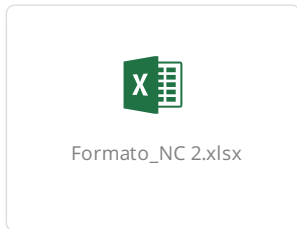
10.3.2.1

The methods and responsibility for cleaning of the product handling equipment and environment shall be documented and implemented. Cleaning procedures and schedules shall include: i. A list of equipment, utensils, and storage areas that require periodic cleaning; ii. Instructions on how cleaning is performed for the various areas and equipment; iii. The frequency of when cleaning is to be completed; iv. Personnel responsible and the methods used to verify the effectiveness of the cleaning and sanitation program (e.g., validation of procedures, concentration of detergents and sanitizers); and v. Records of cleaning activities and effectiveness reviews/inspections are maintained.

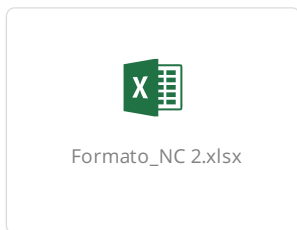
RESPONSE: MINOR

EVIDENCE: The ventilation equipment installed in the packaging are not included or described in the cleaning and sanitizing program (document: Preventive Maintenance Program). Even these items or equipment are not indicated in the cleaning procedures (IT-100-EAG-35).

ROOT CAUSE: It was not documented in the maintenance program.



CORRECTIVE ACTION: Review the cleaning procedure, document with the maintenance personnel the manner in which this cleaning will be performed so that anyone can perform it.



VERIFICATION OF CLOSEOUT: Reviewed and Approved Root Cause, Corrective Action, and Evidence by RSH.

COMPLETION DATE: 02/10/2023 **CLOSEOUT DATE:** 02/21/2023

10.3.2.2

Detergents and sanitizers shall be suitable for use in a food handling environment, labeled according to regulatory requirements, and purchased in accordance with applicable legislation. The organization shall ensure: i. The site maintains a list of chemicals approved for use; ii. An inventory of all purchased and used chemicals is maintained; iii. Detergents and sanitizers are properly stored as per the storage program; iv. Safety Data Sheets (SDS) are provided for all detergents and sanitizers purchased; and v. Only trained personnel handle sanitizers and detergents.

RESPONSE: COMPLIANT

10.3.2.3

Detergents and sanitizers that are mixed for use shall be correctly mixed according to the manufacturer's instructions, stored in containers that are suitable for use, and clearly identified. Mix concentrations shall be verified, and records maintained.

RESPONSE: COMPLIANT

10.3.2.4

Suitably equipped areas shall be designated for cleaning product containers, knives, cutting boards, and other utensils. Racks and containers for storing cleaned utensils and protective clothing shall be clearly identified and maintained in a manner that prevents contamination of products, equipment, or storage areas.

RESPONSE: COMPLIANT

10.3.2.5	<p>Pre-operational inspections shall be conducted following cleaning and sanitation operations to ensure food handling areas, product contact surfaces, equipment, personnel amenities, sanitary facilities, and other essential areas are clean before the start of operations. Pre-operational inspections shall be conducted by qualified personnel and records maintained.</p> <p>RESPONSE: COMPLIANT</p>
10.3.2.6	<p>Staff amenities, sanitary facilities, and other essential areas shall be inspected by qualified personnel at a defined frequency to ensure the areas are clean.</p> <p>RESPONSE: COMPLIANT</p>
10.3.2.7	<p>The responsibility and methods used to verify the effectiveness of the cleaning procedures shall be documented and implemented. A verification schedule shall be prepared. A record of pre-operational hygiene inspections, cleaning and sanitation activities, and verification activities shall be maintained.</p> <p>RESPONSE: COMPLIANT</p>
10.4.1	<p>Personnel Practices</p> <p>Procedures conducted related to GMPs are documented in IT-100-EAG-34. Rev 08- In the case of the GMP procedure, it is indicated that it is not allowed to wear clothes with jewelry. Gloves must be worn during food contact. Also is indicated the use of short nails without paint and polish long hair and jewelry. The use of makeup is prohibited and also there is a written procedure for the control of cuts and sores. In the procedure of access to visits the same is requested. There is a medical and first aid service provided for free to all workers during operations, during the three shifts.</p>
10.4.1.1	<p>A documented and implemented procedure for personal hygiene and personnel practices shall ensure that personnel engaged in the handling of product use appropriate personal hygiene practices. The procedure shall include instructions that: i. Jewelry and other loose objects that pose a threat to the safety of the product are not worn or taken into any product handling or storage operations. ii. Fingernail polish, artificial nails, and long nails are not permitted where product is handled with bare hands; iii. False eyelashes and eyelash extensions are not permitted; iv. Hair restraints are used where product is exposed; and v. Smoking, chewing, eating, drinking (except for water which shall be available to all personnel), or spitting are not permitted in any packing or storage areas. Note: The wearing of plain bands with no stones or jewelry accepted for religious or cultural reasons and prescribed medical alert bracelets can be permitted; however, the site will need to consider its customer requirements and the applicable food legislation. Personnel and visitor practices, including all those listed in 10.4.1, shall be routinely monitored for compliance, and any resulting corrective actions implemented and recorded for personnel who violate food safety practices. Code Amendment #1 A medical screening procedure shall be in place for all employees, visitors and contractors who handle exposed product or food contact surfaces.</p> <p>RESPONSE: COMPLIANT</p>
10.4.1.2	<p>Personnel who are known to be carriers of infectious diseases that present a health risk to others through the packing or storage processes shall not engage in packhouse operations.</p> <p>RESPONSE: COMPLIANT</p>
10.4.1.3	<p>Procedures and responsibilities shall be in place that specify the handling of product and/or product contact surfaces that have been in contact with or exposed to blood or other bodily fluids.</p> <p>RESPONSE: COMPLIANT</p>
10.4.1.4	<p>Personnel with exposed cuts, sores, or lesions shall not be engaged in handling product or product contact surfaces. Minor cuts or abrasions on exposed parts of the body shall be covered with a suitable waterproof and colored dressing.</p> <p>RESPONSE: COMPLIANT</p>
10.4.2	<p>Sanitary Facilities and Handwashing</p> <p>The hands washing stations constructed with smooth material were observed well supplied and are in the entrance to packing area, sanitizer gel dispensers are located adjacent to personnel access points, including in cold storage areas. Hand washing stations are hands-free operated. There is a hands washing policy posted at entrance to the packing house that includes requirements for cleanliness and hands washing to all personnel and visitors. Personnel interviewed demonstrate fully understand of hand washing and sanitizing practices. Sanitary facilities were observed to be sufficient in number for all employees and were cleaned and maintained on a scheduled basis. Site maps and interviews with maintenance personnel combined with onsite observations provided satisfactory evidence that sanitary drainage is separated from plant drainage and that it is disposed of in accordance with regulations. The sanitary facilities have hand wash sinks that comply with the requirements of the SQF Code.</p>

<p>10.4.2.1</p>	<p>Toilet and handwashing facilities shall be provided and designed, constructed, and located in a manner that minimizes the potential risk for product contamination. The following shall be considered: i. There shall be sufficient toilet facilities for the maximum number of personnel, and they shall be constructed so they can be easily cleaned and maintained; ii. Handwash basins with clean and potable water, hand soap, disposable towels or effective hand drying devices, waste bins, and a tank that captures used handwash water for disposal (if not connected to drains) shall be provided inside or adjacent to toilet facilities and in accessible locations throughout food handling areas as required; iii. Signage in appropriate languages shall be provided adjacent to handwash basins instructing personnel to wash their hands after each toilet visit; iv. Racks for protective clothing used by personnel and visitors shall be provided; and v. Toilet and wash stations shall be maintained in clean and sanitary conditions. Tools/equipment used for cleaning toilet rooms shall not be used to clean operational areas.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.4.2.2</p>	<p>Personnel shall have clean hands, and hands shall be washed by all personnel, contractors, and visitors: i. On entering food handling areas, and before putting on gloves; ii. After each visit to a toilet; iii. After using a handkerchief; iv. After smoking, eating, or drinking; and v. After handling wash down hoses, cleaning materials, dropped products, or contaminated material.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.4.2.3</p>	<p>Sanitary drainage shall not be connected to any other drains within the premises and shall be directed to a septic tank or a sewerage system as per regulations.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.4.3</p>	<p>Protective Clothing</p> <p>Apron, lab coats and gloves are used in food contact areas. All protective clothing worn by staff is laundered in the facility, on daily basis. Personnel clothing and protective clothing were observed in clean and good conditions. Staff explained the protective clothing is laundered in the facility, and this was observed; all PPE is laundered by the company. For the type of process, protective clothing does not get dirty excessively. Disposable gloves are changed when soiled or damaged. This is not a high risk process. Employees do not change into clean clothing.</p>
<p>10.4.3.1</p>	<p>Protective clothing (e.g., uniforms and smocks) shall not pose a food safety threat or be a risk to product contamination. Protective clothing shall be: i. Manufactured from material that can be effectively maintained, stored, and laundered after use or at a frequency that does not create risks of cross-contact with products. Excessively soiled uniforms shall be changed or replaced where they become a product contamination risk; and ii. Temporarily stored on racks, when personnel leave operating areas or use toilet facilities and the clothing can be easily removed (e.g., smocks and aprons).</p> <p>RESPONSE: COMPLIANT</p>
<p>10.4.3.2</p>	<p>Where applicable, clothing (i.e., any outer garment), including footwear, shall be in good condition, cleaned, and worn to protect product from the risk of contamination.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.4.3.3</p>	<p>Disposable gloves and aprons shall be changed after each break, upon re-entry into the processing area, and when damaged. Non-disposable aprons and gloves shall be cleaned and sanitized as required and, when not in use, stored on racks provided in the processing area or designated sealed containers in personnel lockers and not on packaging, ingredients, product, or equipment.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.4.4</p>	<p>Visitors</p> <p>All external visitors and internal staff must wear shoes and clothing in good conditions of cleanliness when entering the operation. During the audit was not observed any internal or external person wearing jewelry or other objects that may fall on the product. The visitors with visible signs of illness cannot enter the areas. Animals and minors of 18 years old are not permitted in the facility.</p>
<p>10.4.4.1</p>	<p>All visitors, including management, shall be required to adhere to site personnel practices and specifically: i. Remove jewelry and other loose objects as per 10.4.1.1; ii. Wash hands as per 10.4.2.2; iii. Wear suitable clothing and footwear when entering any operational or food handling area; and iv. Enter and exit food handling areas through the proper entrance points.</p> <p>RESPONSE: COMPLIANT</p>

10.4.4.2	<p>Visitors who are exhibiting visible signs of illness or have been in recent direct contact with other sites, animals, or produce shall be prohibited from entering any growing or product handling or harvesting operation.</p> <p>RESPONSE: COMPLIANT</p>
10.4.5	<p>Personnel Amenities (change rooms, toilets, lunchrooms/breakrooms)</p> <p>The lunch room is located outside the packinghouse. The lunch room is well ventilated, observed in clean conditions and is equipped with sinks, tables and chairs. Cleaning and Inspections were observed conducted during the preoperational inspection performed before start the work. Signage with instructions in Spanish for employees to wash hands. There is not outside eating area</p>
10.4.5.1	<p>Staff facilities shall be supplied with appropriate lighting and ventilation and provided to enable staff and visitors to: i. Change into and out of protective clothing, if applicable; ii. Store street clothing, footwear, and personal items separate from food handling, packing, and storage areas.</p> <p>RESPONSE: COMPLIANT</p>
10.4.5.2	<p>Separate lunchroom and/or breakroom facilities shall be provided away from product contact/handling zones. Lunchrooms/breakrooms shall be: i. Ventilated and well lit; ii. Provided with adequate tables and seating to accommodate the maximum number of personnel at one sitting; iii. Equipped with a sink serviced with hot and cold potable water for washing utensils; iv. Equipped with refrigeration and heating facilities, enabling personnel to store or heat food and prepare non-alcoholic beverages if required; and v. Kept clean and free from waste materials and pests.</p> <p>RESPONSE: COMPLIANT</p>
10.4.5.3	<p>Where outside eating areas are provided, they should be kept clean and free from waste materials and maintained in a manner that minimizes the potential for the introduction of contamination, including pests, to the site.</p> <p>RESPONSE: COMPLIANT</p>
10.5.1	<p>Product Handling and Packaging Operations</p> <p>Product handling procedures for all employees are documented and implemented. Personnel are required to access the processing areas through personnel doors only and doors were observed closed. False fingernails or fingernail polish is prohibited and no violations were observed. Wash hoses were observed stored on racks. The flow personal in food handling is lineal. Reception and to in process until shipping are situated lineally. Personal practices are monitored by medical service and supervisors, records of practices not followed by staff were provided for review, documented in F-100-EAG-83.. Sensory evaluations are not conducted.</p>
10.5.1.1	<p>All personnel engaged in any food handling operations shall ensure that products and materials are handled and stored to prevent damage or product contamination. They shall comply with the following operational practices: i. No eating or tasting any product in the food handling/contact zone, except as noted in element 10.5.1.2; ii. Entry into operational areas is only through the personnel access doors; iii. All doors are kept closed. Doors are not open for extended periods when access is required for waste removal, or receiving and/or shipping of products, ingredients, or packaging. iv. Packaging, product, and ingredients are kept in appropriate containers as required and off the floor; v. Waste is contained in the bins identified for this purpose, removed from operational areas regularly, and not left to accumulate; and vi. All wash down and compressed air hoses are stored on hose racks after use and not left on the floor.</p> <p>RESPONSE: COMPLIANT</p>
10.5.1.2	<p>In circumstances where it is necessary to undertake sensory evaluations in a food handling/contact zone, the site shall implement proper controls and procedures to ensure: i. Food safety is not compromised; ii. Sensory evaluations are conducted by authorized personnel only; iii. A high standard of personal hygiene is practiced by personnel conducting sensory evaluations; iv. Sensory evaluations are conducted in areas equipped for the purpose; and v. Equipment used for sensory evaluations is sanitized, maintained, and stored separately from operational equipment.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: sensory evaluations are not conducted.</p>
10.5.1.3	<p>The flow of personnel in food handling areas shall be managed so that the potential for contamination is minimized.</p> <p>RESPONSE: COMPLIANT</p>

10.5.1.4

Personnel practices and activities, including those listed in 10.5, shall be routinely monitored for compliance, and any resulting corrective actions implemented and recorded for personnel who violate food safety practices.

RESPONSE: COMPLIANT

10.5.2

Control of Foreign Matter Contamination Operations

Knives and scissors are stored by food safety supervisors, there is an inventory for control these items, there is a documented policy for control of glass and brittle plastics IT-100-INP-14. and in case of any damage of these materials, this is documented in the record F-100-INP-30 and F-900-EAG-23. Materials included are: surveillance cameras, thermometers, reflectors, tomato warehouse or packing plant, including lamps, wall clocks, tablets, windows, computers, glasses, micas, etc. NC: Daily inspections are performed to ensure that foreign material from brittle plastic is not present during operations. For this purpose, the inventory document entitled: Inventory of glass and plastic materials (code: f-100-INP-30) is used, which does not include the anti-shock safety mirrors located between the palletizing areas and cold rooms (forklift transit areas with packaged-palletized finished product).

10.5.2.1

The methods and responsibility for the prevention of foreign matter and glass contamination shall be documented and implemented. Procedures and resulting records shall ensure: i. Containers, equipment, and other utensils made of glass, porcelain, ceramics, brittle plastic, or similar materials are not permitted where exposed product is handled, unless clearly identified, required for effective operational controls, and regularly inspected; ii. Regular inspections are conducted to ensure food handling/contact zones areas are free of glass and brittle plastic and any items made from the previously identified materials are in good repair; iii. Wooden pallets and other wooden utensils or tools used in food handling/contact zones are dedicated for that purpose. Their condition is subject to regular inspection, and they are cleaned and maintained in good order; iv. Product handling areas are routinely inspected to remove risks from foreign material, such as debris, wood, stones, metal, detached/deteriorated equipment, and other physical hazards; and v. Personnel are to be made aware of their responsibility to adhere to the site's foreign matter and glass controls.

RESPONSE: MINOR

EVIDENCE: Daily inspections are performed to ensure that foreign material from brittle plastic is not present during operations. For this purpose, the inventory document entitled: Inventory of glass and plastic materials (code: f-100-INP-30) is used, which does not include the anti-shock safety mirrors located between the palletizing areas and cold rooms (forklift transit areas with packaged-palletized finished product).

ROOT CAUSE: The review and verification of glass and hard plastic inventory F-100-INP-30 was not followed up.



Formato_NC 3.xlsx

CORRECTIVE ACTION: Reinforce walk-throughs in areas for glass and hard plastic screening. Update the F-100-INP-30 glass and hard plastic inventory, including anti-shock safety mirrors.



Formato_NC 3.xlsx



F-100-INP-30 Inventario de materia... plástico dl



Lista Difusion IT-100-INP-14 Polític... y plástic

VERIFICATION OF CLOSEOUT: Reviewed and Approved Root Cause, Corrective Action, and Evidence by RSH.

COMPLETION DATE: 02/10/2023 **CLOSEOUT DATE:** 02/21/2023

10.5.2.2

Knives and cutting instruments used in product handling and packaging operations shall be controlled, kept clean, and well maintained. Snap-off blades shall not be used in manufacturing or storage areas.

RESPONSE: COMPLIANT

<p>10.5.2.3</p>	<p>Gaskets and other equipment made of materials that can wear or deteriorate over time shall be inspected on a regular frequency (refer to 2.5.4.3).</p> <p>RESPONSE: COMPLIANT</p>
<p>10.5.3 Detection of Foreign Objects Operations</p> <p>Equipment for the detection of foreign objects is not used by the supplier.</p>	
<p>10.5.3.1</p>	<p>The responsibility, methods, and frequency for monitoring, maintaining, calibrating, and using screens, sieves, filters, or other technologies to remove or detect foreign matter shall be documented and implemented.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Equipment for the detection of foreign objects is not used by the supplier.</p>
<p>10.5.3.2</p>	<p>Metal detectors or other physical contaminant detection technologies shall be routinely monitored, validated, and verified for operational effectiveness. The equipment shall be designed to isolate defective product and indicate when it is rejected.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Equipment for the detection of foreign objects is not used by the supplier.</p>
<p>10.5.3.3</p>	<p>Records shall be maintained of the inspection of foreign object detection devices and any products rejected or removed by them. Records shall include any corrective and preventative actions resulting from the inspections.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Equipment for the detection of foreign objects is not used by the supplier.</p>
<p>10.5.3.4</p>	<p>In all cases of foreign matter contamination, the affected batch or item shall be isolated, inspected, reworked, or disposed of. Records shall be maintained of the disposition.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Equipment for the detection of foreign objects is not used by the supplier.</p>
<p>10.5.3.5</p>	<p>In circumstances where glass or similar material breakage occurs, the affected area shall be isolated, cleaned, and thoroughly inspected (including cleaning equipment and footwear), and the completed actions approved by a suitably responsible person before restarting operations.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Equipment for the detection of foreign objects is not used by the supplier.</p>
<p>10.5.4 Receiving and Shipping</p> <p>Inspection activities in receiving inputs, such as packaging material, and products coming from suppliers are conducted by responsible staff of warehouse area. Their observations are registered in F-900-EA-23, fir example inspections related to free of dust, well packed and strapped, no odors, insects, excretas, etc. Raw products are not received in refrigeration units, products are received from neirby production areas. Workers conducting these inspections were trained in food defense and food fraud, GMPs, evaluation of quality parameters, polices, ETAs. These training was provided on January 5, 2023. During shipping vehicles are inspected for cleaning and seals, temperature is monitored before finished products are shipped (52°F), walls and roofs are inspected, door seals are checked. Records of products shipped include information of vehhicle, driver, time and date of loading, etc.</p>	
<p>10.5.4.1</p>	<p>Personnel conducting receiving activities shall ensure agricultural inputs, packaging materials, and product are not contaminated during the unloading process. Work instructions and training shall include the following practices: i. Vehicles are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on the agricultural input, packaging, or product; ii. Vehicles (e.g., trucks/vans/containers) are secured from tampering using a seal or other agreed-upon and acceptable device or system; iii. Unloading docks are designed to protect the product and in good operating condition (refer to 10.1.2.7); and iv. Where temperature control is required, the refrigeration unit’s storage temperature settings and operating temperature are checked and recorded before opening the doors. Unloading is completed efficiently, and product temperatures are recorded at the start of unloading and at regular intervals during unloading. Recording documents for vehicle inspection, identification of approved suppliers, and temperature checks shall be maintained.</p> <p>RESPONSE: COMPLIANT</p>

<p>10.5.4.2</p>	<p>Personnel conducting loading and transporting of harvested and/or packaged product shall ensure that product integrity is maintained. Work instructions and training shall include the following practices: i. Inspections for ensuring vehicles are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on products; ii. Securing vehicles (e.g., trucks/vans/containers) from tampering using a seal or other agreed upon and acceptable device or system; iii. Loading docks are designed to protect the product and in good operating condition (refer to 10.1.2.7); iv. Verification that appropriate storage conditions are maintained during transportation to final destinations; v. Prevention of cross-contamination with other hazards and potential spoilage; vi. Use of appropriate stock rotation practices; and vii. Recording and maintaining documents for vehicle inspection, transport conditions, and stock rotation.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.6.1</p>	<p>Water Supply</p> <p>Water source is from well, the company also four cisterns connected to the wells to store water. There is a cleaning program including all water source, including cisterns and this is also included in the maintenance program as a part of the well maintenance. The company has a written plan to review and identify any risk in case of any change. At the time of the time has The well is named Pronase 1. or in case of contamination they have other well named Pronase Sur (south) that is monitored and verified as a clean source). The plan includes distribution system and water tests conducted. For cleaning of premises and equipment is required cold water, according the instructions of detergents used during cleaning activities.</p>
<p>10.6.1.1</p>	<p>A water supply plan shall be prepared that describes the water sources and the operational areas they serve and shall include the location of water sources, permanent fixtures, and the flow of the water system. The plan shall be kept current and revised when changes occur. Contingency plans shall be in place for instances when the potable water supply is deemed to be contaminated or otherwise inappropriate for use.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.6.1.2</p>	<p>Adequate supplies of potable water drawn from a known clean source shall be provided for use during operations, cleaning the premises and equipment, and handwashing.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.6.1.3</p>	<p>Supplies of hot and cold water shall be provided, as required, to enable the effective cleaning of the premises and equipment.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.6.1.4</p>	<p>The use of non-potable water shall be controlled so that: i. There is no cross-contamination between potable and non-potable water lines; ii. Non-potable water piping and outlets are clearly identified; iii. Hoses, taps, and other similar sources of possible contamination are designed to prevent backflow or back siphonage; and iv. Testing of the backflow system, where possible, is conducted at least annually and records are maintained.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Only potable water is used, the company conducts microbiological tests according a written program.</p>
<p>10.6.1.5</p>	<p>Where water is stored on-site, storage facilities shall be adequately designed, constructed, and routinely cleaned to prevent contamination.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.6.2</p>	<p>Water Treatment</p> <p>The water used in the packinghouse is from well, the water is treated with chlorine of 0.5 to 3 ppm and peracetic acid with a concentration of 60-80 ppm for services . The microbiological analysis of this water is conducted once a year, for example the results on January 28, 2022 by Agrolab of cistern #1,2,3,4 shows compliance with the norm for potable water in Mexico. In the HACCP of food safety is defined the treatment to water.</p>
<p>10.6.2.1</p>	<p>Water treatment methods, equipment, and materials if required, shall be designed, installed, and operated to ensure water receives effective treatment. Water treatment equipment shall be monitored regularly to ensure it remains serviceable.</p> <p>RESPONSE: COMPLIANT</p>
<p>10.6.2.2</p>	<p>Water used as an aid to operations (e.g., fluming, final product spray) or for cleaning and sanitizing equipment, shall be tested and, if required, treated to maintain potability (refer to 10.6.2.1).</p> <p>RESPONSE: COMPLIANT</p>

10.6.2.3	<p>Treated water shall be regularly monitored to ensure it meets the specified indicators. Water treatment chemical usage shall be monitored to ensure chemical residues are within acceptable limits. Records of testing results shall be kept.</p> <p>RESPONSE: COMPLIANT</p>
10.6.3	<p>Water Quality</p> <p>Water used for cleaning of equipment and conveyors and rinse of products is testing for Salmonella according to method related to NOM-210-SSA1-2014. Results shown absence in salmonella. The water for cleaning and rinse activities is provided from Cistern #4. The lab providing these services is accredited according the ISO 17025 Date of tests conducted: December 21 of 2022. Ice is not used.</p>
10.6.3.1	<p>Water shall comply with local, national, or internationally recognized potable water microbiological and quality standards, as required, when used for: i. Washing, thawing, and treating food; ii. Handwashing; iii. Conveying food; iv. An ingredient or operational aid; v. Cleaning food contact surfaces and equipment; vi. The manufacture of ice; or vii. The manufacture of steam that will come into contact with food or be used to heat water that will come into contact with food.</p> <p>RESPONSE: COMPLIANT</p>
10.6.3.2	<p>Microbiological analysis of the water and ice supply shall be conducted to verify the cleanliness of the supply, the monitoring activities, and the effectiveness of the treatment measures implemented. Samples for analysis shall be taken at sources supplying water for the process, cleaning, or from within the site. The frequency of analysis shall be risk-based, and at a minimum annually.</p> <p>RESPONSE: COMPLIANT</p>
10.6.3.3	<p>Water and ice shall be analyzed using reference standards and methods.</p> <p>RESPONSE: COMPLIANT</p>
10.6.4	<p>Ice Supply</p> <p>Ice is not used</p>
10.6.4.1	<p>Ice provided for use during operations, as a processing aid, or an ingredient shall comply with 10.5.3.1.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Ice is not used</p>
10.6.4.2	<p>Ice that is purchased shall be from an approved supplier and included in the site's food safety risk assessment. Ice shall be supplied in containers that are appropriate for use, cleanable if reused, and be tested as appropriate (refer to 2.3.3).</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Ice is not used</p>
10.6.4.3	<p>Ice rooms and receptacles shall be constructed of materials as outlined in 10.1 and designed to minimize contamination of the ice during storage, retrieval, and distribution.</p> <p>RESPONSE: NOT APPLICABLE</p> <p>EVIDENCE: Ice is not used</p>
10.6.5	<p>Air and Other Gasses</p> <p>The company has an annual analysis program that includes the compressed air used for machines called "top seal" and in the product line: campary and roma with frequency every year. The company has analyzes issued by AGROLAB on december 26, 2022 of the roma lines with results: Total, fecal and E.coli coliforms: < 1UCF/Plaque. Method used AOAL 991.14. 1998.</p>
10.6.5.1	<p>Compressed air or other gases (e.g., nitrogen or carbon dioxide) that contact food or food contact surfaces shall be clean and present no risk to food safety.</p> <p>RESPONSE: COMPLIANT</p>

10.6.5.2	<p>Compressed air systems and systems used to store or dispense other gases used in the operational process that come into contact with food or food contact surfaces shall be maintained and regularly monitored for quality and applicable food safety hazards. The frequency of analysis shall be risk-based and at a minimum annually.</p> <p>RESPONSE: COMPLIANT</p>
10.6.5.3	<p>Ambient air shall be tested at least annually to confirm that it does not pose a risk to food safety.</p> <p>RESPONSE: COMPLIANT</p>
10.7.1	<p>Ambient/Dry Storage</p> <p>Storage areas for packing materials and finished product were observed to be located away from any wet areas, clean and well maintained. The product is protected from contamination, deterioration and pest harborage. Racks are constructed of metal, areas can be cleaned and inspected. Electric Forklifts are used inside facility, warehouse and cold storage.</p>
10.7.1.1	<p>The responsibility and methods for ensuring proper storage of inputs, packaging, and finished product shall be documented and implemented. The methods shall ensure: i. Effective stock rotation; ii. Utilization of inputs, work-in-progress, and finished product within their shelf life; iii. Risks to temporarily stored materials and/or products are analyzed, and controls are applied if necessary; iv. Rooms used for the storage of product ingredients, packaging, and other dry goods are located away from wet areas (refer to 10.1.2); and v. Records are maintained to control storage and stock rotation.</p> <p>RESPONSE: COMPLIANT</p>
10.7.1.2	<p>Dry ingredients and packaging shall be received and stored separately from field product or chilled materials to ensure there is no cross-contamination. Unprocessed field products shall be received and segregated to ensure there is no cross-contamination.</p> <p>RESPONSE: COMPLIANT</p>
10.7.1.3	<p>Racks provided for the storage of packaging shall be constructed of impervious materials and designed to enable cleaning and inspection of the floors and areas behind the racks. Storage areas shall be cleaned at a predetermined frequency (refer to 10.2.5.1) and designed and constructed to prevent packaging from becoming a harborage for pests or vermin.</p> <p>RESPONSE: COMPLIANT</p>
10.7.2	<p>Cold Storage, Controlled Atmosphere Storage, and Chilling of Foods</p> <p>Temperatures in cold storage rooms are monitored on daily basis, every two hours. Temperature and Relative Humidity Percentage are measured for the three cold storage rooms (Temp: 10 to 13 °C and RH%: 85 to 95). The records reviewed were from April 27, 2022, to December 29, 2022. The condensate lines were connected directly outside to the plant drainage system. Temperature monitoring devices are located at the warmest part of the coolers.</p>
10.7.2.1	<p>The site shall provide confirmation of the effective operational performance of coolers, controlled atmosphere facilities, and cool rooms. They shall be designed and constructed to allow for the hygienic and efficient refrigeration and storage of food and be easily accessible for inspection and cleaning.</p> <p>RESPONSE: COMPLIANT</p>
10.7.2.2	<p>Sufficient refrigeration and controlled atmosphere capacity shall be available to chill or store the maximum anticipated throughput of products with allowance for periodic cleaning of storage rooms.</p> <p>RESPONSE: COMPLIANT</p>
10.7.2.3	<p>Discharge from defrost and condensate lines shall be controlled and discharged into the drainage system.</p> <p>RESPONSE: COMPLIANT</p>
10.7.2.4	<p>Cool and controlled atmosphere rooms shall be fitted with temperature and atmosphere monitoring equipment and located to monitor the warmest part of the room and fitted with measurement devices that are easily read and accessible.</p> <p>RESPONSE: COMPLIANT</p>

10.8.1 Storage of Hazardous Chemicals and Toxic Substances

The company stores sanitizers, food grade wax and lubricants in separated areas. The toxic substances are stored in the maintenance area in separate sections of food grade substances. Detergents and sanitizers used in food contact areas were observed stored according to regulations, identified with original labels into contention, instructions about the use and preparation are posted, a binder with SDS are in that place. An up-to-date inventory was also available. Cleaning and sanitation staff has been trained in the manage, prepatation and use of all these chemicals, also in the appropriate use of PPE. Empty containers are disposed off by external service approved suppliers, license was available for review.

10.8.1.1 Hazardous chemicals and toxic substances with the potential for food contamination shall be stored so as not to present a hazard to personnel, product, packaging, product handling equipment, or areas in which product is handled, stored, or transported. Specifically, they shall not be stored inside food handling areas and product and packaging storage rooms.

RESPONSE: COMPLIANT

10.8.1.2 Daily supplies of chemicals used for continuous sanitizing of water, as a processing aid, or for emergency cleaning of food handling equipment and surfaces in food contact zones may be stored within or in close proximity to a food handling area, provided that access to the chemical storage facility is restricted to authorized personnel.

RESPONSE: COMPLIANT

10.8.1.3 Hazardous chemical and toxic substance storage facilities shall: i. Be compliant with national and local legislation and designed so there is no cross-contamination between chemicals; ii. Be adequately ventilated; iii. Be provided with appropriate signage indicating the area is a hazardous storage area; iv. Be secure and lockable to restrict access only to personnel with formal training in handling and use of hazardous chemicals and toxic substances; v. Have instructions, including up-to-date Safety Data Sheets (SDS), on the safe handling of hazardous chemicals and toxic substances, readily accessible to personnel; vi. Be equipped with a detailed and up-to-date inventory of all chemicals contained in the storage facility; vii. Have suitable first aid equipment and protective clothing available close to the storage area; viii. In the event of a hazardous spill, be designed such that spillage and drainage from the area is contained; and ix. Be equipped with spillage kits and cleaning equipment.

RESPONSE: COMPLIANT

10.8.1.4 Hazardous chemical and toxic substances shall be handled and applied by properly trained personnel. These materials shall be used by, or under the direct supervision of, trained personnel with a thorough understanding of the hazards involved, including the potential for the contamination of food and food contact surfaces.

RESPONSE: COMPLIANT

10.8.1.5 The site shall dispose of unused chemicals and empty containers in accordance with regulatory requirements and ensure that: i. Empty chemical containers are not reused; ii. Empty containers are labeled, isolated, and securely stored while awaiting collection; and iii. Unused and obsolete chemicals are stored under secure conditions while awaiting authorized disposal by an approved vendor.

RESPONSE: COMPLIANT

10.9.1 Waste Management

The handling, storage and separation of all waste generated during the operations (plastics, glass, cardboard, debris, etc). are disposed off by external services suppliers. No waste observed disposed awaiting for recollection next to food handling areas in the facility, these is separated off the facility, outside the premises. Pre-operational inspections includes the inspection of these areas, during the audit these areas were observed in clean conditions. The wastewater from the cold storage and cleaning activities is discharged to drains connected to evaporator and garden areas. The documented procedure indicates the controlled disposal of branded materials that are sent to the supplier.

10.9.1.1 The methods and responsibilities that describe the effective and efficient disposal of dry, wet, liquid, and solid waste, including inedible material, unusable packaging, and trademarked materials, from the premises shall be documented and implemented. Reviews of the effectiveness of waste management will be part of the site's daily inspections, and the results of these inspections shall be included in the relevant reports.

RESPONSE: COMPLIANT

10.9.1.2 Waste shall be regularly removed from food handling or processing areas so it does not create food safety risks for finished product and packing operations. Designated waste accumulation areas shall be maintained in a clean, tidy conditions until external waste collection occurs.

RESPONSE: COMPLIANT

10.9.1.3

Waste and overflow water from tubs, tanks, and other equipment shall be discharged directly to the floor drainage system and meet local regulatory requirements.

RESPONSE: COMPLIANT

10.9.1.4

Trolleys, vehicles waste disposal equipment, collection bins, and storage areas shall be maintained in a serviceable condition and cleaned and sanitized regularly so they do not attract pests and other vermin.

RESPONSE: COMPLIANT

10.9.1.5

Inedible waste designated for animal feed shall be stored and handled so it does not cause a risk to the animals or to further processing.

RESPONSE: COMPLIANT