



GGN: 4050373661090		Audited Company: Aguilares, S.P.R. de R.L.		Certification Option: 1-M5	
Checklist: GLOBALG.A.P. INTEGRATED FARM		Auditor: Gabriela Rubio Suarez		Audit date: March 27-30, 2023	

Standard Version	Module	CP	Section	Description	Criteria	Level	Answer	Justification	
IFA	5.4-1-GFS	AF	AF 1.1.1	Site History	Is there a reference system for each field, orchard, greenhouse, yard, plot, livestock building/pen, and/or other area/location used in production?	<p>Compliance shall include visual identification in the form of:</p> <ul style="list-style-type: none"> •A physical sign at each field/orchard, greenhouse/yard/plot/livestock building/pen, or other farm area/location or •A farm map, which also identifies the location of water sources, storage/handling facilities, ponds, stables, etc., and that could be cross-referenced to the identification system <p>No N/A.</p>	Major Must	Yes	Each production site has its name at the entrance and identification of tables or sectors, and there are also sketches of each site. The company is divided into two areas, the northern zone and the Bajío zone. Each zone has a central area that includes a fertilizer warehouse, a plant protection warehouse, and machinery that is distributed to the different production sites. Each site has water wells, a water storage pond, irrigation head, temporary storage for empty containers, tools, phytosanitary products and fertilizers. There are portable toilets that vary according to the number of employees, and there are several areas for food consumption at the different production tables.
IFA	5.4-1-GFS	AF	AF 1.1.2	Site History	Is a recording system established for each unit of production or other area/location to provide a record of the livestock/aquaculture production and/or agronomic activities undertaken at those locations?	Current records shall provide a history of GLOBALG.A.P. production of all production areas. No N/A.	Major Must	Yes	There is a record-keeping system for watering, harvests, phytosanitary applications, etc.
IFA	5.4-1-GFS	AF	AF 1.2.1	Site Management	Is there a risk assessment available for all sites registered for certification (this includes rented land, structures, and equipment) and does this risk assessment show that the site in question is suitable for production, with regards to food safety, the environment, and health and welfare of animals in the scope of the livestock and aquaculture certification where applicable?	<p>A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. It shall be ready for the initial inspection and maintained updated and reviewed when new sites enter in production and when risks for existing ones have changed, or at least annually, whichever is shorter. The risk assessment may be based on a generic one but shall be customized to the farm situation.</p> <p>Risk assessments shall take into account:</p> <ul style="list-style-type: none"> •Potential physical, chemical (including allergens), and biological hazards •Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known) •Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock and aquaculture certification <p>(See Annex AF 1 and Annex AF 2 for guidance on risk assessments. Annex FV 1 includes guidance regarding flooding.)</p>	Major Must	Yes	F-200-OCE-18 Hazard assessment, rev 07, 03/10/2023. Includes description of the product, use and destination, flow diagram, identified hazards are: oil, agrochemicals, fertilizers, fuels, fats, makeup, allergens, sanitizers, Salmonella, E.coli, Cyclospora, fecal coliforms, garbage, wire screws. Stages included: planting, soil preparation, plant development, watering, fertilizing, pest control, harvesting.
IFA	5.4-1-GFS	AF	AF 1.2.2	Site Management	Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented?	<p>A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the farm operations, and there shall be evidence of its implementation and effectiveness. The plan shall address maintenance of grounds areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan.</p> <p>NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1.</p>	Major Must	Yes	F 200-OCE-18 Hazard assessment including plan, rev. 03, updated 06/02/2022, includes productive infrastructure, domestic and wild fauna management, neighbors, water use and management, allergens are included F-900-EAG-23 Verification of common areas aguilares packing house, F-100-PAA-47 Perimeter fencing logbook and, F-100-PAA-78 Pre-operational program.
IFA	5.4-1-GFS	AF	AF 1.2.3	Site Management	Are structures, including all adjoining rooms, equipment, facilities, and feeding systems located, designed, and constructed to facilitate proper cleaning and pest control?	Where appropriate, the design and layout shall permit compliance with good hygiene practices, including protection against cross contamination between and during operations.	Major Must	Yes	The facilities are separated, for example, portable toilets are located on the peripheries of the site, and there are exclusive warehouses for fertilizers and phytosanitary products.
IFA	5.4-1-GFS	AF	AF 1.2.4	Site Management	Is a program of site inspections or checks established?	In addition to the self-assessment, a program of site inspections shall be established, implemented, and maintained to ensure the site and equipment are routinely maintained in a suitable condition to ensure food safety, as applicable to the activity of the site. These site inspections can be at an interval determined by the producer in accordance with the assessed risk.	Major Must	Yes	Daily inspections of facilities and perimeters are carried out and documented in the F-900-EAG-23 Verification Program: F-900-EAG-23 Verification of common areas aguilares packing house, F-100-PAA-47 Perimeter fencing logbook and, F-100-PAA-78 Pre-operational program.
IFA	5.4-1-GFS	AF	AF 2.1	RECORD KEEPING AND INTERNAL SELF-ASSESSMENT/INTERNAL INSPECTION	Are all records, including those relating to food safety, accessible and kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points?	<p>Producers shall keep up-to-date records for a minimum of 2 years, or a longer period depending on customer or legal requirements. If the shelf life of the product exceeds 2 years, records shall be retained for a period that exceeds the shelf life. Electronic records are valid and when they are used, producers are responsible for maintaining back-ups of the information. Documents shall be stored securely, effectively controlled, and readily accessible. For the initial inspections, producers shall keep records from at least 3 months prior to the date of the external inspection or from the day of registration, whichever is longer. New applicants shall have full records that reference each area covered by the registration with all of the agronomic activities related to GLOBALG.A.P. documentation required for this area. For livestock, these records shall be available for the current livestock cycle before the initial inspection. This refers to the principle of record keeping. When an individual record is missing, the respective control point dealing with those records is not compliant. No N/A.</p>	Major Must	Yes	Record history is maintained 2021, 2022, 2023.

IFA	5.4-1-GFS	AF	AF 2.2	RECORD KEEPING AND INTERNAL SELF-ASSESSMENT/INTERNAL INSPECTION	Is a procedure established, implemented, and maintained to manage and control documented information?	A procedure describing the management of documented information shall be implemented and maintained. A method of tracking document changes shall be established, to ensure employees are accessing the most recent versions.	Major Must	Yes	PR-200-OCE-01 Document control, rev. 13, establishes a diagram of activities to prepare documents, the person responsible for each area prepares the document, it is approved by the QMS coordination and administrative director, document coding: type of documents, department, business unit, acronyms and consecutive code, the quality department is responsible for safeguarding documents.
IFA	5.4-1-GFS	AF	AF 2.3	RECORD KEEPING AND INTERNAL SELF-ASSESSMENT/INTERNAL INSPECTION	Does the producer take responsibility to conduct a minimum of one internal self-assessment per year against the GLOBALG.A.P. Standard?	There is documented evidence that in Option 1 an internal self-assessment has been completed under the responsibility of the producer (this may be carried out by a person different from the producer). Self-assessments shall include all applicable control points, even when a subcontracted company carries them out. The self-assessment checklist shall contain comments of the evidence observed for all non-applicable and non-compliant control points. This has to be done before the CB inspection (see GLOBALG.A.P. General Regulations Part 1, section 5.). No N/A, except for multisite operations with QMS and producer groups, for which the QMS checklist covers internal inspections.	Major Must	Yes	The internal audit checklist performed by the quality department dated 12/22/22 is presented.
IFA	5.4-1-GFS	AF	AF 2.4	RECORD KEEPING AND INTERNAL SELF-ASSESSMENT/INTERNAL INSPECTION	Have effective corrective actions been taken as a result of non-conformances detected during the internal self-assessment or internal producer group inspections?	Necessary corrective actions are documented and have been implemented. N/A only in the case no non-conformances are detected during internal self-assessments or internal producer group inspections.	Major Must	Yes	Non-conformities were detected: AF 4.1.2, AF 4.3.1, AF 4.3.3, AF 4.5.2, AF 7.1.2, AF 10.1, file of attention to nonconformities with analysis of 5 Whys, with closing date 03/03/2023.
IFA	5.4-1-GFS	AF	AF 2.5	RECORD KEEPING AND INTERNAL SELF-ASSESSMENT/INTERNAL INSPECTION	Are continuous improvements documented?	Continuous improvements based on self-assessments and site inspections shall be implemented and documented. Continuous improvements can be shown as a reduction in overall corrective actions during self-assessment, resource management plans documenting improvements, or other applicable activities.	Major Must	No	There is no documentation of continuous improvement.
IFA	5.4-1-GFS	AF	AF 3.1	HYGIENE	Does the farm have a written risk assessment for hygiene?	The written risk assessment for hygiene issues covers the production environment. The risks depend on the products produced and/or supplied. The risk assessment can be a generic one, but it shall be appropriate for conditions on the farm and shall be reviewed annually and updated when changes (e.g. other activities) occur. No N/A.	Major Must	Yes	F-100-PAAN-133 Hazard analysis and technical plan, hygiene module, including E. coli, salmonella, glass fragments, cardboard, etc., makeup, jewelry, painted nails, personnel practices, facility hygiene, and tool hygiene.
IFA	5.4-1-GFS	AF	AF 3.2	HYGIENE	Does the farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety?	The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions shall also be based on the results of the hygiene risk assessment in AF 3.1 and include at a minimum: •The need to wash hands •The need to cover skin cuts •Limitation on smoking, eating, and drinking to designated areas •Immediate notification to management or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces •Notification of product contamination with bodily fluids •The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product.	Major Must	Yes	Procedures are posted at the entrance to each production site, and there is a procedure at each hand washing station. IT-100-PA-07 Sanitation and Hygiene, IT-100-PA-31 Washing and sanitizing harvesting equipment, rev. 17.
IFA	5.4-1-GFS	AF	AF 3.3	HYGIENE	Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions in AF 3.2?	An introductory training course for hygiene shall be given in both written and verbal form. All new workers shall receive this training and confirm their participation. This training shall cover all instructions defined in AF 3.2. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training.	Major Must	Yes	F-300-OCE-01 Training attendance record on health and hygiene regulations, quality policy, good agricultural practices, hygiene practices and allergens. 02/09/23 Training of San Nicolás crew with 20 workers, training of Valencia crew with 42 workers, 03/13/2023 training of 84 workers, 01/04/23 training of 16 workers in Pilarina, Los Llanos 01/02/23 training of 5 workers, La Mina 03/04/2023 training of 12 workers.
IFA	5.4-1-GFS	AF	AF 3.4	HYGIENE	Are the farm's hygiene procedures implemented?	Workers with tasks identified in the hygiene procedures shall demonstrate competence during the inspection and there is visual evidence that the hygiene procedures are being implemented. The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured. No N/A.	Major Must	Yes	Personnel are aware of the hygiene regulations, no symptoms of foodborne diseases, closed footwear. Microbiological analyses are performed to validate hygiene procedures, for example analysis FTE2105U-23-1893-03/04/2023-SIZES:
IFA	5.4-1-GFS	AF	AF 3.5	HYGIENE	Are cleaning facilities, equipment, and chemical materials suitable for their intended use and stored and used appropriately?	Cleaning products shall be labeled for food contact surfaces. If intended for use in cleaning areas that come in contact with the product. Chemicals for cleaning and cleaning equipment shall be stored in a manner that does not risk contamination of product. Cleaning activities shall not present a food safety risk.	Major Must	Yes	Chemicals are kept stored under lock and key, labeled. Technical data sheet BETAQUAT 4 germicide based on quaternary salts is indicated for use in slaughterhouses and packing plants, REG SANIT. N° PH-7100, NSF 136760, Surfoclean hands liquid hand soap, registration NSF 160103, Bio Basic A is indicated for use in restaurants and cleaning of fruits and vegetables, REG. SANIT N° PH-7102 and BIOCHLOR 13 for disinfection in food processing plants REG. SANIT. N° PH-7105.

IFA	5.4-1-GFS	AF	AF 4.1.1	Health and Safety	Does the producer have a written risk assessment for hazards to workers' health and safety?	The written risk assessment can be a generic one but it shall be appropriate to conditions on the farm, including the entire production process in the scope of certification. The risk assessment shall be reviewed and updated annually and when changes that could impact workers' health and safety (e.g. new machinery, new buildings, new plant protection products, modified cultivation practices, etc.) occur. Examples of hazards include but are not limited to: Moving machine parts, power take-off (PTO), electricity, farm machinery and vehicle traffic, fires in farm buildings, applications of organic fertilizer, excessive noise, dust, vibrations, extreme temperatures, ladders, fuel storage, slurry tanks, etc. No N/A.	Minor Must	No	F-200-OCE-018, Rev. 06 Hazard analysis, issue 01/13/2023. Probability and severity, activity and risk identification are included. Lack of personal protective equipment, safety guard of the seeding chain, day laborer without P.P.E., work accidents, general illness, noise, electrical risk. Insect bites during plugging and harvesting and risk of machinery entrapment for hose pickers have not been considered a risk.
IFA	5.4-1-GFS	AF	AF 4.1.2	Health and Safety	Does the farm have written health and safety procedures addressing issues identified in the risk assessment of AF 4.1.1?	The health and safety procedures shall address the points identified in the risk assessment (AF 4.1.1) and shall be appropriate for the farming operations. They shall also include accident and emergency procedures as well as contingency plans that deal with any identified risks in the working situation, etc. The procedures shall be reviewed annually and updated when the risk assessment changes. The farm infrastructure, facilities, and equipment shall be constructed and maintained in such a way as to minimize health and safety hazards for the workers to the extent practical.	Minor Must	No	Each production site has health and safety signs and procedures. At the Los Llanos site, the fire extinguisher located at the irrigation head needs to be recharged.
IFA	5.4-1-GFS	AF	AF 4.1.3	Health and Safety	Have all people working on the farm received health and safety training according to the risk assessment in AF 4.1.1?	All workers, including subcontractors, can demonstrate competency in responsibilities and tasks through visual observation (if possible, on the day of the inspection). There shall be evidence of instructions in the appropriate language and training records. Producers may conduct the health and safety training themselves if training instructions or other training materials are available (i.e. it need not be an outside individual who conducts the training). No N/A.	Major Must	Yes	F-300-OCE-01 Attendance record of health and safety training given by the industrial safety engineer with license 111401352, Empaque dated 03/24/2023 9 workers were trained, Pilar 03/28/23 18 workers were trained, Santa Catarina 03/28/23 15 workers were trained, La Venta on 03/27/23 6 workers were trained, Jocoqui 03/27/23 17 workers were trained, 05/05/2022 Aguilares 24 workers were trained, 03/21/23 80 workers were trained in the north zone.
IFA	5.4-1-GFS	AF	AF 4.2.1	Training and Assigned Responsibilities	Is there a record kept for training activities and attendees?	A record is kept for training activities, including the topic covered, the trainer, the date, and a list of the attendees. Evidence of attendance is required.	Major Must	Yes	F-300-OCE-01 Attendance record, indicating name, signature, date, topics and instructor.
IFA	5.4-1-GFS	AF	AF 4.2.2	Training and Assigned Responsibilities	Do all workers handling and/or administering veterinary medicines, chemicals, disinfectants, plant protection products, biocides, and/or other hazardous substances and all workers operating dangerous or complex equipment as defined in the risk analysis in AF 4.1.1 have evidence of competence or details of other such qualifications?	Records shall identify workers who carry out such tasks and can demonstrate competence (e.g. certificate of training and/or records of training with proof of attendance). This shall include compliance with applicable legislation. No N/A. For aquaculture, cross-reference with Aquaculture module AQ 4.1.1. In livestock, for workers administering medicines, proof of adequate experience is also required.	Major Must	Yes	F-300-OCE-01 Good Use and Handling of Agrochemicals (BUMA) Attendance Record, indicates name, signature, date, topics and instructor, Good Use and Handling of Agrochemicals (BUMA). 07/15/2022 - Aguilares, Pronase and Villa Verde training to 34 workers, 08/24/2022 Pilar training to 20 workers, 08/24/2022 Santa Teresa training to 10 workers, 07/13/2022 Jocoqui training to 13 workers, 07/14/2022 training to 8 workers, 07/15/2022 Santa Catarina training to 11 workers, 02/22/23 Good Use and Handling of Pesticides (BUMP) training to 23 workers from the north zone, 02/23/23 22 workers were trained in Good Use and Handling of Pesticides (BUMP). F-300-OCE-01 Record of training in preparation of disinfectant substances: 02/09/23 San Nicolas crew with 20 workers.
IFA	5.4-1-GFS	AF	AF 4.2.3	Training and Assigned Responsibilities	Are employees whose activities impact food safety identified?	A clear organizational structure identifying the job functions and responsibilities of at least those employees whose activities affect food safety shall be established, implemented, and maintained.	Major Must	Yes	F-300-PAA-01 Aguilares agricultural production organization chart, rev 15. It includes administrative director, general management, plant health director, quality and agricultural production coordinator, risk reduction coordinator, safety inspector, administrative assistant, safety operating assistant. IT-100-PAA-007 Sanitation and Hygiene Work Instruction: Crew captain, safety monitor, risk reduction coordinator F-300-OCE-20 Job Description, rev. 03.
IFA	5.4-1-GFS	AF	AF 4.3.1	Hazards and First Aid	Do accident and emergency procedures exist? Are they visually displayed, and are they communicated to all persons associated with the farm activities, including subcontractors and visitors?	Permanent accident procedures shall be clearly displayed in accessible and visible location(s) for workers, visitors, and subcontractors. These instructions are available in the predominant language(s) of the workforce and/or pictograms. The procedures shall identify the following: •The farm's map reference or farm address •The contact person(s) •An up-to-date list of relevant phone numbers (police, ambulance, hospital, fire-brigade, access to emergency health care on site or by means of transport, supplier of electricity, water, and gas) Examples of other procedures that can be included: •The location of the nearest means of communication (telephone, radio) •How and where to contact the local medical services, hospital, and other emergency services. (Where did it happen? What happened? How many injured people? What kind of injuries? Who is calling?) •The location of fire extinguisher(s) •The emergency exits •Emergency cut-offs for electricity, gas, and water supplies •How to report accidents and dangerous incidents For aquaculture, cross-reference with Aquaculture module AQ 3.1.4.	Minor Must	Yes	Procedures in case of accidents or emergencies are posted at the watering head and at the entrance to each production site.
IFA	5.4-1-GFS	AF	AF 4.3.2	Hazards and First Aid	Are potential hazards clearly identified by warning signs?	Permanent and legible signs shall indicate potential hazards. This shall include, where applicable: Waste pits, fuel tanks, workshops, and access doors of the storage facilities for plant protection products/fertilizers/any other chemicals. Warning signs shall be present and in the predominant language(s) of the workforce and/or in pictograms. No N/A.	Minor Must	Yes	There are warning signs for falls, for example.

IFA	5.4-1-GFS	AF	AF 4.3.3	Hazards and First Aid	Is safety advice for substances hazardous to workers' health available/accessible?	When required to ensure appropriate action, information (e.g. website, telephone number, material safety data sheets, etc.) is accessible. For aquaculture, cross-reference with Aquaculture module AQ 3.1.2.	Minor Must	Yes	There is a folder with safety sheets at each production site.
IFA	5.4-1-GFS	AF	AF 4.3.4	Hazards and First Aid	Are first aid kits available at all permanent sites and in the vicinity of fieldwork?	Complete and maintained first aid kits (i.e. according to local recommendations and appropriate to the activities being carried out on the farm) shall be available and accessible at all permanent sites and readily available for transport (tractor, car, etc.) where required by the risk assessment in AF 4.1.1.	Minor Must	Yes	Each crew captain has a first aid kit with healing materials: gauze, bandages, gloves, etc.
IFA	5.4-1-GFS	AF	AF 4.3.5	Hazards and First Aid	Are there always an appropriate number of persons (at least one person) trained in first aid present on each farm whenever on-farm activities are being carried out?	There is always at least one person trained in first aid (i.e. within the last 5 years) present on the farm whenever on-farm activities are being carried out. As a guideline: One trained person per 50 workers. On-farm activities include all activities mentioned in the relevant modules of this standard.	Minor Must	Yes	F-300-OCE-01 Attendance record for basic first aid training given by the industrial safety engineer (cédula 111401352), Empaque dated 03/24/2023, 9 workers were trained, Pilar 03/28/23, 18 workers were trained, Santa Catarina 03/28/23, 15 workers were trained, La Venta 03/27/23, 6 workers were trained, Jocoqui 03/27/23, 17 workers were trained, 05/05/2022 Aguilares 24 workers were trained, 03/21/23, 80 workers were trained in first aid in the northern zone.
IFA	5.4-1-GFS	AF	AF 4.4.1	Protective Clothing/Equipment	Are workers, visitors, and subcontractors equipped with suitable protective clothing in accordance with legal requirements and/or label instructions and/or as authorized by a competent authority?	Complete sets of protective clothing, which enable label instructions and/or legal requirements and/or requirements as authorized by a competent authority to be complied which are available on the farm, utilized, and in a good state of repair. To comply with label requirements and/or on-farm operations, this may include some of the following: Rubber boots or other appropriate footwear, waterproof clothing, protective overalls, rubber gloves, face masks, appropriate respiratory equipment (including replacement filters), ear and eye protection devices, life-jackets, etc. as required by label or on-farm operations.	Major Must	Yes	Each employee is provided with protective equipment such as gloves, overalls, boots, masks with filters, goggles, and face shields.
IFA	5.4-1-GFS	AF	AF 4.4.2	Protective Clothing/Equipment	Is protective clothing cleaned after use and stored in such a way as to prevent contamination of personal clothing?	Protective clothing is kept clean according to the type of use and degree of potential contamination and in a ventilated place. Cleaning protective clothing and equipment includes separate washing from private clothing. Wash re-usable gloves before removal. Dirty and damaged protective clothing and equipment and expired filter cartridges shall be disposed of appropriately. Single-use items (e.g. gloves, overalls) shall be disposed of after one use. All protective clothing and equipment including replacements filters, etc. shall be stored outside of the plant protection products/storage facility and physically separated from any other chemicals that might cause contamination of the clothing or equipment. No N/A.	Major Must	Yes	Protective equipment is stored separately from chemical products; it is washed at the end of its use and placed in bags.
IFA	5.4-1-GFS	AF	AF 4.5.1	Worker Welfare	Is a member of management clearly identifiable as responsible for the workers' health, safety, and welfare?	Documentation is available that clearly identifies and names the member of management who is responsible for ensuring compliance with and implementation of existing, current and relevant national and local regulations on workers' health, safety, and welfare.	Major Must	Yes	F-300-AAA-01 Aguilares agricultural production organization chart, rev 15. The administrative director is identified as responsible for worker health and safety.
IFA	5.4-1-GFS	AF	AF 4.5.2	Worker Welfare	Does regular two-way communication take place between management and workers on issues related to workers' health, safety, and welfare? Is there evidence of actions taken from such communication?	Records show that communication between management and workers about health, safety, and welfare concerns can take place openly (i.e. without fear of intimidation or retribution) and at least once a year. The auditor is not required to make judgments about the content, accuracy, or outcome of such communications. There is evidence that the concerns of the workers about health, safety, and welfare are being addressed.	Minor Must	No	Meetings are held with personnel representing each crew, documented in F-200-OCE-11 Minutes, for example: 03/09/23 includes 3 crew captains, 7 day laborers, 2 HR coordinators. During the audit, the 4 crews stated that they did not have any meetings with management and requested serum and chaps.
IFA	5.4-1-GFS	AF	AF 4.5.3	Worker Welfare	Do workers have access to clean food storage areas, designated rest areas, handwashing facilities, and drinking water?	A place to store food and a place to eat shall be provided to the workers if they eat on the farm. Handwashing equipment and drinking water shall always be provided.	Major Must	Yes	There are food consumption areas with hooks for personal items, hand-washing station, and jugs with purified water.
IFA	5.4-1-GFS	AF	AF 4.5.4	Worker Welfare	Are on-site living quarters habitable and have the basic services and facilities?	The on-farm living quarters for the workers are habitable and have a sound roof, windows and doors, and the basic services of drinking water, toilets, and drains. In the case of no drains, septic pits can be accepted if compliant with local regulations.	Major Must	N/A	There is no on-site housing.
IFA	5.4-1-GFS	AF	AF 4.5.5	Worker Welfare	Is transport for workers (on-farm, to and from fields/orchard) as provided by the producer safe and compliant with national regulations when used to transport workers on public roads?	Vehicles or vessels shall be safe for workers and, when used to transport workers on public roads, shall comply with national safety regulations.	Minor Must	Yes	buses are used to transport workers, there are licenses, insurance policies, and maintenance controls, for example: a logbook RG-LOG-07 Preventive maintenance services form is submitted, which indicates the economic #, date of last service, and type of maintenance performed. Permit #20 for personnel transportation PCE-1254-P valid as of 01/31/24, insurance policy #090045990, permit E-86 PCE-0477-P valid as of 08/16/23, insurance policy 090045990 valid as of 03/02/2024, permit E84 PCE-0468-P valid as of 06/10/23, permit E-0026 PCE-1623-P, E-66 PCE-0452-P valid as of 02/28/24. License 3317010 current as of 11/08/24, card GN0211928174; license 2422783 current as of 07/02/23, card ET7982460636, license 2946238 current as of 12/04/24, card RN2772937123, license 3279920 current as of 04/26/26, card JS1302372823, license 3529626 current as of 04/20/24, card LL6827116272

IFA	5.4-1-GFS	AF	AF 5.1	SUBCONTRACTORS	When the producer makes use of subcontractors, do they oversee their activities in order to ensure that those activities relevant to GLOBALG.A.P. CPCX comply with the corresponding requirements?	The producer is responsible for observing the control points applicable to the tasks performed by the subcontractors who carry out activities covered in the GLOBALG.A.P. Standard, by checking and signing the assessment of the subcontractor for each task and season contracted. Evidence of compliance with the applicable control points shall be available on the farm during the external inspection. i)The producer can perform the assessment and shall keep the evidence of compliance of the control points assessed. The subcontractor shall agree that GLOBALG.A.P. approved certifiers are allowed to verify the assessments through a physical inspection or ii)A third-party certification body, which is GLOBALG.A.P. approved, can inspect the subcontractor. The subcontractor shall receive a letter of conformance from the certification body with the following info: 1) Date of assessment 2) Name of the certification body 3) Inspector name 4) Details of the subcontractor 5) List of the inspected control points and compliance criteria. Certificates issued to subcontractors against standards that are not officially approved by GLOBALG.A.P. are not valid evidence of compliance with GLOBALG.A.P.	Major Must	Yes	Pest control service, evaluation performed by the company. Co Fumigaciones Sanitary license 19AP240350002. Service contract 01/02/23. Sanitation services (Sanimovil and Sanirem), evaluation by the company: F-500-MAQ-03, verified if it complies with safety requirements 02/28/23. Sanimovil permit CMAPAJ/SA/001/2023 For discharge in wastewater treatment plant 01/03/23, discharge registration form for portable toilets of the GCAYF 1334/22 center 10/13/22 permit for discharge of wastewater. Sanirent sanitary services performed by the company 02/28/2023, with wastewater discharge permit JAPASP/CPS/SANIRENT/010/2023.
IFA	5.4-1-GFS	AF	AF 6.1.1	Identification of Waste and Pollutants	Have possible waste products and sources of pollution been identified in all areas of the farm?	Possible waste products (e.g. paper, cardboard, plastic, oil) and sources of pollution (e.g. fertilizer excess, exhaust smoke, oil, fuel, noise, effluent, chemicals, sheep-dip, feed waste, algae produced during net cleaning) produced by the farm processes have been listed. For crops, producers shall also take into consideration surplus application mix and tank washings.	Minor Must	Yes	IT-0950-OCE-06 Rev. 02 Waste management plan includes list: organic matter, uncel, rings, strapping, bond paper, irrigation hose, trapping plastic, light bulbs, burned oil, cardboard, sanitary waste, PVC, tires, sacks, agrochemical containers.
IFA	5.4-1-GFS	AF	AF 6.2.1	Waste and Pollution Action Plan	Is there a documented farm waste management plan to avoid and/or minimize wastage and pollution to the extent possible, and does the waste management plan include adequate provisions for waste disposal?	A comprehensive, current, and documented plan that covers wastage reduction, pollution, and waste recycling is available. Air, soil, and water contamination shall be considered where relevant along with all products and sources identified in the plan. For aquaculture, cross-reference with Aquaculture module AQ9.1.1.	Major Must	Yes	IT-0950-OCE-06 Rev. 02 Waste management plan: municipal solid waste, special handling waste, hazardous waste, list. Manifest #2579 Manifest of delivery of transportation and reception of hazardous waste, recycling record e.g. 26, 902 kg of cardboard, 9, 400 kg of oils.
IFA	5.4-1-GFS	AF	AF 6.2.2	Waste and Pollution Action Plan	Is the site kept in a tidy and orderly condition?	Visual assessment shall show that there is no evidence of waste/litter in the immediate vicinity of the production site(s) or storage buildings. Incidental and insignificant litter and waste on the designated areas are acceptable as well as the waste from the current day's work. All other litter and waste shall be cleared up, including fuel spills.	Major Must	Yes	All sites were observed to be neat and tidy.
IFA	5.4-1-GFS	AF	AF 6.2.3	Waste and Pollution Action Plan	Are holding areas for diesel and other fuel oil tanks environmentally safe?	All fuel storage tanks shall conform to the local requirements. When there are no local requirements to contain spillage, the minimum is bunded areas, which shall be impervious and be able to contain at least 110 % of the largest tank stored within it, unless it is in an environmentally sensitive area where the capacity shall then be 165 % of the content of the largest tank. There shall be no smoking signs displayed and appropriate fire emergency provisions made nearby.	Minor Must	Yes	Each site has a fuel storage tank, a retaining wall and signage.
IFA	5.4-1-GFS	AF	AF 6.2.4	Waste and Pollution Action Plan	Provided there is no risk of pest, disease, and weed carry-over, are organic wastes composted on the farm and recycled?	Organic waste material is composted and used for soil conditioning. The composting method ensures that there is no risk of pest, disease, or weed carry-over. For aquaculture, cross-reference with Aquaculture module AQ10.2.2.	Recom.	Yes	Compost is made from vegetable waste.
IFA	5.4-1-GFS	AF	AF 6.2.5	Waste and Pollution Action Plan	Is the water used for washing and cleaning purposes disposed of in a manner that ensures the minimum health and safety risks and environmental impact?	Waste water resulting from washing of contaminated machinery, e.g. spray equipment, personal protective equipment, hydro-coolers, or buildings with animals, should be collected and disposed of in a way that ensures the minimum impact on the environment and the health and safety of farm staff, visitors and nearby communities as well as legal compliance. For tank washings see CB 7.5.1.	Recom.	Yes	There is a washing area with a pit to dispose of water from cleaning.
IFA	5.4-1-GFS	AF	AF 7.1.1	Impact of Farming on the Environment and Biodiversity (Cross-Reference with AQ9 of the Aquaculture Module)	Does each producer have a wildlife management and conservation plan for the farm business that acknowledges the impact of farming activities on the environment?	There shall be a written action plan that aims to enhance habitats and maintain biodiversity on the farm. This can be either an individual plan or a regional activity that the farm is participating in or is covered by. It shall pay special attention to areas of environmental interest being protected and make reference to legal requirements where applicable. The action plan shall include knowledge of integrated pest management practices, nutrient use of crops, conservation sites, water supplies, the impact on other users, etc.	Minor Must	Yes	PR-200-PAM-09 Environmental preservation and energy use management plan, including environmental responsibility.
IFA	5.4-1-GFS	AF	AF 7.1.2	Impact of Farming on the Environment	Has the producer considered how to enhance the environment for the benefit of the local community and flora and fauna? Is this policy compatible with sustainable commercial agricultural production and does it strive to minimize environmental impact of the agricultural activity?	There should be tangible actions and initiatives that can be demonstrated 1) by the producer either on the production site or at the local scale or at the regional scale 2) by participation in a group that is active in environmental support schemes concerned with habitat quality and habitat elements. There is a commitment within the conservation plan to undertake a baseline audit of the current levels, location, condition, etc. of the fauna and flora on the farm, so as to enable actions to be planned. Within the conservation plan, there is a clear list of priorities and actions to enhance habitats for fauna and flora, where viable, and to increase bio-diversity on the farm.	Recom.	Yes	PR-200-PAM-09 Environmental preservation and energy use management plan: Waste separation, plan to counteract environmental impact.
IFA	5.4-1-GFS	AF	AF 7.2.1	Ecological Upgrading of Unproductive headlands strips, or areas of impoverished soil, etc.) to ecological focus areas for the encouragement of natural flora and fauna?	Has consideration been given to the conversion of unproductive sites (e.g. low-lying wet areas, woodlands, headlands strips, or areas of impoverished soil, etc.) to ecological focus areas for the encouragement of natural flora and fauna?	There should be a plan to convert unproductive sites and identified areas that give priority to ecology into conservation areas, where viable.	Recom.	Yes	Conservation zones of 500 hectares are in place.
IFA	5.4-1-GFS	AF	AF 7.3.1	Energy Efficiency	Can the producer show monitoring of on-farm energy use?	Energy use records exist (e.g. invoices where energy consumption is detailed). The producer/producer group is aware of where and how energy is consumed on the farm and through farming practices. Farming equipment shall be selected and maintained for optimum energy consumption.	Minor Must	Yes	F-400-MAQ-15 Use of machinery is used which indicates date, tractor, economic #, ranch, start and end time, use and liters of fuel: #560631 #522, 43L of Diesel for garlic harvest, #0558733 #516 Forklift 27/03/23 82 L of Diesel.
IFA	5.4-1-GFS	AF	AF 7.3.2	Energy Efficiency	Based on the result of the monitoring, is there a plan to improve energy efficiency on the farm?	A written plan identifying opportunities to improve energy efficiency is available.	Recom.	Yes	PR-200-PAM-09 Environmental preservation and energy use management plan,
IFA	5.4-1-GFS	AF	AF 7.3.3	Energy Efficiency	Does the plan to improve energy efficiency consider minimizing the use of non-renewable energy?	Producers consider reducing the use of non-renewable energies to a minimum possible and use renewable ones.	Recom.	Yes	PR-200-PAM-09 Environmental preservation and energy use management plan, including diesel consumption records, preventive maintenance of machinery, well maintenance.

IFA	5.4-1-GFS	AF	AF 7.4.1	Water Collection/Recycling	Where feasible, have measures been implemented to collect water and, where appropriate, to recycle taking into consideration all food safety aspects?	Water collection is recommended where it is commercially and practically feasible, e.g. from building roofs, glasshouses, etc. Collection from watercourses within the farm perimeters may need legal permits from the authorities. A documented complaint procedure is available to facilitate the recording and follow-up of all received complaints relating to issues covered by GLOBALG.A.P. actions taken with respect to such complaints. In the case of producer groups, the members do not need the complete complaint procedure, but only the parts that are relevant to them. The complaint procedure shall include the notification of GLOBALG.A.P. Secretariat via the certification body in the case that the producer is informed by a competent or local authority that they are under investigation and/or has received a sanction in the scope of the certificate. No N/A.	Recom.	Yes	The company has greenhouses for other crops; water is harvested for the PRONASE pond.
IFA	5.4-1-GFS	AF	AF 8.1	COMPLAINTS	Is there a complaint procedure available relating to both internal and external issues covered by the GLOBALG.A.P. Standard and does this procedure ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken?		Major Must	Yes	PR-200-OCE-04 Continuous improvement procedure: receipt, recording, assignment of responsible party, root cause, development of corrective action, verification and follow-up, and closure of nonconformities. No complaints have been filed. In PR-200-OCE-07 Recall of food includes notification to the CO.
IFA	5.4-1-GFS	AF	AF 9.1	RECALL/WITHDRAWAL PROCEDURE	Does the producer have documented procedures on how to manage/initiate the withdrawal/recall of certified products from the marketplace and are these procedures tested annually?	The producer shall have a documented procedure that identifies the type of event that may result in a withdrawal/recall, the persons responsible for making decisions on the possible product withdrawal/recall, the mechanism for notifying the next step in the supply chain and the GLOBALG.A.P. approved certification body, and the methods of reconciling stock. The procedures shall be tested annually to ensure that they are effective. This test shall be recorded (e.g. by picking a recently sold batch, identifying the quantity and whereabouts of the product, and verifying whether the next step involved with this batch and the CB can be contacted. Actual communications of the mock recall to the clients are not necessary. A list of phone numbers and e-mails is sufficient). No N/A.	Major Must	Yes	In PR-200-OCE-07 Recall of food includes notification to the FO, includes classes, responsibilities, communication channels, internal directory, regulatory agencies and FO. PR-200-OCE-08 Crisis management planning includes packaging directory, agricultural production. Recall exercise P2023_1 12/22/2022 start time 12:35 hr, end time 14:34 hr. Rancho Nueva Esperanza, alleged presence of agrochemicals, crop from 4/20/20/2022, cause investigation, trace back documentation: planting order, planting report, attendance list, list of approved agrochemicals, list of phytosanitary products and fertilizers applied, pre-planting inspection, daily inspections, pre-harvest inspection, perimeter inspection, inspection of common areas, inspection of wells and ponds, GAP's validations, residue analysis, microbiological analysis, analysis of inert and live surfaces, maintenance, training, cleaning logs, transportation planning
IFA	5.4-1-GFS	AF	AF 10.1	FOOD DEFENSE (N/A FOR FLOWERS AND ORNAMENTALS AND PLANT PROPAGATION MATERIAL)	Is there a risk assessment for food defense and are procedures in place to address identified food defense risks?	Potential intentional threats to food safety in all phases of the operation shall be identified and assessed. Food defense risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors shall be available. Procedures for corrective action shall be in place in case of intentional threat.	Major Must	Yes	IT-100-PA-55 Biosafety includes preventive and corrective actions: controlled access to production and packing sites, inspection of water sources, locked warehouses. IT-100-PA-55 Biosecurity and food fraud, rev. 03.
IFA	5.4-1-GFS	AF	AF 11.1	GLOBALG.A.P. STATUS	Does all transaction documentation include reference to the GLOBALG.A.P. status and the GGN?	Sales invoices and, where appropriate, other documentation related to sales of certified material/products shall include the GGN of the certificate holder and a reference to the GLOBALG.A.P. certified status. This is not obligatory in internal documentation. Where producers own a GLN, this shall replace the GGN issued by GLOBALG.A.P. during the registration process. Positive identification of the certified status is enough on transaction documentation (e.g.: "GLOBALG.A.P. certified 'product names'"). Non-certified products do not need to be identified as "non-certified". Indication of the certified status is obligatory regardless of whether the certified product was sold as certified or not. This cannot be checked during the initial (first ever) inspection, because the producer is not certified yet and the producer cannot reference to the GLOBALG.A.P. certified status before the first positive certification decision. N/A only when there is a written agreement available between the producer and the client not to identify the GLOBALG.A.P. status of the product and/or the GGN on the transaction documents.	Major Must	Yes	Declaration is placed on waybill, bill of lading and invoice. For example Bill of Lading FE44204 24 pallets of 56 boxes indicates GGN CERTIFIED PRODUCT: 4050373661090 and invoice #4204 with breakdown of 780 boxes of 14 kgs, 90 boxes of 14 kgs, 474 boxes of 14 kgs with legend GLOBALG.A.P. GGN 4050373661090.
IFA	5.4-1-GFS	AF	AF 12.1	LOGO USE	Is the GLOBALG.A.P. word, trademark, GLOBALG.A.P. QR code or logo and the GGN (GLOBALG.A.P. Number) used according to the GLOBALG.A.P. General Regulations and according to the 'Sublicense and Certification Agreement'?	The producer/producer group shall use the GLOBALG.A.P. word, trademark, GLOBALG.A.P. QR code or logo and the GGN, GLN or sub-GLN according to the General Regulations Part I, Annex 1 and according to the "Sublicense and Certification Agreement". The GLOBALG.A.P. word, trademark, or logo shall never appear on the final product, on the consumer packaging, or at the point of sale. However, the certificate holder can use any and/or all in business-to-business communications. The GLOBALG.A.P. word, trademark, or logo cannot be in use during the initial (first ever) inspection because the producer is not certified yet and the producer cannot reference to the GLOBALG.A.P. certified status before the first positive certification decision. N/A for CFM, PPM, GLOBALG.A.P. Aquaculture ova or seedlings, and Livestock, when the certified products are input products, not intended for sale to final consumers and will definitely not appear at the point of sale to final consumers.	Major Must	Yes	No use of the trademark, logo or QR. Only the words GLOBALG.A.P and GGN are used on invoices and internal traceability documents.
IFA	5.4-1-GFS	AF	AF 13.1	TRACEABILITY AND SEGREGATION	Is there an effective system in place to identify and segregate all GLOBALG.A.P. certified and non-certified products?	A system shall be in place to avoid mixing of certified and non-certified products. This can be done via physical identification or product handling procedures, including the relevant records.	Major Must	N/A	No parallel production or ownership.
IFA	5.4-1-GFS	AF	AF 13.2	TRACEABILITY AND SEGREGATION	In the case of producers registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), is there a system to ensure that all final products originating from a certified production process are correctly identified?	In the case the producer is registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), all product packed in final consumer packaging (either from farm level or after product handling) shall be identified with a GGN where the product originates from a certified process. It can be the GGN of the (Option 2) group, the GGN of the group member, both GGNs, or the GGN of the individual (Option 1) producer. The GGN shall not be used to label non-certified products. N/A only when the producer only owns GLOBALG.A.P. products (no PP/PO), or when there is a written agreement available between the producer and the client not to use the GGN, GLN, or sub-GLN on the ready to be sold product. This can also be the client's own label specifications where the GGN is not included.	Major Must	N/A	No parallel production or ownership
IFA	5.4-1-GFS	AF	AF 13.3	TRACEABILITY AND SEGREGATION	Is there a final check to ensure the correct product dispatch of certified and non-certified products?	The check shall be documented to show that the certified and non-certified products are dispatched correctly.	Major Must	N/A	No parallel production or ownership

IFA	5.4-1-GFS	AF	AF 13.4	TRACEABILITY AND SEGREGATION	Are appropriate identification procedures in place and records for identifying products purchased from different sources available for all registered products?	Procedures shall be established, documented and maintained, appropriately to the scale of the operation, for identifying certified and, when applicable, non-certified quantities purchased from different sources (i.e. other producers or traders) for all registered products. Records shall include: •Product description •GLOBALG.A.P. certified status •Quantities of product(s) purchased •Supplier details •Copy of the GLOBALG.A.P. certificates where applicable •Traceability data/codes related to the purchased products •Purchase orders/invoices received by the organization being assessed •List of approved suppliers	Major Must	N/A	No parallel production or ownership
IFA	5.4-1-GFS	AF	AF 13.5	TRACEABILITY AND SEGREGATION	Is a documented test of the traceability system done annually?	A documented test of the traceability system shall be conducted annually. This exercise may be included with the test of recall and withdrawal procedures, or may be carried out separately, depending on the structure of the organization.	Major Must	N/A	No parallel production or ownership
IFA	5.4-1-GFS	AF	AF 14.1	MASS BALANCE	Are sales records available for all quantities sold and all registered products?	Sales details of certified and, when applicable, non-certified quantities shall be recorded for all registered products, with particular attention to quantities sold and descriptions provided. The documents shall demonstrate the consistent balance between the certified and non-certified input and the output. No N/A.	Major Must	Yes	A traceability system (GRUPO U) is used to capture the information received in the field; there is a mass balance for the 2022 season. Yield per day, per season is reported. 7,698,641.32 kg of certified garlic were sold.
IFA	5.4-1-GFS	AF	AF 14.2	MASS BALANCE	Are quantities (produced, stored, and/or purchased) recorded and summarized for all products?	Quantities (including information on volumes or weight) of certified, and when applicable non-certified, incoming (including purchased products), outgoing and stored products shall be recorded, and a summary maintained for all registered products, so as to facilitate the mass balance verification process. The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but it shall be done at least annually per product. Documents to demonstrate mass balance shall be clearly identified. This control point applies to all GLOBALG.A.P. producers. No N/A.	Major Must	Yes	The traceability system (GRUPO U) is used to capture the information received in the field; the mass balance for the 2022 season is available. Yield per day, per season is reported. There were 9,485,716 kg produced and 7,698,641.32 kg of certified garlic were sold.
IFA	5.4-1-GFS	AF	AF 14.3	MASS BALANCE	Are conversion ratios and/or loss (input-output calculations of a given production process) during handling calculated and controlled?	Conversion ratios shall be calculated and available for each relevant handling process. All generated product waste quantities shall be estimated and/or recorded. No N/A.	Major Must	Yes	A traceability system (GRUPO U) is used to capture the information received in the field; there is a mass balance for the 2022 season. Yield per day, per season is reported. There were 9,485,716 kg produced, 7,698,641.32 kg of certified garlic were sold, 280,579.84 kg of burst garlic, 220,018.74 kg of garlic with mechanical damage, 344,498.06 solid garlic, 182,544.86 soil and trash, 6240.45 kg garlic bruised, 113 kg garlic tender, 2437.68 kg garlic descaled, 137,662.5 kg garlic burst, 14,163.18 kg garlic rotten, 8,354.58 1695.70 kg of male garlic, 45,028 kg of waste, 21.64 kg of onion garlic, 84 kg of rubber, for a total of 1243,472.11 kg (loss) - 13.10%.
IFA	5.4-1-GFS	AF	AF 15.1	FOOD SAFETY POLICY DECLARATION (N/A FOR FLOWERS AND ORNAMENTALS)	Has the producer completed and signed the 'Food Safety Policy Declaration' included in the IFA checklist?	Completion and signature of the 'Food Safety Policy Declaration' is a commitment to be renewed annually for each new certification cycle. For a producer under Option 1 without QMS, the self-assessment checklist will only be complete when the 'Food Safety Policy Declaration' is completed and signed. In the case of producer groups (Option 2) and producers under Option 1 Multisite with QMS, it is possible that the central management assumes this commitment for the organization and for all its members by completing and signing one declaration at QMS level. In that case, the members of the producer groups and the individual production sites are not required to complete and sign the declaration individually. No N/A, unless Flowers and Ornamentals or Plant Propagation Material certification.	Major Must	Yes	Safety policy declaration is presented 12/22/2022 signed by the producer.
IFA	5.4-1-GFS	AF	AF 16.1	FOOD FRAUD MITIGATION (N/A FOR FLOWERS AND ORNAMENTALS)	Does the producer have a food fraud vulnerability risk assessment?	A documented risk assessment to identify potential vulnerability to food fraud (e.g. counterfeit PPP or propagation material, non-food grade packaging material) is available, current, and implemented. This procedure may be based on a generic one but shall be customized to the scope of the production.	Major Must	Yes	F-200-OCE-24 rev. 1 Food Fraud Analysis 03/17/2023, supplier, raw material/service/evidence/category and average risk.
IFA	5.4-1-GFS	AF	AF 16.2	FOOD FRAUD MITIGATION (N/A FOR FLOWERS AND ORNAMENTALS)	Does the producer have a food fraud mitigation plan and has it been implemented?	A documented food fraud mitigation plan, specifying the measures the producer has implemented to address the food fraud threats identified, is available and implemented.	Major Must	Yes	F-200-OCE-24 rev. 1 Food fraud control plan e.g. supplier control and input control.
IFA	5.4-1-GFS	AF	AF 17.1	SPECIFICATIONS, NON-CONFORMING PRODUCTS, AND PRODUCT RELEASE	Do externally purchased products, materials, and services which have an effect on food safety conform to specified requirements or specifications as well as food safety and regulatory requirements?	All outsourced processes, products, and materials impacting food safety should be identified, documented, and controlled. A procedure for the evaluation, approval, and continued monitoring of suppliers which have an effect on food safety shall be established, with a procedure established for securing product and services in emergency. The results of evaluations, rejections, and follow-up actions shall be recorded.	Major Must	Yes	PR-500-OCE-01 Rev. 11 National procurement process, including supplier selection criteria F-500-OCE-08 Ongoing supplier evaluation: Agro Queretana (03/15/23), Fertilizantes Tepeyac (03/23/23/23) Agroquimicos La Garcita SA de CV (03/24/23), FITO Tecnología SA de CV (03/25/23).
IFA	5.4-1-GFS	AF	AF 17.2	SPECIFICATIONS, NON-CONFORMING PRODUCTS, AND PRODUCT RELEASE	Are written specifications established, implemented, and maintained for all products and inputs into the production process?	Specified requirements or specifications shall be established, implemented, and maintained for all inputs to the process, including services that are purchased or provided and have an effect on food safety. A review process of the specified requirements or specifications shall be in place.	Major Must	Yes	F-200-OCE-18 Hazard analysis of agrochemicals includes input specifications and review of each one. F-200-OCE-18 Hazard analysis of fertilizers includes specifications of inputs and review of each one. F-200-EAG-20 Pesticide residue analysis specifications.
IFA	5.4-1-GFS	AF	AF 17.3	SPECIFICATIONS, NON-CONFORMING PRODUCTS, AND PRODUCT RELEASE	Does the producer have a documented procedure for non-conforming products and has it been implemented?	A documented procedure is in place specifying that all non-conforming products shall be clearly identified and quarantined as appropriate. These products shall be handled or disposed of according to the nature of the problem and/or specific customer requirements.	Major Must	Yes	PR-200-OCE-06 Control of nonconforming product, rev. 16. F-200-EAG-32 Record of nonconforming product, identify, separate, eliminate and record.
IFA	5.4-1-GFS	AF	AF 17.4	SPECIFICATIONS, NON-CONFORMING PRODUCTS, AND PRODUCT RELEASE	Does the producer have a documented procedure for product release?	The producer shall have a documented procedure with criteria for product release (MRL compliance, conforming criteria, staff responsible for releasing products, etc.) A product release procedure shall be documented.	Major Must	Yes	IT-100-PA-20 Garlic harvest (safety interval, MRL, no presence of animals or fecal contamination is verified). F-200-EAG-27-5.

IFA	5.4-1-GFS	CB	CB 1.1	TRACEABILITY	Is a GLOBALG.A.P. registered product traceable back to and trackable from the registered farm (and other relevant registered areas) where it has been produced and, if applicable, handled?	There is a documented identification and traceability system that allows GLOBALG.A.P. registered products to be traced back to the registered farm or, in a producer group, to the registered farms of the group, and tracked forward to the immediate customer (one step up, one step down). Harvest information shall link a batch to the production records or the farms of specific producers. (refer to General Regulations Part II for information on segregation in Option 2). Produce handling shall also be covered, if applicable. No N/A.	Major Must	Yes	PR-100-INP-06 Traceability GRUPO U digital traceability system is in place; a bar code label is placed on finished product and date, site and table are placed on harvested product.
IFA	5.4-1-GFS	CB	CB 2.1.1	Quality and Health	When seeds or propagation material have been purchased in the past 24 months, is there evidence that guarantees they have been obtained in compliance with variety registration laws (in the case mandatory variety registration exists in the respective country)?	A document (e.g. empty seed package, plant passport, packing list, or invoice) that states as a minimum variety name, batch number, propagation material vendor, and, where available, additional information on seed quality (germination, genetic purity, physical purity, seed health, etc.) shall be available. Material coming from nurseries that have GLOBALG.A.P. Plant Propagation Material, equivalent or GLOBALG.A.P. recognized certification is considered compliant.	Minor Must	N/A	Propagation material is obtained from the crop itself, and a seed selection program is maintained according to the characteristics observed during crop development.
IFA	5.4-1-GFS	CB	CB 2.1.2	Quality and Health	Has the propagation material used been obtained in accordance to applicable intellectual property laws?	When producers use registered varieties or rootstock, there are written documents available on request that prove that the propagation material used has been obtained in accordance to applicable local intellectual property right laws. These documents may be the license contract (for starting material that does not originate from seed, but from vegetative origin), the plant passport if applicable or, if a plant passport is not required, a document or empty seed package that states, as a minimum, variety name, batch number, propagation material vendor, and packing list/delivery note or invoice to demonstrate size and identity of all propagation material used in the last 24 months. No N/A. Note: The PLUTO Database of UPOV (http://www.upov.int/pluto/en) and the Variety Finder Tool on the website of CPVO (cpvo.europa.eu) list all varieties in the world, providing their registration details and the intellectual property protection details per variety and country.	Minor Must	Yes	The propagation material is obtained from the crop itself, seed selection program is maintained according to the characteristics observed during the development of the crop.
IFA	5.4-1-GFS	CB	CB 2.1.3	Quality and Health	Are plant health quality control systems operational for in-house nursery propagation?	A quality control system that contains a monitoring system for visible signs of pest and diseases is in place and current records of the monitoring system shall be available. Nursery means anywhere propagation material is produced, (including in-house grafting material selection). The monitoring system shall include the recording and identification of the mother plant or field of origin crop, as applicable. Recording shall be at regular established intervals. If the cultivated trees or plants are intended for own use only (i.e. not sold), this will suffice. When rootstocks are used, special attention shall be paid to the origin of the rootstocks through documentation.	Minor Must	Yes	The seed is selected by basal selection of the developing crop, and at the time of harvest the best characteristics are selected. Sampling for the presence of nematodes and white rot is carried out.
IFA	5.4-1-GFS	CB	CB 2.2.1	Chemical Treatments and Dressings	Is the purchased propagation material (seed, rootstocks, seedlings, plantlets, cuttings) accompanied by information of chemical treatments done by the supplier?	Records with the name(s) of the chemical product(s) used by the supplier on the propagation material (e.g. maintaining records/ seed packages, list with the names of the plant protection product (PPP) used, etc.) are available on request. Suppliers who hold a GLOBALG.A.P. Plant Propagation Material, equivalent or GLOBALG.A.P. recognized certificate are considered compliant with the control point. N/A for perennial crops.	Major Must	N/A	No seed is purchased, the seed is made by basal selection of the developing crop, at the time of harvest the best characteristics are selected.
IFA	5.4-1-GFS	CB	CB 2.2.2	Chemical Treatments and Dressings	Are PPP treatments recorded for in-house nursery propagation materials applied during the plant propagation period?	Records of all PPP treatments applied during the plant propagation period for in-house plant nursery propagation are available and include location, date, trade name and active ingredient, operator, authorized by, justification, quantity, and machinery used.	Major Must	Yes	The selection process begins at planting, control and monitoring of nematodes and white rot is carried out, a summary of garlic seed health is presented, and those that do not present phytosanitary problems are selected.
IFA	5.4-1-GFS	CB	CB 2.3.1	Genetically Modified Organisms (N/A if no Genetically Modified Varieties are Used)	Does the planting of or trials with genetically modified organisms (GMOs) comply with all applicable legislation in the country of production?	The registered farm or group of registered farms have a copy of the legislation applicable in the country of production and comply accordingly. Records shall be kept of the specific modification and/or the unique identifier. Specific husbandry and management advice shall be obtained.	Major Must	N/A	No GMOs are used.
IFA	5.4-1-GFS	CB	CB 2.3.2	Genetically Modified Organisms (N/A if no Genetically Modified Varieties are Used)	Is there documentation available of when the producer grows GMOs?	If GMO cultivars and/or products derived from genetic modification are used, records of planting, use or production of GMO cultivars and/or products derived from genetic modification are maintained.	Minor Must	N/A	No GMOs are used.
IFA	5.4-1-GFS	CB	CB 2.3.3	Genetically Modified Organisms (N/A if no Genetically Modified Varieties are Used)	Have the producer's direct clients been informed of the GMO status of the product?	Documented evidence of communication shall be provided and shall allow verification that all material supplied to direct clients is according to customer requirements.	Major Must	N/A	No GMOs are used.
IFA	5.4-1-GFS	CB	CB 2.3.4	Genetically Modified Organisms (N/A if no Genetically Modified Varieties are Used)	Is there a plan for handling genetically modified (GM) material (i.e. crops and trials) identifying strategies to minimize contamination risks (e.g. such as accidental mixing of adjacent non-GM crops) and maintaining product integrity?	A written plan that explains how GM materials (e.g. crops and trials) are handled and stored to minimize risk of contamination on with conventional material and to maintain product integrity is available.	Minor Must	N/A	No GMOs are used.
IFA	5.4-1-GFS	CB	CB 2.3.5	Genetically Modified Organisms (N/A if no Genetically Modified Varieties are Used)	Are GM crops stored separately from other crops to avoid adventitious mixing?	A visual assessment of the integrity and identification of GM crops storage shall be made.	Major Must	N/A	No GMOs are used.
IFA	5.4-1-GFS	CB	CB 3.1	SOIL MANAGEMENT AND CONSERVATION	Does the producer have a soil management plan?	The producer shall demonstrate that consideration has been given to the nutritional needs of the crop and to maintaining soil fertility. Records of analyses and/or crop-specific literature shall be available as evidence. Flowers and ornamentals producers shall perform calculations at least once for every single crop harvested and on a justified regular basis (e.g. every 2 weeks in closed systems) for continuously harvested crops. (Analysis may be conducted with on-farm equipment or mobile kits). No N/A.	Minor Must	Yes	PR-100-PAAN-10 Crop field fertilization management, rev.03, F-100-PAAN-77 Plant nutrition program, soil fertility analysis is performed every year IT-100-PAA-61 Plant nutrition monitoring, fertilization program is performed per field and per table, for example: Rancho Santa Teresa table 1 05/25/2022 fertiLab, La Minita-La Purísima Phytomonitor 10/18/2022, Santa Catarina 2.3 % MO, August 2022. Incorporation of composts, soil inoculants for soil improvement.
IFA	5.4-1-GFS	CB	CB 3.2	SOIL MANAGEMENT AND CONSERVATION	Have soil maps been prepared for the farm?	The types of soil are identified for each site, based on a soil profile or soil analysis or local (regional) cartographic soil-type map.	Recom.	Yes	Fertilizer analysis Santa Teresa - Clay loam, La Minita - La Purísima - Sandy clay loam.
IFA	5.4-1-GFS	CB	CB 3.3	SOIL MANAGEMENT AND CONSERVATION	Is there, where feasible, crop rotation for annual crops?	When rotations of annual crops to improve soil structure and minimize soil borne pests and diseases are done, this can be verified from planting date and/or PPP application records. Records shall exist for the previous 2-year rotation.	Minor Must	Yes	There is a garlic crop rotation program, garlic is grown every 5 years, and corn or beans are grown as rotation crops.

IFA	5.4-1-GFS	CB	CB 3.4	SOIL MANAGEMENT AND CONSERVATION	Have techniques been used to improve or maintain soil structure and avoid soil compaction?	There is evidence of techniques applied (e.g. use of deep-rooting green crops, drainage, subsoiling, use of low pressure tires, tramlines, permanent row marking, avoiding in-row plowing, smearing, poaching,) that are suitable for use on the land and, where possible, minimize, isolate, or eliminate soil compaction, etc.	Minor Must	Yes	Low-pressure tires are used, subsoiling is carried out, and traffic lanes are marked.
IFA	5.4-1-GFS	CB	CB 3.5	SOIL MANAGEMENT AND CONSERVATION	Does the producer use techniques to reduce the possibility of soil erosion?	There is evidence of control practices and remedial measures (e.g. mulching, cross line techniques on slopes, drains, sowing grass or green fertilizers, trees and bushes on borders of sites, etc.) to minimize soil erosion (e.g. water, wind).	Major Must	Yes	Compost is incorporated, perpendicular production lines are designed.
IFA	5.4-1-GFS	CB	CB 3.6	SOIL MANAGEMENT AND CONSERVATION	Has the producer taken into account the nutrient contribution of organic fertilizer applications?	An analysis from the supply is carried out or recognized standard values are used, which take into account the contents of NPK nutrients (nitrogen (N), phosphorus (P), potassium (K)) in organic fertilizer applied in order to avoid soil contamination.	Minor Must	Yes	Technical sheet watchman 4% of RSCO-137/X1/16
IFA	5.4-1-GFS	CB	CB 3.7	SOIL MANAGEMENT AND CONSERVATION	Does the producer keep records on seed/planting rate, sowing/planting date?	Records of sowing/planting, rate/density, and date shall be kept and be available.	Minor Must	Yes	Sowing by garlic seed tables including origin, classification, ha, date of sowing, e.g. Pilarina 12; 1824 kg of 1st sowing on 01/17/2022, 30 furrows. 300,000 plants/ha.
IFA	5.4-1-GFS	CB	CB 4.1.1	Advice on Quantity and Type of Fertilizer	Are recommendations for the application of fertilizers (organic or inorganic) provided by competent and qualified persons?	Where the fertilizer records show that the technically responsible person determining quantity and type of the fertilizer (organic or inorganic) is an external adviser, training and technical competence shall be demonstrated via official qualifications, specific training courses, etc., unless employed for that purpose by a competent organization (e.g. official advisory services). Where the fertilizer records show that the technically responsible person determining quantity and type of fertilizer (organic or inorganic) is the producer or designated employee, experience shall be complemented by technical knowledge (e.g. access to product technical literature, specific training course attendance, etc.) and/or the use of tools (software, on farm detection methods, etc.).	Major Must	Yes	Professional license #13048512 with a degree in engineering in sustainable and protected agriculture. Professional license #224363 with a degree in agricultural engineering in production.
IFA	5.4-1-GFS	CB	CB 4.2.1	Records of Application	Field, orchard or greenhouse reference and crop?	Records shall be kept of all fertilizer applications, detailing the geographical area and the name or reference of the field, orchard or greenhouse where the registered product crop is located. Records shall also be kept for hydroponic situations and where fertigation is used. No N/A.	Minor Must	Yes	URP System of records of fertilization applications in digital. It is placed origin, all applications are verified, for example 01/10/23 - Pilar Table 8, 01/05/23 Santa Catarina 3, 10/31/2022 Altamira 2, 01/07/23 La Purisima 2.
IFA	5.4-1-GFS	CB	CB 4.2.2	Records of Application	Application dates?	The exact dates (day, month and year) of the application are detailed in the records of all fertilizer applications. No N/A.	Minor Must	Yes	URP System of records of fertilization applications in digital. Date is entered. 01/10/23 - Pilar Table 8, 01/05/23 Santa Catarina 3, 10/31/2022 Altamira 2, 01/07/23 La Purisima 2.
IFA	5.4-1-GFS	CB	CB 4.2.3	Records of Application	Applied fertilizer types?	The trade name, type of fertilizer (e.g. NPK), and concentrations (e.g. 17-17-17) are detailed in the records of all fertilizer applications. No N/A.	Minor Must	Yes	URP Digital fertilization application records system Pilar - Yara Calcini - Calcium Nitrate, 01/05/23 Santa Catarina 3 - P Chloride of p
IFA	5.4-1-GFS	CB	CB 4.2.4	Records of Application	Applied quantities?	The amount of product to be applied in weight or volume relative to a unit of area or number of plants or unit of time per volume of fertigation is detailed in the records of all fertilizer applications. The actual quantity applied shall be recorded, as this is not necessarily the same as the recommendation. No N/A.	Minor Must	Yes	Pilar - Yara Calcini - Calcium Nitrate- 10 kg/ha, Magnesium Sulfate 10 kg/ha, Zinc Sulfate 2 kg/ha.
IFA	5.4-1-GFS	CB	CB 4.2.5	Records of Application	Method of application?	The method and/or equipment used are detailed in the records of all fertilizer applications. In the case the method/equipment is always the same, it is acceptable to record these details only once. If there are various equipment units, these are identified individually. Methods may be e.g. via irrigation or mechanical distribution. Equipment may be e.g. manual or mechanical. No N/A.	Minor Must	Yes	Fertigation.
IFA	5.4-1-GFS	CB	CB 4.2.6	Records of Application	Operator details?	The name of the operator who has applied the fertilizer is detailed in the records of all fertilizer applications. If a single individual makes all of the applications, it is acceptable to record the operator details only once. If there is a team of workers performing the fertilization, all of them need to be listed in the records. No N/A.	Minor Must	Yes	1 operator for each irrigation head.
IFA	5.4-1-GFS	CB	CB 4.3.1	Fertilizer Storage	Separately from PPPs?	The minimum requirement is to prevent physical cross-contamination between fertilizers (organic and inorganic) and PPPs by using a physical barrier (wall, sheeting, etc.). If fertilizers that are applied together with plant protection products (i.e. micronutrients or foliar fertilizers) are packed in a closed container, they can be stored with PPPs.	Minor Must	Yes	Fertilizer storage is kept separate from other inputs.
IFA	5.4-1-GFS	CB	CB 4.3.2	Fertilizer Storage	In a covered area?	The covered area is suitable to protect all inorganic fertilizers (e.g. powders, granules, or liquids) from atmospheric influences (e.g. sunlight, frost and rain, high temperature). Based on a risk assessment (fertilizer type, weather conditions, storage duration and location), plastic coverage could be acceptable. It is permitted to store lime and gypsum in the field. As long as the storage requirements on the material safety data sheet are complied with, bulk liquid fertilizers can be stored outside in containers.	Minor Must	Yes	The warehouses are completely roofed.
IFA	5.4-1-GFS	CB	CB 4.3.3	Fertilizer Storage	In a clean area?	Inorganic fertilizers (e.g. powders, granules or liquids) are stored in an area that is free from waste, does not constitute a breeding place for rodents, and where spillage and leakage may be cleared away.	Minor Must	Yes	The warehouses were observed to be clean.
IFA	5.4-1-GFS	CB	CB 4.3.4	Fertilizer Storage	In a dry area?	The storage area for all inorganic fertilizers (e.g. powders, granules or liquids) is well ventilated and free from rainwater or heavy condensation. Storage cannot be directly on the soil except for lime/gypsum.	Minor Must	Yes	The warehouses were observed to be dry, with no moisture present.
IFA	5.4-1-GFS	CB	CB 4.3.5	Fertilizer Storage	In an appropriate manner that reduces the risk of contamination of water sources?	All fertilizers are stored in a manner that poses minimum risk of contamination to water sources. Liquid fertilizer stores/tanks shall be surrounded by an impermeable barrier to contain a capacity to 110 % of the volume of the largest container, if there is no applicable legislation.	Minor Must	Yes	The warehouses are separated from water sources and have a retaining wall.
IFA	5.4-1-GFS	CB	CB 4.3.6	Fertilizer Storage	Not together with harvested products?	Fertilizers shall not be stored with harvested products.	Major Must	Yes	No products harvested in conjunction with fertilizers are stored.

IFA	5.4-1-GFS	CB	CB.4.3.7	Fertilizer Storage	Is there an up-to-date fertilizer stock inventory or stock calculation listing incoming fertilizer and records of use available?	The stock inventory (type and amount of fertilizers stored) shall be updated within a month after there is a movement of the stock (in and out). A stock update can be calculated by registration of supply (invoices or other records of incoming fertilizers) and use (treatments/applications), but there shall be regular checks of the actual content so as to avoid deviations with calculations.	Minor Must	Yes	Inventory updated as of 03/30/2023: 12900 kg of potassium chloride, 21100 kg of magnesium sulfate, 5450 kg of zinc sulfate, 4,000L of vigilant and 17925 kg of calcium nitrate.
IFA	5.4-1-GFS	CB	CB.4.4.1	Organic Fertilizer	Does the producer prevent the use of human sewage sludge on the farm?	No treated or untreated human sewage sludge is used on the farm for the production of GLOBALG.A.P. registered crops. No N/A.	Major Must	Yes	No sewage sludge is used.
IFA	5.4-1-GFS	CB	CB.4.4.2	Organic Fertilizer	Has a risk assessment been carried out for organic fertilizer, which, prior to application, considers its source, characteristics and intended use?	Documented evidence is available to demonstrate that a food safety and environmental risk assessment for the use of organic fertilizer has been done, and that at least the following have been considered: •Type of organic fertilizer •Method of treatment to obtain the organic fertilizer •Microbial contamination (plant and human pathogens) •Weed/seed content •Heavy metal content •Timing of application, and placement of organic fertilizer (e.g. direct contact to edible part of crop, ground between crops, etc.) This also applies to substrates from biogas plants.	Major Must	Yes	F-100-PAAN-133 Hazard analysis and technical plan fertilization module, including application of organic products, microbiological and heavy metal analysis must be performed.
IFA	5.4-1-GFS	CB	CB.4.4.3	Organic Fertilizer	Is organic fertilizer stored in an appropriate manner that reduces the risk of contamination of the environment?	Organic fertilizers shall be stored in a designated area. Appropriate measures, adequate according to the risk assessment in AF 1.2.1, have been taken to prevent the contamination of water sources (e.g. concrete foundation and walls, specially built leak-proof container, etc.) or shall be stored at least 25 meters from water sources.	Minor Must	Yes	Fertilizer is stored separately in plastic containers that are completely sealed, labeled, and with a containment wall.
IFA	5.4-1-GFS	CB	CB.4.5.1	Nutrient Content of Inorganic Fertilizers	Is the content of major nutrients (NPK) of applied fertilizers known?	Documented evidence/labels detailing major nutrient content (or recognized standard values) is available for all fertilizers used on crops grown under GLOBALG.A.P. within the last 24-month period.	Minor Must	Yes	Technical data sheets are provided, for example potassium chloride (60% potassium oxide), Calclint (15.5% total N, 14.4% nitric N, 1.1% ammoniacal N, 26.3% calcium oxide), soluble Fertiliz (35%Zn + 12% sulfur) and soluble magnesium sulfate (16.18% Mg+ 9.73% Mg oxide, 12% sulfur).
IFA	5.4-1-GFS	CB	CB.4.5.2	Nutrient Content of Inorganic Fertilizers	Are purchased inorganic fertilizers accompanied by documented evidence of chemical content, which includes heavy metals?	Documented evidence detailing chemical content, including heavy metals, is available for all inorganic fertilizers used on crops grown under GLOBALG.A.P. within the last 12-month period.	Recom.	No	No information detailing the heavy metal content of the fertilizers is available: Calclint, Potassium chloride, Sulmag and Fertilizinc.
IFA	5.4-1-GFS	CB	CB.5.1.1	Predicting Irrigation Requirements	Are tools used routinely to calculate and optimize the crop irrigation requirements?	The producer can demonstrate that crop irrigation requirements are calculated based on data (e.g. local agricultural institute data, farm rain gauges, drainage trays for substrate growing, evaporation meters, water tension meters for the percentage of soil moisture content). Where on-farm tools are in place, these should be maintained to ensure that they are effective and in a good state of repair. N/A only for rain-fed crops.	Minor Must	Yes	Tensiometers and digital moisture meters are used.
IFA	5.4-1-GFS	CB	CB.5.2.1	Efficient Water Use on Farm	Has a risk assessment been undertaken that evaluates environmental issues for water management on the farm and has it been reviewed by the management within the previous 12 months?	There is a documented risk assessment that identifies environmental impacts of the water sources, distribution system and irrigation and crop washing usages. In addition, the risk assessment shall take into consideration the impact of own farming activities on off-farm environments, where information is known to be available. The risk assessment shall be completed, fully implemented and it shall be reviewed and approved annually by the management. See 'Annex AF 1 GLOBALG.A.P. Guideline: Risk Assessment - General' and 'Annex CB 1 GLOBALG.A.P. Guideline: Responsible On-Farm Water Management for Crops' for further guidance. No N/A.	Major Must	Yes	IT-700-PAAN-06 Water Management Plan, rev. 01 includes risk assessment includes water sources (wells and concentrated in ponds), hazard assessment of distribution systems. Water is used for irrigation, facility use and foliar applications.
IFA	5.4-1-GFS	CB	CB.5.2.2	Efficient Water Use on Farm	Is there a water management plan available that identifies water sources and measures to ensure the efficiency of application and which management has approved within the previous 12 months?	There is a written and implemented action plan, approved by the management within the previous 12 months, which identifies water sources and measures to ensure efficient use and application. The plan shall include one or more of the following: Maps (see AF 1.1.1.), photographs, drawings (hand drawings are acceptable) or other means to identify the location of water source(s), permanent fixtures and the flow of the water system (including holding systems, reservoirs or any water captured for re-use). Permanent fixtures, including wells, gates, reservoirs, valves, returns and other above-ground features that make up a complete irrigation system, shall be documented in such a manner as to enable location in the field. The plan shall also assess the need for the maintenance of irrigation equipment. Training and/or retraining of personnel responsible for the oversight or performance duties shall be provided. Short and long-term plans for improvement, with timescales where deficiencies exist, shall be included. This can either be an individual plan or a regional activity that the farm may be participating in or is covered by such activities.	Major Must	Yes	IT-700-PAAN-06 Water Management Plan, rev. 01 (identification of aquifers, water demand, characteristics of the region, environmental impact, location of water sources, water conservation practices, extraction, storage and distribution of water on agricultural ranch PR-200-PAM-09 Environmental preservation and energy use management plan: Water use included: maintenance of water sources, use of drip irrigation system F-100-PAAN-70 Irrigation head maintenance log (greasing of bearings, torching of control panel, revision of impellers, revision of mechanical seals, pressure revision, revision of filters and revision of leaks), greasing of bearings once a month, torching of control panel once a month and revision of impellers every time there is a loss of pressure.
IFA	5.4-1-GFS	CB	CB.5.2.3	Efficient Water Use on Farm	Are records for crop irrigation/fertigation water usage and for the previous individual crop cycle/s with total application volumes maintained?	The producer shall keep records of the usage of crop irrigation/fertigation water that include the date, cycle duration, actual or estimated flow rate, and the volume (per water meter or per irrigation unit) updated on a monthly basis, based on the water management plan and an annual total. This can also be the hours of systems operating on a timed flow basis.	Minor Must	Yes	F-100-PAA-20 Irrigation application indicating date, tables, initial and final reading of the flow meter, start and end time. Concentrate is generated by week, month and lot, for example February in Maria Luisa 4 2655 m3, Chetumal 2 8159 m3, Ramillete 16 8374 m3, Juan Diego 5, 25, 092 m3.
IFA	5.4-1-GFS	CB	CB.5.3.1	Water Quality	Is the use of treated sewage water in pre-harvest activities justified according to a risk assessment?	Untreated sewage is not used for irrigation/fertigation or other pre-harvest activities. Where treated sewage water or reclaimed water is used, water quality shall comply with the WHO published Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture 2006. Also, when there is reason to believe that the water may be coming from a possibly polluted source (i.e. because of a village upstream, etc.) the producer shall demonstrate through analysis that the water complies with the WHO guideline requirements or the local legislation for irrigation water. No N/A.	Major Must	Yes	No wastewater is used.

IFA	5.4-1-GFS	CB	CB.5.3.2	Water Quality	Has a risk assessment on physical and chemical pollution of water used on pre-harvest activities (e.g. irrigation/fertigation, washings, spraying) been completed and has it been reviewed by the management within the last 12 months?	<p>A risk assessment that takes into consideration, at a minimum, the following shall be performed and documented:</p> <ul style="list-style-type: none"> •Identification of the water sources and their historical testing results (if applicable) •Method(s) of application (see Annex CB 1 for examples) •Timing of water use (during crop growth stage) •Contact of water with the crop •Characteristics of the crop and the growth stage •Purity of the water used for PPP applications <p>PPP must be mixed in water whose quality does not compromise the effectiveness of the application. Any dissolved soil, organic matter or minerals in the water can neutralize the chemicals. For guidance, producers must obtain the required water standards from the product label, the literature provided by the chemical manufacturers, or seek advice from a qualified agronomist.</p> <p>The risk assessment shall be reviewed by the management every year and updated any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system. The risk assessment shall address potential physical (e.g. excessive sediment load, rubbish, plastic bags, bottles) and chemical hazards and hazard control procedures for the water distribution system.</p>	Major Must	Yes	F-100-PAAN-133 Hazard analysis and technical plan module water management, establishes to perform physical chemical analysis of water every year.
IFA	5.4-1-GFS	CB	CB.5.3.3	Water Quality	Is water used on pre-harvest activities analyzed at a frequency in line with the risk assessment (CB 5.3.2) taking into account current sector specific standards?	<p>Water testing shall be part of the water management plan as directed by the water risk assessment and current sector specific standards or relevant regulations for the crops being grown. There shall be a written procedure for water testing during the production and harvest season, which includes frequency of sampling, who is taking the samples, where the sample is taken, how the sample is collected, the type of test, and the acceptance criteria. NA for sub-scope Flowers and Ornaments.</p>	Major Must	Yes	<p>AGROCLAS analysis Well aguatares AG127-22-1932 01/24/23 0.015mg/L As, permitted limit 0.025, Well Pronase AG127-22-1690 12/09/22 0.020mg/L As, permitted limit 0.025mg/L, Ph 8.37, AG 127-22-1647 0.018mg/L, permitted limit 0.025, ph 8.08. Well Transformer AG 127-22-1820 12/27/2022 0.012 mg/L As, permitted limit 0.023 mg/L pH 8.23, Well Fortuna AG 127-22-1930 12/27/22 0.012 mg/L As, permitted limit 0.023 mg/L pH 8.23, Well Fortuna AG 127-22-1930 12/23/22 0.013 mg/L As, permitted limit 0.025 mg/L, pH 7.59, Santa Teresa Well AG 127-22-1574 09/29/22, 0.016mg/L As, permitted limit 0.025mg/L, pH 7.92, La Venta Well AG 127-22-1548 10/10/22 0.011mg/L As, permitted limit 0.025 mg/L pH 8.19, Tio Julio Jocoqui Well AG 127-22-1822 0.017mg/L As, permissible limit 0.025 mg/L pH 7.91, AG127-22-576</p>
IFA	5.4-1-GFS	CB	CB.5.3.4	Water Quality	According to the risk assessment in CB 5.3.2 and current sector specific standards, does the laboratory analysis consider chemical and physical contamination, and is the laboratory accredited against ISO 17025 or by competent national/local authorities for testing water?	<p>If according to the risk assessment and current sector specific standards there is a risk of contamination, the laboratory analysis provides a record of the relevant identified chemical and physical contaminants. Analysis results from an appropriate laboratory accredited against ISO 17025 or equivalent standard, or laboratories approved for water testing by the competent national/local authorities are available. NA for sub-scope Flowers and Ornaments.</p>	Major Must	Yes	EMA Agrolab SA-0618-060/15 accreditation.
IFA	5.4-1-GFS	CB	CB.5.3.5	Water Quality	Are corrective actions taken based on adverse results from the risk assessment before the next harvest cycle?	<p>Where required, corrective actions and documentation are available as part of the management plan as identified in the water risk assessment and current sector specific standards. NA for sub-scope Flowers and Ornaments.</p>	Minor Must	N/A	No inadequate results were detected.
IFA	5.4-1-GFS	CB	CB.5.4.1	Supply of Irrigation/Fertigation Water	Where legally required, are there valid permits/licenses available for all farm water extraction, water storage infrastructure, on-farm usage and, where appropriate, any subsequent water discharge?	<p>There are valid permits/licenses available issued by the competent authority for all farm water extraction; water storage infrastructure; all on-farm water usage including but not restricted to irrigation, product washing or flotation processes; and where legally required, for water discharge into river courses or other environmentally sensitive areas. These permits/licenses shall be available for inspection and have valid dates.</p>	Minor Must	Yes	<p>There are 40 irrigation wells in the northern zone and 26 wells in the Bajío zone. There are current concessions, for example Well 1 Llanitos 08GUA117037/12AM DL17 valid to 2029 with extraction permit 240,000m³, well Juan Diego 08GUA120870/12AM GE05 with extraction permit 172,000 m³ valid to May 2025, Well 2 La Purísima 08GUA100733/12AM GE06 valid to November 2026, with extraction permit of 202,000m³ per year, Well Maria Luisa 2 08GUA10858/12AM DL07 expires in September 2026 with extraction limit of 252,000 m³, Well Mina 08GUA150008/12AM DL11 with extraction permit of 264,000 m³, effective April 2027, well La Venta 1 08GUA114738/12AM DL17 with extraction permit 240,000 m³ effective December 2029, well Jocoqui santa rosa #825102 with extraction permit 203,000m³ effective August 2025, well Tio Julio 08GUA110744/12AM DL12 expires 12/04/2028, well Bilar</p>
IFA	5.4-1-GFS	CB	CB.5.4.2	Supply of Irrigation/Fertigation Water	Where the water permits/licenses indicate specific restrictions, do the water usage and discharge records confirm that the management has complied with these?	<p>It is not unusual for specific conditions to be set in the permits/licenses, such as hourly, daily, weekly, monthly or yearly extraction volumes or usage rates. Records shall be maintained and available to demonstrate that these conditions are being met.</p>	Major Must	Yes	<p>There are concessions in force and extraction permits are complied with, for example: Well 1 Llanitos 08GUA117037/12AM DL17 in force to 2029 with extraction permit 240,000m³ annually are used 237,568 m³ annually, well Juan Diego 08GUA120870/12AM GE05 with extraction permit of 172,000 m³ in force to May 2025, are used 168760 m³ annually, Well 2 La Purísima 08GUA100733/12AM GE06 in force to November 2026, with an extraction permit of 202,000 m³ per year, 197,482 m³ per year are used, Well Maria Luisa 2 08GUA10858/12AM DL07 expires in September 2026 with an extraction limit of 252,000 m³ per year, 249,668 m³ are used, Well Mina 08GUA150008/12AM DL11 with an extraction permit of 264,000 m³, effective April 2027, 255,537 m³ per year are used.</p>

IFA	5.4-1-GFS	CB	CB 5.5.1	Water Storage Facilities	Are water storage facilities present and well maintained to take advantage of periods of maximum water availability?	Where the farm is located in areas of seasonal water availability, there are water storage facilities for water use during periods when water availability is low. Where required, they are legally authorized, in a good state of repair, and appropriately fenced/secured to prevent accidents.	Recom.	Yes	There are ponds at each production site for water storage.
IFA	5.4-1-GFS	CB	CB 5.5.2	Water Storage Facilities	If agricultural water is stored, are tanks, containers, and/or cisterns not a source of contamination for water or product?	If water storage tanks, containers, and/or cisterns are used, they should be cleaned, maintained, and stored in a manner that ensures the water contained within will not be a source of contamination.	Major Must	Yes	The tanks, ponds, and wells are inspected daily and cleaned weekly. F100-PA-37 Well inspection log and F-100-PA-36 Pond and basin inspection log.
IFA	5.4-1-GFS	CB	CB 6.1	INTEGRATED PEST MANAGEMENT	Has assistance with the implementation of IPM systems been obtained through training or advice?	Where an external adviser has provided assistance, training and technical competence shall be demonstrated via official qualifications, specific training courses, etc., unless this person has been employed for that purpose by a competent organization (e.g. official advisory services). Where the technically responsible person is the producer, experience shall be complemented by technical knowledge (e.g. access to IPM technical literature, specific training course attendance, etc.) and/or the use of tools (software, on-farm detection methods, etc.).	Major Must	Yes	Professional license #13048512 with a degree in engineering in sustainable and protected agriculture. Professional license #2224363 with a degree in agricultural engineering in production.
IFA	5.4-1-GFS	CB	CB 6.2	INTEGRATED PEST MANAGEMENT	Prevention?	The producer shall show evidence of implementing at least 2 activities per registered crop that include the adoption of production practices that could reduce the incidence and intensity of pest attacks, and thereby reducing the need for intervention.	Major Must	Yes	Seed selection and control is carried out, the seed is chosen from the same production for the next cycle, thus avoiding the use of seed with phytosanitary problems, a fertilization program is established for each field and table from which it will be cultivated.
IFA	5.4-1-GFS	CB	CB 6.3	INTEGRATED PEST MANAGEMENT	Observation and Monitoring?	The producer shall show evidence of a) implementing at least 2 activities per registered crop that will determine when and to what extent pests and their natural enemies are present, and b) using this information to plan what pest management techniques are required.	Major Must	Yes	Color traps are used for monitoring, and diseased plants are marked in red. A record of pest and disease monitoring is kept every week by field technicians. The record includes species, critical level and date, for example 10/20/22 from 10 to 20 thrips, alternaria in 3 plants, 24 plants with white rot; beneficial insects such as lacewing, catarina and wasp are also monitored.
IFA	5.4-1-GFS	CB	CB 6.4	INTEGRATED PEST MANAGEMENT	Intervention?	The producer shall show evidence that in situations where pest attacks adversely affect the economic value of a crop, intervention with specific pest control methods will take place. Where possible, non-chemical approaches shall be considered. N/A when the producer did not need to intervene.	Major Must	Yes	Based on the monitoring, the agronomists in charge decide whether to intervene with chemical, biological or mechanical control.
IFA	5.4-1-GFS	CB	CB 6.5	INTEGRATED PEST MANAGEMENT	Have anti-resistance recommendations, either on the label or other sources, been followed to maintain the effectiveness of available PPPs?	When the level of a pest, disease or weed requires repeated controls in the crops, there is evidence that anti-resistance recommendations (where available) are followed.	Minor Must	Yes	Rotation of chemical, biological and biorational products is carried out in order to avoid generating a stock of pests.
IFA	5.4-1-GFS	CB	CB 7.1.1	Choice of Plant Protection Products	Is a current list kept of PPPs that are authorized in the country of production for use on crops being grown?	A list is available for the commercial brand names of PPPs (including their active ingredient composition or beneficial organisms) that are authorized on crops being, or which have been, grown on the farm under GLOBALG.A.P. within the last 12 months.	Minor Must	Yes	COFEPRIS listing and listing based on MRLs of target markets.
IFA	5.4-1-GFS	CB	CB 7.1.2	Choice of Plant Protection Products	Does the producer only use PPPs that are currently authorized in the country of use for the target crop (i.e. where such an official registration scheme exists)?	All the PPPs applied are officially and currently authorized or permitted by the appropriate governmental organization in the country of application. Where no official registration scheme exists, refer to the GLOBALG.A.P. guideline on this subject (Annex CB 3) as well as the 'FAO International Code of Conduct on the Distribution and Use of Pesticides'. Refer also to Annex CB 3 for cases where the producer takes part in legal field trials for final approval of PPPs by the local government. No N/A.	Major Must	Yes	Technical data sheets are verified. KUIK - Extrapolation - Nudrin 90 EPA Reg No. 83100-28-8379. Daconil - Extrapolation Bravo 2N EPA Reg. No. 50534-204-100. Confidor - Admire EPA Reg. No. 264-827. Microthil 80 WDG Extrapolation Microthil dispers EPA Reg No. 70506-187 - organic. Exalt RSCD-INAC-0103x301-064-006. Quadris Extrapolation Quadris Opti EPA Reg No. 100-1171
IFA	5.4-1-GFS	CB	CB 7.1.3	Choice of Plant Protection Products	Is the PPP that has been applied appropriate for the target as recommended on the product label?	All the PPPs applied to the crop are suitable and can be justified (according to label recommendations or official registration body publication) for the pest, disease, weed or target of the PPP intervention. If the producer uses an off-label PPP, there shall be evidence of official approval for use of that PPP on that crop in that country. No N/A.	Major Must	Yes	Technical data sheets with applications are verified: Kuik - Nudrin is recommended in garlic for control of soldier worm at 0.5kg/ha, BravoZn is recommended from 1.5 to 2 kg/ha for control of alternaria, Admire is recommended for control of thrips from 1-1.5L/ha, Microthil is recommended for control of alternaria from 1 to 2.5 kg/ha, exalt is recommended for control of thrips from 500 to 600ml/ha. Quadris is recommended for control of alternaria from 1.8 to 2kg/ha.
IFA	5.4-1-GFS	CB	CB 7.1.4	Choice of Plant Protection Products	Are invoices of PPPs kept?	Invoices or packing slips of all PPPs used and/or stored shall be kept for record keeping and available at the time of the external inspection. No N/A.	Minor Must	Yes	Purchase note C 26702 03/24/23 purchase of 1 paa of Microthil - Agroquimicos La Garcita, remission note #0841 03/25/23 Fito Tecnología purchase of 54 sachets of kuik, remission note fito tecnología #0840 purchase of 140 psas of Daconil and 58 pieces of Quadris, purchase note #C26608 purchase of 158 L of Exalt, invoice of agronutrientes y semillas de Querétaro #34299 purchase of 24 L of Confidor.
IFA	5.4-1-GFS	CB	CB 7.2.1	Advice on Quantity and Type of Plant Protection Products	Are the persons selecting the PPPs competent to make that choice?	Where the PPP records show that the technically responsible person making the choice of the PPPs is an external qualified adviser, technical competence shall be demonstrated via official qualifications or specific training course attendance certificates. Fax and e-mails from advisers, governments, etc. are permissible. Where the PPP records show that the technically responsible person making the choice of plant protection products is the producer or designated employee, experience shall be complemented by technical knowledge that can be demonstrated via technical documentation (e.g. product technical literature, specific training course attendance, etc.).	Major Must	Yes	Professional license #13048512 with a degree in engineering in sustainable and protected agriculture. Professional license #2224363 with a degree in agricultural engineering in production.

IFA	Code	Category	Requirement	Requirement Description	Requirement Details	Impact	Frequency	Notes
IFA	5.4-1-GFS	CB	CB 7.3.1	Records of Application	<p>Are records of all PPP applications kept, and do they include the following minimum criteria:</p> <ul style="list-style-type: none"> •Crop name and/or variety •Concentration •Method of application •Frequency of application •Application location •Date and end time of application •Product trade name and active ingredient •Pre-harvest interval 	Major Must	Yes	There is a digital system of records that indicates date, commercial name, active ingredient, total dose, dose per hectare, safety intervals, justification, destination, origin, concept, hectare, equipment, operator, time, environmental conditions. Phytosanitary applications are reviewed, for example: 11/25/2022 La Venta 2 application of kuik (methomyl) with 7 days of safety interval. 02/08/2023 Jocoqui -Depósito, application of daconil (chlorothalonil) with 7 days of safety interval. 02/14/2023 Aguilares - San Juan 2 application of Confidor (imidacloprid) with 21 days safety interval. 02/25/23 Chetumal 2 application of Microthiol 80 wdg (elemental sulfur) with no limit. 03/17/2023 Nacimiento table 10 application of Exalt 60 SC with 1 day safety interval. 03/02/2023 La Purísima table 14 application of Quadris (azoxystrobin + chlorothalonil).
IFA	5.4-1-GFS	CB	CB 7.3.2	Records of Application	Operator?	Minor Must	Yes	1 to 2 operators.
IFA	5.4-1-GFS	CB	CB 7.3.3	Records of Application	Justification for application?	Minor Must	Yes	Kuik (methomyl) for armyworm/thrips control. Daconil (chlorothalonil) for alternaria control. Confidor (imidacloprid) for thrips control. Microthiol 80 WDG for thrips control. Exalt 60SC for thrips control. Quadris for alternaria control.
IFA	5.4-1-GFS	CB	CB 7.3.4	Records of Application	Technical authorization for application?	Minor Must	Yes	The name of the responsible agronomist is included.
IFA	5.4-1-GFS	CB	CB 7.3.5	Records of Application	Product quantity applied?	Minor Must	Yes	Kuik 0.5 kg/ha, Daconil 2 kg/ha, confidor 1.5 L/ha, microthiol 1-2.5 kg/ha, exalt 0.4L/ha and Quadris 2kg/ha.
IFA	5.4-1-GFS	CB	CB 7.3.6	Records of Application	Weather conditions at time of application?	Minor Must	Yes	sunny.
IFA	5.4-1-GFS	CB	CB 7.3.7	Records of Application	Does the producer take active measures to prevent pesticide drift to neighboring plots?	Minor Must	Yes	Equipment is calibrated and application in strong winds is avoided.
IFA	5.4-1-GFS	CB	CB 7.3.8	Records of Application	Does the producer take active measures to prevent pesticide drift from neighboring plots?	Recom.	Yes	It is adjacent to crops of the same company, control is carried out with authorized products, equipment is calibrated.
IFA	5.4-1-GFS	CB	CB 7.4.1	Pre-Harvest Interval (N/A for Flowers and Ornamentals)	Have the registered pre-harvest intervals been complied with?	Major Must	Yes	The last application is made 15 days before harvest and unlimited products such as elemental sulfur or 1-day products such as exalt are applied.
IFA	5.4-1-GFS	CB	CB 7.5.1	Disposal of Surplus Application Mix	Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the environment?	Major Must	Yes	It is deposited in biological bed and registered in order of application.
IFA	5.4-1-GFS	CB	CB 7.6.1	Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)	Can the producer demonstrate that information regarding the Maximum Residue Levels (MRLs) of the country(ies) of destination (i.e. market(s) in which the producer intends to trade) is available?	Major Must	Yes	Consultation is made in official web pages. CFR, Australia and EU is verified in the official EU web page.
IFA	5.4-1-GFS	CB	CB 7.6.2	Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)	Has action been taken to meet the MRLs of the market in which the producer is intending to trade the produce?	Major Must	Yes	Authorized products are used, recommendations of technical data sheets are followed, I.S. are respected.

IFA	5.4-1-GFS	CB	CB 7.6.3	Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)	Has the producer completed a risk assessment covering all registered crops to determine if the products will be compliant with the MRLs in the country of destination?	<p>The risk assessment shall cover all registered crops and evaluate the PPP use and the potential risk of MRL exceedance.</p> <p>Risk assessments normally conclude that there is a need to undertake residue analysis and identify the number of analyses, when and where to take the samples, and the type of analysis according to 'Annex CB 5 GLOBALG.A.P. Guideline: CB 7.6.3 Maximum Residue Limit Exceedance Risk Assessment', The Annex CB 5B 'Mandatory Minimum Criteria of a Residue Monitoring System (RMS)' is obligatory.</p> <p>A risk assessment that concludes that there is no need to undertake residue analysis shall have identified that there is:</p> <ul style="list-style-type: none"> • A track history of 4 or more years of analytical verification without detecting incidences (e.g. exceedances, use of non-authorized PPPs, etc.) • No or minimal use of PPPs • No use of PPPs close to harvesting (spraying to harvest interval is much bigger than the PPP pre-harvest interval) • A risk assessment validated by an independent third party (e.g. CB inspector, expert, etc.) or the customer <p>Exceptions to these conditions could be those crops where there is no use of PPPs and the environment is very controlled, and for these reasons the industry does not normally undertake PPP residue analysis (mushrooms could be an example).</p>	Major Must	Yes	F-200-OCE-18 Hazard analysis of MRLs, verification of authorized products is established, consultation of MRLs in destination markets, it is determined to perform pre-harvest analysis once a year.
IFA	5.4-1-GFS	CB	CB 7.6.4	Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)	Is there evidence of residue tests, based on the results of the risk assessment?	<p>Based on the outcome of the risk assessment, current documented evidence or records shall be available of PPP residue analysis results for the GLOBALG.A.P. registered product crops, or of participation in a PPP residue monitoring system that is traceable to the farm and compliant with the minimum requirements set in Annex CB 5. When residue tests are required as a result of the risk assessment, the criteria relating to sampling procedures, accredited labs, etc., shall be followed. Analysis results have to be traceable back to the specific producer and production site where the sample comes from.</p>	Major Must	Yes	Analysis with fertilab and agrolab laboratory. La Venta table 2 03/25/2023 RP-2938: No pesticide residues were detected. La Venta table 1 RP-2937 25/03/2023, no pesticide residues were detected. Pilarina 12 03/27/2023 RP-2964: No pesticide residues detected - Organic. Santa Catarina table 1 03/25/2023 RP-2939: No pesticide residues were detected. Santa Catarina table 3 03/25/23 RP-2940: No pesticide residues were detected. Jocoqui tank table P-23-6146, 03/14/2023: 0.021 ppm fluopyram was detected meets more restrictive MRL 0.4 ppm. Jocoqui sabinos table P-23-5891, 03/10/2023: No pesticide residues were detected. Pronasa San Miguel 1 03/22/2023 P-23-6795: 0.011 ppm Azoxystrobin meets most restrictive MRL 1 ppm, 0.046 ppm fluopyram meets most restrictive MRL 0.4ppm and 0.012 ppm tebuconazole meets most restrictive MRL 0.1 ppm were detected.
IFA	5.4-1-GFS	CB	CB 7.6.5	Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)	Correct sampling procedures are followed?	<p>Documented evidence exists demonstrating compliance with applicable sampling procedures. See 'Annex CB. 4 GLOBALG.A.P. Guideline: CB 7.6 Residue Analysis'.</p>	Major Must	Yes	F-200-EAG-20 Specifications for pesticide residue analysis.
IFA	5.4-1-GFS	CB	CB 7.6.6	Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)	The laboratory used for residue testing is accredited by a competent national authority to ISO 17025 or equivalent standard?	<p>There is clearly documented evidence (on letterhead, copies of accreditations, etc.) that the laboratories used for PPP residue analysis have been accredited, or are in the process of accreditation to the applicable scope by a competent national authority to ISO 17025 or an equivalent standard. In all cases, the laboratories shall show evidence of participation in proficiency tests (e.g. FAPAS must be available). See 'Annex CB. 4 GLOBALG.A.P. Guideline: CB 7.6 Residue Analysis'.</p>	Major Must	Yes	Accreditation Agrolab- EMA-SA-0060-008/11. Accreditation Fertilab SA-1359-044/21.
IFA	5.4-1-GFS	CB	CB 7.6.7	Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)	An action plan is in place in the event of an MRL is exceeded?	<p>There is a clearly documented procedure of the remedial steps and actions (this shall include communication to customers, product tracking exercise, etc.) to be taken where a plant protection product residue analysis indicates an MRL (either of the country of production or the countries in which the harvested product is intended to be traded, if different) is exceeded. See 'Annex CB. 4 GLOBALG.A.P. Guideline: CB 7.6 Residue Analysis'. This may be part of the recall/withdrawal procedure required by AF 9.1.</p>	Major Must	Yes	IT-100-PA-50 Pesticide sampling in the field. The field is quarantined and the field harvest is cancelled; it is necessary to wait until the MRLs are reduced. If it is an unauthorized product, it must be verified in markets where it can be marketed or the production is eliminated.
IFA	5.4-1-GFS	CB	CB 7.7.1	Plant Protection Product Storage	Are PPPs stored in accordance with local regulations in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package?	<p>The PPP storage facilities shall:</p> <ul style="list-style-type: none"> • Comply with all the appropriate current national, regional and local legislation and regulations. • Be kept secure under lock and key. No N/A. • Have measuring equipment whose graduation for containers and calibration verification for scales been verified annually by the producer to assure accuracy of mixtures, and are equipped with utensils (e.g. buckets, water supply point, etc.), and they are kept clean for the safe and efficient handling of all PPPs that can be applied. This also applies to the filling/mixing area if this is different. No N/A. • Contain the PPPs in their original containers and packs. In the case of breakage only, the new package shall contain all the information of the original label. Refer to CB 7.9.1. No N/A. 	Major Must	Yes	The warehouses for phytosanitary products are concrete, locked and marked, with test tubes and scales; equipment is verified and recorded in F-400-MAQ-33 Calibration and verification of measuring equipment 12/23/22 500 ml test tubes and 12/23/22 scales.
IFA	5.4-1-GFS	CB	CB 7.7.2	Plant Protection Product Storage	Sound?	<p>The PPP storage facilities are built in a manner that is structurally sound and robust.</p>	Minor Must	Yes	Stores are made of concrete.
IFA	5.4-1-GFS	CB	CB 7.7.3	Plant Protection Product Storage	Appropriate to the temperature conditions?	<p>Storage capacity shall be appropriate for the highest amount of PPPs that need to be stored during the PPP application season, and the PPPs are stored in a way that is not dangerous for the workers and does not create a risk of cross-contamination between them or with other products. No N/A.</p>	Minor Must	Yes	The storage rooms are kept at room temperature.
IFA	5.4-1-GFS	CB	CB 7.7.4	Plant Protection Product Storage	Well ventilated (in the case of walk-in storage)?	<p>The plant protection product storage facilities have sufficient and constant ventilation of fresh air to avoid a build-up of harmful vapors. No N/A.</p>	Major Must	Yes	The warehouses have overhead ventilation.
IFA	5.4-1-GFS	CB	CB 7.7.5	Plant Protection Product Storage	Well lit?	<p>The PPP storage facilities have or are located in areas with sufficient illumination by natural or artificial lighting to ensure that all product labels can be easily read while on the shelves. No N/A.</p>	Minor Must	Yes	The warehouses are electrically lighted.
IFA	5.4-1-GFS	CB	CB 7.7.6	Plant Protection Product Storage	Located away from other materials?	<p>The minimum requirement is to prevent cross contamination between PPPs and other surfaces or materials that may enter into contact with the edible part of the crop by the use of a physical barrier (wall, sheeting, etc.). No N/A.</p>	Major Must	Yes	The warehouses are exclusively for phytosanitary products.
IFA	5.4-1-GFS	CB	CB 7.7.7	Plant Protection Product Storage	Is all PPP storage shelving made of non-absorbent material?	<p>The PPP storage facilities are equipped with shelving that is not absorbent in case of spillage (e.g. metal, rigid plastic, or covered with impermeable liner, etc.).</p>	Minor Must	Yes	They are kept on metal shelves and plastic pallets.

IFA	5.4-1-GFS	CB	CB 7.7.8	Plant Protection Product Storage	Is the PPP storage facility able to retain spillage?	The PPP storage facilities have retaining tanks or products are banded according to 110% of the volume of the largest container of stored liquid, to ensure that there cannot be any leakage, seepage or contamination to the exterior of the facility. No N/A.	Minor Must	Yes	There is a retaining wall in each warehouse.
IFA	5.4-1-GFS	CB	CB 7.7.9	Plant Protection Product Storage	Are there facilities to deal with spillage?	The PPP storage facilities and all designated fixed filling/mixing areas are equipped with a container of absorbent inert material such as sand, floor brush and dustpan and plastic bags that must be in a fixed location to be used exclusively in case of spillage of PPPs. No N/A.	Minor Must	Yes	Sand, containers, dustpan and broom are available.
IFA	5.4-1-GFS	CB	CB 7.7.10	Plant Protection Product Storage	Are keys and access to the PPP storage facility limited to workers with formal training in the handling of PPPs?	The PPP storage facilities are kept locked and physical access is only granted in the presence of persons who can demonstrate formal training in the safe handling and use of PPPs. No N/A.	Minor Must	Yes	Those in charge have Good Use and Handling of Agrochemicals (Good Use and Handling of Agrochemicals (BUMA) training.
IFA	5.4-1-GFS	CB	CB 7.7.11	Plant Protection Product Storage	Are PPPs approved for use on the crops registered for GLOBALG.A.P. Certification stored separately within the storage facility from PPPs used for other purposes?	PPPs used for purposes other than for registered and/or certified crops (i.e. use in garden etc.) are clearly identified and stored separately in the PPP store.	Minor Must	Yes	Garlic products are labeled.
IFA	5.4-1-GFS	CB	CB 7.7.12	Plant Protection Product Storage	Are liquids not stored on shelves above powders?	All the PPPs that are liquid formulations are stored on shelving that is never above those products that are powder or granular formulations. No N/A.	Minor Must	Yes	Liquids are stored separately from powders.
IFA	5.4-1-GFS	CB	CB 7.7.13	Plant Protection Product Storage	Is there an up-to-date PPP stock inventory or calculation of stock with incoming PPPs and records of use available?	The stock inventory (type and amount of PPPs stored—number of units, e.g. bottles, is allowed) shall be updated within a month after there is a movement of the stock (in and out). The stock update can be calculated by registration of supply (invoices or other records of incoming PPPs) and use (treatments/applications), but there shall be regular checks of the actual content to avoid deviations with calculations.	Minor Must	Yes	Inventory updated on 3/30/2023: 124,900 L of Confor, 188 kg of Dacoonil, 321 of Exalt, 134 kg of Microthiol, 100 kg of Quadris and 144 kg of kuik.
IFA	5.4-1-GFS	CB	CB 7.7.14	Plant Protection Product Storage	Is the accident procedure visible and accessible within 10 meters of the PPP/chemical storage facilities?	An accident procedure containing all information detailed in AF 4.3.1 and including emergency contact telephone numbers shall visually display the basic steps of primary accident care and be accessible by all persons within 10 meters of the PPP/chemical storage facilities and designated mixing areas. No N/A.	Minor Must	Yes	The procedure is posted in each mobile mixing area, in temporary warehouses and central warehouses.
IFA	5.4-1-GFS	CB	CB 7.7.15	Plant Protection Product Storage	Are there facilities to deal with accidental operator contamination?	All PPP/chemical storage facilities and all filling/mixing areas present on the farm have eye washing amenities, a source of clean water at a distance no farther than 10 meters, and a first aid kit containing the relevant aid material (e.g. a pesticide first aid kit might need aid material for corrosive chemicals or alkaline liquid in case of swallowing, and might not need bandages and splints), all of which are clearly and permanently marked via signage. No N/A.	Minor Must	Yes	Eye wash, emergency shower and syntox first aid kit are available.
IFA	5.4-1-GFS	CB	CB 7.8.1	Plant Protection Product Handling (N/A if no Plant Protection Product Handling)	Does the producer offer all workers who have contact with PPPs the possibility to be submitted to annual health checks or with a frequency according to a risk assessment that considers their exposure and toxicity of products used?	The producer provides all workers who are in contact with PPPs the option of being voluntarily submitted to health checks annually or according to health and safety risk assessment (see AF 4.1.1). These health checks shall comply with national, regional, or local codes of practice, and use of results shall respect the legality of disclosure of personal data.	Minor Must	Yes	Cholinesterase analysis is performed on workers, date 03/22/23, acceptable range 5320 -12920, for example: #23030867: 15,967 U/L, #2303080052: 10,364 U/L, #230303080055: 11459 U/L, #230303080049: 08/03/2023, #230303080035: 12118 U/L, #230303080072: 11624 U/L.
IFA	5.4-1-GFS	CB	CB 7.8.2	Plant Protection Product Handling (N/A if no Plant Protection Product Handling)	Are there procedures dealing with re-entry times on the farm?	There are clear, documented procedures based on the label instructions that regulate all the re-entry intervals for PPPs applied to the crops. Special attention should be paid to workers at the greatest risk, i.e. pregnant/lactating workers, and the elderly. Where no re-entry information is available on the label, there are no specific minimum intervals, but the spray must have dried on the plants before workers re-enter the growing area.	Major Must	Yes	Procedure PR-100-PA-02. Signs are posted with re-entry times.
IFA	5.4-1-GFS	CB	CB 7.8.3	Plant Protection Product Handling (N/A if no Plant Protection Product Handling)	If concentrate PPPs are transported on and between farms, are they transported in a safe and secure manner?	All transport of PPPs shall be in compliance with all applicable legislation. When legislation does not exist, the producer shall in any case guarantee that the PPPs are transported in a way that does not pose a risk to the health of the worker(s) transporting them.	Minor Must	Yes	Products are transported in pick-up vehicles, separated from other inputs.
IFA	5.4-1-GFS	CB	CB 7.8.4	Plant Protection Product Handling (N/A if no Plant Protection Product Handling)	When mixing PPPs, are the correct handling and filling procedures followed as stated on the label?	Facilities, including appropriate measuring equipment, shall be adequate for mixing PPPs, so that the correct handling and filling procedures, as stated on the label, can be followed. No N/A.	Minor Must	Yes	Scales and test tubes are used to dose products, based on technical recommendations; the pH of the water is stabilized and the products are mixed.
IFA	5.4-1-GFS	CB	CB 7.9.1	Empty Plant Protection Product Containers	Are empty containers rinsed either via the use of an integrated pressure-rinsing device on the application equipment or at least 3 times with water before storage and disposal, and is the rinseate from empty containers returned to the application equipment tank or disposed of in accordance with CB 7.5.1?	Pressure-rinsing equipment for PPP containers shall be installed on the PPP application machinery or there shall be clear written instructions to rinse each container at least 3 times prior to its disposal. Either via the use of a container-handling device or according to a written procedure for the application equipment operators, the rinseate from the empty PPP containers shall always be put back into the application equipment tank when mixing, or disposed of in a manner that does compromise neither food safety nor the environment. No N/A.	Major Must	Yes	There is an area with signs for triple washing, which is performed during product mixing.
IFA	5.4-1-GFS	CB	CB 7.9.2	Empty Plant Protection Product Containers	Is re-use of empty PPP containers for purposes other than containing and transporting the identical product being avoided?	There is evidence that empty PPP containers have not been or currently are not being re-used for anything other than containing and transporting identical product as stated on the original label. No N/A.	Minor Must	Yes	No empty containers were reused.
IFA	5.4-1-GFS	CB	CB 7.9.3	Empty Plant Protection Product Containers	Are empty containers kept secure until disposal is possible?	There is a designated secure store point for all empty PPP containers prior to disposal that is isolated from the crop and packaging materials (i.e. permanently marked via signage and locked, with physically restricted access for persons and fauna).	Minor Must	N/A	Empty containers are stored in temporary cages for later delivery to collection centers.
IFA	5.4-1-GFS	CB	CB 7.9.4	Empty Plant Protection Product Containers	Does disposal of empty PPP containers occur in a manner that avoids exposure to humans and contamination of the environment?	Producers shall dispose of empty PPP containers using a secure storage point, a safe handling system prior to the disposal, and a disposal method that complies with applicable legislation and avoids exposure to people and the contamination of the environment (watercourses, flora and fauna). No N/A.	Minor Must	Yes	Empty containers are triple washed, separated and perforated, and temporarily stored under lock and key.
IFA	5.4-1-GFS	CB	CB 7.9.5	Empty Plant Protection Product Containers	Are official collection and disposal systems used when available, and in that case are the empty containers adequately stored, labeled, and handled according to the rules of a collection system?	Where official collection and disposal systems exist, there are records of participation by the producer. All the empty PPP containers, once emptied, shall be adequately stored, labeled, handled, and disposed of according to the requirements of the official collection and disposal schemes, where applicable.	Minor Must	Yes	The company participates in the clean field program and has delivery receipts for special handling waste, for example: #186 02/20/23 350 kg of empty containers, once emptied, shall be adequately stored, labeled, handled, and disposed of according to the requirements of the official collection and disposal schemes, where applicable.
IFA	5.4-1-GFS	CB	CB 7.9.6	Empty Plant Protection Product Containers	Are all local regulations regarding disposal or destruction of containers observed?	All the relevant national, regional and local regulations and legislation, if such exist, have been complied with regarding the disposal of empty PPP containers.	Major Must	Yes	Clean field program operated by CESAVEG.
IFA	5.4-1-GFS	CB	CB 7.10.1	Obsolete Plant Protection Products	Are obsolete PPPs securely maintained and identified and disposed of by authorized or approved channels?	There are records that indicate that obsolete PPPs have been disposed of via officially authorized channels. When this is not possible, obsolete PPPs are securely maintained and identifiable.	Minor Must	Yes	Expired products were observed separated and identified from the rest of the phytosanitary products.

IFA	5.4-1-GFS	CB	CB 7.1.1.1	Application of Substances other than Fertilizer and Plant Protection Products	Are records available for all other substances, including those that are made on-farm, used on crops and/or soil that are not covered under the sections on fertilizer and PPPs?	If preparations, such as plant strengtheners, soil conditioners, or any other such substances are used on certified crops, be they home-made or purchased, records shall be available. These records shall include the name of the substance (e.g. plant from which it derives), the crop, the field, the date, and the amount applied. In case of purchased products, also the trade or commercial name, if applicable, and the active substance or ingredient, or the main source (e.g. plants, algae, mineral, etc.) shall be recorded. If in the country of production a registration scheme for this substance(s) exists, it has to be approved. Where the substances do not require registration for use in the country of production, the producer shall make sure that the use does not compromise food safety. Records of these materials must contain information about the ingredients where available, and if there is a risk of exceeding MRLs, CB 7.6.2 must be met.	Major Must	Yes	They are registered in a digital platform indicating date, crop table, product: soil inoculants.
IFA	5.4-1-GFS	CB	CB 8.1	EQUIPMENT	Is equipment sensitive to food safety (e.g. PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair, routinely verified and, where applicable, calibrated at least annually, and are records of measures taken within the previous 12 months available?	The equipment is kept in a good state of repair with documented evidence of up-to-date maintenance sheets for all repairs, oil changes, etc. undertaken. Equipment that comes into contact with product shall be made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected, and maintained to avoid contamination. Maintenance activities shall not present food safety risks. E.g. PPP sprayers: See Annex CB 6 for guidance on compliance with visual inspection and functional tests of application equipment. The calibration of the PPP application machinery (automatic and non-automatic) has been verified for correct operation within the last 12 months and this is certified or documented either by participation in an official scheme (where it exists) or by having been carried out by a person who can demonstrate their competence. Calibrations of equipment with impact on food safety shall be traceable to a national or international standard or method. If small handheld measures not individually identifiable are used, then their average capacity has been verified and documented, with all such items in use having been compared to a standard measure at least annually. Irrigation/fertigation equipment: As a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.	Major Must	Yes	Annual calibration of equipment is performed, gable and hacie are used. For example: Hagie 354-5 sprinkler with a capacity of 300L. 02/04/2023 1.780L/min per nozzle, water flow of 410L/hectare. Sprinkler Jacto No 2442 02/13/2023 with a capacity of 800L, 1.650L/min per nozzle, water flow rate of 400L/hectare. Sprinkler hagie 351-2 03/22/2023 tank capacity of 1600L, 1.300L/min per nozzle with a water flow rate of 620L/hectare.
IFA	5.4-1-GFS	CB	CB 8.2	EQUIPMENT	Is equipment sensitive to the environment and other equipment used on the farming activities (e.g. fertilizer spreaders, equipment used for weighing and temperature control) routinely verified and, where applicable, calibrated at least annually?	The equipment used is kept in a good state of repair with documented evidence of up-to-date maintenance sheets for all repairs, oil changes, etc. undertaken. E.g. fertilizer spreader: There shall exist, as a minimum, records stating that the verification of calibration has been carried out by a specialized company, supplier of fertilization equipment or by the technically responsible person of the farm within the last 12 months. If small handheld measures not individually identifiable are used, then their average capacity has been verified and documented, with all such items in use having been compared to a standard measure at least annually.	Minor Must	Yes	Use of machinery in harvesting, machinery conditions are verified (oil, water level, plastic film on headlights, greasing, etc.) Repair order Forklift #516 03/06/23 Verification and maintenance is performed, e.g. heige 354-5, tank, hose, strainer, clamps, pressure gauge, etc. are checked.
IFA	5.4-1-GFS	CB	CB 8.3	EQUIPMENT	Is the producer involved in an independent calibration-certification scheme, where available?	The producer's involvement in a calibration scheme is documented. In the case the producer uses an official calibration system cycle longer than one year, the producer still requires internal annual verification of the calibration as per CB 8.1.	Recom.	Yes	There are no companies that perform official calibration of equipment.
IFA	5.4-1-GFS	CB	CB 8.4	EQUIPMENT	Is all equipment, including PPP, stored in such a way as to prevent product contamination?	Equipment, including that used in the application of PPPs (e.g. spray tanks, knapsacks), is stored in a secure way that prevents product contamination or other materials that may enter into contact with the edible part of the harvested products.	Major Must	Yes	Application equipment is stored in a covered area separate from other equipment and supplies.
IFA	5.4-1-GFS	FV	FV 1.1.1.1	Risk Assessment	Does the risk assessment for the farm site carried out as identified in AF 1.2.1 make particular reference to microbial contamination?	As part of their risk assessment for the farm site (see AF 1.2.1), producers shall identify the locations of nearby commercial animal operations, composting and potential sources for ingress by domestic and wild animals, and other contamination routes such as floodwater intrusion and dust.	Major Must	Yes	F-200-OCE-18 Hazard Analysis, rev 07, 03/10/2023. Includes product description, use and destination, flow diagram, identified hazards are: oil, agrochemicals, fertilizers, fuels, grease, makeup, allergens, sanitizers, Salmonella, E.coli, Cyclospora, fecal coliforms, garbage, wire screws. Stages included: planting, soil preparation, plant development, watering, fertilizing, pest control, harvesting.
IFA	5.4-1-GFS	FV	FV 1.1.2	Risk Assessment	Has a management plan that establishes and implements strategies to minimize the risks identified in FV 1.1.1 been developed and implemented?	A management plan addresses the risks identified in FV 1.1.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the products being produced and there shall be evidences of its implementation and effectiveness.	Major Must	Yes	F 200-OCE-18 Hazard analysis which includes plan, rev. 03, updated 06/02/2022, includes productive infrastructure, management of domestic and wild fauna, neighbors, water use and management, allergens are included F-900-EAG-23 Verification of common areas aguilares packaging, F-100-PAA-47 Perimeter fencing log, F-100-PAA-78 Pre-operational program.
IFA	5.4-1-GFS	FV	FV 2.1.1	Soil Fumigation (N/A if no Soil Fumigation)	Is there a written justification for the use of soil fumigants?	There is written evidence and justification for the use of soil fumigants including location, date, active ingredient, doses, method of application and operator. The use of methyl bromide as a soil fumigant is not permitted.	Minor Must	N/A	Soil disinfection is not performed.
IFA	5.4-1-GFS	FV	FV 2.1.2	Soil Fumigation (N/A if no Soil Fumigation)	Is any pre-planting interval complied with prior to planting?	Pre-planting interval shall be recorded.	Minor Must	N/A	Soil disinfection is not performed.
IFA	5.4-1-GFS	FV	FV 3.1	SUBSTRATES (N/A IF SUBSTRATES ARE NOT USED)	Does the producer participate in substrate recycling programs for substrates where available?	The producer keeps records documenting quantities recycled and dates. Invoices/loading dockets are acceptable. If there is no participation in a recycling program available, it should be justified.	Recom.	N/A	No substrates are used.
IFA	5.4-1-GFS	FV	FV 3.2	SUBSTRATES (N/A IF SUBSTRATES ARE NOT USED)	If chemicals are used to sterilize substrates for reuse, have the location, the date of sterilization, type of chemical, method of sterilization, name of the operator and pre-planting interval been recorded?	When the substrates are sterilized on the farm, the name or reference of the field, orchard, or greenhouse is recorded. If sterilized off farm, then the name and location of the company that sterilizes the substrate are recorded. The following are all correctly recorded: The dates of sterilization (day/month/year), the name and active ingredient, the machinery (e.g. 1000 L tank, etc.), the method (e.g. drenching, fogging, etc.), the operator's name (i.e. the person who actually applied the chemicals and did the sterilization), and the pre-planting interval.	Major Must	N/A	No substrates are used.
IFA	5.4-1-GFS	FV	FV 3.3	SUBSTRATES (N/A IF SUBSTRATES ARE NOT USED)	If a substrate of natural origin is used, can it be demonstrated that it does not come from designated conservation areas?	Records exist that attest the source of the substrate of natural origin being used. These records demonstrate that the substrate does not come from designated conservation areas.	Minor Must	N/A	No substrates are used.

IFA	5.4-1-GFS	FV	FV 4.1.1	Quality of Water Used on Pre-Harvest Activities (This Applies to Water Used on all Farm Activities and on the Product Itself Before it is Harvested)	Is there evidence of risk assessment covering the microbiological quality of the water used in all pre-harvest operations?	A written risk assessment of microbiological quality of the water is conducted. It includes water source, proximity to potential sources of contamination, application timing (growth stage of the crop), application method, and placement of application (harvestable part of the crop, other parts of the crop, ground between crops, etc.).	Major Must	Yes	F-100-PAAN-133 Hazard analysis and technical plan for water management module, well analysis every 6 months, pond analysis every month.
IFA	5.4-1-GFS	FV	FV 4.1.2a	Quality of Water Used on Pre-Harvest Activities (This Applies to Water Used on all Farm Activities and on the Product Itself Before it is Harvested)	In case of leafy greens (also called potherbs, greens, vegetable greens, leafy greens, or salad greens); is water used on pre-harvest activities analyzed as part of the risk assessment and at a frequency in line with that risk assessment (FV 4.1.1.) and no less than indicated in Annex FV1?	GLOBALG.A.P. producers shall comply with the local applicable limits for microbiological contaminants in the water used on pre-harvest activities, and in their absence use the WHO recommendations as a reference for the decision making process for preventive and/or corrective actions (see Annex FV1). Compliance with the applicable thresholds shall be verified through water tests carried out in a frequency as indicated by the decision tree in Annex FV1 (risk assessment). Water testing regime shall reflect the nature and extent of the water system as well as the type of product. Where substantially different water sources are used, they shall be considered separately with regard to sampling. Where one water source services multiple systems or farms it may be possible to treat this as the single origin for sampling purposes. Samples from field level shall be taken from places that are more representative of the water source, usually as close to the point of application as possible.	Major Must	N/A	The crop is not a green leafy vegetable.
IFA	5.4-1-GFS	FV	FV 4.1.2b	Quality of Water Used on Pre-Harvest Activities (This Applies to Water Used on all Farm Activities and on the Product Itself Before it is Harvested)	For all crops not mentioned under FV 4.1.2a; is water used on pre-harvest activities analyzed as part of the risk assessment, at a frequency in line with that risk assessment (FV 4.1.1), and no less than indicated in Annex FV1?	Water testing regime shall reflect the nature and extent of the water system as well as the type of product. Where substantially different water sources are used, they shall be considered separately with regard to sampling. Where one water source services multiple systems or farms it may be possible to treat this as the single origin for sampling purposes. Samples from field level shall be taken from places that are more representative of the water source, usually as close to the point of application as possible.	Minor Must	Yes	Microbiological analysis with AGROLAB and IEH, 3 analyses per year of each well, pond analysis every month, point of use once a year. IEH: #GM-83556 02/23/23 Well La Cuadrilla (Aguilares), #IGM-82269 01/31/23 Aguilares Pond, #GM-83322 02/20/23 Jocoqui Pond, #GM-82250 01/31/23 Well 1 La Venta, #GM-83572 02/23/23 El Pilar Pond, #gm-83552 02/23/23 Well 2 Promase, #IGM-83562 02/23/23 Pronase Pond, #IGM-83571 02/23/23 Santa Catarina Pond, #IGM-82252 02/02/23 Well 2 Santa Teresa, #IGM-83554 Lienzo Villaverde well
IFA	5.4-1-GFS	FV	FV 4.1.3	Quality of Water Used on Pre-Harvest Activities (This Applies to Water Used on all Farm Activities and on the Product Itself Before it is Harvested)	In the case the risk assessment or the water tests require it, has the producer implemented adequate actions to prevent product contamination?	When the risk assessment based on the water testing indicates risks of product contamination, action shall be required. Possible strategies to reduce the risk of product contamination arising from water use include, but are not limited to: •Treating water before use •Preventing water coming into contact with the harvestable portion of the crop •Reducing the vulnerability of the water supply •Allowing sufficient time between application and harvest to ensure an appropriate decline in pathogen populations Producers implementing these strategies shall have an adequate and reliable validation process to demonstrate that product contamination is being avoided.	Major Must	N/A	No inadequate results were detected.
IFA	5.4-1-GFS	FV	FV 4.1.4	Quality of Water Used on Pre-Harvest Activities (This Applies to Water Used on all Farm Activities and on the Product Itself Before it is Harvested)	According to the risk assessment, FV 4.1.1, and current sector specific standards, does the laboratory analysis consider microbiological contamination, and is the laboratory accredited against ISO 17025 or by competent national/local authorities for testing water?	Analyses are carried out by an appropriate laboratory accredited against ISO 17025 or equivalent standard, and capable of performing microbiological analyses, or by laboratories approved for water testing by the competent national/local authorities. No N/A.	Major Must	Yes	IEH laboratory accreditation in ISO 17025 by ANSI #AT-1971.
IFA	5.4-1-GFS	FV	FV 4.2.1	Application of Organic Fertilizer of Animal Origin	Does the interval between the application of organic fertilizer and the product harvest not compromise food safety?	Records show that the interval between use of composted organic fertilizers and harvest does not compromise food safety (see also CB 4.4.2). When raw animal manure is used, producers shall conduct a risk assessment (CB 4.4.2) and incorporate the raw manure into the soil. •For tree crops: Prior to bud burst, or exceptionally it may be incorporated in a shorter interval based on the risk assessment but never shorter than 60 days prior to harvest; •For all other crops: At least 60 days prior to harvest for all other crops. In the case of leafy greens (also called potherbs, greens, vegetable greens, leafy greens, or salad greens) it cannot be applied after planting even if the growing cycle is longer than 60 days. Refer to Annex FV 1.	Major Must	Yes	Watchman 400 (blood soluble) lot VI422245-T100, microbiological analysis MB-SAL - B Absence of Salmonella spp 03/06/2023, MB-23-44 Absence of total coliforms, fecal coliforms and E. coli. Heavy metal analysis MP-23-2761 03/22/2023, no heavy metals detected. Fon Superior (blood meal, horn and hoof), lot SUP 22351-540, microbiological analysis 02/04/23, MB-SAL-23-47 Negative for Salmonella spp, MB 23-23 Absent E. coli, fecal and total Coliforms, Heavy metal analysis 03/21/22. Chicken manure compost has microbiological analysis 06/17/2022 PCR-LSP-22-1150 Absence of Listeria spp MB SAL Absence of Salmonella and MB-22-132 Absence of total, fecal and E.coli Coliforms, Heavy metal analysis 06/27/22.
IFA	5.4-1-GFS	FV	FV 4.3.1	Pre-Harvest Check	Is there lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk?	Appropriate measures shall be taken to reduce possible contamination within the growing area. Example subjects to be considered include: Livestock near the field, high concentrations of wildlife in the field, rodents, and domestic animals (own animals, dog walkers, etc.). Where appropriate buffer areas, physical barriers, fences should be used.	Major Must	N/A	No animal activity observed.

IFA	5.4-1-GFS	FV	FV 5.1.1	Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')	Has a hygiene risk assessment been performed for the harvest, pre- and post-farm gate transport process, and post-harvest activities including product handling?	There is a documented hygiene risk assessment covering physical, chemical (incl. allergens) and microbiological contaminants, spillage of bodily fluids (e.g. vomiting, bleeding), and human transmissible diseases, customized to the products and processes. It shall cover all harvest and product handling activities carried out by the producer, as well as personnel, personal effects, equipment, clothing, packaging material, transport, vehicles, and product storage (also short-term storage at farm). Activities during storage and transport shall prevent cross-contamination of produce from agricultural inputs, cleaning agents, or personnel who come directly or indirectly into contact with other sites, animals, or produce. The risk assessment shall define what workers should do with products that fall to the ground or are dropped, excluding produce that grows in the ground (carrots, potatoes, etc.) The hygiene risk assessment shall be tailored to the activities of the farm, the crops, and the technical level of the business and be reviewed every time risks change and at least annually. No N/A.	Major Must	No	F-100-PAAN-133 Hazard analysis and technical plan, harvest hygiene module, including transportation and packaging. Facilities, personnel, detergents, E. coli, Salmonella spp. In the packing area, there is a risk of chemical contamination due to grease from the chumacera observed on the garlic outlet belt for industry; in the garlic packing area for processing, worn dulona was observed.
IFA	5.4-1-GFS	FV	FV 5.1.2	Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')	Are there documented hygiene procedures and instructions for the harvest and post-harvest processes including product handling (also when they take place directly on the field, orchard, or greenhouse) designed to prevent contamination of crop, crop production areas, food contact surfaces, and harvested product?	Based on the risk assessment, there are documented hygiene procedures for the harvesting and post-harvesting processes. The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured. The procedures shall include -evaluating whether workers are fit to return to work after illness. -housekeeping, cleaning, and disinfection, with descriptions of how these activities are implemented, maintained, and monitored.	Major Must	Yes	The procedures are posted at the entrance to each production site, and there is a procedure at each hand-washing station. IT-100-PAA-07 Sanitation and Hygiene, IT-100-PAA-31 Washing and sanitizing harvesting equipment, rev. 17.
IFA	5.4-1-GFS	FV	FV 5.1.3	Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')	Are the hygiene procedures and instructions for the harvest and post-harvest activities, including product handling, implemented?	When the risk assessment determines that specific clothing (e.g. smocks, aprons, sleeves, gloves, footwear. See Annex FV 1, 5.4.2) shall be used, it shall be cleaned when it becomes soiled to the point of becoming a risk of contamination, and shall be effectively maintained and stored. Visual evidence shows that no violations of the hygiene instructions and procedures occur. No N/A.	Major Must	No	The packing personnel do not follow hygiene procedures, the use of gloves was observed, they are not authorized, and it is not ensured that they are washed and disinfected before each use because the workers take them home.
IFA	5.4-1-GFS	FV	FV 5.1.4	Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')	Have workers received specific training in hygiene before harvesting and handling produce?	There shall be evidence that the workers received specific induction and annual training regarding the hygiene procedures for the harvesting and product handling activities. Workers shall be trained using written (in appropriate languages) and/or pictorial instructions to prevent physical (e.g. snails, stones, insects, knives, fruit residues, watches, mobile phones, etc.), microbiological and chemical contamination of the product during harvesting. Training records and evidence of attendance shall be available.	Major Must	Yes	F-300-OCE-01 Training attendance record on health and hygiene regulations, quality policy, good agricultural practices, hygiene practices and allergens. 02/09/23 Training for San Nicolás crew with 20 workers, training for Valencia crew with 42 workers, training for 03/13/2023 84 workers, 01/04/23 training for 16 workers in Pilarina, Los Llanos 01/02/23 training for 5 workers, La Mina 03/04/2023 training for 12 workers.
IFA	5.4-1-GFS	FV	FV 5.1.5	Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')	Are signs that communicate the primary hygiene instructions to workers and visitors, including at least instructions to workers, to wash their hands before returning to work clearly displayed?	Signs with the main hygiene instructions shall be visibly displayed in the relevant locations and include clear instructions that hands shall be washed before handling produce. Workers handling ready-to-eat products shall wash their hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination.	Major Must	Yes	Signs such as hand washing, use of cofia, do not show up sick, are posted at production and packing sites.
IFA	5.4-1-GFS	FV	FV 5.1.6	Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')	Are smoking, eating, chewing, and drinking confined to designated areas segregated from growing areas and products?	Smoking, eating, chewing, and drinking are confined to designated areas away from crops awaiting harvest and are never permitted in the produce handling or storage areas, unless indicated otherwise by the hygiene risk assessment. (Drinking water is the exception).	Major Must	Yes	Restrictions are included in the hygiene regulations and pictograms.
IFA	5.4-1-GFS	FV	FV 5.1.7	Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')	Are vehicles used for transport of harvested produce and/or packed product and any equipment used for loading, cleaned, and maintained where necessary according to risk?	Farm vehicles used for loading and transport of harvested produce and/or packed products are cleaned and maintained so as to prevent produce contamination (e.g. soil, dirt, animal manure, spills, etc.).	Major Must	Yes	Transport is washed and disinfected daily before each use.
IFA	5.4-1-GFS	FV	FV 5.2.1	Sanitary Facilities	Do harvest workers who come into direct contact with the crops have access to appropriate handwashing equipment and make use of it?	Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands. Personnel shall wash their hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination. Water used for handwashing shall at all times meet the microbial standard for drinking water. If this is not possible, sanitizer (e.g. alcohol-based gel) shall be used after washing hands with soap and water with irrigation water quality. Handwashing stations shall be provided inside or close to toilet facilities. No N/A.	Major Must	Yes	One sanitary station with two hand-washing faucets is installed for each crew of 20 workers, distributed throughout the production site, and maintained with potable well water, soap, antibacterial gel, and paper towels for drying hands.
IFA	5.4-1-GFS	FV	FV 5.2.2	Sanitary Facilities	Do harvest workers have access to clean toilets in the vicinity of their work?	Field sanitation units shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and allows direct accessibility for servicing. Fixed or mobile toilets are clean and easily accessible to workers. Not applicable is only possible when harvest workers do not come in contact with marketable produce during harvesting (e.g. mechanical harvesting). Toilets shall be appropriately maintained and stocked. (For guidance, see Annex FV 1, 5.4.1)	Major Must	Yes	Portable toilets are used during harvesting and are placed according to the number of workers distributed around the sites; 2 portable toilets are placed for each crew of 20 workers.

IFA	5.4-1-GFS	FV	FV 5.2.3	Sanitary Facilities	Do workers handling the product on the field or in a facility have access to clean toilets and handwashing facilities in the vicinity of their work?	Handwashing facilities, containing non-perfumed soap, water to clean and disinfect hands, and hand-drying facilities shall be accessible and near to the toilets (as near as possible without the potential for cross-contamination). Workers shall wash their hands prior to start of work, after each visit to a toilet, after using a handkerchief/tissue, after handling contaminated material, after smoking, eating, or drinking, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination. When handling takes place in a facility, toilets shall be maintained in a good state of hygiene and shall not open directly onto the produce handling area, unless the door is self-closing.	Major Must	Yes	F-100-PAAN-25 Inspection of restrooms: In the area outside the packing house there are 5 restrooms for men and 10 restrooms for women and 8 hand-washing stations. F-100-PAAN-25 Inspection of restrooms.
IFA	5.4-1-GFS	FV	FV 5.2.4	Sanitary Facilities	Are the harvest containers used exclusively for produce and are these containers, the tools used for harvesting and the harvest equipment appropriate for their intended use and cleaned, maintained, and able to protect the product from contamination?	Reusable harvesting containers, harvesting tools (e.g. scissors, knives, pruning shears, etc.) and harvesting equipment (e.g. machinery) are cleaned and maintained. A documented cleaning (and, when indicated by the risk assessment, disinfection) schedule is in place to prevent produce contamination.	Major Must	Yes	Bins, boxes and harvesting scissors are used; daily cleaning is performed and recorded in F-900-EAG-23 Verification of common areas.
IFA	5.4-1-GFS	FV	FV 5.2.5	Sanitary Facilities	Are there suitable changing facilities for the workers?	The changing facilities should be used to change clothing and protective outer garments as required.	Recom.	Yes	Aprons and aprons are used.
IFA	5.4-1-GFS	FV	FV 5.3.1	Water Quality	If ice, water, and/or steam is used during any operations relating to harvest or cooling, does it meet the microbial standards for drinking water, and is it handled under sanitary conditions to prevent produce contamination?	Any ice, water, and/or steam used in relation to harvest or cooling shall meet microbial standards for drinking water and shall be handled under sanitary conditions to prevent produce contamination. The only exception is in the case of cranberry fields that are harvested by flooding, where producers shall at a minimum guarantee that the water is not a source of microbiological contamination.	Major Must	N/A	No water is used during harvesting.
IFA	5.4-1-GFS	FV	FV 5.3.2	Water Quality	Is water not intended for use in food production, if available on site, managed to minimize food safety risks?	If water from an untested source (e.g. rain water collection, cisterns, etc.) is stored on site or near the handling area, it shall be labeled as not for food handling use. Workers shall be trained on what applications of the water are allowed (e.g. watering lawns, washing external windows, etc.).	Major Must	Yes	Water from ponds is used only for irrigation; water used for contact with the product or surfaces in contact with the product must be used only from the deep well.
IFA	5.4-1-GFS	FV	FV 5.4.1	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Is harvested produce protected from contamination?	All harvested produce (regardless stored bulk or packed) shall be protected from contamination. In the case of produce packed and handled directly in the field, it shall all be removed from the field during the day (not stored on the field overnight in open-air conditions), in accordance with the harvest hygiene risk assessment results. Food safety requirements shall be complied with if produce is stored on a short time basis at the farm.	Major Must	Yes	The harvested product is sent to the packinghouse the same day it is harvested; the product is kept in a covered area at the reception area.
IFA	5.4-1-GFS	FV	FV 5.4.2	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are all collection/storage/distribution points of packed produce, also those in the field, maintained in clean and hygienic conditions?	To prevent contamination, all on- and off-farm storage and produce handling facilities and equipment (i.e. process lines and machinery, walls, floors, storage areas, etc.) shall be cleaned and/or maintained according to a documented cleaning and maintenance schedule that includes defined minimum frequency. Records of cleaning and maintenance shall be kept.	Major Must	Yes	The reception, packing, and storage areas were observed to be clean; deep cleaning is performed once a season and surface cleaning at the end of the shift; records are kept in F-900-EAG-23 Verification of common areas. F-200-EAG-30 Verification of residual sanitizers on product and surfaces in production lines.
IFA	5.4-1-GFS	FV	FV 5.4.3	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are packing materials appropriate for use, and are they used and stored in clean and hygienic conditions so as to prevent them from becoming a source of contamination?	Packaging material used shall be appropriate for the food safety of the products packed. To prevent product contamination, packing materials (including re-useable crates) shall be stored in a clean and hygienic area.	Major Must	Yes	Packaging materials are kept on pallets, on pallets, the warehouse was observed to be clean, and the assembled boxes have no contact with the floor.
IFA	5.4-1-GFS	FV	FV 5.4.4	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are bits of packaging material and other non-produce waste removed from the field?	Bits of packaging material and non-produce waste shall be removed from the field.	Major Must	N/A	There is no packing in the field.
IFA	5.4-1-GFS	FV	FV 5.4.5	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	To avoid chemical contamination of produce, cleaning agents, lubricants, etc. shall be kept in a designated secure area, away from produce.	Major Must	Yes	Chemical products are stored under lock and key, labeled. Technical data sheet BETAQUAT 4 germicide based on quaternary salts indicated for use in slaughterhouses and packing plants, REG SANIT. N° PH-7100, NSF 136760, Surfoclean hands liquid hand soap, NSF registration 160103, Biobac A is indicated for use in restaurants and cleaning fruits and vegetables, REG. SANIT N° PH-7102 and BIOCHLOR 13 for disinfection in food processing plants REG. SANIT. N] PH-7105.
IFA	5.4-1-GFS	FV	FV 5.4.6	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are cleaning agents, lubricants, etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly?	Documented evidence exists (i.e. specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents, lubricants, etc. that may come into contact with produce.	Major Must	Yes	Cleaning products are stored separately from other supplies. Greases are food grade and are kept separately.
IFA	5.4-1-GFS	FV	FV 5.4.7	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are all forklifts and other driven transport trolleys clean and well maintained and of a suitable type to avoid contamination through emissions?	Internal transport should be maintained in a manner to avoid produce contamination, with special attention to fume emissions. Forklifts and other driven transport trolleys should be electric or gas-driven.	Major Must	Yes	The forklifts were observed to be clean, with no leaks, and there is an internal maintenance and sanitation program.
IFA	5.4-1-GFS	FV	FV 5.4.8	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Is rejected, contaminated, and/or non-conforming produce not introduced in the supply chain and is waste material effectively controlled in a way that it does not pose a risk of contamination?	Produce that poses a microbial food safety hazard is not harvested or is culled. Culled produce, non-conforming produce, and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule. Only daily accumulations of rejected produce and waste materials are acceptable.	Major Must	Yes	Contaminated or rejected product is removed at harvest and during packaging, separated and sent for disposal.
IFA	5.4-1-GFS	FV	FV 5.4.9	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are breakage safe lamps and/or lamps with a protective cap used above the sorting, weighing, and storage area?	In case of breakage, light bulbs, and fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent food contamination.	Major Must	Yes	The lamps are LED and the windows are protected against breakage.
IFA	5.4-1-GFS	FV	FV 5.4.10	Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)	Are there written procedures for handling glass and clear hard plastic in place?	Written procedures exist for handling glass and/or clear hard plastic breakages, which could be a source of physical contamination and/or damage the product (e.g. in greenhouses, produce handling, preparation, and storage areas).	Minor Must	Yes	IT-100-INP-14 Glass and hard plastic policy F-100-INP-30 Glass and hard plastic material inventory updated as of 03/28/2023.
IFA	5.4-1-GFS	FV	FV 5.5.1	Temperature, Humidity, Air and Compressed Gasses	Are temperature and humidity controls (where applicable) maintained and documented?	If produce is stored either on-farm or in a packinghouse, temperature and humidity controls (where necessary to comply with quality requirements and also for controlled atmosphere storage) shall be maintained and documented.	Minor Must	Yes	F-400-EAG-06 Daily record of temperature and humidity percentage.

IFA	5.4-1-GFS	FV	FV 5.5.2	Temperature, Humidity, Air and Compressed Gasses	Are air and compressed gasses which could impact food safety regularly monitored, adequately stored, and handled in order to minimize food safety risks?	Testing of compressed air or gas systems shall be conducted at a frequency determined by the risk assessment, which may range from no testing to routine testing intervals. If the risk assessment determines that testing is necessary, testing shall be conducted at least annually.	Major Must	N/A	No compressed air or gasses are used
IFA	5.4-1-GFS	FV	FV 5.6.1	Pest Control	Is there a system for monitoring and correcting pest populations in the packing and storing areas?	Producers shall implement measures to control pest populations in the packing and storing areas appropriate to the farm condition. No N/A.	Major Must	Yes	Co Fumigation is contracted, there is an Integrated Pest Management Plan, external traps are monitored every two weeks and internal traps are monitored weekly. For example: Folio 1835 01/19/23 control stations with monitoring of bait stations with DIFARAT RSCO-URB-RODE-503- 311-033-0.0005, folio 1835 bait stations, folio 1840 mechanical and rubber stations, 1841 mechanical and rubber stations, folio 1842 records of Black Light traps, folio 1843 report at floor level application with DEMANDS CS RSCO-URB-INAC-1771-04-15-2.5 35ml/3.5L of water.
IFA	5.4-1-GFS	FV	FV 5.6.2	Pest Control	Is there visual evidence that the pest monitoring and correcting process are effective?	A visual assessment shows that the pest monitoring and correcting process are effective. No N/A.	Major Must	Yes	No product washing is performed.
IFA	5.4-1-GFS	FV	FV 5.6.3	Pest Control	Are detailed records kept of pest control inspections and necessary actions taken?	Monitoring is scheduled and there are records of pest control inspections and follow-up action plan(s).	Major Must	N/A	No product washing is performed.
IFA	5.4-1-GFS	FV	FV 5.7.1	Post-Harvest Washing (N/A When no Post-Harvest Washing)	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or a water analysis has been carried out at the point of entry into the washing machinery within the last 12 months. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major Must	N/A	No product washing is performed.
IFA	5.4-1-GFS	FV	FV 5.7.2	Post-Harvest Washing (N/A When no Post-Harvest Washing)	If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?	Where water is re-circulated for final produce washing (i.e. no further washing done by the producer before the product is sold), it is filtered and disinfected, and pH, concentration, and exposure levels to disinfectant are routinely monitored. Records are maintained. Filtering shall be done using an effective system for solids and suspensions that have a documented routine cleaning schedule according to usage rates and water volume. Where recording of automatic filter backwash events and changes in dosage rates by automated sanitizer injectors may be impossible, a written procedure/policy shall explain the process.	Major Must	N/A	No product washing is performed.
IFA	5.4-1-GFS	FV	FV 5.7.3	Post-Harvest Washing (N/A When no Post-Harvest Washing)	Is the laboratory carrying out the water analysis a suitable one?	The water analysis for the product washing is undertaken by a laboratory currently accredited to ISO 17025 or its national equivalent or one that can demonstrate via documentation that it is in the process of gaining accreditation.	Major Must	N/A	No product washing is performed.
IFA	5.4-1-GFS	FV	FV 5.8.1	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Are all label instructions observed?	There are clear procedures and documentation available, (e.g. application records for post-harvest biocides, waxes, and plant protection products) that demonstrate compliance with the label instructions for chemicals applied.	Major Must	N/A	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.2	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Are all the biocides, waxes, and plant protection products used for post-harvest protection of the harvested crop officially registered in the country of use?	All the post-harvest biocides, waxes, and plant protection products used on harvested crop are officially registered or permitted by the appropriate governmental organization in the country of application. They are approved for use in the country of application and are applied as indicated on the labels of the biocides, waxes and crop protection products. Where no official registration scheme exists, refer to 'Annex CB 3 GLOBALG.A.P. Guideline: Plant Protection Product Use in Countries that Allow Extrapolation' on this subject and the 'FAO International Code of Conduct on the Distribution and Use of Pesticides'.	Major Must	N/A	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.3	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops being grown?	An up-to-date documented list that takes into account any changes in local and national legislation for biocides, waxes, and plant protection products is available for the commercial brand names (including any active ingredient composition) that are used as post-harvest plant protection products for produce grown on the farm under GLOBALG.A.P. within the last 12 months. No N/A.	Minor Must	Yes	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.4	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Is the technically responsible person for the application of post-harvest plant protection products able to demonstrate competence and knowledge with regard to the application of biocides, waxes, and plant protection products?	The technically responsible person for the post-harvest applications can demonstrate a sufficient level of technical competence via nationally recognized certificates or formal training.	Major Must	N/A	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.5	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Is the source of water used for post-harvest treatments potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or within the last 12 months a water analysis has been carried out at the point of entry into the washing machinery. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major Must	N/A	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.6	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Are the biocides, waxes and plant protection products used for post-harvest treatment stored away from produce and other materials?	To avoid the chemical contamination of the produce, biocides, waxes, and plant protection products, etc. are kept in a designated secure area, away from the produce.	Major Must	N/A	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.7	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Are all records of post-harvest treatments maintained and do they include the minimum criteria listed below? <ul style="list-style-type: none"> • Identity of harvested crops (i.e. lot or batch of produce) • Location • Application dates • Type of treatment • Product trade name and active ingredient • Product quantity 	The following information is recorded in all records of post-harvest biocide, wax, and plant protection product applications: <ul style="list-style-type: none"> • The lot or batch of harvested crop treated • The geographical area, the name or reference of the farm, or harvested crop-handling site where the treatment was undertaken • The exact dates (day/month/year) of the applications • The type of treatment used for product application (e.g. spraying, drenching, gassing etc.) • The complete trade name (including formulation) and active ingredient or beneficial organism with scientific name. The active ingredient shall be recorded or it shall be possible to connect the trade name information to the active ingredient. • The amount of product applied in weight or volume per liter of water or other carrier medium No N/A.	Major Must	Yes	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.8	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Name of the operator?	The name of the operator who has applied the plant protection product to the harvested produce is documented in all records of post-harvest biocide, wax, and plant protection product applications.	Minor Must	N/A	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.8.9	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Justification for application?	The common name of the pest/disease to be treated is documented in all records of post-harvest biocide, wax, and plant protection product applications.	Minor Must	N/A	No post-harvest treatments are performed.

IFA	5.4-1-GFS	FV	FV 5.8.10	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)	Are all of the post-harvest plant protection product applications also considered under points CB 7.6?	There is documented evidence to demonstrate that the producer considers all post-harvest biocides and plant protection products applications under control point CB 7.6, and acts accordingly.	Major Must	N/A	No post-harvest treatments are performed.
IFA	5.4-1-GFS	FV	FV 5.9.1	Environmental Monitoring	Has a risk-based environmental monitoring program been established?	A risk-based approach shall be in place to define the microbiological environmental monitoring program which shall be established, implemented, and maintained to reduce the risk of food contamination. The environmental monitoring program may rely on water test results or may include additional activities such as swabbing for pathogens. This control point does not require swabbing for compliance.	Major Must	Yes	F-200-EAG-39 Sampling Program (02/01/2021), rev.01. It is considered to analyze Salmonella spp, E. Coli and Fecal Coliforms in live surfaces (hands) inert (cups, baskets, band, cutting scissors, basket and clean box). Analysis with AGROLAB FTE2105SU-23-1893 -03/04/2023 - Scissors:
IFA	5.4-1-GFS	FV	FV 5.10.1	Labeling	Is product labeling, where final packing takes place, done according to the applicable food regulations in the country of intended sale and according to any customer specifications?	Where final packing takes place, product labeling shall follow the applicable food regulations in the country of intended sale and any customer specifications.	Major Must	Yes	Each box is bar coded, has a pallet number, also specifies origin and destination as well as presentations.
IFA	5.4-1-GFS	FV	FV 5.10.2	Labeling	Where the risk assessment indicates potential food allergen cross-contamination, are the products labeled to identify them?	Where the risk assessment indicates potential cross-contamination, the product shall be labeled according to country of production and destination legislation regarding food allergens. Cross-contamination risk (potential and intentional) shall be considered where food allergens have, for example, been packed on the same line or using the same equipment. Harvesting and packing equipment and personal protective equipment shall also be considered (cross-reference with AF 1.2.1, AF 1.2.2, Annex AF 2, and FV 5.1.1).	Major Must	N/A	There is no risk of allergen contamination.
IFA	5.4-1-GFS	FV	FV 5.11.1	Stock and Finished Product Management	Are finished product, work in progress, and all other materials used in the correct order and within the allocated shelf life if applicable?	Finished product should be managed so that product is shipped and moved to customers in the correct order. A procedure shall be established, implemented, and maintained. The same first-in first-out procedure should apply to all purchased materials, work in progress, and finished products, ensuring use within the allocated shelf life if applicable.	Major Must	Yes	In its PEPS procedure, the material is arranged in such a way that the supplies that are received first are used first.