




FINAL AUDIT REPORT

CB Registration No.PA-PGFS-4651-10
PrimusGFS ID #179735 - Cert:7
Audited by Primus Auditing Operations

PrimusGFS Version 3.0

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Operation Type:Farm
Audit Report Summary

Organization:	Agrícola La Minita S.P.R. de R.L. Contact(s): José Antonio Hernández García Address: Congregación Los Rodriguez, San Miguel de Allende, Guanajuato 37880 Location: San Miguel de Allende, Guanajuato, Mexico Phone Number: (045) 4151176189										
Operation:	Bella Vista Contact(s): José Antonio Hernández García Location: Comunidad Estacion de Lourdes San Luis de la Paz, Guanajuato 37914, Mexico										
Shipper:	Agrícola La Minita S.P.R de R.L., Comercializadora GAB, S.A. de C.V.										
Operation Type:	Farm										
Audit Type:	Announced Audit										
Audit Scope:	The year-round conventional farming of broccoli and lettuce on a 97-ha. The land surrounding the growing area is agricultural to the north, south, east, and west. Water for foliar applications is sourced from 3 wells and irrigation is provided by a pond (sourced from well) via a drip. Approximately fifteen workers tend the farmland. Weeding activities were observed. The scope includes a review of the food safety documentation and inspection of the growing area and surrounding land.										
Date FSMS Started:	11 Jul 2019 09:00										
Date FSMS Finished:	11 Jul 2019 11:00										
Total Amount of Time in FSMS	2.00 Hours										
Date Operation Started:	11 Jul 2019 11:00										
Date Operation Finished:	11 Jul 2019 16:00										
Total Amount of Time in Operation	5.00 Hours										
Product(s) observed during audit:	Broccoli, Lettuce										
Similar product(s)/process(es) not observed:	Cauliflower, Celery, Radicchio, Spinach										
Product(s) applied for but not observed:	None										
Auditor:	Laura Edith Ramirez Luquin (Primus Auditing Operations)										
Preliminary Audit Score:	99%										
Final Audit Score:	100%										
Certificate Valid From:	06 Aug 2019 To 05 Aug 2020										
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> <th></th> </tr> </thead> <tbody> <tr> <td>21° 16' 37"</td> <td>100° 42' 28"</td> <td rowspan="3">  Click here to see map </td> </tr> <tr> <td>21° 17' 7"</td> <td>100° 42' 20"</td> </tr> <tr> <td>21° 17' 6"</td> <td>100° 42' 35"</td> </tr> </tbody> </table>	Latitude	Longitude		21° 16' 37"	100° 42' 28"	 Click here to see map	21° 17' 7"	100° 42' 20"	21° 17' 6"	100° 42' 35"
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21° 17' 6"	100° 42' 35"										

[View Certificate](#)

[Corrective Action Activity](#)

Which input(s) are used in the growing operation?

Subcategory Name	Description
Soil or Substrate Amendments	e.g., plant by-products, humates, seaweed, inoculants, and conditioner, etc
Inorganic Fertilizers	e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.

Which water source(s) is/are used in the growing operation?

Well	What is this water source used for?	Crop protection sprays, Fertigation
	Does the water come in contact with the edible portion of the crop?	Yes
	Which product grouping is this water source used for?	Brassica Vegetables, Leafy Greens
Non-flowing Surface Water	What is this water source used for?	Irrigation, Fertigation
	What type of irrigation is used?	Drip
	Does the water come in contact with the edible portion of the crop?	No
	Which product grouping is this water source used for?	Brassica Vegetables, Leafy Greens

Information related to the audited operation

Total number of workers:	15	Is work being performed at the time of the audit?	Yes
Adjacent Land:	agricultural	What work is being performed?	Weeding
Are workers present?	Yes	Are toilets available at the time of the audit?	Yes, Portable

Product information for each product			
Product Group/Product Name	Acres/Hectares	Seasonality	Cultural Methods
Broccoli	10 Hectares	From: February To: December	Conventional
Cauliflower	20 Hectares	From: February To: November	Conventional
Celery	20 Hectares	From: February To: November	Conventional
Lettuce	47.5 Hectares	From: February To: November	Conventional
Radicchio	20 Hectares	From: February To: December	Conventional
Spinach	20 Hectares	From: February To: December	Conventional

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	221	Score:	224
	Possible Points:	224	Possible Points:	224
	Percent Score:	98%	Percent Score:	100%
Module 2 - Farm	Score:	739	Score:	739
	Possible Points:	739	Possible Points:	739
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	960	Score:	963
	Possible Points:	963	Possible Points:	963
	Percent Score:	99%	Percent Score:	100%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	2	0
Module 2 - Farm	0	0
TOTAL	2	0

SECTIONS:

Food Safety Management System Requirements	Module 2 - Farm
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Management System
Control of Documents and Records
Procedures and Corrective Actions
Internal and External Inspections
Release of Items/Product
Supplier Monitoring/Control
Traceability and Recall
Food Defense

General
Site
Ground History
Adjacent Land Use
Inspection
Training
Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
Soil or Substrate Amendments
Inorganic Fertilizers
Well
Non-flowing Surface Water
Questions for All Irrigation/Water Use
Pesticide Usage

FSMS		Management System
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, The policy includes the company's objectives and its commitment to following all food safety laws, adhering to industry best practices, and continuous improvement. The policy was updated for the season and posted at the entrance of every farm.</p>	
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, There is an Organization Chart (F-300-PAM-15 Rev. 05 Organigrama) showing the positions with food safety responsibility. The names of the people currently holding those positions are listed. Alternates for each position are listed. The responsibilities for each position are summarized.</p>	
1.01.03	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, The Food Safety Committee members names are listed on the Food Safety Committee List (F-200-OCE-11 Rev. 00). The committee meets quarterly. Meeting minutes signed by management were reviewed (topics related to pest control).</p>	
1.01.04	<p>Question: Is there a training management system in place that shows what types of trainings are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, review of the documented training system, including a training matrix, training schedule (monthly), and a training register are available to review. "Plan de capacitación de cuadrillas y supervisores F-100-PAM-99 Rev. 02".</p>	
1.01.05	<p>Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, there is a Senior Management Review document, dated feb/19 that details a review of internal and external audits, an analysis of customer complaints, a review of company FSMS, a review of SOP's, a review of workers performance. It is performed every two months.</p>	

1.01.06	<p>Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC, the following documents relevant to the operation were on file and current: LGMA Food Safety Concerns: CFR and COFEPRIS references, organic regulations and NOM-127-SSa1-1994 for potable water standards.</p>	

FSMS Control of Documents and Records

1.02.01	<p>Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC, there is a Document Records Control document (PR-200-OCE-01 Rev. 0) that specifies who is responsible for document control, how documents are updated and amendments approved, how changes are identified and recorded, and how inadvertent use of obsolete documents is prevented. It includes flow charts with this information and the names of the responsible people.</p>	

1.02.02	<p>Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, there is a Document Records Control document (PR-200-OCE-01 Rev. 0) that specifies who is responsible for document control, how documents are updated and amendments approved, how changes are identified and recorded, and how inadvertent use of obsolete documents is prevented. It includes flow charts with this information and the names of the responsible people. Files are meant to be saved for at least 3 years.</p>	

1.02.03	<p>Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC, responsible's computers are stored in a locked office, the electronic versions of the documents are on a password-protected computer. The Master Copies of the documents are kept in the locked office. Hard copies of all records are kept in the locked office.</p>	

1.02.04	<p>Question: Are records maintained in an organized and retrievable manner?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC, Records are filed by activity or section. Documents were readily available.</p>	

1.02.05	<p>Question: Are all records and test results that can have an impact on the food safety program reviewed and signed off by the person responsible for the food safety program?</p>	<p>Possible Points: 3 Points Scored: 2 Score: Minor Deficiency</p>
	<p>Auditor Comments: MN, except microbiological results, records which have an impact on food safety (Records include Well Inspection, Pre-Operation Inspections, Pre-Harvest Inspections, and Internal Audits are signed by the Food Safety Manager upon receipt).</p>	

Auditee Comments: *Se modifica el formato F-100-PAM-32 Programa anual muestreo fuente de agua por tercería agregando opción de revisado justificando que el análisis fue verificado en su contenido.* [View Files](#)

	CA Accepted?	
CB/Auditor Review Comments: <i>Accepted.</i>	Yes	<p>Possible Points: 3 Points Scored: 3 New Score: Total Compliance</p>

FSMS Procedures and Corrective Actions

1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, the Creation of SOPs document (IT-200-OCE-01 Rev. 0) describes how to write SOPs. The document specifies that SOP's detail what is to be done (with flow charts), how it is done, frequency, responsibility, what recordings are required, and corrective actions to be taken when deficiencies are noted.	
1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, the master copy of SOPs is maintained in the office. Farm-related SOPs are located in the harvest crew supervisor.	
1.03.03	Question: Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, the Corrective Action SOP (PR-200-OCE-04 Rev. 01) includes the steps required by corrective action/preventative action: review of the non-conformance; determination of the root cause; establishment of an action plan; implementation of the corrective actions and preventative actions; and follow up validation to ensure the corrective actions have solved the problem (F-200-OCE-03 Rev. 00).	
1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, there is a NUOCA Log (F-100-PAM-35 Rev. 0) used for recording unusual occurrences. The picking of trash in the ranches was recorded.	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, There is a Performing Internal Audit document (PR-200-OCE-03 Rev. 0) which identifies the areas to be audited and who is responsible for conducting the audits. Audits are conducted twice a year per farm and per harvest crew. The PGFS checklist is used to record findings and corrective actions.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC, there is a Procedure that includes handling a Regulatory Inspection document (IT-100-PAM-55 Rev. 01). There are rules for escort of inspectors at all times and for the taking of samples and photographs.	
1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, it was presented an option 1 report for Global GAP by SCS 04/09/19 for garlic, corrective actions were accepted and closed.	
1.04.04	Question: Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, There is a Calibration Procedure (PR-900-PAM-01 Rev. 02) that describes the methods and responsibilities for calibrating the spray rig equipment, scales, etc. The frequency is with each use. The original equipment manufacturer's procedures are used. Records for 2019 were reviewed.	

1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, records for 2019 were reviewed, calibration frequencies were in accordance with the Calibration SOP.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, there are Hold Product/Release and Rejected Product/Release (PR-200-OCE-06 Rev. 01) documents that describe the methods and responsibilities with a flow chart for handling items that have been rejected or placed on hold. The procedures include the separation and tagging of suspect items with information regarding the who placed the item on hold along with the date and the reason. The procedures include the methods and responsibilities for removing items from hold including the date and time of release, disposition, and authorized signature.	

1.05.02	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, Per Antonio Hernández, there have been no items rejected or placed on hold this season.	

1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, there is a Product Release from Field document (IT-100-PAM-73 Rev. 0) that describes the release procedure and documentation. The daily harvest verification list (IT-100-PAM-73 Rev. 0) must be signed by the Field Manager to authorize the release of product from the field.	

1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, the daily harvest verification list(IT-100-PAM-73 Rev. 0) must be signed by the Field Manager to authorize the release of product from the field. The documents shown were maintained up to date.	

1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, there is a Customer Product Complaints document (PR-200-OCE-04 Rev. 01) detailing how customer complaints will be handled. There is a Customer Claim/Complaint Form and a Product Complaints Log used to document customer feedback/complaints. There have been no complaints this season.	

FSMS	Supplier Monitoring/Control
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1.06.01	Question: Is there a list of approved suppliers and service providers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, there is an Approved Source List (F-500-OCE-03 Rev. 0) which contains the information for suppliers of seed, packaging, chemicals, and services. It was reviewed the cleaning supply supplier, lab services and chemical supplies supplier were updated.	

1.06.02	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including packaging), services provided on-site, and outsourced services?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, the Supplier Control - Specifications document (F-500-PAM-12 Rev. 01) specifies what is required from suppliers of seed, services, packaging, and crop nutrition/protection materials.	

1.06.03	<p>Question: Is there a written procedure detailing how suppliers and service providers are evaluated, including hazard analysis and supplier control of hazards (where applicable), supplier approval, and ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, there is a Supplier Control - Specifications document (PR-500-PAM-01 Rev. 02) that details the methods and responsibilities for the selection, evaluation, approval, and monitoring of suppliers. The evaluation is performed every purchase.</p>	
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, there was a current Letter of Guarantee of the mobile toilets services supplier, including CoA for hand soap, Wastewater discharge permit PTAR II for Sanirent of 2019, current FSS certificate of FSSC 22000 is shown for Bio Pappel del Bajío for cardboard boxes, quality certificates for plastic bags where it is indicated that they are food-grade, etc.</p>	
1.06.05	<p>Question: Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, Agrolab conducts laboratory work on water. The laboratory is accredited to EMA (A-0618-0606/15, AG 0760-078/16 and authorized by COFEPRIS TA-10-17) and IEH International Laboratories S de RL de CV ISO/IEC 17025:2005, AOAC documents current. The laboratories scope includes microbiological testing of water for total coliforms and generic E.coli.</p>	

FSMS	Traceability and Recall
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1.07.01	<p>Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, there is a Traceability System document (PR-100-PAM-13 Rev. 01) which describes in writing and with an accompanying diagram how product is tracked. The product from the field has a Field Ticket (orden de flete) that details the field number, the block number, the variety, and the harvest date.</p>	
1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, there is a Trace Recall System document (PR-200-OCE-07 Rev. 00) that describes how to perform a product recall, has recall team details, makes reference to supplier and customer contact details, and describes classes of recalls. The contact list was most recently updated in 2019.</p>	
1.07.03	<p>Question: Is testing of recall procedures (including trace back) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, A mock recall was conducted on 03/08/19. The scenario involved the recall of product due to foreign. The trace of the product took less than 120 minutes with 100% of the product located. Mock recalls are conducted every six months. There have been no recalls in the last twelve months per Antonio Hernández.</p>	

FSMS	Food Defense
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1.08.01	<p>Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN, no control plan is indicated for the prevention of fraud in inputs, Food Defense policy (IT-100-PAM-55) indicates controls to prevent intentional contamination within the fields and harvesting processes.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: Describir medidas preventivas para evitar fraudes alimentarios, así como las contenciones a realizar en caso de que se presente algún fraude alimentario. descritos en el IT-100-PAM-55 Bioseguridad y fraude alimentario.</p> </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Accepted.</p> </td> <td style="text-align: center; font-size: 24pt;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: Describir medidas preventivas para evitar fraudes alimentarios, así como las contenciones a realizar en caso de que se presente algún fraude alimentario. descritos en el IT-100-PAM-55 Bioseguridad y fraude alimentario.</p>		View Files		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Accepted.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
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	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: Accepted.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
1.08.02	<p>Question: Does the company have a documented food defense plan based on the risks associated with the operation?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC, a Food Fraud Vulnerability Assessment (IT-100-PAM-55) was conducted that describes the company's food defense control measures. No areas of concern were identified.</p>										
1.08.03	<p>Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC, records include the Visitors Log, The Pre-harvest inspections, pre-operational inspections.</p>										
1.08.04	<p>Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: TC, there is a current Emergency Contact List including the contact information for company personnel, local law enforcement, and the regulatory agencies at the entrance of farms.</p>										
1.08.05	<p>Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: TC, The visitors were required to sign the Visitors Log stating that he would abide by the food safety and food defense policies of the company.</p>										
FARM	General										
2.01.01	<p>Question: Is there a designated person responsible for the operation's food safety program?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: TC, Marcos Rangel is responsible for the food-safety program.</p>										
2.01.02	<p>Question: If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A, the operations is growing under conventional practices. Scoring is not affected.</p>										

2.01.03	Question: Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood and bodily fluids?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a Health and Hygiene Policy covering worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood, and bodily fluids.	
2.01.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are postings at the entrance to the growing areas. Visitors must sign-in on the Visitor's Log. There are no High-Risk threats to the operation identified in the Food Defense Plan.	
FARM	Site	
2.02.01	Question: Is there a map that accurately shows all aspects of the operation, including water sources and fixtures used to deliver water used in the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are accurate aerial photographic maps showing the growing areas and the water distribution systems.	
2.02.02	Question: Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The growing area is identified by sectors on the farm.	
2.02.03	Question: Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There were no issues regarding litter, weeds or standing water in the area immediately outside the growing area.	
2.02.04	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, stacked to prevent pest harborage, away from the growing area)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is no storage of materials allowed in the growing area.	
2.02.05	Question: Are garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, There were garbage receptacles present at the time of the audit. Containers have lids.	
2.02.06	Question: Where soil, substrates or fertilizer (e.g., compost) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, product, or any of the water sources? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, Chemicals are stored, mixed, and handled off-site per supervisor. Scoring is not affected.	
2.02.07	Question: Where there are fill stations for fuel or pesticides, is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, packaging materials, etc.?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, there were no fill stations located on the farm. Scoring is not affected.	

2.02.08	Question: Is there evidence of animal presence and/or animal activity (wild or domestic) in the audited area?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, there was no evidence of animal presence.	
2.02.08a	Question: Is there any evidence of fecal matter in the audited area?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, there was no evidence on the farm. Scoring is not affected.	
2.02.08b	Question: Is the fecal matter found in the audited area, a systematic event (not sporadic)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, there was no evidence on the farm. Scoring is not affected.	
2.02.09	Question: Is there evidence of infants or toddlers in the audited area?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, there was no evidence on the farm of kids or toddlers.	

FARM	Ground History
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2.03.01	Question: Were growing area(s) used for growing food crops for human consumption last season?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. The land was previously used to grow crops for human consumption last season. Letters are shown grouping sectors and ranches in the municipality of San Miguel de Allende, Guanajuato from issued by La Minita states the lands has been used for agricultural production (without being used as garbage dump, cattle fattening, deposit of waste, etc.) includes the signature of administrative coordinator of the agricultural José Manuel Ahedo Suárez in 2009.	
2.03.02	Question: Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. The area has not been used for non-agricultural purposes.	
2.03.02a	Question: If the growing area been used previously for non-agricultural functions, have soil tests been conducted showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.03	Question: Has the growing area(s) been used for animal husbandry or grazing land for animals? If No, go to 2.03.04.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. The area has not been used for non-agricultural purposes.	
2.03.03a	Question: If the land was used previously for animal husbandry or grazing land for livestock, has a risk assessment been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04	Question: Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.03.05.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. There has been no flooding from uncontrolled causes in the growing area, the area is surrounded by ditches to avoid water accumulation.	

2.03.04a	Question: If the growing area(s) and product was affected from the flood waters, is there documented evidence that corrective measures were taken to affected land and product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04b	Question: Have product and/or soil tests been conducted on the flooded area(s) showing the product and/or soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04c	Question: If septic or sewage systems adjacent to the growing area were affected by the flood waters, is there a documented inspection after flooding to insure they are functioning properly and are not a source of contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.05	Question: Has a documented risk assessment been conducted at least annually for the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, F-100-PAM-84 Rev. 05 Analysis of the hazards of ranches that indicate with what they adjoin the land, types of pipes, site map, risk of flooding, risk of animal presence, etc. And Analysis of water management hazards.	
2.03.05a	Question: If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No risks were identified requiring corrective or preventative actions. Scoring is not affected.	
FARM	Adjacent Land Use	
2.04.01	Question: Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g., feed lots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. The land to the north, south, east, and west is used for growing crops. A tall fence separates the growing area from the adjacent lands along the property line.	
2.04.01a	Question: Where there is intensive livestock production on the adjacent land, have appropriate measures been taken to mitigate this possible contamination source onto the growing area (e.g., buffer areas, physical barriers, foundation, fences, ditches, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.02	Question: Is there evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) in proximity to the growing operation? If No, go to 2.04.03.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. There is no evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non commercial livestock) in proximity to growing operation.	
2.04.02a	Question: Have physical measures been put in place to restrain domestic and wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) and their waste from entering the growing area (e.g., vegetative strips, wind breaks, physical barriers, berms, fences, diversion ditches)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.03	Question: Are untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land? If No, go to 2.04.04.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. There are no untreated animal manure piles, compost, biosolids, or nonsynthetic amendment stored and/or applied on adjacent land.	
2.04.03a	Question: Where present, have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.03b	Question: If biosolids are stored and/or applied on adjacent land, has the adjacent landowner supplied paperwork confirming the biosolids meet prevailing guidelines, governmental, or local standards?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.04	Question: Is the growing area situated in a higher risk location where contamination could occur from nearby operations or functions (e.g., leach fields, runoff or potential flooding from sewers, toilet systems, industrial facilities, labor camps, etc.)? If No, go to 2.04.05.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. The growing area is not situated in a higher risk location where contamination could occur from nearby operations or functions.	
2.04.04a	Question: Where the growing area is situated in a higher risk location, have appropriate measures been taken to mitigate risks related to nearby operations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.05	Question: Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, There were no other potential risks in the adjacent land observed on the day of the audit.	
2.04.05a	Question: Have appropriate measures been taken to mitigate risks related to nearby operations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, There were no other potential risks in the adjacent land observed on the day of the audit. Scoring is not affected.	
2.04.06	Question: Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01.	Possible Points: 15 Points Scored: 15 Score: No
	Auditor Comments: No. There was no evidence of human fecal matter in the adjacent land to the audited area.	
2.04.06a	Question: Where there is evidence of human fecal matter in the adjacent land, are there adequate controls in place to mitigate risk (e.g., access controls (barriers), distance from the growing area and equipment, crop type and maturity, land condition, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
FARM Inspection		
2.05.01	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The most recent internal audit was performed on 02/12/19 to 02/14/19 using the PGFS checklist.	

2.05.02	Question: Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, No materials are stored by the operation. Scoring is not affected.	
2.05.03	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, No materials are stored by the operation. Scoring is not affected.	
2.05.04	Question: Are food grade and non-food grade chemicals used appropriately, according to the label and stored in a controlled manner?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, No materials are stored by the operation. Scoring is not affected.	
2.05.05	Question: Are the crop, ingredients (including water), food contact packaging and food contact surfaces within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There was no evidence of spoilage or adulteration on the day of the audit.	

FARM	Training
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2.06.01	Question: Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, There are records of monthly worker training for ranches and harvest crews.	
2.06.02	Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering from any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not actual records).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a Health and Hygiene Policy that requires food handlers to report any cuts or grazes and/or if they are suffering from any illnesses that might be a contamination risk to the products being produced.	
2.06.03	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. An Employee Correction Notice is used to document worker non-conformance issues and corrective actions.	

FARM	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
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2.07.01	Question: Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, there were two toilets for every 15 people, one for women and one for men. The units were located less than a 5-minute walk from the workers' location.	
2.07.01a	Question: Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, located of level ground away from growing areas and packaging.	

2.07.01b	Question: Are the catch basins of the toilets designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, toilets are free from leaks or cracks.	
2.07.01c	Question: Is there a documented procedure for emptying the catch basin in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Emptying is contracted to Servibaños. The Emptying and Spill Containment Procedure details the steps.	
2.07.01d	Question: Are toilets constructed of materials that are easy to clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The toilets are made of light-blue plastic.	
2.07.01e	Question: Are the toilet materials constructed of a light color allowing easy evaluation of cleaning performance?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The toilets are made of light-blue plastic.	
2.07.01f	Question: Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The toilets were observed to have clean, dry toilet paper not stored on the floor.	
2.07.01g	Question: Are the toilet facilities and hand washing stations clean and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The units appeared clean. There were records for daily cleaning. There were records showing emptying two times per week.	
2.07.02	Question: Is hand washing signage posted appropriately?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Signs instructing workers when and how to wash hands were observed to be posted on the toilet trailers/handwashing stations.	
2.07.03	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There are two handwashing stations on each trailer. The stations are clearly visible.	
2.07.03a	Question: Are the hand wash stations designed and maintained properly (e.g., ability to capture or control rinse water to prevent contamination onto product, packaging, and growing area, free of clogged drains, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The handwashing stations drain into a catch basin. There was no evidence of leakage.	
2.07.03b	Question: Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The handwash stations are located on the toilet facility trailers. The stations are clearly visible.	

2.07.03c	Question: Are hand wash stations adequately stocked with unscented soap and paper towels?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Unscented liquid soap and paper towels were available at the time of the audit.	
2.07.04	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, not observed on the day of the audit. Scoring is not affected.	
2.07.05	Question: Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, there were no sign of any worker with boils, sores, open wounds, etc.	
2.07.06	Question: Is jewelry confined to a plain wedding band and watches are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, no jewelry is allowed except for plain wedding rings.	
2.07.07	Question: Worker personal items are not being stored in the growing area(s) or material storage area(s)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, workers' personal items are stored in the lunch area.	
2.07.08	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, there was no evidence of eating, drinking or smoking int the growing areas.	
2.07.09	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, potable water is located on the lunch areas, per supervisor.	
2.07.09a	Question: Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, individual cups are used.	
2.07.10	Question: Are first aid kits adequately stocked and readily available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, next to the bathrooms there is a first aid kit with bandages and supplies within expiry dates.	
2.07.11	Question: Are there adequate trash cans placed in suitable locations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, trash bins are located in the lunch area.	
2.07.12	Question: Have any potential foreign material issues (e.g., metal, glass, plastic) contamination issues been controlled?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, no potential foreign material issues were observed.	

FARM		Soil or Substrate Amendments
2.08.05	Question: Is Soil or Substrate amendments being used as an input for this operations?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, algae derivatives are used as inputs.	
2.08.05a	Question: Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, the farms are audited by the LGMA standard.	
2.08.05b	Question: Are there fertilizer use records available for each growing area, including application records?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The application records (F-100-PAM-73 Rev. 00) include the date of application, the type of crop nutrition used, the amount, the method of application and the operator's name. Records for the current season were reviewed.	
2.08.05c	Question: Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, product specification breaks down the formula, issued on 05 / Feb / 19 by Biological Technological Manager indicating that the product is 100% natural, free of pathogens, free of manure, heavy metals within the norm, non-toxic for Triton and kelpo.	
2.08.05d	Question: Are there Certificate(s) of Analysis (CoA) and/or letters of guarantee stating that the materials used are free from animal products and/or animal manures?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, product specification breaks down the formula, issued on 05 / Feb / 19 by Biological Technological Manager indicating that the product is 100% natural, free of pathogens, free of manure, heavy metals within the norm, non-toxic for Triton and kelpo.	
2.08.05e	Question: Does the fertilizer/crop nutrition material go through a physical/chemical/biological process to inactivate human pathogens and the auditee has validation study documentation that shows that the material is safe and at least meets the following microbial parameters: no detectable L. monocytogenes, Salmonella, or E. coli O157:H7 and less than 1000 MPN fecal coliforms/gram of total solids?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: N/A, this question does not apply for the crops audited. Scoring is not affected.	
FARM		Inorganic Fertilizers
2.08.06	Question: Is Inorganic Fertilizers being used as an input for this operations?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. Nitrogen-based fertilizers are used.	
2.08.06a	Question: Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, the farms are audited by the LGMA standard	
2.08.06b	Question: Are there fertilizer use records available for each growing area, including application records?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The application records (F-100-PAM-73 Rev. 00) include the date of application, the type of crop nutrition used, the amount, the method of application and the operator's name. Records for the current season were reviewed.	

2.08.06c	Question: Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, product specification breaks down the formula, issued on 05 / Feb / 19 by Biological Technological Manager indicating that the product is 100% natural, free of pathogens, free of manure, heavy metals within the norm, non-toxic for Triton and kelpro.	
2.08.06d	Question: Does the fertilizer/crop nutrition material go through a physical/chemical/biological process to inactivate human pathogens and the auditee has validation study documentation that shows that the material is safe and at least meets the following microbial parameters: no detectable L. monocytogenes, Salmonella, or E. coli O157:H7 and less than 1000 MPN fecal coliforms/gram of total solids?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, this question does not apply for the crops audited. Scoring is not affected.	

FARM	Well
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2.09.02a	Question: Are generic E.coli tests conducted on the water (taken from the closest practical source of use) at the required and/or expected frequency?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. analysis IGM-7937 02/08/19 well 40 from El Zorrillo farm: e. coli, total and fecal coliforms < 1CFU/100mL. Analysis Agrolab AG127-19-105 and MBAG127-19-71 02/12/19 well 1 from 7 hermanos: e. coli, total and fecal coliforms < 1.1NMP/100mL, Agrolab AG127-19-492 and MBAG127-19-285 05/03/19 300 well from Complejo Mina: e. coli, total and fecal coliforms < 1.1NMP/100mL. Performed every 6 months for the 44 wells.	
2.09.02b	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, a sampling protocol for IEH states how to samples are to be taken and how samples are to be identified is stated on Agrolab AI2-MIC-03 Rev. 03.	
2.09.02c	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, Yes. There is a Water Testing document (IT-100-PAM-15 Rev. 03) covering corrective measures for unsuitable or abnormal water testing results.	
2.09.02d	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not Applicable. No unusual or unsuitable water test results have been recorded.	
2.09.02e	Question: Are there records of any anti-microbial water treatment (e.g. chlorination, U.V., ozone, etc.), and is testing current and available?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not Applicable. No unusual or unsuitable water test results have been recorded.	
2.09.02f	Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, F-100-PAM-47 Rev. 00 is used to record weekly perimeter inspections.	

FARM	Non-flowing Surface Water
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2.09.03a	Question: Are generic E.coli tests conducted on the water (taken from the closest practical source of use) at the required and/or expected frequency?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Microbiological tests are run quarterly for the 21 ponds. IGM-11890 07/05/19 pond water from Chetumal, e. coli, total and fecal coliforms < 1CFU/100mL, IGM-11887 07/07/19 Juan Diego pond from Juan Diego farm e. coli, total and fecal coliforms < 1CFU/100mL, IGM-11880 07/05/19 La Perla pond from Complejo Mina e. coli, total and fecal coliforms < 1CFU/100mL.	
2.09.03b	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, a sampling protocol for IEH states how to samples are to be taken and how samples are to be identified is stated on Agrolab AI2-MIC-03 Rev. 03.	
2.09.03c	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, Yes. There is a Water Testing document (IT-100-PAM-15 Rev. 03) covering corrective measures for unsuitable or abnormal water testing results.	
2.09.03d	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, No unusual or unsuitable water test results have been recorded.	
2.09.03e	Question: Are there records of any anti-microbial water treatment (e.g. chlorination, U.V., ozone, etc.), and is testing current and available?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, No unusual or unsuitable water test results have been recorded.	
2.09.03f	Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, F-100-PAM-47 Rev. 00 is used to record weekly perimeter inspections, F110-PAM-37 rev. 00 for visual inspection for wells, records 4 times per week, F-100-PAM-61 Rev. 00 for visual inspection for ponds, records 4 times per week.	
FARM Questions for All Irrigation/Water Use		
2.09.07	Question: Is there a documented assessment for each water source covering animal access, upstream contamination/runoff, proper well condition, water treatment, backflow, maintenance, cross contamination from leaching, recirculating water systems, etc., as applicable?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a Well Sanitary Survey document from SENASICA on file for wells. The assessment takes into consideration well condition, backflow prevention, maintenance, and possible groundwater contamination.	
2.09.08	Question: Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all wells are fitted with backflow prevention devices, there are submersible valves in each well.	
2.09.09	Question: If the operation stores water (tank, cistern, container), is the storage container well maintained?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there were water storage containers present at the time of the audit, they were well maintained.	

FARM	Pesticide Usage	
2.10.01	<p>Question: Are there up-to-date records of all pesticides applied during the growing cycle? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p> <p>Auditor Comments: TC, F-100-PAA-05 with the order of pesticides, the order of fertilization and fumigation with folio number, the summary is in a database with date, the product applied, quantity (Liters or kg), applied dose (mL/ha), table, culture, and surface.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.02	<p>Question: Do records show that pesticides and their use are in compliance with all requirements of label direction, national (e.g., EPA) registration and any federal, state or local regulations and guidelines? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: TC, Mustang Max EW 05/16/19 was applied in table 7 of 7 siblings, RSCO-INAC-0105-312-303-337-009 maximum dose 330mL / ha IS 7 days, 300mL / ha was applied (record showed EPA of destination country label) and was harvested 07/01/19. It was applied Movento 1500D (EPA 264-1050) RSCO-INAC-0103Z-301-409-015 on 06/24/19 0.3L / ha in broccoli in table 7 of 7 IS siblings 3 days maximum dose 0.4L / ha was harvested on 01/07/19 Applied Pyrestar RSCO-INAC-0156-002-009-035 (EPA 279-3014) 06/29/19 in Zorrillo table 40 the lettuce ball maximum dose 0.6L / ha IS 1 day harvest 07/09/19.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.03	<p>Question: Where products are destined for export, do records show that only pesticides approved for use in destination market(s) are used and are in compliance with all requirements of label direction, national (e.g., EPA) registration and any federal, state or local regulations and guidelines? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: CT, pesticide residue analysis by Agrolab P-19-13306 for Bella Vista lettuce mix 06/20/2019 table 1: Flubendamide 0.543ppm, fenamidone 0.369ppm, imidacloprid 0.038ppm, methomyl 0.115ppm and propamocarb 1,748ppm. They are made monthly. The results are compared with pesticides records.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.04	<p>Question: For those pesticides that are registered and/or authorized by a government agency for use on the target crops in the country of production or are not registered for use on the target crops in the country of production, if the country does not have or has a partial legislative framework to cover pesticides, can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: TC, for some crops such as radicchio the organization uses application references with products allowed in the destination country since the national regulation does not have a framework that covers them. For this reason, monthly pesticide residue tests are performed per Esteban Macias Padilla.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.05	<p>Question: Where products are destined for export, are there records showing that pre-harvest intervals and application rates are sufficient to meet MRL entry requirements of the country of export? Records show any non-compliant product is diverted to a market where it meets requirements. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: CT, pesticide residue analysis by Agrolab P-19-13306 for Bella Vista lettuce mix 06/20/2019 table 1: Flubendamide 0.543ppm, fenamidone 0.369ppm, imidacloprid 0.038ppm, methomyl 0.115ppm and propamocarb 1,748ppm. They are made monthly. The results are compared with pesticides records.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.06	<p>Question: Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any federal, state or local regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: TC, Mustang Max EW 05/16/19 was applied in table 7 of 7 siblings, RSCO-INAC-0105-312-303-337-009 maximum dose 330mL / ha IS 7 days, 300mL / ha was applied (record showed EPA of destination country label) and was harvested 07/01/19. It was applied Movento 1500D (EPA 264-1050) RSCO-INAC-0103Z-301-409-015 on 06/24/19 0.3L / ha in broccoli in table 7 of 7 IS siblings 3 days maximum dose 0.4L / ha was harvested on 01/07/19 Applied Pyrestar RSCO-INAC-0156-002-009-035 (EPA 279-3014) 06/29/19 in Zorrillo table 40 the lettuce ball maximum dose 0.6L / ha IS 1 day harvest 07/09/19.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.07	<p>Question: Is there a documented procedure for the mixing/loading of pesticides?</p> <p>Auditor Comments: TC, PR-100-PAM-02 Rev. 06 Application of pesticides (flow chart), applications are registered on F-100-PAA-05.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

2.10.08	<p>Question: Is there a documented procedure for the application of pesticides?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, PR-100-PAM-02 Rev. 06 Application of pesticides (flow chart), applications are registered on F-100-PAA-05.</p>	
2.10.09	<p>Question: Is there a documented procedure for the rinsing and cleaning of pesticide equipment?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, PR-100-PAM-02 Rev. 06 Application of pesticides (flow chart) and IT-100-PAA-64 Rev. 00 is the procedure for the rinsing and cleaning of pesticide equipment.</p>	
2.10.10	<p>Question: Is there documentation that shows the individual(s) making decisions for pesticide applications are competent?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, professional certificate 2224363 of the Ministry of Public Education for Esteban Macias Padilla as an Agricultural Engineer in Production since 1994.</p>	
2.10.11	<p>Question: Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, se realizan capacitaciones al menos anualmente para personal que realiza el mezclado y aplicación de plaguicidas.</p>	
2.10.12	<p>Question: Are pesticides stored without risk of contamination, in a locked, dedicated area with legible labels, and are empty pesticide containers held and disposed of according to their label and/or regulatory instructions?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A, No pesticides are stored on-site.</p>	
2.10.13	<p>Question: Is it evident that the equipment used for pesticide applications is in good working order?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A, No application equipment was present on the day of the audit.</p>	
2.10.14	<p>Question: Are restricted entry interval (REI) signs posted in the area(s) where pesticide applications occur?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A, No REI signs were required to be posted on the day of the audit.</p>	