

FINAL AUDIT REPORT


CB Registration No.PA-PGFS-4651-5
PrimusGFS ID #305625 - Cert:10
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

Ver en Español

Operation Type:Farm
Audit Report Summary

Organization:	Aguilares S.P.R. de R.L. Contact(s): José Antonio Hernández García Address: CARRETERA PANAMERICANA KM291 COL. LA FORTALEZA 38495 Location: Cortazar, Guanajuato, Mexico Phone Number: 411 155 09 50
Operation:	El Zorrillo Contact(s): José Antonio Hernández García Location: Fracciones de Lourdes San Luis de la Paz, Guanajuato 37880, Mexico
Shipper:	Comercializadora GAB, S.A. de C.V., Aguilares, s.p.r. de r.l.
Operation Type:	Farm
Audit Type:	Announced Audit
Audit Executive Summary:	Farm Auditorium. The Zorrillo farm has a total area of 118.5 hectares where broccoli, lettuce, cauliflower, cabbage, celery, corn and spinach are produced. During the audit, celery, spinach, sweet corn and cabbage crops are not observed. However, records from previous seasons are presented. Production is conventional. The productive cycle is throughout the year in different stages. Production is directly on the ground and in the open field. In the ranch 11 people are observed, which are carrying out irrigation. Well water is used for foliar applications and hygiene of facilities and personnel, pond water is used for irrigation, which is filled with well water. Well water is used for foliar applications and hygiene, for irrigation pond water is used, which is filled with well water. Drip irrigation is used. In the adjacent lands, North land for irrigated cultivation can be observed; South land for irrigated crops; East land for temporary crops and West road. Consult the ranch facilities and the quality and safety manual. There are no warehouses on site.
Date Documentation Review Started:	22 Jun 2023 08:00
Date Documentation Review Finished:	22 Jun 2023 14:00
Total Amount of Time on the Documentation Review:	6.00 Hours
Date Visual Inspection Started:	20 Jun 2023 15:00
Date Visual Inspection Finished:	20 Jun 2023 16:00
Total Amount of Time on Visual Inspection:	1.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Lettuce, Broccoli, Cauliflower
Similar product(s)/process(es) not observed:	Spinach, Celery, Cabbages, Sweetcorn
Product(s) applied for but not observed:	None
Auditor:	María de Los Ángeles Vázquez Gómez (Primus Auditing Operations)
Preliminary Audit Score:	98%
Final Audit Score:	99%
Certificate Valid From:	11 Jul 2023 To 10 Jul 2024

	Latitude	Longitude	
GPS Coordinates:	21° 7' 58"	100° 36' 11"	 Click here to see map
	21° 7' 31"	100° 36' 23"	
	21° 7' 33"	100° 35' 19"	
	21° 7' 15"	100° 35' 27"	

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

Subcategory Name	Description
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 Other: hygiene of personnel and facilities
	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, Vegetables, Other
Non-flowing Surface Water	What is this water source used for?	Irrigation
	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, Vegetables, Other

Information related to the audited operation

What is the maximum number of workers during peak season?	11	Is work being performed at the time of the audit?	Yes
Adjacent Land:	North common irrigation land, south irrigation land, east rainfed land and west road	What work is being performed?	Irrigation
Operation Size:	118.5 Hectares	Are toilets available at the time of the audit?	Permanent Toilet, Portable Toilet
Cultural Methods	Conventional		

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Broccoli	Observed on the day of audit	From: March To: December	Japan, Canada, Mexico, United States
Cabbages	Not observed but of a similar risk type to what was observed*	From: February To: December	United States, Japan, Canada, Mexico
Cauliflower	Observed on the day of audit	From: March To: October	Mexico, United States, Japan, Canada
Celery	Not observed but of a similar risk type to what was observed*	From: April To: September	United States, Canada, Mexico
Lettuce	Observed on the day of audit	From: March To: November	Canada, Mexico, United States
Spinach	Not observed but of a similar risk type to what was observed*	From: January To: December	Canada, Mexico, United States
Sweetcorn	Not observed but of a similar risk type to what was observed*	From: June To: November	United States, Canada, Mexico

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	248	Score:	248
	Possible Points:	248	Possible Points:	248
	Percent Score:	100%	Percent Score:	100%
Module 2 - Farm	Score:	672	Score:	677
	Possible Points:	682	Possible Points:	682
	Percent Score:	98%	Percent Score:	99%
TOTAL	Score:	920	Score:	925
	Possible Points:	930	Possible Points:	930
	Percent Score:	98%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 2 - Farm	1	1
TOTAL	1	1

SECTIONS:

Food Safety Management System Requirements	Module 2 - Farm
Management System	General
Control of Documents and Records	Site
Procedures and Corrective Actions	Ground History
Internal and External Inspections	Adjacent Land Use
Release of Items/Product	Inspection
Supplier Monitoring/Control	Training
Traceability and Recall	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
Food Defense	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>Auditor Comments: TC. There is the Quality Policy F-200-PAAN-01 dated January 01, 2023, which has the mission of constantly updating with the quality and safety standards required by customers, allowing it to be a preferred company for the consumer this through the commitment to food safety and hygiene, Signed by Production Manager Juan Guillermo Aguilar Jordan, is published at the ranch entrances.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</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>Auditor Comments: TC. There is the Aguilares North Zone Agricultural Production Organization Chart F-300-PAAN-15 Rev. 08 of February 02, 2023, which indicates the production unit manager, assistant business unit manager, quality systems coordinator José Antonio Hernández García, General Nutrition Coordinator, Risk Reduction Coordinator Omar Amigon Utrera, Food Safety Administrative Assistant, Plant Health director Esteban Padilla Macías, Administrative Coordinator and HR. Job description F-300-PAAN-20.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>

1.01.03	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a safety committee made up of 6 people, including production unit management, meetings are scheduled at least quarterly. The minutes of meetings from September 2022 to April 2023 are presented. In the last one on April 21, 2023, monitoring of the correct use of bathrooms in cultivation lots and review of harvest machinery was observed, a signature of attendees including production management.	
1.01.04	Question: Is there a training management system in place that shows what types of training 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is the annual training program F-300-PAAN-13 indicating topic/activity, objective, instructor, directed (all staff), speaker, dates of proposed courses, as well as courses already taken.	
1.01.05	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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. There is Memorandum F-200-PAAN-February 10, 2023 where the evaluation of the facilities is carried out, evaluation of audit results, customer service, updating of documents, the signature of Juan Guillermo Aguilar Jordan is observed and there is management commitment to the delivery of resources for the implementation of the safety area F-200-PAAN-10 of 05-09-2023, signed by Juan Guillermo Aguilar Jordan	
1.01.06	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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. There is an electronic consultation of CFR 112.21, Part 112 for fresh products and LGMA Commodity Specific Food Safety Guidelines 10-24-2019.	

FSMS Control of Documents and Records		
1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. In the Document Control procedure PR-200-PAAN-01, it indicates that the quality manager carries out the preparation, approval, substitution or deletion of documents, as well as the distribution of documents.	
1.02.02	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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. In the record control procedure PR-200-PAAN-02, it indicates the protection for two years.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. They are kept physically stored in the file cabinet of the safety office with controlled access and electronically the information is kept protected in computers assigned with access codes.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. The organization keeps the documents organized in folders within the food safety area office located in the packaging facilities.	

1.02.05	Question: Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. During the audit, records are observed and documents that have an impact on the food safety program are signed by the personnel responsible for the food safety program.	

FSMS	Procedures and Corrective Actions
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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 organization shows documentary evidence of the procedure Preparation of documents IT-200-PAAN-01 indicates that the documents must contain a scope, activity diagram, description of activities and formats.	

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. There is a record control table F-200-OCE-02 and a master list of documents F-200-OCE-01, which indicates the distribution of documents by area.	

1.03.03	Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is the corrective action procedure PR-200-PAAN-04 where the NC record is indicated, the analysis to detect the root cause through analysis techniques, action plan, verification and closure. Format F-200-OCE-03 Non-conformity.	

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 the corrective action procedure PR-200-PAAN-04 where the NC record is indicated, the analysis to detect the root cause through analysis techniques, action plan, verification and closure. Format F-200-OCE-03 Non-conformity.	

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 the Internal Audit procedure PR-200-PAAN-03 where the assignment of the auditors is indicated, frequency every 6 months, Checklists PGFS checklists.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. In the Internal Audit procedure PR-200-PAAN-03 indicates the procedure for regulatory inspections where the policy for monitoring the auditor or inspector is established and in the document IT-100-PAAN-55 Biosafety and food fraud in subsection 12 policy of taking photographs and samples.	

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. The PGFS v 3.2 audit reports are presented, carried out on June 16 and 17, 2022 by PAOMX, for example #274439 ranch 7 Hermanos and Martin Vázquez harvest crew #275459, evidence of corrective actions was entered.	

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. In the procedure PR-900-PAM-01 Reception, storage and control of inputs Rev. 3 indicates the calibration of the measuring equipment for standard weight scales, semi-annual frequency, Test tubes comparative method with glass standard test tube and semi-annual frequency, Protocol of Calibration of the company Grupo Rivas for fumigators cost x area method, annual frequency.	

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. There are records of Calibration and verification of measuring equipment F-400-MAQ-33 (Six-monthly frequency), records of calibration of scales and test tubes are reviewed from 2021 to June 11, 2023, the calibration record is presented Format external calibration for the equipment Hagie 354-5 of February 04, 2023, Hagie 355-6 of April 9, 2023, Jacto 2425 of February 09, 2023, Jacto 2443 of February 9, 2023 and Jacto 2457 of February 13, 2023, carried out by Engineer Juan Antonio Vengas Valdivia of Grupo Rivas (Annual frequency).	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. In the Product Delivery procedure PR-100-PAAN-05, where the inspection of transport before loading is indicated, the cultivation to verify that the client's specifications are met	

1.05.02	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There are records of crop release at harvest in which the crop, area, table, ranch is recorded, plant and insect health inspection, observations and corrective actions if required, release by the safety managers, the records of April to June 2023.	

1.05.03	Question: Is there a documented procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a non-conforming product control procedure PR-200-PAAN-06 indicates the identification and segregation of the product, root cause analysis, corrective action, decision making.	

1.05.04	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: NA. There have been no rejections, however, the Non-conforming Product Registration format F-200-PAAN-32 is available. The score is not affected	

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. In the Corrective Actions procedure PR-200-PAAN-04 where attention to complaints is indicated and complaints are recorded in the registration format Format F-200-OCE-03 Non-conformity, there have been no complaints related to safety.	

FSMS	Supplier Monitoring/Control
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1.06.01	<p>Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supplier-chain-applied controls are also mentioned in Module 7.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. In the procedure for Purchase of supplies PR-500-PAAN-01, which indicates selection, emergency suppliers, reassessment of suppliers every 3 months and discarding of suppliers. The evaluation of suppliers is available. Continuous evaluation of suppliers F-500-OCE-08, latest evaluations in June 2023.</p>	
1.06.02	<p>Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is a List of authorized providers and services F-500-OCE-03 of March 31, 2023</p>	
1.06.03	<p>Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The specifications are available in the document Summary of control of subcontracted services F-500-PAAN-12 rev. March 1, 2022</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 are the Technical Sheets of chemical inputs, fertilizers and pesticides, Alpessa of January 9, 2023, Champicomposta SPR de RL of January 17, 2023, Agriful Eco (vegetable matter) and AgriTecnico Technical Sheet of January 13, 2023, the Water for human consumption is from the organization's well, Tepeyac Productora de fertilizantes del Noroeste SA de CV from January 17, 2023 and Agro Queretana S de RL de CV "CONFIAGRO" from January 14, 2023, Cleaning supplies technical sheets, etc.</p>	
1.06.05	<p>Question: Where food safety related testing is being performed by 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. There are accreditation letters before ema of Análisis Técnicos SA de CV in the food branch #A-0618-060/15 valid as of February 12, 2015 and Agricultural Health #SA-0060-008/11 valid as of on June 17, 2011. IEH International Laboratories S de RL de CV #AT-1971 effective July 30, 2023 microbiological branch and chemical analysis and issues ANTAB (ANSI), Soil Fertility S de RL #SA-1359-044/ 21 valid as of May 12, 2021, agricultural health branch</p>	
<p>FSMS Traceability and Recall</p>		
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. The product traceability procedure PR-100-PAAN-13 is in place, it indicates backward, internal and forward traceability, the latter is kept in the F-100-PAAN-64 Freight Order format where the day of the harvest, lot harvested, quantity harvested and destination.</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 procedure for Withdrawal of food from the market PR-200-PAAN-07 which indicates classes, functions of the team, contact details (team), health authority and OC, current customer telephone numbers. 02-16-2022</p>	
1.07.03	<p>Question: Is testing of recall procedures (including traceback) 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. Two exercises are scheduled per year. There is a product recovery exercise on May 24, 2023 and June 20, 2022, the recovery exercise was carried out on site with broccoli from the Pilarina lot 3 mine complex ranch, 60 boxes of bulk product were shipped, scenario presence of Harvest knife, beginning 2:30 p.m. and ending 3:44 p.m., information was collected such as GAP inspection, unusual events, harvest release, worker relationship and training of harvest personnel, conclusion and lesson learned.</p>	

FSMS		Food Defense
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: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is a control summary for suppliers F-500-PAAN-13 where the evaluation of the inputs of the process and evaluation of food fraud are carried out (Low probability)</p>	
1.08.02	<p>Question: Is there a written food defense vulnerability assessment and 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. There is the document Biosecurity and food fraud IT-100-PAAN-55 which indicates the measures implemented in the production unit at vulnerable points.</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. The records associated with the biosafety plan are Personnel access control and visits F-300-PAAN-31, Field supplies warehouses F-100-PAAN-02, Perimeter inspections and common areas F-100-PAAN-47, Inspection well F-100-PAAN-37, Pond Inspection F-100-PAAN-36, etc.</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. The organization shows documentary evidence of the emergency number published in the offices in irrigation heads and warehouses, the emergency number 911 and Sintox are observed.</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. When entering the facilities, the auditor is asked to register</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. The person in charge of the safety program is Omar Amigon, who has been trained in PSA Grower Training Course Class Number MEX-220407-GR, ID 204595 of 07-04-2022, recognized by AFDO</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: NA. The production is under non-organic principles, the production is conventional. The score is not affected</p>	
2.01.03	<p>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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The company's Policy is in place, which includes the Health and Hygiene policies, including visitors and workers, prohibition of infants and young children in the fields, presence of animals in cultivation and storage areas, fecal matter control, control of fall of product, blood and body fluids.</p>	
FARM		Site

2.02.01	<p>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?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is a ranch map that identifies the adjoining areas, water flow, area of surplus broths, water source, consumption area and personal belongings, sanitary facilities and irrigation heads, etc.</p>	
2.02.02	<p>Question: Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There are visuals in which the Table number is placed and additionally there is the location plan in which the surface and the tables are identified, which are observed in the generated records</p>	
2.02.03	<p>Question: Has a documented risk assessment been conducted at least annually for the operation?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is the Hazard Analysis and technical plan F-100-PAAN-113 Rev. 1 (phase, description and location, risk assessment, danger, control and / or preventive measures, documents, responsible parties, records and procedures), where perimeter barriers, sanitary facilities, domestic and wild fauna, adjacent lands (North ejidal irrigation land, south irrigation lands, east rainfed land and west road), well water and pool water, current as of July 2024, are evaluated.</p>	
2.02.03a	<p>Question: If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA. No risks to crops have been identified. The score is not affected</p>	
2.02.04	<p>Question: Are the necessary food defense controls implemented in the operation?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The organization has implemented visuals at the entrance to the cultivation areas, visitor registration, access control to water sources, perimeter fence and closed circuit in the office area, there are no high-risk threats for the operation identified in the Food Defense Plan</p>	
2.02.05	<p>Question: Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. During the audit, the road, parking lot and crop area free of garbage, weeds or stagnant water are observed.</p>	
2.02.06	<p>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)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. During the audit, no storage of equipment, tires or pallets was observed in the cultivation area.</p>	
2.02.07	<p>Question: Are garbage receptacles and dumpsters kept covered or closed?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. During the tour of the farm, you can see the jars with lids.</p>	
2.02.08	<p>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? A ZERO POINT DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA. No soil, substrates or fertilizers were stored on the farm. The organization has a storage facility off the farm. The score is not affected.</p>	

2.02.09	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: NA. No filling stations were observed on the farm. The organization has an off-farm storage facility where fuel or pesticide filling takes place. The score is not affected	
2.02.10	Question: Is the audited area free from animal presence and/or animal activity (wild or domestic)? If Total Compliance, go to 2.02.11.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. During the audit, no presence or evidence of animal activity is observed.	
2.02.10a	Question: Is the audited area free from any evidence of animal fecal matter? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.02.11	Question: Is the audited area free from any evidence of human fecal matter? 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. During the audit no human fecal matter is observed	
2.02.12	Question: Is the audited area free of evidence of infants and toddlers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. During the audit, no presence of babies and small children is observed.	
FARM	Ground History	
2.03.01	Question: Were growing area(s) used for growing food crops for consumption last season?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. The auditee comments that the production area is only used for food production, there is a land use letter dated April 5, 2014, which indicates that the land has only been used for agricultural activities, signed by Guillermo Aguilar Jordan	
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 auditee comments that the production area is only used for food production, there is a land use letter dated April 5, 2014, which indicates that the land has only been used for agricultural activities, signed by Guillermo Aguilar Jordan	
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 in the last 12 months? If No, go to 2.03.04.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. The auditee comments that the production area is only used for food production, there is a land use letter dated April 5, 2014, which indicates that the land has only been used for agricultural activities, signed by Guillermo Aguilar Jordan	

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 growth cycle? If No, go to 2.04.01.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. The auditee says that there have been no floods in the last 5 years.	
2.03.04a	Question: If the growing area(s) and product was affected from the flood waters, is there documented evidence of a risk assessment and 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 soil tests been conducted on the flooded area(s) showing the 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 ensure they are functioning properly and are not a source of contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
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., feedlots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: TC. Adjacent land is used for crop production, additionally the organization has a perimeter fence of 1.8 meters of four threads, with plastic cover and border ditch.	
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 and/or wild animals (includes homes with hobby farms, and non-commercial livestock) in proximity to the growing operation? If No, go to 2.04.03.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. The adjacent lands do not show evidence of domestic animals and/or wild animals near the cultivation operation. In addition, the organization has a perimeter fence of 1.8 meters with four threads, with a plastic cover and a trench on the edge.	
2.04.02a	Question: Where there are domestic and/or wild animals (includes homes with hobby farms, and non-commercial livestock) have physical measures been put in place to restrain the animals and their waste from entering the growing area (e.g., vegetative strips, windbreaks, 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: 0 Points Scored: 0 Score: No
	Auditor Comments: No. There was no evidence of untreated animal manure piles, composts, biosolids, or non-synthetic amendments 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: 0 Points Scored: 0 Score: No
	Auditor Comments: No. The cultivation area is not located in a place of high risk such as leaching fields, runoff or possible flooding	
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: 0 Points Scored: 0 Score: No
	Auditor Comments: No. No other potential risks are observed in the adjacent land that could lead to contamination of the growing area. The score is not affected	
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: NA. No other potential risks are observed in the adjacent land that could lead to contamination of the growing area. The score 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: 0 Points Scored: 0 Score: No
	Auditor Comments: No. Human fecal matter is not observed during the audit on the adjacent land	
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
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2.05.01	<p>Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>									
	<p>Auditor Comments: Mj. The semi-annual program for internal farm audits is not complied with. Farm and harvest crew are scheduled every 6 months. The primusGFS v 3.2 audit for the ranch and harvest crew of May 22, 2022 is presented, carried out by José Antonio Hernández García, the evidence of corrective actions Non-Conformities F-200-PAAN-03 is presented</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: Se realizo programa para tener definido las fechas en el formato F-200-PAAN-08 Programa de revisiones al sistema, y esta se realicen de acuerdo a lo establecido en el procedimiento PR-200-PAAN-03 Auditoria Intema.</p> </td> <td style="text-align: right;"> <p>View Files</p> </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: Minor. Evidence of updating the internal audit program is entered, where they are scheduled every six months; however, the effectiveness of the implemented action must be verified on site in future audits</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p> </td> </tr> </table>			<p>Auditee Comments: Se realizo programa para tener definido las fechas en el formato F-200-PAAN-08 Programa de revisiones al sistema, y esta se realicen de acuerdo a lo establecido en el procedimiento PR-200-PAAN-03 Auditoria Intema.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Minor. Evidence of updating the internal audit program is entered, where they are scheduled every six months; however, the effectiveness of the implemented action must be verified on site in future audits</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>
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	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: Minor. Evidence of updating the internal audit program is entered, where they are scheduled every six months; however, the effectiveness of the implemented action must be verified on site in future audits</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>									
2.05.02	<p>Question: Are there chemical inventory logs for chemicals, including pesticides and fertilizers?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. There is an electronic inventory in the UERP system, where the product, units and stock of fertilizers and pesticides are registered, updated on June 21, 2023, the physical soluble potassium chloride inspection was carried out on site, 16025 are observed Kg and Zinc Sulfate 475 kg are observed, coincide with the inventory, the outputs are carried by means of an agrochemical order form F-100-PAAN-03 (Weekly) registers product and total product, for pesticides 21.2 L is observed on site of Exalt, 124 L of suppressor and 120 L of Dual Gold, coincides with the electronic inventory, for cleanin</p>										
2.05.03	<p>Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Chemicals are safely stored and properly labeled.</p>										
2.05.04	<p>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.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. The ingredients used in the production are free of adulteration.</p>										
FARM	Training										
2.06.01	<p>Question: Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. There is the general training program F-100-PAAN-65 in which monthly training is established and when new personnel join. GAP training records are presented for the months of May to June 2023, taught by safety supervisors such as Miguel Pérez, Juan Carlos, José Luis Pérez, Ana Isabel Flores Sánchez, Juana Mata, Ma. Guadalupe Martínez Bárcenas, M. Griselda J.R.</p>										
2.06.02	<p>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).</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. The Health and Hygiene procedure IT-100-PAAN-07 is in place, it is indicated in case of cuts and illnesses, immediately notify the captain, procedure for return to work</p>										

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: TC. There is a record of non-compliance of the employee F-100-PAM-29 where the non-compliance, corrective action, sanction and retraining is recorded, there is a record of June 21, 2023 worker with torn pants, training in GAP was carried out 's on June 22, 2023 in BPA's	

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. During the audit, a fixed mixed toilet and a trailer with two cabins, for 11 people, were observed, in total 3 toilets were observed, they are placed on the roads, 4.5 from the crop and no more than 400 m and/or 5 minutes walking from Workers	

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. They are observed placed on the roads, 4.5 from the crop and no more than 400 m and/or a 5-minute walk from the workers	

2.07.01b	Question: Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. During the audit, the bathrooms are observed in good condition, free of leaks or cracks.	

2.07.01c	Question: Are toilet facilities constructed of materials that are easy to clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. The toilets are made of resistant plastic material and are easy to clean.	

2.07.01d	Question: Are the toilet facility materials constructed of a light color allowing easy evaluation of cleaning performance?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. The toilets are light colored, which facilitates the inspection of cleanliness	

2.07.01e	Question: Are toilet facilities 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: TC. During the audit, toilet paper is observed placed in the dispensers, which are observed placed inside the restrooms.	

2.07.01f	Question: Where used, is there a documented procedure for emptying the waste holding tanks 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: TC. There are external toilet service records IT-100-PAAM-70 indicating the cleaning procedure, daily frequency and what to do in case of spills.	

2.07.01g	Question: Are the toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is a bathroom inspection record F-100-PAAN-25 where cleanliness is recorded, if there are leaks, equipment conditions, records are presented from January to June 2023	

2.07.02	Question: Is hand washing signage posted appropriately?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Visuals with handwashing technique are posted in front of 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) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. A hand washing station is observed at the exit of the fixed bathroom, in the toilets with two cabins a station with 3 keys is observed, in total 2 stations with 4 keys were observed, for 11 workers	
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: TC. The handwashing stations are observed to be in good condition and the gray water from handwashing is captured in a tank located under the station or in the waste tank of the toilets	
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: TC. Handwashing stations are located outside the restrooms	
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: TC. The hand washing station is stocked with single-use blotting paper, unscented liquid soap, alcoholic gel, garbage container, chlorinated water	
2.07.04	Question: Are total coliforms (TC) and generic E. coli tests conducted on the water used for hand washing at the required and/or expected frequency?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Testing of water from handwashing stations is scheduled annually. Reports #2023/03/17345 of March 23, 2023 and #2022/11/64688 of November 29, 2022 are presented, for fixed bathroom sinks with results for Total Coliforms, Fecal Coliforms and E. Coli 0 UFC/100 mL , internal method based on BAM (FDA), issues AGROLAB laboratory	
2.07.04a	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. The AGROLAB AI2-MC-03 microbiological sampling protocol and the IEH sample protocol are in place, indicating the sample collection method and sample identification	
2.07.04b	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. There is a procedure for the use of water IT-100-PAAN-08, which indicates that in the event of a positive result, the well and pond are disinfected with 13% chlorine and resampling.	
2.07.04c	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: NA. The results are within the allowable limits. The score is not affected	

2.07.05	<p>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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Workers are observed washing their hands after using the bathroom, in accordance with the provisions of the hand washing procedure.</p>	
2.07.06	<p>Question: Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. During the audit workers are not observed with signs of abscesses, sores, open wounds and do not show signs of foodborne illness.</p>	
2.07.07	<p>Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. During the audit, personnel with jewelry are not observed</p>	
2.07.08	<p>Question: Are worker personal items being stored appropriately (i.e. not in the growing area(s) or material storage area(s))?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The personal items of the workers are left on the racks established in the food consumption areas.</p>	
2.07.09	<p>Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Smoking, spitting and chewing gum are not allowed in the ranch areas, food consumption and water consumption only in the assigned areas</p>	
2.07.10	<p>Question: Is fresh potable drinking water readily accessible to workers?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Jugs of water for human consumption are provided for workers in Rotoplas-type water tanks and 20 L jugs, the water comes from well 40 water for applications and hygiene #10375 of February 17, 2023, for which analysis is carried out according to the parameters of the NOM-127-SSA1-1994 standard with physicochemical results within the established and microbiological limits for E. Coli, CF, CT < 1.1 MPN/100 mL, method NOM-210-SSA1A-2014, AGROLAB</p>	
2.07.10a	<p>Question: Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Workers have individual cups.</p>	
2.07.11	<p>Question: Are first aid kits adequately stocked and readily available?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is a first aid kit stocked with essential healing materials (gloves, gauze, hydrogen peroxide, micropore tape, etc.), additionally there is an infirmary area in the farmhouse. The first-aid kit is under the protection of the person responsible for monitoring disinfectant solutions</p>	
2.07.12	<p>Question: Are there adequate trash cans placed in suitable locations?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There are garbage containers placed in the hand washing stations and dining areas</p>	

2.07.13	Question: Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. During the audit, no foreign material problems were observed in the audited area.	

FARM	Inorganic Fertilizers
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2.08.06	Question: Are inorganic fertilizers used as an input (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.)? Information gathering question.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. Products such as Phosphonitrate, Potassium Chloride, Magnesium Sulfate and Calcium Nitrate are applied.	

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. Only authorized products are used and taking into account the indications of LGMA and the technical data sheets of the product such as: Phosphonitrate, Potassium Chloride, Magnesium Sulfate and Calcium Nitrate.	

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: TC. There is a record of application of fertilizers F-100-PAAN-41 where the table, ha, crop, variety, planting date, date, time and product are recorded, records from 2022 to June 2023 are reviewed. It was applied for Lettuce on 06-17-2023 at T 51 (Sup. 8) 97 Kg/Ha of Phosphonitrate and 45 Kg/ha of Potassium Chloride, via irrigation	

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. There is a letter of guarantee from Tepeyac Productora de fertilizantes del Noroeste SA de CV dated 01-17-2023 and Agro Queretana S de RL de CV "CONFIAGRO" dated 01-14-2023, indicating that they are not of ash origin or industrial waste and do not contain heavy metals outside the specifications set by EPA and FDA.	

FARM	Well
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2.09.02a	Question: Are generic E. coli tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Well water analyzes are scheduled every 6 months, based on the risk assessment, well water is used in foliar applications and hygiene, there are Well 40 Application Water and Hygiene Results Reports #10375 of February 17, 2023 and Zorrillo 50 #2023/02/10375 of February 16, 2023 with physicochemical results within the established and microbiological limits for E. Coli, CF, CT < 1.1 MPN/100 mL, method NOM-210-SSA1A-2014, AGROLAB	

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. The AGROLAB AI2-MC-03 microbiological sampling protocol and the IEH sample protocol are in place, indicating the sample collection method and sample identification	

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. There is a procedure for the use of water IT-100-PAAN-08, which indicates that in the event of a positive result, the well and pond are disinfected with 13% chlorine and resampling.	

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: NA. The results are within acceptable limits. The score is not affected.	
2.09.02e	Question: Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No treatment is applied to well water. The score is not affected	
2.09.02f	Question: Are records kept for periodic visual inspection of the water source and available for review?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a well inspection record F-100-PAAN-37 for a well-functioning pump review, no oil spills, no stagnant water, no weeds and garbage, records are presented from January to June 2023	
FARM	Non-flowing Surface Water	
2.09.03a	Question: Are generic E. coli tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Pond water analyzes are scheduled every 3 months, based on the risk assessment, the pond water is used in irrigation, there are results reports for The Zorrillo Pond #2023 / 04 / 20050 of April 12, 2023, with results for CT, CF and E. Coli 0 CFU/100 mL, internal method based on BAM (FDA), issued by AGROLAB	
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. The AGROLAB AI2-MC-03 microbiological sampling protocol and the IEH sample protocol are in place, indicating the sample collection method and sample identification	
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. There is a procedure for the use of water IT-100-PAAN-08, which indicates that in the event of a positive result, the well and pond are disinfected with 13% chlorine and resampling.	
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: NA. The results are within acceptable limits. The score is not affected.	
2.09.03e	Question: Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. There is a record of application and distribution of PAAM chlorine tablets where the pond is recorded, date, pond level, time, Kg Chlorine, form of application, records are reviewed from January to June 2023	
2.09.03f	Question: Are records kept for periodic visual inspection of the water source and available for review?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Pond Inspection record F-100-PAM-36 is available, recording the number of fenced ponds, branches, feces, weeds, garbage, fish, amphibians, garbage, organic matter, January records are reviewed to June 2023	

FARM		Questions for All Irrigation/Water Use
2.09.07	<p>Question: Is dryland farming used in the growing operation</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
	<p>Auditor Comments: No. Rainfed irrigation is not used, the water for foliar applications and hygiene comes from a well and for pond irrigation</p>	
2.09.08	<p>Question: Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. It has check valves</p>	
2.09.09	<p>Question: If the operation stores water (tank, cistern, container), is the storage container well maintained?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. onds or pools, drinking water tanks and hand washing water tanks are observed in good condition</p>	
FARM		Pesticide Usage
2.10.01	<p>Question: Are there up-to-date records of all pesticides applied during the growth cycle? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is a log of agrochemical applications F-100-PAAN-09, which records: ranch, table, area, previous crop, current crop, application interval, actual date, Ha, Product, A.I., Pests, dose, HR, IS, h of start and end of fumigation, observations and start of harvest, there are updated records for the 2023 season and 2022 history.</p>	
2.10.02	<p>Question: Are all pesticides applied during the growth cycle authorized/registered by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Products with COFEPRIS registrations are applied, for example, for spinach, lettuce, broccoli and cauliflower crops: Pirestar 340 CE (Permethrin) RSCO-INAC-0156-002-009-035 vig. Indeterminate, Belt 480 SC (Flubendamide) RSCO-INAC-0104C-301-064-039 vig. 05-06-2024 and Previcur Energy (Propamocarb + fosestil) RSCO-MEZC- 1301H-301-375-075 vig. 03-15-2028, Sweet corn Dithane FMB (Mancozeb) RSCO-FUNG-0322-306-008-035 vig. indeterminate, Coragen (Chlorantraniliprole) RSCO-INAC-0104A-301-026-018 vig. 04-04-2029 etc.</p>	
2.10.03	<p>Question: Are all pesticides used during the growth cycle applied as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Crop protection products are applied following the indications on the labels, for example, for Lettuce Previcur Energy (Propamocorb + fosestil) was applied on October 9, 2022 in Table 40 (Sup. 14 ha) 07:00 a.m. to 12:00 p.m. pm, for Bremia control, dose 3 L/h, IS 3 and HR 12, the file indicates the dose 3.0 L/Ha, IS 3, HR 12 h, harvest October 14, 2023.</p>	
2.10.04	<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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The products applied respect the IS, for example, it was applied for Broccoli Harvanta Pro (Ciclaniliprole) on 04-17-2023 in T-44 (Sup.13.5 Ha), from 2:30 p.m. to 5:30 p.m., plutela and worm control soldier, dose 1.2 L/Ha, IS 1 and HR 24 h, the technical sheet indicates the dose of 1.2, IS 1 and HR 12 h, harvest 04-20-2023</p>	
2.10.05	<p>Question: Where products are destined for export, is there information for pesticide Maximum Residue Limits (MRLs) compliance considering country of destination, target crop(s), and active ingredients applied?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA. The regulatory framework covers the crops produced. The score is not affected.</p>	

2.10.06	<p>Question: Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are?</p> <p>Auditor Comments: TC. Multi-residual analyzes are presented with results for Cauliflower RP-3609 of 06-13-2023: Spirotetramat 0.02 mg/kg, the MRLs of the USA and MX 2.5, Spinach RP-2027 of 12-07-2022: Flubendamide 2.4 mg/kg US MRL and MX 11, mandipropamid 1.9 US MRL and MX 25, Spirotetramat 0.1 mg/kg US MRL and MX 9, Permethrin 3.9 mg/Kg US MRL and MX 20 and Zeta Cypemethrin 0.0079 US MRL USA and MX 10, Lettuce ball RP-1381 from 09-21-2022 Ametoctradin 0.012 the MRL of the USA and MX 40, Dimethomorph 0.012 the MRL of the USA 30 and MX 10, the results are within the MRLs for the destination countries, Fertilib</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.07	<p>Question: Is there a documented procedure for the pesticide applications, considering mixing and loading, applying, and equipment cleaning?</p> <p>Auditor Comments: TC. There is a procedure for Mixtures of Agrochemicals IT-100-PAA-11 and Application of Agrochemicals PR-100-PAA-02 in which it is indicated to follow the recommendations and specifications of the labels and environmental conditions. Cleaning of spraying equipment IT-100-PAA-10 where washing is indicated after an application and prior to changing to another field.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.08	<p>Question: Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?</p> <p>Auditor Comments: TC. There is a copy of the Title of José Andrés Ríos López that accredits him as an engineer in sustainable and protected agriculture, issued on 02-01-2022, issued by the Technological University of the Southeast of Guanajuato</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.09	<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>Auditor Comments: TC. There is a BUMP course on February 21, 2023 taught by Miguel Ángel Ramón Valdovinos / Maricela Jiménez G., CESAVEG professionals.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>