


**FINAL AUDIT REPORT**

CB Registration No.PA-PGFS-4651-6  
PrimusGFS ID #274442 - Cert:9  
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

Ver en Español

Operation Type:Farm  
Audit Report Summary

<b>Organization:</b>	<b>Aguilares S.P.R. de R.L.</b> Contact(s): <a href="#">José Antonio Hernández García</a> Address: CARRETERA PANAMERICANA KM291 COL. LA FORTALEZA 38495 Location: Cortazar, Guanajuato, Mexico Phone Number: (045) 4151176189									
<b>Operation:</b>	<b>La Purisima</b> Contact(s): <a href="#">José Antonio Hernández García</a> Location: Las Fracciones de Lourdes San Luis de la Paz, Guanajuato 37880, Mexico									
<b>Shipper:</b>	Agricola La Minita S.P.R de R.L., Comercializadora GAB, S.A. de C.V.									
<b>Operation Type:</b>	<b>Farm</b>									
<b>Audit Type:</b>	<b>Announced Audit</b>									
<b>Audit Executive Summary:</b>	Scheduled PrimusGFS Farm audit (184.5 hectares) in which broccoli and lettuce were observed and produced conventionally from March to December. There were 21 workers doing cultural works. The water sources are 3 wells from which water is pumped to two reservoirs. Water for hygiene and foliar applications comes from wells. The farm has agricultural fields to the North, South, East and West. Food Safety Management System and Farm modules were reviewed during the audit.									
<b>Date Documentation Review Started:</b>	17 Jun 2022 09:00									
<b>Date Documentation Review Finished:</b>	17 Jun 2022 18:00									
<b>Total Amount of Time on the Documentation Review:</b>	9.00 Hours									
<b>Date Visual Inspection Started:</b>	18 Jun 2022 11:30									
<b>Date Visual Inspection Finished:</b>	18 Jun 2022 12:30									
<b>Total Amount of Time on Visual Inspection:</b>	1.00 Hours									
<b>Addendum(s) included in the audit:</b>	Not Applicable									
<b>Product(s) observed during audit:</b>	Lettuce, Broccoli									
<b>Similar product(s)/process(es) not observed:</b>	Celery, Cauliflower									
<b>Product(s) applied for but not observed:</b>	None									
<b>Auditor:</b>	<a href="#">Alejandro Lopez Diaz</a> (Primus Auditing Operations)									
<b>Preliminary Audit Score:</b>	<b>97%</b>									
<b>Final Audit Score:</b>	<b>99%</b>									
<b>Certificate Valid From:</b>	19 Jul 2022 To 18 Jul 2023									
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>21° 6' 33"</td> <td>100° 36' 14"</td> </tr> <tr> <td>21° 6' 13"</td> <td>100° 36' 14"</td> </tr> <tr> <td>21° 6' 18"</td> <td>100° 36' 21"</td> </tr> </tbody> </table>	Latitude	Longitude	21° 6' 33"	100° 36' 14"	21° 6' 13"	100° 36' 14"	21° 6' 18"	100° 36' 21"	 <a href="#">Click here to see map</a>
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21° 6' 33"	100° 36' 14"									
21° 6' 13"	100° 36' 14"									
21° 6' 18"	100° 36' 21"									

View Certificate

Corrective Action Activity

**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?**

<b>Well</b>	What is this water source used for?	Crop protection sprays
	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
<b>Non-flowing Surface Water</b>	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?	Yes
	Which product grouping is this water source used for?	Brassica Vegetables, Leafy Greens, Vegetables, Other

**Information related to the audited operation**

<b>What is the maximum number of workers during peak season?</b>	21	<b>Is work being performed at the time of the audit?</b>	Yes
<b>Adjacent Land:</b>	Agricultural fields to the North, South, East and West	<b>What work is being performed?</b>	Weeding
<b>Operation Size:</b>	184.5 Hectares	<b>Are toilets available at the time of the audit?</b>	Portable Toilet
<b>Cultural Methods</b>	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	<b>From:</b> March <b>To:</b> December	Japan, Canada, Mexico, United States
Cauliflower	Not observed but of a similar risk type to what was observed*	<b>From:</b> March <b>To:</b> November	Mexico, United States, Japan, Canada
Celery	Not observed but of a similar risk type to what was observed*	<b>From:</b> March <b>To:</b> November	Japan, Canada, Mexico, United States
Lettuce	Observed on the day of audit	<b>From:</b> March <b>To:</b> November	Japan, Canada, Mexico, United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	249	Score:	251
	Possible Points:	253	Possible Points:	253
	Percent Score:	<b>98%</b>	Percent Score:	<b>99%</b>
Module 2 - Farm	Score:	662	Score:	672
	Possible Points:	677	Possible Points:	677
	Percent Score:	<b>97%</b>	Percent Score:	<b>99%</b>
<b>TOTAL</b>	Score:	911	Score:	923
	Possible Points:	930	Possible Points:	930
	Percent Score:	<b>97%</b>	Percent Score:	<b>99%</b>

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	1	1
Module 2 - Farm	2	1
<b>TOTAL</b>	<b>3</b>	<b>2</b>

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><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Food Safety policy includes objectives, food safety compromise (including its commitment to following all food safety laws, adhering to industry best practices, and continuous improvement). Policy updated for season 2022 and published in all operations. During the audit, workers were interviewed and demonstrate knowledge of this policy.</p>	
1.01.02	<p><b>Question:</b> 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><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Organigrama" including main food safety positions and responsibilities. Also, job descriptions for these positions were shown.</p>	
1.01.03	<p><b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Food Safety committee including: operations manager, food safety manager, fertilization coordinator, among other key food safety positions. The reunions are held at least every 3 months. Example: 6th of June 2022 where topics related to the maintenance of machinery were evaluated.</p>	
1.01.04	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Matriz de capacitación" including scheduled trainings, topics, positions which will take the training. All training records were shown during the audit and match scheduled trainings.</p>	

1.01.05	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Senior Management Review document, detailing the review of internal and external audits, current customer complaints, a review of the company's Food Safety Management System, Standard Operation Procedures and date. These reviews are held bimonthly.	
1.01.06	<b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. LGMA updated document. EPA limits for MRL. FDA regulations and mexican NOM-127-SSA1-1994 for water standards.	

<b>FSMS</b>	<b>Control of Documents and Records</b>
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1.02.01	<b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Control de documentos y registros". It includes policies for document control and management, review, document update, record keeping (for at least 3 years), handling of obsolete documents, and person responsible. Documents are kept in internal electronic document system and records are kept in Food Safety office under lock. Records were available during the audit.	
1.02.02	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Control de documentos y registros". It includes policies for document control and management, review, document update, record keeping (for at least 3 years), handling of obsolete documents, and person responsible. Documents are kept in internal electronic document system and records are kept in Food Safety office under lock. Records were available during the audit.	
1.02.03	<b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Control de documentos y registros". It includes policies for document control and management, review, document update, record keeping (for at least 3 years), handling of obsolete documents, and person responsible. Documents are kept in internal electronic document system and records are kept in Food Safety office under lock. Records were available during the audit.	
1.02.04	<b>Question:</b> Are records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Control de documentos y registros". It includes policies for document control and management, review, document update, record keeping (for at least 3 years), handling of obsolete documents, and person responsible. Documents are kept in internal electronic document system and records are kept in Food Safety office under lock. Records were available during the audit.	
1.02.05	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Results of microbiological tests as well as records were signed by Food Safety manager.	

<b>FSMS</b>	<b>Procedures and Corrective Actions</b>
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1.03.01	<p><b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> CT. "Creación de documentos" describes policies and rules to create SOPs. It must include: responsible for the document, steps to execute the task, frequency, related documents and records, and corrective actions that must be taken.</p>										
1.03.02	<p><b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC. There were copies of the documents at point of use. There is a master copy kept under key at the FOod Safety Office.</p>										
1.03.03	<p><b>Question:</b> Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 1  <b>Score:</b> Major Deficiency</p>									
	<p><b>Auditor Comments:</b> DM. "Acciones correctivas" does not include a root cause analysis methodology and does not indicate how the corrective actions should be closed (once efficiency of the corrective action is verified). The SOP's scope is for for deviations, customer complaints, amond others. Form "No conformidad" is used to record corrective actions.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Se modifico documento para realizar acciones correctivas F-200-PAAN-03 No conformidad, agregando método de análisis de los 5 POR QUE para definir claramente la causa raíz de de la no conformidad, además se agrego al formato resultado de acciones correctivas agregando los datos para especificar si se cumplieron o realizaron las acciones correctivas.</p> </td> <td style="text-align: right;"> <a href="#">View Files</a> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p><b>CB/Auditor Review Comments:</b> The corrective action is partially accepted since no root cause analysis was performed to prevent recurrence of the deficiency.</p> </td> <td style="text-align: center;"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>New Score:</b> Minor Deficiency</p> </td> </tr> </table>			<p><b>Auditee Comments:</b> Se modifico documento para realizar acciones correctivas F-200-PAAN-03 No conformidad, agregando método de análisis de los 5 POR QUE para definir claramente la causa raíz de de la no conformidad, además se agrego al formato resultado de acciones correctivas agregando los datos para especificar si se cumplieron o realizaron las acciones correctivas.</p>		<a href="#">View Files</a>		<p>CA Accepted?</p>		<p><b>CB/Auditor Review Comments:</b> The corrective action is partially accepted since no root cause analysis was performed to prevent recurrence of the deficiency.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>New Score:</b> Minor Deficiency</p>
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<p><b>CB/Auditor Review Comments:</b> The corrective action is partially accepted since no root cause analysis was performed to prevent recurrence of the deficiency.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>New Score:</b> Minor Deficiency</p>									
1.03.04	<p><b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC. NOUCA Form. There was an incident of a worker who was using his cellphone at the fields during harvesting. Corrective actions were taken and documented.</p>										
<p><b>FSMS Internal and External Inspections</b></p>											
1.04.01	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC. "Auditorías internas". Frequency: twice per year per farm and per harvest crew. The document indicates that the Food Safety personnel is responsible to run the internal audits. Evidence of the most recent checklists was shown.</p>										
1.04.02	<p><b>Question:</b> Are there written procedures for handling regulatory inspections?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC. "Inspecciones regulatorias". Includes policies to accompany inspectors at all times as well as how samples and pictures should be taken if needed.</p>										
1.04.03	<p><b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC. PrimusGFS audit by PAOMX from the 1st and 2nd of July 2021. Evidence of corrections from deficiencias was show.</p>										

1.04.04	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Procedimiento de calibración". Including the methodologies for calibrating spray rig equipment and calibration frequency. Calibration of header for fertilizing dosage and distribution.	
1.04.05	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Records for 2022 season were shown and reviewed for spray rig equipment and header. Records show good performance of the equipment for the season.	

FSMS	Release of Items/Product
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1.05.01	<b>Question:</b> Is there a documented product release procedure available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Entrega de producto". Its responsibility of each unit to release the product for harvest. F-100-PAAN-43 is used in the field for QA compliance, free of pollutants, RMLS in compliance, no presence of animals, GAP in compliance, personal hygiene, no flooding, liberation from "Sanidad vegetal".	
1.05.02	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Entrega de producto". Its responsibility of each unit to release the product for harvest. F-100-PAAN-43 is used in the field for QA compliance, free of pollutants, RMLS in compliance, no presence of animals, GAP in compliance, personal hygiene, no flooding, liberation from "Sanidad vegetal"	
1.05.03	<b>Question:</b> Is there a documented procedure for handling on hold and rejected items?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Control de producto y equipo no conforme". This SOP states that if current specifications are not met, then they should be refused. QA is responsible to verify the compliance of the rejection to determine if it can be released or disposed.	
1.05.04	<b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "PR-200-PAAN-04 Producto no conforme" include QA and Food safety specificatio for release, in case these are not met, then the product is rejected.	
1.05.05	<b>Question:</b> Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There was a customer complaint on the 6th of January 2022 of spinach with presence of mechanic and worm damage. Actions were taken to shorten the application period for control of diabrotic.	

FSMS	Supplier Monitoring/Control
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1.06.01	<b>Question:</b> 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 supply-chain-applied controls are also mentioned in Module 7.	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Compra de insumos". Includes supplier's specifications and how they are selected, reviewed, approved and monitored. In the case a supplier does not meet specification, then is rejected and taken off the approved supplier list.	

1.06.02	<b>Question:</b> Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Lista de proveedores autorizados de productos y servicios". Includes agronomic suppliers, services, among others.	
1.06.03	<b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Compra de insumos". Includes supplier's specifications and how they are selected, reviewed, approved and monitored. In the case a supplier does not meet specification, then is rejected and taken off the approved supplier list.	
1.06.04	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Guarantee letter from international paper (supplier of waxed cardboard boxes) in compliance with FDA 21 CFR 176.180. Mercury Plastics Inc (plastic bags in contact with lettuce) in compliance with FDA regulations and NOM-251-SSA1-2009. Aguilares SPR de RL supplier of seedling PGFS certified valid until the 5th of may 2022. Specifications are met.	
1.06.05	<b>Question:</b> 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.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC, Agrolab (A-0618-0606/15 by EMA) and IEH International laboratories (AT-1594 by ANAB) both certified under ISO 17025:2005.	

<b>FSMS</b>	<b>Traceability and Recall</b>
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1.07.01	<b>Question:</b> Is there 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Sistema de trazabilidad". Traceability backward and forward. It describes how the product is tracked from field to liberation. There is a field ticket that is generated during harvest. This ticket includes field number, block number, variety and harvest date.	
1.07.02	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Procedimiento de recall". It describes how recalls are performed, recall contacts involved, such as customers, recall team, customer contact details and recall classes. Updated for season 2022.	
1.07.03	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Recall tests are performed at least every 6 months. There was a testing performed in February 2022 for all production of garlic of 2021 from sowing to harvesting. The scenario was a parameter of MRL higher than what is permitted in the USA (simulation). 100% of the 24 freights was identified in less than 2 hours. Learning was documented, as well as documents such as guarantee letters, reception forms, pesticide application logs, production and harvesting logs, among others.	

<b>FSMS</b>	<b>Food Defense</b>
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1.08.01	<b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Análisis de vulnerabilidad de fraude alimentario" for history, geographic location, robbery, among others. After the assessment was done, no areas of concern were identified.	



1.08.02	<b>Question:</b> Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Food defense policie tha includes water sources controls, harvesting controls and farm controls to prevent food contamination issues.	
1.08.03	<b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. It is required to sign as visitor when entering each operation.	
1.08.04	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Lista de contactos de emergencia" includes: police, CB, internal personnel, among others.	
1.08.05	<b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. It is required to sign as visitor when entering each operation. Signature includes having read company operation policies.	

<b>FARM</b>	<b>General</b>
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2.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. PSR Grower Training Course for Omar Amigon Utrera with Grower ID 204595; date 4/7/2022.	
2.01.02	<b>Question:</b> If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. The operation is not growing under organic principles.	
2.01.03	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. Política de la empresa. Includes Health and Hygiene Policies including visitors and workers, infants and toddlers prohibition in the fields, animal presence in growing and storage areas, control of fecal matter, dropped product, blood, and body fluids controls.	

<b>FARM</b>	<b>Site</b>
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2.02.01	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Site map that includes tables distribution, well and reservoires, bathrooms, dinning area, among others. Dated 2022.	
2.02.02	<b>Question:</b> Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. The farm is adequately identified by Tables (sectors).	

2.02.03	<b>Question:</b> Has a documented risk assessment been conducted at least annually for the operation?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Análisis de peligros y plan técnico" includes area description, risk assessment, preventive measurements, documents linked, person responsible, training plan, logs and procedures. It includes water sources risk assessments and measures. Dated 2022.	
2.02.03a	<b>Question:</b> If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. There were no risks identified. Score is not affected.	
2.02.04	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. 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. Water sources access is controlled and has a perimetral fence to prevent entrance.	
2.02.05	<b>Question:</b> Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. The exterior area is free of litter, weeds and standing water	
2.02.06	<b>Question:</b> 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)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No outside storage was observed. The score is not affected.	
2.02.07	<b>Question:</b> Are garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Trash cans observed were all covered with a metallic lid.	
2.02.08	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No soil, substrates or fertilizers were stored at the farm. The organization has a storage facility outside the farm. The score is not affected.	
2.02.09	<b>Question:</b> 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.?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No fill stations were observed at the farm. The organization has a storage facility outside the farm where filling for fuel or pesticide takes place. The score is not affected.	
2.02.10	<b>Question:</b> Is the audited area free from animal presence and/or animal activity (wild or domestic)? If Total Compliance, go to 2.02.11.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There was no evidence of animal presence (no animals were observed).	
2.02.10a	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.02.11	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There was no evidence of human fecal matter.	
2.02.12	<b>Question:</b> Is the audited area free of evidence of infants and toddlers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There were no infants nor toddlers at the farm by the time the audit took place.	

<b>FARM</b>	<b>Ground History</b>
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2.03.01	<b>Question:</b> Were growing area(s) used for growing food crops for consumption last season?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. Growing areas were used for growing food crops for consumption als season.	

2.03.02	<b>Question:</b> Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. The growing areas have not been used for any non-agricultural functions.	

2.03.02a	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.03.03	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. The growing area has not been been used for animal husbandry or grazing land for animals in the last 12 months.	

2.03.03a	<b>Question:</b> If the land was used previously for animal husbandry or grazing land for livestock, has a risk assessment been performed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.03.04	<b>Question:</b> Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growth cycle? If No, go to 2.04.01.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. Flooding from uncontrolled causes has not occurred on the growing area since the previous growth cycle.	

2.03.04a	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.03.04b	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.03.04c	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

FARM	Adjacent Land Use
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2.04.01	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. The adjacent land is used for growing crops. The farm has a perimetral fence to prevent the entrance of animals.	

2.04.01a	<b>Question:</b> 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.)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.04.02	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. There was no evidence of domestic animals and/or wild animals in proximity to the growing operation.	

2.04.02a	<b>Question:</b> 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)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.04.03	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. There was no evidence of untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land.	

2.04.03a	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.04.03b	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.04.04	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. The growing area is not situated a higher risk location where contamination could occur from nearby operations or functions	

2.04.04a	<b>Question:</b> Where the growing area is situated in a higher risk location, have appropriate measures been taken to mitigate risks related to nearby operations?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.04.05	<b>Question:</b> Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. There are no other potential risks in the adjacent land that could potentially lead to contamination of the growing area.	
2.04.05a	<b>Question:</b> Have appropriate measures been taken to mitigate risks related to nearby operations?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. There are not any other potential risks in the adjacent land that could potentially lead to contamination of the growing area.	
2.04.06	<b>Question:</b> Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. There is no evidence of human fecal matter in the adjacent land to the audited area.	
2.04.06a	<b>Question:</b> 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.)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

<b>FARM</b>	<b>Inspection</b>
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2.05.01	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Internal audit held from the 11th of May 2022 to the 14 of may 2022 for FSMS, GAP and Harvest crew. Evidence of corrective action was shown. At 7 Hermanos there was no organic certification by the time of the audit; corrective action has been taken and closed.	
2.05.02	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Si. "Inventario de químicos". it is taken on weekly basis. For example: existences of FUBAGRO on december 2021.	
2.05.03	<b>Question:</b> Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. All chemicals are stored securely, safely and labeled correctly.	
2.05.04	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There was no evidence of spoilage or adulteration on the day of the audit.	

<b>FARM</b>	<b>Training</b>
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2.06.01	<b>Question:</b> Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There is a training matrix available to see scheduled trainings for new and existing workers. There are records of monthly worker training for ranches and harvest crews.	

2.06.02	<b>Question:</b> 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).	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. 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. It also indicates the steps to return to work after having one of these conditions.	
2.06.03	<b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. NOUCA Form. There was an incident of a worker who was using his cellphone at the fields during harvesting. Corrective actions were taken and documented.	

<b>FARM</b>	<b>Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)</b>
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2.07.01	<b>Question:</b> Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There were two toilets for every 15 workers, one for men and one for women. The units were located less than a 5-minute walk from the workers' location.	
2.07.01a	<b>Question:</b> Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Toilet facilities are located on level ground away from growing areas and packaging.	
2.07.01b	<b>Question:</b> Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Toilets are free from leaks and cracks.	
2.07.01c	<b>Question:</b> Are toilet facilities constructed of materials that are easy to clean?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Toilets are made of light-blue color and made with plastic and/or ceramic.	
2.07.01d	<b>Question:</b> Are the toilet facility materials constructed of a light color allowing easy evaluation of cleaning performance?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Toilets are made of light-blue color and made with plastic and/or ceramic.	
2.07.01e	<b>Question:</b> 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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Toilet facilities were supplied with toilet paper and the toilet paper was maintained properly.	
2.07.01f	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. This service is provided by Servibaños. The Emptying and Spill Containment Procedure details the steps for emptying the waste holding tanks; this procedure is done outside the farm.	

2.07.01g	<p><b>Question:</b> Are the toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Toilet facilities and hand washing stations were clean and are there are records showing cleaning, servicing and stocking is occurring on daily basis. Emptying waste holding tanks is done twice a week.</p>	
2.07.02	<p><b>Question:</b> Is hand washing signage posted appropriately?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Hand washing signage was posted appropriately (at hand washing stations, was easy to read and had pictures showing the procedure).</p>	
2.07.03	<p><b>Question:</b> 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.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. There are 3 stations per 2 bathrooms. At least 1 per 20 people.</p>	
2.07.03a	<p><b>Question:</b> 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.)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Hand wash stations designed and maintained properly.</p>	
2.07.03b	<p><b>Question:</b> Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Hand wash stations clearly visible and easily accessible to workers.</p>	
2.07.03c	<p><b>Question:</b> Are hand wash stations adequately stocked with unscented soap and paper towels?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Hand wash stations are adequately stocked with unscented soap and paper towels.</p>	
2.07.04	<p><b>Question:</b> Are total coliforms (TC) and generic E. coli tests conducted on the water used for hand washing at the required and/or expected frequency?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Sampled and analyzed on the 9th of February 2022 by IEH. Work order 23162. Sample taken from hand washing stations. Results: E. coli &lt; 1 UFC/100mL, Fecal coliforms &lt; 1.8 MPN/100mL. Samples are taken and analyzed every 3 months. Results in compliance on other dates such as may 2022 ( E. coli &lt; 1 UFC/100mL, Fecal coliforms &lt; 1.8 MPN/100mL).</p>	
2.07.04a	<p><b>Question:</b> Do written procedures (SOPs) exist covering proper sampling protocols, which include where samples should be taken and how samples should be identified?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Usó de agua". This SOP indicates that samples are taken from the water sources by a third-party accredited laboratory. Samples are taken from wells, reservoirs and at point of use. Samples must be identified with date, place where it was taken, sampler, among others.</p>	
2.07.04b	<p><b>Question:</b> Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Usó de agua". This SOP indicates that in case of presence of a pathogen in a water source, the source gets cancelled and a risk assessment is conducted to determine the cause and then the water is analyzed before it is used again.</p>	

2.07.04c	<b>Question:</b> If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No unsuitable or abnormal results have been detected. The score is not affected.	
2.07.05	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. The practice was not observed during the audit. The score is not affected.	
2.07.06	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Workers were free from sings of boils, sores, open wounds and are not exhibiting signs of foodborne illness.	
2.07.07	<b>Question:</b> Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Jewelry is confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn.	
2.07.08	<b>Question:</b> Are worker personal items being stored appropriately (i.e. not in the growing area(s) or material storage area(s))?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Worker personal items are being stored appropriately.	
2.07.09	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There was no evidence of eating, drinking or smoking at the growing areas.	
2.07.10	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Fresh potable drinking was water readily accessible to workers.	
2.07.10a	<b>Question:</b> Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Individual cups are used by workers.	
2.07.11	<b>Question:</b> Are first aid kits adequately stocked and readily available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. First aid kits are adequately stocked and readily available at the hand was stations.	
2.07.12	<b>Question:</b> Are there adequate trash cans placed in suitable locations?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Trash cans are located outside the bathroom and hand washing stations. They have a metal lid and were closed by the time of the audit.	



2.07.13	<b>Question:</b> Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There are no potential mater issues at the farm.	

<b>FARM</b>	<b>Inorganic Fertilizers</b>
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2.08.06	<b>Question:</b> Are inorganic fertilizers used as an input (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.)? Information gathering question.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. Nitrogen based and mineral based fertilizers are used.	

2.08.06a	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. The farms operate in compliance with LGMA standard.	

2.08.06b	<b>Question:</b> Are there fertilizer use records available for each growing area, including application records?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Registro de aplicación de fertilizantes". For example: on the 1st of March 2022 7.6kg/ha of calciul nitrate were applied on table Purísima 1. Log signed vegetable nutrition coordinator.	

2.08.06c	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Tere was documented evidence of guarantee letters from suppliers (CONFIAGRO, El Huerto de San Miguel, Plantifor and Tepeyac). The letters state that the products do not have heavy metals, pathogens or any other toxic substance; also that the products are in compliance with EPA and FDA.	

<b>FARM</b>	<b>Well</b>
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2.09.02a	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Sampled and analyzed on the 14th of april 2022 by Agrolab for well altamira. Work order 2022/04/17512. Sample taken from well pipes. Results: Total coliforms, Fecal coliforms and E. coli 0 UFC/100mL. Tests are conducted every 6 month per well according to the risk analysis presented. Results in compliance for the other 2 wells (Total coliforms, Fecal coliforms and E. coli 0 UFC/100mL).	

2.09.02b	<b>Question:</b> Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Uso de agua". This SOP indicates that samples are taken from the water sources by a third-party accredited laboratory. Samples are taken from wells, reservoirs and at point of use. Samples must be identified with date, place where it was taken, sampler, among others.	

2.09.02c	<b>Question:</b> Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Uso de agua". This SOP indicates that in case of presence of a pathogen in a water source, the source gets cancelled and a risk assessment is conducted to determine the cause and then the water is analyzed before it is used again.	

2.09.02d	<b>Question:</b> If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No unsuitable or abnormal results have been detected. The score is not affected.	
2.09.02e	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No anti-microbial water treatments are used for well water. The score is not affected.	
2.09.02f	<b>Question:</b> Are records kept for periodic visual inspection of the water source and available for review?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Revisión de fuentes de agua". Water sources (wells and reservoirs) are inspected on daily basis. For example: 06/15/2022.	
<b>FARM</b>	<b>Non-flowing Surface Water</b>	
2.09.03a	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Sampled and analyzed on the 8th of march 2022 by IEH. Work order 23677. Sample taken from irrigation lines at point of use in table 6. Results: E. coli < 1 UFC/100mL, Fecal coliforms < 1.8 MPN/100mL. Samples are taken and analysed every month on diferent sample points at point of use. Results in compliance on other dates such as february and may 2022 ( E. coli < 1 UFC/100mL, Fecal coliforms < 1.8 MPN/100mL).	
2.09.03b	<b>Question:</b> Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Uso de agua". This SOP indicates that samples are taken from the water sources by a third party accredited laboratory. Samples are taken from wells, reservoirs and at point of use. Samples must be identified with date, place where it was taken, sampler, among others.	
2.09.03c	<b>Question:</b> Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Uso de agua". This SOP indicates that in case of presence of a pathogen in a water source, the source gets cancelled and a risk assesment is conducted to determine the cause and then the water is analysed before it is used again.	
2.09.03d	<b>Question:</b> If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No unsuitable or abnormal results have been detected. The score is not affected.	

2.09.03e	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5 <b>Score:</b> Major Deficiency
	<b>Auditor Comments:</b> DM. The product Algatrol is used in reservoir water, the records lack of the amount of water to now if it meets label specification (40 mL/m3 of water).	

<b>Auditee Comments:</b> La aplicación de cobre a los estanques es para evitar crecimiento de alga en los estanques. En el IT-100-PAAN-61 Monitoreo de Nutrición Vegetal describimos un rango optimo de .02 a 2 ppm de cobre, se modifco formato F-100-PAAN-76 Resultados de análisis de extractores de solución y peciolas.		<a href="#">View Files</a>
	CA Accepted?	
<b>CB/Auditor Review Comments:</b> The corrective action is partially accepted since there is no evidence of 3 months of records.	Yes	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>New Score:</b> Minor Deficiency

2.09.03f	<b>Question:</b> Are records kept for periodic visual inspection of the water source and available for review?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. "Revisión de fuentes de agua". Water sources (wells, reservoirs and irrigation lines) are inspected on daily basis. For example: 06/15/2022.	

**FARM** Questions for All Irrigation/Water Use

2.09.07	<b>Question:</b> Is dryland farming used in the growing operation	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. Dryland farming is not used in the growing operation.	

2.09.08	<b>Question:</b> Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There are backflow prevention devices on all main lines.	

2.09.09	<b>Question:</b> If the operation stores water (tank, cistern, container), is the storage container well maintained?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> Dm. There was presence of algae in reservoir. The storage container well maintained.	

<b>Auditee Comments:</b> Se retiro alga presente en el estanque		<a href="#">View Files</a>
	CA Accepted?	
<b>CB/Auditor Review Comments:</b> Evidence accepted.	Yes	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance

**FARM** Pesticide Usage

2.10.01	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Bitácora de Aplicación de agroquímicos". For example: application date 30th of may 2022 application of Movento 150 (Spinotetramat) in a ratio of 0.3L/ha and has an IS of 3 days (label indicates 0.3 to 0.4 L/ha for use in Broccoli RSCO-INAC-0103Z-301-409-015) the application started at 9am and ended at 11am using aspersion to control aphids contol. The harvest started on the 11th of june 2022. Applicator signature and verification signature from vegetables protection director.</p>	
2.10.02	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. All pesticides applied during the growth cycle are authorized in production country.</p>	
2.10.03	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Bitácora de Aplicación de agroquímicos". For example: application date 30th of may 2022 application of Movento 150 (Spinotetramat) in a ratio of 0.3L/ha and has an IS of 3 days (label indicates 0.3 to 0.4 L/ha for use in Broccoli RSCO-INAC-0103Z-301-409-015) the application started at 9am and ended at 11am using aspersion to control aphids contol. The harvest started on the 11th of june 2022. Applicator signature and verification signature from vegetables protection director.</p>	
2.10.04	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Bitácora de Aplicación de agroquímicos". For example: application date 30th of may 2022 application of Movento 150 (Spinotetramat) in a ratio of 0.3L/ha and has an IS of 3 days (label indicates 0.3 to 0.4 L/ha for use in Broccoli RSCO-INAC-0103Z-301-409-015) the application started at 9am and ended at 11am using aspersion to control aphids contol. The harvest started on the 11th of june 2022. Applicator signature and verification signature from vegetables protection director.</p>	
2.10.05	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> CT. "Agroquímicos Aprobados". This list is based on CFR 40 180-189, Japan Food Chemical Research Foundation, Midwest production guide for growers, health canada and COFEPRIS includes the approved pesticides and its limits for the different crops such as: Broccoli, lettuce, garlic, sweet com, celery, among other crops.</p>	
2.10.06	<p><b>Question:</b> Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. For example: Samples and analysis done by Fertilab on the 15th of june 2022 order number RP-926 for Brócoli on table 9. Residue of 0.08 ppm of Fludioxonil, the product was sent to the USA where limit is 2ppm therefore the product is in compliance.</p>	
2.10.07	<p><b>Question:</b> Is there a documented procedure for the pesticide applications, considering mixing and loading, applying, and equipment cleaning?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. "Aplicación de pesticidas". Applications are registered on F-100-PAA-05.</p>	
2.10.08	<p><b>Question:</b> Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Francisco Javier Juarez Licea has the title of agronomic engineering. Cédula 10512516.</p>	

2.10.09	<b>Question:</b> Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There was evidence of training for pesticide applicators on march 2022.	