Company Number: 6317
Audit Number: 3329797

SQFI Audit Report Edition 9

I. Company Information

Company Name	AGUILARES S.P.R. DE R.L.- RANCHO		**Company #**		6317
Address	RANCHO EL PATO S/N COMUNIDAD DE LA TRINIDAD				
City	JUVENTINO ROSAS	**State**	Guanajuato	**Zip Code**	38255
Country	Mexico	**Phone #**	411155095		
Primary Contact	OMAR CHAVEZ AGUILERA	**Email**	ochavez@grupou.mx		
Food Sector Categories	000 - Quality 03 - Growing and Production of Fresh Produce and Nuts				
Modules Audited	Quality Module 2 Primary Plant Production Module 2 GAP for Outdoor Farming of Plant Products Module 7				
Certified Products	Ajo, coliflor, brócoli, apio, lechugas, radiquio, maíz dulce, repollo y calabaza suqini" Garlic, cauliflower, broccoli, celery, lettuce, radicchio, sweet corn, cabbage and Suqini squash				

II. Certification Body

Certifying Body	NSF Certification LLC		**CB #**		CB-1-NSF
Address	789 N. Dixboro Rd.				
City	Ann Arbor	**State**	MI	**Zip Code**	48105
Country	United States of America	**Phone #**	(734) 769-8010		
Accreditation Body	ANSI Accreditation Program	**Accreditation Number**	1181		

III. Audit Schedule

Certification Type	Unannounced	**Audit Level**	HACCP-Based Food Safety and Quality
Start Date	08/May/2023 07:55:00 AM	**End Date**	13/May/2023 10:00:00 AM
Scope of Certification	Exclusions: Scope: Ajo, coliflor, brócoli, ejote, apio, lechugas, radiquio, maíz dulce, repollo y calabaza suqini" Garlic, cauliflower, broccoli, celery, lettuce, radicchio, sweet corn, cabbage and Suqini squash		

IV. Audit Team

First Name	Last Name	Person #	Role
Juan	Herrera Rendón	208502	Lead Auditor

V. Audit Duration

Actual Start Date	08/May/2023 07:55:00 AM	**Actual End Date**	13/May/2023 10:00:00 AM
Hours Spent on Site	45	**Hours Spent Writing Report**	8 horas
Hours of ICT Activites	N/A		

VI. Certification Decision

First Name	**Last Name**	**Person #**	**Role**
Iqbal	Kamoonpuri	202914	Technical Reviewer
Certificate Decision Date	09/Jun/2023	**Certificate Issue Date**	12/JUN/2023
Audit Score	95	**Audit Rating**	Good
Certification #	C0551882-SQF5		
Re-certification Date	17/APR/2024	**Expiration Date**	01/JUL/2024
Surveillance Audit Due Date		**Certification Decision**	Certified

VII. Non-Conforming	
	Evidence
Clause	2.4.3.8 The food safety team shall conduct a hazard analysis for every identified hazard to determine which hazards are significant, i.e., their elimination or reduction to an acceptable level is necessary to control food safety. The methodology for determining hazard significance shall be documented and used consistently to assess all potential hazards.
Response	Minor
Evidence	Minor. The site has not developed a risk analysis analysis to identify specific hazards at the specific hazards at the broccoli and broccoli stage of broccoli and celery harvesting and packing. celery.
Root Cause	Detailed knowledge of all activities by the HACCP team was taken for granted.
Corrective Action	Use the criteria of the HACCP methodology to carry out the risk analysis.
Verification of Closeout	El sitio envía la siguiente evidencia como parte de sus acciones correctivas, Anexo 1 : Evaluación de peligros para detección de puntos críticos de control, con las etapas del proceso se producción incluyendo cosecha y empaque, también realizo capacitación del equipo en el tema Actualización de la evaluación HACCP, el sitio envío la modificación del documento Análisis de peligros F-200-OCE-18. // The site sends the following evidence as part of its corrective actions, Annex 1: Hazard assessment for detection of critical control points, with the stages of the production process including harvesting and packaging, also conducted training of the team on the topic of updating the HACCP assessment, the site sent the modification of the document Hazard Analysis F-200-OCE-18.
Completion Date	08/Jun/2023
Closeout Date	05/Jun/2023
	Evidence
Clause	7.2.3.5 The site shall dispose of chemical waste and empty containers in accordance with regulatory requirements and ensure that: i. Empty chemical containers are not re-used; ii. Empty containers are labeled or rendered unusable, isolated, and securely stored while awaiting collection; and iii. Unused and obsolete chemicals are stored under secure conditions while awaiting authorized disposal by an approved vendor.
Response	Minor
Evidence	Minor. In the following production units, agrochemical containers not stored in the metal cages assigned for the retention of agrochemicals were observed: El Pilar, Garambuyo and the pato production unit, as well as their reuse to contain gasoline.
Root Cause	BUMA training was only given to personnel who had direct contact with agrochemicals, omitting administrative personnel from the field area.

Corrective Action	Train operational and administrative personnel from the field area in BUMA and provide special containers to contain gasoline to the production units.
Verification of Closeout	El sitio adjunta capacitación del personal de campo en los temas Buen uso y manejo de agroquímicos 31-05-2023 y la difusión IT-100-PAA-49 Manejo de envases y al macen de agroquímicos, también envía como evidencia la capacitación del instructor, el sitio indica que proporciono envases especiales para contener gasolina, se observa esta evidencia con fotografías enviadas, como acción correctiva indica asignación de lugar para resguardo de EPP Y EA de aplicadores se observa esta evidencia con fotografías. El sitio envío el documento Manejo de envases vacíos, almacén de Agroquímicos IT-100-PAA-49 documento realizado para el control, en este documento indica los envases y el color de identificación de acuerdo con su uso. // The site attached training of field personnel on the topics Good use and handling of agrochemicals 31-05-2023 and dissemination IT-100-PAA-49 Management of containers and agrochemical storage, also sent as evidence the training of the instructor, the site indicates that provided special containers to contain gasoline, this evidence is observed with photographs sent, as corrective action indicates allocation of place for storage of PPE and personnel EA, this evidence is observed with photographs. The site sent the document Manejo de envases vacíos, almacén de Agroquímicos IT-100-PAA-49 document made for the control, in this document indicates the containers and the color of identification according to their use.
Completion Date	08/Jun/2023
Closeout Date	05/Jun/2023
	Evidence
Clause	7.2.4.1 The methods and responsibilities to ensure that farm machinery, equipment, vehicles, tools, utensils, harvest containers, and other items or materials used in farming operations that may contact produce do not pose a risk to product safety, shall be documented and implemented. Procedures shall ensure that these items are: i. Designed and constructed to allow for the efficient handling of product and that surfaces in direct contact with product are constructed of materials that will not contribute a food safety risk; ii. Identified and included in preventive maintenance and cleaning schedules; iii. Stored to avoid contamination of inputs or products; and iv. Not used for non-harvest purposes, unless this is clearly identified, and the items or materials are not returned to use for harvest.
Response	Minor
Evidence	Minor. In the cauliflower harvester 375-6, which is used within the production tables, in the cleaning supplies storage section, materials such as nails, pieces of seguetas and chains were observed, not complying with good practice controls. During the celery harvest in the San Pedro 1 production unit, Martín Vázquez crew, one worker was observed wearing a bracelet and three workers were moving celery outside the production sections, in violation of good harvesting practices.
Root Cause	1. There were no personnel designated to verify the harvest equipment drawers.2. No substitute had been appointed at the date of the audit. Because the alternate had resigned.3. The point about the extraction of the product is not documented.
Corrective Action	1. A specific drawer is designated for machinery tools and safety material in harvest equipment.2. Training on storage in harvest machine drawers.2. Report to staff with bracelet and BPAS compliance.3. Notice to the captain about the supervision of product extraction.4. GAP reinforcement is provided to the Martín crew personnel.
Verification of Closeout	El sitio envío las siguientes evidencias como parte de sus acciones correctivas, envía el procedimiento Cosecha de Coliflor T-100-PAA-21, el

	sitio establece los controles en los cajones de herramientas e indica su limpieza y supervisión, se envía el formato para el control de esta actividad F-400-MAQ-29 "Revisión de cajones en equipos de cosecha", también indica la prohibición de extraer producto cosechado por los trabajadores, el sitio realizo capacitación a los trabajadores para la difusión de estos requisitos, programo capacitaciones con el tema de Política de bioseguridad a cuadrillas de cosecha. El sitio también realizo un comunicado al personal de cosecha el cual se indican las sanciones para personal que sustraiga producto cosechado del sitio. // The site sent the following evidence as part of its corrective actions: it sent the Cauliflower Harvest procedure T-100-PAA-21, the site established controls on the toolboxes and indicated their cleaning and supervision; it sent the form for the control of this activity F-400-MAQ-29 "Review of boxes in harvesting equipment"; it also indicated the prohibition of extracting harvested product by workers; the site conducted training for workers to disseminate these requirements; it scheduled training on the Biosafety Policy for harvesting crews. The site also issued a communiqué to harvesting personnel indicating the penalties for personnel who remove harvested product from the site.
Completion Date	08/Jun/2023
Closeout Date	05/Jun/2023
	Evidence
Clause	7.3.2.1 The property adjacent to buildings, storage facilities, machinery, and equipment shall be kept free of waste or accumulated debris so it does not attract pests and vermin. Harvested products and food contact packaging materials shall be free of evidence of pest and vermin infestation.
Response	Minor
Evidence	Minor. There is a waste storage area located in the Garambuyo production unit, with no hygienic controls, such as dirty agribon in poor condition, deteriorated plastic containers and garbage, located near table 6.
Root Cause	There was no official document establishing control of the warehouses and their managers.
Corrective Action	Warehouses in the Garambullo production area are conditioned.
Verification of Closeout	El sitio adjunta las siguientes evidencias, modifico su documento Análisis de peligros F-200-OCE-18, en el documento indica los objetos que debe resguardar en cada almacén, envía evidencia para observar la implementación de este control y la implementación de la limpieza, envía evidencia de la asignación de llaves para el control de los almacenes. // The site attached the following evidence, modified its document Hazard Analysis F-200-OCE-18, in the document indicates the objects to be safeguarded in each warehouse, sends evidence to observe the implementation of this control and the implementation of cleaning, sends evidence of the allocation of keys for the control of the warehouses.
Completion Date	08/Jun/2023
Closeout Date	05/Jun/2023
	Evidence

Clause	7.3.3.2 Measures shall be in place to control domestic and wild animals in the growing fields and to prevent the presence of domestic or wild animals in storage and product handling areas.
Response	Minor
Evidence	Minor. In the Nueva Esperanza production unit, in table 6 with corn production, 3 dogs were observed, which come from an area of external garbage accumulation; the barriers implemented in that perimeter are not efficient, since dogs were observed jumping from one area to another.
Root Cause	Not all staff are clear on how to act in the presence of animals within the production areas.
Corrective Action	The edges where the mesh is placed are reduced and more height is provided to the perimeter barrier in the production unit. In the second barrier, the height was increased along the entire side that adjoins the garbage dump facilities.
Verification of Closeout	El sitio adjunta evidencia fotográfica de la zona observada implementando como corrección la implementación de barreras mas altas y la implementación de doble barrera de protección, el sitio también realizo capacitación del personal en el tema IT 100 PAA 05 Inspección de perímetros y áreas comunes, envía la instrucción la cual contiene información y acciones para actividad animal. // The site attached photographic evidence of the observed area implementing as a correction the implementation of higher barriers and the implementation of double barrier protection, the site also conducted staff training on the subject IT 100 PAA 05 Inspection of perimeters and common areas, send the instruction which contains information and actions for animal activity.
Completion Date	09/Jun/2023
Closeout Date	05/Jun/2023

Audit Statements

	Item	Evidence
Opening Meeting	People Present at the Opening Meeting (Please list names and roles in the following format Name: Role separated by commas)	Juan de Dios Herrera: Lead auditor, Victoria Olmos T.: Agricultural production, Cesar Mendez: Safety coordinator, Maria Guadalupe: Plant health, Cecilia S.: Quality, Jorge T.: P.A., Maricruz Garcia Hernandez: Quality, Omar Chavez: Quality, Esteban Macias: Plant health, Maria Asunsion: CRR.
Facility Description	Auditor Description of Facility (Please provide facility description include # of employees, size, production schedule, general layout, and any additional pertinent details	The site AGUILARES S.P.R. DE R.L. produces garlic, cauliflower, broccoli, celery, lettuce, radicchio, sweet corn, cabbage and suqini squash, in open fields, the agricultural production process is conventional and organic for some production areas, it was observed that the production and packaged product from the field, is mobilized by platforms covered with plastic tarps,

		also sends product in bulk. At the production sites, production is available during defined periods based on the planting program and according to the client's requirements; the total production area is 1948 hectares. the main source of water is obtained from 56 wells distributed in its 23 production units, the water is stored in 29 open ponds, the ponds are protected in its perimeter and are part of a hygiene program, the water for service and hygiene uses, comes directly from identified wells, the hygiene water is stored in plastic containers identified for this use and is constantly analyzed based on a sampling program, the water is used for mixing products for plant protection, sanitary and sanitation procedures. During the inspection of each production site, the following facilities were observed to be available: mobile toilets, hand washing, general storage of phytosanitary products, secondary storage of agrochemicals at each production site, storage of sanitation substances, machinery repair shop, canteens, pesticide preparation areas, machinery storage and irrigation areas. The harvested products corresponding to the scope of this audit are delivered in bulk and packaged. During the inspection, the following production units were visited: Sofia, El Pilar, Nueva Esperanza, Jocoqui, Mayorazgo, San Pedro, El Castillo, Obrajuelos, La Chury, El Garambullo, Los Angeles, El Pato, Villa Verde, Rancho Aguilares, Santa Catarina, Doña Rosa Orgánico, Rancho Doña Rosa and San Javier. Unannounced audit with scope of modules 2, 7 and quality module.
Closing Meeting	People Present at the Closing Meeting (Please list names and roles in the following format Name: Role separated by commas)	Juan de Dios Herrera: Lead auditor, Victoria Olmos T.: Agricultural production, Cesar Mendez: Safety coordinator, Maria Guadalupe: Plant health, Cecilia S.: Quality, Jorge T.: P.A., Maricruz Garcia Hernandez: Quality, Omar Chavez: Quality, Esteban Macias: Plant health, Maria Asunsion: CRR.
Auditor Recommendation	Auditor Recommendation	Maintain certification

2.1.1 Management Responsibility Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.1.1.1	Senior site management shall prepare and implement a policy statement that outlines at a minimum the commitment of all site management to: i. Supply safe food; ii. Establish and maintain a food safety culture within the site; iii. Establish and continually improve the site's food safety management system; and iv. Comply with customer and regulatory requirements to supply safe food. The policy statement shall be: v. Signed by the senior site manager and displayed in prominent positions; and vi. Effectively communicated to site personnel in language(s) understood by all staff.	Compliant	
2.1.1.2	Senior site management shall lead and support a food safety culture within the site that ensures at a minimum: i. The establishment and documentation of clear and concise food safety objectives and performance measures and their communication to all relevant staff; ii. Adequate resources are available to meet food safety objectives and performance measures; iii. Food safety practices and all applicable requirements of the SQF System are adopted and maintained; iv. Staff are informed and are aware of their food safety and regulatory responsibilities; v. Staff are informed and held accountable for their food safety and regulatory responsibilities; vi. Staff are positively encouraged and required to notify management of actual or potential food safety issues; and vii. Staff are empowered to act to resolve food safety issues within their scope of work.	Compliant	
2.1.1.3	The reporting structure shall identify and describe the site personnel with specific responsibilities for tasks within the food safety management system and identify backup for absence of key personnel. Job descriptions for the key personnel shall be documented.	Compliant	
2.1.1.4	Senior site management shall designate a primary and substitute SQF practitioner for each site with responsibility and authority to: i. Oversee the development, implementation, review, and maintenance of the SQF System, including Good Agricultural/Operating Practices outlined in 2.4.2, and the food safety plan outlined in 2.4.3. ii. Take appropriate action to ensure the integrity of the SQF System; and iii. Communicate to relevant personnel all information essential to ensure the effective implementation and maintenance of the SQF System	Compliant	

2.1.1.5	The primary and substitute SQF practitioner shall: i. Be employed by the site; ii. Hold a position of responsibility related to the management of the site's SQF System; iii. Have completed a HACCP training course; iv. Be competent to implement and maintain HACCP based food safety plans; and v. Have an understanding of the SQF Food Safety Code: Primary Plant Production and the requirements to implement and maintain an SQF System relevant to the site's scope of certification.	Compliant	
2.1.1.6	Senior site management shall ensure the training needs of the site are resourced, implemented, and meet the requirements outlined in system elements 2.9 and that site personnel have met the required competencies to carry out those functions affecting the legality and safety of food products.	Compliant	
2.1.1.7	Senior site management shall ensure the integrity and continued operation of the food safety system in the event of organizational or personnel changes within the company or associated facilities.	Compliant	
2.1.1.8	Senior site management shall designate defined blackout periods that prevent unannounced re-certification audits from occurring out of season or when the site is not operating for legitimate business reasons. The list of blackout dates and their justification shall be submitted to the certification body a minimum of one (1) month before the sixty (60) day re-certification window for the agreed-upon unannounced audit.	Compliant	

SS 2.1.1 Management Responsibility Summary

The food safety commitment is documented in: Quality Policy F 200 PAA 01 dated April 13, 2023, the document is signed by senior management, continuous improvements and food safety objectives have been established by senior management, for example: comply with 90% of good practices implemented and delivery of at least 95% of what is required by the buyer. The site has promoted the dissemination of the policy through training and installation of the visible policy at each access to the production units, and the policy is posted in the workers' languages. The safety culture has started with the dissemination and understanding through evaluations on the implementation of good practices. The site has documented the responsibilities of each member and they have been communicated through meetings and e-mails to those responsible for the areas; the human resources department is in charge of notifications when there are new members. The site has the Aguilares Agricultural Production Organization Chart F 300 PAA 01 available; the document was updated according to the site's positions. The descriptions, responsibilities and scope of each position are indicated in Job Description F300-OCE 020. The food safety officers and SQF managers are full time employees of the facility and evidence of their training was observed, e.g. SQF Code edition 09 and HACCP for agricultural enterprises. The site has established that plant personnel report food safety issues to management. On inspection of personnel files, competency was demonstrated through internal and external trainings managed by food safety and human resources personnel. This was an unannounced audit.

2.1.2 Management Review Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.1.2.1	The SQF system shall be reviewed by senior site management at least annually and include: i. Changes to food safety management system documentation (policies, procedures, specifications, food safety plan); ii. Food safety culture performance; iii. Food safety objectives and performance measures; iv. Corrective and preventative actions and trends in findings from internal and external audits, customer complaints, and verification and validation activities; v. The hazard and risk management system; and vi. Follow-up action items from previous management review. Records of all management reviews and updates shall be maintained.	Compliant	
2.1.2.2	The SQF Practitioner(s) shall update senior site management on at least a monthly basis on matters impacting the implementation and maintenance of the SQF System. The updates and management responses shall be documented.	Compliant	

SS 2.1.2 Management Review Summary

The site has documented annual reviews of the SQF system in the Management Review Minutes Format F 200 OCE 11, annual meeting dated April 13, 2023, the meeting was held with the presence of management, the site have also documented monthly meetings, the review includes, for example the following topics: business unit policy, internal and external evaluation results, corrective actions, customer complaints, safety and quality indicators, among others. The system is reviewed by management and food safety managers when possible changes are made to products and processes. The financial projection for maintaining good practices is included in the annual meetings, and the departments request financial resources for maintaining the processes at each monthly meeting when required. The safety culture has begun with the dissemination and understanding through evaluations of the implementation of good practices; the evaluations and results were presented to senior management. It was noted that the SQF professional is responsible for keeping records of all reviews, validations and changes to the SQF system. The process for managing and conducting meetings is described in the Food Safety Manual.

2.1.3 Complaint Management Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.1.3.1	The methods and responsibility for handling, investigating, and resolving complaints from commercial customers, consumers, and authorities arising from products grown or handled on-site, shall be documented and implemented.	Compliant	
2.1.3.2	Adverse trends of customer complaint data shall be investigated and analyzed, and root cause established by personnel knowledgeable about the incidents.	Compliant	
2.1.3.3	Corrective and preventative action shall be implemented based on the seriousness of the incident and the root cause analysis as outlined in 2.5.3.	Compliant	

	Records of customer complaints, their investigation and resolution shall be maintained.		

SS 2.1.3 Complaint Management Summary

Procedure in which responsibilities and methods for handling complaints are set out in: Continuous Improvement PR 200 OCE 04 section 2.1.4 Complaint Management, on site complaints have been filed, customer complaints for example: presence of insects in lettuce, presence of a part of a coin, presence of alleged blood in lettuce. The procedure includes assigning responsibility and corrective action for complaints related to food safety and quality, the investigation of complaints is recorded and the site follows up on their resolution. Investigations are directed to food safety managers. Corrective actions and records are available and observed in compliance with the Corrective Action Procedure. The site has documented trend charts of complaints reported at the annual and monthly meeting related to product quality.

2.2.1 Food Safety Management System Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.2.1.1	The methods the site uses to meet the requirements of the SQF Food Safety Code: Primary Plant Production shall be maintained in electronic and/or hard copy documentation. They will be made available to relevant staff and include: i. Food safety policies and organization chart; ii. Products covered under the scope of certification; iii. Food safety regulations that apply to the site and to the country of sale if known; iv. Agricultural inputs/materials, packaging materials, and finished product specifications; and v. Written procedures and programs (Good Agricultural Practices and/or Good Operational Practices) and other documentation necessary to support the development, implementation, maintenance, and control of the SQF System (e.g., food safety plans, validation, and verification).	Compliant	
2.2.1.2	Food safety plans, Good Agricultural/Operating Practices, and all relevant aspects of the SQF System shall be reviewed, updated, and communicated as needed when any potential changes implemented have an impact on the site's ability to deliver safe food. The reason for the change shall be documented.	Compliant	

SS 2.2.1 Food Safety Management System Summary

Methods and responsibilities to comply with SQF requirements have been documented in: Food Safety and Quality Manual MC 200 OCE 01, the manual and documents were observed available to staff in electronic copies available on a website, the documentary system is in charge of the SQF practitioner as in charge of the process, he is responsible for its modifications and updating according to change requests, during the inspection policies, scopes of certification, applicable regulations, procedures for process control and formats were observed available. Changes to the document system are sent by e-mail to each department for approval. The current versions of the document system were verified; at the time of the audit there

2.2.2 Document Control Module 2 Primary Plant Production

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

SS 2.2.2 Document Control Summary

The methods and responsibilities for the creation of SQF system documents are described in: Document Control PR 200 OCE 01, document controls have been established for the agricultural production process, in the document description of activities, control of obsolete documents, new procedures or their modification, in the inspection the documents were observed properly stored and available in electronic in the web cloud assigned according to the areas responsible for their execution, revisions of the documentary system are performed by the SQF practitioner, changes are included in each procedure at the end of the procedures. The master list is maintained in: Master list of documents F 200 OCE 01, in the document is observed the name of the documents, codification and version, the documentary system was observed properly stored in site office in charge of the head of food safety and in electronic managed by the SQF practitioner. The control of the assigned documents is indicated in Document delivery published in the quality system F 200 OCE 15.

2.2.3 Records Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.2.3.1	All manual or electronic/digital records shall be legible, suitably authorized, and/or signed by those undertaking activities to demonstrate that inspections, supervisory reviews, testing, and other essential activities have been completed.	Compliant	
2.2.3.2	Records shall be retained in accordance with periods specified by a customer or regulations or at a minimum no less than product shelf life.	Compliant	

SS 2.2.3 Records Summary

The control of records and their management is indicated in: PR 200 OCE 02 Control of records, the list of documents was observed available in: F200-OCE 02 Records Control Chart, in the inspection the records were observed legible and signed by personnel, current records, the documents show the name of the documents, codification and version which must be used by each area. The records related to the production process and food safety controls stored in the central office were observed, the use of updated formats was observed, and the person in charge of the documentary system ensures the availability of the information at least as long as the shelf life of the product.

2.3.1 Plant Variety/Hybrid or Product Development Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.3.1.1	The methods and responsibility for designing, developing, and converting product concepts (e.g. new varieties, hybridization, crops, species) to commercial realization shall be documented and implemented and comply with regulatory and customer requirements. Records for new products testing, shelf life, and final approvals shall be maintained.	Compliant	
2.3.1.2	The food safety plan shall be reviewed and revised accordingly for each new product and its associated process through conversion to commercial production and distribution, or where a change to inputs, process, or packaging occurs that may impact food safety.	Not Applicable	No product development was carried out in the company during this season.
2.3.1.3	New products shall be tested and inspected to ensure they meet stated shelf life, maximum residue limits (MRLs), and other regulatory and customer requirements (e.g., potency, strength, purity).	Not Applicable	No product development was carried out in the company during this season.
2.3.1.4	The process flows for all new and existing processes shall be designed to ensure that products meet specifications and to prevent cross-contamination.	Not Applicable	No product development was carried out in the company during this season.

SS 2.3.1 Plant Variety/Hybrid or Product Development Summary

N/A. The methods and responsibilities for the process for the development of new agricultural products are indicated in the documents: Food Safety Manual, in the document the process to be followed for new products was drafted. No product development has been carried out in the company.

2.3.2 Specifications (Agricultural Inputs, Packaging, Harvested Product, and Contract Services) Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence

2.3.2.1	Specifications and/or descriptions for seeds, agricultural inputs, packaging, and contract services that impact finished product safety shall be documented, approved, comply with relevant legislation, and kept current through a review process.	Compliant	
2.3.2.2	Food contact packaging, seeds, and agricultural inputs shall be verified to ensure product safety is not compromised and the material is fit for its intended purpose. Verification shall include certificates of conformance, certificate of analysis, or sampling and testing (refer to 2.4.4.1).	Compliant	
2.3.2.3	Finished product specifications shall be documented, approved by the site and its customer where applicable, accessible to relevant staff, and kept current through a review process. Specifications shall include, where applicable: i. Microbiological, purity, strength, composition, and agricultural chemical limits; ii. Maximum residue limits (MRLs) for pesticides; and iii. Labeling and packaging regulatory and customer requirements.	Compliant	
2.3.2.4	The methods and responsibilities for managing contract farms, services (e.g., spraying), packers, or storage and distribution facilities shall be documented and implemented to ensure the following are being met: i. Contract farms and services shall comply with the SQF Food Safety Code: Primary Plant Production and relevant regulatory and customer requirements; ii. Changes to contractual agreements are approved by both parties and communicated to relevant personnel; and iii. Records of all contract reviews and changes to contractual agreements and their approvals are maintained.	Compliant	
2.3.2.5	A register or listing of all specifications and/or descriptions for seeds, agricultural inputs, packaging, and labels, finished products, and contract services shall be maintained and kept current.	Compliant	

SS 2.3.2 Specifications (Agricultural Inputs, Packaging, Harvested Product, and Contract Services) Summary

The site has documented the specifications for the procurement of inputs is documented in: Organic fertilizers F 200 EAG 20, Seedling reference values and attributes document F-100-IAR-22, POE Purchase of inputs PR 500-PAA-01, requirements were observed for: fertilizers, agrochemicals, purchased services, seedling, plastic containers for harvesting, chemical inputs for cleaning, among others, the specifications were observed updated, approved by the food safety department and comply with national legislation. Product labels are approved by the SQF Professional, are accurate and meet regulatory requirements. Harvested product specifications indicate that they must comply with pesticide tolerances according to country of destination and hygienic conditions. Field-packed product specifications were observed and approved by the company and its client. The responsible personnel assigned to prepare and approve the details of the raw materials, inputs and chemicals used during the process are sales managers and the SQF professional. The food safety manager has a list of all available specifications available for field personnel, farm input warehouse manager and purchasing department. Emergency use of suppliers is not allowed on site, the requirement is to purchase only from approved suppliers.

2.3.3 Approved Supplier/Input Purchasing Program Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.3.3.1	Seeds, agricultural inputs, harvested product, market-ready product, and packaging materials that impact finished product food safety shall be supplied by an approved supplier. The methods and responsibility for selecting, evaluating, approving, and monitoring an approved supplier shall be documented and implemented. The approved supplier program shall contain at a minimum: i. A risk level assigned to each supplier that is based on the past performance of the supplier, criticality to the site, food safety risk, and other relevant factors determined by the site; ii. Agreed specifications; iii. A summary of the food safety controls implemented by the approved supplier, including regulatory compliance and licensing where applicable; iv. Methods for granting approved supplier status; v. Methods and frequency of monitoring approved suppliers, which may include testing, receiving inspection, and/or supplier audits; vi. Methods and frequency of reviewing approved supplier performance and status. Where supplier audits are used as a monitoring tool, they shall be based on risk and conducted by individuals knowledgeable of applicable regulatory and food safety requirements and trained in auditing techniques. A register or list of approved suppliers and records of monitoring activities shall be maintained. Approved supplier registers shall include supplier contact details. All approved and emergency suppliers shall be registered.	Compliant	
2.3.3.2	The receipt of seeds, agricultural inputs, harvested product, market-ready product, and packaging materials from non-approved suppliers shall be acceptable in an emergency situation, provided they are inspected or analyzed before use.	Compliant	
2.3.3.3	Agricultural inputs, harvested product, market-ready product, and packaging materials received from other sites under the same corporate ownership shall be subject to the same specification requirements (refer to 2.3.2), approved supplier requirements, and receiving inspections as all other material providers.	Compliant	

SS 2.3.3 Approved Supplier/Input Purchasing Program Summary

Controls for supplier selection, selection criteria and monitoring of suppliers are documented in: PR 500 OCE 01 national purchases, the document establishes the methods and responsibilities for evaluating, applicable requirements, supplier complaint process and corrective actions, control for non-approved suppliers, the document, its update and implementation is in charge of the purchasing staff and food safety department. Supplier evaluations are documented and filed by the sales department and food safety area; evaluations are recorded in Initial supplier evaluation F-500-OCE-05 and Ongoing supplier evaluation F 500 OCE 08. The requirements for cleaning chemicals, agrochemicals, fertilizers and harvesting material were

observed; the evaluation and monitoring process establishes qualifications for suppliers; the site has a current and accurate list of suppliers in List of authorized suppliers of products and services F-500-OCE-03; the level of compliance, supplier information and contact data were observed for each supplier.

2.4.1 Food Legislation Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.4.1.1	The owner/senior site manager shall ensure that, at the time of delivery to its customer, the food supplied shall comply with food safety and production legislation applicable in the country of use and sale, if known. Any specific licensing requirements or commodity-specific regulations shall be maintained and kept current.	Compliant	
2.4.1.2	The methods and responsibility for ensuring the organization is kept informed of changes to relevant legislation, scientific and technical developments, emerging food safety issues, and relevant industry codes of practice shall be documented and implemented.	Compliant	
2.4.1.3	SQFI and the certification body shall be notified in writing within twenty-four (24) hours as a result of a regulatory warning or event. Notification to SQFI shall be by email to foodsafetycrisis@sqfi.com.	Compliant	

SS 2.4.1 Food Legislation Summary

Legislation references applicable to the site are indicated in: (USA, European Union, Canada, Japan and Mexico) and customer requirements are indicated in procedure IT-200-OCE-01 Legislation Update, the document includes regulations related to: food safety, official Mexican standards, FDA, CFR, USDA, Senasica, Codex and regulations of Canada, European Union, and Japan. It is documented that the certification body and SQF will be notified within 24 hours if a food safety event occurs that requires public notification, and regulatory compliance is reviewed and documented by the SQF practitioner. The site keeps updated on changes in legislation, technical developments and industry codes of practice in their specific industry, it was noted that regulatory compliance for this operation includes updating legislation for each area.

2.4.2 Good Manufacturing Practices Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.4.2.1	The site shall ensure the applicable Good Agricultural Practices described in modules 7, 8, or 18 and the Good Operating Practices described in module 10 of this Food Safety Code are documented and implemented (refer to 2.2.1.1), or	Compliant	

	exempted according to a written risk analysis outlining the justification for exemption or evidence of the effectiveness of alternative control measures to ensure that food safety is not compromised.		

SS 2.4.2 Good Manufacturing Practices Summary
Controls have been established and implemented to ensure good practices at the site, the inspection observed the food safety prerequisites documented in the procedures, for example: IT. 100 PAA 31 Washing and disinfection of harvesting equipment, IT 100 PAA 09 Latrine management and use, IT 100 PAA 34 Washing and sanitization of carafes, jars, pipes and tanks, IT - 100 PAA 28 HAND WASHING, IT PAA 08 Use of water. The documents are updated and implemented based on the risk analysis.

2.4.3 Food Safety Plan Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.4.3.1	A HACCP-based referenced food safety plan, developed by a responsible authority, shall be implemented in the absence of a specifically developed food safety plan for the site. The site shall: i. Maintain current records indicating that the food safety plan has been reviewed and its scope of hazard analysis, risk assessments, and control measures, such as Good Agricultural or Operational Practices, cover all products produced and sold by the site and are within the scope of certification; and ii. Document when changes in the food safety plan have impacted their Good Agricultural or Operational Practices. Note: Sites shall choose either 2.4.3.1 or 2.4.3.2 with the subsequent 2.4.3 requirements as the mandatory element.	Compliant	
2.4.3.2	Where a site has developed its own food safety plan, either by choice or due to product(s) not included within the scope of a HACCP-based model as per 2.4.3.1, it shall be implemented and maintained and outline how the organization controls and assures food safety of the products or product groups and their associated processes that are included in the scope of the SQF certification. More than one HACCP food safety plan may be required to cover all products included in the scope of certification.	Compliant	
2.4.3.3	The food safety plan(s) shall be developed and maintained by a team that includes the SQF practitioner and those site personnel with agricultural, technical, and/or machinery knowledge relevant to the commodities and products. Where the relevant expertise is not available on-site, advice may be obtained from other sources to assist the food safety team.	Compliant	

2.4.3.4	The scope of each food safety plan shall be developed and documented including the start and endpoints of the processes under consideration and all relevant inputs and outputs.	Compliant	
2.4.3.5	Product descriptions shall be developed and documented for all products included in the scope of the food safety plans. These shall reference and/or include: i. The finished product specifications; ii. Information relevant to product safety, such as it is ready-to-eat, requires further processing, and/or storage conditions; and iii. The intended use of each product, which includes target consumer groups, the potential for consumption by vulnerable groups of the population, requirements for further processing if applicable, and potential alternative use of the product.	Compliant	
2.4.3.6	The food safety team shall develop and document a flow diagram covering the scope of each food safety plan. The flow diagram shall include every step in the process of primary production, all agricultural inputs, packaging material, service inputs (e.g., water, steam, gasses as appropriate), process delays, and all process outputs, including feed, waste, and rework. Each flow diagram shall be confirmed by the food safety team to cover all stages and hours of operation.	Compliant	
2.4.3.7	The food safety team shall identify and document all food safety hazards that can reasonably be expected to occur at each step in the processes, including agricultural inputs.	Compliant	
2.4.3.8	The food safety team shall conduct a hazard analysis for every identified hazard to determine which hazards are significant, i.e., their elimination or reduction to an acceptable level is necessary to control food safety. The methodology for determining hazard significance shall be documented and used consistently to assess all potential hazards.	Minor	Minor. The site has not developed a risk analysis analysis to identify specific hazards at the specific hazards at the broccoli and broccoli stage of broccoli and celery harvesting and packing. celery.
2.4.3.9	The food safety team shall determine and document the control measures that must be applied to all significant hazards. More than one control measure may be required to control an identified hazard, and more than one significant hazard may be controlled by a specific control measure.	Compliant	
2.4.3.10	Based on the results of the hazard analysis (refer to 2.4.3.8), the food safety team shall identify the steps in the process where control must be applied to eliminate a significant hazard or reduce it to an acceptable level (a critical control point or CCP). In instances where a significant hazard has been identified at a step in the process, but no control measure exists, the food safety team shall modify the process to include an appropriate control measure.	Compliant	N/A. No CCP are identified on the HACCP
2.4.3.11	For each identified CCP, the food safety team shall identify and document the critical limits that separate safe from unsafe product. The food safety team shall	Compliant	N/A. No CCP are identified on the HACCP

	validate all of the critical limits to ensure the level of control of the identified food safety hazard(s) and that all critical limits and control measures, individually or in combination, effectively provide the level of control required (refer to 2.5.2.1).		
2.4.3.12	The food safety team shall develop and document procedures to monitor CCPs to ensure they remain within the established limits (refer to 2.4.3.11). Monitoring procedures shall identify the personnel assigned to conduct testing, the sampling and test methods, and the test frequency.	Compliant	N/A. No CCP are identified on the HACCP
2.4.3.13	The food safety team shall develop and document deviation procedures that identify the disposition of affected product when monitoring indicates a loss of control at a CCP. The procedures shall also prescribe actions to correct the process step to prevent recurrence of the safety failure.	Compliant	N/A. No CCP are identified on the HACCP
2.4.3.14	The documented and approved food safety plan(s) shall be implemented in full. The effective implementation shall be monitored by the food safety team, and a full review of the documented and implemented plans shall be conducted at least annually, or when changes to the process, equipment, inputs, or other changes affecting product safety occur.	Compliant	
2.4.3.15	Procedures shall be in place to verify that critical control points are effectively monitored and appropriate corrective actions are applied. Implemented food safety plans shall be verified as part of SQF System verification (refer to 2.5).	Compliant	N/A. No CCP are identified on the HACCP
2.4.3.16	Critical control point monitoring, corrective action, and verification records shall be maintained and appropriately used.	Compliant	N/A. No CCP are identified on the HACCP
2.4.3.17	Where food safety regulations in the country of production and destination (if known) prescribe a food safety control methodology other than the Codex Alimentarius Commission HACCP guidelines, the food safety team shall implement food safety plans that meet both Codex and food regulatory requirements.	Compliant	N/A .There are no other methodologies to be in compliance.

SS 2.4.3 Food Safety Plan Summary

The HACCP Food Safety Plan is documented, it was observed includes each process in the scope of this audit, documented in Hazard Analysis F 200 OCE 18 documented for each agricultural production process, the multidisciplinary food safety team has been documented, the team has been identified and trained by the SQF practitioner. The HACCP plan includes a list of products in the scope of certification, flow charts, including all input and output steps. Site verified flowcharts were observed in July 2023. Control measures have been documented, according to the analysis performed there are no critical control points in this process where only fresh product is packaged in the field. A hazard analysis was also documented for each step of the process, the hazards present at each stage, instructions for surveillance activities, for example controls for water, hygiene, agrochemicals, fertilizers, training, control of inputs, etc. The document includes all stages of the agricultural production process up to field packaging or delivery of the product; during the inspection it was observed that it includes all stages of the process. 2.4.3.8 Minor. The site has not developed a risk analysis analysis to identify specific hazards at the specific hazards at the broccoli and broccoli stage of broccoli and celery harvesting and packing. celery.

2.4.4 Product Sampling, Inspection and Analysis Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.4.4.1	The sampling, inspecting, and/or analyzing of agricultural inputs and finished product shall be documented and implemented. The procedures applied shall ensure: i. Inspections and analyses are completed at regular intervals as required and to agreed specifications (e.g., MRLs, purity, strength, composition as per 2.3.2) and regulatory and labeling requirements; ii. Records of all inspections and analyses are maintained; and iii. All analyses are conducted to nationally recognized methods or alternative methods which are validated as equivalent to the nationally recognized methods. Where external laboratories are used to conduct input or product analyses, the laboratories shall be accredited to ISO 17025 or an equivalent national standard, licensed or recognized by a regulatory authority if required, and shall be included on the site's contract service specifications register (refer to 2.3.2.1). Where internal laboratories are used to conduct input or product analyses, sampling and testing methods shall be used in accordance with the applicable requirements of ISO/IEC 17025 or an equivalent national standard, including annual proficiency testing for personnel conducting analyses.	Compliant	
2.4.4.2	On-site laboratories conducting chemical and microbiological analyses that may pose a risk to product safety shall ensure the following: i. Be located separate from any food handling or packaging activity and designed to limit access only to authorized personnel; ii. Provisions shall be made to isolate and contain all laboratory waste and to manage laboratory waste separately from food waste; iii. Laboratory wastewater outlets shall at a minimum be downstream of drains that service food processing and handling areas; and iv. Signage is displayed that identifies the laboratory area as a restricted area, accessible only by authorized personnel.	Compliant	
SS 2.4.4 Product Sampling, Inspection and Analysis Summary			
Instructions to perform sampling, inspection and analysis of raw materials, work in progress, surfaces and product have been implemented, have been documented and implemented on site in: Annual water source sampling program F 100 PAA 32, the analysis program is generated by the food safety department at required intervals according to specifications agreed on site, they are also scheduled based on risk assessments performed according to the production process, the analyses are performed according to nationally recognized methods by accredited laboratories according to ISO-17025, analyses were observed performed on: irrigation drippers, wells, knives used in harvesting, plastic containers, harvesters' hands, packaging, harvester belts, gloves, contact surfaces, among others, the analyses do not indicate contamination, results without the presence of E. coli, total coliforms, Listeria spp. and			

pesticide molecules. The site has generated a database of the behavior of the analyses performed. The site does not have a laboratory.

2.4.5 Non-conforming Materials and Product Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.4.5.1	The methods and responsibility for how to control non-conforming products, agricultural inputs, and packaging shall be documented and implemented. The procedures shall ensure: i. Items are quarantined (held), identified, handled, re-worked, and/or disposed of in a manner that minimizes the risk of inadvertent use, improper use, or risk to the integrity of finished product; ii. All relevant personnel are aware of the site's hold and release instructions and approvals; and iii. Records of non-conforming product holds, release, and dispositions are maintained.	Compliant	

SS 2.4.5 Non-conforming Materials and Product Summary

The site has documented written methods and responsibilities for retaining nonconforming product, harvest material, work in process, ingredients and equipment in: PR 200 OCE 06 Control of Nonconforming Product, methods have been identified for segregating, identifying, handling and disposing of product with contamination or foreign matter issues, it is recorded in Nonconforming Product Rejection Record F-100-EAG-32 and Nonconforming Product Analysis F-200-OCE-12. The procedure also describes actions to minimize any inadvertent use of tools or machinery. Nonconforming products or equipment are identified, segregated or disposed of, and records are maintained by the quality and food safety inspectors.

2.4.6 Product Rework Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.4.6.1	The responsibility and methods outlining how harvested or packaged product or packaging are reworked shall be documented and implemented. The methods applied shall ensure: i. Reworking operations are supervised by qualified personnel; ii. Reworked product is clearly identified and traceable; iii. Each batch/lot of reworked product is inspected or analyzed as required before release; iv. Inspections and analyses conform to the requirements outlined in element 2.4.4.1; and v. Records of all reworking operations are maintained.	Not Applicable	N/A. For food safety issues the produce or packaging is not reworked or recycled.

SS 2.4.6 Product Rework Summary
N/A. For food safety issues the produce or packaging is not reworked or recycled.

2.4.7 Product Release Module 2 Primary Plant Production

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

SS 2.4.7 Product Release Summary
The site has documented the procedure for the release of lots ready for harvest and shipment, the indications are documented in the procedure: IT 100 PAA 20 garlic harvest, IT 100 PAA 21 cauliflower harvest, IT 100 PAA 22 broccoli harvest, IT 100 PAA 53 celery harvest, IT 100 PAA 23 lettuce harvest, IT 100 PAA 46 radicchio harvest, IT 100 PAA 24 sweet corn harvest, IT 100 PAA 52 cabbage harvest and IT 100 PAA 40 suqini squash harvest, The inspection for the correct release of lots includes the review of hygiene, plant health and quality conditions. The food safety and plant health person is in charge of the review of these activities. Releases made for field-packed product also include customer requirements.

2.4.8 Environmental Monitoring Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.4.8.1	A risk-based environmental monitoring program shall be in place for all products grown indoors and packhouse operations and include all processes and immediate surrounding areas. The methods and responsibility for the environmental monitoring program shall be documented and implemented.	Compliant	
2.4.8.2	An environmental sampling and testing schedule shall be prepared. It shall at a minimum: i. Detail the applicable pathogens or indicator organisms to test for in that industry; ii. List the number of samples to be taken and the frequency of sampling; iii. Outline the locations in which samples are to be taken and the	Compliant	

	rotation of locations as needed; and iv. Describe the methods to handle elevated or undesirable results.		
2.4.8.3	Environmental testing results shall be monitored, tracked, and trended, and preventative actions (refer to 2.5.3.1) implemented where unsatisfactory trends are observed.	Compliant	

SS 2.4.8 Environmental Monitoring Summary

Sampling procedure documented in: Annual Sampling Program F-100-PAA-32, analyses are scheduled at regular intervals in accordance with regulatory requirements, the sampling schedule includes sampling directed at irrigation drippers, wells, knives used in harvesting, plastic containers, harvester hands, packaging, harvester belts, gloves, contact surfaces, among other sampling. Sampling has been programmed considering the zones and tests are performed for: Fecal coliforms, Total coliforms, Salmonella spp, Listeria monocytogenes, E. coli and pesticides, the analyses do not indicate presence of contamination. The site has also documented the Validation Plan and has a trend analysis performed by the food safety department.

2.5.1 Validation and Effectiveness Module 2 Primary Plant Production

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

SS 2.5.1 Validation and Effectiveness Summary

The validation criteria for prerequisite programs are established in F-200-OCE-19 Management System Validation: F-200-OCE-19 Validation of the management system, the description of validations for the following practices was observed: training, maintenance, handling of agrochemicals, among others. For each validation, the target percentage and the follow-up for monitoring compliance are indicated; the results of compliance, frequency, validation method and effectiveness have also been documented; validation follow-ups are in charge of the food safety department and the departments involved; validation verification activities are carried out monthly and management is notified at meetings.

2.5.2 Verification Activities Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.5.2.1	The methods, responsibility, and criteria for verifying monitoring of Good Agricultural/ Operating Practices, critical control points, other food safety controls, and the legality of certified products shall be documented and implemented. The methods applied shall ensure that personnel with responsibility for verifying monitoring activities authorize each verified record.	Compliant	
2.5.2.2	A verification schedule outlining the verification activities, their frequency of completion, and the person responsible for each activity shall be prepared and implemented. Records of the verification of monitoring activities shall be maintained.	Compliant	

SS 2.5.2 Verification Activities Summary

The methods implemented to verify the prerequisite programs are established in section 2.5 System verification of the food safety manual. The document describes the activities of cleaning and disinfection of surfaces, integrated pest management, suppliers, auditors, microbiological analysis, among others, and also describes the responsibilities for operational personnel and food safety monitors. The food safety manager is responsible for validating and verifying the critical limits established to maintain the food safety of the harvesting and packing process in the field.

2.5.3 Corrective and Preventative Action Module 2 Primary Plant Production

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

SS 2.5.3 Corrective and Preventative Action Summary

The process for performing root cause analysis has been documented in the document Internal Evaluation PR-2000-CE-03, it describes the methods and responsibilities for investigating, resolving and managing corrective actions by site, the document also describes the process for reporting corrective and preventive actions, follow-up and control, the records of investigations and corrective actions of internal audit nonconformities were reviewed and found to have been documented by food safety personnel. Notification of corrective actions to management was observed through monthly meetings, the actions implemented were documented in Investigations and corrective actions with code F-200- OCE-03.

2.5.4 Internal Audits and Inspections Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.5.4.1	The methods and responsibility for scheduling and conducting internal audits to verify the effectiveness of the SQF System shall be documented and implemented. Internal audits shall be conducted in full and at least annually. The methods applied shall ensure: i. All applicable requirements of the SQF Food Safety Code: Primary Plant Production are audited per the SQF audit checklist or a similar tool, and objective evidence is recorded to verify compliance and/or non-compliance; ii. Corrective and preventative actions of deficiencies identified during the internal audits are undertaken (refer to 2.5.3); iii. Audit results are communicated to relevant management personnel and personnel responsible for implementing and verifying corrective and preventive actions; and iv. Changes implemented from the internal audit that have an impact on the site's ability to deliver safe food result in a review of applicable aspects of the SQF System (refer to 2.3.1.3). Records of internal audits and any corrections and corrective action taken as a result of internal audits are maintained.	Compliant	
2.5.4.2	Personnel conducting internal audits shall be trained and competent in internal audit procedures. Where practical, personnel conducting internal audits shall be independent of the function being audited.	Compliant	
2.5.4.3	Regular inspections during growing and harvesting of products, packing of products, plant production, and/or equipment used shall be planned and carried out to verify Good Agricultural/Operating Practices and building/equipment maintenance are compliant to the applicable SQF Food Safety Code. The site shall: i. Take corrections or corrective and preventative actions; and ii. Maintain records of inspections and any corrective actions taken.	Compliant	
SS 2.5.4 Internal Audits and Inspections Summary			
The process for the control of internal inspections and audits is documented in PR-200-OCE-03 Internal Evaluations: PR-200-OCE-03 Internal Evaluations, the activities for the execution of audits, audit principles, audit team, audit scheduling, as well as the evidence to be collected during this process have been drafted. Audits are performed by trained personnel independent of the audited area. The execution of audits and dates are communicated to management and representatives by means of e-mails and an audit plan indicating the scope of this activity. There is evidence of the audit carried out from November 15 to 18, 2022. The internal auditors were trained on the topic of internal auditors of food safety management systems.			

2.6.1 Product Identification Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.6.1.1	The methods and responsibilities for the product identification system shall be documented and implemented to ensure: i. Agricultural inputs, work-in-progress, and finished product are clearly identified during all stages of receipt, operations, storage, shipping, and transportation; ii. Finished product is labeled to the customer specification and/or regulatory requirements; and iii. Product identification records are maintained.	Compliant	
2.6.1.2	The responsibility and methods used to trace product shall be documented and implemented to ensure: i. Finished product is traceable to the customer (one up) and provides traceability through the process to the agricultural input supplier and date of receipt of inputs, food contact packaging and materials, and other inputs (one back); ii. Traceability is maintained where product is reworked (refer to 2.4.3); and iii. The effectiveness of the product trace system is reviewed at least annually as part of the product recall and withdrawal review (refer to 2.6.2.1). Records for the receipt and use of agricultural inputs and packaging material and for finished product dispatch and destination are maintained.	Compliant	
SS 2.6.1 Product Identification Summary			
Methods and responsibilities for product identification have been documented, they are documented in: PR 100 INO 06 Traceability, the procedure includes inspection of the execution of traceability and information, during the inspection it was observed that the site keeps records during all steps of production handling, including nonconforming products and harvested products, in the inspection it was observed shipments of finished products identified with a code which indicates the production area, lot and date of packaging, identification of the product packed in production unit. The effectiveness of the traceability system is performed annually and the results are documented by the food safety department, test dated December 12, 2022, it was observed that there are controls over the traceability system by departments and records of finished product shipments are maintained.			

2.6.2 Product Withdrawal and Recall Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.6.2.1	The methods and responsibility to withdraw or recall product shall be documented and implemented. The procedure shall: i. Identify those responsible for initiating, managing, and investigating a product withdrawal or recall; ii. Describe the procedures to be implemented by site management; iii. Outline a communication plan to inform customers, consumers, authorities, and other	Compliant	

	essential bodies in a timely manner appropriate to the nature of the incident; iv. Describe how the withdrawal and recall system is reviewed, tested, and verified least annually (mock recall); and v. Ensure that SQFI, the certification body, and the appropriate regulatory authority are listed as essential organizations and are notified in instances of a food safety incident of a public nature or product recall. Records of all product withdrawals, recalls, and mock recalls shall be maintained.		
2.6.2.2	Investigation shall be undertaken to determine the cause of a withdrawal or recall, and details of investigations and any actions taken shall be documented and recorded.	Compliant	
2.6.2.3	SQFI and the certification body shall be notified in writing within twenty-four (24) hours upon identification of a food safety event that requires public notification. SQFI shall be notified at foodsafetycrisis@sqfi.com.	Compliant	

SS 2.6.2 Product Withdrawal and Recall Summary

The responsibilities and follow-up for the recall are documented in PR 200-OCE-07 Food Recall, the controls have been documented, which include: process steps for recall of shipped product, classification, recall team, notification process, directory of contacts, among other controls. The site has assigned the recall team and is led by the SQF food safety manager, the team includes management, contact information for the certification body and SQF is in place for notification of food safety related events requiring a recall, follow-up drills are conducted annually, Records are kept of the review of the recall plan and summaries of the follow-up drills conducted. The drill is documented in the Traceability Exercise format for agricultural production and includes an alert for the detection of a harvesting tool, knife in a box with celery.

2.6.3 Crisis Management Planning Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.6.3.1	The methods and responsibility for execution of a crisis management plan shall be documented and implemented. The plan shall include: i. A list of known potential dangers (e.g., flood, drought, fire, tsunami, or other severe weather or regional events such as pandemic, warfare, or civil unrest) that can impact the site's ability to deliver safe food; ii. Designated site management responsible for decision making, oversight, communications, and management of the crisis management plan; and iii. Control measures to ensure any affected product is identified, isolated, and dispositioned appropriately.	Compliant	
2.6.3.2	The crisis management plan shall be reviewed, tested, and verified at least annually with gaps and appropriate corrective actions documented. Records of reviews of the crisis management plan shall be maintained.	Compliant	

SS 2.6.3 Crisis Management Planning Summary
The site has documented the crisis management plan, responsibilities and execution process, it is found in the document at: PR 200 OCE 08 Crisis management planning, in the document the reference of possible events was observed, for example: frost, pandemic, certification not obtained, fire, supply failure, computer system failure, non-compliance, strike, acts of vandalism, among others. The crisis management team, customer contact and regulatory entities have been documented. The crisis management team is documented and the entire team has received training. The responsibility of senior management, responsible for decision making, has been documented. The testing of the plan was carried out by the food safety area and is documented in Check list of action plan for business continuity FMT-SEG-020, dated March 10, 2023 with the scenario of staff stoppage due to insecurity issues, the list of points for immediate response and actions for the recovery of activities is documented.

2.7.1 Food Defense Plan Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.7.1.1	A food defense threat assessment shall be conducted to identify potential threats caused by a deliberate act of sabotage or terrorist-like incident.	Compliant	
2.7.1.2	A food defense plan shall be documented, implemented, and maintained based on the threat assessment (refer to 2.7.1.1). The food defense plan shall meet legislative requirements as applicable and shall include at a minimum: i. The methods, responsibility, and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist-like incident; ii. The name of the senior site management person responsible for food defense; iii. The methods implemented to ensure only authorized personnel have access to production equipment and vehicles, manufacturing, and storage areas through designated access points; iv. The methods implemented to protect sensitive processing points from intentional adulteration; v. The measures taken to ensure the secure receipt and storage of raw materials, ingredients, packaging, equipment, and hazardous chemicals to protect them from deliberate acts of sabotage or terrorist-like incidents; vi. The measures implemented to ensure raw materials, ingredients, packaging (including labels), work-in-progress, process inputs, and finished products are held under secure storage and transportation conditions; and vii. The methods implemented to record and control access to the premises by personnel, contractors, and visitors.	Compliant	
2.7.1.3	Instruction shall be provided to all relevant personnel on the effective implementation of the food defense plan (refer to 2.9.2.1).	Compliant	
2.7.1.4	The food defense threat assessment and prevention plan shall be reviewed and tested at least annually or when the threat level as defined in the threat	Compliant	

	assessment changes. Records of reviews of the food defense plan shall be maintained.		

SS 2.7.1 Food Defense Plan Summary

The site has documented the food defense plan and controls, in: Biosecurity IT 100 PAA 55, the site has incorporated the controls for example, access control to production sites, video cameras in central warehouse, perimeter inspections of each site and water sources, security personnel, protection in water sources, among others, records of monitoring activities related to the security of the facilities were observed, preventive activities have been implemented in access control of external and internal personnel, information from suppliers of services and inputs was also observed. The controls described in IT 300 OCE 08 Access to business unit and ranches were also observed. Supervision is recorded in F 200 OCE 27 Food Defense Plan. The simulation was carried out on April 04, 2023, the process was recorded, the scenario consisted of moving a box with chemicals from the main access to the agrochemical warehouse area, the follow-up by the personnel involved in each stage was documented, as well as the improvements to the process.

2.7.2 Food Fraud Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.7.2.1	The methods, responsibility, and criteria for identifying the site's vulnerability to food fraud shall be documented, implemented, and maintained. The food fraud vulnerability assessment shall include the site's susceptibility to product substitution, mislabeling, dilution, and counterfeiting or stolen goods that may adversely impact food safety.	Compliant	
2.7.2.2	A food fraud mitigation plan shall be developed and implemented, which specifies the methods by which the identified food fraud vulnerabilities shall be controlled and how the plan is communicated to relevant personnel to ensure effective implementation.	Compliant	
2.7.2.3	The food fraud vulnerability assessment and mitigation plan shall be reviewed and verified at least annually with gaps and corrective actions documented. Records of reviews shall be maintained.	Compliant	

SS 2.7.2 Food Fraud Summary

The methods and implementation on food fraud controls, have been documented in: Food Fraud PR 200 OCE 09 and F 200 OCE 24 Food Fraud Vulnerability Analysis, risks have been assessed as well as controls for procurement of inputs: fertilizers, pesticides, disinfectants, seeds and other inputs. Controls and processes were described, e.g. food fraud mitigation strategies in the receipt of inputs, as well as control improvement evaluation. An activity was carried out to test the food fraud plan dated March 17, 2023, the follow-up of the improvement actions and the evaluation of the implemented controls were documented.

2.8.1 Allergen Management Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.8.1.1	The methods and responsibility for the control of allergens and to prevent sources of allergens from contaminating product shall be documented and implemented. The allergen management program shall include: i. A hazard and risk analysis and control measures of those agricultural inputs and processing aids, including food grade lubricants, that contain food allergens (refer to food safety plan 2.4.3); ii. An assessment of workplace-related food allergens that may originate from change rooms, vending machines, lunchrooms, and visitors; iii. A list of allergens that is applicable in the country of production and the country (ies) of destination if known; iv. A list of allergens that is accessible by relevant personnel; and v. Individual management plans for control of the identified allergens.	Compliant	
2.8.1.2	Product labeling, in accordance with regulatory requirements, shall include allergens where risks from cross-contamination have been documented.	Compliant	N/A. No allegerns are handled at the harvest process.
SS 2.8.1 Allergen Management Summary			
Allergen controls have been documented, as well as the responsibilities and methods for their control, in Allergen Management IT 100 PAA 75, the identification of allergens according to the destination countries and identification of allergens in the organization by process, allergens are included according to the destination country, the site produces celery with specific controls for this crop and documented management, in inspections for production units, no allergens were observed in purchased inputs or generated by food workers. The hazard analysis includes hazards associated with allergens from personnel practices including celery cultivation. No allergens are handled in non-production production operations.			

2.9.1 Training Requirements Module 2 Primary Plant Production			
Element	**Description**	**Primary Response**	**Evidence**
2.9.1.1	The responsibility for establishing and implementing the training needs of the organization's personnel to ensure they have the required competencies to carry out those functions affecting products, legality, and safety shall be defined and documented (refer to 2.1.1.6).	Compliant	
2.9.1.2	Appropriate training shall be provided for personnel carrying out the tasks essential to the effective implementation of the SQF System and the maintenance of food safety and regulatory requirements.	Compliant	

SS 2.9.1 Training Requirements Summary
The site has provided training to all personnel on the topics indicated in its program. For example, the following topics were observed: Pest management, irrigation system components, ETA's, diseases, GAP, SQF, good hygiene practices, crisis management, hand washing, allergens, personal protective equipment, BUMA and HACCP, the program also records the training topics, frequency, instructor and personnel to be trained, document: Training program F-300-OCE-13, responsibilities and activities are described in the procedure Personnel training PR 300 OCE 06.

2.9.2 Training Program Module 2 Primary Plant Production

Element	Description	Primary Response	Evidence
2.9.2.1	A training program shall be documented and implemented. It shall outline the necessary competencies for specific duties and the training methods to be applied to relevant personnel upon initial hire and for ongoing refresher training. The training program shall include at a minimum: i. Appropriate HACCP training for personnel involved in developing and maintaining food safety plans; ii. Monitoring and corrective action procedures for all personnel engaged in operating critical control points (CCPs); iii. Personal hygiene training for all personnel involved in the handling of food products and food contact surfaces; iv. Good Agricultural/Operating Practices for all personnel engaged in food handling operations; v. Allergen management, food defense and food fraud for all relevant on-site personnel; and vi. Identification and implementation of refresher training.	Compliant	
2.9.2.2	Training materials, the delivery of training, and work instructions on all tasks critical to meeting regulatory compliance and the maintenance of food safety shall be provided in language(s) understood by personnel.	Compliant	
2.9.2.3	Training records shall be maintained and include: i. Participant name; ii. Skills description; iii. Description of the training provided; iv. Date training completed; v. Trainer or training provider; and vi. Verification that the trainee is competent to complete the required tasks.	Compliant	

SS 2.9.2 Training Program Summary
The training program is documented and available, in the document Training Program F-300-OCE-13, it indicates the name of the people who train, people trained, date and tasks, training is scheduled on the topics: Pest management, irrigation system components, ETA's diseases, GAP, SQF, good hygiene practices, crisis management, hand washing, allergens, personal protective equipment, BUMA and HACCP. Training records were available for review and signed by employees are recorded, instructions on work in process, posted in the cleaning areas were observed. The review verified training for harvesting personnel, personnel using agrochemicals, agricultural pest control personnel and personnel performing hygiene inspection

activities. Training needs have been identified by the human resources department and are recorded in F-300-OCE-16 Identification and Evaluation of Competencies, appropriate refresher training has been carried out for all personnel to ensure safety and quality.

2.1.1 Management Responsibility Module 2 Quality

Element	Description	Primary Response	Evidence
2.1.1.1	Senior site management shall prepare and implement a policy statement that outlines the site's commitment to quality and includes at a minimum: i. Establishment and maintenance of a quality management system; ii. Compliance with customer, regulatory, and company quality requirements; iii. Identification of quality objectives and the methods used to measure them; and iv. Continuous improvement of its quality performance.	Compliant	
2.1.1.2	The policy statement shall be displayed in a prominent position and communicated to all staff. It may be included in or separate from the organization's food safety policy.	Compliant	
2.1.1.3	Senior site management shall implement, maintain, and continuously improve the quality culture within the site that ensures at a minimum: i. Quality objectives and key performance indicators are communicated to all staff; ii. Provision of adequate resources to meet the objectives and key performance indicators; iii. Awareness by all staff of their quality responsibilities and their accountability in meeting the requirements of the SQF Quality Code; iv. Responsibility to notify management of actual or pending quality issues and empowerment to resolve quality issues within their scope of work; and v. Education of all staff to understand the importance of quality controls and deviation consequences.	Compliant	
2.1.1.4	Senior site management shall ensure the personnel performing key process steps and responsible for achieving quality objectives and meeting customer, regulatory, and company quality requirements are identified in the reporting structure and have the required competencies to carry out these functions.	Compliant	
2.1.1.5	Job descriptions for personnel performing key process steps and responsible for achieving quality requirements shall be documented and include provisions for coverage in the absence of key personnel.	Compliant	
2.1.1.6	Senior site management shall designate an SQF quality practitioner for each site with responsibility and authority to: i. Oversee the development, implementation, review, and maintenance of the SQF Quality System, including quality fundamentals outlined in 2.4.2 and the quality plan outlined in 2.4.3; ii. Take	Compliant	

	appropriate action to ensure the integrity of the quality system; and iii. Communicate to relevant personnel all information essential to ensure the effective implementation and maintenance of the quality system.		
2.1.1.7	The SQF quality practitioner shall: i. Be competent to implement and maintain food quality plans using a risk-based methodology such as HACCP; ii. Understand the Quality Code and the requirements to implement and maintain a quality management system; and iii. Be competent, through training or experience, in process control and/or other quality tools to reduce process variation impacting quality and achieve customer requirements.	Compliant	
2.1.1.8	Senior site management shall develop and implement a quality communication program to ensure all staff: i. Know the site's quality statement, quality objectives, and the process by which quality performance is measured; and ii. Understand the methods by which customer, regulatory, and company quality requirements, where applicable, are met.	Not Applicable	N/A. This is an unannounced certification audit.
2.1.1.9	Senior site management shall establish a process to trend progress in quality performance against agreed measures. Benchmarking shall be part of this process, and the performance data shall be reported at least annually, and communicated to all staff, to demonstrate effectiveness of the quality management system.	Compliant	
2.1.1.10	Sites that are certified to the SQF Quality Code may use the SQF Quality Shield. The use of the quality shield shall follow the requirements outlined in Appendix 4: SQF Quality Shield Rules of Use.	Compliant	

SS 2.1.1 Management Responsibility Summary

The food quality commitment is documented in: Quality Policy F 200 PAA 01, April 13, 2023, the document is signed by senior management, continuous improvement and food safety objectives have been established by senior management, for example: delivery of at least 95% of what is required by the buyer. The site has promoted the dissemination of the policy through trainings and installation of the policy visible at each access to the production units, the policy is posted in the languages of the workers. The quality culture has begun to be disseminated and understood through evaluations. The site has documented the responsibilities of each member and they have been communicated through meetings and e-mails to those responsible for the areas, the human resources department is in charge of notifications when there are new members. The site has the Aguilares Agricultural Production Organization Chart F 300 PAA 01 available; the document was updated according to the site's positions. The descriptions, responsibilities and scope of each position are indicated in Job Description F300-OCE 020. The food safety officers and SQF managers are full time employees of the facility and evidence of their training was observed, e.g. SQF Code edition 09 and HACCP for agricultural enterprises. The site has established that plant personnel report food safety issues to management. On inspection of personnel files, competency was demonstrated through internal and external trainings managed by food safety and human resources personnel. This was an unannounced audit.

2.1.2 Management Review Module 2 Quality

Element	Description	Primary Response	Evidence
2.1.2.1	Senior site management shall be responsible for reviewing the performance of the SQF Quality System. Reviews shall include actions required to: i. Monitor compliance to specifications; ii. Measure and reduce process and product variation; iii. Meet customer requirements; iv. Take appropriate corrective action where applicable; and v. Ensure sufficient resources are allocated to maintain and improve the performance of the quality system.	Compliant	
2.1.2.2	The SQF quality practitioner(s) shall update senior site management monthly at a minimum on matters impacting the implementation and maintenance of the SQF Quality System. The updates and management responses shall be documented. The SQF Quality System in its entirety shall be reviewed at least annually.	Compliant	
2.1.2.3	The quality system, including food quality plans, shall be reviewed when any changes are implemented that have an impact on the site's ability to meet customer requirements and/or corporate quality requirements where applicable.	Compliant	
2.1.2.4	Senior site management shall ensure the integrity and continued operation of the quality system in the event of organizational or personnel changes within the company or associated facilities.	Compliant	
2.1.2.5	Senior site management shall document and implement a change management process that details how changes in specifications, materials, equipment, or resources are evaluated for their impact on quality, communicated to customers, and effectively implemented.	Compliant	
2.1.2.6	Records of all quality system reviews, reasons for amending documents, and changes to the SQF Quality System shall be maintained. Records shall include decisions for actions related to the improvement of the quality system and process effectiveness.	Compliant	

SS 2.1.2 Management Review Summary

The site has documented annual reviews of the SQF system in the Management Review Minutes Form F 200 OCE 11, annual meeting dated April 13, 2023, the meeting was held with the presence of management, the site has also documented monthly meetings, the review includes, for example the following topics: Business Unit Policy, internal and external evaluation results, corrective actions, customer complaints, safety and quality indicators, among others. The system is reviewed by management and food safety managers when possible changes are made to products and processes. It was noted that the SQF professional is responsible for keeping records of all reviews, validations and changes to the SQF system in the quality section. The process for managing and conducting meetings is described in the Quality Manual.

2.1.3 Complaint Management Module 2 Quality

Element	Description	Primary Response	Evidence
2.1.3.1	The methods and responsibilities for the complaint management process shall be documented and implemented. They shall include: i. A mechanism to collect and record all quality complaints resulting from activities at the site; and ii. Communication processes for reporting and follow-up with senior management and customers.	Compliant	
2.1.3.2	Trends from quality complaints shall be included in the performance measures established for the quality system.	Compliant	
2.1.3.3	Corrective and preventative action shall be implemented based on the seriousness of the incident and identified trends and shall be completed as outlined in 2.5.3.	Compliant	
2.1.3.4	Records of quality complaints, their investigation and resolution, if applicable, shall be maintained.	Compliant	

SS 2.1.3 Complaint Management Summary

Procedure in which responsibilities and methods for handling complaints are set out in: Continuous Improvement PR 200 OCE 04 section 2.1.4 Complaint Management, the site has had complaints, customer complaints for example: presence of insects in lettuce, presence of a part of a coin, presence of suspected blood in lettuce and rejections for product not meeting quality specifications. The procedure includes assigning responsibility and corrective action for quality related complaints, the investigation of complaints is recorded and the site follows up on their resolution. Investigations are directed to food safety managers. Corrective actions and records are available and observed in compliance with the Corrective Action Procedure. The site has documented trend charts of complaints reported at the annual and monthly meeting related to product quality.

2.2.1 Quality Management System Module 2 Quality

Element	Description	Primary Response	Evidence
2.2.1.1	Electronic and/or hard copy documentation that outlines the methods and procedures the site shall use to meet the requirements of the SQF Quality Code shall be current and maintained. It shall be made available to staff and include: i. A summary of the organization's quality policies and the methods it will apply to meet the requirements of the SQF Quality Code; ii. The policy statement and site organization chart; iii. A list of the products covered under the scope of certification; iv. Finished product specifications that agree with customers' requirements and/or meet the site's corporate quality requirements, where	Compliant	

	applicable; and v. A description of the applications of process control methods and other quality tools that are used to control and reduce process variation and meet customer specifications. The quality system manual may be incorporated into or be independent of the food safety system manual.		

SS 2.2.1 Quality Management System Summary

Methods and responsibilities to comply with SQF requirements have been documented in: Food Safety and Quality Manual MC 200 OCE 01, the manual and documents were observed available to staff in electronic copies available on a website, the documentary system is in charge of the SQF practitioner as in charge of the process, he is responsible for its modifications and updating according to change requests, during the inspection policies, scopes of certification, applicable regulations, procedures for process control and formats were observed available. Changes to the document system are sent by e-mail to each department for approval. The current versions of the document system were verified; at the time of the audit there had been no changes to the processes.

2.2.2 Document Control Module 2 Quality

Element	Description	Primary Response	Evidence
2.2.2.1	The methods and responsibility for maintenance, storage, and distribution of quality documents shall be documented and implemented.	Compliant	
2.2.2.2	A register of current SQF Quality System documents and amendments to documents shall be maintained. Documents shall be safely stored and readily accessible.	Compliant	

SS 2.2.2 Document Control Summary

The methods and responsibilities for the creation of SQF system documents are described in: Document Control PR 200 OCE 01, document controls have been established for the quality process, in the document is description of activities, control of obsolete documents, new procedures or their modification, in the inspection it was observed the documents properly stored and available in electronic in the web cloud assigned according to the areas responsible for its execution, revisions of the documentary system are performed by the SQF practitioner, changes are included in each procedure at the end of the procedures. The master list is maintained in: Master list of documents F 200 OCE 01, in the document is observed the name of the documents, codification and version, the documentary system was observed properly stored in site office in charge of the head of food safety and in electronic managed by the SQF practitioner. The control of the assigned documents is indicated in Document delivery published in the quality system F 200 OCE 15.

2.2.3 Records Module 2 Quality

Element	Description	Primary Response	Evidence

2.2.3.1	The methods, frequency, and responsibility for verifying, maintaining, and retaining records shall be documented and implemented.	Compliant	
2.2.3.2	All records shall be legible and confirmed by those undertaking monitoring activities that demonstrate inspections, analyses, and other essential activities have been completed.	Compliant	
2.2.3.3	Records shall be readily accessible, retrievable, and securely stored to prevent unauthorized access, loss, damage, and deterioration. Records shall be retained in accordance with periods specified by customers or regulations or, at a minimum, no less than the product shelf- life.	Compliant	

SS 2.2.3 Records Summary

The control of records and their management is indicated in: PR 200 OCE 02 Control of records, the list of documents was observed available in: F200-OCE 02 Records Control Chart, on inspection the records were observed legible and signed by personnel, current records, the documents show the name of the documents, coding and version which must be used by each area. The records related to the quality process stored in the central office were observed, the use of updated formats was observed, the person in charge of the documentary system ensures the availability of the information at least, not less than the useful life of the product.

2.3.1 Product Formulation and Realization Module 2 Quality

Element	Description	Primary Response	Evidence
2.3.1.1	The methods for designing, developing, and converting product concepts to commercial realization shall include a comparison of process controls with specification limits (i.e., process capability analysis) to ensure that processes can consistently supply products that meet customer specifications.	Not Applicable	No product development was carried out in the company during this season.
2.3.1.2	Product formulation, manufacturing processes, and the fulfillment of product quality requirements shall be validated by facility trials and product testing.	Not Applicable	No product development was carried out in the company during this season.
2.3.1.3	Shelf life trials shall be conducted for new products, or when there are changes in materials, ingredients, or equipment, to establish and validate a product's packaging, handling, storage, and customer-use requirements through the end of its commercial life and consumer use.	Not Applicable	No product development was carried out in the company during this season.

SS 2.3.1 Product Formulation and Realization Summary

N/A. The methods and responsibilities for the process for the development of new agricultural products are indicated in the documents: Food Safety Manual, in the document the process to be followed for new products was drafted. No product development has been carried out in the company.

2.3.2 Specifications (Raw Material, Packaging, Finished Product, and Services) Module 2 Quality

Element	Description	Primary Response	Evidence
2.3.2.1	Specifications for all raw materials and packaging, including but not limited to ingredients, additives, agricultural inputs (where applicable), hazardous chemicals, and processing aids that impact finished product quality shall be documented and kept current.	Compliant	
2.3.2.2	Raw and packaging quality parameters shall be verified upon receipt to ensure they meet specifications.	Compliant	
2.3.2.3	Product labels that are designed or specified by customers shall be approved by those customers. Records shall be maintained of customer approvals.	Compliant	
2.3.2.4	The register of current raw material and packaging specifications shall include those raw material and packaging materials that impact product quality and customer labels.	Compliant	
2.3.2.5	Finished product specifications shall be documented, current, approved by the site and its customers when required, and accessible to relevant staff. The specifications shall include product quality attributes, service delivery requirements, and labeling and packaging requirements.	Compliant	
2.3.2.6	Customer product specifications and delivery requirements shall be communicated to appropriate departments and staff within the site.	Compliant	
2.3.2.7	Specifications for contract services that have an impact on in-process or finished product quality shall be documented, current, include a full description of the service to be provided, and detail relevant training requirements of contract personnel. The register of contract service specifications shall list those services impacting product quality	Compliant	

SS 2.3.2 Specifications (Raw Material, Packaging, Finished Product, and Services) Summary

The site has documented specifications for procurement of inputs is documented in POE Purchase of inputs PR 500-PAA-01, the requirements were observed for: purchased services, seedling, plastic containers for harvesting, chemical inputs for cleaning, packaging material received, among others, the specifications were observed updated, approved by the food safety department and meet customer requirements. Product labels are approved by the SQF Professional, are accurate and meet regulatory requirements. Harvested product specifications indicate that they must meet the tolerances for pesticides according to the country of destination and quality parameters established by the customer. Field-packed product specifications were observed and approved by the company and its client. The responsible personnel assigned to prepare and approve the details of the raw materials, inputs and chemicals used during the process are the sales manager and the SQF professional. The food safety manager has a list of all available specifications available for field personnel, farm input warehouse manager and purchasing department. Emergency use of suppliers is not allowed on site, the requirement is to purchase only from approved suppliers.

2.3.3 Contract Manufacturers Module 2 Quality

Element	Description	Primary Response	Evidence
2.3.3.1	The methods and responsibility for ensuring all agreements with contract manufacturers relating to quality, site/customer product requirements, their realization, and delivery shall be specified, documented, agreed upon, and implemented.	Not Applicable	No contract manufacturers.
2.3.3.2	The site shall: i. Ensure that the processes in place at the contract manufacturer are capable of consistently meeting customer and/or corporate quality requirements, where applicable; ii. Verify compliance with the SQF Quality Code and that all customer requirements are being met; iii. Audit the contract manufacturer annually, at a minimum, to verify compliance to the SQF Quality Code and with agreed arrangements, or accept the manufacturer's certification to the SQF Quality Code or equivalent; and iv. Ensure changes to contractual agreements are approved by both parties, agreed with customers when necessary, and communicated to relevant personnel.	Not Applicable	No contract manufacturers.
2.3.3.3	Records of audits, contracts, and changes to contractual agreements and their approvals shall be maintained.	Not Applicable	No contract manufacturers.

SS 2.3.3 Contract Manufacturers Summary

N/A. No contract manufacturers.

2.3.4 Approved Supplier Program Module 2 Quality

Element	Description	Primary Response	Evidence
2.3.4.1	Raw materials, ingredients, packaging materials, processing aids, and services, including co-manufactured products, that impact finished product quality shall be supplied by an approved supplier.	Compliant	
2.3.4.2	Material suppliers shall be selected and approved based on their ability to supply materials that meet quality specifications. The evaluation program shall require suppliers to: i. Maintain controlled and current copies of specifications; ii. Have	Compliant	

	processes that are capable of consistently supplying materials that meet specification and other defined quality metrics (e.g., delivery, service, etc.); iii. Provide evidence that the supplied product meets agreed specifications and metrics; and iv. Have a complaint management system in place that includes corrective actions processes.		
2.3.4.3	Materials supplied shall only be accepted by the site based on either a certificate of analysis for each lot received, or inspection of the lot at receipt, to ensure materials comply with specifications. All receipts shall be visually inspected for damage and product integrity.	Compliant	
2.3.4.4	The approved supplier program shall include an agreement with suppliers for the return or disposal of materials that fail to meet specifications or are damaged or contaminated.	Compliant	
2.3.4.5	Any supplier audits performed shall be conducted by individuals knowledgeable of applicable regulatory and food quality requirements and trained in auditing techniques.	Compliant	

SS 2.3.4 Approved Supplier Program Summary

Controls for supplier selection, selection criteria and monitoring of suppliers are documented in: PR-500-OCE-01 national purchases, the document establishes the methods and responsibilities for evaluating, applicable requirements, the process for supplier complaints and corrective actions, control for non-approved suppliers, the document, its update and implementation is in charge of the purchasing staff and food safety department. Supplier evaluations are documented and filed by the sales department and food safety area; evaluations are recorded in F-500-OCE-05 Initial Supplier Evaluation and F-500-OCE-08 Ongoing Supplier Evaluation. The requirements for harvesting material and packaging material provided by the buyer were observed. The evaluation and monitoring process establishes qualifications for suppliers, the site has a current and accurate list of suppliers in List of authorized suppliers of products and services F-500-OCE-03, the level of compliance, supplier information and contact details were noted for each supplier. In procedure PR-500-OCE-01 Purchase of national supplies and internal controls indicate the inspection of supplies upon delivery to the site and the discard or return of supplies when they are damaged, mislabeled, contaminated or out of specification, the site does not perform destruction of supplies or purchased items.

2.4.1 Customer Requirements Module 2 Quality

Element	Description	Primary Response	Evidence
2.4.1.1	The methods and responsibilities for managing customer requirements and/or consumer expectations shall be documented and implemented. They shall include at a minimum: i. A review and approval process for all new or updated customer requirements, as they occur; ii. A process for collection and analysis of data for product quality attributes to ensure specifications continue to meet consumer expectations; and iii. A communication process to notify identified	Compliant	

	customers when the ability to supply compliant products is temporarily halted.		
2.4.1.2	Where customer products, materials, or equipment are used within the facility, the site shall have measures in place to safeguard customer property and ensure its correct and proper use.	Compliant	

SS 2.4.1 Customer Requirements Summary

The site has ensured that the products delivered to its customers meet their quality requirements established in finished product and harvested product specifications; customer references are indicated in the finished product bulletins. The applicability of regulations and customer requirements is reviewed annually by management and the food safety manager. Documented quality requirements were observed based on specifications issued by customers.

2.4.2 Quality Fundamentals Module 2 Quality

Element	Description	Primary Response	Evidence
2.4.2.1	The buildings and equipment shall be constructed, designed, and maintained to facilitate the manufacture, handling, storage, and/or delivery of food that meets customer specifications, regulatory requirements, and/or company quality requirements.	Compliant	
2.4.2.2	The methods and responsibility for the calibration of measuring, test, and inspection equipment used for quality testing of raw materials, work-in-progress, and finished product, for food quality plans and other process controls, or to demonstrate compliance with customer specifications, shall be documented and implemented. Software used for such activities shall be validated as appropriate.	Compliant	
2.4.2.3	Storage and transport of raw materials, work-in-progress, and finished product shall be suitable to maintain the integrity of the product without loss, waste, or damage and to meet customer requirements for inventory management and transportation, where applicable.	Compliant	

SS 2.4.2 Quality Fundamentals Summary

The site has facilities constructed in such a way as to comply with customer specifications and quality requirements. During the inspection, transportation was observed in good conditions to maintain the integrity of the final product in compliance with customer specifications; no packaging material is stored on site.

2.4.3 Food Quality Plan Module 2 Quality

Element	Description	Primary Response	Evidence
2.4.3.1	A food quality plan shall be developed, effectively implemented, and maintained in accordance with a risk-based method such as HACCP. The food quality plan may be combined with or independent from the food safety plan, but either way it must identify quality threats and critical quality points and their controls.	Compliant	
2.4.3.2	The food quality plan shall outline how the site controls and assures the quality attributes of the products or product groups and their associated processes.	Compliant	
2.4.3.3	The food quality plan shall be developed and maintained by a multidisciplinary team that includes the SQF quality practitioner and those site personnel with technical, production, and marketing knowledge of the relevant products and associated processes. Where the relevant expertise is not available on-site, advice may be obtained from other sources to assist the food quality team. The composition of the food quality team may be different from the food safety team.	Compliant	
2.4.3.4	The scope of the food quality plan shall be developed and documented, including the start and endpoints of the processes under consideration and all relevant inputs and outputs.	Compliant	
2.4.3.5	Product descriptions shall be developed and documented for all products included in the scope of the food quality plan. This shall include information in the finished product specifications (refer to 2.3.2.1) plus any additional quality or service attributes established by agreement with the customers.	Compliant	
2.4.3.6	The intended use of each product shall be determined and documented. This shall include, as appropriate, target consumer groups, ease of use by consumers, consumer instructions, evidence of tampering , and other applicable information affecting product quality.	Compliant	
2.4.3.7	The food quality team shall review the flow diagrams developed as part of the food safety plan and confirm and ensure process steps, process delays, and inputs and outputs that impact product quality are included.	Compliant	
2.4.3.8	The food quality team shall identify and document all quality threats that can reasonably be expected to occur at each step in the processes, including raw materials and other inputs.	Compliant	
2.4.3.9	The food quality team shall conduct a quality threat analysis for every identified quality threat to identify which threats are significant, i.e., their elimination or reduction to an acceptable level is necessary to ensure or maintain product quality. The methodology for determining threat significance shall be documented and used consistently to assess all potential quality threats.	Compliant	

2.4.3.10	The food quality team shall determine and document the control measures that must be applied to all significant quality threats. More than one control measure may be required to control an identified threat, and more than one significant threat may be controlled by a specific control measure.	Compliant	
2.4.3.11	Based on the results of the threat analysis (refer to 2.4.3.9), the food quality team shall identify the steps in the processes where control must be applied to eliminate a significant threat or reduce it to an acceptable level. These steps shall be identified as Critical Quality Points or CQPs.	Compliant	
2.4.3.12	For each identified CQP, the food quality team shall identify and document the quality limits that separate acceptable from unacceptable product. The food quality team shall validate the critical quality limits to ensure the designated level of control of the identified quality threat (s), and that all critical quality limits and control measures individually or in combination effectively provide the level of control required.	Not Applicable	Instructions for surveillance activities are documented, risks are controlled with the implementation of prerequisite programs, critical quality points have been established, e.g. presence of foreign matter by insects.
2.4.3.13	The food quality team shall develop and document procedures to monitor CQPs to ensure they remain within the established limits (refer to 2.4.3.12). Monitoring procedures shall identify the personnel assigned to conduct testing, the sampling and test methods, and the test frequency.	Compliant	
2.4.3.14	The food quality team shall develop and document deviation procedures that identify the disposition of affected product when monitoring indicates a loss of control at a CQP. The procedures shall also prescribe actions to correct the process step to prevent recurrence of the quality failure.	Compliant	
2.4.3.15	The documented and approved food quality plan shall be fully implemented. The effective implementation shall be monitored by the food quality team, and a full review of the documented and implemented plans shall be conducted at least annually, or when changes to the process, equipment, specifications or inputs occur which may affect product quality.	Compliant	
2.4.3.16	Implemented food quality plans shall be verified as part of SQF Quality System verification (refer to 2.5).	Compliant	

SS 2.4.3 Food Quality Plan Summary

The HACCP Food Safety Plan is documented, each process in the scope of this audit was noted including documented Hazard Analysis F 200 OCE 18 documented for each production process, the multidisciplinary team has been documented, the team has been identified and trained by the SQF practitioner. The HACCP plan includes a list of products in the scope of certification, flow charts including all input and output steps. Site-verified flowcharts were observed in July 2023. Control measures have been documented, according to the analysis performed there are no critical control points in this process where only fresh product is packed in the field. Instructions for monitoring activities have been documented at the site; risks are controlled through the application of requirements programs; for example, controls were observed for water, hygiene, agrochemicals, fertilizers, training, control of inputs, etc. The document includes all stages of the agricultural production process up to field packaging or product delivery; during the inspection it was observed that it includes all stages of the process.

Critical quality points have been established, for example: evidence of foreign matter (insects) in harvested or packaged products, and tolerances have been established.

2.4.4 Product Sampling, Inspection, and Analysis Module 2 Quality

Element	Description	Primary Response	Evidence
2.4.4.1	Processing parameters or in-process measurements shall be established, validated, and verified at a determined frequency to meet all customer, regulatory, and/or company requirements.	Compliant	
2.4.4.2	On-site laboratories and inspection stations shall be equipped and resourced to enable testing of in-process and finished products to meet customer, regulatory, and/ or company requirements and meet quality objectives. External laboratories shall be accredited to ISO/IEC 17025 or an equivalent international standard and included on the site's contract service specifications list (refer to 2.3.2.7).	Compliant	
2.4.4.3	Process control methods shall be used to effectively control and optimize production processes to improve process efficiency, product quality, and reduce waste. Control charts and/or other quality tools shall be used for control of key processes	Compliant	
2.4.4.4	A sensory evaluation program shall be in place to ensure alignment with agreed customer and/or company requirements. Sensory evaluation results shall be communicated with relevant staff and with customers where appropriate.	Compliant	
2.4.4.5	Records of all quality inspections and analyses and statistical analyses shall be maintained.	Compliant	

SS 2.4.4 Product Sampling, Inspection, and Analysis Summary

Instructions to perform sampling, inspection and analysis of raw materials, work in progress, surfaces and product have been implemented, have been documented and implemented on site in: Annual water source sampling program F 100 PAA 32, the analysis program is generated by the food safety department at required intervals according to specifications agreed on site, they are also scheduled based on risk assessments performed according to the production process, the analyses are performed according to nationally recognized methods by accredited laboratories according to ISO-17025, analyses were observed performed on: irrigation drippers, wells, knives used in harvesting, plastic containers, harvesters' hands, packaging, harvester belts, gloves, contact surfaces, among others, the analyses do not indicate contamination, results without the presence of E. coli, total coliforms, Listeria spp. and pesticide molecules. The site has generated a database of the behavior of the analyses performed. The site does not have a laboratory.

2.4.5 Non-conforming Product or Equipment Module 2 Quality

Element	Description	Primary Response	Evidence
2.4.5.1	Non-conforming product shall include products that fail to meet in-process or product requirements for quality. Non-conforming product shall be suitably identified, segregated, and appropriately dispositioned with records maintained.	Compliant	
2.4.5.2	Non-conforming equipment shall include equipment that is not suitable for use and/ or is not capable of producing products that meet in-process or product requirements for quality. Non-conforming equipment shall be identified and segregated from production areas, if possible, with appropriate documentation maintained.	Compliant	
2.4.5.3	The site shall document and implement a procedure to accept returned product that does not meet finished product specifications. The procedure shall include identification, handling, and disposition of returned goods to prevent redistribution or contamination of other products.	Compliant	

SS 2.4.5 Non-conforming Product or Equipment Summary

The site has documented written methods and responsibilities for retaining nonconforming product, harvest material, work in process, ingredients and equipment in: PR 200 OCE 06 Control of Nonconforming Product, methods have been identified for segregating, identifying, handling and disposing of product with contamination or foreign matter issues, it is recorded in Nonconforming Product Rejection Record F-100-EAG-32 and Nonconforming Product Analysis F-200-OCE-12. The procedure also describes actions to minimize any inadvertent use of tools or machinery. Nonconforming products or equipment are identified, segregated or disposed of, and records are maintained by the quality and food safety inspectors.

2.4.6 Product Rework Module 2 Quality

Element	Description	Primary Response	Evidence
2.4.6.1	Procedures shall be documented and implemented to ensure product quality or formulation is not compromised by the rework process. Material to be reworked shall be identified and traceable. Rework operations shall be overseen by qualified personnel.	Not Applicable	N/A. No product is reprocessed in the field.

SS 2.4.6 Product Rework Summary

N/A. No product is reprocessed in the field.

2.4.7 Product Release Module 2 Quality

Element	Description	Primary Response	Evidence
2.4.7.1	The site shall document and implement a positive product release procedure to ensure that, at the time of delivery to its customer, the food supplied complies with all agreed customer, regulatory, and/or company requirements, including but not limited to product specifications, sensory attributes, packaging and package integrity, labeling, delivery, and service requirements.	Compliant	
2.4.7.2	Records of all product release or disposition shall be maintained	Compliant	

SS 2.4.7 Product Release Summary

The site has documented the procedure for the release of lots ready for harvest and shipment, the indications are documented in the procedure: IT 100 PAA 20 garlic harvest, IT 100 PAA 21 cauliflower harvest, IT 100 PAA 22 broccoli harvest, IT 100 PAA 53 celery harvest, IT 100 PAA 23 lettuce harvest, IT 100 PAA 46 radicchio harvest, IT 100 PAA 24 sweet corn harvest, IT 100 PAA 52 cabbage harvest and IT 100 PAA 40 suqini squash harvest, The inspection for the correct release of lots includes the review of hygiene, plant health and quality conditions. The food safety and plant health person is in charge of the review of these activities. Releases made for field-packed product also include customer requirements.

2.5.1 Validation and Effectiveness Module 2 Quality

Element	Description	Primary Response	Evidence
2.5.1.1	Validation activities shall include those necessary to authenticate critical quality limits, process controls, and other quality tests established to meet customer requirements.	Compliant	
2.5.1.2	Records of validation of quality criteria shall be maintained.	Compliant	

SS 2.5.1 Validation and Effectiveness Summary

The validation criteria for prerequisite programs are established in F-200-OCE-19 Management System Validation: F-200-OCE-19 Validation of the management system, the description of validations for the following practices was observed: training, maintenance, quality complaints, among others. For each validation, the target percentage and follow-up for compliance monitoring are indicated; the results of compliance, frequency, validation method and effectiveness have also been documented; validation follow-ups are carried out by the food safety department and the departments involved; validation verification activities are performed monthly and management is notified at meetings.

2.5.2 Verification Activities Module 2 Quality

Element	Description	Primary Response	Evidence
2.5.2.1	The verification schedule shall include activities designed to ensure the effectiveness of process controls and quality tests.	Compliant	
2.5.2.2	The methods, responsibility, and criteria for verifying the effectiveness of monitoring critical quality points and other process and quality controls shall be documented and implemented. The methods applied shall ensure that personnel with responsibility for verifying monitoring activities authorize each record.	Compliant	
2.5.2.3	Verification activities shall include a comparison between process control limits and specification limits to ensure alignment and appropriate process control corrections.	Compliant	
2.5.2.4	Records of the verification of quality activities shall be maintained.	Compliant	

SS 2.5.2 Verification Activities Summary

The methods implemented to verify the prerequisite programs are established in section 2.5 System Verification of the food safety manual and include quality. The document describes the activities of cleaning and disinfection of surfaces, integrated pest management, suppliers, auditors, microbiological analysis, complaints, among others, and also describes the responsibilities for operating personnel and quality supervisors. The food safety manager is assigned the responsibility of validating and verifying the critical limits established.

2.5.3 Corrective and Preventative Action Module 2 Quality

Element	Description	Primary Response	Evidence
2.5.3.1	Corrective and preventative action methods shall include the identification of the root cause(s) and the resolution of non-compliance of critical quality limits and deviations from quality requirements.	Compliant	

SS 2.5.3 Corrective and Preventative Action Summary

The process for performing root cause analysis has been documented in the document Internal Evaluation PR-2000-CE-03, it describes the methods and responsibilities for investigating, resolving and managing corrective actions by site, the document also describes the process for reporting corrective and preventive actions, follow-up and control, the records of investigations and corrective actions of internal audit nonconformities were reviewed and found to have been documented by food safety personnel. Notification of corrective actions to management was observed through monthly meetings, the actions implemented were documented in Investigations and corrective actions with code F-200- OCE-03.

2.5.4 Internal Audits Module 2 Quality

Element	Description	Primary Response	Evidence
2.5.4.1	Internal audit plans and methods shall include assessments of food quality plans, process controls, quality tests, and other activities implemented to meet finished product specifications as well as customer and company requirements.	Compliant	
2.5.4.2	Staff conducting the quality internal audits shall be trained and competent in internal audit procedures and have knowledge and experience in quality processes and process control methods as they relate to the scope of certification. Where practical, staff conducting internal audits shall be independent of the function being audited.	Compliant	

SS 2.5.4 Internal Audits Summary

The process for the control of internal inspections and audits is documented in PR-200-OCE-03 Internal Evaluations: PR-200-OCE-03 Internal Evaluations, the activities for the execution of audits, audit principles, audit team, audit scheduling, as well as the evidence to be collected during this process have been drafted. Audits are performed by trained personnel independent of the audited area. The execution of audits and dates are communicated to management and representatives by means of e-mails and an audit plan indicating the scope of this activity.
There is evidence of the audit carried out from November 15 to 18, 2022. The internal auditors were trained on the topic of internal auditors of food safety management systems.

2.6.1 Product Identification and Traceability Module 2 Quality

Element	Description	Primary Response	Evidence
2.6.1.1	Finished product shall be labeled to the agreed customer, regulatory, and/or company requirements.	Compliant	
2.6.1.2	Product changeover procedures shall include verification of quality attributes required to meet finished product specifications and customer requirements.	Compliant	
2.6.1.3	Finished product shall be traceable forward to the customer, such as the retailer, distributor, or manufacturer (one forward).	Compliant	
2.6.1.4	All raw materials, ingredients, and packaging materials used in manufacturing a finished product and processing aids associated with the product shall be identified with the finished product lot number and traceable back to the supplier (one back).	Compliant	

SS 2.6.1 Product Identification and Traceability Summary

Methods and responsibilities for product identification have been documented, they are documented in: PR 100 INO 06 Traceability, the procedure includes inspection of the execution of traceability and information, during the inspection it was observed that the site keeps records during all steps of production handling, including nonconforming products and harvested products, in the inspection it was observed shipments of finished products identified with a code which indicates the production area, lot and date of packaging, identification of the product packed in production unit. The effectiveness of the traceability system is performed annually and the results are documented by the food safety department, test dated December 12, 2022, it was observed that there are controls over the traceability system by departments and records of finished product shipments are maintained.

2.6.2 Product Withdrawal and Recall Module 2 Quality

Element	Description	Primary Response	Evidence
2.6.2.1	The site's recall and withdrawal procedures shall apply to product recalled or withdrawn due to failure to meet customer specifications or corporate quality requirements. Records shall be maintained and meet customer, regulatory, and company requirements, as applicable.	Compliant	

SS 2.6.2 Product Withdrawal and Recall Summary

The responsibilities and follow-up for the recall are documented in PR 200-OCE-07 Food Recall, the controls have been documented, which include: process steps for recall of shipped product, classification, recall team, notification process, directory of contacts, among other controls. The site has assigned the recall team and is led by the SQF food safety manager, the team includes management, contact information for the certification body and SQF is in place for notification of food safety related events requiring a recall, follow-up drills are conducted annually, Records are kept of the review of the recall plan and summaries of the follow-up drills conducted. The drill is documented in the Traceability Exercise format for agricultural production and includes an alert for the detection of a harvesting tool, knife in a box with celery.

2.6.3 Crisis Management Module 2 Quality

Element	Description	Primary Response	Evidence
2.6.3.1	The crisis management plan prepared by senior site management shall include the methods by which the site shall, in the event of a crisis, maintain continuity of supply that meets customer, regulatory, and/or company product and service quality requirements.	Compliant	
2.6.3.2	The site shall contact its customers in the event of a crisis that impacts its ability to supply quality product.	Compliant	

SS 2.6.3 Crisis Management Summary

The site has documented the crisis management plan, responsibilities and execution process, it is found in the document at: PR 200 OCE 08 Crisis management planning, in the document the reference of possible events was observed, for example: frost, pandemic, certification not obtained, fire, supply failure, computer system failure, non-compliance, strike, acts of vandalism, among others. The crisis management team, customer contact and regulatory entities have been documented. The crisis management team is documented and the entire team has received training. The responsibility of senior management, responsible for decision making, has been documented. The testing of the plan was carried out by the food safety area and is documented in Check list of action plan for business continuity FMT-SEG-020, dated March 10, 2023 with the scenario of staff stoppage due to insecurity issues, the list of points for immediate response and actions for the recovery of activities is documented.

2.7.1 Food Fraud Module 2 Quality

Element	Description	Primary Response	Evidence
2.7.1.1	The food fraud vulnerability assessment shall include the site's susceptibility to ingredient or product substitution, mislabeling, dilution, and counterfeiting that could adversely impact food quality. This assessment may address both food safety and quality.	Compliant	
2.7.1.2	A food fraud mitigation plan shall be developed and implemented that specifies the methods to be used for controlling identified food fraud vulnerability that could adversely impact food quality.	Compliant	

SS 2.7.1 Food Fraud Summary

The methods and implementation on food fraud controls, have been documented in: Food Fraud PR 200 OCE 09 and F 200 OCE 24 Food Fraud Vulnerability Analysis, risks have been assessed as well as controls for procurement of inputs: fertilizers, pesticides, disinfectants, seeds and other inputs. Controls and processes were described, e.g. food fraud mitigation strategies in the receipt of inputs, as well as control improvement evaluation. An activity was carried out to test the food fraud plan dated March 17, 2023, the follow-up of the improvement actions and the evaluation of the implemented controls were documented.

2.8.1 General Requirements for Identity Preserved Foods Module 2 Quality

Element	Description	Primary Response	Evidence
2.8.1.1	The methods and responsibility for the identification, label approval, and processing of food and other products requiring the preservation of their identity preserved status (e.g., Kosher, Halal, organic, GMO free, regional provenance, free from, free trade, etc.) shall be documented and implemented.	Compliant	

2.8.1.2	Identification shall include a statement of the product's identity preserved status of all ingredients, including additives, preservatives, processing aids, and flavorings.	Compliant	
2.8.1.3	Raw material and ingredient specifications for identity preserved foods shall include requirements for their handling, transport, storage, and delivery prior to use.	Compliant	
2.8.1.4	Assurances concerning the raw material or ingredient's identity preserved status shall be by agreement with the supplier of the material.	Compliant	
2.8.1.5	The process description shall allow for a product's identity preserved status to be maintained during manufacturing.	Compliant	
2.8.1.6	The processing of identity preserved foods shall be conducted under controlled conditions such that: i. Ingredients are physically separated from ingredients identified as incompatible with the identity preserved food; ii. Processing is completed in separate rooms, scheduled as the first production run, or carried out after completion of thorough sanitation of the processing area and equipment; and iii. Finished product is stored and transported in separate units or isolated by a physical barrier from the non-specialty product.	Compliant	
2.8.1.7	The identity preserved status shall be declared in accordance with regulatory requirements.	Compliant	
2.8.1.8	Additional customer-specific requirements for identity preserved foods shall be included in the finished product specification, as described in 2.3.2.5, or the label register and implemented by the site.	Compliant	

SS 2.8.9 General Requirements for Identity Preserved Foods Summary

The site does not produce celery and other organic products, controls on production processes and monitoring are established. The current identity preserved declaration was observed, the harvest, handling and distribution of organic production is documented and controlled.

2.9.1 Training Requirements Module 2 Quality

Element	Description	Primary Response	Evidence
2.9.1.1	Appropriate training shall be provided for personnel carrying out the tasks critical to the effective implementation of the SQF Quality System and the maintenance and improvement of quality requirements.	Compliant	
2.9.1.2	Instructions shall be available explaining how all tasks critical to meeting customer and company specifications and quality and process efficiency are to	Compliant	

	be performed.		

SS 2.9.1 Training Requirements Summary

The site has provided training to all personnel on the topics indicated in its program. For example, the following topics were observed: Pest management, irrigation system components, ETA's, diseases, GAP, SQF, good hygiene practices, crisis management, hand washing, allergens, personal protective equipment, BUMA and HACCP, the program also records the training topics, frequency, instructor and personnel to be trained, document: Training program F-300-OCE-13, responsibilities and activities are described in the procedure Personnel training PR 300 OCE 06.

2.9.2 Training Program Module 2 Quality

Element	Description	Primary Response	Evidence
2.9.2.1	The employee training program shall include the necessary competencies for specific duties and the training methods to be applied for those staff carrying out tasks associated with: i. Process control and monitoring of critical quality points (CQPs); ii. Steps identified as critical to effective implementation of the food quality plan and the maintenance of food quality; and iii. Product inspection and testing.	Compliant	
2.9.2.2	The employee training program shall include: i. Applicable process control and quality tools training for those responsible for operating, inspecting, and overseeing key manufacturing processes; ii. Training, calibration, and proficiency testing of internal laboratory personnel; iii. Training of personnel responsible for sensory evaluations; iv. Training in the application of risk-based principles, such as HACCP, used for the identification and control of quality threats for staff involved in developing and maintaining the food quality plan; and v. Provision for identifying and implementing the refresher training needs of site personnel.	Compliant	
2.9.2.3	Training records shall be maintained and include: i. Participant name; ii. Skills description; iii. Description of the training provided; iv. Date training completed; v. Trainer or training provider; and vi. Verification that the trainee is competent to complete the required tasks.	Compliant	

SS 2.9.2 Training Program Summary

The training program is documented and available, in the document Training Program F-300-OCE-13, it indicates the name of the people who train, people trained, date and tasks, training is scheduled on the topics: Pest management, irrigation system components, ETA's diseases, GAP, SQF, good hygiene practices, crisis management, hand washing, allergens, personal protective equipment, BUMA and HACCP. Training records were available for review and signed by employees are recorded, instructions on work in process, posted in the cleaning areas were observed. The review verified training for harvesting personnel, personnel using agrochemicals, agricultural pest control personnel and personnel performing hygiene inspection

activities. Training needs have been identified by the human resources department and are recorded in F-300-OCE-16 Identification and Evaluation of Competencies, appropriate refresher training has been carried out for all personnel to ensure safety and quality.

7.1.1 Property Location Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.1.1.1	Production and growing sites shall conduct a risk assessment to evaluate and document the risk to crops due to prior land use, adjacent land use, and other environmental factors, including structures and equipment. Consideration shall be given to the following: i. History of land use; ii. Topography; iii. Adjacent land use; and iv. Other factors that may impact the ability to supply safe product. Where risks are identified, control measures shall be implemented to reduce the identified hazards to an acceptable level, and the risks shall be re-evaluated in the event of any circumstances or changes that may impact the production of safe product.	Compliant	
7.1.1.2	Records shall be maintained for each production site listing what crops have been planted and harvested on the site.	Compliant	

SS 7.1.1 Property Location Summary

The production areas were observed, in their perimeter protections to mitigate possible dangers to agricultural production, the integrity of the internal perimeters, warehouses, water sources and facilities of the sites were verified, external controls have been implemented to prevent the entry of animals or outsiders to the process, Conditions are monitored as part of the preventive program implemented. Identified risks are documented for each production site boundary; sketches of the facilities were observed, indicating their boundaries, risk assessment and general site facilities; 24-hour surveillance personnel are stationed at the main gates of the sites. The production sites are within an agricultural production zone.

7.2.1 Field and Storage Buildings Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.2.1.1	All buildings used to store equipment, field chemicals, field packaging materials, and/ or field products shall be designed and constructed to enable compliance with good hygiene practices, avoid product contamination, and in a manner that does not affect the purity, strength, and composition of final products.	Compliant	

7.2.1.2	Buildings designated to store field product or packaging shall be of durable construction. Internal surfaces shall be smooth and impervious with a light-colored finish and shall be kept clean.	Compliant	
7.2.1.3	Storage rooms shall be designed and constructed to allow for the separate, hygienic storage of harvesting and packing utensils away from farm machinery and hazardous chemicals and toxic substances.	Compliant	
SS 7.2.1 Field and Storage Buildings Summary			
In each production unit, separate warehouses were observed for the storage of agrochemicals, fertilizers, cleaning chemicals, machinery spare parts and tools; the warehouses are built with a solid structure and access is controlled with padlocks. The harvest containers observed are made of plastic and are easy to clean; they do not pose a risk to the harvested product and are stored by the buyer in protected facilities. No packaging material or harvest containers are stored in the agricultural production units; the harvested product is delivered in plastic containers or in final packaging material to the buyer's packhouse facilities.			

7.2.2 Controlled Temperature and Atmosphere Storage Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.2.2.1	The producer shall ensure any chilling, cold storage and controlled atmosphere facility is of suitable size, design, and construction, and is capable of effective operational performance, which includes sufficient refrigeration and controlled atmosphere capacity for chilling or storing the maximum anticipated throughput of products with allowance for periodic cleaning of storage.	Compliant	
7.2.2.2	Chilling, cold storage, and controlled atmosphere storage facilities shall ensure the following design and construction standards are being maintained: i. Floors are constructed of smooth, dense, impact-resistant material that is impervious to liquid and easily cleaned; ii. Floors are effectively graded to allow the effective removal of all overflow or wastewater under normal conditions; iii. Walls, ceilings, doors, frames, and hatches are of solid construction, and internal surfaces are smooth, impervious, and with a light-colored finish; iv. Lighting is shatter-proof, non-breakable, or provided with protective covers; v. Discharge from defrosting and condensate lines is controlled and discharged to the drainage system; and vi. Loading dock areas are appropriately sealed, drained, and graded.	Compliant	
7.2.2.3	Chilling, cold storage, and controlled atmosphere facilities shall be fitted with temperature monitoring equipment or a suitable temperature monitoring device that is properly located to monitor the warmest part of the room and is fitted with a temperature gauge that is easily read and accessible.	Compliant	

SS 7.2.2 Controlled Temperature and Atmosphere Storage Summary
N/A. Harvested product is not stored at the production unit, the product is sent to their facilities for processing.

7.2.3 Storage of Agricultural Chemicals, Soil Amendments, and Toxic Substances Module 7 GAP for Outdoor Farming of Plant Products			
Element	**Description**	**Primary Response**	**Evidence**
7.2.3.1	Agriculture chemicals, fertilizers, manure, soil amendments, and other toxic substances shall be stored so as not to present a hazard to personnel, product, product handling equipment, or areas in which product is handled, stored, or transported. Specifically, they shall not be stored inside food handling areas and product and packaging storage rooms.	Compliant	
7.2.3.2	Chemical storage locations shall: i. Be compliant with national and local legislation; ii. Be designed to ensure there is no cross-contamination between chemicals, proper ventilation to the exterior, and spill control or containment (including tank capacity); iii. Be equipped with details of purchase, appropriate and compliant labels, vendor approval, and an up-to-date inventory of all chemicals contained within and removed from the storage location; and iv. Be equipped with personnel health and safety requirements, such as signage, safety data sheets, instruction, emergency wash facilities, and other labor law requirements.	Compliant	
7.2.3.3	Product contact chemicals such as pesticides, herbicides, rodenticides, fumigants, insecticides, sanitizers, and detergents shall be stored separately and in their original containers.	Compliant	
7.2.3.4	Soil amendments shall be stored separately from crop, field, or irrigation water sources, so that contamination from runoff is avoided either by locating the soil amendments a reasonable distance from the crop or through the use of other physical barriers.	Compliant	
7.2.3.5	The site shall dispose of chemical waste and empty containers in accordance with regulatory requirements and ensure that: i. Empty chemical containers are not re-used; ii. Empty containers are labeled or rendered unusable, isolated, and securely stored while awaiting collection; and iii. Unused and obsolete chemicals are stored under secure conditions while awaiting authorized disposal by an approved vendor.	Minor	Minor. In the following production units, agrochemical containers not stored in the metal cages assigned for the retention of agrochemicals were observed: El Pilar, Garambuyo and the pato production unit, as well as their reuse to contain gasoline.

SS 7.2.3 Storage of Agricultural Chemicals, Soil Amendments, and Toxic Substances Summary
There is a general storage area for agrochemicals; the warehouse is kept locked with a padlock, solid structure and access controls; only authorized and trained personnel are allowed to enter; there are also warehouses in each production unit with small quantities of agrochemicals; no storage was observed in conjunction with harvesting tools, The structures of the warehouses are in compliance with local and national laws; there are signs indicating restrictions; safety sheets were requested for pesticides, fertilizers, and chemicals that are stored and used in the production process; each storage area has an emergency shower and medical kit. Cleaning chemicals are stored in the site's general storage area and were observed away from the agrochemicals. 7.2.3.5 Minor. In the following production units, agrochemical containers not stored in the metal cages assigned for the retention of agrochemicals were observed: El Pilar, Garambuyo and the pato production unit, as well as their reuse to contain gasoline.

7.2.4 Farm Machinery, Product Handling Equipment, and Utensils Module 7 GAP for Outdoor Farming of Plant Products			
Element	**Description**	**Primary Response**	**Evidence**
7.2.4.1	The methods and responsibilities to ensure that farm machinery, equipment, vehicles, tools, utensils, harvest containers, and other items or materials used in farming operations that may contact produce do not pose a risk to product safety, shall be documented and implemented. Procedures shall ensure that these items are: i. Designed and constructed to allow for the efficient handling of product and that surfaces in direct contact with product are constructed of materials that will not contribute a food safety risk; ii. Identified and included in preventive maintenance and cleaning schedules; iii. Stored to avoid contamination of inputs or products; and iv. Not used for non-harvest purposes, unless this is clearly identified, and the items or materials are not returned to use for harvest.	Minor	Minor. In the cauliflower harvester 375-6, which is used within the production tables, in the cleaning supplies storage section, materials such as nails, pieces of seguetas and chains were observed, not complying with good practice controls. During the celery harvest in the San Pedro 1 production unit, Martín Vázquez crew, one worker was observed wearing a bracelet and three workers were moving celery outside the production sections, in violation of good harvesting practices.
7.2.4.2	Vehicles used for the transport of produce shall be adequate for that purpose and shall not be used to carry waste materials, manure, chemicals, or other hazardous substances that could cause produce contamination without thorough cleaning and inspection.	Compliant	
7.2.4.3	Tractors, harvesters, field packing equipment, and machinery driven over ground crops shall be fitted with drip trays to prevent contamination of the crop by lubricants and oils.	Compliant	

SS 7.2.4 Farm Machinery, Product Handling Equipment, and Utensils Summary
The surfaces in contact with the product observed in the harvesters and plastic containers were observed in good condition and without absorbent or deteriorated parts, the utensils observed in the harvest do not compromise food safety, were observed made of metal and plastic which is suitable for contact with food, the harvest of celery and cabbage was observed which are placed in final packaging material, the product is transported in trailer, the vehicles were observed in good condition, they are inspected before use by supervisory personnel of

each production unit. The tractors that enter the harvesting area are also monitored. Before starting the process, the hygiene supervisor checks the cleanliness and placement of the collection trays to avoid contaminating the crop with lubricants and oils. 7.2.4.1 Minor. In the cauliflower harvester 375-6, which is used within the production tables, in the cleaning supplies storage section, materials such as nails, pieces of seguetas and chains were observed, not complying with good practice controls. During the celery harvest in the San Pedro 1 production unit, Martín Vázquez crew, one worker was observed wearing a bracelet and three workers were moving celery outside the production sections, in violation of good harvesting practices.

7.3.1 Equipment Maintenance and Calibration Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.3.1.1	The maintenance of equipment and buildings shall be planned, scheduled, and carried out in a manner that prevents any risk of contamination of product or equipment. Maintenance and calibration records shall be maintained.	Compliant	
7.3.1.2	The calibration and re-calibration of chemical application, measuring, testing, and inspection equipment used in the growing and harvesting process shall be documented and implemented.	Compliant	
7.3.1.3	Equipment shall be calibrated against manufacturer, national or international reference standards, methods, and schedules. In cases where such standards are not available, the site shall indicate this and provide evidence to support the calibration reference method used.	Compliant	

SS 7.3.1 Equipment Maintenance and Calibration Summary

The methodology and responsibilities for calibration has been documented by the site and includes the methods and responsibilities in the documents: IT 100 PAA 57 Calibration of test tubes, IT 100 PAA 57 Standard weight verification, IT 100 PAA 59 Calibration of pressure gauge, IT 400 MAQ 09 Washing of tractors and implements. Work instructions were generated to verify proper operation and records are available from the plant health department. The records show maintenance activities, calibration of facilities and equipment.

7.3.2 Pest Prevention Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.3.2.1	The property adjacent to buildings, storage facilities, machinery, and equipment shall be kept free of waste or accumulated debris so it does not attract pests and vermin. Harvested products and food contact packaging materials shall be free of evidence of pest and vermin infestation.	Minor	Minor. There is a waste storage area located in the Garambuyo production unit, with no hygienic controls, such as dirty agribon in poor condition, deteriorated plastic containers and garbage, located near table 6.

7.3.2.2	The pest prevention program shall: i. Describe the methods and responsibility for the development, implementation, and maintenance of the pest prevention program; ii. Record pest sightings and trend the frequency of pest activity to target pesticide applications; iii. Outline the methods used to prevent pest problems; iv. Outline the methods used to eliminate pests when found; v. Outline the frequency with which pest status is to be checked; vi. Include on a site map the identification, location, number, and type of bait stations set; and vii. List the chemicals used. Chemicals are required to be approved by the relevant authority and their Safety Data Sheets (SDS) made available. Records of pest inspections and pest applications shall be maintained.	Compliant	

SS 7.3.2 Pest Prevention Summary

Pest control for the production units is carried out internally by trained personnel; the activities and scope are described in the document: SOP for trap and rodent control and Procedure for integrated pest management; controls have been established for warehouses with the scope of urban pest control; the site schedules training for personnel in charge of monitoring. The site has implemented preventative practices, actions to be taken for intrusion, field animate, review of perimeter protections and cleaning of boards prior to harvest to detect animal intrusion, traps are accurate and show the location of the devices, inspections are recorded and the site has documented catch trends. The pest control system does not include the use of chemical baits in the production units, no packing material is stored on the premises. 7.3.2.1 Minor. There is a waste storage area located in the Garambuyo production unit, with no hygienic controls, such as dirty agribon in poor condition, deteriorated plastic containers and garbage, located near table 6.

7.3.3 Animal Control Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.3.3.1	The operation shall have a written risk assessment on animal activity in and around the production of produce that has been implemented and monitored.	Compliant	
7.3.3.2	Measures shall be in place to control domestic and wild animals in the growing fields and to prevent the presence of domestic or wild animals in storage and product handling areas.	Minor	Minor. In the Nueva Esperanza production unit, in table 6 with corn production, 3 dogs were observed, which come from an area of external garbage accumulation; the barriers implemented in that perimeter are not efficient, since dogs were observed jumping from one area to another.

SS 7.3.3 Animal Control Summary

The site has generated a risk assessment for each production site, evaluating the risks by animal activity and prevention measures, which include: perimeters with protection and perimeter inspections by food safety monitoring personnel. During the inspection of the production areas, a production unit was observed adjacent to a stable; the site installed perimeter protection

with wire mesh, a no-planting area and a channel to divert possible water from outside. 7.3.3.2 . Minor. In the Nueva Esperanza production unit, in table 6 with corn production, 3 dogs were observed, which come from an area of external garbage accumulation; the barriers implemented in that perimeter are not efficient, since dogs were observed jumping from one area to another.

7.3.4 Cleaning Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.3.4.1	The cleaning of product contact surfaces, field harvesting equipment, and sanitary facilities shall be documented and implemented. Cleaning procedures and schedules shall include: i. A list of equipment, harvesting tools, sanitary facilities, and storage areas that require periodic cleaning; ii. Instructions on how cleaning is to be performed for the various areas and equipment; iii. The frequency of when cleaning is to be completed; iv. Personnel responsible for performing and evaluating the cleaning; and v. Records of cleaning activities.	Compliant	
7.3.4.2	A schedule shall be prepared that indicates the frequency of verifying the effectiveness of cleaning product contact surfaces, field harvesting equipment, and sanitary facilities, and who is responsible for completing verification activities.	Compliant	

SS 7.3.4 Cleaning Summary

The site has documented the responsibilities and process of cleaning and sanitation facilities, the frequencies are indicated in procedures and work instructions and consider for example hygienic maintenance areas, cleaning washing, cleaning of production units, toilets, sinks, harvesting instruments, warehouses, machinery, among others, the cleaning material is stored securely and properly labeled with SDS information available to all employees. Disinfectants and detergents were found to have safety data sheets available, and work instructions for each cleaning activity were documented and available at the site, and personnel were interviewed during the audit process to verify their cleaning activities.

7.4.1 Personnel Practices Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.4.1.1	A documented and implemented procedure for personal hygiene and personnel practices shall ensure that personnel engaged in the handling of product use appropriate personal hygiene practices. The procedure shall include instructions that: i. Jewelry and other loose objects that pose a threat to the safety of the	Compliant	

	product are not worn or taken onto any growing, product handling, or storage operations; ii. Fingernail polish, artificial nails, and long nails are not permitted where product is handled with bare hands; iii. False eyelashes and eyelash extensions are not permitted; and iv. Smoking, chewing, eating, drinking (except for water which shall be available to all personnel), or spitting is not permitted in any growing areas including on field harvesting rigs and during harvesting and packing operations. Personnel and visitor practices shall be routinely monitored for compliance, and any resulting corrective actions shall be implemented and recorded for personnel who violate food safety practices (refer to 7.5.3.3).		
7.4.1.2	Personnel who are suffering from or are carriers of an infectious disease that can be transferred through food shall not engage in growing, product handling, or field harvesting operations.	Compliant	
7.4.1.3	A medical screening procedure shall be in place for all personnel who handle product or food contact materials and shall also apply to all visitors and contractors.	Compliant	
7.4.1.4	Procedures, including methods and responsibilities, shall be in place that specify the handling of product and/or product contact surfaces that have been in contact with or exposed to blood or other bodily fluids.	Compliant	
7.4.1.5	Personnel with exposed cuts, sores, or lesions shall not engage in handling product or product contact surfaces. Minor cuts or abrasions on exposed parts of the body shall be covered with a suitable waterproof and colored dressing.	Compliant	

SS 7.4.1 Personnel Practices Summary

The site has established internal procedures for controlling the cleanliness of personnel, including entry control, illnesses, and cleanliness, and personnel are supervised at the beginning of the workday by the foreman and food safety assistants. Personnel noncompliances related to good practices are recorded by the personnel supervisors, and the criteria for sanctions are notified through training. The harvest regulations and procedures indicate that all product in contact with fluids must be disposed of in accordance with the procedures; a first aid kit is available to treat injuries; workers have also been trained in first aid; the policy prohibits smoking, eating, drinking, or spitting on the premises; employees were observed on the premises complying with hygiene standards during the inspection of activities.

7.4.2 Sanitary Facilities and Handwashing Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.4.2.1	Toilet facilities shall be provided and designed, constructed, and located in a manner that minimizes the potential risk for product contamination. i. There shall be sufficient toilet facilities for the maximum number of personnel, and they shall	Compliant	

	be constructed so they can be easily cleaned and maintained; ii. Handwash basins with clean and potable water, hand soap, disposable towels or effective hand drying devices, waste bins, and a tank that captures used handwash water for disposal (if not connected to drains) shall be provided inside or adjacent to toilet facilities; iii. Signage in appropriate languages shall be provided adjacent to handwash basins instructing personnel to wash their hands after each toilet visit; iv. Racks for protective clothing used by personnel shall be provided; v. Toilets shall be located to provide easy access for farmworkers; and vi. Toilet and wash stations shall be maintained in clean and sanitary conditions. Tools/equipment used for cleaning toilet rooms shall not be used to clean operational areas.		
7.4.2.2	Personnel shall have clean hands, and hands shall be washed by all personnel: i. Before handling product; ii. Before putting on gloves; iii. After each visit to a toilet; iv. After using a handkerchief, handling dirty or contaminated material; and v. After smoking, eating, or drinking.	Compliant	
SS 7.4.2 Sanitary Facilities and Handwashing Summary			
Hand washing facilities have been installed at the site, they were observed with signage on hand washing procedures, the toilets are sufficient for the workers observed during the inspection, the number of toilets is determined by the food safety area and they were observed sufficient for the workers of each production unit, the toilets were observed to be made of non-corrosive materials and have chlorinated drinking water, Soap in a dispenser, antibacterial gel, paper towels, and containers for waste supplies; the site has sufficient supplies available for the sanitary facilities and sinks in its general store; the harvest crew has spare parts for the toilets; employees were observed using the sinks before entering the production or harvest area.			

7.4.3 Protective Clothing Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.4.3.1	Protective clothing (e.g., uniforms and smocks) shall be effectively maintained, stored, laundered, and worn to protect product from the risk of contamination.	Compliant	
7.4.3.2	Where applicable, clothing (i.e., any outer garment), including footwear, shall be in good condition, cleaned, and worn to protect product from the risk of contamination.	Compliant	
7.4.3.3	If rubber or disposable gloves are used, the operation shall have a glove-use policy in place, and personnel shall still adhere to the handwashing practices outlined above.	Compliant	
SS 7.4.3 Protective Clothing Summary			

Control over protective clothing for harvesters is indicated in the personnel hygiene procedure; gloves are used in the harvesting process; the main criterion for personnel is to wear clean clothing in good condition; the caps are placed on hangers installed at the entrance to each production section or before entering the restrooms, Workers are also required to wear clean caps, closed-toed shoes, plastic aprons, plastic sleeves, and the integrity of the protective equipment is supervised by the food safety assistant at each production unit. Pesticide application personnel have personal protective equipment that is stored after use in an area assigned for this activity.

7.4.4 Visitors Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.4.4.1	All visitors, including management and maintenance personnel, shall follow all personnel practices designated by the site when entering or close to fields, sheds, packing facilities, or storage locations. These practices include, but are not limited to, the removal of jewelry and other loose objects and wearing suitable protective clothing.	Compliant	
7.4.4.2	Visitors who are exhibiting visible signs of illness or have been in recent direct contact with other sites, animals, or agricultural commodities, shall be prohibited from entering any growing or product handling or field harvesting operation.	Compliant	
7.4.4.3	Unsupervised children shall not be permitted to enter any harvesting, packing, or food storage areas.	Compliant	

SS 7.4.4 Visitors Summary

At each entrance to the production units, visitors are requested to wear clean clothes at all times, no jewelry or objects that could fall into the product are allowed, visitors are registered by the surveillance personnel, the regulations on good hygiene practices were observed at the entrance to each production section, the health of the personnel visiting the production units is inspected, during the inspection of the warehouses and production areas, the presence of children was not observed.

7.4.5 Personnel Food, Drink, and Personal Storage Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.4.5.1	Provision shall be made to store personal belongings away from crops, harvesting, field and packing operations, and harvesting equipment.	Compliant	
7.4.5.2	Areas for meal breaks shall be designated and located away from food contact/ handling zones and harvesting equipment.	Compliant	

SS 7.4.5 Personnel Food, Drink, and Personal Storage Summary
Personal items are stored in the dining room installed in each production unit. It was observed that this activity does not represent a risk of contamination to the production sections, personal items are stored away from the production area, and drinking water is available for workers located near the restrooms and dining areas.

7.5.1 Growing and Harvesting Inspection Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.5.1.1	The methods and responsibility for conducting inspections to assess biological, chemical, and physical hazards and their risks to products being harvested shall be documented and implemented. Inspections shall occur prior to and during harvesting and through to the transport of product to its next destination (refer to 7.5.2 and 2.5.4.3). Records of field and harvesting inspections shall be maintained.	Compliant	

SS 7.5.1 Growing and Harvesting Inspection Summary
Food safety assistants assigned to each production unit carry out pre-harvest inspections; this activity is recorded and pre-operational and pre-harvest inspections are carried out, and control measures are established according to the risks observed. Inspections include tours of the harvesting area, inspection of harvesting tools, inspection of facilities, inspection of harvesting machinery, and inspection of personnel.

7.5.2 Foreign Matter and Glass Hazard Control Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.5.2.1	The methods and responsibility for the prevention of foreign matter and glass contamination shall be documented and implemented. Procedures shall ensure: i. Containers, equipment, and other utensils made of glass, porcelain, ceramic, brittle plastic, or similar materials are not permitted where exposed product is handled unless clearly identified, required for effective operational controls, and regularly inspected; ii. Regular inspections are conducted to ensure food handling/contact zones areas are free of glass and brittle plastic and any items made from the previously identified materials are in good repair; iii. Product harvesting and handling areas are routinely inspected to remove risks from	Compliant	

	foreign materials such as debris, wood, stones, metal, and other physical hazards; and iv. Personnel are made aware of their responsibility to adhere to the site's foreign matter and glass controls. Records of foreign material and glass inspections shall be maintained.		

SS 7.5.2 Foreign Matter and Glass Hazard Control Summary
The control of hazards related to foreign material is indicated in: Glass and hard plastic material policy IT 100 INP 14, pre-harvest inspections are performed, foreign matter records include lamps and hard plastics located on machinery used in harvesting activities or agricultural production, food safety regulations indicate the restriction of glass materials, In the harvesting process, knives are used and are kept in good condition; they are controlled by the supervisor of the harvesters. The record of the good condition of lamps and brittle plastics observed in the machinery is recorded in the F-400-MAQ-15 Use of machinery, F-100-PAA-58 Pre-harvest inspection, F-100-PAA-59 Pre-planting inspection.

7.5.3 Harvesting and Field Packing Practices Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.5.3.1	Personnel conducting activities where harvested product is being packaged in the field shall ensure that utensils, personal effects, and inputs/materials used during field packaging do not pose a food safety risk to products. These can include: i. Aprons and gloves are kept clean and not left on product, work surfaces, equipment, or packaging material but hung on apron and glove racks provided; ii. Harvest containers, if used, are inspected prior to use to ensure they are clean and free from physical debris or materials; iii. Knives and cutting instruments where used are approved for use, controlled, and kept clean and well maintained; iv. Cloths, towels, or other cleaning materials that pose a risk of cross-contamination are not used to wipe produce; v. All packaging materials are appropriate for their intended use, kept off the ground out in the fields and off the floor of transport vehicles; and vi. Non-food waste is contained in bins identified for this purpose. Waste does not come into contact with produce and is removed regularly and not allowed to accumulate (refer to 7.8).	Compliant	
7.5.3.2	Personnel conducting harvesting activities shall ensure product is not contaminated during the harvesting process. Work instructions and training shall include the following practices: i. Commodity specific handling and harvesting instructions; ii. Personnel access and controls on movement/traffic flow; iii. Ensuring damaged or decayed product is not harvested or culled; and iv. Ensuring product that contacts the ground is not harvested (unless that product typically contacts the ground).	Compliant	

7.5.3.3	Personnel practices and activities, including those listed in 7.5, shall be routinely monitored for compliance, and any resulting corrective actions implemented and recorded for personnel who violate food safety practices.	Compliant	

SS 7.5.3 Harvesting and Field Packing Practices Summary

The harvested product is inspected by harvest personnel, certain products are packed in the field, for example lettuce, broccoli, celery, cauliflower, among others, the company's regulations indicate that no product is harvested in contact with the ground, during the inspection of the harvest areas personnel were observed complying with the regulations, the auxiliary food safety personnel verify good hygiene practices to ensure that the product that touches the ground is not harvested. The packaging material used in the celery harvest was observed clean and is stored in a temporary clean area, personnel inspections are carried out during the harvest and in case of non-compliance by personnel, corrective actions are recorded.

7.5.4 Transport Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.5.4.1	Personnel conducting loading and transporting of harvested and/or packaged product shall ensure that product integrity is maintained. Work instructions and training shall include the following practices: i. Inspections for ensuring vehicles are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on products; ii. Securing vehicles (e.g., trucks/vans/containers) from tampering using a seal or other agreed upon and acceptable device or system; iii. Verification that appropriate storage conditions are maintained during transportation to final destinations; iv. Prevention of cross-contamination with other hazards and potential spoilage; v. Use of appropriate stock rotation practices; and vi. Recording and maintaining documents for vehicle inspection, transport conditions, and stock rotation.	Compliant	

SS 7.5.4 Transport Summary

The harvested product is transported on platforms without a refrigeration system; the transport does not enter the production sites; during the inspection, hygienic loading of the product was observed; personnel training in hygiene rules was verified and verified during the audit. Cargo transportation is inspected by the supervisory personnel at each site, the transports are easy to clean, and no risks to the packed product were observed during the audit. The transports do not generate toxic fumes, tractors are used to remove the packaged product, the tractors are equipped with oil spill containment, and the tractor drivers are trained in the use of the harvested product transports.

7.6.1 Water Systems Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.6.1.1	A water description plan shall be prepared that describes the water sources and the production blocks they serve, and shall include one or more of the following: maps, photographs, drawings, or other means to communicate the location of the water sources, permanent fixtures, and the flow of the water system. The plan shall be kept current and revised when changes occur.	Compliant	
7.6.1.2	Agricultural water shall be sourced from a location and in a manner that is compliant with applicable regulations.	Compliant	
7.6.1.3	Water system intended to convey untreated human or animal waste shall be separated from conveyances utilized to deliver agricultural water.	Compliant	
SS 7.6.1 Water Systems Summary			
The description of the water system is documented in the water use procedure; controls have been developed for water use in fertigation activities, plant health, environmental management and agricultural plans related to water use; controls for treating water for fumigation are included; the site has a documented water flow diagram; and the frequency of water analysis, including microbiological and physical-chemical quality, for each well in the production units. No detectable results for E. coli, Salmonella spp. and fecal coliforms were obtained from the analyses sampled. Identified containers for service and cleaning water were observed.			

7.6.2 Irrigation Water Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.6.2.1	Agricultural water shall be drawn from a known clean source or treated to make it suitable for use. Irrigation during growing and/or harvesting periods shall be conducted so that it does not contaminate the crop and shall include documentation of the source, type, and timing for each commodity and field or plot location. Hazards and risk associated with irrigation water, including types, sources, storage, proximity to concentrated animal feeding operations (CAFOs), untreated soil amendments, wildlife, pre-harvest intervals, and resulting preventive controls will be in accordance with the water management plan outlined in 7.6.3.	Compliant	
7.6.2.2	In circumstances where irrigation water is treated to render it acceptable, the water after treatment shall conform to the microbiological standards as outlined in element 7.6.3.	Compliant	

SS 7.6.2 Irrigation Water Summary
Compliant

7.6.3 Water Management Plan Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.6.3.1	The water description plan described in 7.6.1.1 shall have a documented hazard analysis conducted annually and whenever changes occur to its sources, methods of transportation, storage conditions, or environmental conditions impacting it (refer to 2.4.3). Control methods applied to minimize risks associated with the hazards shall be included in the water management plan (refer to 7.6.3.2).	Compliant	
7.6.3.2	A water management plan describing the methods and responsibilities for managing the different types and uses of water at the site (farm) shall be documented and implemented. The plan shall include: i. Description of where and how water is used (e.g., washing and treating products, irrigation, pesticide application, etc.); ii. Maintenance and cleaning of the water system (refer to 7.3.1 and 7.3.4); iii. The hazard analysis and preventive controls that are to be applied for the use of water during growing and harvesting, including monitoring, corrective action, and verification for each control measure; and iv. Documentation and records referenced. Control measures may include: i. Water treatment and/or testing; ii. Water temperature; iii. Re-circulation, aeration; iv. Source alteration or change scheduling; v. Timing of use or application; and vi. Temporary or permanent protection of water sources from possible contamination (e.g., livestock [CAFO], sewage treatment, human habitation, heavy rains, flooding).	Compliant	
7.6.3.3	Water used for washing and treating product, cleaning of product contact surfaces, and handwashing shall be monitored to ensure it complies with potable water microbiological and chemical standards or criteria established in the country of production and destination. The monitoring procedures shall include: i. A schedule indicating the location and frequency of monitoring (refer to 7.6.3.2), which shall be decided by the risk assessment, best practices within the country of production, or applicable legislation; ii. Reference to the potable water	Compliant	

	criteria or standards; iii. List of microbiological and/or chemical testing being conducted; iv. Reference to the approved laboratory that is accredited to ISO 17025 or equivalent; v. Corrective actions that will be taken if water and/or ice do not meet established criteria or standards including further water treatment, other source possibilities, non-conforming products that might be affected, or other alternative actions; and vi. Records maintained for monitoring and/or corrective actions. Where ice is purchased and/or made on-site, it shall meet the microbiological and quality standards stated above.		

SS 7.6.3 Water Management Plan Summary

The water used for cleaning and irrigation services comes from wells located within the production units, the specification of water in contact with products (only in foliar applications), the water sources comply with NOM127-SSA1-1998 regulations, the analyses were observed with results within the acceptance parameter, the laboratories that perform the analyses have current ISO-17025 accreditation. The water control plan is indicated in the water use procedure. The risk assessment is included in the Annex Hazard Analysis, in the sections of wells, ponds and water for cleaning, the program includes the frequency of analysis, water for irrigation is analyzed for microbiology and physicochemicals.

7.7.1 Purchasing Chemicals Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.7.1.1	Purchased fertilizers, agricultural chemicals, and soil amendments shall be approved for use in the country of production (site location), the country of destination, and for the specific commodity. Purchased chemicals, where required by regulation, shall be labeled with the active ingredient(s), applicable dosage rates, and application instructions. Where no regulations or partial regulations govern the use of chemicals, the grower/ producer shall have a documented risk assessment on the justification for use of nonregulated chemicals.	Compliant	
7.7.1.2	Chemicals that are specifically banned for use in the country of production or the country of destination shall not be purchased or stored.	Compliant	
7.7.1.3	Suppliers of chemicals shall be included in the approved supplier program (refer to 2.3.4), and a current inventory of all chemicals purchased and used shall be maintained (refer to7.2.3).	Compliant	

SS 7.7.1 Purchasing Chemicals Summary

In the inspection of the pesticide and fertilizer inputs applied in the production process, they were observed in compliance with the destination of each product and crop destination, the inputs were applied according to the crops and pests to be controlled, they were observed to comply with the indications on the label which indicates its content, dosage for crops,

application ranges and additional instructions, in the documentary review agrochemical inventories were verified which were observed to be up to date, The agrochemical dossier located in each warehouse includes technical and safety data sheets; pesticides for all production zones are obtained by the purchasing department and specifications on the purchase of inputs are aligned with national regulations and those of exporting countries; agrochemical applications are documented by plant health department personnel; agrochemical controls and their specifications are up to date.

7.7.2 Soil Amendments Module 7 GAP for Outdoor Farming of Plant Products

Element	Description	Primary Response	Evidence
7.7.2.1	The methods and responsibility for soil amendment preparation and/or treatment shall be documented, implemented, and designed to prevent contamination of product. The procedures or work instructions shall outline how to treat manure and other untreated organic fertilizers ensuring: i. Treatments and application methods are verified as being in compliance with the approved or recommended methods applied and do not pose a hazard to the soil amendment; ii. Treatment methods applied are validated as being appropriate and effective at inactivating pathogens in organic soil amendments; iii. No raw untreated manure is used; and iv. Records of the approvals, validation, and verification of organic soil amendment treatments are maintained.	Compliant	
7.7.2.2	The methods and responsibility for soil amendment applications shall be documented and implemented to ensure organic soil amendment applications are timed to pose minimum risk to product safety including: i. All applications of soil amendments are in accordance with national or local guidelines best practices and codes of Good Agricultural Practice; ii. Equipment used for soil amendment application is maintained in good condition and calibrated to ensure accurate application (refer to 7.3.1); iii. Records of all equipment maintenance and calibration are maintained; iv. Signage complies with national and local codes of practice; and v. Records of soil amendment applications are maintained and contain sufficient detailed data.	Compliant	

SS 7.7.2 Soil Amendments Summary

N/A. No raw manure or untreated organic fertilizers are used in the production process of the inspected sessions. The site's organic production includes only production with organic products with validated treatments and microbiological analysis of purchased lots is requested from the supplier.

7.7.3 Agricultural Chemicals Module 7 GAP for Outdoor Farming of Plant Products			
Element	**Description**	**Primary Response**	**Evidence**
7.7.3.1	A spray or crop protection program indicating the applications used for a target pest or disease and the threshold levels that initiate application shall be documented and implemented. Records of all chemical applications include: i. The chemical used; ii. Crop information; iii. Date, method, concentration, and frequency of application; and iv. Evidence that the timing between chemical application and harvest complies with the approved harvest interval for the chemical application.	Compliant	
7.7.3.2	The person making decisions on chemical applications shall: i. Demonstrate knowledge of and access to information regarding chemical applications and the maximum residue limits allowable in destination markets; ii. Use only chemicals approved for cultivation of the specified products and approved for use in the intended market; and iii. Demonstrate competence and knowledge of chemical applications and crop withholding periods. This requirement shall apply to the person(s) applying chemicals as well as the person making decisions on chemical application.	Compliant	
SS 7.7.3 Agricultural Chemicals Summary			
The integrated management of phytosanitary pest control is described in procedures generated by the plant health department. In the inspection of records, the applications registered for each production zone for each product of the scope of this audit were observed, the agronomist engineer who makes the recommendations has access to the MRLs of the country of destination and shows knowledge during the audit on the search for permitted molecules, the plant health department performs a review of new pesticides or those in force, the agrochemicals selected during the audit, the dates of application were verified and compared against the dates of harvest, compliance was observed in the safety intervals. The management plan for empty containers is carried out by a company contracted for their safe disposal; the empty containers are stored in a secure area isolated from the production sections.			

7.8.1 Waste Disposal Module 7 GAP for Outdoor Farming of Plant Products			
Element	**Description**	**Primary Response**	**Evidence**
7.8.1.1	The methods and responsibility that describes the effective and efficient disposal of all waste shall be documented and implemented. Waste includes: i. Inedible material; ii. Unusable packaging, including trademarked material; and iii. Liquid and unsanitary waste from the farm.	Compliant	

7.8.1.2	Waste systems shall be designed and constructed, and waste shall be regularly removed from the farm, field, and packing facility so that it does not become a food safety risk to finished product, growing, harvesting, and packing operations and adjoining or adjacent waterways and fields.	Compliant	
7.8.1.3	Inedible waste designated for animal feed shall be stored and handled so it does not cause a risk to the animal or further processing for human consumption.	Compliant	

SS 7.8.1 Waste Disposal Summary
Waste and its management is carried out according to the instructions described in: Waste management plan IT 950 OCE 06 and IT 100 PAA 49 Management of empty agrochemical containers, within the procedure the controls are indicated for example for expired products, urban waste, hazardous waste, among others, a list of hazardous chemicals has been generated and evidence of the management of pesticides, plastics, portable toilet waste and plastic irrigation containers is sampled. In the inspection of the warehouses and facilities, no uncontrolled waste was observed; management is recorded in F 100 PAA 78 Waste Management and Disposal Log and F 950 OCE 04 Waste Management Verification.