

Audit Report # 32787

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Basic

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Level 3 DW

Number  
32787

Document Links

- [2016\\_SQF\\_Level2\\_Aguilares\\_FAC Audit # 33428 \[rev. 1\] \(Approved\)](#)

Company Information

Company ID  
106641

Company Name  
Aguilares S.P.R. de R.L. - Invernaderos de Produccion

Address 1  
Rancho Aguilares S/N Mpio.

Address 2

City  
Salamanca GTO

State/Province  
Guanajuato

Postal Code  
38481

Country  
MEXICO

Certification Body Information

CB Name  
SCS Global Services

Country  
UNITED STATES

Phone  
510-452-8000

Website

- [SCS Global Services](#)

Audit Information

Audit Reference  
34866

Audit Type  
Recertification Facility Audit Ed. 7.2 Lv. 3

Audit Status  
Completed

Lead Auditor  
Rosalba Salcedo

Secondary Auditor(s)

Audit Report # 32787

Food Sector Categories

03. Growing and Production of Fresh Produce

Date Audit Started  
Feb 3, 2016 7:00:00 AM  
Feb 3, 2016 3:00:00 PM UTC

Date Audit Finished  
Feb 4, 2016 4:00:00 PM  
Feb 5, 2016 12:00:00 AM UTC

Audit Rating  
E - Excellent

SQFI Audit Score  
98

Scope of Certification

Items

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

Opening Meeting Ed. 7.2

Item

People Present at the Opening Meeting (Please list names and roles in the following format Name: Role separated by commas)

Primary Response  
Compliant

Evidence

Grisell Rodriguez: Quality Coordinator main office (Mr Lucky), Graciela Gomez: Quality Coordinator (Aguilares), Angelica Toledo: General Manager (Aguilares), Serafin Rodriguez: Chief in Machinery and equipment, Rosalba Salcedo: SQF Lead Auditor.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

Closing Meeting Ed. 7.2

Item

People Present at the Closing Meeting (Please list names and roles in the following format Name: Role separated by commas)

Primary Response  
Compliant

Evidence

Grisell Rodriguez: Quality Coordinator main office (Mr Lucky), Graciela Gomez: Quality Coordinator (Aguilares), Angelica Toledo: General Manager (Aguilares), Serafin Rodriguez: Chief in Machinery and equipment, Rosalba Salcedo: SQF Lead Auditor.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

Facility Description Ed. 7.2

Item

Auditor Description of Facility (Please provide facility description include # of employees, size, production schedule, general layout, and any additional pertinent details)

Primary Response  
Compliant

Evidence

The company Aguilares SPR de RL is located in Guanajuato, has one shift with 398 workers in twelve greenhouses distributed in three sections (Pronase 1, Pronase 2, and Aguilares), with production of tomatoes and bell peppers. The Operating hour is from 07:00 to 15:00. Scope: organic tomatoes and organic bell peppers. The agriculture water supply is from three wells. The process starts in the reception of seedlings, growing, fertilization, irrigation, and crop protection, harvesting and transportation of products to a packing facility located outside the premises. There are no exclusions on the premises. This is a recertification Level 3, audit category 3; Growing and Production of Fresh Products.

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
Auditor Recommendation Ed. 7.2

Item  
Auditor Recommendation

Primary Response  
Compliant

Evidence  
Issue of Certification of Registration recommended once deficiencies rectified.

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Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.1.1.1 Management Policy(3)(M) Ed.7.2

Item  
2.1.1.1 Senior management shall prepare and implement a policy statement that outlines as a minimum the:  
i. Organization's commitment to supply safe food;  
ii. Methods used to comply with its customer and regulatory requirements and continually improve its food safety and quality management system; and  
iii. Organizations commitment to establish and review food safety and quality objectives.

Primary Response  
Compliant

Evidence  
Policy includes the commitment to supply safe food and to be in compliance with the food safety standards, regulatory and customer requirements. The policy is displayed in the facility and includes the organization commitment to provide, review the food safety program. Policy is written in Spanish and signed by the senior management.

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Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.1.1.2 Management Policy (M) Ed. 7.2

Item  
The policy statement shall be: signed by senior management; made available in language understood by all staff; and displayed in a prominent position and effectively communicated to all staff

Primary Response  
Compliant

Evidence  
Policy, mission and vision were observed displayed around the facility, in rest rooms and operation areas, it is also communicated to staff during training. Policy is updated and written in Spanish and signed by the Senior management in January 2015.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.1.2.1 Management Responsibility (3) (M) Ed.7.2

Item  
The organizational reporting structure describing those who have responsibility for food safety and quality and their interrelationship shall be defined and communicated within the organization.

Primary Response  
Compliant

Evidence  
There is an organizational reporting structure documented in the manual, the document is updated. The organizational reporting structure includes SQF practitioner position, Quality and Food safety head supervisors in production, maintenance and shipping operations. Workers identify supervisors and management staff, they were audited by interviews.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.2.2 Management Responsibility (3)(M)Ed.7.2

Item

The senior management shall make provision to ensure fundamental food safety and quality practices are adopted and maintained.

Primary Response

Compliant

Evidence

Food Safety Manager and head supervisors provide support for the implementation and training of staff, the support includes training for the food safety , quality staff and supervisors.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.2.3 Management Responsibility (3) (M) Ed. 7.2

Item

The senior management shall ensure adequate resources are available to achieve food safety and quality objectives and to support the development, implementation and maintenance and ongoing improvement of the SQF System.

Primary Response

Compliant

Evidence

Senior management provides with monitoring equipment and contract support for the calibration and maintenance of machinery and equipment. Senior manager provides support for the cleaning and sanitary activities. Cleaning and sanitation staff is provided in all areas.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.2.4 Management Responsibility (M) Ed. 7.2

Item

The senior management shall designate an SQF practitioner for each site with responsibility and authority to oversee the development, implementation, review and maintenance of the SQF System, including food safety fundamentals outlined in 2.4.2, and the food safety plan (and quality plan for Level 3) outlined in 2.4.3 (2.4.4), to take appropriate action to ensure the integrity of the SQF System, communicate to relevant personnel all information essential to ensure the effective implementation and maintenance

Primary Response

Compliant

Evidence

There is one SQF Practitioners, designated by the Senior Management and she is member of the management staff in the main office. Responsibilities were observed documented in the Food Safety and quality Manual. Responsibilities include to oversee the implementation and completion of the SQF system at level 3 and communicate all findings and customer complaints to senior management.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.2.5 Management Responsibility (3) (M) Ed. 7.2

Item

The SQF practitioner shall be employed by the supplier as a company employee on a full-time basis, hold a position of responsibility in relation to the management of the supplier's SQF System, have completed a HACCP-based training course, be competent to implement and maintain HACCP-based food safety plans and food quality plans, have an understanding of the SQF Code Level 3 and the requirements to implement and maintain SQF Systems relevant to the supplier scope of certification.

Primary Response

Compliant

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### Evidence

The SQF practitioner works for the operation, is a member of the management team in Mr. Lucky, she is a full-time employee and has completed a HACCP-based training course and has an understanding of the SQF Code level 3 and the requirements to implement and maintain SQF Systems relevant to the supplier scope of certification.

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### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.2.6 Management Responsibility (M) Ed. 7.2

### Item

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 (and quality for Level 3) shall be defined and documented.

### Primary Response

Compliant

### Evidence

The responsible employees for the implementation of all training requirements are the responsible of every area. There is a documented procedure. Training requirements for staff carry on food safety and quality inspections, including monitoring functions are defined in a program training included in the procedure.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.2.7 Management Responsibility (M) Ed. 7.2

### Item

All staff shall be informed of their responsibility to report food safety problems to personnel with authority to initiate action.

### Primary Response

Compliant

### Evidence

Staff and supervisors were audited by interview and training records review. All staff in packing and processing areas are aware of their responsibilities. Pre-operational inspection records were available for review. The inspections outline the review of employees practices during the operations.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.2.8 Management Responsibility (M) Ed. 7.2

### Item

Job descriptions for those responsible for food safety (and quality for level 3) shall be documented and include provision to cover for the absence of key personnel.

### Primary Response

Compliant

### Evidence

Job descriptions for those employees with inter linked positions in food safety areas, are documented in the Food safety Manual. Job descriptions include provisions to cover for the absence of key personnel, including the SQF Practitioner.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.2.9 Management Responsibility (M) Ed. 7.2

### Item

The senior management shall establish processes to improve the effectiveness of the SQF System to demonstrate continuous improvement.

### Primary Response

Compliant

Evidence

To improve the effectiveness of the food safety program, the senior management is involved. Meetings are conducted by the senior management with the HACCP team and SQF Practitioner. Results of first and second part audits (GAP/GMP) are addressed in the meetings.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.3.1 Food Safety Management System (M) Ed. 7.2

Item

A food safety manual (and quality manual for level 3) shall be documented and maintained in either electronic and/or hard copy form. It shall outline the methods the organization will use to meet the requirements of this Standard, be made available to staff and include a summary of the organization's food safety policies and the methods it will apply to meet the requirements of this standard, policy statement and organization chart, the scope of the certification, include a list of the products covered under the scope of certification.

Primary Response

Compliant

Evidence

The food safety and quality activities conducted are documented in a manual, it was available for review during the audit and is maintained in electronic format. The Manual outlines food safety procedures, inspections and quality requirements, instructions, organizational chart and Job descriptions. Products into the scope of the certification are outlined in the same document.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.3.2 Food Safety Management System (M) Ed. 7.2

Item

A food safety manual (and quality manual for Level 3) shall be documented, maintained, made available to relevant staff and include or reference the written procedures, pre-requisite programs, food safety plans and other documentation necessary to support the development and the implementation, maintenance and control of the SQF System.

Primary Response

Compliant

Evidence

The food safety and quality activities conducted are documented in a manual, it was available for review. The food manual includes written procedures outlining cleaning operations, includes a register of all procedures related to every area in the facility (maintenance, cold storage, cleaning, sanitation, amongst others), including the inspections, instructions and monitoring activities for the maintenance and control of the SQF System.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.3.3 Food Safety and Quality Management System (M) Ed. 7.2

Item

A quality manual shall be documented, maintained, made available to relevant staff and include or reference the written procedures, standard operating practices, work instructions, and food quality plans and other documentation necessary to support the development and the implementation, maintenance and control of the SQF System. The quality manual may be combined and integrated with the food safety manual.

Primary Response

Compliant

Evidence

The food safety and quality activities conducted are documented in a manual, it was available for review during the audit and is maintained in electronic format. The Manual outlines procedures conducted for inspections to determine quality requirements, instructions, organizational chart and job descriptions are included. Products into the scope of the certification are outlined in the same document.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.4.1 Management Review (M) Ed. 7.2

Item

The senior management shall be responsible for reviewing the SQF System and documenting the review procedure. Reviews shall include the policy manual, internal and external audit findings, corrective actions and their investigations and resolution, customer complaints and their resolution and investigation.

Primary Response  
Compliant

Evidence

Practitioner and HACCP team are responsible for reviewing the entire SQF System, the review includes findings of internal and external audits, corrective actions and their investigations for all pre-requisite and documented procedures, including, customer complaints.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.4.2 Management Review (M) Ed. 7.2

Item

The SQF System in its entirety shall be reviewed at least annually.

Primary Response  
Compliant

Evidence

The last review of the entire system was conducted by senior management in January 2016, it was observed signed by the staff, including the SQF Practitioner and supervisors for food safety and maintenance.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.4.3 Management Review (M) Ed. 7.2

Item

Food safety fundamentals and food safety plans shall be reviewed when any changes implemented have an impact on the supplier's ability to deliver safe food.

Primary Response  
Compliant

Evidence

Changes with impact in deliver safe and quality food has been conducted annually, even in operational processes; new versions in documents were performed to improve operational practices and monitoring activities. Documents and records were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.4.4 Management Review (M) Ed. 7.2

Item

Changes to food safety fundamentals and food safety (quality for Level 3) plans that have an impact on the supplier's ability to deliver safe/quality food are to be validated.

Primary Response  
Compliant

Evidence

Changes with impact in deliver safe and quality food have not occurred to products and operational process. The SQF practitioner and the HACCP team perform the validation to food safety fundamentals and food safety. Records were available for review.

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Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.4.5 Management Review (M) Ed. 7.2

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### Item

Records of all reviews and reasons for amending documents, validations and changes to the SQF System shall be maintained.

### Primary Response

Compliant

### Evidence

The SQF practitioner and the HACCP team perform the validation to food safety fundamentals and quality requirements. New activities, areas and chemicals sanitation products were included, validation was conducted and records of changes are documented in every procedure. Documents were available for review.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.5.1 Complaint Management Ed. 7.2

### Item

The methods and responsibility for handling and investigating the cause and resolution of complaints from customers and authorities shall be documented and implemented.

### Primary Response

Compliant

### Evidence

The handling and investigations of all complaints from customers are received by the SQF Practitioner and Senior manager. Methods and responsibilities are documented and applied to in-process and finished products. The procedure includes root cause analysis, corrections and corrective actions methods.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.5.2 Complaint Management Ed. 7.2

### Item

Trends of customer complaint data shall be investigated and analyzed by personnel knowledgeable about the incidents.

### Primary Response

Compliant

### Evidence

The SQF practitioner and the HACCP team perform the investigations and analysis of incidents. Records of investigating and resolution of customer complaints are documented, and corrective actions are documented. Complaints were received by the management staff, results obtained from investigations are sent to customers. Trending is completed by the staff and there are no patterns for the current year.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.5.3 Complaint Management Ed. 7.2

### Item

Corrective action shall be implemented commensurate with the seriousness of the incident and as outlined under 2.5.5.

### Primary Response

Compliant

### Evidence

Most of the customer complaints are related to not fulfilling the parameters of quality. Records of implemented corrective actions and for the investigation of root cause were available for review, and are documented.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.5.4 Complaint Management Ed. 7.2



## Audit Report # 32787

### Item

Records of customer complaints and their investigations shall be maintained.

### Primary Response

Compliant

### Evidence

Records and investigations of customer complaints are followed and documented according to procedure for corrective actions and investigations. The last complaint was received in August of 2015.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.6.1 Business Continuity Planning Ed. 7.2

### Item

A business continuity plan based on the understanding of known food safety threats to a business shall be prepared by senior management outlining the methods and responsibility the organization will implement to cope with a business crisis that may impact on the ability of the supplier to deliver safe food.

### Primary Response

Compliant

### Evidence

Methods and responsibilities for the business continuity plan are documented. The responsible to oversee the implementation of the business continuity plan are the Senior Manager, supervisors and leaders in the company. The document outlines methods of evacuation and protection of products and for simulations of crises. Contact list includes customers, key stakeholders, authorities and legal advice.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.6.2 Business Continuity Planning Ed. 7.2

### Item

The business continuity plan shall include as a minimum a senior manager responsible for decision making, oversight and initiating actions arising from a crisis management incident; the nomination and training of a crisis management team; controls implemented to ensure a response to a crisis does not compromise product safety; measures to isolate and identify product affected by a response to a crisis; the preparation and maintenance of a current crisis alert contact list; the responsibility for internal communications and communicating with authorities, external organizations and media. The business continuity plan shall include as a minimum sources of legal and expert advice.

### Primary Response

Compliant

### Evidence

The responsible to oversee the implementation of the business continuity plan are the senior Manager, supervisors and leaders in the company, they are named the crisis team, they are trained, last training were received in March of 2015. Measures in the implementation of business continuity plan include the review of greenhouses, irrigation and crop protection areas, including grounds and storage areas for materials, the communication with staff and external services according to the current crisis. Communication to a legal expert is included if applicable.

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### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.1.6.3 Business Continuity Planning Ed. 7.2

### Item

The business continuity plan shall be reviewed, tested and verified at least annually.

### Primary Response

Compliant

### Evidence

The business continuity plan was tested on December of 2016, based on lack of fertilizers in the production of tomatoes.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.1.6.4 Business Continuity Planning Ed. 7.2

Item

Records of reviews and verification of the business continuity plan shall be maintained.

Primary Response

Compliant

Evidence

The test conducted in December 16 of 2015, included communication with external sources, included the application of corrective actions procedures assignation of activities for the implementation of corrective actions, during the business continuity plan, the supplier found some non conformances applicable to business continuity plan. The test was documented and corrective actions were documented.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.2.1.1 Document Control (M) Ed. 7.2

Item

The methods and responsibility for maintaining document control and ensuring staff have access to current documents shall be documented and implemented.

Primary Response

Compliant

Evidence

Methods and responsibilities for control documents are documented, also there is a policy documented. Documents are maintained for two years, according to customer requirements and legislation.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.2.1.2 Document Control (M) Ed. 7.2

Item

A register of current SQF System documents and amendments to documents shall be maintained.

Primary Response

Compliant

Evidence

The register of SQF system is complete. Documents used to record monitoring of harvesting, inspections, personal practices and cleaning activities are included, in addition to documented procedures and work instructions.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.2.1.3 Document Control (M) Ed. 7.2

Item

Documents shall be safely stored and readily accessible.

Primary Response

Compliant

Evidence

All documents are provided in the main office, including SQF code for consulting. Every area in the company was assigned with a copy of the manual according to concerning area and activities conducted. Documents are maintained and stored for two years.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.2.2.1 Records (M) Ed. 7.2

## Audit Report # 32787

### Item

The methods and responsibility for undertaking monitoring activities, verifying, maintaining and retaining records shall be documented and implemented.

### Primary Response

Compliant

### Evidence

Monitoring records are filled and signed by responsible staff, verification activities were also conducted. Methods and responsibilities for the use of records in monitoring, inspections and verification activities are described in procedures, according to food safety procedures implemented in every area.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.2.2.2 Records (M) Ed. 7.2

### Item

All records shall be legible and suitably authorized by those undertaking monitoring activities that demonstrate inspections, analyses and other essential activities have been completed.

### Primary Response

Compliant

### Evidence

Records were observed legible and signed by responsible staff. Inspections were observed conducted and completed.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.2.2.3 Records (M) Ed. 7.2

### Item

Records shall be readily accessible, retrievable, securely stored to prevent damage and deterioration and shall be retained in accordance with periods specified by a customer or regulations.

### Primary Response

Compliant

### Evidence

All records are stored and maintained by responsible key staff in food safety and quality operations. Records were available for review, observed dated and filled out by the staff conducting activities. Records are maintained in the main office for at least two years.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.3.1.1 Specification and Product Development Ed. 7.2

### Item

The methods and responsibility for designing, developing and converting product concepts to commercial realization shall be documented and implemented.

### Primary Response

N/A

### Evidence

The supplier does not develop products, all crops are produced according to customer requirements.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.3.1.2 Specification and Product Development Ed. 7.2

### Item

Product formulation, manufacturing processes and the fulfillment of product requirements shall be validated by facility trials, shelf life trials

and product testing.

Primary Response  
N/A

Evidence

The supplier does not develop products, all crops are produced according to customer requirements.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.1.3 Specification and Product Development Ed. 7.2

Item

Shelf life trials where necessary shall be conducted to establish and validate a product's handling, storage requirements, including the establishment of "use by" or "best before" dates, microbiological criteria, consumer preparation, storage and handling requirements.

Primary Response  
N/A

Evidence

The supplier does not develop products, all crops are produced according to customer requirements.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.1.4 Specification and Product Development Ed. 7.2

Item

A food safety plan (and quality plan for Level 3) shall be validated and verified for each new product and its associated process through conversion to commercial production and distribution, or where a change to ingredients, process, or packaging occurs that may impact food safety.

Primary Response  
N/A

Evidence

The supplier does not develop products, all crops are produced according to customer requirements.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.1.5 Specification and Product Development Ed. 7.2

Item

Records of all product design, process development, shelf life trials and approvals shall be maintained.

Primary Response  
N/A

Evidence

The supplier does not develop products, all crops are produced according to customer requirements.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.2.1 Raw and Packaging Materials Ed. 7.2

Item

Specifications for all raw and packaging materials, including, but not limited to ingredients, additives, hazardous chemicals and processing aids that impact on finished product safety shall be documented and kept current.

Primary Response  
Compliant

Evidence

Specifications are documented, and the documents shared to personal in every greenhouse zone and crop protection irrigation areas. Specifications include requirements according to legislation of products used for fertilization, crop protection and sanitization, criteria for calibration and verification activities, maintenance and customer specifications.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.2.2 Raw and Packaging Materials Ed. 7.2

Item

All raw and packaging materials and ingredients shall comply with the relevant legislation.

Primary Response

Compliant

Evidence

All documents are requested according to technical data information (certifications, SDS, microbiological, letter of guarantee, amongst others), and applicable legislation (FDA, USDA, EPA and national).

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.2.3 Raw and Packaging Materials Ed. 7.2

Item

The methods and responsibility for developing and approving detailed raw material, ingredient, and packaging specifications shall be documented.

Primary Response

Compliant

Evidence

Methods and responsibility for developing and monitoring specifications for fresh products are documented. The HACCP team and senior manager are responsible for developing specifications. The documented procedure includes the application of audits and request of technical information from suppliers. All information included is validated by document review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.2.4 Raw and Packaging Materials Ed. 7.2

Item

Raw and packaging materials and ingredients shall be validated to ensure product safety (and quality for level 3) is not compromised and the material is fit for its intended purpose. Validation of raw materials and ingredients shall include certificate of conformance; or certificate of analysis; or sampling and testing.

Primary Response

Compliant

Evidence

The responsible staff validate chemicals used in production and cleaning operations, the supplier requests SDS, certificates, laboratory test and letter of guarantee of every packaging material, and documentation about the compliance with current legislation. Request of raw material food safety documentation is in place, in addition.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.2.5 Raw and Packaging Materials Ed. 7.2

Item

Validation of packaging materials shall include certification that all packaging that comes into direct contact with food meets either regulatory acceptance or approval criteria. Documentation shall either be in the form of a declaration of continued guarantee of compliance, a certificate of conformance, or a certificate from the applicable regulatory agency. absence of a certificate of conformance, certificate of analysis, or letter of guarantee, tests and analyses to confirm the absence of potential chemical migration from the packaging to the food

contents shall be conducted and records maintained.

Primary Response  
Compliant

Evidence

Letter of guarantees for packaging and certificate of conformance for labels were available for review. Letters and certificates are requested on yearly basis.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.2.6 Raw and Packaging Materials Ed. 7.2

Item

Product labels shall be accurate, comply with the relevant legislation and be approved by qualified company personnel.

Primary Response  
Compliant

Evidence

All labels are provided from approved suppliers. Letters of guarantee were provided, letters of guarantee and laboratory test are included in the register of approved suppliers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.2.7 Raw and Packaging Materials Ed. 7.2

Item

A register of raw and packaging material specifications and labels shall be maintained and kept current.

Primary Response  
Compliant

Evidence

Raw materials register is documented for material applied in production.  
Note: Products are not packed by the supplier.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.3.1 Contract Service Providers Ed. 7.2

Item

Specifications for contract services that have an impact on finished product safety shall be documented, current, include a full description of the service to be provided and detail relevant training requirements of contract personnel.

Primary Response  
Compliant

Evidence

Methods and responsibilities for contract service are documented in the manual. The pest control service is considered one of the services and qualifications were documented. Other services such as laboratory test and calibration are provided. Certificates for accreditation and training were provided.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.3.2 Contract Service Providers Ed. 7.2

Item

A register of all contract service specifications shall be maintained.

Primary Response

Compliant

Evidence

Supplier has a register of all contract services suppliers documented in F-200-EAG-20 and includes: supplier of harvesting containers, harvesting tools, pest control, laboratories for test microbiological and pesticide residue testing are included.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.4.1 Contract Manufacturers Ed. 7.2

Item

The methods and responsibility for ensuring all agreements relating to food safety and quality, customers product requirements and its realization and delivery are specified and agreed shall be documented and implemented.

Primary Response

N/A

Evidence

The supplier does not require contract manufacturers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.4.2 Contract Manufacturers Ed. 7.2

Item

The supplier shall:

- i. Verify compliance with the SQF Code and that all customer requirements are being met at all times. Products and/or processes of co-manufactures that are considered high risk shall be required to under go an audit by the supplier or other third party agency to confirm compliance to the SQF code and agreed arrangements? and
- ii. Ensure changes to contractual agreements are approved by both parties and communicated to relevant personnel

Primary Response

N/A

Evidence

The supplier does not require contract manufacturers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.4.3 Contract Manufacturers Ed. 7.2

Item

Records of all contract reviews and changes to contractual agreements and their approvals shall be maintained.

Primary Response

N/A

Evidence

The supplier does not require contract manufacturers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.5.1 Finished Product Ed. 7.2

Item

Finished product specifications shall be documented, current, approved by the supplier and their customer, accessible to relevant staff and may include microbiological and chemical limits, labeling and packaging requirements.

Primary Response

Compliant

Evidence

Specifications are documented for all products. Records for product specifications were available for review, and are shared to responsible staff in harvesting operations. Pesticide residue, heavy metals and microbial testing parameters are included.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.3.5.2 Finished Product Ed. 7.2

Item

A register of finished product specifications shall be maintained.

Primary Response

Compliant

Evidence

Responsible staff provided finished product with records of test results and demonstrate knowledge about the accomplishment of finish product specifications. Specifications are documented in records along with the register.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.1.1 Food Legislation (M) Ed. 7.2

Item

The organization shall ensure that, at the time of delivery to its customer, the food supplied shall comply with the legislation that applies to the food and its production in the country of its origin and destination. This includes compliance with legislative requirements applicable to maximum residue limits, food safety, packaging, product description, nutritional, allergen and additive labeling, and to relevant established industry codes of practice.

Primary Response

Compliant

Evidence

The SQF Practitioner is responsible to look out for new research and food regulations about products. The review includes requirements for maximum residue limits, food safety, and operational regulations for food safety.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.1.2 Food Legislation (M) Ed. 7.2

Item

The methods and responsibility for ensuring the organization is kept informed of changes to relevant legislation, scientific and technical developments and relevant industry codes of practice shall be documented and implemented.

Primary Response

Compliant

Evidence

Methods and responsibilities are documented in the food safety manual, the company is informed about legislation in several ways, including information obtained from website links related to food safety regulations.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.1.3 Food Legislation (M) Ed. 7.2

Item

SQFI and the certification body shall be notified in writing within 24 hours upon identification of a food safety event that requires public notification (e.g. receipt of a regulatory warning letter).

Primary Response



Compliant

Evidence

Supplier has contact information of Certification body and SQFI. Document was available for review. The information is documented in the product recall procedure.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.2.1 Food Safety Fundamentals (M) Ed. 7.2

Item

The property, buildings and equipment shall be located, constructed, designed and maintained to facilitate the hygienic production, manufacture, handling, storage and/or delivery of safe food.

Primary Response

Compliant

Evidence

Sanitary facilities, lunch room, greenhouse areas and storage areas for harvesting containers and tools were observed in clean and adequately conditions to prevent cross contamination. Storage areas for chemicals are located outside the greenhouse and storage areas for harvesting tools and containers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.2.2 Food Safety Fundamentals (M) Ed. 7.2

Item

The supplier shall ensure the food safety fundamentals described in the relevant subsequent modules of this Code (i.e. modules 3 ? 15) are applied or exempted according to a detailed risk analysis outlining the justification for exclusion or evidence of the effectiveness of alternative control measures to ensure that food safety and quality are not compromised.

Primary Response

Compliant

Evidence

A risk analysis was conducted to identify applicable food safety fundamentals. The food safety fundamentals implemented are for pest control, cleaning and sanitation of containers, utensils and other food contact surfaces, also food safety fundamentals applicable for maintenance areas.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.2.3 Food Safety Fundamentals (M) Ed. 7.2

Item

Those pre-requisite programs applicable to the scope of certification that outline the means by which food safety is controlled and assured shall be documented and implemented.

Primary Response

Compliant

Evidence

All applicable pre-requisite programs are documented in the operational manual. Pre-requisite programs and procedures were available for review during audit. Cleaning and sanitation operations for machinery and equipment, including cleaning tools, pre-operative inspections for cleaning and maintenance are conducted on daily basis. Pre-operational inspections are conducted by the head staff in every production area, including hand washing activities and cleaning of personnel clothing.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.2.4 Food Safety Fundamentals (M) Ed. 7.2

Item

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The effectiveness of the pre-requisite programs shall be verified as described in 2.5.4.

Primary Response  
Compliant

### Evidence

All PRPs undergo program validation through each year. All cleaning and sanitation operations for harvesting tools and containers are conducted on daily basis. Pre-operative inspections for cleaning and maintenance are documented, also sanitary practices for employees are conducted by responsible staff and registered in the same record. Documents were available for review.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.4.3.1 Food Safety Plan (M) Ed. 7.2

### Item

A food safety plan shall be developed, effectively implemented, and maintained and outline the means by which the organization controls and assures food safety. The food safety plan shall:

- i. Be prepared in accordance with the steps identified in the Codex Alimentarius Commission or NACMCF HACCP guidelines. Primary producers and feed manufacturers may utilize a HACCP-based reference food safety plan developed by a responsible authority.
- ii. Cover a product or product group and the associated processes.
- iii. Describe the methodology and results of a hazard analysis conducted to identify food safety hazards associated with all inputs and process steps including rework. Animal feed and pet food safety plans must include hazards associated with animal safety as well as the safety of consumers of animal products.
- iv. Prescribe those measures taken to apply the controls implemented that are critical to assuring, monitoring and maintaining food safety.
- v. Include process controls at control points in production to monitor product safety, identify when a process is deviating from set parameters and make corrections to keep a process under control; and
- vi. Include documented Standard Operating Procedures (SOPs) and Work Instructions (WI) applicable to the organization's scope of certification.

Primary Response  
Compliant

### Evidence

A HACCP plan is documented and outlines the steps identified during the process of all products, according to HACCP guidelines. No CCPs were identified. The plan outlines measures to monitoring and the control points, including for quality parameters according to customer specifications.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.4.4.1 Food Quality Plan (M) Ed. 7.2

### Item

A food quality plan shall be developed, effectively implemented, and maintained in accordance with the HACCP method to outline the means by which the organization controls and assures food quality and legality. The food quality plan shall:

- i. Outline the results of a food quality risk analysis conducted to identify threats to achieving and maintaining product and process quality.
- ii. Prescribe those measures taken to apply the controls implemented that are critical to assuring, monitoring and maintaining food quality.
- iii. Include process controls at quality points in production to monitor product quality, identify when a process is deviating from set parameters and make corrections to keep a process under control;
- iv. Cover a food or food group and the associated processes; and
- v. Include documented Standard Operating Procedures (SOPs) and Work Instructions (WI) applicable to the organizations scope of certification.

Primary Response  
Compliant

### Evidence

A HACCP plan is documented and outlines the steps identified during the process of all products, according to HACCP guidelines. No CQPs were identified. The plan outlines measures to monitoring and the control points, including for quality parameters according to customer specifications.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.4.4.2 Food Quality Plan Ed. 7.2

### Item

## Audit Report # 32787

Use of the SQF quality shield shall follow the requirements outlined in Appendix 3: SQF Quality Shield and Logo Rules of Use.

### Primary Response

N/A

### Evidence

Supplier does not use the SQF quality shield.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.4.5.1 Incoming Goods and Services Ed. 7.2

### Item

Raw materials, ingredients, packaging materials and services that impact on finished product safety shall be supplied by an approved supplier.

### Primary Response

Compliant

### Evidence

All chemicals used in cleaning, sanitation and pesticide applications are pre-approved by the Sales Manager. During the audit, the auditor observed that all materials, including chemical for cleaning, sanitation activities and services, were provided from approved supplier.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.4.5.2 Incoming Goods and Services Ed. 7.2

### Item

The receipt of raw materials, ingredients, and packaging materials received from non-approved supplier shall be acceptable in an emergency situation provided they are inspected or analyzed before use.

### Primary Response

Compliant

### Evidence

In emergency situations the company conducts inspections before using materials from non-approved suppliers, all of these are pre-approved by the Operational Manager and accepted according to results of conducted inspections.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.4.5.3 Incoming Goods and Services Ed. 7.2

### Item

The responsibility for selecting, evaluating, approving and monitoring an approved supplier shall be documented and implemented.

### Primary Response

Compliant

### Evidence

The methods & responsibilities for approving and monitoring suppliers are documented, the responsible area is the sales department, which does the purchasing.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.4.5.4 Incoming Goods and Services Ed. 7.2

### Item

The approved supplier program shall be based on the prior performance of a supplier and the risk level of the raw materials ingredients, packaging materials, and services supplied, and shall contain as a minimum agreed specifications, reference to the rating of the level of risk applied to a raw material's ingredients, packaging materials and services and the approved supplier, a summary of the food safety controls implemented by the approved supplier, methods for granting approved supplier status, methods and frequency of monitoring approved

## Audit Report # 32787

suppliers, details of the certificates of conformance if required, methods and frequency of reviewing approved supplier performance and status.

Primary Response  
Compliant

### Evidence

All harvesting containers and crop protection materials, are inspected before used, according to requirements included in the procedure for approved supplier of these materials. Methods followed for selecting, approving and to evaluate products and materials include certificates, audits, letter of guarantee, accreditation, amongst others.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.4.5.5 Incoming Goods and Services Ed. 7.2

### Item

A register of approved supplier and records of inspections and audits of approved suppliers shall be maintained.

Primary Response  
Compliant

### Evidence

The company has a register of all approved service suppliers for crop protection materials and other chemicals. Also, during the audit records of inspections conducted for pest controls, and calibrations were available for review.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.4.6.1 Non-conforming Product or Equipment Ed. 7.2

### Item

The responsibility and methods outlining how non-conforming product, raw material, ingredient, work-in-progress, packaging or equipment detected during receipt, storage, processing, handling or delivery is handled shall be documented and implemented. The methods applied shall ensure: Non-conforming product is quarantined, identified, handled and disposed of in a manner that minimizes the risk of inadvertent use, improper use or risk to the integrity of finished product; and Non-conforming equipment is effectively repaired or disposed of in a manner that minimizes the risk of inadvertent use, improper use or risk to the integrity of finished product; All relevant staff is aware of the organization's quarantine and release requirements applicable to equipment or product placed under quarantine status. For producers, the procedure must document the grower, field name, quantity and final disposition of the unacceptable materials when applicable.

Primary Response  
Compliant

### Evidence

Methods and responsibilities for non-conforming products are documented. During the facility audit non-conforming equipment and harvest containers were observed properly identified. Non-conforming equipment is stored in the maintenance area, far from greenhouses.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.4.6.2 Non-conforming Product or Equipment Ed. 7.2

### Item

Quarantine records, and records of the handling, corrective action, or disposal of non-conforming product or equipment shall be maintained.

Primary Response  
Compliant

### Evidence

Records of non-conforming products were available for review and are documented. Obsolete and damaged materials were observed separated and identified. Non-conforming products are identified and separated of greenhouses. All non-conforming equipment is stored in maintenance areas, far from production areas.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.7.1 Product Rework Ed. 7.2

Item

The responsibility and methods outlining how the product is reworked (recycled or recouped) 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 of reworked product is inspected or analyzed as required before release;
- iv. Inspections and analyses shall conform to the requirements for verification outlined in element 2.5.6; and
- v. Release of reworked product shall conform to element 2.4.8.

Primary Response

N/A

Evidence

Reworking operations are not conducted.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.7.2 Product Rework Ed. 7.2

Item

Records of all reworking operations shall be maintained.

Primary Response

N/A

Evidence

Reworking operations are not conducted.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.8.1 Product Release (M) Ed. 7.2

Item

The responsibility and methods for releasing products shall be documented and implemented. The methods applied shall ensure the product is released by authorized personnel, once all inspections and analyses are successfully completed and documented to verify legislative and other established food safety controls have been met.

Primary Response

Compliant

Evidence

Supplier has documented procedures for releasing products, the procedure includes responsible staff, including the senior manager. Quality inspections are conducted, and results are documented, a register is stamped in the document with the identification of harvesting area, date and identification of products and greenhouse. Documented procedures and records were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.8.2 Product Release (M) Ed. 7.2

Item

Records of all product release shall be maintained.

Primary Response

Compliant

Evidence

Inspections and test analysis according to specification for quality attributes are conducted before releasing the products. Results are documented, records were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.9.1 Stock Rotation Ed. 7.2

Item

The responsibility and methods for ensuring effective stock rotation principles are applied shall be documented and implemented.

Primary Response

Compliant

Evidence

The program of harvesting and stock rotation is documented. Products are harvested when crops reach specification and according to harvesting program in place.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.4.9.2 Stock Rotation Ed. 7.2

Item

Procedures are in place to ensure that all ingredients, materials, work-in-progress, and finished product are utilized within their designated shelf-life.

Primary Response

Compliant

Evidence

Products are harvested when crops reach specification and according to harvesting program in place.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.1.1 Responsibility Frequency and Methods Ed. 7.2

Item

Validation and verification activities shall be conducted.

Primary Response

Compliant

Evidence

The responsible employee for validation and verification activities is the SQF Practitioner and HACCP team. During the on-site audit, records for validation and verification were available for review. Records include treatments, laboratory tests (microbial and pesticide testings), cleaning activities, maintenance of equipment and storage areas. The methods applied include internal audits.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.1.2 Responsibility Frequency and Methods Ed. 7.2

Item

The frequency and methods used to validate and verify food safety fundamentals, critical limits, and other food safety controls identified in food safety plans (and food quality plans for Level 3) shall be documented and implemented and meet their intended purpose.

Primary Response

Compliant

Evidence

All methods for the validation and verification of food safety fundamentals are described in written instructions. Methods are implemented and validations are conducted by certified laboratories. Certificates were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.1.3 Responsibility Frequency and Methods Ed. 7.2

Item

Records of all verification activities shall be maintained.

Primary Response

Compliant

Evidence

Records were observed during the audit, are filled out by responsible staff of every area. The areas audited were greenhouses, water sources, storage areas and sanitary facilities.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.2.1 Validation and Effectiveness (M) Ed. 7.2

Item

The methods, responsibility and criteria for ensuring the effectiveness of pre-requisite programs, and validating critical food safety limits to ensure they achieve their intended purpose shall be documented and implemented. The methods applied shall ensure that pre-requisite programs are confirmed to ensure they achieve the required result, that critical limits are selected to achieve the designated level of control of the identified food safety hazard(s), all critical limits and control measures individually or in combination effectively provide the level of control required, all critical limits and control measures individually or in combination effectively provide the level of control required, changes to the processes or procedures are assessed to ensure controls are still effective, ensure that critical food safety (and quality for Level 3) limits are re-validated at least annually.

Primary Response

Compliant

Evidence

The program of validation and effectiveness is documented. Validation of quality parameters and finish product specifications are conducted once a year by HACCP team and SQF practitioner. Microbiological analysis were conducted, results observed in compliance with the standards set for total coliform and fecal coliforms, microbial and physical testing results for water (well), and for food contact surfaces were available for review. Hands of the employees were tested. Monitoring and inspectors are aware of customer specifications.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.2.2 Validation and Effectiveness (M) Ed. 7.2

Item

Records of all validation activities shall be maintained.

Primary Response

Compliant

Evidence

All validation activities are completed by the SQF Practitioner and the HACCP team. Documents were observed during the audit, such as microbiological tests, internal audits, inspection and calibration tests. Records for monitoring and inspection were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.3.1 Verification Schedule Ed. 7.2

Item

A verification schedule outlining the verification activities, their frequency of completion and the person responsible for each activity shall be prepared and implemented.

Primary Response

Compliant

Evidence

Verification schedule program is documented, it was available for review. The program outlines procedures to conduct activities in every area production area. The section was audited by the review of monitoring and inspection records, including the identification of responsible for verification activities in maintenance areas, hand washing stations, cleaning and sanitation operations of equipment. Monitoring records for cleaning/sanitizing and calibration equipment, including chemicals treatments for water used for the cleaning and sanitation operations were available for review.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.4.1 Verification of Monitoring Activities (M) Ed. 7.2

Item

The methods, responsibility and criteria for verifying the effectiveness of monitoring pre-requisite programs critical control points and other food safety (and quality for Level 3) controls identified shall be documented and implemented. The methods applied shall ensure that personnel with responsibility for verifying monitoring activities authorize each record verified.

Primary Response

Compliant

Evidence

The company has documented procedures for verifying the monitoring activities, including pre-requisite programs (pest control program, cleaning sanitation inspections, maintenance and calibration). The methods applied are documented and include the responsible employee to implement monitoring activities. Records of calibration for monitoring equipment were available for review.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.4.2 Verification of Monitoring Activities (M) Ed. 7.2

Item

Records of the verification of monitoring activities shall be maintained.

Primary Response

Compliant

Evidence

Records for verification activities were available for review. Calibration for scales and pH meters are conducted by external service and results were documented.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.5.1 Corrective and Preventative Action (M) Ed. 7.2

Item

The responsibility and methods outlining how corrections and corrective actions are investigated, resolved, managed and controlled, including the identification of the root cause and resolution of non-compliance of critical food safety limits, and deviations from food safety (and food quality for level 3) requirements, shall be documented and implemented.

Primary Response

Compliant

Evidence

Corrections and corrective actions procedure is documented. The procedure was available for review, and includes methods to manage and perform and control the corrections and corrective actions needed during the verification of SQF System.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.5.2 Corrective and Preventative Action (M) Ed. 7.2

Item

Records of all investigation and resolution of corrections and corrective action shall be maintained.

Primary Response

Compliant

Evidence

Corrective and preventive actions are investigated and registered. Fish bone diagrams are implemented to investigate root cause. Records were available for review, the procedure was implemented to investigate customer complaints.



Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.6.1 Product Sampling, Inspection and Analysis (3) Ed. 7.2

Item

The methods, responsibility and criteria for sampling, inspecting and/or analyzing raw materials, finished product and work in progress, and for analyzing and assessing product quality and sensory attributes shall be documented and implemented. The methods applied shall ensure: Inspections and analyses are completed at regular intervals as required and to agreed specification and legal requirements; Inspections are conducted to ensure raw materials, work in process and finished products comply with the relevant specification, regulatory requirements, are true to label and comply with weights and measure requirements after shelf life trials are completed; and 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 utilized to conduct input or product analysis, the laboratories shall be accredited to ISO 17025 or an equivalent national standard. Sensory analysis and evaluations are completed after shelf life trials, as appropriate, and at intervals designed to demonstrate the products sensory characteristics are consistently being achieved; Sensory evaluations comply with the relevant product sensory attributes specified by the customer; and Sensory evaluations are conducted by trained personnel in accordance with established methods or as specified by the customer.

Primary Response

Compliant

Evidence

The Sampling and Inspection program is documented. During the audit, sampling inspections and tests of products were conducted by food safety and quality supervisors. Instructions for sampling and testing were observed documented. All inspections conducted are documented and based on recognized methods. Personnel is trained and records of monitoring activities were available for review.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.6.2 Product Sampling, Inspection and Analysis (3) Ed. 7.2

Item

Records of all inspections, analyses, sensory evaluations and actions arising from inspections, analyses and sensory evaluations shall be maintained.

Primary Response

Compliant

Evidence

All inspections, tests and analysis conducted are documented. Records were available for review during the on-site inspections. Personnel is trained and were audited by interview.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.5.7.1 Internal Audits (M) Ed. 7.2

Item

The methods and responsibility for scheduling and conducting internal audits to verify the effectiveness of the SQF System including facility and equipment inspections, pre-requisite programs, food safety plans and legislative controls shall be documented and implemented. The methods applied shall ensure an internal audit schedule is prepared detailing the scope and frequency of internal audits, ensure correction and corrective action of deficiencies identified during the internal audits are undertaken, audit results are communicated to relevant management personnel and staff responsible for implementing and verifying corrective actions; and Audit results are communicated to relevant management personnel and staff responsible for implementing and verifying corrective actions

Primary Response

Compliant

Evidence

Methods and responsibility for conducting internal audits are documented in procedure F-200-OCE-04. The procedure outlines where inspections shall be conducted, according to the SQF System for food safety requirements. The internal audits are implemented by trained staff and according to a schedule, once a year, the last internal audit was conducted in January of 2016. Findings and communications of internal audits are documented in records.

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.5.7.2 Internal Audits (M) Ed. 7.2

Item  
Staff conducting internal audits shall be trained in internal audit procedures.

Primary Response  
Compliant

Evidence  
Internal audits are conducted by supervisors and managers of food safety in production. They are trained in internal audit procedures. Last training was provided in 2015.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.5.7.3 Internal Audits (M) Ed. 7.2

Item  
Where possible staff conducting internal audits shall be independent of the function being audited.

Primary Response  
Compliant

Evidence  
HACCP team conducts internal audits, they conduct internal audit being independent of the function and areas where they work.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.6.1.1 Product Identification (M) Ed. 7.2

Item  
The methods and responsibility for identifying products during all stages of production and storage shall be documented and implemented. The product identification system shall be implemented to ensure raw materials, work in progress and finished product are clearly identified during all stages of receipt, production, storage and dispatch, finished product is labeled to the customer specification and/or regulatory requirements.

Primary Response  
Compliant

Evidence  
Product identification methods and responsibilities are documented. Responsible employees are included and codification methods are documented. Products are identified during all production handling steps, including non-conforming and finished products. Product identification methods are tested once a year (included in the product trace mock). Documents were available for review.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.6.1.2 Product Identification (M) Ed. 7.2

Item  
Product identification records shall be maintained.

Primary Response  
Compliant

Evidence  
Product identification was audited by records review to in-process and finished products. All products are identified with a lot code. The lot code includes date of production, area of production, lot code and type of crop. Records were available for review.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause  
2.6.2.1 Product Trace (M) Ed. 7.2

Item

The responsibility and methods used to trace product shall be documented and implemented to ensure finished product is traceable to the customer (one up) and provides traceability through the process to the supplier and date of receipt of raw materials, food contact packaging and materials and other inputs (one back),; traceability is maintained where product is reworked; the effectiveness of the product trace system shall be tested at least annually.

Primary Response

Compliant

Evidence

Methods and responsibilities for Product Trace are documented. The responsible staff overseeing product trace and recall is the Quality Manager and Sales Manager. The trace product procedure outlines methods to identify finished products, from production in greenhouse, fertilizers, pesticides used to the production date. Trace to the packing facilities is also addressed. The product trace includes an emergency contact list. During the audit records were reviewed, all documents includes identification of products; from reception to in process and finished products.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.6.2.2 Product Trace (M) Ed. 7.2

Item

Records of raw and packaging material receipt and use, and product dispatch and destination shall be maintained.

Primary Response

Compliant

Evidence

The review included records of inspections for in-process and finished product, quality inspections, corrective actions, amongst others.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.6.3.1 Product Withdrawal and Recall (M) Ed. 7.2

Item

The responsibility and methods used 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 management procedures to be implemented including sources of legal and expert advice; and
- iii. Outline a communication plan to inform customers, consumers, authorities and other essential bodies in a timely manner appropriate to the nature of the incident.
- iv. SQFI and the certification body shall be listed as an essential body and notified in instances of a food safety incident of a public nature , or product recall for any reason.

Primary Response

Compliant

Evidence

Methods and responsibility for product withdrawal and recall are documented. The procedure is used to investigate customer complaints. Responsible worker for initiating managing and investigations is the senior manager. The responsibilities outlines decisions about final disposition of products and the communication plan to inform customer and authorities. SQF and Certification body contacts phones and email are included.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.6.3.2 Product Withdrawal and Recall (M) Ed. 7.2

Item

Investigation shall be undertaken to determine the root cause of a withdrawal or recall and details of investigations and any action taken shall be documented.

Primary Response

Compliant

Evidence

## Audit Report # 32787

Last testing was conducted in January of 2016. Root cause investigations and action taken were included in the last test. Records for the investigations were available for review.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.6.3.3 Product Withdrawal and Recall (M) Ed. 7.2

### Item

The product withdrawal and recall system shall be reviewed, tested and verified as effective at least annually.

### Primary Response

Compliant

### Evidence

The plan was tested in January of 2016, records of growers in reception and identification of products (organic), were available for review. Mock recall test was documented and were available for review. All products were accounted for with trace demonstrated forwards and backwards.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.6.3.4 Product Withdrawal and Recall (M) Ed. 7.2

### Item

Records of all product withdrawals, recalls and mock exercises shall be maintained.

### Primary Response

Compliant

### Evidence

Records of mock recall were available for review. Recall steps related to methods responsibilities for notifying customers and other essential bodies, were tested. Last test was conducted in January of 2016.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.7.1.1 Food Defense (M) Ed. 7.2

### Item

The methods, responsibility and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist-like incident shall be documented, implemented and maintained.

### Primary Response

Compliant

### Evidence

Methods and responsibilities for food defense are documented. Responsibilities are assigned to senior management and security staff. Storage areas for chemicals are locked, and keys are controlled by chief supervisors. Records for control access keys were available for review. Responsible employees are trained in Good Agriculture Practices.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.7.1.2 Food Defense (M) Ed. 7.2

### Item

A food defense protocol shall be prepared and include: The name of the senior management person responsible for food defense; The methods implemented to ensure only authorized personnel have access to crops, production equipment and vehicles, manufacturing and storage areas through designated access points; The methods implemented to protect sensitive processing points from intentional adulteration; The measures taken to ensure the secure storage of raw materials, packaging, equipment and hazardous chemicals; The measures implemented to ensure harvested crop and/or finished product is held under secure storage and transportation conditions; and The methods implemented to record and control access to the premises by employees, contractors, and visitors.

### Primary Response

Compliant

Evidence

Methods for food defense are implemented. All the access in production and storage areas are controlled, all storage areas are locked. An access control list is implemented and controlled by security guards, including restricting access to the property.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.8.1.1 General Requirements for Identity Preserved Foods Ed. 7.2

Item

The methods and responsibility for the identification and processing of Kosher, HALAL, organic, Genetically Modified Organisms (GMO) food and other products requiring the preservation of their identity preserved status shall be documented and implemented.

Primary Response

Compliant

Evidence

The production is organic, no conventional production is in place. All production methods and responsible are documented and implemented according to organic requirements. The supplier is certified in organic production.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.8.1.2 General Requirements for Identity Preserved Foods Ed. 7.2

Item

Identification shall include a statement of the product's identity preserved status of all ingredients, including additives, preservatives, processing aids, and flavorings.

Primary Response

Compliant

Evidence

The production is organic, no conventional production is in place. All production methods are documented and implemented according to organic requirements. The supplier is certified in organic production and an identification system is in place.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.8.1.3 General Requirements for Identity Preserved Foods Ed. 7.2

Item

Raw Material and ingredient specifications to identity preserved foods shall include requirements for their handling, transport, storage, and delivery prior to use.

Primary Response

Compliant

Evidence

The production is organic, no conventional production is in place. All production methods are documented and implemented according to organic requirements. The supplier is certified in organic production and includes requirements for safe storage and transport.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.8.1.4 General Requirements for Identity Preserved Foods Ed. 7.2

Item

Assurances concerning the raw material or ingredient's identity preserved status shall be by agreement with the supplier.

Primary Response

Compliant

## Audit Report # 32787

### Evidence

The production is organic, no conventional production is in place. All production methods are documented and implemented according to organic requirements. The supplier is certified in organic production and agreements are documented.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.1.5 General Requirements for Identity Preserved Foods Ed. 7.2

### Item

The process description shall allow for a product's identity preserved status to be maintained during manufacturing.

### Primary Response

Compliant

### Evidence

The production is organic, no conventional production is in place. All production methods are documented and implemented according to organic requirements. The supplier is certified in organic production and an identity preservation program is in place regarding status of the product produced.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.1.6 General Requirements for Identity Preserved Foods Ed. 7.2

### Item

The processing of identity preserved foods shall be conducted under controlled conditions such that: ingredients are physically separated from ingredients identified as incompatible with the identity preserved food, processing is completed separately, and the finished products are stored and transported separately.

### Primary Response

Compliant

### Evidence

The production is organic, no conventional production is in place. All production methods are documented and implemented according to organic requirements. The supplier is certified in organic production.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.1.7 General Requirements for Identity Preserved Foods Ed. 7.2

### Item

The identity preserved status shall be declared in accordance with current legal requirements.

### Primary Response

Compliant

### Evidence

The production is organic, no conventional production is in place. All production methods are documented and implemented according to organic requirements. The supplier is certified in organic production and meets current legal requirements.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.1.8 General Requirements for Identity Preserved Foods Ed. 7.2

### Item

Customer requirements concerning identity preserved foods shall be included in the finished product specification described in 2.3.5, or label register, and implemented by the supplier.

### Primary Response

Compliant

### Evidence

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The production is organic, no conventional production is in place. All production methods are documented and implemented according to organic requirements. The supplier is certified in organic production and meets labeling requirements as well as finished product specifications.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.2.1 Allergen Management Ed. 7.2

### Item

The responsibility and methods used to control allergens and to prevent sources of allergens from contaminating product shall be documented and implemented. The allergen management program shall include the hazards associated with allergens and their control incorporated into the food safety plan, include cleaning and sanitation of product contact surfaces between line changeovers shall be effective, appropriate to the risk and legal requirements, and sufficient to remove all potential target allergens from product contact surfaces, including aerosols as appropriate, to prevent cross contact.

### Primary Response

Compliant

### Evidence

The Allergen program is documented. The company does not use and is not exposed to allergenic materials. Employees receive training associated with hazards with allergens, foods containing allergens are prohibited in lunch room.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.2.2 Allergen Management Ed. 7.2

### Item

The product identification system shall make provision for clear identification and labeling in accordance with regulatory requirements of those products produced on production lines and equipment on which foods containing allergens were manufactured.

### Primary Response

N/A

### Evidence

The company does not use and is not exposed to allergenic materials. Employees receive training associated with hazards with allergens, foods containing allergens are prohibited in lunch room.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.2.3 Allergen Management Ed. 7.2

### Item

The product trace system shall take into consideration the conditions under which allergen containing foods are manufactured and ensure full trace back of all ingredients used.

### Primary Response

N/A

### Evidence

The company does not use and is not exposed to allergenic materials. Employees receive training associated with hazards with allergens, foods containing allergens are prohibited in lunch room.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.8.2.4 Allergen Management Ed. 7.2

### Item

Re-working of product containing allergen causing agents shall be conducted under conditions that ensure product safety and integrity is maintained. Re-worked product containing allergens shall be clearly identified and traceable.

### Primary Response

N/A

Evidence

The company does not use and is not exposed to allergenic materials. Employees receive training associated with hazards with allergens, foods containing allergens are prohibited in lunch room.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.9.1.1 Training Requirements (3) Ed. 7.2

Item

Appropriate training shall be provided for personnel carrying out the tasks critical to the effective implementation of the SQF level 3 system and the maintenance of food safety, regulatory requirements, and quality.

Primary Response

Compliant

Evidence

Training is provided for all staff, including operational workers in production and packing areas, SQF and HACCP training were provided to operational staff. First aid, ETAs and GAPs training. Staff conducting inspections are trained in Critical control points and HACCP. Records were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.9.2.1 Training Program (M) Ed. 7.2

Item

An employee training program shall be documented and implemented. It shall outline the necessary competencies for specific duties and the training methods to be applied for those staff carrying out tasks associated with: Developing and applying Good Agricultural Practices, Good Aquaculture Practices, or Good Manufacturing Practices (as appropriate). Applying food regulatory requirements; Steps identified by the hazard analysis and/or other instructions as critical to effective implementation of the food safety plan (and quality plan level 3) and the maintenance of food safety; and  
Tasks identified as critical to meeting the effective implementation and maintenance of the SQF System.

Primary Response

Compliant

Evidence

The training program is documented and implemented, the training includes IPM in August 2015, GAPs in March, April and August of 2015, Food security in January 2016, loading and unloading practices in June of 2016. Training records were available for review, and were observed signed by employees.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.9.3.1 Instructions Ed. 7.2

Item

Instructions shall be available explaining how all tasks critical to meeting regulatory compliance, the maintenance of food safety (and quality for Level 3) and process efficiency are to be performed.

Primary Response

Compliant

Evidence

Instructions are available to staff in several operations: metal detectors, cleaning and washing of products, calibrations (IT-100-INP-07), maintenance, amongst others.

---

Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

Clause

2.9.4.1 HACCP Training Requirement Ed. 7.2



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### Item

HACCP training shall be provided for staff involved in developing and maintaining food safety plans (and quality plan for level 3).

### Primary Response

Compliant

### Evidence

Certificates of HACCP training and records were available for review. Responsible staff was audited by interviews. Personnel monitoring food safety and quality parameters are trained in food safety, HACCP and SQF system. All personnel is trained in Good Agriculture Practices and allergens.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.9.5.1 Language Ed. 7.2

### Item

Training materials and the delivery of training shall be provided in language understood by staff.

### Primary Response

Compliant

### Evidence

Training is provided in Spanish language. During the audit workers were audited by interview and observation. Policy, mission and vision were observed displayed on walls in Spanish, including work instructions.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.9.6.1 Refresher Training Ed. 7.2

### Item

The training program shall include provision for identifying and implementing the refresher training needs of the organization.

### Primary Response

Compliant

### Evidence

Records of training were available for review, it was observed that refresher training is provided. Training in GAPs are provided at least once a year to all employees (seasonal and full time).

---

### Section

Re-certification Facility Audit Edition 7.2 Module 2 (3)

### Clause

2.9.7.1 Training Skills Register Ed. 7.2

### Item

A training skills register describing who has been trained in relevant skills shall be maintained. The register shall indicate the participant name, skills description, description of the training provided, date training completed, the trainer or training provider, and the supervisor's verification the training was completed and that the trainee is competent to complete the required tasks.

### Primary Response

Compliant

### Evidence

The training records include participant names and signature, trainer name, course content, name of training provide and date of training. The training include evaluations for all trained workers. Training records and examinations for all staff were available for review. Training register is documented for the current year.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.1.1.1 Property Location Ed. 7.2

### Item

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The farm and facilities shall be such that adjacent and adjoining buildings, operations and land use do not interfere with the safe and hygienic operations on the property.

Primary Response  
Compliant

### Evidence

The location of production areas are completely enclosed, surrounded by perimeter fences and security guards are observed. Source of contamination were not observed adjacent or near the buildings. Wells are protected and monitored to prevent the contamination of water sources. Hazards analysis were conducted for location and for land history.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.1.1.2 Property Location Ed. 7.2

### Item

A soil map shall be prepared and risk assessment conducted 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: history of land use, topography, adjacent land use, other factors that may impact on the ability to supply safe product.

Primary Response  
Compliant

### Evidence

Soil map was available for review. The map includes all greenhouses (Pronase 1 and 2, Aguilares), buildings (storage areas, lunch rooms, office) and wells (Casa Blanca and Pronase 1 and 2). A risk analysis includes the land history, grounds, adjacent land use, water source, chemicals used (pesticides, fertilizers), personnel practices, storage areas and loading/unloading practices.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.1.1.3 Property Location Ed. 7.2

### Item

The analysis shall be re-evaluated in the event of any circumstance or change that may impact on the production of safe product.

Primary Response  
Compliant

### Evidence

No changes have occurred, but the company has procedures to re-evaluate if there are any changes.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.1.1.4 Property Location Ed. 7.2

### Item

Where risks are identified, control measures shall be implemented to reduce the identified hazards to an acceptable level.

Primary Response  
Compliant

### Evidence

Risk analysis was available for review. The analysis includes risk about pesticide applications, water source use, and personnel practices. The measures of control are identified and documented procedures are listed as a control measures (pesticide management, agricultural practices, water treatments, and training).

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.2.1.1 Field and Storage Buildings Ed. 7.2

### Item

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All buildings used to store equipment, field chemicals, field packing materials, or field product shall be designed and constructed so as to permit compliance to good hygiene practices and avoid product contamination.

Primary Response  
Compliant

### Evidence

Products are not packed in the facility, the storage areas are for harvesting tools, equipment and maintenance areas. Also there are storage areas completely enclosed for detergents and sanitizer products.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.1.2 Field and Storage Buildings Ed. 7.2

### Item

Buildings designated to store field product or field product packing materials shall be of durable construction. Internal surfaces shall be smooth and impervious with a light colored finish and shall be kept clean.

Primary Response  
Compliant

### Evidence

All buildings storage areas have floors and ceilings made of cement. Areas were observed smooth, light colored and clean.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.1.3 Field and Storage Buildings Ed. 7.2

### Item

Field product contact surfaces shall be constructed of materials that do not constitute a food safety risk.

Primary Response  
Compliant

### Evidence

All harvesting tools are made of plastic, the company is using plastic totes (food grade approved) and scissors made of stainless steel.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.2.1 Glasshouses, Hydroponics Ed. 7.2

### Item

Facilities that grow produce indoors shall be designed so that there is no food safety risk to the product.

Primary Response  
N/A

### Evidence

Supplier does not have glasshouses in place.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.2.2 Glasshouses, Hydroponics Ed. 7.2

### Item

A procedure for handling of glass or hard plastic breakages in glasshouses shall be documented and implemented (refer also 7.8.2).

Primary Response  
N/A

### Evidence

Supplier does not have glasshouses in place.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.1 Chillers and Cold Storage Ed. 7.2

Item

The producer shall provide confirmation of construction approvals and the effective operational performance of any chilling and chill storage facility.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.2 Chillers and Cold Storage Ed. 7.2

Item

Floors shall be constructed of smooth, dense impact resistant material that is impervious to liquid and easily cleaned. Floors shall be effectively graded, to allow the effective removal of all overflow or waste water under normal conditions.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.3 Chillers and Cold Storage Ed. 7.2

Item

Wall, ceilings, doors, frames and hatches shall be of a solid construction. Internal surfaces shall be smooth and impervious with a light colored finish.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.4 Chillers and Cold Storage Ed. 7.2

Item

Lighting shall be shatter-proof or provided with protective covers.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.5 Chillers and Cold Storage Ed. 7.2

Item

Sufficient refrigeration and controlled atmosphere capacity shall be available to chill or store the maximum anticipated throughput of product with allowance for periodic cleaning of storage rooms.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.6 Chillers and Cold Storage Ed. 7.2

Item

Discharge from defrost and condensate lines shall be controlled and discharged to the drainage system.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.7 Chillers and Cold Storage Ed. 7.2

Item

Chilling and cold storage facilities shall be fitted with temperature monitoring equipment or suitable temperature monitoring device that is located so as to monitor the warmest part of the room and is fitted with a temperature gauge that is easily readable and accessible.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.3.8 Chillers and Cold Storage Ed. 7.2

Item

Chill and cold storage loading dock areas shall be appropriately sealed, drained and graded.

Primary Response

N/A

Evidence

Chillers and cold storage areas are not used.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.4.1 Storage of Dry Ingredients, Packaging and Utensils Ed. 7.2

Item

Silos used to store seed or food crops shall be constructed of approved materials and designed to remain dry, clean and free from any dirt residues, so they remain fit for the purpose, in an acceptable condition, enable safe fumigation practices and prevent the invasion of pests.

Primary Response  
N/A

Evidence  
Silos are not used, seeds are not stored in the company.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.2.4.2 Storage of Dry Ingredients, Packaging and Utensils Ed. 7.2

Item  
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.

Primary Response  
Minor

Evidence  
Equipment and tools are required to be stored segregated.

However,  
Some pesticide products used for crop protection (Serenade, Impide, among others), were observed stored near to sanitizing chemicals and detergents used the cleaning of harvesting tools (harvesting containers and scissors). It was observed in Pronase 1.

Algunos productos químicos tóxicos (ejemplo: Serenade, Impide) se almacenan junto a productos de limpieza y sanitización de cajas de cosecha y tijeras. Esto se observó Pronase 1.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.2.5.1 Farm Machinery, Conveyors, Harvesting and Processing Rigs, Construction and Storage Ed. 7.2

Item  
Product contact surfaces on conveyors, harvesting and processing rigs shall be designed and constructed to allow for the efficient handling of product and those surfaces in direct contact with product shall be constructed of materials that will not contribute a food or feed safety risk.

Primary Response  
N/A

Evidence  
Harvesting operations are conducted manually. Machinery is not used in production areas.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.2.5.2 Farm Machinery, Conveyors, Harvesting and Processing Rigs, Construction and Storage Ed. 7.2

Item  
Food processing equipment including knives, totes, trays, conveyors, containers and other equipment shall be constructed of materials that are non-toxic, smooth, impervious and easily cleaned.

Primary Response  
Compliant

Evidence  
Harvesting tools and containers are stored in enclosed areas, separate from chemicals and pest control application equipment. Equipment is maintained and easily cleanable.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.2.5.3 Farm Machinery, Conveyors, Harvesting and Processing Rigs, Construction and Storage Ed. 7.2

Item

Provision shall be made for the washing and storage of processing rigs, equipment, conveyors, totes, trays containers and utensils.

Primary Response

Compliant

Evidence

All utensils used in harvesting operations are washed and cleaned on daily basis, and stored in enclosed rooms. The areas were audited by observation.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.5.4 Farm Machinery, Conveyors, Harvesting and Processing Rigs, Construction and Storage Ed. 7.2

Item

Provision shall be made to store farm machinery separate from food conveyors, harvesting and processing rigs.

Primary Response

N/A

Evidence

Farm machinery is not used in the company.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.6.1 Vehicles, Equipment and Utensils Ed. 7.2

Item

Equipment, vehicles, tools, utensils and other items or materials used in farming operations that may contact produce are identified and are in good repair, kept clean and sanitized, and stored in such a way as to avoid contamination.

Primary Response

Compliant

Evidence

All production areas have independent warehouse to store harvesting tools (scissors, and totes), totes identified with yellow color are used for rejected products. Harvesting is performed manually. White totes and scissors are used in contact with harvested products. Harvesting containers and tools are cleaned and sanitized. Supervisors have the responsibility to monitor the prevention of cross contamination of harvesting tools during the storage.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.6.2 Vehicles, Equipment and Utensils Ed. 7.2

Item

Water tanks shall be cleaned at a sufficient frequency so as not be a source of contamination.

Primary Response

Compliant

Evidence

Water tanks were observed during the audit, these are completely enclosed. Water tanks are cleaned and sanitized on daily basis. Records for the cleaning and sanitizing operations were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.6.3 Vehicles, Equipment and Utensils Ed. 7.2

Item

A documented procedure regarding the inspection of food contact harvest containers and pallets shall be implemented. The procedure

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shall include the type and construction of harvest containers and packing materials.

Primary Response  
Compliant

### Evidence

A documented procedure is in place regarding inspections. The inspections of vehicles in contact with products and for the harvesting containers are conducted and documented. Harvesting containers are inspected for damage during sanitation. Procedures and instructions are documented and were provided by supervisors in their work place.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.6.4 Vehicles, Equipment and Utensils Ed. 7.2

### Item

The use of harvest containers for non-harvest purposes will be clearly identified and not returned to use for harvest.?

Primary Response  
Compliant

### Evidence

White totes are used for harvesting products, plastics totes identified with yellow color are used for rejected products. Plastic containers are cleaned and sanitized on daily basis during the harvesting operations (containers are returned after being cleaned and sanitized).

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.6.5 Vehicles, Equipment and Utensils Ed. 7.2

### Item

Vehicles used for the transport of foodstuffs shall be fit for purpose and shall not be used to carry waste materials, manure, chemicals or other hazardous substances that could cause feed contamination without thorough cleaning and inspection.

Primary Response  
Compliant

### Evidence

Trucks are used for the transportation of products, to the packing facility. Trucks are cleaned, inspected and sanitized on daily basis.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.6.6 Vehicles, Equipment and Utensils Ed. 7.2

### Item

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.

Primary Response  
N/A

### Evidence

There are not field vehicles used.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.7.1 Maintenance Protocol Ed. 7.2

### Item

The methods and responsibility for 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.

Primary Response



Compliant

Evidence

Maintenance program is documented in F-400-IMP-03, and was available for review. The maintenance program includes equipment used for pesticide application, monitoring equipment and greenhouses structures.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.8.1 Calibration of Equipment Ed. 7.2

Item

The methods and responsibility for the calibration and re-calibration of chemical application, measuring, test and inspection equipment used for monitoring pre-requisite program and other process controls shall be documented and implemented.

Primary Response

Compliant

Evidence

Calibration is conducted by supervisors and personnel conducting monitoring inspections. Potentiometer and conductivity meter are used. Procedure and responsibility is documented, it was observed in the working area where inspections are performed, the document was available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.8.2 Calibration of Equipment Ed. 7.2

Item

Equipment shall be calibrated against national or international reference standards and methods. In cases where such standards are not available the producer shall indicate and provide evidence to support the calibration reference method applied.

Primary Response

Compliant

Evidence

All equipment is calibrated against international reference standard and by approved laboratories (ISO/IEC 17025 ANSI). All calibration is performed by external service laboratory suppliers. Records for verification and certificates of calibration were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.8.3 Calibration of Equipment Ed. 7.2

Item

Calibration shall be undertaken to an established schedule, to recognized standards or to accuracy appropriate to use.

Primary Response

Compliant

Evidence

Calibration is performed annually, there is a calibration schedule documented in F-100-INP-31, according to regulatory requirements. All equipment is calibrated against international reference standard by accredited labs (certificates were available for review). The scales and thermometers are calibrated by external laboratories and Conductivity meter and Potentiometer are calibrated internally by the supplier according to one-point calibration.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.8.4 Calibration of Equipment Ed. 7.2

Item

Calibration records shall be maintained.

Primary Response

Compliant

Evidence

Calibration records and certificates for calibration were available for review. Records observed verified and calibration is conducted on daily basis.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.9.1 Pest and Vermin Management Ed. 7.2

Item

The methods for controlling pest and vermin infestation on the site or facilities shall be documented and implemented. The property, storage facilities, machinery and equipment shall be kept free of waste or accumulated debris so as not to attract pests and vermin.

Primary Response

Compliant

Evidence

Supplier has a documented procedure including responsibility to implement the pest control methods. Also the facility has a pest control contract service provided, the service is provided in packing and greenhouses areas, including warehouses in production areas. This service was audited by document review provided from the external contract service. No waste or accumulated debris were observed. All waste and debris are disposed of by the facility by external service, documents were available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.9.2 Pest and Vermin Management Ed. 7.2

Item

The pest and vermin management program shall describe the methods and responsibility for the development, implementation and maintenance of the pest and vermin management program, identify the target pests for each pesticide application, outline the methods used to prevent pest problems, outline the methods used to eliminate pests when found, outline the frequency with which pest status is to be checked, include on a site map the identification, location, number and type of bait stations set, list the chemicals used (they are required to be approved by the relevant authority and their Safety Data Sheets (SDS) made available), outline the methods used to make employees aware of the bait control program and the measures to take when they come into contact with a bait station, outline the requirements for employee awareness and training in the use of pest and vermin control chemicals and baits.

Primary Response

Compliant

Evidence

Pest and vermin management program includes: procedures to control rodents and insects, records for pesticide applications, methods to eliminate rodents, frequency (weekly) for monitoring, a site map identifying the location and type of bait/mechanical station, list of pesticides and bait used for pest controls, SDS and copy of labels, license and credentials for staff and training certificates were available for review. The service is provided by a pest control contractor and was audited by interview and document review, including records.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.9.3 Pest and Vermin Management Ed. 7.2

Item

Records of pest inspections and pest applications shall be maintained.

Primary Response

Compliant

Evidence

Pest inspections (for rodents and insects) are conducted weekly, control applications are conducted monthly and records are maintained.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.2.10.1 Animal Control Ed. 7.2

## Audit Report # 32787

### Item

The operation shall have a written risk assessment on animal activity in and around the production of food or feed crops that has been implemented and monitored.

### Primary Response

Compliant

### Evidence

A written risk assessment is documented. The operation has security guards in place, also the premise is surrounded by fences. No animal activity and no animal intrusion was observed.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.10.2 Animal Control Ed. 7.2

### Item

Measures shall be in place that excludes domestic and wild animals from growing fields, glasshouses, pack houses and all storage areas.

### Primary Response

Compliant

### Evidence

Production areas and packing facility are located in the same place, both sections are surrounded by fences. The supplier has a written policy, prohibiting the entrance of domestic animals.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.11.1 Cleaning and Sanitation Ed. 7.2

### Item

The methods and responsibility for the cleaning of product contact surfaces, field processing equipment and sanitary facilities shall be documented and implemented. Consideration shall be given to what is to be cleaned, how it is to be cleaned, when it is to be cleaned, who is responsible for the cleaning, who is responsible for the evaluation of the cleaning

### Primary Response

Compliant

### Evidence

Methods and responsibilities for the cleaning of harvesting containers and scissors are documented. Also the cleaning and sanitation of hand washing stations as well as cleaning of lunch rooms and toilets are documented. Documents were available for review, including the instructions and the responsible employees to conduct and to verify the implementation of cleaning activities.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.11.2 Cleaning and Sanitation Ed. 7.2

### Item

A schedule shall be prepared indicating the frequency of verifying the effectiveness of the cleaning of product contact surfaces, field processing equipment and sanitary facilities and indicating who is responsible for completing verification activities.

### Primary Response

Compliant

### Evidence

Schedule program is documented in F-100-INP-32 and includes the cleaning and sanitation activities of all areas, and includes the responsible manager to verify the implementation of cleaning and sanitation activities.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.2.11.3 Cleaning and Sanitation Ed. 7.2

## Audit Report # 32787

### Item

A record of cleaning and sanitation activities shall be maintained.

### Primary Response

Compliant

### Evidence

Records of all sanitation activities includes the date and name of the employee performing the activity, records were available for review.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.1.1 Personnel Practices Ed. 7.2

### Item

Personnel engaged in the handling of product shall observe appropriate personal practices. Corrective actions shall be implemented for personnel who violate food safety practices.

### Primary Response

Compliant

### Evidence

Personnel were observed implementing harvesting and cleaning activities in adequate conditions, according to food safety policies. Personnel was audited by observation and interview.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.1.2 Personnel Practices Ed. 7.2

### Item

Personnel suffering from, or are carriers of, an infectious disease which can be carried with food as a vehicle shall not engage in growing or product handling or field processing operation.

### Primary Response

Compliant

### Evidence

All personnel were observed wearing clean clothing and no tears or holes observed in personnel clothing. The supplier has a procedure and any violation to food safety practices and corrective actions are documented in records by supervisors.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.1.3 Personnel Practices Ed. 7.2

### Item

A medical screening procedure shall be in place for all employees, and will also be applicable to all visitors and contractors.

### Primary Response

Compliant

### Evidence

Medical screening is conducted by supervisors to workers in production areas, first aid kits were observed in place. The supplier has a first aid service with a nurse employee, and depending if is a minor or major suffering the employee is treated by the nurse or in medical external service, also If the worker has a major suffering, the employee is not allowed to work in contact with products.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.1.4 Personnel Practices Ed. 7.2

### Item

Personnel with exposed cuts, sores or lesions shall not be engaged in handling or processing product. Minor cuts or abrasions on exposed parts of the body shall be covered with a suitable waterproof dressing.

Primary Response  
Compliant

Evidence

Personnel with cuts or abrasions was not observed during harvesting or food handling operations.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.3.1.5 Personnel Practices Ed. 7.2

Item

A written policy shall be in place that specifies the procedures for handling product or product contact surfaces that have been in contact with blood or other bodily fluids.

Primary Response  
Compliant

Evidence

A policy including written procedures to prevent the harvesting and handling of products in contact with blood or fluids was observed displayed on walls of lunch rooms and hand sanitation areas.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.3.1.6 Personnel Practices Ed. 7.2

Item

Smoking, chewing, eating, drinking (except for water) or spitting is not permitted in any growing areas including on field processing rigs and during harvesting and packing operations.

Primary Response  
Compliant

Evidence

The supplier has a written policy prohibiting smoking and eating in harvesting or storage areas. Employees are aware of this policy, they were audited by interview. Employees were not observed smoking, eating or drinking in production or storage areas.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.3.2.1 Sanitary Facilities and Hand Washing Ed. 7.2

Item

Toilet facilities shall be provided and designed, constructed and located in a manner that minimizes the potential risk for product contamination.

- i. Toilets shall cater for the maximum number of employees and be constructed so that they can be easily cleaned and maintained.
- ii. Hand wash basins with clean water, hand soap, disposable towels or effective hand drying device, waste bins and a tank that captures used hand wash water for disposal shall be provided inside or adjacent to toilet facilities;
- iii. Signage in appropriate languages shall be provided adjacent to hand wash basins instructing people to wash their hands after each toilet visit.
- iv. Racks for protective clothing used by farm employees shall be provided;
- v. Toilets shall be located so as to provide easy access for farm workers;
- vi. Toilet and wash stations shall be maintained in a clean and sanitary condition.

Primary Response  
Compliant

Evidence

Toilets facilities were observed in adequate construction with walls. Toilets are located outside greenhouse and far from water sources. Restrooms are located next to lunch rooms. The number of bathrooms is adequate for the number of employees more than 20 toilets for the total number of employees (398).

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

## Audit Report # 32787

### Clause

7.3.2.2 Sanitary Facilities and Hand Washing Ed. 7.2

### Item

Personnel shall have clean hands and hands shall be washed by all personnel before handling product, after each visit to a toilet, after using a handkerchief, handling dirty or contaminated material, after smoking, eating or drinking.

### Primary Response

Compliant

### Evidence

Personnel was observed washing and sanitizing hands and scissors during harvesting operations, before start of harvesting operations, after using the toilets and after lunch time.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.3.1 Protective Clothing Ed. 7.2

### Item

Protective clothing shall be effectively maintained, stored, laundered and worn so as to protect product from risk of contamination.

### Primary Response

Minor

### Evidence

It was observed that workers in Greenhouse areas place their protective clothing in racks where personal clothing is placed. Personnel place their coats before entering toilets and then place again their coats in racks where lab coats (personal clothing) is placed. It was confirmed by interviews.

Se observa que los trabajadores de cosecha, colocan su ropa de proteccion personal en los mismos percheros donde colocan su ropa personal (chamarras). El personal coloca sus chamarras en los percheros al llegar, despues de entrar a los baños, y en los mismos percheros colocan su ropa de proteccion (uniformes de trabajo). Esto fue confirmado con entrevistas.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.3.2 Protective Clothing Ed. 7.2

### Item

Where applicable, clothing, including footwear, shall be effectively maintained, cleaned and sanitized, and worn so as to protect product from risk of contamination.

### Primary Response

Compliant

### Evidence

Employees were observed wearing clean personnel clothing and shoes, in clean and adequate conditions (no torn or holes). Written policy is visible in harvesting areas.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.3.3 Protective Clothing Ed. 7.2

### Item

If rubber or disposable gloves are used, the operation shall have a glove use policy and personnel shall adhere to the hand washing practices outlined above.

### Primary Response

Compliant

### Evidence

Hand washing practices are observed implemented by employees. The policy about wash and clean hands and gloves is visible in working areas. Employees were audited by interview, employees are using sanitizing agents (SDS and Label were observed in place) to sanitize hands and gloves.

---

## Audit Report # 32787

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.4.1 Jewelry and Personal Effects Ed. 7.2

### Item

Jewelry and other loose objects that pose a threat to the safety of the product shall not be worn or taken onto any growing, product handling or storage operations.

### Primary Response

Compliant

### Evidence

Jewelry and loose objects are prohibited in the processing areas. Employees were not observed using Jewelry and other objects during the harvesting operations. Employees were audited by interview, they are aware of policy prohibiting wearing jewelry.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.5.1 Visitors Ed. 7.2

### Item

All visitors (including management and maintenance employees) shall be required to remove jewelry and other loose objects and wear suitable protective clothing around product growing, harvesting, or storage areas.

### Primary Response

Compliant

### Evidence

Sanitary policy is provided to visitors. The policy includes the use of suitable clothing and footwear. Visitors are required to remove jewelry before entry to production areas.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.5.2 Visitors Ed. 7.2

### Item

Visitors exhibiting visible signs of illness shall be prevented from entering any growing or product handling or field processing operation.

### Primary Response

Compliant

### Evidence

Sanitary policy is provided to visitors, including the advice to refuse the access in case of illness. The policy includes the use of suitable clothing and footwear. Visitors are required to remove jewelry before entry to production areas.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.5.3 Visitors Ed. 7.2

### Item

Visitors must follow all personnel practices as designated by company for employees within various areas of fields, sheds, packing facilities or storage locations.

### Primary Response

Compliant

### Evidence

Visitors were not observed during the audit. But the company has a documented policy including that visitors are guided by senior management.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.3.5.4 Visitors Ed. 7.2

Item  
Unsupervised children shall not be permitted to enter any harvesting, packing, or food storage areas.

Primary Response  
Compliant

Evidence  
The supplier has a written policy prohibiting the entry of children to greenhouse and the premises, including lunch rooms and storage areas. The policy is visible in the entry areas.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.3.6.1 Amenities Ed. 7.2

Item  
Provision shall be made to store employee personal belongings away from crops, harvesting and field processing and packing operations, and processing equipment.

Primary Response  
Compliant

Evidence  
Clothes racks are provided in all exit and entry areas of greenhouses, including outside the sanitary facilities. During the audit, it was observed that amenities are used, personnel clothing were not observed in harvesting or storage areas.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.3.6.2 Amenities Ed. 7.2

Item  
Areas for meal breaks shall be designated and located away from a food contact/handling zones and processing equipment.

Primary Response  
Compliant

Evidence  
Lunch areas are situated outside production areas (greenhouse). These areas were observed during the audit.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.3.6.3 Amenities Ed. 7.2

Item  
Drinking water shall be available to all field employees.

Primary Response  
Compliant

Evidence  
Lunch areas are situated outside production areas (greenhouses and open fields). These areas were observed during the audit.

---

Section  
Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause  
7.3.7.1 First Aid Ed. 7.2

Item



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First aid facilities shall be available and maintained to treat minor injuries and suitable arrangements shall be provided in circumstances when a patient requires more specialized care.

Primary Response  
Compliant

### Evidence

First aid facilities are provided to employees. The nurse employee was audited by interview. Suitable arrangements are provided if minor injuries occur, if major injuries are required, the employees is provided with medical service.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.3.7.2 First Aid Ed. 7.2

### Item

First aid kits shall be kept in a sanitary and usable condition.

Primary Response  
Compliant

### Evidence

First aid kits were observed in place, also inventory of first aid kits is observed documented.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.4.1.1 Field Packing Personal Practices Ed. 7.2

### Item

Appropriate personnel practices shall be employed by field packing employees which include: fingernail polish shall not be permitted where product is handled with bare hands, aprons and gloves shall be kept clean, aprons and gloves shall not be left on product, work surfaces, equipment or packaging material but hung on apron and glove racks provided, all product and packaging material shall be kept off the ground and the floor of the transport vehicle, waste shall be contained in the bins identified for this purpose. Waste shall not come in contact with produce and be removed on a regular basis and not left to accumulate.

Primary Response  
Compliant

### Evidence

During the audit, personnel in greenhouse and storage areas were observed using gloves in adequate conditions, protective clothing and not damaged. Gloves are placed in racks with the lab coats. Waste is removed on daily basis by external service and not awaiting for collection in production areas.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.4.1.2 Field Packing Personal Practices Ed. 7.2

### Item

A written policy regarding the handling and field packaging of produce, specific to the commodity, shall be implemented and maintained. The policy shall assure that damaged or decayed produce is not harvested or culled, produce that contacts the ground shall not be harvested (unless that product typically contacts the ground), measures to inspect for physical hazards and procedures to remove physical hazards are in place, cloths, towels, or other cleaning materials that pose a risk of cross-contamination shall not be used to wipe produce.

Primary Response  
N/A

### Evidence

Field packing operations are not conducted, all products are packed in an enclosed packing facility.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.4.1.3 Field Packing Personal Practices Ed. 7.2

Item

Packaging materials shall be appropriate for their intended use and stored in a manner that prevents contamination. A written policy shall be in place that identifies how packing materials are permitted in direct contact with soil.

Primary Response

N/A

Evidence

Field packing operations are not conducted, all products are packed in an enclosed packing facility.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.4.1.4 Field Packing Personal Practices Ed. 7.2

Item

Materials that come in contact with the produce shall be clean and in good repair.

Primary Response

N/A

Evidence

Field packing operations are not conducted, all products are packed in an enclosed packing facility.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.1.1 Water System Description Ed. 7.2

Item

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.

Primary Response

Compliant

Evidence

The water description plan includes a map and is documented in F-200-OCE-18. The map in the facility is including water source and all production areas and flow of the water. Location of fertilization system and water sources are included in maps.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.1.2 Water System Description Ed. 7.2

Item

Agricultural water shall be sourced from a location and in a manner that is compliant with prevailing regulations.

Primary Response

Compliant

Evidence

Wells are used for pesticide applications. Microbiological water testing is done to all water sources every month, results observed in compliance with requirements for potable water (0 cfu/100mL, for Total coliforms and Fecal coliforms).

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.1.3 Water System Description Ed. 7.2

Item

Water System intended to convey untreated human or animal waste shall be separated from conveyances utilized to deliver agricultural water.

Primary Response  
Compliant

Evidence

Water system used to convey waste in toilets is not the same source that irrigation waster source or cleaning operations. Both water systems are independent from the other. The waste from toilets and cleaning operations are conducted and collected in septic tanks.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.2.1 Irrigation Water Ed. 7.2

Item

Agricultural water shall be drawn from a known clean source or treated to make it suitable for use. The producer shall conduct an analysis of the hazards to the irrigation water supply from source through to application, establish acceptance criteria for the monitoring of water and validate and verify the integrity of the water used to ensure it is fit for the purpose.

Primary Response  
Compliant

Evidence

Agricultural water is from well and microbiological water testing is conducted twice a year, results observed in compliance with requirements for potable water (0 cfu/100mL, for Total coliforms and Fecal coliforms).

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.3.1 Treatment of Irrigation Water Ed. 7.2

Item

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 7.5.5.

Primary Response  
Compliant

Evidence

Monitoring tests and microbiological analyses of water source were available for review, and were observed in compliance with the standards set for total coliform and fecal coliform. Last test was performed in August of 2015 and October of 2015 (E.coli, fecal and total Coliforms; none detected).

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.4.1 Water System Risk Assessment Ed. 7.2

Item

An initial risk assessment shall be performed and documented that takes into consideration the historical testing results of the water source, the characteristics of the crop, the stage of the crop, and the method of application.

Primary Response  
Compliant

Evidence

Risk analysis is documented in the HACCP plan, is including the water source. The risk analysis includes microbiological tests, products (Tomato) and application methods (drip irrigation system).

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.5.1 Water Management Plan Ed. 7.2

Item

Water used for washing and treating product, cleaning food contact surfaces and mixing sanitizer solutions shall comply with potable water microbiological and chemical standards in the country of production. Separate criteria will be established for irrigation water, frost control,

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humidifying, pesticide application, etc. as applicable, based on the hazard analysis, best practices within country of production and any applicable legislation. The water management plan shall include the following: preventive controls, monitoring and verification procedures, corrective actions, documentation, Water testing shall be part of the water management plan, as directed by the water risk assessment and current industry standards or regulations for the commodity being grown.

Primary Response  
Compliant

### Evidence

Supplier has a documented procedure including treatments for the water used for washing hands and cleaning and sanitizing operations. Water treatment equipment in product washing of product is monitored every hour by food safety staff, records were available for review. Irrigation water treated, this is validated with microbiological tests conducted monthly.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.5.5.2 Water Management Plan Ed. 7.2

### Item

Water quality shall be monitored to verify it complies with the established water microbiological and chemical standard or criteria established. A verification schedule shall be prepared indicating the location and frequency of monitoring, which shall be decided by the hazard analysis, best practices within country of production, or applicable legislation. Water analysis shall be undertaken by an approved laboratory accredited to ISO 17025 or equivalent.

Primary Response  
Compliant

### Evidence

Supplier has a documented procedure including treatments for the water used for washing hands and cleaning and sanitizing operations. Monitoring and inspections records were available for review. Technical sheet, and Material Safety Data Sheet of chemicals products were available for review. Irrigation water is not treated, this is validated with microbiological tests conducted monthly. The lab is ISO 17025 accredited.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.5.5.3 Water Management Plan Ed. 7.2

### Item

Water used for hydroponics culture shall be frequently changed and procedures shall be implemented that minimizes microbial or chemical contamination. Delivery systems shall be designed so they can be maintained and cleaned.

Primary Response  
Compliant

### Evidence

Drip irrigation system is used and meets potable irrigation standards.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.5.6.1 Corrective Actions Ed. 7.2

### Item

When monitoring shows that water does not meet established criteria or standard, producer will have a corrective action plan developed which could include additional treatment for water, additional sources for water, product identification and disposition or other alternative actions to adequately control the identified hazards.

Primary Response  
Compliant

### Evidence

Monitoring activities and inspections are implemented according to instructions. Supervisor and employees conducting monitoring activities were audited by interview and observation. Also some sanitizing solutions and water source was monitored during the audit. Treatments for water used in cleaning operations and hand washing station are in compliance with results.

---

### Section

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Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.7.1 Ice Ed. 7.2

Item

The producer shall verify that any ice used is made from water that meets the microbiological and quality standards as specified in element 7.5.5.

Primary Response

N/A

Evidence

Supplier does not use ice

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.8.1 Harvest Assessment Water/Ice Ed. 7.2

Item

Standard Operating Procedures (SOPs) shall be developed for all uses of water during harvesting of food or feed products. The SOPs shall address the microbial quality of water or ice that directly contacts the harvested crop, is used on food contact surfaces or used to deliver agricultural chemicals, treatment of re-circulated water, if used, the condition and maintenance of water-delivery system, address the control of wash water temperature.

Primary Response

Compliant

Evidence

Supplier has a documented procedure including the water sources treatments and monitoring tests, including the validation program and microbial requirements. Program is structured according to risk analysis.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.5.8.2 Harvest Assessment Water/Ice Ed. 7.2

Item

An SOP that includes water-change schedules shall be developed for all uses of water during harvesting.

Primary Response

Compliant

Evidence

Procedures include the water changes, this procedure is applicable for the cleaning and sanitizing of harvesting containers and tools. Document was available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.6.1.1 Storage of Hazardous Chemicals, Toxic Substances, and Petroleum Products Ed. 7.2

Item

Hazardous chemicals, toxic substances, and petroleum products shall be stored so as not to present a hazard to employees, product, product handling equipment or areas in which product is handled, stored or transported.

Primary Response

Compliant

Evidence

All toxic chemicals are stored in enclosed and locked areas. Storage areas for these products are not used to store packaging materials, detergents and sanitizers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

## Audit Report # 32787

### Clause

7.6.1.2 Storage of Hazardous Chemicals, Toxic Substances, and Petroleum Products Ed. 7.2

### Item

Product contact chemicals such as pesticides and herbicides; rodenticides, fumigants and insecticides; sanitizers and detergents shall be stored separately and in their original containers.

### Primary Response

Compliant

### Evidence

Pesticides are stored in a locked room, and separate from others of higher risk. Sanitizer and detergents are stored separate in a locked room. All products are stored in the original container. Rodenticide or products used for the pest control contractor are not stored in the premises.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.6.1.3 Storage of Hazardous Chemicals, Toxic Substances, and Petroleum Products Ed. 7.2

### Item

Chemical storage sheds shall be compliant with national and local legislation and designed such that there is no cross-contamination between chemicals, ventilated to the exterior, provided with appropriate signage indicating the area is a hazardous storage area, be secure and lockable to restrict access only to those personnel with formal training in the handling and use of chemicals, have instructions on the safe handling of hazardous chemicals readily accessible to employees, be equipped with a detailed and up-to-date inventory of all chemicals contained in the storage facility, have suitable first aid equipment and protective clothing available in the storage area, have emergency shower and/or wash facilities available in the event of an accidental spill, in the event of a hazardous spill, be designed such that spillage and drainage from the area is contained, be equipped with spillage kits and cleaning equipment.

### Primary Response

Compliant

### Evidence

Toxic Chemicals (pesticides, oils, solvents) used for production are stored separated in a locked room and locked area, including a secondary containment. Chemicals used for cleaning operations are stored in a locked room. These areas were observed well ventilated and Technical data sheets and Materials data Sheets were available for review. The area was audited during the facility audit. Equipment and protective clothing were observed in this room. Trained staff was audited by interview. Spillage kits and cleaning equipment were observed in these storage area.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.6.1.4 Storage of Hazardous Chemicals, Toxic Substances, and Petroleum Products Ed. 7.2

### Item

Petroleum fuels, oils, grease and other lubricants shall be stored separate from other storage areas.

### Primary Response

Compliant

### Evidence

Toxic chemicals (pesticides, oils, solvents) used for production are stored separated in a locked room and locked area provided with secondary containment.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.6.1.5 Storage of Hazardous Chemicals, Toxic Substances, and Petroleum Products Ed. 7.2

### Item

The storage of hazardous chemicals, toxic substances and petroleum products in areas (separate lockable or otherwise contained) inside food handling areas, product and ingredient and packaging storage rooms is not acceptable.

### Primary Response

Compliant

### Evidence

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Toxic and hazardous chemicals (pesticides, oils, solvents) used for production are stored separated in a locked room and locked area, including a secondary containment. Chemicals used for cleaning operations are stored in a locked room, these areas were observed well ventilated and Technical data sheets and Materials data Sheets were available for review. The area was audited during the facility audit, Equipment and protective clothing were observed in this room. Trained staff was audited by interview. Spillage kits and cleaning equipment were observed in these storage area, sand is used.

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### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.6.2.1 Transport Ed. 7.2

### Item

The practices applied during loading, transport and unloading of crops shall be documented, implemented and designed to maintain appropriate storage conditions and product integrity.

### Primary Response

Compliant

### Evidence

Trucks used for the transportation of products from harvesting to packing facility are cleaned and sanitized. The instructions and procedures are documented. Inspections for the trucks are performed before loading products. Records were available for review.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.6.2.2 Transport Ed. 7.2

### Item

Crops shall be transported under conditions suitable to maintain integrity and to prevent cross contamination and spoilage.

### Primary Response

Compliant

### Evidence

Crops are transported from production areas to packing facility by trucks, all trucks are enclosed.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.6.2.3 Transport Ed. 7.2

### Item

Employees involved in loading, transport and unloading events shall be appropriately trained.

### Primary Response

Compliant

### Evidence

All employees in production and packing areas are trained in cross contamination and GAPs. Last training was provided in December 2015.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.6.3.1 Transport from Field to Packhouse Ed. 7.2

### Item

A written procedure and checklist to verify cleanliness and functionality of shipping units shall be implemented.

### Primary Response

Compliant

### Evidence

Pre-operative inspections are conducted for trucks used for the transportation of products from production areas to packing house. Checklist was available for review.

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.6.3.2 Transport from Field to Packhouse Ed. 7.2

Item

Loading and unloading procedures shall include provisions to minimize damage and prevent contamination to produce.

Primary Response

Compliant

Evidence

Loading and unloading procedures are documented. Loading and unloading practices are performed using electric forklift trucks and practices are in place to mitigate food safety risks.

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.1.1 Use of Fertilizers (Soil Amendments) Ed. 7.2

Item

Inorganic (chemical) and organic (manure) soil amendments shall be isolated and stored separately so as not to pose a food safety risk.

Primary Response

N/A

Evidence

Manure is not used. All products are stored separate in locked rooms

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.1.2 Use of Fertilizers (Soil Amendments) Ed. 7.2

Item

Provision shall be made for the storage of concentrated and diluted liquid soil amendments in bunded tanks designed to retain at least 110% of total volume.

Primary Response

Compliant

Evidence

Diluted soil amendments are stored in plastic tanks into concrete retained pond.

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.1.3 Use of Fertilizers (Soil Amendments) Ed. 7.2

Item

Soil amendments shall be stored separate from crop, field or irrigation water sources such that contamination from run off is avoided either by locating of the soil amendment a suitable distance from the crop or by the utilization of other physical barriers.

Primary Response

Compliant

Evidence

Fertilizers are stored outside the production areas. Water source is from well. Cleaning inspections are conducted. Pesticides and fertilizers are not stored near water source.

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)



Clause

7.7.1.4 Use of Fertilizers (Soil Amendments) Ed. 7.2

Item

An inventory of all organic and inorganic soil amendment storage and use shall be maintained.

Primary Response

Compliant

Evidence

Inventory of these products including pesticides products is documented and was available for review.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.2.1 Soil Amendment Ed. 7.2

Item

No raw untreated manure shall be used. Soil amendment treatment and application methods shall be documented and implemented and designed to prevent contamination of product.

Primary Response

N/A

Evidence

Supplier does not use manure.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.2.2 Soil Amendment Ed. 7.2

Item

Soil amendment protocol shall outline the methods used to treat manure and other untreated organic fertilizers ensuring the treatment methods applied inactivate pathogens in organic soil amendments, a hazard analysis of organic soil amendments treatment methods is conducted before use, treatment methods are validated and treatments of organic soil amendments are verified as being in compliance with the method applied, treat manure and other untreated organic fertilizers ensuring records of the validation and verification of organic soil amendment treatments are maintained.

Primary Response

N/A

Evidence

Supplier does not use manure or untreated fertilizers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.2.3 Soil Amendment Ed. 7.2

Item

Soil amendment protocol shall outline the methods to ensure organic soil amendment applications are timed to pose minimum risk to product safety and human health including: all applications of soil amendments are in accordance with national or local guidelines, best practices and codes of Good Agricultural Practice, equipment used for soil amendment application is maintained in good condition and calibrated to ensure accurate application, records of all equipment maintenance and calibration are maintained, signage complies with national and local codes of practice, sufficient data is recorded to provide a detailed record of soil amendment applications.

Primary Response

Compliant

Evidence

Supplier uses only treated organic fertilizers, provided by external supplier.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.3.1 Purchasing Chemicals Ed. 7.2

Item

Only chemicals approved for use in the country of production and the country of destination shall be purchased. Purchased chemicals 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 supplier shall have a documented risk assessment on the justification for use of non-regulated chemicals.

Primary Response

Compliant

Evidence

Supplier has a register of all chemicals used in the company. Inventory of chemicals, including pesticide, detergents and sanitizing products, documents were available for review. During the on-site audit, the auditor observed and reviewed specifications from chemicals used in the facility and the register of chemicals from approved suppliers.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.4.1 Agricultural Chemicals Ed. 7.2

Item

A crop protection action plan indicating the applications used for a target pest or disease and the threshold levels that initiate application shall be prepared and implemented.

Primary Response

Compliant

Evidence

Crop protection program is prepared and documented by the technical advisor: Employees monitor pests and diseases in crops, records of monitoring pest and disease were available for review. Procedures for pesticide applications are documented and records are used to control the pesticide applications in all production areas. Records include information of target pest, disease, pesticide used (commercial and chemical name), re-entry period, harvest day, equipment used for the applications and calibration date.

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.4.2 Agricultural Chemicals Ed. 7.2

Item

If product is intended for export, agricultural chemical use shall consider requirements in the intended country of destination.

Primary Response

Compliant

Evidence

The production is intended for export. Technical information and labels of all pesticides used in crops production were available for review. All pesticides used in crops comply with the updated Environmental Protection Agency (EPA).

---

Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

Clause

7.7.4.3 Agricultural Chemicals Ed. 7.2

Item

The person making decisions on chemical application shall demonstrate knowledge of, and access to, information regarding chemical applications and the maximum residue limits allowable in destination markets, use only chemicals approved for cultivation of specific fruits and vegetables, and approved for use in the intended market, demonstrate competence and knowledge of chemical application and crop withholding periods, ensure crop applications and application rates for target pests and diseases comply with label recommendations, demonstrate the timing between chemical application and harvest complies with the approved harvest interval for the chemical applied, maintain a current chemical register and keep records of all chemicals use. Records of chemical use shall include the date of application, the chemical used, the crop sprayed, the concentration, method and frequency of application.

Primary Response

Compliant

Evidence

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The supplier has a group of experts specialized in agronomy. The supervisors demonstrated knowledge of regulatory requirements (EPA, USDA), doses and threshold level data. All pesticide applications are documented in record. Maximum allowable levels are measured by pesticide residue testings conducted by external accredited laboratory, last test was conducted in on October of 2015. Documents were available for review.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.7.4.4 Agricultural Chemicals Ed. 7.2

### Item

Only biological controls that are authorized for the cultivation of the specific fruit or vegetable shall be used, and in accordance with label instructions.

### Primary Response

Compliant

### Evidence

Biological control is implemented and is combined with control access in furrows with high threshold of pest and disease. The biological control is authorized for tomato and bell pepper.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.7.4.5 Agricultural Chemicals Ed. 7.2

### Item

The producer shall dispose of chemical waste and empty containers in accordance with regulatory requirements and ensure that empty chemical containers are not re-used, labeled, isolated and securely stored while awaiting collection, unused and obsolete chemicals are stored under secure conditions while waiting authorized disposal by an approved vendor.

### Primary Response

Compliant

### Evidence

Storage areas for empty containers were observed locked and enclosed. Collection of empty containers is conducted by external and approved service supplier.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.8.1.1 Pre-harvest Assessment Ed. 7.2

### Item

A pre-harvest risk assessment procedure shall be in place that describes when the assessments performed and identifies those conditions that may be reasonably likely to result in physical, chemical, or biological contamination.

### Primary Response

Compliant

### Evidence

Pre-harvest risk assessment is documented in the HACCP plan. The HACCP plan identify conditions in the land and during pesticides applications and fertilization that may be likely to result in a risk for the production and harvesting of products.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.8.1.2 Pre-harvest Assessment Ed. 7.2

### Item

Knives and cutting instruments used in harvesting operations shall be controlled, and kept clean and well maintained.

### Primary Response

Compliant

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### Evidence

Scissors are used for harvesting operations. Scissors are controlled and stored by every supervisor in greenhouses.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.8.1.3 Pre-harvest Assessment Ed. 7.2

### Item

A written policy regarding the storage of harvesting containers shall be implemented and maintained.

### Primary Response

Compliant

### Evidence

A written policy regarding the storage of harvesting containers shall be implemented and maintained

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.8.2.1 Foreign Matter and Glass Procedures Ed. 7.2

### Item

The methods used to prevent foreign matter and glass contamination of product shall be documented and implemented.

### Primary Response

Compliant

### Evidence

Methods and responsibilities used to prevent foreign matter contamination are documented. A glass control policy was observed displayed in the facility. Inspections of broken glass are conducted by trained supervisors. Glass-brittle plastic materials are documented in a register, including the location. Areas were audited by observation and supervisors were audited by interviews. Inspection records were available for review.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.8.2.2 Foreign Matter and Glass Procedures Ed. 7.2

### Item

Containers, equipment and other utensils made of glass, porcelain, ceramics, brittle plastic or other like material shall not be permitted where exposed product is handled unless an effective foreign material and glass protocol is documented and implemented.

### Primary Response

Compliant

### Evidence

All glass and brittle plastic objects are prohibited in production and warehouse areas, pre-operating inspections are conducted on daily basis by supervisors. All areas are audited by observation and records of inspections were available for review, documented in F100-INP-.30. No glass objects were observed in production areas and storage areas.

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### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.8.2.3 Foreign Matter and Glass Procedures Ed. 7.2

### Item

Regular inspections shall be conducted to ensure food handling/contact zones areas are free of glass and brittle plastic and employees are to be made aware of their responsibility to adhere to the organization's Foreign Matter and Glass Protocol.

### Primary Response

Compliant

### Evidence

Pre-operating inspections are conducted on daily basis by supervisors. There is a schedule program for the glass and brittle plastic

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inspections, inspections are conducted in all production areas, including warehouse for harvesting containers (light bulbs) and irrigation system areas. Records were available for review. Staff was audited by interview and records review.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.8.2.4 Foreign Matter and Glass Procedures Ed. 7.2

### Item

Glass covered instrument dial covers shall be checked at the start and finish of each shift to ensure their covers have not been damaged.

### Primary Response

Compliant

### Evidence

Glass and brittle plastics in instruments covers from equipment used for monitoring activities are controlled and stored by supervisors and monitoring staff. During the interview, these materials were audited by observation. The glass control procedure includes the inspection of these instruments during the calibration. All instruments in use are calibrated on daily basis. All dials covers are included in the glass and brittle plastic register.

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### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.9.1.1 Dry, Liquid and Unsanitary Waste Disposal Ed. 7.2

### Item

Waste shall be regularly removed from the farm, field, packing facility and the surrounds so as not to pose a food safety risk to finished product or growing, harvesting and packing operations.

### Primary Response

Compliant

### Evidence

Waste from toilets is removed by a contract service supplier. All waste is removed from septic tank. Waste from products and lunch rooms is removed on daily basis by contract service supplier. Oils, waxes and sponges discarded from maintenance areas are disposed of by contract service supplier, on monthly basis.

---

### Section

Re-certification Facility Audit Edition 7.2 Module 7 (3)

### Clause

7.9.1.2 Dry, Liquid and Unsanitary Waste Disposal Ed. 7.2

### Item

The responsibility and methods for the effective and efficient disposal of all solid waste including inedible material and disused packaging, and liquid and unsanitary waste shall be documented and implemented.

### Primary Response

Compliant

### Evidence

Methods used for the efficient disposal is documented, including responsibilities for the disposition of wastes (toilets, waste from production), are documented and were available for review. Septic tank cleaning is included in the procedures to remove liquid waste from sanitary facilities. Receipt of service was available for review. All waste from medical service is separated and stored awaiting collection from external service. Waste is placed in garbage containers. Containers were observed covered with plastics and no pest and vermin attraction was observed.

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## Access Control

### Additional Document Security

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