



Harmonized Growing and Harvesting Operations Audit (Harvesting Module)

Company/Contact Information		Audit Information	
Facility:	C0261029 Agricola La Minita, S.P.R. de R.L. - Cuadrilla Constancio	Audit# - Visit#:	1343351 - 1035401
Address:	Fracciones de Lourdes, San Luis de la Paz, Guanajuato, Mexico, 37901	Audit Type:	HRMHARV Harmonized Growing and Harvesting Operations Audit (Harvesting Module)
Contact:	Mr. Omar Amiogn Utrera	Template Version:	1
Title:	Reduction Risk Coordinator	Auditor:	Jorge S. Sanchez Carrillo
Phone:	4611673681	Audit Start Time:	17-AUG-2015 06:00:00 PM
Fax:		Audit End Time:	17-AUG-2015 07:30:00 PM
Email:	omar@grupou.com.mx	Commodities:	Broccoli

Audit Score:	73/76 - 96.0%
Status:	Meets Audit Requirements

Score Summary By Section
Corporate Review
Individual Items

Disclaimer:

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Non-Compliance Summary		
No	Topic/Notes	Answer
Section 2.7./2.7.3.	Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of chemical hazards. <i>The rolls of the horizontal conveyor has oil leakage there is not a spill tray available. Another grease accumulation at the star of the horizontal conveyor. // Los rodillos de la banda horizontal presentan derrame de aceite, los rodillos no presentan charola antiderrame. Otro rodillo de la banda horizontal se observa con exceso de grasa.</i>	Corrective Actions Needed
Section 3.3./3.3.3.	Operation has written policy regarding acceptable harvesting containers. <i>The base of some containers are not in good repair, the bins are stacked with the bulk product inside. // La base de algunos contenedores no esta en buenas condiciones. Los contenedores del producto que se empaca a granel son apilados.</i>	Corrective Actions Needed
Section 3.5./3.5.2.	Materials that come in contact with the produce shall be clean and in good repair. <i>The bins for the harvest bulk product are not clean inside, all he bins showed dome kind of uncleanliness. // Los contenedores del producto que se empaca a granel no están limpios, los contenedores mostraban suciedad en el interior.</i>	Corrective Actions Needed

Section A. Location Information		
No	Topic/Notes	Answer
1	Company / Farm / Field Name or Number	Agricola La Minita S.P.R. de R.L./Rancho Lagos/Tabla 5/Cuadrilla Constancio
2	Company Address	Carretera Panamericana Km 291, Colonia la Fortaleza. CP. 38841, Cortazar, Guanajuato, Mexico.
3	Audited Operation Address / GPS	N 21°03'22" W 100° 37'11"
4	Company Contact	Omar Amigon Utrera
5	Title	Coordinador de Reducción de Riesgos
6	Phone	461 1673681
7	Fax	No fax number
8	E-mail	omar@grupou.com.mx
9	Audit Date	August- 17-2015
10	Description of Operation and Commodities.	Broccoli harvested, selected is bulked inside a bin for the process facility. No water or ice product treatment. // Brócoli, cosecha, selección a granel en contenedores para llevarla a la instalac
11	Harvest Company Name (If Applicable)	N/A
12	Other Contractors	No contractors
13	Auditee Representative Name	Omar Amigon Utrera
Section Score :	-/-	-

Section 1.1. Management Responsibility		
No	Topic/Notes	Answer
1.1.1.	A food safety policy shall be in place. <i>There is a food safety policy based in the food safety and quality of the produce to</i>	Compliant



Section 1.1. Management Responsibility		
No	Topic/Notes	Answer
	<i>be delivered by the organization.// La política de inocuidad definida basada en la producción con calidad e inocuidad los productos entregados por la organización.</i>	
1.1.2.	Management has designated individual(s) with roles, responsibilities and resources for food safety functions. <i>The job description for each position defines the roles and responsibilities for the food safety team. // La descripción de puestos de cada posición de trabajo en la organización describe las funciones y responsabilidades de los integrantes del equipo de inocuidad</i>	Compliant
1.1.3,	There is a disciplinary policy for food safety violations. <i>The policy hygiene and health F 100 PAM 83 addresses that workers who doesn't compliance with the policy has to be sanctioned. // La política de sanidad e higiene F-100-PAM 83 en el punto 13 indica las sanciones a realizar a los trabajadores que no cumplan con las políticas de la organización.</i>	Compliant
Section Score :	3/3	100.0%

Section 1.2. Food Safety Plan		
No	Topic/Notes	Answer
1.2.1.	There shall be a written food safety plan that covers the operation. <i>There is available a food safety plan focused to prevent the product contamination risk by the biological, physical and chemical hazards in the organization agriculture practices, includes all the products and process of the organization. Food Safety Monitoring General Procedure PR 100PAM 06. // Está disponible un plan de inocuidad para prevenir los riesgos físicos, químicos y biológicos en las prácticas agrícola de la organización incluye todos los productos y procesos de la organización. Procedimiento general Monitoreo de Inocuidad PR 100PAM 06.</i>	Compliant
1.2.2.	The food safety plan shall be reviewed at least annually. <i>The food safety plan is reviewed by the food safety team it is programmed to be reviewed each year. // El plan de inocuidad es revisado por el equipo de inocuidad está programada la revisión de forma anual.</i>	Compliant
Section Score :	2/2	100.0%

Section 1.3. Documentation & Recordkeeping		
No	Topic/Notes	Answer
1.3.1.	Documentation shall be kept that demonstrates the food safety plan is being followed. <i>The records of the hygiene activities are available, the policies and procedures related to the food safety plan are in place in the food safety coordinator office. // Los registros de las actividades de higiene, las políticas y procedimientos relacionados con la inocuidad están disponibles en la oficina del coordinador de Inocuidad.</i>	Compliant
1.3.2.	Documentation shall be readily available for inspection. <i>The documentation is readily available easy to retrieve, the food safety coordinator keeps the files in his office. // La documentación está disponible, fácil de consultar, el coordinador de inocuidad mantiene los archivos en su oficina.</i>	Compliant
1.3.3.	Documentation shall be retained for a minimum period of two years, or as required by prevailing regulation. <i>The documentation must be stored for two years according to the food safety manual. // El manual de inocuidad establece que deben guardarse los documentos por 2 años.</i>	Compliant
Section Score :	3/3	100.0%

Section 1.4. Worker Education and Training		
No	Topic/Notes	Answer
1.4.1.	All personnel shall receive food safety training. <i>All the workers of the Constancio crew interviewed demonstrate the knowledge of</i>	Compliant



Section 1.4. Worker Education and Training		
No	Topic/Notes	Answer
	<i>the good agricultural practices, the logs of the training sessions are available and up dated July, 2015 for GAP and food safety policy .The monitors training plan IT 100 PAM 99 managed by the food safety coordinator cover all the issues related to the food safety harvest, GAPs, Internal regulation, hands washing, food borne diseases, toilet good practices, equipment washing and sanitation, food safety monitoring. // El plan de capacitación IT 100 PAM 99 gestionado por la responsable de inocuidad cubre los aspectos relacionados a la inocuidad de la cosecha, BPAs, reglamento interno, lavado de manos, etas, buen uso de baños, lavado y sanitizado de equipos, monitoreo de inocuidad. Todos los trabajadores entrevistados de la cuadrilla de Constancio demuestran el conocimiento de las buenas prácticas agrícolas, y los registros de capacitación están disponibles y actualizados. La sesión de Julio de 2015 de BPA y políticas de seguridad e higiene.</i>	
1.4.2.	Personnel with food safety responsibilities shall receive training sufficient to their responsibilities. <i>The food safety coordinator assistance to a SQF two days training with NSF International is available. // Está disponible la el registro de asistencia del coordinador de inocuidad a curso de 2 días en SQF con NSF Internacional.</i>	Compliant
Section Score :	2/2	100.0%

Section 1.5. Microbiological Sampling and Testing		
No	Topic/Notes	Answer
1.5.1.	Where microbiological analysis is required in the food safety plan, testing shall be performed by a GLP laboratory using validated methods. <i>The laboratory for microbiological analysis Agrolab has accreditation by EMA (Mexican Entity of Accreditation). // La organización consulta a Agrolab (0600080-11) laboratorio aprobado por EMA para análisis microbiológicos.</i>	Compliant
1.5.2.	Where microbiological analysis is required in the food safety plan, samples shall be in accordance with an established sampling procedure. <i>The plan sampling procedure for the water source used in product or hands washing stations establish the analysis once a year before the start of the season. // El programa de muestreo establece el análisis microbiológico de agua una vez al año antes de inicio de temporada.</i>	Compliant
1.5.3.	Tests, their results and actions taken must be documented. <i>The water used for the hands washing and in the equipment is from Lagos ranch well Altamira the microbiological results are available according to the NOM 127, March 12, 2015 C.T., C.F. E. coli <1.1 MPN/100ml of water. // El agua usada para el lavado de manos y de equipo es del pozo Altamira del rancho Lagos , los resultados microbiológicos están disponibles de acuerdo a la NOM 127 de México, NOM 127, Marzo 12, 2015, C.T., C.F. E. coli <1.1 NMP/100ml de agua. En el plan de inocuidad se establecen las acciones a realizar basadas en los resultados microbiológicos.</i>	Compliant
1.5.4.	All required testing shall include test procedures and actions to be taken based on the results. <i>The plan for the microbiological test is available, with the sampling methods, samples and corrective actions required. // El plan para el análisis microbiológico está disponible, incluye métodos de muestreo, muestras y acciones correctivas.</i>	Compliant
Section Score :	4/4	100.0%

Section 1.6. Traceability		
No	Topic/Notes	Answer
1.6.1.	A documented traceability program shall be established. <i>Traceability procedure PR-100-PAM-13 establishes that the product, records, process must be identified at all the growing stages. It is available a weekly forecast by the Harvest Manager it is communicated to the supervisor crew in a daily basis. The log freight order records digitally the harvest place and the crew working at the end of the day the crew records are filed in the organization ERP</i>	Compliant



Section 1.6. Traceability		
No	Topic/Notes	Answer
	<i>system. // Procedimiento de trazabilidad PR-100-PAM-13 señala que debe identificarse al producto, registros y procesos en todas las etapas del cultivo. Está disponible el pronóstico de cosecha semanal elaborado por el Gerente de cosecha, el programa es comunicado a los jefes de cuadrilla diariamente. En el registro orden de flete se registra electrónicamente los lugares y equipos de cosecha que trabajaron en la tabla de cosecha, al final del día toda la actividad de la cosecha queda registrada en el ERP de la organización.</i>	
1.6.2.	A trace back and trace forward exercise shall be performed at least annually. <i>The recall exercise is available from July 15, 2015, performed by Quality coordinator, logged in the meeting record F200OCE11 lasting 1:50 hr. 100% recovered, pesticide application, harvest, GAP, records available. Procedure PR200OCE07. // Esta disponible el ejercicio de recuperación de producto del 15 de julio de 2015 con la recuperación del 100% de producto, realizado por el coordinador de calidad, registrado en la minuta F200OCE11 con una duración de 1:50 hr. Están disponibles los registros de cosecha, aplicación de pesticidas, BPA. Procedimiento PR200OCE07.</i>	Compliant
Section Score :	2/2	100.0%

Section 1.7. Recall Program		
No	Topic/Notes	Answer
1.7.1.	A documented recall program, including written procedures, shall be established. <i>The procedure for the produce traceability and recall PR-100-PAM-13 is available, the team, emergency numbers are included. // El procedimiento de trazabilidad y recuperación de producto PR-100-PAM-13 está disponible para la organización, señalando el equipo de recuperación y los teléfonos de emergencia.</i>	Compliant
Section Score :	1/1	100.0%

Section 1.8. Corrective Actions		
No	Topic/Notes	Answer
1.8.1.	The operation shall have documented corrective action procedures. <i>The SSOPs for the cleaning of knives, gloves, protection equipment are established in the instruction IT100PAM 69 washing and sanitation of the harvest equipment has the corrective actions to be performed when the procedure is not in compliance, the corrective action for the self audits is available.// Los POES para el lavado de superficies de contacto y no contacto están definidos en el POE IT100PAM69 establecen las acciones correctivas a realizar cuando no se cumple con el procedimiento, las acciones correctivas de la auditoría interna están disponibles.</i>	Compliant
Section Score :	1/1	100.0%

Section 1.9. Self-Audits		
No	Topic/Notes	Answer
1.9.1.	The operation shall have documented self-audit procedures. <i>There is a self audits available performed on August 6 to10 the log F-200-OCE-04 verification list. // Están disponibles las Auditorías internas con fecha del 06 al 10 de agosto de 2015 se realizó al departamento de inocuidad F-200-OCE-04 Lista de verificación.</i>	Compliant
Section Score :	1/1	100.0%

Section 2.1. Field History and Assessment		
No	Topic/Notes	Answer
2.1.1.	The food safety plan shall, initially and at least annually thereafter, evaluate and document the risks associated with land use history and adjacent land use	Compliant



Section 2.1. Field History and Assessment		
No	Topic/Notes	Answer
	including equipment and structures. <i>It is available the risk assessment performed on January 20 F100PAM84 for the Mina complex, there is a domestic animal area with cows and a communal water channel, plastic wall over the fence and the construction of another channel aside were the corrective actions. // Está disponible el análisis de riesgo para el complejo Mina realizado el 20 de enero de 2015, encontrando un establo y un canal de recuperación de agua de riego de la comunidad, se colocaron plásticos en la barda y se hizo otro canal al lado del comunal como medidas correctivas.</i>	
2.1.2.	For indoor growing and field storage facilities, facility shall be designed, constructed and maintained in a manner that prevents contamination of produce. <i>No storing areas are present in the harvest crop.// No existen áreas de almacén en la zona de cosecha.</i>	Not Applicable
Section Score :	1/1	100.0%

Section 2.2. Worker Health/Hygiene and Toilet/Handwashing Facilities		
No	Topic/Notes	Answer
2.2.1.	Operation shall have a policy for toilet, hygiene, and health. <i>The policy latrine handling and use and the policy hands washing, both address the necessary activities to maintain the workers hands hygiene, providing the enough materials, equipment and the facilities to the policies compliance. F-100-PAM-83 points 1 and 11. // Las políticas de uso de baños y lavado de manos se establece en las políticas de seguridad e higiene F 100 PAM 83 IT-100-PAA-28, indican las actividades necesarias para mantener la higiene de las manos de los trabajadores proveyendo materiales, equipo e instalaciones suficientes para el cumplimiento de la higiene de los trabajadores.</i>	Compliant
2.2.2.	Employees and visitors shall follow all personal hygiene practices as designated by the operation. <i>All the workers of the Constancio crew follow the GAPS and food safety regulations that the organization established in the policy hygiene and health F 100 PAM 83. // Todos los trabajadores de la cuadrilla de Constancio cumplen con las BPAs y siguen los lineamientos de inocuidad establecidos en la política de higiene y sanidad F 100 PAM 83.</i>	Compliant
2.2.3.	Toilet facilities shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing. <i>Operational toilet and hand washing facilities are available, 2 for 27 people, made of material for good washing, installed away from the crop 6 meters. // Instalaciones sanitarias y para lavado de manos disponibles, 2 en la tabla para 27 gentes, las instalaciones son de material lavable, colocadas a 6 metros alejadas del cultivo</i>	Compliant
2.2.4.	Toilet facilities shall be of adequate number, easily accessible to employees and in compliance with applicable regulation. <i>There are toilets and hands washing stations available, equipped with paper, chlorinated water and soap, clean and functional away 6 meters from the harvest area, 2 toilets for 27 workers. // En el área de cosecha, están disponibles baños y estaciones de lavado de manos, equipados con papel, agua y jabón, abastecidos y funcionales alejados 6 metros del área de cosecha, 2 baños para 27 trabajadores.</i>	Compliant
2.2.5.	Toilet and wash stations shall be maintained in a clean and sanitary condition. <i>The toilet and hand washing station are cleaned every day, and supplied with soap, paper towels, also every day log of toilets inspection F100PAM 25 is updated, the station with clean water and garbage receptacle. // El baño y la estación de lavado de manos son limpiadas diariamente, abastecidas todos los días con jabón toallas de papel y agua, tienen bote de basura. El registro de inspección de baños esta actualizado F100PAM25.</i>	Compliant
2.2.6.	Personnel shall wash their hands at any time when their hands may be a source of contamination.	Compliant



Section 2.2. Worker Health/Hygiene and Toilet/Handwashing Facilities		
No	Topic/Notes	Answer
	<i>The employees wash their hands at the start of the day, every time that go to the toilet and after take the lunch. // Los empleado se lavan las manos al inicio de la jornada de trabajo, cada vez que van al baño y después de comer.</i>	
2.2.7.	Signage requiring handwashing is posted. <i>The hands washing station has the sign for the procedure and the instruction every time after the toilet use. // La estación de lavado de manos tiene las instrucciones de forma visual para el lavado de manos después del uso de baños y el procedimiento de lavado de manos.</i>	Compliant
2.2.8.	Clothing, including footwear, shall be effectively maintained and worn so as to protect product from risk of contamination. <i>The hygiene and health policy F 100 PAM 83 addresses the workers must wear clean clothes and closed shoes. // La política de sanidad e higiene F-100-PAM 83 indican que los trabajadores deben trabajar con ropa limpia y zapato cerrado.</i>	Compliant
2.2.9.	If gloves are used, the operation shall have a glove use policy. <i>The gloves are cleaned every time that the workers exits from the harvest. // Los guantes son lavados cada vez que el trabajador sale de la cosecha.</i>	Compliant
2.2.10.	Protective clothing, when required, shall be maintained, stored, laundered and worn so as to protect product from risk of contamination. <i>All the protective clothing (apron) is washed every day. // Toda la ropa de protección (mandiles) son lavados diariamente.</i>	Compliant
2.2.11.	When appropriate, racks and/or storage containers or designated storage area for protective clothing and tools used by employees shall be provided. <i>There is available rack for the protective equipment. // Está disponible los racks adecuados para el equipo de protección.</i>	Compliant
2.2.12.	The wearing of jewelry, body piercings and other loose objects (e. g. false nails) shall be in compliance to company policy and applicable regulation. <i>The hygiene and health policy F 100 PAM 83 addresses the restriction loose items and jewelry (18) in the crop areas. This policy establishes the corrective actions when the worker fails to the compliance, the worker sign this regulation at the season starting. // La política de seguridad e higiene F-100-PAM -83 incluye las restricciones en el trabajo relacionadas joyería (18) en el área de cultivo, el trabajador firma este documento admitiendo las acciones correctivas en caso de fallar en el cumplimiento de este reglamento.</i>	Compliant
2.2.13.	The use of hair coverings shall be in compliance to company policy and applicable regulation. <i>The Constancio harvest crew is in compliance with the cover hair use established by the organization. // La cuadrilla de cosecha de Constancio cumple con la política de uso de malla definida por la organización.</i>	Compliant
2.2.14.	Employees' personal belongings shall be stored in designated areas. <i>The hygiene and health policy F 100 PAM 83 addresses the restriction keep the personal belongs on the rest area. This policy establishes the corrective actions when the worker fails to the compliance, the worker sign this regulation at the season starting. // La política de seguridad e higiene F-100-PAM -83 establece que las pertenencias personales deben dejarse en el área de comedor. El trabajador firma este documento admitiendo las acciones correctivas en caso de fallar en el cumplimiento de este reglamento.</i>	Compliant
2.2.15.	Smoking, chewing, eating, drinking (other than water), urinating, defecating or spitting is not permitted in any growing areas. <i>The hygiene and health policy F 100 PAM 83 addresses the restriction of tobacco (21) and eating (20). This policy establishes the corrective actions when the worker fails to the compliance, the worker sign this regulation at the season starting. // La política de seguridad e higiene F-100-PAM -83 incluye las restricciones en el trabajo relacionadas al tabaco (20), y no comer en el área de cultivo, el trabajador firma este documento admitiendo las acciones correctivas en caso de fallar en el cumplimiento de este reglamento.</i>	Compliant
2.2.16.	Operation shall have a written policy that break areas are located so as not to be a source of product contamination. <i>The break areas are out of the growing areas. // Las areas de comedor están fuera</i>	Compliant



Section 2.2. Worker Health/Hygiene and Toilet/Handwashing Facilities		
No	Topic/Notes	Answer
	<i>de las areas de cultivo</i>	
2.2.17.	Drinking water shall be available to all field employees. <i>The bottled drinking water is available for the field workers; each worker has his own cup. // El agua embotellada está disponible para los trabajadores, cada trabajador tiene su propia taza.</i>	Compliant
2.2.18.	Workers and field personnel who show signs of illness shall be restricted from direct contact with produce or food-contact surfaces. <i>The hygiene and health policy F100 PAM 83 in the point 21 addresses the aspect related to the illness inside and outside of the farm, the workers cannot work when they are illness. // La política de sanidad e higiene IT-100-PAM-83 en el punto 21 indican los procedimientos a seguir con el personal enfermo dentro y fuera de la finca, los trabajadores no pueden trabajar cuando están enfermos.</i>	Compliant
2.2.19.	Personnel with exposed cuts, sores or lesions shall not be engaged in handling product. <i>The hygiene and health policy F 100 PAM 83 in the point 13 addresses that workers with sores, cuts, boils, cannot work to avoid the product contamination. // La política de sanidad e higiene F-100-PAM 83 en el punto 13 indica los procedimientos a realizar relacionados con los trabajadores con heridas, forúnculos, no pueden trabajar para evitar contaminación del producto cosechado.</i>	Compliant
2.2.20.	Operation shall have a blood and bodily fluids policy. <i>The hygiene and health policy F100 PAM 83 addresses the aspect related to the blood and corporal fluids in contact with product, materials, tools, in the point 10 avoiding the use of this product. // La política de sanidad e higiene IT-100-PAM-83 indican los procedimientos a realizar relacionados a sangre y fluidos corporales que entran en contacto con producto, materiales y herramientas, en el punto 10, prohibiendo el uso de este producto.</i>	Compliant
2.2.21.	First aid kits shall be accessible to all personnel. <i>First aid kit available complete. // Botiquín de primeros auxilios disponible y completo.</i>	Compliant
Section Score :	21/21	100.0%

Section 2.3. Agricultural Chemicals /Plant Protection Products		
N/A		

Section 2.4.1. Water System Description		
No	Topic/Notes	Answer
2.4.1.1.	A water system description shall be available for review. <i>The water system is described in the ranch plane for the Lagos ranch table 5. // La descripción del sistema de agua está disponible en el plano del rancho para el rancho Lagos tabla 5.</i>	Compliant
2.4.1.2	The water source shall be in compliance with prevailing regulations. <i>The well Altamira of the Lagos ranch is regulated by the National Commission of water. // El pozo Altamira del rancho Lagos está regulado por la CNA.</i>	Compliant
2.4.1.3	Agricultural water systems shall not be cross-connected with human or animal waste systems. <i>The water system are not connected with any kind of waste systems. // El sistema de agua no está conectado con ningún sistema de desperdicio.</i>	Compliant
Section Score :	3/3	100.0%

Section 2.4.2. Water System Risk Assessment		
No	Topic/Notes	Answer
2.4.2.1.	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. <i>The food safety plan considers the water risk assessment, wells, reservoirs,</i>	Compliant



Section 2.4.2. Water System Risk Assessment		
No	Topic/Notes	Answer
	<i>washing hands stations, microbiological control, corrective actions. // El plan de inocuidad considera el análisis de riesgos del agua, pozos, estanques, estaciones de lavado de manos, controles, acciones correctivas.</i>	
Section Score :	1/1	100.0%

Section 2.4.3. Water Management Plan		
No	Topic/Notes	Answer
2.4.3.1.	There shall be a water management plan to mitigate risks associated with the water system on an ongoing basis. <i>The water sources are monitored for cleanliness, animal intrusion, physical and chemical contamination. The water for hands washing is chlorinated and inspected daily; the records for water sources are updated. Toilets inspection F 100 PAM 25, Wells inspection F100PAM37. // Las fuentes de agua son monitoreadas para limpieza, invasión animal, contaminación física y química. El agua para lavado de manos se agrega cloro y monitorea, los registros están disponibles, inspección de baños F100PAM25, inspección de pozos F100PAM37. La revisión de cloro de agua en lavado de manos fue 1.5 ppm.</i>	Compliant
2.4.3.2.	Water testing shall be part of the water management plan, as directed by the water risk assessment and current industry standards or prevailing regulations for the commodities being grown. <i>The water used for the hands washing and in the equipment is from Lagos ranch well Altamira the microbiological results are available according to the NOM 127, March 12, 2015 C.T., C.F. E. coli <1.1 MPN/100ml of water. // El agua usada para el lavado de manos y de equipo es del pozo Altamira del rancho Lagos, los resultados microbiológicos están disponibles de acuerdo a la NOM 127 de México, NOM 127, Marzo 12, 2015, C.T., C.F. E. coli <1.1 NMP/100ml de agua. En el plan de inocuidad se establecen las acciones a realizar basadas en los resultados microbiológicos. En el plan de inocuidad se establecen las acciones a realizar basadas en los resultados microbiológicos.</i>	Compliant
2.4.3.3.	The testing program shall be implemented consistent with the water management plan. <i>There has been results for the water used for the hands washing and in the product is from Lagos ranch well Altamira that require a corrective action. // No se han tenido resultados en el agua usada para el lavado de manos y en el producto es del pozo Altamira del rancho Lagos que requieran acciones correctivas.</i>	Compliant
Section Score :	3/3	100.0%

Section 2.5. Animal Control		
No	Topic/Notes	Answer
2.5.1.	The operation has a written risk assessment on animal activity in and around the production area. <i>It is available the risk assessment performed on January 20 F100PAM84 for the Mina complex, there is a domestic animal area with cows and a communal water channel, plastic wall over the fence and the construction of another channel aside were the corrective actions. // Está disponible el análisis de riesgo para el complejo Mina realizado el 20 de enero de 2015, encontrando un establo y un canal de recuperación de agua de riego de la comunidad, se colocaron plásticos en la barda y se hizo otro canal al lado del comunal como medidas correctivas.</i>	Compliant
2.5.2.	The operation routinely monitors for animal activity in and around the growing area during the growing season. <i>The ranch perimeter is monitored daily, the record perimeter revision is available F100PAM 47. // El perímetro del rancho es monitoreado diariamente, el registro de revisión perimetral esta actualizado F100PAM 47.</i>	Compliant
2.5.3.	Based on the risk assessment, there shall be measures to prevent or minimize the potential for contamination from animals, including domestic animals used	Compliant



Section 2.5. Animal Control		
No	Topic/Notes	Answer
	<p>in farming operations.</p> <p><i>The growing areas are protected with metallic mesh, the log F100PAM47 "perimeter inspection" has corrective actions that includes mesh fix, closing holes, feces retirement, the log considers the animal presence inside the growing area. The company policies not allows animals inside the facility // Las áreas de cultivo están protegidas con malla metálica, las acciones correctivas del registro de revisión perimetral F100PAM47 incluyen reparación de mallas, cerrado de madrigueras, retiro de heces fecales. La política de la empresa (reglamento de sanidad e higiene) prohíbe la introducción de animales al interior del rancho.</i></p>	
Section Score :	3/3	100.0%

Section 2.6. Soil Amendments		
N/A		

Section 2.7. Vehicles, Equipment, Tools and Utensils		
No	Topic/Notes	Answer
2.7.1.	<p>Equipment, vehicles, tools utensils and other items or materials used in farming operations that may contact produce are identified.</p> <p><i>In the log verification of the harvest Good agricultural practices F100 PAM 86 the tools inspections before use to work is recorded the record is available and updated.// En el registro Verificación diaria de las buenas prácticas agrícolas en cosecha F100PAM 86 se registra la inspección inicial del estado de las herramientas, el registro está disponible y actualizado.</i></p>	Compliant
2.7.2.	<p>Equipment, vehicles, tools and utensils used in farming operations which come into contact with product are in good repair, and are not a source of contamination of produce.</p> <p><i>The broccoli harvest equipment 381-12 is made of stainless steel, it is clean, not shows temporary repairs. // En el equipo de cosecha 381-2 está hecho de acero inoxidable no presenta reparaciones temporales , se observa limpio.</i></p>	Compliant
2.7.3.	<p>Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of chemical hazards.</p> <p><i>The rolls of the horizontal conveyor has oil leakage there is not a spill tray available. Another grease accumulation at the star of the horizontal conveyor. // Los rodillos de la banda horizontal presentan derrame de aceite, los rodillos no presentan charola antiderrame. Otro rodillo de la banda horizontal se observa con exceso de grasa.</i></p>	Corrective Actions Needed*
2.7.4.	<p>Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of physical hazards</p> <p><i>There is not lights on the harvest equipment 381-12, the lights of the tractor are covered with plastic film. // El equipo de cosecha 381-12 no tiene luces, las luces del tractor de remolque se observan con film.</i></p>	Compliant
2.7.5.	<p>Cleaning and sanitizing procedures do not pose a risk of product contamination.</p> <p><i>The equipment record of the washing activity is available. Harvest equipment washing control F400MQ31. // El registro de lavado del equipo 381-12 está disponible control de lavado de maquinaria de cosecha F400MQ31</i></p>	Compliant
2.7.6.	<p>Water tanks are cleaned at a sufficient frequency so as not to be a source of contamination.</p> <p><i>There is not water tank used in this equipment. // No se tienen tanques de agua en esta equipo.</i></p>	Not Applicable
Section Score :	4/5	80.0%

Section 3.1. Preharvest Assessment		
No	Topic/Notes	Answer
3.1.1.	A preharvest risk assessment shall be performed.	Compliant



Section 3.1. Preharvest Assessment		
No	Topic/Notes	Answer
	<i>The pre harvest inspection is performed by the food safety manager and includes the review of animal intrusion, garbage, feces, flooding and irrigation system. The pre harvest assessment of the Lagos ranch, for the lot 5 was performed on August 4,, 2015. The preharvest assessment indicates there are no findings. // La inspección pre cosecha es realizada por el responsable de inocuidad, revisa, presencia animal, basura, heces, materia extraña, sanitarios, inundaciones y sistemas de riego, se registra en el formato de evaluación pre cosecha F100AM 82, para la cuadrilla de Constancio se realizó el 4 de agosto de 2015 tabla 5 del rancho Lagos, la cual indica que no hay hallazgos.</i>	
Section Score :	1/1	100.0%

Section 3.2. Water/Ice		
No	Topic/Notes	Answer
3.2.1.	Operation has procedures for water used in contact with product or food contact surfaces. <i>The water for use on the product and on the food contact surfaces must be according to the NOM 127 as the IT 400MAQ04 washing of harvesting machine establish it. // El agua para uso en el producto y en las superficies de contacto del producto debe ser de calidad de agua potable como el procedimiento de lavado de maquinaria de cosecha IT400MAQ04 lo establece.</i>	Compliant
3.2.2.	Water use SOPs address the microbial quality of water or ice that directly contacts the harvested crop or is used on food-contact surfaces. <i>The water for use on the product and on the food contact surfaces must be according to the NOM 127 as the IT 400MAQ04 washing of harvesting machine establish it. Absent total coliforms and E. coli. // El agua para uso en el producto y en las superficies de contacto del producto debe ser de calidad de agua potable como el procedimiento de lavado de maquinaria de cosecha IT400MAQ04 lo establece. Ausencia de coliformes totales y E.coli.</i>	Compliant
3.2.3.	Water use SOPs address treatment of re-circulated water, if used. <i>Not recirculated water is used. // No se utiliza agua recirculada</i>	Not Applicable
3.2.4.	Water use SOPs address condition and maintenance of water-delivery system. <i>Not water is used in the harvest process. // No se usa agua en el proceso.</i>	Not Applicable
3.2.5.	If applicable to the specific commodity, water use SOPs address control of wash water temperature. <i>Not water is used in the harvest process. // No se usa agua en el proceso.</i>	Not Applicable
Section Score :	2/2	100.0%

Section 3.3. Containers, Bins and Packaging Materials		
No	Topic/Notes	Answer
3.3.1.	Operation has written policy regarding storage of harvesting containers. <i>The containers and packaging are supplied from the ware house facility; at the end of the day all the material is returned to the ware house. // Los contenedores y el material de empaque son abastecidos desde el almacén general, al final del día este material se regresa a dicho almacén</i>	Compliant
3.3.2.	Operation has written policy regarding inspection of food contact containers prior to use. <i>The containers and packaging are supplied from the ware house facility; at the end of the day all the material is returned to the ware house, the washed containers are covered with plastic, to avoid the animal, dirt. The packaging is checked by the workers only good condition packaging must be used. The containers and packaging condition is logged in the verification of the harvest good agricultural practices F100 PAM 86. // Los contenedores y el material de empaque son abastecidos desde el almacén general, al final del día este material se regresa a dicho almacén, los contenedores están cubiertos con plástico hasta su uso, el material de empaque se revisa para evitar el uso de material contaminado. La condición del material de empaque y contenedores es registrada en el formato</i>	Compliant



Section 3.3. Containers, Bins and Packaging Materials		
No	Topic/Notes	Answer
	<i>Verificación diaria de las buenas prácticas agrícolas en cosecha F100PAM 86.</i>	
3.3.3.	Operation has written policy regarding acceptable harvesting containers. <i>The base of some containers are not in good repair, the bins are stacked with the bulk product inside. // La base de algunos contenedores no esta en buenas condiciones. Los contenedores del producto que se empaqa a granel son apilados.</i>	Corrective Actions Needed*
3.3.4.	Operation has written policy prohibiting use of harvest containers for non-harvest purposes. <i>The harvesting containers are only used for the harvest product, no other use was observed. // Los contenedores solo se utilizan para e producto cosechado, no se observa otro uso diferente.</i>	Compliant
Section Score :	3/4	75.0%

Section 3.4. Field Packaging and Handling		
No	Topic/Notes	Answer
3.4.1.	Operation shall have a written policy that damaged or decayed produce is not harvested, or is culled. <i>The workers of the Constancio harvest crew know that no produce must be harvested when there is damage decay. No decay product was observed in the harvested product. // Los trabajadores de la cuadrilla de Constancio saben que no se debe cosechar producto con dañado o podrido. No se observa que se coseche producto dañado o podrido.</i>	Compliant
3.4.2.	Product that contacts the ground shall not be harvested unless the product normally grows in contact with the ground. <i>The workers of the Constancio harvest crew know that no produce must be harvested when the product touch the ground. // Los trabajadores de la cuadrilla de Constancio saben que no se debe cosechar producto que entra en contacto con el suelo.</i>	Compliant
3.4.3.	Harvest procedures shall include measures to inspect for and remove physical hazards. <i>The workers of the Constancio harvest crew know that no produce must be harvested when there is a foreign object, the supervisor must be notified. // Los trabajadores de la cuadrilla de Constancio saben que no se debe cosechar producto con materia extraña y deben avisar al supervisor.</i>	Compliant
3.4.4.	Cloths, towels, or other cleaning materials that pose a risk of cross-contamination shall not be used to wipe produce. <i>No towels are used. // No se usan toallas.</i>	Compliant
3.4.5.	Packaging materials shall be appropriate for their intended use. <i>Containers observed for use only with the broccoli, no other use was observed. // Se observa que los contenedores utilizados en el brócoli, no se observa otro uso diferente.</i>	Compliant
3.4.6.	Packaging shall be stored in a manner that prevents contamination. <i>The containers and packaging are supplied from the ware house facility; at the end of the day all the material is returned to the ware house. // Los contenedores y el material de empaque son abastecidos desde el almacén general, al final del día este material se regresa a dicho almacén</i>	Compliant
3.4.7.	Operation has written policy regarding whether packing materials are permitted in direct contact with the soil. <i>No packaging was observed touch with the soil, the food safety policy doesn't allow this action.// No se observa material de empaque que toque el suelo, la política de inocuidad no lo permite.</i>	Compliant
Section Score :	7/7	100.0%



Section 3.5. Postharvest Handling and Storage		
No	Topic/Notes	Answer
3.5.1.	Harvested produce is handled in a manner such that it is not likely to become contaminated. <i>All the bulked product is placed on the truck to be transported to another facility. // Todo el producto en el contenedor se coloca y lleva en el transporte a otra instalación.</i>	Compliant
3.5.2.	Materials that come in contact with the produce shall be clean and in good repair. <i>The bins for the harvest bulk product are not clean inside, all he bins showed dome kind of uncleanliness. // Los contenedores del producto que se empaca a granel no están limpios, los contenedores mostraban suciedad en el interior.</i>	Corrective Actions Needed*
3.5.3.	Harvested produce shall be stored separately from chemicals which may pose a food safety hazard. <i>No product is stored in the field or temporary stored aside chemical products. // El producto no se almacena en campo o temporalmente cerca de químicos.</i>	Compliant
Section Score :	2/3	66.7%

Section 4.1. Equipment Sanitation and Maintenance		
No	Topic/Notes	Answer
4.1.1.	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e. g. , trailer). <i>In the log daily verification of the harvest Good agricultural practices F100 PAM 86 records the conditions of the equipment for the shipping unit. // En el registro Verificación diaria de las buenas prácticas agrícolas en cosecha F100PAM 86 registra las condiciones del la unidad de carga.</i>	Compliant
4.1.2.	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce. <i>The loading and unloading practices observed are not risk for the harvested product food safety. // Las actividades de carga y descarga del producto son adecuadas para no afectar la inocuidad del producto cosechado.</i>	Compliant
4.1.3.	Trash shall not come in contact with produce. <i>No trash was observed in the harvest process. // No se observa basura en el área de cosecha</i>	Compliant
Section Score :	3/3	100.0%