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Revision 1



FINAL AUDIT REPORT

CB Registration No. PA-PGFS-10009-11
 PrimusGFS ID #101078
 Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2

[Ver en Español](#)

Operation Type: Harvest Crew
 Audit Report Summary

Organization:	Agrícola La Minita S.P.R. de R.L. Contact(s): José Antonio Hernández García Address: Congregación Los Rodriguez, San Mguel de Allende, Guanajuato Location: San Miguel de Allende, Guanajuato 37880, Mexico Phone Number: (045) 4151176189				
Harvest Crew Number/Name:	Francisco Villafranco Harvest Crew Company Name: Agrícola La Minita S.P.R. de R.L. Contact(s): José Antonio Hernández García				
Audit Location:	Harvest Crew Company Name: Agrícola La Minita S.P.R. de R.L. Operation Name: La Mna Operation Location: San Mguel de Allende, Guanajuato, Mexico				
Shipper:	Agrícola La Minita S.P.R de R.L, Comercializadora Gab, S.A. De C.V.				
Operation Type:	Harvest Crew				
Audit Type:	Announced Audit				
Audit Scope:	The harvest crew is made up of 39 people. The harvest is done using a knife to separate the product from the plant at ground level, it is placed on a web through which the product is transported and jetting with chlorinated water is made (the water comes from a well and are used 10-50 ppm chlorine in the solution, water is not recirculated) to avoid dehydration, the product is packed in boxes RPC. Harvesting tools, such as knives and gloves, are placed in a sanitizing solution when not in use. Staff harvest uses sleeves, rubber boots, gloves and cap. portable toilets are provided and has a hand washing station. They were observed stocked and operational. You do not have a dining area for workers.				
Date FSMS Started:	18 Aug 2016 14:00				
Date FSMS Finished:	18 Aug 2016 18:00				
Date Operation Started:	18 Aug 2016 09:00				
Date Operation Finished:	18 Aug 2016 14:00				
Product(s) observed during audit:	Lettuce				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Martha Laura Reyes Solano (Primus Auditing Operations)				
Preliminary Audit Score:	100%				
Final Audit Score:	100%				
Certificate Valid From:	29 Aug 2016 To 28 Aug 2017				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>21° 2' 7"</td> <td>100° 37' 23"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	21° 2' 7"	100° 37' 23"
Latitude	Longitude				
21° 2' 7"	100° 37' 23"				

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	179	Score:	179
	Possible Points:	179	Possible Points:	179
	Percent Score:	100%	Percent Score:	100%
Good Agricultural Practices Requirements	Score:	543	Score:	543
	Possible Points:	543	Possible Points:	543
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	722	Score:	722
	Possible Points:	722	Possible Points:	722
	Percent Score:	100%	Percent Score:	100%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
TOTAL	0	0

SECTIONS:

Food Safety Management System Requirements	Good Agricultural Practices Requirements
Management System	Harvesting Inspections, Policies and Training
Control of Documents and Records	Harvesting Worker Activities & Sanitary Facilities (Applies to harvesting workers)
Procedures and Corrective Actions	Harvest Practices
Internal and external inspections	Transportation and Tracking
Rejection and release of product	On site storage
Supplier Control	
Traceability and Recall	
Food Defense	

FSMS	Management System	
1.01.01	<p>Question: Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?</p> <p>Auditor Comments: Yes, it has the Manual of Good Agricultural Practices, last updated 2015. The manual contains safety policy, organization chart, job descriptions, procedures and record formats, among others.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

1.01.02	Question: Is there a documented food safety policy detailing the company's commitment to food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has the policy document safety, F-200-PAM-01, issued 07/12/2011. Describe the commitment of the company to provide its customers with safe agricultural products. Last reviewed June 13, 2016. The document shows the firm business unit manager.	
1.01.03	Question: Is there an organizational chart of all workers who have food safety related activities?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, it has the document Organizational Agricultural Production La Minita, F-300-PAM-15, Issue 02, revision 02/29/16. He describes the different positions as business manager, assistant business manager, quality systems, Coord. health and safety, plant health, Coord. risk reduction, operational safety assistant, among others. It has job descriptions, document analysis position, F-300-PAM-20, issued 22/03/12.	
1.01.04	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the document Constitutive Act of the safety committee, F-200-OCE-11, dated June 7, 2016. Members Pedro Jimenez, Jose Manuel Ahedo, Omar Amigon, Jose Antonio Hernandez and Miguel Raya showed. Indicates quarterly sessions. Update safety committee on 7 June 2016 a minute of March 3, 2016, subjects were shown: washing machines, luggage baskets, washing pipes, among others.	
1.01.05	Question: Is there documented management verification of the entire food safety management system at least every 12 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Verification quality system: it the "Memorandum" dated March 4, 2016, issue was shown. The observations reported in internal and external audits indicated 2015, were reviewed and modified and implemented standard operating procedures field.	
1.01.06	Question: Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The "Memorandum of Formal Notice" Primus GFS 1.01.06, describing the resources required for the system was shown. The document shows the firm commitment by business unit manager Pedro Jiménez Muñoz.	

FSMS		Control of Documents and Records
1.02.01	Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the document Document control, PR-200-OCE-01, issued 22/02/11 showed. It describes how, safeguarding of documents, management of obsolete documents are updated.	
1.02.02	Question: Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, shelter for 3 years in storage within the facility, this is indicated in the document control of records, PR-200-OCE-02, issued 02/22/11.	
1.02.03	Question: Are food safety related documents and records stored and handled in a secured manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, electronic documents are under guard with quality management systems, the computer account password. It has a backup with the administrative coordinator and a physical copy in the quality management office, located in the Rancho La Minita installation.	

1.02.04	Question: Are the records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the documents are kept organized by folders for each ranch for easy retrieval.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Are there documented instructions for the creation of Standard Operating Procedures?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has a document called Document processing, IT-200-OCE-01, issued 02/22/11.It describes the general coding, and the content that should lead a process.	

1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, a copy is provided to users through a controlled, sealed copy.It has a list where indicated who is given a copy.It is updated when there are changes.	

1.03.03	Question: Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has the document called Corrective actions, PR-200-OCE-04, issued 15/03/11.It is recorded in Nonconformity, F-200-OCE-03, issued 05/04/11.Description of nonconformity, investigation of the cause, corrective actions, responsible, agreed indicators, results of actions taken, responsible and evolution of the indicators.	

1.03.04	Question: Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has the document called Unusual Events, F-100-PAM-35, date of issue 9 / feb / 11.the registration of an event dated August 5, 2016 showed, the deviation is found malfunction of a tractor on oil leak indicated corrective action and by whom, Jose Espinoza.	

FSMS	Internal and external inspections
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1.04.01	Question: Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, it has the document called Program reviews the system, F-200-OCE-08, issued 05/04/11.Where ordinary activities for the first half indicated.The document Agenda audit, F-200-OCE-06.dates, times, processes, audit team and requirements that each area PGFS rightful described.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the document referred to in the document Biosafety, IT-100-PAM-55 Revision 2 30/11/11.At point 12 describes this shooting prohibited without authorization and sampling will be performed in duplicate.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the audit report Rancho La Aurora, audit report No 96712, certification number 4. On the June 7, 2016, under the scheme PGFS v2.1-2 showed.nonconformities and corrective actions were.	

1.04.04	Question: Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.They do not have equipment requiring calibration.The score is not affected.	

FSMS	Rejection and release of product
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1.05.01	Question: Is there a written procedure for handling on hold or rejected products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has the document control nonconforming product and equipment, PR-200-OCE-06, issued 04/05/11.Described as segregating the product and where it is placed where the case.	

1.05.02	Question: Are there records of the handling of on hold or rejected products kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.You do not have records retained / rejected product.It has the document Register of nonconforming product, F-200-EAG-32.day, nature of the NC, the product description of treatment NC, approval is indicated.The score is not affected.	

1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has called the document delivery product, PR-100-PAM-05, issued 02/12/15.02. Describe review the release will be made by harvesting harvest table in the format F-100-PAM-43, Liberation harvest.	

1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Rancho La Aurora, broccoli, 13 / Aug / 16, Table 9. It is recorded that the product is free of agrochemicals is found, the last application log: Yes, release records showed.7 siblings, cauliflower, 14 / Aug / 16, table C. Complex Mina, broccoli, table Altamira, 13 / Aug / 16.Skunks, August 15, 2016, lettuce.Rancho Chetumal, brocolina, 5 / Aug / 16.La Purisima, Table 13, 5 / Aug / 2016 broccoli.Rancho El Nacimiento, Table 1, brussels sprouts 5 / Aug / 16.	

1.05.05	Question: Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, it has the document called Corrective actions, PR-200-OCE-04, issued 15/03/11.It is recorded in Nonconformity, F-200-OCE-03, issued 05/04/11.NC description, investigation of the cause, corrective actions, responsible, agreed indicators, results of actions taken, responsible and evolution of the indicators.	

FSMS	Supplier Control
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1.06.01	Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the document entitled Summary control to outsourced services, review 2. F-500-PAM-12 was shown.Seedling, fertilizer, agricultural chemicals, cleaning supplies and sanitation.Customer specifications with respect to packaging material, specification, ES-200-RME-01, issue 29 / May / 14 05 review.	

1.06.02	Question: Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has the document called Purchase of inputs, PR-500-PAM-01, 5.5.2015.Evaluation, selection and review of suppliers and services.The document Initial evaluation and selection of suppliers, F-500-OCE-05, describes the selection criteria for new suppliers: price, delivery times, among others.Continuous assessment in the format provider, F-500-OCE-08, is a rating assigned to the provider ratings 6.5 to 8.5 will require corrective actions to improve.	
1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has the document entitled List of approved suppliers of products and services, F-500-OCE-03.Describe the vendor name, category, product, phone, address and contact information.	
1.06.04	Question: Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the technical specifications of the cleaning supplies, Grunday, quaternary ammonium, Biotech liquid amber neutral detergent recommended for washing fruits and vegetables showed.Bio-chlor 13 indicates use in food processing plants.formats continuous evaluation of suppliers, F-500-OCE-08 have.	
1.06.05	Question: If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.No services are outsourced.The score is not affected.	
1.06.06	Question: If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, documenting laboratory accreditation AGROLAB, A-0618-060 / 15, granted accreditation under ISO 17025 was shown, accreditation is updated.	

FSMS	Traceability and Recall
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1.07.01	Question: Is there a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the document called Product traceability, PR-100-PAM-13, 30/11/2011, revision 0. It describes the activities carried out by the responsible personnel, document F-100-PAM-01, showed order/freight harvested product information is recorded, as peLot, ranch, product, number of boxes, driver and date.	
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, it has the document called Retiro food market, PR-200-OCE-07, 30/11/2011.Describes the team roles, the 3 types of recovery, recovery team directory.	
1.07.03	Question: Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, exercise held on 3 June 2016. Stage Salmonella contamination in lot 1 of 7 siblings ranch, cauliflower cultivation, the product was sent to the GAB trading showed.Time 1 hour and 21 min.105413 freight were identified, with 620 boxes of cauliflower.the lesson learned is indicated, the system works properly.	

FSMS	Food Defense
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1.08.01	Question: Does the company have a documented food defense policy based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it has the document called biosecurity procedure, IT-100-PAM-55, 30/11/2011.Describes the various actions aimed at minimizing the risk of food against malicious actions, criminal or terrorist acts.	
1.08.02	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, it has a list of emergency numbers.	
1.08.03	Question: Are visitors to the company operations required to adhere to food defense policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, a check and adherence to policies is done.	

GAP	Harvesting Inspections, Policies and Training
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2.11.01	Question: Have self-audits been completed for this harvest crew?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the internal audit was conducted using OCE-04-F-200 Checklist, issue 15 / Mar / 11.Jose Antonio Hernandez Garcia produced, dated August 1, 2016, indicated nonconformities and corrective actions were.	
2.11.02	Question: Was a pre-harvest inspection performed on the block being harvested and was the block cleared for harvest? If No, go to 2.11.03.	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the document called Pre-harvest inspection, F-100-PAM-82, issued 09/12/11 showed.the ranch, table, crop, execution date and estimated harvest date indicated.It is recorded if there is presence of animals, invasion, compliance with BPA, among others.records of July and August 2016 showed.	
2.11.02a	Question: Where pre-harvest inspections have discovered issues, have buffer zones been clearly identified and at the time of the audit, are these buffer zones being respected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, no problems are indicated.The score is not affected.	
2.11.03	Question: Are there records of daily pre-operation inspections that check key aspects of equipment hygiene, personal hygiene, etc.?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the document called Pre-operational activities, F-100-PAM-78 program was shown.issue 9 / feb / 11.Field conditions, portable toilets, employees, harvest.Records July and August 2016.	
2.11.04	Question: Is there a documented and implemented policy that when commodities are dropped on the ground they are discarded? (Non-applicable for commodities such as tubers, root crops, etc.)	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the document called Safety and Health Policy, issued 7/12/11, F-100-PAM-83.In point 23 it indicates that any product that has fallen to the ground should be discarded.	
2.11.05	Question: Is there a food safety hygiene training program covering new and existing workers and are records of these training events?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, there is the monthly training program, training records were in the training format for the employee, F-100-PAM-62.It displays the name and signature of the employee.training records in July and August 2016 showed.	

2.11.06	<p>Question: Is there a documented and implemented policy stating what happens when harvesters find evidence of animal intrusion e.g. fecal material?</p> <p>Auditor Comments: Yes, the document called Safety and Health Policy, issued 7/12/11, F-100-PAM-83. At point 40 it indicates that all personnel must notify the presence of dead animals or droppings.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
<p>GAP Harvesting Worker Activities & Sanitary Facilities (Applies to harvesting workers)</p>		
2.12.01	<p>Question: Does the harvesting operation have written and implemented policies and procedures regarding workers with open sores and/or wounds and for dealing with workers who appear to be physically ill, or who become ill while working?</p> <p>Auditor Comments: Yes, the document entitled Health and Safety Policies, issued 7/12/11, F-100-PAM-83 was shown. At point 13 it indicates that all personnel are prohibited from labor with open wounds.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.02	<p>Question: Are any workers eating and drinking (other than water) in active harvest areas, areas yet to be harvested, near harvested product or storage areas?</p> <p>Auditor Comments: No, no evidence of employees was observed eating in the harvest area.</p>	<p>Possible Points: 5 Points Scored: 5 Score: No</p>
2.12.03	<p>Question: Does the harvesting operation have written and implemented policies and procedures covering workers using tobacco products in active harvest areas, areas yet to be harvested, near harvested product or storage areas? Spitting is not allowed in any areas?</p> <p>Auditor Comments: Yes, the document entitled Health and Safety Policies, issued 7/12/11, F-100-PAM-83 was shown. In point 9 and point 20 states that do not eat, smoke or chew gum in the growing area.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.04	<p>Question: Is it evident the clothing harvesters are wearing is not posing a cross contamination risks?</p> <p>Auditor Comments: Yes. It was observed staff clothing containing "rhinestones, glitter."</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.05	<p>Question: Is it evident that workers are free of exposed jewelry (except for a single plain wedding band) and other items that may be a source of foreign contamination issue?</p> <p>Auditor Comments: Yes, not wearing jewelry was observed.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.06	<p>Question: Where gloves are required to be used by the auditee, are they appropriate for the type of harvesting (e.g., not using cotton gloves for harvesting a product such as lettuce) and are they in good working order?</p> <p>Auditor Comments: Yes, gloves are used, they were found in good condition.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.06a	<p>Question: Where gloves are used, are they latex-free?</p> <p>Auditor Comments: No, the gloves used contain natural rubber latex, data sheet showed where indicated that the gloves meet FDA standards for handling food (21 CFR 177.2600), as well as its use is indicated for the process of fruits and vegetables, canning and food processing.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.12.07	<p>Question: If any protective clothing is used by the auditee (e.g., gloves, aprons, sleeves) are they removed prior to using restrooms, going on breaks, etc.?</p> <p>Auditor Comments: Yes, on one side of the bathrooms you have a table with a bucket, which contains a sanitizing solution for placing the gloves also have hooks to place the cap, aprons, sleeves.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>

2.12.07a	<p>Question: Are secondary hand sanitation stations (e.g., hand dip, gel or spray stations) adequate in number and location? Are the stations maintained properly? NOTE: Secondary hand sanitation does not replace hand washing requirements (lack surfactant qualities).</p> <p>Auditor Comments: Yes. A hand sanitizer station is used. It was noted stocked, is located in the hand washing station with toilets.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08	<p>Question: Are there operational toilet facilities provided? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT. If No, go to 2.12.09</p> <p>Auditor Comments: Yes. It has portable toilets were observed operational.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
2.12.08a	<p>Question: Are toilet facilities located in a suitable area and within ¼ mile or 5 minutes walking distance of all workers?</p> <p>Auditor Comments: Yes, they are located just 5 minutes walk.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.12.08b	<p>Question: Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?</p> <p>Auditor Comments: Yes, they are located in a firm and away from the crop area.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Yes</p>
2.12.08c	<p>Question: Are separate toilet facilities provided for men and women in groups larger than 5 workers?</p> <p>Auditor Comments: Yes. Baths are separated by gender have.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08d	<p>Question: Is a minimum of one toilet facility provided for each group of 20 workers?</p> <p>Auditor Comments: Yes. 2 toilets were observed for 39 people who were working in the harvest.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.12.08e	<p>Question: Do toilet facilities have visuals or signs, written in the appropriate languages, reminding workers to wash their hands before returning to work?</p> <p>Auditor Comments: Yes, there are visual aids for hand washing.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08f	<p>Question: Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g. toilet paper rolls not stored on the floor or in the urinals)?</p> <p>Auditor Comments: Yes, the bathrooms have toilet paper, it is observed placed in a paper holder.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08g	<p>Question: Are the toilets maintained in a clean condition?</p> <p>Auditor Comments: Yes. Cleaner were observed.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.12.08h	<p>Question: Are toilets constructed of materials that are easy to clean?</p> <p>Auditor Comments: Yes, the bathrooms are plastic, with smooth surfaces.</p>	<p>Possible Points: 2 Points Scored: 2 Score: Yes</p>
2.12.08i	<p>Question: Are the toilet's construction materials of a light color allowing easy evaluation of cleaning performance?</p> <p>Auditor Comments: Yes, the bathrooms are blue.</p>	<p>Possible Points: 2 Points Scored: 2 Score: Yes</p>

2.12.08j	<p>Question: Is there a documented and implemented policy that if portable toilets are used, waste is disposed of properly and the units are cleaned in an appropriate location?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
	<p>Auditor Comments: Yes, it has the document entitled Health and Safety Policies, issued 7/12/11, F-100-PAM-83.Point 44 states that the bathrooms will be cleaned in a collection center, avoiding any contamination.</p>	
2.12.08k	<p>Question: Are there toilet cleaning records and for portable toilets, are there servicing records?</p>	<p>Possible Points: 2 Points Scored: 2 Score: Yes</p>
	<p>Auditor Comments: 25, issue 9 / dec / 11 - Yes, the document Inspection bathrooms, F-100-PAM was shown.It is recorded per day cleaning service provider, input supply, leakage, corrective actions.records July and August 2016 showed.</p>	
2.12.08l	<p>Question: If used, are catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
	<p>Auditor Comments: Yes. No leaks or runoff were observed.</p>	
2.12.08m	<p>Question: Are the toilet catch basins emptied properly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N / A.No activity was observed.The score is not affected.</p>	
2.12.09	<p>Question: Is there evidence of human fecal contamination in the harvesting area? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 20 Points Scored: 20 Score: No</p>
	<p>Auditor Comments: No. No evidence of fecal contamination was observed.</p>	
2.12.10	<p>Question: Are operational hand washing facilities provided? If No, go to 2.12.11. A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
	<p>Auditor Comments: Yes. It has a hand-washing station, it was observed operational.</p>	
2.12.10a	<p>Question: Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all workers?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Yes</p>
	<p>Auditor Comments: Yes, five minutes walking.</p>	
2.12.10b	<p>Question: Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?</p>	<p>Possible Points: 2 Points Scored: 2 Score: Yes</p>
	<p>Auditor Comments: Yes, they are located along with the bathrooms.</p>	
2.12.10c	<p>Question: In the event of running out of toilet materials (e.g., water, soap, toilet tissue, hand paper towels) are there extra supplies readily available so that toilets can be restocked quickly?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
	<p>Auditor Comments: Yes, it has staff whose function is the constant supply of inputs such as soap, gel, hand sanitizer, toilet paper, paper towels.</p>	
2.12.10d	<p>Question: Is soap made available at all hand washing facilities? If No, go to 2.12.10f.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
	<p>Auditor Comments: Yes. They observed stocked.</p>	

2.12.10e	Question: Is non-perfumed soap available?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The soap is free essence.	
2.12.10f	Question: Are single-use towels available at all hand washing facilities and trash cans for them?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes. Paper towels are used.It has trash.	
2.12.10g	Question: Are the hand wash stations designed and maintained properly (e.g. ability to capture or control rinse water to prevent contamination onto product, packaging, and growing area, free of clogged drains, etc)?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the water is collected in a plastic container.No leaks or runoff were observed.	
2.12.10h	Question: Are the workers washing their hands prior to beginning work? Score N/A if this discipline is not observed at the time of the audit.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.No activity was observed.The score is not affected.	
2.12.10i	Question: Are the workers washing their hands after break periods? Score N/A if this discipline is not observed at the time of the audit.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.No activity was observed.The score is not affected.	
2.12.10j	Question: Are the workers washing their hands after using the toilet facilities? Score N/A if this discipline is not observed at the time of the audit.	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, it was observed that they washed their hands after using the toilet.	
2.12.10k	Question: Is it evident that corrective action is taken when workers fail to comply with hand washing guidelines?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.No activity was observed.The score is not affected.	
2.12.11	Question: Is fresh potable drinking water readily accessible to workers? If No, go to 2.12.12.	Possible Points: 7 Points Scored: 7 Score: Yes
	Auditor Comments: Yes, drinking water is provided to workers.	
2.12.11a	Question: Are the water containers maintained in a clean condition?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, we clean the container was observed.registering called Washing and sanitizing bottles and water tanks, F-100-PAM-27 was shown.Issue 9 / feb / 11.records July and August 2016 showed.	
2.12.11b	Question: Are single use cups provided (unless a drinking fountain is used) made available near the drinking water?	Possible Points: 7 Points Scored: 7 Score: Yes
	Auditor Comments: Yes, a single cup each worker is provided.	
2.12.12	Question: Are first-aid kits available and is the inventory maintained properly?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the kit was observed complete with products within the expiration date.	

2.12.13	Question: If observed, are all commodities that come in contact with blood destroyed? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.It was not observed.The score is not affected.	
2.12.13a	Question: Does the harvesting operation have written and implemented policies and procedures in place for all commodities that come in contact with blood and other bodily fluids, stating that they must be destroyed? Are these policies and procedures available to harvest crew workers?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, in the document entitled Health and Safety Policies, issued 7/12/11, F-100-PAM-83.At point 10 describes the product has come into contact with blood must be discarded.	
2.12.14	Question: Is garbage disposed of properly in the harvesting areas?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, no excess garbage was observed.The trash is removed daily outside the facility.	
2.12.15	Question: Are garbage containers provided in the field for the disposal of food and beverage containers, cups, and paper towels? If No, go to 2.12.16	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, there are trash cans in bathrooms and one for food waste workers.	
2.12.15a	Question: Are garbage containers constructed and maintained (e.g. bags, lids) to protect against pre harvest or post harvest contamination of the crop?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the trash cans were observed and protected with plastic bag.	
2.12.16	Question: Have any potential metal, glass, or plastic contamination issues been controlled?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, no glass, hard plastic is used.	
2.12.17	Question: Are there any infant or toddler aged children observed in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No, no children were seen in the growing area.	
GAP Harvest Practices		
2.13.01	Question: Is there evidence of animal presence and/or animal activity in the harvesting area? If answer is NO, go to Q 2.13.02.	Possible Points: 15 Points Scored: 15 Score: No
	Auditor Comments: No. No evidence of presence / activity of animals was observed.	
2.13.01a	Question: Is the evidence of animal presence and/or animal activity found, in the form of fecal contamination? If answer is NO, go to Q 2.13.02.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.01b	Question: Is the fecal matter found in the audited area, a systematic event (not sporadic)? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.13.02	Question: Is the product harvested and transported to a facility for additional handling and/or final packing?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, it is not transported to a plant for further manipulation.	
2.13.03	Question: Is the product packed in the final packing unit in the field? If No, go to 2.13.04.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the product is packed in boxes of RPC and sent to a facility for further manipulation.	
2.13.03a	Question: Is packing material (e.g. cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.03b	Question: Is packing material free from evidence of pest activity, foreign materials and other signs of hazardous materials? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.03c	Question: Is packed product free from evidence of pest activity, foreign materials, hazardous materials and any adulteration issues? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.03d	Question: Is product and packing material free from exposure to the ground and or any handling contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.03e	Question: Does the operation inspect packaging prior to use and is packed product inspected after packing; where contamination issues are found is corrective action taken and record?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.03f	Question: If packing material is left in the field overnight is it secured and protected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.03g	Question: Does finished product packaging display information to enable proper storage and use of the product within the food supply chain?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.04	Question: Are grading and packing tables used? If No, go to 2.13.05.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: Do not.	
2.13.04a	Question: Does the surface allow for easy sanitation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.13.04b	Question: Are grading and packing tables subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.04c	Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the grading and packing tables after cleaning has occurred?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.04d	Question: Are records of grading and packing tables equipment cleaning being maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.05	Question: Are re-useable containers (e.g. buckets, field totes, lugs, bins) used in the harvesting operation? If No, go to 2.13.06.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, plastic containers (RPCs) are used.	
2.13.05a	Question: Are re-useable containers made of easy to clean materials?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, they are plastic.	
2.13.05b	Question: Are re-useable containers subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05e.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. The containers are sent by the client. The audited is not responsible for the cleaning of containers, only a visual inspection of the condition of the box is performed. The score is not affected.	
2.13.05c	Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the re-useable containers after cleaning has occurred?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. The containers are sent by the client. The audited is not responsible for the cleaning of containers, only a visual inspection of the condition of the box is performed. The score is not affected.	
2.13.05d	Question: Are records of re-useable containers cleaning being maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. The containers are sent by the client. The audited is not responsible for the cleaning of containers, only a visual inspection of the condition of the box is performed. The score is not affected.	
2.13.05e	Question: Are re-useable containers free from any handling contamination?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, they were found free of contamination, only used for its purpose.	
2.13.06	Question: Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to 2.13.07.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, knives are used.	

2.13.06a	Question: Are harvest tools (e.g. knives, coring rings, holsters) being used, made of non corrosive and easy to clean materials (e.g. no wood or fabric parts)?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, they are metal and plastic handles.	
2.13.06b	Question: Are harvest tools not being taken into break or toilet areas or used for any other purpose other than product harvesting?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the tools are left in a bucket with a sanitizing solution of quaternary ammonium salts. The tools are only used for their purpose.	
2.13.06c	Question: Are harvest tools free from exposure to the ground and or any handling contamination?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, it was observed that a bucket is used with a quaternary ammonium solution to place knives when you are not being used, for example during periods of rest.	
2.13.06d	Question: Is there an equipment and utensil (e.g. knives) storage and control procedures when not in use?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the document called disinfection and washing harvesting equipment, IT-100-PAM-69 was shown. Issue 29/02/12. Describe the whole team harvest gloves, aprons, knives will be preserved in a safe place (some machines bring drawers for safekeeping) or within the ranch. They will be stored once they have been cleaned and sanitized.	
2.13.06e	Question: Are harvest tools subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.06h.	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the document called knives, gloves harvest, aprons, sleeves buckets, bands and harvest tables, IT-100-PAM-69 was shown. Issue 29/02/12. Describe the steps for disinfection and washing harvesting equipment. daily frequency.	
2.13.06f	Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting tools after cleaning has occurred?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, a sanitizing solution containing chlorine at 200 ppm is used.	
2.13.06g	Question: Are records of harvesting tools cleaning being maintained?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, it has the document called Verification of BPA in harvesting, cleaning, F-100-PAM-86 is recorded. records July and August 2016 showed.	
2.13.06h	Question: Are harvesting tool dips being maintained properly in terms of anti-microbial solution strength and are records of the solutions checks being maintained? AUDITORS SHOULD REQUIRE A TEST AT THE TIME OF THE AUDIT.	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, monitoring of the solution is recorded in the document Verification BPA harvest, F100-PAM-86. monitoring quaternary (150-400 ppm) is recorded. records July and August 2016. At the time of the audit monitoring is requested and was within the range established showed, for monitoring test strips are used.	
2.13.07	Question: Is machinery used in the harvesting process? If No, go to 2.13.08.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, a conveyor belt is used.	

2.13.07a	Question: Are all food contact surfaces on the machinery used in the harvest process constructed of food grade materials or stainless steel?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the surfaces are stainless steel.	
2.13.07b	Question: Does the packing surface allow for easy sanitation?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the team consists of a band, the surfaces are smooth so allow cleaning and sanitizing equipment.	
2.13.07c	Question: Is the harvesting equipment subject to a documented cleaning program including stating the cleaning frequency and cleaning procedures? If No, go to 2.13.07f.	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the document called Wash harvesting equipment, IT-400-MAQ-04, issued 02/21/16 showed.Frequency each time the computer is used.The equipment is sanitized with chlorine at 200 ppm.	
2.13.07d	Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting equipment after cleaning has occurred?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the equipment is sanitized with chlorine at 200 ppm.	
2.13.07e	Question: Are records of harvesting equipment cleaning being maintained?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the document called Control washing harvesting equipment, F-400-MAQ-31, issue 24 / Aug / 2011 showed.cleaning machinery register, each team is identified with a number.records July and August 2016 showed.	
2.13.07f	Question: Is equipment designed and used properly to minimize product contamination (e.g. drip pans utilized, lights protected)?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, it was observed that the headlights are protected.not have surfaces or top areas that may be a risk of contamination.	
2.13.07g	Question: Are only food grade lubricants used on the critical parts of the harvesting machinery that have the potential to contaminate product?	Possible Points: 3 Points Scored: 3 Score: Yes
	Auditor Comments: Yes, the data sheet of FM221 and FM222 Grease Mobil shown, indicates a multi-purpose grease food grade equipment.	
2.13.07h	Question: Are all glass issues on harvesting machines, in-field trucks, and tractors protected in some manner?	Possible Points: 3 Points Scored: 3 Score: Yes
	Auditor Comments: Yes, the headlights have adhesive film or mesh.	
2.13.07i	Question: Are all platforms above product, packaging, or food contact surfaces (e.g. belts) on the harvest machinery, in-field trucks fitted with protection to prevent product contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.The team does not have platforms on the product.The score is not affected.	
2.13.08	Question: Is water used directly on product contact(e.g. re-hydration, core in field)? If No, go to 2.13.09.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, water is used to avoid dehydration of the product.	

2.13.08a	Question: Are microbial tests conducted including Generic E.coli on water used for washing, hydrating, etc. harvested crops (e.g. re-hydration, core in field) ? If No, go to 2.13.08c.	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the result of microbiological analysis of well water showed, the results show E. coli <3 MPN / 100 mL.	
2.13.08b	Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, they are made once per season.	
2.13.08c	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes. The document disinfection of wells and ponds, emission 12.09.2012, IT-100-PAM-15 was shown.Describes that in the event the microbiological analysis shows the presence of contamination, the well should be washed with a bleach solution to 13%, a sample to identify whether the cleaning has been sufficient, otherwise a repeat washing the well.	
2.13.08d	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A.No adverse results are shown.The score is not affected.	
2.13.08e	Question: Are the anti-microbial parameters clearly documented and correct for the type anti-microbial being used?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, you have the document dosage of chlorine in harvest, indicated that for the product to use a concentration of 10-50 ppm.	
2.13.08f	Question: Are anti-microbial checks being performed on a routine basis?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, it is recorded in the daily paper Verification of BPA in harvest, F-100-PAM-86, you have a section where monitoring of the solution is recorded.	
2.13.08g	Question: Are corrective actions recorded where anti-microbial results are less than the stated minimum criteria?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, it is recorded in the daily paper Verification of BPA in harvest, F-100-PAM-86, you have a section where monitoring of the solution is recorded.It has a section of corrective actions.	
2.13.09	Question: Is the harvested product 'in-field processed' or 'In-field semi-processed' (e.g. core in field, top & tail, florets)? If No, go to 2.13.10.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, only the product is cut to separate the soil.	
2.13.09a	Question: Does the process flow, machine layout, worker control, utensil control, etc. ensure that processed products are not contaminated by unprocessed products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.09b	Question: Do all workers that come in contact with the product being harvested wear clean protective outer garments (e.g. hairnets, plastic gloves, sleeves and aprons)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.13.09c	<p>Question: Do all workers that wear protective outer garments remove and keep them in a clean and secure area during breaks or when using the toilet facilities?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.09d	<p>Question: Are all plastic bin liners closed immediately after harvest to avoid contamination of the harvested product?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10	<p>Question: Is there any post-harvest treatment performed to the product in the field? If No, go, 2.14.01</p> <p>Auditor Comments: No. No post-harvest treatments are used.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.13.10a	<p>Question: Are there up to date records of all crop protection products applied in the field to the harvested product? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10b	<p>Question: Are there plant protection products registered and/or authorized by a government agency for use in the post-harvest period to the target crops in the country of production? If No, go to 2.13.10e.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10c	<p>Question: Has the growing operation have the information available for the plant protection products registered and/or authorized for use in the post-harvest period for the target crops in the country of production? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10d	<p>Question: Are applications or treatments to the harvested product restricted by the guidelines established by the product label, manufacturer recommendation, or by prevailing national/ local standards and guidelines? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10e	<p>Question: If applicable, for those plant protection products that are not registered for use in the post-harvest period on target crops in the country of production, if the country has no or a partial legislative framework to cover plant protection products, can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10f	<p>Question: Is there evidence available that the grower is taking all the necessary measures to comply with the country(ies) of destination expectations regarding the post-harvest treatments used (e.g. registration information, label information, MRL tolerances or any other guidelines applicable)? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>GAP Transportation and Tracking</p>		
2.14.01	<p>Question: Are the vehicles transporting fresh produce from field to facility limited to this function only and maintained in proper condition?</p> <p>Auditor Comments: Yes, they are used only to transport harvested at the packing boxes, covered with a mesh. Transportation is provided by the client of the auditee.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>

2.14.02	Question: Is there a system in place to track product from the farm? If No, go to 2.15.01.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, there is the procedure called identification and traceability, PEO-100-10, issue 18 / jun / 15.the name of the ranch, responsible for the harvest crew, date, number of boxes and destination is identified.	
2.14.02a	Question: If product is being packed in the field, are the cartons, boxes, RPC's or any other packaging material used, identified with the harvesting date and growing location information on them? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processor facility.	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the box is identified with a label indicating the code, product, RQ code, barcode.	
2.14.02b	Question: If product is being packed in the field and individual packing units are used (e.g., clamshells, bags, baskets or others), are these individual units identified with the harvesting date and growing location information on them? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processor facility.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. Not the product is not packaged in individual units. The score is not affected.	

GAP	On site storage
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2.15.01	Question: Is there an on site storage for items and/or equipment used in the harvest process (e.g., packing material, cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs, harvesting equipment, etc)? If No, skip the rest of the questions in this section.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, you do not have a store inside the ranch, the packing material is provided by the client audited and it is they who are responsible for sending and collecting packaging material that has not been used during the operation.	
2.15.02	Question: Are packaging, containers, and harvesting equipment stored to prevent cross contamination (this includes RPCs, cartons, clamshells, bins, and other harvesting type of containers that are single use or reusable, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.03	Question: Is the storage area under a sanitation program?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04	Question: Has the operation implemented a pest control program in the storage area? If answer is NO, skip the rest of the subquestions.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04a	Question: Are pest control devices (inc. rodent traps and electrical fly killers) located away from items and/or equipment used in the harvest process (e.g., packing material, cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs, harvesting equipment, etc)? Poisonous rodent bait traps are not used inside the storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04b	Question: Are pest control devices maintained in a good working condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04c	Question: Are pest control devices adequate in number and location?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.15.04d	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04e	Question: Are all pest control devices properly installed and secured?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04f	Question: Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the storage area?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04g	Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions (if issues were noted) (in-house and/or contract)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	