

PRELIMINARY REPORT COMPLETED

PrimusGFS Version 2.1-2

Operation Type: Ranch
Audit Report Summary

CB Registration No. PA-PGFS-4651-5
PrimusGFS ID #122606 - Cert:5
Audited by Primus Auditing Operations

Ver en Español

Organization:	Agrícola La Minita S.P.R. de R.L. Contact(s): Omar Amigon 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																											
Operation:	El Zorrillo Contact(s): José Antonio Hernández García Location: Fracciones de Lourdes San Luis de la Paz, Guanajuato, Mexico																											
Shipper:	Agricola La Minita S.P.R de R.L., Comercializadora GAB, S.A. de C.V.																											
Operation Type:	Ranch																											
Audit Type:	Announced Audit																											
Audit Scope:	The ranch is constituted by 43.5 has. It can be grown lettuce, cauliflower, broccoli, celery, carrots, spinach, brussels sprouts and broccoli rabe. The main water sources is a well, the water is subtracted and storage in the reservoir. There is a drip irrigation system and the adjacent land is an uncultivated land. There are not storage for pesticides and fertilizer. There are toilets and han washing facilities.																											
Date FSMS Started:	22 Jun 2017 15:00																											
Date FSMS Finished:	22 Jun 2017 18:00																											
Date Operation Started:	23 Jun 2017 08:00																											
Date Operation Finished:	23 Jun 2017 18:00																											
Product(s) observed during audit:	Broccoli Rabe/Rapinni, Broccoli																											
Similar product(s)/process(es) not observed:	Cauliflower, Celery, Lettuce, Romaine Lettuce																											
Product(s) applied for but not observed:	None																											
Auditor:	Martha Laura Reyes Solano (Primus Auditing Operations)																											
Preliminary Audit Score:	97%																											
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr><td>21° 7' 44"</td><td>100° 36' 10"</td></tr> <tr><td>21° 7' 29"</td><td>100° 35' 43"</td></tr> <tr><td>21° 7' 23"</td><td>100° 35' 36"</td></tr> <tr><td>21° 7' 19"</td><td>100° 35' 38"</td></tr> <tr><td>21° 7' 18"</td><td>100° 35' 40"</td></tr> <tr><td>21° 7' 20"</td><td>100° 35' 43"</td></tr> <tr><td>21° 7' 22"</td><td>100° 35' 54"</td></tr> <tr><td>21° 7' 25"</td><td>100° 36' 2"</td></tr> <tr><td>21° 7' 28"</td><td>100° 36' 13"</td></tr> <tr><td>21° 7' 30"</td><td>100° 36' 22"</td></tr> <tr><td>21° 7' 33"</td><td>100° 36' 22"</td></tr> <tr><td>21° 7' 45"</td><td>100° 36' 17"</td></tr> </tbody> </table>	Latitude	Longitude	21° 7' 44"	100° 36' 10"	21° 7' 29"	100° 35' 43"	21° 7' 23"	100° 35' 36"	21° 7' 19"	100° 35' 38"	21° 7' 18"	100° 35' 40"	21° 7' 20"	100° 35' 43"	21° 7' 22"	100° 35' 54"	21° 7' 25"	100° 36' 2"	21° 7' 28"	100° 36' 13"	21° 7' 30"	100° 36' 22"	21° 7' 33"	100° 36' 22"	21° 7' 45"	100° 36' 17"	 Click here to see map
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AUDIT SCORING SUMMARY	Pre-Corrective Action Review	
Food Safety Management System Requirements	Score:	187
	Possible Points:	204
	Percent Score:	91%
Good Agricultural Practices Requirements	Score:	768
	Possible Points:	775
	Percent Score:	99%
TOTAL	Score:	955
	Possible Points:	979
	Percent Score:	97%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances
Food Safety Management System Requirements	5
Good Agricultural Practices Requirements	1
TOTAL	6

SECTIONS:

Food Safety Management System Requirements	Good Agricultural Practices Requirements
Management System	General GAP
Control of Documents and Records	Site Identification
Procedures and Corrective Actions	Ground History
Internal and external inspections	Adjacent land use
Rejection and release of product	Fertilizer/Crop Nutrition
Supplier Control	Irrigation/Water Use
Traceability and Recall	Crop Protection
Food Defense	Field Worker Hygiene (Applies to on-the-farm or greenhouse workers not the harvesting workers)

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>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the Food Safety Manual is appropriate for the scope, include the company's food safety policy, organization chart, procedures, verification activities, among others.</p>	
1.01.02	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a documented food safety policy, F-200-PAM-01, issue 07/12/2011. The policy describes the company's commitment "To deliver to our clients food safety products that comply with the quality and regulations established". The document was signed by Pedro Jimenez Muñoz, Business Manager.</p>	
1.01.03	<p>Question: Is there an organizational chart of all workers who have food safety related activities?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, They showed the organizational chart named "La Minita Agricultural production", F-300-PAM-15, issue 2/march/2017. Describes Business manager, reduction of risk coordinator, assistant of food safety, Human Resources, quality systems, among others. Job functions and responsibilities was showed and the document was signed by Business Manager Pedro Jimenez.</p>	
1.01.04	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the document named "Constitutive of the food safety committee" F-200-OCE-11, was showed. The members committee are Pedro Jimenez Business Manager, Omar Amigon reduction of risk coordinator, among others. meetings occurs quarterly. They showed records of meetings with dates January 26, April 28 and June 7, topics like the use of personal protection equipment (gloves, aprons, mop-cap), provide containers with potable water, worker's training.</p>	
1.01.05	<p>Question: Is there documented management verification of the entire food safety management system at least every 12 months?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>
	<p>Auditor Comments: MD. The document no showed the review of internal audits, second party audits, clients complaints. They showed the document named Memorandum, F-200-OCE-10, issue march/15/2011. The document describes that in the Global GAP Audit found two no conformance and there is corrective actions, one procedure was modified. Last update may 16, 2017.</p>	
1.01.06	<p>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?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>
	<p>Auditor Comments: MD. There is no evidence of management commitment, the document non- included suppliers like soap, antibacterial gel, no described the type of personnel needed. They showed the document named "Memorandum" F-200-OCE-10. The document described personnel training, equipment and services, sanitation services, aid kits, among others. Last update January 18, 2017</p>	
<p>FSMS Control of Documents and Records</p>		
1.02.01	<p>Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, they showed the document named "Document Control procedure", PR-200-OCE-01, issue Feb/22/2011. The procedure describe how documents will be updated, protection of documents, handling obsolete documents.</p>	
1.02.02	<p>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?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, records are retained at least one year.</p>	

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, the computers has control access (password protection).The records are stored in the main office of reductions of risk coordinator with control access.	
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. All food safety records were maintained in a designated area where they can be retrieved readily.	

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, they have the document named "Document development" IT-200-OCE-01. Describes how to write Standard Operating Procedures (SOPs) for food safety activities and good agricultural practices.	
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. The written procedures (SOPs) are available to the users. There is master copy of the Manual of food safety and it is maintained in the main office.	
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, they showed the document named "Corrective actions", PR-200-OCE-04. The corrective action procedure include, the review of the non-conformance the determination of the causes, the establishment of an action plan address such non-conformances and prevent future occurrences (preventive action plan), the implementation of corrective actions and preventive actions, the follow-up validation to ensure actions taken have solved the problem.	
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. The company has a log or report for recording infrequent and/or unusual events, the document is named "Unusual events", F-100-PAM-35, issue dec/9/11. For example, on June 17, 2017, the fence was observed damage so, was repair by Miguel Perez.	

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, They showed the document named "Program of revision to the system", F-200-OCE-08, issue April/5/11. The document describes the ordinary activities of the first semester. In the document named audits schedule F-200-OCE-06 describes the dates, processes, audit team, and PGFS requirements.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a document named "Biosafety" IT-100-PAM-55, issue nov/30/11. In the point twelve describes that it's prohibited to take photos without authorization and if samples are requirement then it need to take it by 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. They showed the report of the Global GAP audit and it was conducted on April 19 and 20, 2017. The corrective actions were recorded.	
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: 10 Points Scored: 7 Score: Minor Deficiency
	Auditor Comments: MD. The document non specify the type of equipment, for example Hagie or others equipments. There is an external services supplier that is not described in the document. They showed the document named "Adjustment of spraying equipment" IT-100-PAA-13, issue feb/26/13. Describes the steps to verify the condition of the equipment and calibration procedures.	

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, there is the document named "product Control and no conformance equipment" 200-OCE-06. Describes how to separate products and how to handled.	
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. There is no records of rejected products. There is the record named "No conformance products" F-200-EAG-32. The punctuation 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, there is the document named "Pre-harvest Inspection", F-100-PAM-82, issue dec/9/11. They log activities for example, potential areas of contamination, employees does no comply with rules, land adjacent, evidence of contamination, for example fecal contamination, among others. This document needs to be filled before to release the 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: Yes. The document named "Pre-harvest Inspection", F-100-PAM-82, issue dec/9/11 was showed for each ranch the document was signed by Omar Amigon.	
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: 7 Score: Minor Deficiency
	Auditor Comments: MD. The document PR-200-OCE-04 did not contain the minimum requirements established in the guidelines PGFS v2.1-2. They showed the document named "corrective action" PR-200-OCE-04.	

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, They showed the document named "Summary of control supplier" F-500-PAM-13. Include seeds, fertilizer, crop protection materials, packaging materials, services, etc.	

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, They showed the document named "Purchase of inputs" PR-500-PAM-01. Describe evaluation, selection and re-evaluations of suppliers and subcontracted services. It is used the log "Continuous evaluation of the supplier" F-500-OCE-08, in order to approve or eliminate a supplier.	
1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, They showed the document "Authorized supplier list of products and services" F-500-OCE-03.	
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: 10 Score: Minor Deficiency
	Auditor Comments: MD. There was no showed the evaluation of the subcontracted services (toilets). It was showed the document F-500-OCE-05.	
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: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, They showed the document named "Summary of control supplier" F-500-PAM-13. Describes the specification for transportation, laboratories, toilets (comply with GAP activities).	
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, the laboratory AGROLAB has been accredited by ISO17025, accreditation No A-0618-060/15, foods.	
FSMS Traceability and Recall		
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, They showed the document named "Product traceability" PR-100-PAM-13. Describes how the company product tracking system works.	
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, They showed the document named "Food Recall of the market", PR-200-OCE-07. The document describes recall team, contact details, recall classes.	
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, It was performed a recall on May 24, 2017, the scenario was chemical contamination, all boxes were identified from "7 Hermanos" ranch. The mock recall was performed in one hour twenty-five minutes. They conclude that all the product was identified and recovery.	
FSMS Food Defense		

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. They showed the document named "Biosecurity procedure" IT-100-PAM-55, describes all the activities performed to minimize the risk against terrorist actions.	
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, there is a list with emergency numbers available in each ranch.	
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, they required to adhere to food defense policies.	
GAP	General GAP	
2.01.01	Question: Is there a designated person responsible for the food safety program in the field?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes. Omar Amigon is the person responsible for the food safety program.	
2.01.02	Question: Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the internal audit was performed in June 12, 2017. It was used the PGFS v2.1-2 check list. They showed the corrective actions.	
2.01.03	Question: Are the necessary food security controls implemented in the operation?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, there is a control access, storage sites are locked. Also water sources are protected.	
GAP	Site Identification	
2.02.01	Question: Is the growing area(s) adequately identified or coded to enable trace back and trace forward in the event of a recall?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, the ranch is divided in lots, and each lot is identified with a number and letter, for example, T50-T54 and T40-T44.	
GAP	Ground History	
2.03.01	Question: Were farming area(s) used for growing food crops for human consumption last season?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes.	
2.03.02	Question: Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03	Possible Points: 7 Points Scored: 7 Score: No
	Auditor Comments: No.	

2.03.02a	<p>Question: If the land had been used previously for non-agricultural functions have soil tests been conducted showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.03.03	<p>Question: Has the growing area(s) been used for animal husbandry or grazing land for animals? If No, go to 2.03.04</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 7 Points Scored: 7 Score: No</p>
2.03.03a	<p>Question: If the land was used previously for animal husbandry or grazing land for livestock, has a risk evaluation been performed?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.03.04	<p>Question: Is there evidence of animal presence and/or animal activity in the audited area? If answer is NO, go to Q 2.03.05.</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 15 Points Scored: 15 Score: No</p>
2.03.04a	<p>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 2.03.05.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.03.04b	<p>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.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.03.05	<p>Question: Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.03.06</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.03.05a	<p>Question: If the growing area(s) and product was affected from the flood waters, is there documented evidence that corrective measures were taken to affected land and product?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.03.05b	<p>Question: Have soil tests been conducted on the flooded area(s) showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.03.06	<p>Question: Is the growing operation under organic principals? If No, go to 2.3.07</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.03.06a	<p>Question: Is current certification by an accredited organic certification organization on file and available for review?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

2.03.07	<p>Question: Has a documented risk assessment been undertaken for the growing area with appropriate corrective actions to minimize identified hazards where necessary?</p> <p>Auditor Comments: Yes, there is a document named "Risk Analysis" F-100-PAM-84. Describe the water uses, adjacent land, food security, animal activity.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
GAP Adjacent land use		
2.04.01	<p>Question: Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g. feed lots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 10 Points Scored: 10 Score: No</p>
2.04.01a	<p>Question: Have appropriate measures been taken to mitigate this possible contamination source onto the growing area (e.g. buffer areas, physical barriers, foundation, fences, ditches, etc.)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.04.02	<p>Question: Are, or is there evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non commercial livestock) in proximity to growing operation? If No, go to 2.04.03.</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 10 Points Scored: 10 Score: No</p>
2.04.02a	<p>Question: Have physical measures been put in place to restrain domestic animals, grazing lands, (includes homes with hobby farms, and non commercial livestock) and their waste from entering the growing area (e.g. vegetative strips, wind breaks, physical barriers, berms, fences, diversion ditches.)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.04.02b	<p>Question: Is there a written policy supported by visual evidence that domestic, livestock, or wild animals are not allowed in the growing area? Note: This includes any packaging or equipment storage areas.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.04.02c	<p>Question: Are measures in place to reduce or limit the animal intrusion (i.e., monitoring field perimeter for signs of intrusion)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.04.03	<p>Question: Are untreated animal manure piles, compost, biosolids, or nonsynthetic amendment stored and/or applied on adjacent land? If No, go to 2.04.04</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 10 Points Scored: 10 Score: No</p>
2.04.03a	<p>Question: Have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or nonsynthetic amendment stored and/or applied on adjacent land?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.04.03b	<p>Question: If biosolids are stored and/or applied on adjacent land, has the adjacent landowner supplied paperwork confirming the biosolids meet prevailing guidelines, governmental, or local standards?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

2.04.04	Question: Is the growing area situated in a higher risk location where contamination could occur from nearby operations or functions (e.g. leach fields, runoff or potential flooding from sewers, toilet systems, industrial facilities, labor camps)? If No, go to 2.04.05.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No.	
2.04.04a	Question: Have appropriate measures been taken to mitigate risks related to nearby operations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.05	Question: Is there evidence of human fecal matter in the adjacent land to the audited area? If NO, go to 2.05.01 (Greenhouse Audit) or 2.07.01 (Ranch Audit)	Possible Points: 15 Points Scored: 15 Score: No
	Auditor Comments: No.	
2.04.05a	Question: Does the human fecal matter found in the adjacent area, represents a high risk to the crop for potential of contamination due to conditions as: lack of access controls (barriers), closeness to the growing area and equipment, crop type and maturity, land condition, and others?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
GAP		
Fertilizer/Crop Nutrition		
2.07.01	Question: Is untreated human sewage sludge used in the growing cycle? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: No
	Auditor Comments: No.	
2.07.02	Question: Is compost produced from animal derived materials used by the grower? If No, go to 2.07.03	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.07.02a	Question: Are compost applications incorporated into the soil prior to planting or bud burst for tree crops and not applied during the growing season?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.02b	Question: Are there compost use records available for each growing area, including application records which shows that the interval between application and harvest was not less than 45 days (unless validation studies prove a shorter interval is acceptable)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.02c	Question: Are there Certificate(s) of Analysis (CoA) from the compost supplier(s) that covers pathogen testing (plus any other legally/best practice required testing) and does the grower have relevant letters of guarantee regarding SOP's and logs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.02d	Question: Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the compost supplier(s) that covers heavy metal testing?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.07.03	<p>Question: Are biosolids used? If No, go to 2.07.04. NOTE: Special attention to commodity specific guidelines rules (e.g., Californian Leafy Greens) which ban the use of biosolids, see 2.07.03d</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.07.03a	<p>Question: Are biosolids incorporated into the soil prior to planting or bud burst for tree crops and not applied during the growing season?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.03b	<p>Question: Are the grower's biosolids use records available for each growing area, especially application records?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.03c	<p>Question: Is there a Certificate(s) of Analysis (COA) from the biosolid supplier(s) certifying compliance with prevailing national/ local standards and guidelines (microbiological analysis)? 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>
2.07.03d	<p>Question: Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the biosolid supplier(s) certifying compliance with prevailing national/ local standards and guidelines (heavy metal test analysis)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.03e	<p>Question: Are biosolids being applied to crops where the country of production regulations/guidelines ban the use such materials e.g. Leafy Green Commodity Specific Guidelines in California? A 'YES' 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>
2.07.04	<p>Question: Is untreated animal manure used? If No, go to 2.07.05. NOTE: Special attention to commodity specific guidelines rules (e.g., Californian Leafy Green Commodity Specific Guidelines) which ban the use of untreated animal manures. See 2.07.04d</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 15 Points Scored: 15 Score: No</p>
2.07.04a	<p>Question: Is untreated animal manure incorporated into the soil prior to planting or bud burst for tree crops and not applied during the growing season?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.04b	<p>Question: Are there untreated animal manure records available for each growing area including application records which shows that the interval between application and harvest was not less than 120 days (unless more stringent laws or guidelines exist)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.04c	<p>Question: Are there Certificate(s) of Analysis (COA), specification or some other document available for review provided by the untreated animal manure supplier stating the components of the material?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.04d	<p>Question: Are untreated animal manures being used where the country regulations/guidelines ban the use such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? A 'YES' 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>

2.07.05	<p>Question: Are other nonsynthetic crop treatments used (e.g. compost teas, fish emulsions, fish meal, blood meal, "bio fertilizers")? If No, go to 2.07.06</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.07.05a	<p>Question: Are nonsynthetic treatments that contain animal products or animal manures applied to the edible portions crops?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.05b	<p>Question: Are nonsynthetic crop treatment records available for each growing area including application records demonstrating the interval between application and harvest was not less than 45 days (unless validation studies prove a shorter interval is acceptable)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.05c	<p>Question: Are there Certificate(s) of Analysis available from the nonsynthetic crop treatment suppliers that covers pathogen testing (plus any other legally/best practice required testing)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.05d	<p>Question: Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the nonsynthetic crop treatment suppliers that covers heavy metal testing?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.06	<p>Question: Are any soil or substrate amendments (except inorganic nutrients/fertilizers) used that do not contain animal products and/or animal manures? If No, go to 2.07.07</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.07.06a	<p>Question: Are the grower's soil or substrate amendment (except inorganic nutrients/fertilizers that do not contain animal products and/or animal manures) records available for review including application records?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.06b	<p>Question: Are there Certificate(s) of Analysis (COA) and/or letters of guarantee stating that the materials used are free from animal products and/or animal manures?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.07	<p>Question: Are inorganic fertilizers used? If No, go to 2.07.08</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>
2.07.07a	<p>Question: Are the grower's inorganic fertilizer records available for review including application records?</p> <p>Auditor Comments: Yes, there is a document named "Fertilizer application records", F-100-PAM-41.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.07.07b	<p>Question: Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the inorganic fertilizer supplier(s) that specifies the all the ingredients including inert materials?</p> <p>Auditor Comments: Yes, There are letters of guarantee from TEPEYAC and YARA, the letters describes that all products are free of heavy metals or other foreign materials.</p>	<p>Possible Points: 7 Points Scored: 7 Score: Yes</p>

2.07.08	<p>Question: If fertilizers and/or fertilizer containers are stored on the property, are they stored in a manner to prevent contamination to the growing area(s), product or any of water sources?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Yes</p>
<p>Auditor Comments: Yes, fertilizers containers are storage away from the water sources and crop.</p>		
<p>GAP Irrigation/Water Use</p>		
2.08.01	<p>Question: Does the growing operation practice dryland farming? If No, go to 2.08.02.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
<p>Auditor Comments: No.</p>		
2.08.01a	<p>Question: If the growing operation practices dryland farming, are there water systems used in the growing operation to supply for crop needs such as crop protection/fertilizer applications, and frost or freeze prevention program? If No, go to 2.08.02</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments:</p>		
2.08.01b	<p>Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.01d</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments:</p>		
2.08.01c	<p>Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments:</p>		
2.08.01d	<p>Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments:</p>		
2.08.01e	<p>Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments:</p>		
2.08.01f	<p>Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments:</p>		
2.08.02	<p>Question: Is the water used for the growing operation sourced from Municipal or District water pipeline systems? If No, go to 2.08.03</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
<p>Auditor Comments: No.</p>		
2.08.02a	<p>Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.02c.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments:</p>		

2.08.02b	Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.02c	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.02d	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.02e	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:	
2.08.02f	Question: Are the crops irrigated by a micro irrigation or drip system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.02g	Question: Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.02h	Question: Are the crops irrigated by flood irrigation or a furrow system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.02i	Question: Are the crops sub irrigated (also known as seepage irrigation)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.03	Question: Is the water used in the growing operation sourced from wells? If No, go to 2.08.04	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, the main water sourced is a well.	
2.08.03a	Question: Are all well heads at adequate distance from untreated manure?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not untreated manure. The punctuation is not affected.	
2.08.03b	Question: Is the well designed to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, well is protected.	

2.08.03c	Question: Is it evident that the well(s) is free from contamination issues and are measures taken to minimize contamination of wells?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, well is protected and there are periodic inspections. The well was observed free of contamination.	
2.08.03d	Question: Are records kept for periodic inspections and treatment of wells (if performed) available for review?	Possible Points: 7 Points Scored: 7 Score: Yes
	Auditor Comments: Yes, there are records of periodic inspections in "Perimeter inspection and common areas" F-100-PAM-47. Records are update.	
2.08.03e	Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.03g	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, microbiological test are conducted including generic E.coli on water. They showed the results from January to May, 2017. The result showed Total coliform, fecal coliform y e.coli< 3 CFU/100mL, method NMX-AA-042-1987.	
2.08.03f	Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, microbiological test are conducted monthly. The auditee showed the results from January to May, 2017.	
2.08.03g	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the auditee showed the document NOM-014-SSA1-1993, as part to the protocol for covering proper sampling and how samples should be samples.	
2.08.03h	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, there is the document "Disinfection of wells and reservoirs" IT-100-PAM-15.	
2.08.03i	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. The result showed are not unsuitable. The punctuation is not affected.	
2.08.03j	Question: Are the crops irrigated by a micro irrigation or drip system?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes.	
2.08.03k	Question: Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.08.03l	Question: Are the crops irrigated by flood irrigation or a furrow system?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	

2.08.03m	Question: Are the crops sub irrigated (also known as seepage irrigation)?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.08.04	Question: Is the water used in the growing operation sourced from ponds, reservoirs, watersheds or other surface water source? If No, go to 2.08.05	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, the water is subtracted from a well and storage in the reservoir.	
2.08.04a	Question: Is surface water in adequate distance from untreated manure?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not untreated manure: The punctuation is not affected.	
2.08.04b	Question: Do animals (domestic, livestock, or wild) have access to the water source?	Possible Points: 7 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, animals have access to the water source.	
2.08.04c	Question: Is it evident that the water source is free of contamination issues and are measures taken to minimize contamination of the water source?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, well is protected and there are periodic inspections. The reservoir was observed free of contamination.	
2.08.04d	Question: Are records kept for the periodic visual inspections and disinfection treatments (if used) available for review?	Possible Points: 7 Points Scored: 7 Score: Yes
	Auditor Comments: Yes, there are records of periodic inspections in "Perimeter inspection and common areas" F-100-PAM-47. Records are update.	
2.08.04e	Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.04g	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, microbiological test are conducted including generic E.coli on water. They showed the results from January to May, 2017. The result showed Total coliform, fecal coliform y e.coli< 3 CFU/100mL, method NMX-AA-042-1987.	
2.08.04f	Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, microbiological test are conducted monthly. The auditee showed the results from January to May, 2017.	
2.08.04g	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the auditee showed the document NOM-014-SSA1-1993, as part to the protocol for covering proper sampling and how samples should be samples.	
2.08.04h	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, there is the document "Disinfection of wells and reservoirs" IT-100-PAM-15.	

2.08.04i	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. The result showed are not unsuitable. The punctuation is not affected.	
2.08.04j	Question: Are the crops irrigated by a micro irrigation or drip system?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes.	
2.08.04k	Question: Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.08.04l	Question: Are the crops irrigated by flood irrigation or a furrow system?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.08.04m	Question: Are the crops sub irrigated (also known as seepage irrigation)?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.08.05	Question: Is the water used in the growing operation sourced from canals, rivers, ditches, or other open flowing water systems? If No, go to 2.08.06	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.08.05a	Question: Is surface water in adequate distance from untreated manure?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05b	Question: Is the water source under the direction of a water authority or district?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05c	Question: Do animals (domestic, livestock, or wild) have access to the water source?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05d	Question: Is it evident that the water source is free of contamination issues and are measures taken to minimize contamination of the water source?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05e	Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.08.05f	Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.05h	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05g	Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05h	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05i	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05j	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:	
2.08.05k	Question: Are the crops irrigated by a micro irrigation or drip system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05l	Question: Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05m	Question: Are the crops irrigated by flood irrigation or furrow system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.05n	Question: Are the crops sub irrigated (also known as seepage irrigation)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.06	Question: Is reclaimed water used in the growing operation? NOTE: This refers to wastewater that has gone through a treatment process. If No, go to 2.08.07.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.08.06a	Question: Is the reclamation process under the direction of a water reclamation management or authority?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.08.06b	<p>Question: Are microbial control measures for reclaimed water utilized?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06c	<p>Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.06e</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06d	<p>Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06e	<p>Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06f	<p>Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06g	<p>Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06h	<p>Question: Are the crops irrigated by a micro irrigation or drip system?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06i	<p>Question: Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06j	<p>Question: Are the crops irrigated by flood irrigation or a furrow system?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.06k	<p>Question: Are the crops sub irrigated (also known as seepage irrigation)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.07	<p>Question: Are tail water (run off water) systems used in the growing operation? If No, go to 2.08.08.</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>

2.08.07a	Question: Is surface water in adequate distance from untreated manure?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07b	Question: Do animals (domestic, livestock, or wild) have access to the tail water systems?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07c	Question: Is it evident that the water source is free of contamination issues and are measures taken to minimize contamination of the tail water system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07d	Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07e	Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.07g	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07f	Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07g	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07h	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07i	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:	
2.08.07j	Question: Are the crops irrigated by a micro irrigation or drip system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07k	Question: Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.08.071	Question: Are the crops irrigated by flood irrigation or furrow system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07m	Question: Are the crops sub irrigated (also known as seepage irrigation)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.08	Question: Are check valves, anti-siphon devices, or other back flow prevention systems in use when and where necessary?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: yes, there are check valves as part of the irrigation system.	
2.08.09	Question: Is irrigation equipment not in use free from pest contamination and stored clean, off the ground?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. It was not observed. La punctuation is not affected.	
GAP Crop Protection		
2.09.01	Question: Is there a documented procedure for the mixing/loading of crop protection materials?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, there is a procedure named "Agrochemicals Mix" IT-100-PAM-11.	
2.09.01a	Question: If observed, is the mixing/loading of crop protection materials performed according to the procedure and label instructions?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The activity was not observed. The punctuation is not affected.	
2.09.02	Question: Is there a documented procedure for the application of crop protection materials?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, there is a procedure named "Agrochemical Application" PR-100-PAM-02.	
2.09.02a	Question: If observed, is the application of crop protection materials performed according to the procedure and label instructions?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The activity was not observed. The punctuation is not affected.	
2.09.03	Question: Is there a documented procedure for the rinsing and cleaning of crop protection equipment?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, there is a procedure named "Cleaning of equipment" IT-100-PAM-10.	
2.09.03a	Question: If observed, is the rinsing and cleaning of crop protection equipment performed according to the procedure and label instructions?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The activity was not observed. The punctuation is not affected.	

2.09.04	Question: Is there documentation that shows the individual(s) making decisions for crop protection applications are competent?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the auditee showed the professional title of Esteban Macias as Agronomy Engineer. The document is accredited by Autonomous University of San Nicolas of Hidalgo.	
2.09.05	Question: Is there documentation that shows workers who handle crop protection materials are trained or are under the supervision of a trained individual?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, there is a monthly training program. It was showed the document "Employee training format" F-100-PAM-62. The document showed the name and signature of the employees. Training records are update.	
2.09.06	Question: Are there up to date records of all crop protection products applied during the growing cycle? A 'NO' TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, there is a program in each ranch. The information is registered in the document "Fertilization and fumigation order".	
2.09.07	Question: Are there plant protection products registered and/or authorized by a government agency for use in the target crops in the country of production? If No, go to 2.09.08.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, there is a list of authorized products for each commodity.	
2.09.07a	Question: Does the growing operation have the information available for the plant protection products registered and/or authorized for use for the target crops in the country of production? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, there is a technical sheet, labels with the information of the products (pesticides). For example COFEPRIS register.	
2.09.07b	Question: Are crop protection applications 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.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, por example, It was applied Toretto, doses 50mL/ha on June 9, 2017, 3 days of pre-harvest interval. The technical sheet indicates a doses 25-50 mL/ha, 3 days of pre-harvest internal. According with this information the auditee is following the guidelines established.	
2.09.07c	Question: Where harvesting is restricted by pre-harvest intervals (as required on the crop protection chemical product labels, manufacturer recommendations and/or by prevailing national/ local standards) is the grower adhering to these pre-harvest interval time periods? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, por example, It was applied Toretto, doses 50mL/ha on June 9, 2017, 3 days of pre-harvest interval. The technical sheet indicates a doses 25-50 mL/ha, 3 days of pre-harvest internal. According with this information the auditee is following the guidelines established.	
2.09.08	Question: If applicable, for those plant protection products that are not registered for use 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. All the products are authorized. The punctuation is not affected.	
2.09.09	Question: Is there evidence available that the grower is taking all the necessary measures to comply with the country(ies) of destination expectations regarding crop protection products 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. All the products are authorized. The punctuation is not affected.	

2.09.10	Question: If crop protection containers are stored on the property (even temporarily), are they stored in a manner to prevent contamination and disposed of responsibly?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, there is a storage locked and protected, it is located away from water sources.	
2.09.11	Question: Have documented policies and/or procedures been developed for the monitoring of crop protection application equipment (e.g. calibration procedures, inspections, replacement)?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes. They showed the document named "Adjustment of spraying equipment" IT-100-PAA-13, issue feb/26/13. Describes the steps to verify the condition of the equipment and calibration procedures.	
2.09.11a	Question: Is it evident that the equipment used for crop protection applications is in good working order?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, it was observed in a good condition.	
GAP	Field Worker Hygiene (Applies to on-the-farm or greenhouse workers not the harvesting workers)	
2.10.01	Question: Does the growing operation have a documented and implemented policy for dealing with workers who appear to be physically ill, or become ill while working?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the policy is documented in "Safety and hygiene policies", F-100-PAM-83. The policy have been implemented.	
2.10.02	Question: Does the growing operation have a documented and implemented policy regarding workers with open sores and wounds?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the policy is documented in "Safety and hygiene policies", F-100-PAM-83. The policy have been implemented.	
2.10.03	Question: Does the growing operation have documented and implemented procedures describing the disposition of product that has come into contact with blood or other bodily fluids? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes, the policy is documented in "Safety and hygiene policies", F-100-PAM-83. The policy have been implemented.	
2.10.04	Question: Does the growing operation have documented and implemented policies prohibiting eating, drinking (including gum chewing) using tobacco in the growing area?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the policy is documented in "Safety and hygiene policies", F-100-PAM-83. The policy have been implemented.	
2.10.05	Question: Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, there is a monthly training program. It was showed the document "Employee training format" F-100-PAM-62. The document showed the name and signature of the employees. Training records are update.	
2.10.06	Question: Are there operational toilet facilities provided? If NO, go to 2.10.07. A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes. There are operational toilets.	

2.10.06a	Question: Are toilet facilities placed within ¼ mile or 5 minutes walking distance of all workers?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, toilet facilities are placed to five minutes walking distance of all workers.	
2.10.06b	Question: Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment and growing areas?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes. Toilet facilities are located away from crop, packing material.	
2.10.06c	Question: Is a minimum of one toilet facility provided for each group of 20 workers?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. There is a one toilet facility for each group of twenty workers.	
2.10.06d	Question: Do toilet facilities have visuals or signs, written in the appropriate languages, reminding workers to wash their hands before returning to work?	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes. There are signs reminding workers to wash their hands before returning to work.	
2.10.06e	Question: Are the toilets maintained in a clean and sanitary condition and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, toilet facilities were observed cleaned. There are servicing records in the document "Inspection toilets" F-100-PAM-25, records are update, frequency everyday after work.	
2.10.06f	Question: Are the catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, it was observed in a good condition.	
2.10.06g	Question: Is there a documented and implemented procedure for emptying the catch basin in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. there is the document "safety and hygiene policies" F-100-PAM-83.	
2.10.07	Question: Is there evidence of human fecal contamination in the growing area(s)? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: No
	Auditor Comments: No.	
2.10.08	Question: Are there operational hand washing facilities provided? If No, go to 2.10.09	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes, there is a hand washing facilities.	
2.10.08a	Question: Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all workers?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, toilet facilities are placed to five minutes walking distance of all workers.	
2.10.08b	Question: Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The hand wash stations is situated outside the toilet.	

2.10.08c	Question: Are hand wash stations properly stocked with soap, paper towels and trash can?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.10.08d	Question: Are the hand wash stations designed and being maintained to prevent contamination onto the growing area(s) (i.e. spent water does not go straight to the ground)?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, the water is collected in a plastic container. Hand wash station was observed properly.	
2.10.08e	Question: Does the growing operation have a documented and implemented policy and procedure in place requiring workers to wash their hands (e.g. prior to beginning work, after breaks, after toilet use)?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, the policy is documented in "Safety and hygiene policies", F-100-PAM-83. The policy have been implemented.	
2.10.09	Question: Is fresh potable drinking water provided for workers? If No, go to 2.10.10	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes.	
2.10.09a	Question: If used, are water containers maintained in a clean condition?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.10.10	Question: Are first-aid kits available and is the inventory maintained properly?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. There is a first-aid kit maintained properly and available for workers.	
2.10.11	Question: Are there trash cans available on the field placed in suitable locations?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes, there is a trash can next to the toilet facilities.	
2.10.12	Question: Are there any foreign material issues observed that are or could be potential risks to the product in the growing area(s)?	Possible Points: 5 Points Scored: 5 Score: No
	Auditor Comments: No.	
2.10.13	Question: Is there a documented and implemented policy that infant or toddler aged children are not allowed in the growing area? NOTE: This includes any packaging or equipment storage areas.	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: No, children were not observed in active averts area, near harvested product or storage areas.	