


FINAL AUDIT REPORT

CB Registration No.PA-PGFS-4651-6
PrimusGFS ID #151368 - Cert:6
Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2c

Operation Type:Farm
Audit Report Summary

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 Miguel de Allende, Guanajuato 37880 Location: San Miguel de Allende, Guanajuato, Mexico Phone Number: (045) 4151176189											
Operation:	La Purisima Contact(s): José Antonio Hernández García Location: Las 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:	Farm											
Audit Type:	Announced Audit											
Audit Scope:	Auditoria realizada en una superficie de 185.50 hectáreas con producción convencional siendo apto para la producción de los siguientes cultivos Lechugas, Brocoli, Coliflor, Apio, Zanahoria, Espinaca, Col de brucas, Brocolini, Betabel. con un ciclo aproximado de 9 meses del año, se hace uso de 3 pozos y 2 estanques para abastecer el sistema de riego por goteo, al momento de la auditoria se tiene un grupo de 40 personas laborando en diferentes actividades culturales, en terrenos adyacentes se observa producción de hortalizas y forrajes como alfalfa, se revisa instalaciones sanitarias, manual de seguridad alimentaria y registros.											
Date FSMS Started:	12 Jul 2018 08:00											
Date FSMS Finished:	12 Jul 2018 11:00											
Total Amount of Time in FSMS	3.00 Hours											
Date Operation Started:	11 Jul 2018 12:00											
Date Operation Finished:	11 Jul 2018 14:00											
Total Amount of Time in Operation	2.00 Hours											
Product(s) observed during audit:	Broccoli, Cauliflower, Celery, Lettuce											
Similar product(s)/process(es) not observed:	None											
Product(s) applied for but not observed:	None											
Auditor:	Rocio León (Primus Auditing Operations)											
Preliminary Audit Score:	99%											
Final Audit Score:	99%											
Certificate Valid From:	07 Aug 2018 To 06 Aug 2019											
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>21° 6' 51"</td> <td>100° 36' 40"</td> </tr> <tr> <td>21° 6' 19"</td> <td>100° 36' 2"</td> </tr> <tr> <td>21° 6' 34"</td> <td>100° 36' 21"</td> </tr> <tr> <td>21° 6' 38"</td> <td>100° 36' 20"</td> </tr> </tbody> </table>	Latitude	Longitude	21° 6' 51"	100° 36' 40"	21° 6' 19"	100° 36' 2"	21° 6' 34"	100° 36' 21"	21° 6' 38"	100° 36' 20"	 Click here to see map
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View Certificate

Corrective Action Activity

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	204	Score:	204
	Possible Points:	204	Possible Points:	204
	Percent Score:	100%	Percent Score:	100%
Good Agricultural Practices Requirements	Score:	775	Score:	775
	Possible Points:	782	Possible Points:	782
	Percent Score:	99%	Percent Score:	99%
TOTAL	Score:	979	Score:	979
	Possible Points:	986	Possible Points:	986
	Percent Score:	99%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Good Agricultural Practices Requirements	1	1
TOTAL	1	1

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	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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, at the time of the audit a food safety manual is displayed, where procedures are presented that cover the activities carried out in the operation, as well as the safety and hygiene policies, biosecurity.	
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, there is a quality policy code F-200-PAM-01 signed by Pedro Jimenez Muñoz Ledo Business Unit Manager. Date of issue 07-12-2011. revised on 04-02-2018.	
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, there is an agricultural production chart La Minita code F-300-PAM-15, which includes positions such as vegetable nutrition, risk reduction system coordinator, maintenance workshop, human resources coordinator, sprinklers, date of issue 16-01-18 approved by business unit manager.	
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, members of the safety committee documented in minute code F-200-OCE-11, including Omar Amigon Utreta, Pedro Jimenez, Pablo Esparza Miguel Raya, Vicente Morales, José Antonio Hernandez. Quarterly meetings register dated 14-02-18 subject Treated not to let personnel work without training in ranch area". implementation of the Guanajuato premium zone scheme, harvest crew movements. Last meeting 05-17-18, the signature of the members is observed.	
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: Yes, documented as a verification report to the quality system, it can be evaluated in all areas of the company as ranch application areas. Made on June 5, 2018 by José Antonio Hernandez.	
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, requirements 1.01.06 Primus GFS performed on January 16, 2018 authorized by Pedro Jimenez Muñoz Ledo Business Unit Manager.	

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, Document Control procedure code PR-200-OCE 01 is displayed.	
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, it is indicated in control of registers code PR-200-OCE-02 that the time will be of 1 year or according to the needs of the users for example in the case of transfer it can be from a day or in fiscal documents up to 10 years.	

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: If, at the time of the audit, documents of the safety program are observed under the protection of the responsible person for the safety program available for review.	
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, at the time of the audit information is observed organized in folders under the responsibility of the direct users.	

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, Elaboration of documents code IT-200 OCE-01.	
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 controlled copy is given and an electronic file is delivered or available so it can be consulted if necessary.	
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, corrective action procedure code PR-200-OCE-01 is shown. Format Non-conformance code F-200-OCE-03.	
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, Format unusual events code F-100-PAM-35 date July 9, 2018 observation tractor seat cushion # 255, 251 and 195 and tractor # 268 presents oil leakage. Corrective action warning the operators where there is already mentioned a report made by José Espinoza Posada.	

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, program of revisions to the system code F-200-OCE-08 where it is indicated that it will be the first week of June and will be scheduled once a year to ranches and harvest crews. Audits carried out from June 1 to June 10, 2018 by Ing. José Antonio Hernandez Garcia, shows corrective actions derived from the observations in the audits.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, Biosecurity procedure code IT-100-PA, -55 is shown.	

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, only inspections have been contracted under the Global GAP scheme, the last one being dated 23 and 24 April 2018, shows deviations and shows corrective actions documented.	
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: 10 Score: Total Compliance
	Auditor Comments: Yes, spray equipment adjustment code IT-100-PAA-11 is shown. Annual frequency	

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, Control of Product and Non-Compliant Equipment code PR-200-OCE-06.	
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: Does not apply, this situation has not been had by the organization.	
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 a procedure for Product Delivery code PR-100-PAM-05.	
1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If Crop Release is shown, code F-100-PAM 13, table 37 ranch La Mina folio 21, date 06-26-18. pre-harvest inspection record code F-100-PAM-82 made on June 25, 2018 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: 10 Score: Total Compliance
	Auditor Comments: Yes, corrective action code PR-200-OCE-01. Format Non-conformance code F-200-OCE-03. A record of a complaint on the part of the client is shown in the format of the corrective action report for the field dated 29-12-18, product spinach ranch 7 brothers date of selection 28-12-17, garbage is found as clods, in the product is made corrective action reinforce cleaning.	

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, summary of control to outsourced services code F-500-PAM-12, (sanitary service, laboratories), summary for supplier control code F-500-PAM-13. (seedling, agrochemicals, fertilizers, seeds, cleaning products).	
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, there is a procedure Purchase of Inputs code PR-500-PAM-01.	

1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, List of Authorized Suppliers of Services and Materials is shown, code f-500-OCE-43.	
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, fertilizer seeds and services, agrochemicals, producer of fertilizers Northwest agrochemicals, Helm de Mexico agrochemicals, the San Miguel S garden of RL de CV. Sanitarios Sani Rent, Beta Grundaig Processes Cleaning Supplies, Greenhouse Seeds Arroyo. Guarantee Letter of RJK Zwaan México SA de CV. Bejo Mexico greenhouses Arroyo SPR de RL, Supplier of Seedling and Seed.	
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, purchase of supplies code PR-500-PAM-01.	
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, there is documentation of Análisis técnicas SA de CV Agrolab, accreditation A-0618-06 / 15 effective 2015-02-12. Accreditation EMA 02/22/17 No. AG-0760-078 / 16, Laboratorio IEH International Laboratories certified AT-1971 effective 07/30/2017.	

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, Traceability document code PR-100-PAM-13 is shown.	
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 shows Retired food market code PR-200-OCE-07. The contact directory is integrated in case of a recovery as well as the responsibilities of each positions.	
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, Last exercise carried out dated 24-01-18 in the documented format with microbiological problem scenario in spinach, Mina 6 started at 11.52 and ended 12.49 with a time of 57 min. quantity 65 boxes, identified 65 at the time of the exercise is attached supporting documentation or history of the table with fumigations, fertilizers, cultural work, marketing customer GAB, lessons learned are shown, recovery exercises are done, not presented situation.	

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, there is a biosecurity policy code IT-100-PAM-55.	

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, Procedure in case of emergencies, mentioning the telephone number of San Miguel Allende and San Luis de la Paz. The withdrawal procedure includes data from regulatory agencies as well as from the company in case of an emergency.	
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 record of entries and exits is kept. The policies of the company have been published for visitors' knowledge.	

GAP	General GAP
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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, the organization has a person responsible for the safety program named Omar Amigon.	
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, Audits performed on June 1-10, 2018 by Ing. José Antonio Hernandez Garcia, shows corrective actions derived from the observations in the audits.	
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, the organization has controlled access under lock and key, well area with cyclonic mesh and padlock, padlocked warehouses with access only by those in charge.	

GAP	Site Identification
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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 map shows the total area of the land 185.50 hectares divided into 15 tables.	

GAP	Ground History
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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, La Minita has been working in agriculture for an approximate period of 17 years in the production of vegetables.	
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, the area has only been used for agricultural production purposes.	

2.03.02a	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.03	Question: Has the growing area(s) been used for animal husbandry or grazing land for animals? If No, go to 2.03.04	Possible Points: 7 Points Scored: 7 Score: No
	Auditor Comments: No, the audited area has not been used for livestock activities or livestock grazing.	
2.03.03a	Question: If the land was used previously for animal husbandry or grazing land for livestock, has a risk evaluation been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04	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.	Possible Points: 15 Points Scored: 15 Score: No
	Auditor Comments: No, at the time of the audit no animal activity is observed.	
2.03.04a	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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04b	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:	
2.03.05	Question: Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.03.06	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, at the time of the audit, the auditee declares that there were no flood problems.	
2.03.05a	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.05b	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.06	Question: Is the growing operation under organic principals? If No, go to 2.3.07	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the organization does not work under the principles of organic agriculture.	
2.03.06a	Question: Is current certification by an accredited organic certification organization on file and available for review?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.03.07	Question: Has a documented risk assessment been undertaken for the growing area with appropriate corrective actions to minimize identified hazards where necessary?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, documented as Rancho Hazard Analysis code F-100-PAM-84 performed February 19, 2018.	

GAP	Adjacent land use
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2.04.01	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	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No, at the time of the audit, no adjacent lands with an animal presence are observed. You can see uncultivated lands and on one side of the orchard there is production of seasonal grains.	

2.04.01a	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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.02	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.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No, at the time of the audit, no animal presence is observed.	

2.04.02a	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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.02b	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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.02c	Question: Are measures in place to reduce or limit the animal intrusion (i.e., monitoring field perimeter for signs of intrusion)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.03	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	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No, the organization does not store compost or biosolids within the operation.	

2.04.03a	Question: Have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or nonsynthetic amendment stored and/or applied on adjacent land?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.03b	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.04	<p>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.</p> <p>Auditor Comments: No, the cultivation area is not located in an area of ??risk of contamination, you can see lands with empty lands.</p>	<p>Possible Points: 10 Points Scored: 10 Score: No</p>
2.04.04a	<p>Question: Have appropriate measures been taken to mitigate risks related to nearby operations?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.04.05	<p>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)</p> <p>Auditor Comments: No, during the tour there is no human fecal matter.</p>	<p>Possible Points: 15 Points Scored: 15 Score: No</p>
2.04.05a	<p>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?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>GAP Fertilizer/Crop Nutrition</p>		
2.07.01	<p>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.</p> <p>Auditor Comments: No, the organization does not use human sludge for crop management.</p>	<p>Possible Points: 20 Points Scored: 20 Score: No</p>
2.07.02	<p>Question: Is compost produced from animal derived materials used by the grower? If No, go to 2.07.03</p> <p>Auditor Comments: No, the organization does not use compost derived from animals, for the management of the crop.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.07.02a	<p>Question: Are compost applications 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>
2.07.02b	<p>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)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.02c	<p>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?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.07.02d	<p>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?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

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>Possible Points: 0 Points Scored: 0 Score: No</p>
	<p>Auditor Comments: No, the organization does not use biosolids for crop management.</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	
2.07.03b	<p>Question: Are the grower's biosolids use records available for each growing area, especially application records?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</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>Possible Points: 15 Points Scored: 15 Score: No</p>
	<p>Auditor Comments: No, the organization does not use manure or untreated animal manure for crop management.</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	

2.07.05	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	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the organization does not use non-synthetic treatments for crop management.	
2.07.05a	Question: Are nonsynthetic treatments that contain animal products or animal manures applied to the edible portions crops?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.05b	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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.05c	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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.05d	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.06	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	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the organization does not use breeders or amendment substrates for crop management.	
2.07.06a	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.06b	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.07.07	Question: Are inorganic fertilizers used? If No, go to 2.07.08	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, the organization only makes use of inorganic products for crop management.	
2.07.07a	Question: Are the grower's inorganic fertilizer records available for review including application records?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, registers are displayed in the format Vegetable nutrition program code F-100-PAM-77, Products used for example calcium nitrate, phosphonitrate, promesol, phosphoric acid, zinc sulphide.	

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, TEPEYAC fertilizer supplier warranty letter dated February 5, 2018, YARA guarantee letter dated January 5, 2018 is shown.</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>Auditor Comments: Does not apply, there is no use of facilities in the ranch, it has a warehouse located in La Minita lands owned by the same organization.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</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>Auditor Comments: No, the crop does not use a storm system.</p>	<p>Possible Points: 0 Points Scored: 0 Score: 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>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</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>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.01c	<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>
2.08.01d	<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>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.01e	<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>
2.08.01f	<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>
2.08.02	<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>Auditor Comments: No, the organization does not use water from the municipal system.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>

2.08.02a	Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.02c.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
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 water used in the cultivation operation comes from 2 deep wells.	
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: Does not apply, No untreated manure close to the operation wells is observed.	

2.08.03b	Question: Is the well designed to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes, it is observed surrounded by cyclonic mesh and controlled access under the responsibility of the irrigator.	
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, it is observed free of risk situations of water sources.	
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, Perimeter Inspection records of the Production Unit are displayed.	
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, the result of microbiological analysis of water sources is shown well 1 10-04-18 Coliform Fecal Coliform Total E.Coli 0, well 2 19-04-18 complete potability < 1.1nmp / 100ml, well 3 21-12- 18 0 cfu.	
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, monthly results are shown.	
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, sanitary procedure SSA1-1993 is shown for the sampling of water for human use and consumption in public and private water supply systems.	
2.08.03h	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: Yes, well and well disinfection format code IT-100-PAM-15 is shown.	
2.08.03i	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Does not apply, at the time of the audit, no inappropriate results are shown.	
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, the crop is irrigated by a drip system	
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, the crop is irrigated by a drip system.	

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, the crop is irrigated by a drip system.							
2.08.03m	Question: Are the crops sub irrigated (also known as seepage irrigation)?	Possible Points: 0 Points Scored: 0 Score: Yes						
	Auditor Comments: No, the crop is irrigated by a drip system.							
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 organization makes use of a superficial source							
2.08.04a	Question: Is surface water in adequate distance from untreated manure?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: Does not apply, No untreated manure close to the reservoirs of the operation is observed.							
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, the reservoir is discovered opened.							
<p>Auditee Comments: Los estanques se mantienen resguardados solo con cercos de malla cuentan con letreros de prohibido el paso a personas ajenas, se mantiene un control micro biológico de dichos estanques el cual es trimestral, y supervisión cada tercer día por el personal de inocuidad</p> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rechazada. La acción correctiva no fue completada.</td> <td>No</td> <td>Possible Points: 7 Points Scored: 0</td> </tr> </table>				CA Accepted?		CB/Auditor Review Comments: Rechazada. La acción correctiva no fue completada.	No	Possible Points: 7 Points Scored: 0
	CA Accepted?							
CB/Auditor Review Comments: Rechazada. La acción correctiva no fue completada.	No	Possible Points: 7 Points Scored: 0						
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, there is no situation of possible contamination to the water source.							
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, well and ponds well disinfection format code IT-100-PAM-15 is shown.							
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 results of the 2 ponds are shown 12-04-18 0, same date same results.							
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, monthly results are shown.							

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, sanitary procedure SSA1-1993 is shown for the sampling of water for human use and consumption in public and private water supply systems.	
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, well and well disinfection format code IT-100-PAM-15 is shown.	
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: Does not apply, at the time of the audit, no inappropriate results are shown.	
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, the crop is irrigated by a drip system	
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, the crop is irrigated by a drip system.	
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, the crop is irrigated by a drip system.	
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, the crop is irrigated by a drip system.	
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, the organization does not use of open systems water.	
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	<p>Question: Is it evident that the water source is free of contamination issues and are measures taken to minimize contamination of the water source?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.05e	<p>Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.05f	<p>Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.05h</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.05g	<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>
2.08.05h	<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>
2.08.05i	<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>
2.08.05j	<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>
2.08.05k	<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>
2.08.05l	<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>
2.08.05m	<p>Question: Are the crops irrigated by flood irrigation or furrow system?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.08.05n	<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>

2.08.06	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, the organization does not use recycled water.	
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	Question: Are microbial control measures for reclaimed water utilized?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.06c	Question: Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.06e	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.06d	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:	
2.08.06e	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:	
2.08.06f	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:	
2.08.06g	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:	
2.08.06h	Question: Are the crops irrigated by a micro irrigation or drip system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.06i	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:	
2.08.06j	Question: Are the crops irrigated by flood irrigation or a furrow system?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.08.06k	Question: Are the crops sub irrigated (also known as seepage irrigation)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.08.07	Question: Are tail water (run off water) systems used in the growing operation? If No, go to 2.08.08.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the organization does not use leftover system water.	
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:	
2.08.07l	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 is a check valve in the wells area.	
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: Does not apply, at the time of the audit, no irrigation equipment is observed without being used.	
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, procedure for mixing agrochemicals code IT-100-PAA-11 is shown.	
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: Does not apply, This activity is not observed during the audit.	
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, procedure for mixing Application of agrochemicals code PR-100-PAA-02 is shown.	
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: Does not apply, This activity is not observed during the audit.	

2.09.03	<p>Question: Is there a documented procedure for the rinsing and cleaning of crop protection equipment?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
<p>Auditor Comments: Yes, it has procedure Cleaning of spray equipment code IT-100-PAA-10</p>		
2.09.03a	<p>Question: If observed, is the rinsing and cleaning of crop protection equipment performed according to the procedure and label instructions?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>Auditor Comments: Does not apply. It does not observed this activity during audit.</p>		
2.09.04	<p>Question: Is there documentation that shows the individual(s) making decisions for crop protection applications are competent?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
<p>Auditor Comments: es, documents of Ing. Esteban Macias Padilla are shown, professional license 2224363 Agronomo in production is shown.</p>		
2.09.05	<p>Question: Is there documentation that shows workers who handle crop protection materials are trained or are under the supervision of a trained individual?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Yes</p>
<p>Auditor Comments: Yes, attendance format code F-200-OCE-15 Subject course BUMA DATE November 01, 2017 instructor Fabiola Rodriguez Cruz is shown.</p>		
2.09.06	<p>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.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
<p>Auditor Comments: Yes, records of crop protection products are shown.</p>		
2.09.07	<p>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.</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>
<p>Auditor Comments: Yes, the product applied is registered for use in the crop in Mexico. T-13b Cauliflower First crop July 5, June 18, 2018, Belt dose 0.075, Movento dose .3 Check Meat Cabrio C dose 04. It shows technical sheets and labels of authorized products applied.</p>		
2.09.07a	<p>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.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
<p>Auditor Comments: Yes, the product applied is registered for use in the crop in Mexico. T-13b Cauliflower First crop July 5, June 18, 2018, Belt dose 0.075, Movento dose .3 Check Meat Cabrio C dose 04. It shows technical sheets and labels of authorized products applied.</p>		
2.09.07b	<p>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.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
<p>Auditor Comments: Yes, the product applied is registered for use in the crop in Mexico. T-13b Cauliflower First crop July 5, June 18, 2018, Belt dose 0.075, Movento dose .3 Check Meat Cabrio C dose 04. It shows technical sheets and labels of authorized products applied.</p>		
2.09.07c	<p>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.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
<p>Auditor Comments: Yes, the product applied is registered for use in the crop in Mexico. T-13b Cauliflower First harvest July 5 18, June 27, 2018, Belt dose 0.075 (1), Movento (3) dose .3 Check Meat Cabrio C SL dose 04. It shows crop records where it can be seen that it has been respected the days to harvest.</p>		

2.09.08	<p>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.</p> <p>Auditor Comments: Does not apply, The producer only makes use of authorized products in the country of origin (Mexico).</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.09.09	<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 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.</p> <p>Auditor Comments: Yes, evidence of compliance by the producer is shown.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.09.10	<p>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?</p> <p>Auditor Comments: Yes, dispatch center temporary storage of empty containers of products for the protection of crops and related Juventino Rosas, Guanajuato. Date 20-06-18 folio 1355.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.09.11	<p>Question: Have documented policies and/or procedures been developed for the monitoring of crop protection application equipment (e.g. calibration procedures, inspections, replacement)?</p> <p>Auditor Comments: Yes, it shows calibration format 8 February 2018 Hagie Up Front brand no. 354-5 capacity 3000 lts.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.09.11a	<p>Question: Is it evident that the equipment used for crop protection applications is in good working order?</p> <p>Auditor Comments: Does not apply, At the time of the audit, no such activity is observed.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>GAP Field Worker Hygiene (Applies to on-the-farm or greenhouse workers not the harvesting workers)</p>		
2.10.01	<p>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?</p> <p>Auditor Comments: Yes, Hygiene regulations: it indicates that working with sick people or with open wounds is forbidden (Workers manifest knowledge of these policies).</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.10.02	<p>Question: Does the growing operation have a documented and implemented policy regarding workers with open sores and wounds?</p> <p>Auditor Comments: Yes, Hygiene regulations: it indicates that working with sick people or with open wounds is forbidden (Workers manifest knowledge of these policies).</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.10.03	<p>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.</p> <p>Auditor Comments: Yes, hygiene regulation: indicates that product that comes in contact with blood should be destroyed (workers manifest knowledge).</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
2.10.04	<p>Question: Does the growing operation have documented and implemented policies prohibiting eating, drinking (including gum chewing) using tobacco in the growing area?</p> <p>Auditor Comments: Yes, Hygiene regulations: it indicates that smoking, eating, spitting, chewing gum (workers manifest knowledge of these policies) is not indicated, graphic signs indicating it are observed.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>

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, the attendance list format is shown, code F-200-OCE-15 Topic Use of first-aid kit, use of toilet, personal toilet, gang of desquelite valle 1 and 2, dated 03-07-18 by instructor Lourdes Garcia Sandoval.	
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, at the time of the audit, health services are available for workers.	
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, the bathrooms are strategically placed at the required distances, as they are mobile toilets.	
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, it is observed placed in the headwaters of the ranch far from the cultivation area.	
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, the operation has 8 toilets for a group of approximately 40 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, graphic signs indicating hygiene procedures for hand washing were observed.	
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, record is shown and clean toilets are observed.	
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, Sanitary free of leaks	
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, cleaning procedure is shown by the health service provider.	
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, at the time of the audit, no evidence of human fecal matter is observed.	

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, the toilets have hand washing stations.	
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, the toilets have hand washing stations, within the required distances.	
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, hand washing stations are located on the outside of mobile toilets.	
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, there are hand washing stations supplied with necessary supplies.	
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, hand washing stations have tanks where gray water is captured.	
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, there is a policy that indicates hand washing.	
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, workers are provided with water to drink.	
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, the containers are observed clean.	
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, the operation has a first aid kit with necessary healing material available in the operation's galley.	
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, garbage containers are observed in the dining area and toilets.	
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, at the time of the audit there are no situations of contamination risk.	

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: Yes, hygiene regulations: it indicates that children are not allowed to enter (general admission policies: children are forbidden).	