



Revision 1



FINAL AUDIT REPORT


CB Registration No. WQS-PGFS-1230-1
 PrimusGFS ID #200929 - Cert:4
 Audited by WQS, LLC.

PrimusGFS Version 3.1

Ver en Español

Operation Type: Farm
 Audit Report Summary

Organization:	AGRO CULTIVOS DEL BAJIO S.P.R. DE R.L. DE C.V./ JUAN JESUS DOMINGUEZ GONZALEZ Contact(s): Clara Cervantes Leonora Leon Blanca Villegas Address: AV. Bosques de Chapultepec No. 307 C 38060 Location: Celaya, Guanajuato, Mexico Phone Number: 4613793712
Operation:	Rancho El Milagro Contact(s): Clara Cervantes Location: 2da Fracción El Moral S/N, cerca del Cerrito, Poblados Apaseo El Grande Apaseo el Grande, Guanajuato 38160, Mexico
Shipper:	COVAMEXSA DE CV
Operation Type:	Farm
Audit Type:	Announced Audit
Audit Scope:	The ranch has 38.4 ha of different crops such as broccoli 10.9 ha, celery 5.5 ha, purple and white onions 8.0 ha, lettuce 4.8 ha and carrot 9.2 ha. The production of the ranch is for 12 months and 4 people are observed, the Manager of Safety, Auxiliary of Safety, Manager of Ranch and Responsible for Irrigation. A tour of the periphery of the ranch was made and the adjacent lands were observed. The water sources were observed. Deep water well, Pond and a drip irrigation system is used. Fertilizer warehouses, agrochemicals, sanitizers, application equipment, Personal Protective Equipment warehouse, empty container warehouse and washing area of the sprayers were observed.
Date Documentation Review Started:	27 Mar 2020 10:30
Date Documentation Review Finished:	27 Mar 2020 17:30
Total Amount of Time on the Documentation Review:	7.00 Hours
Date Visual Inspection Started:	27 Mar 2020 10:30
Date Visual Inspection Finished:	27 Mar 2020 11:11
Total Amount of Time on Visual Inspection:	0.68 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Broccoli, Carrots, Celery, Onions
Similar product(s)/process(es) not observed:	None
Product(s) applied for but not observed:	None
Auditor:	Ricardo Nohra (WQS, LLC.)
Preliminary Audit Score:	96%
Final Audit Score:	99%
Certificate Valid From:	28 May 2020 To 27 May 2021

	Latitude	Longitude	 Click here to see map
	GPS Coordinates:	20° 33' 50"	
	20° 33' 48"	100° 41' 48"	
	20° 34' 3"	100° 41' 58"	
	20° 34' 8"	100° 41' 33"	
	20° 33' 57"	100° 41' 27"	

[View Certificate](#) [Corrective Action Activity](#)

Which input(s) are used in the growing operation?

Subcategory Name	Description
Inorganic Fertilizers	e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.

Which water source(s) is/are used in the growing operation?

Well	What is this water source used for?	Irrigation, Crop protection sprays, Fertigation
	What type of irrigation is used?	Drip
	Does the water come in contact with the edible portion of the crop?	Yes
	Which product grouping is this water source used for?	Brassica Vegetables, Onions, Roots and Tubers, Vegetables, Other
Tail Water	What is this water source used for?	Irrigation, Fertigation
	What type of irrigation is used?	Drip
	Does the water come in contact with the edible portion of the crop?	No
	Which product grouping is this water source used for?	Brassica Vegetables, Onions, Roots and Tubers

Information related to the audited operation

What is the maximum number of workers during peak season?	30	Is work being performed at the time of the audit?	No
Adjacent Land:	Son terrenos dedicados a la produccion de granos basicos como sorgo o maiz, del lado Oeste, del lado Este son terrenos de temporal dedicado a la produccion de granos basicos. Del lado Norte hay produccion de hortalizas y del lado SUr son granos basic	What work is being performed?	
Operation Size:	39 Hectares	Are toilets available at the time of the audit?	Portable Toilet
Cultural Methods	Conventional		

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Broccoli	Observed on the day of audit	From: August To: May	Mexico, United States
Carrots	Observed on the day of audit	From: August To: May	United States, Mexico
Celery	Observed on the day of audit	From: August To: May	Mexico, United States
Onions	Observed on the day of audit	From: August To: May	Mexico, United States

AUDIT SCORING SUMMARY

Pre-Corrective Action Review

Post-Corrective Action Review

Food Safety Management System Requirements	Score:	211	Score:	224
	Possible Points:	229	Possible Points:	229
	Percent Score:	92%	Percent Score:	97%
Module 2 - Farm	Score:	737	Score:	752
	Possible Points:	752	Possible Points:	752
	Percent Score:	98%	Percent Score:	100%
TOTAL	Score:	948	Score:	976
	Possible Points:	981	Possible Points:	981
	Percent Score:	96%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	3	1
Module 2 - Farm	1	0
TOTAL	4	1

SECTIONS:

Food Safety Management System Requirements	Module 2 - Farm
Management System	General
Control of Documents and Records	Site
Procedures and Corrective Actions	Ground History
Internal and External Inspections	Adjacent Land Use
Release of Items/Product	Inspection
Supplier Monitoring/Control	Training
Traceability and Recall	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
Food Defense	Inorganic Fertilizers
	Well
	Tail Water
	Questions for All Irrigation/Water Use
	Pesticide Usage

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: Yes. The policy displayed at the ranch entrance is observed. It is described in SAIA 01. "Quality Policy", which details its vision and mission. It is kept in the manual, which was revised in Jan 2020. It is signed by the General Manager Juan Dominguez.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p> <p>Auditor Comments: Yes. SAIA 02. Organization chart. Describes the areas of the company headed by the General Manager, Production Manager, Manager Admon., And Safety Manager. In the Production area, the positions of Production Coordinator, Tractor Drivers, Butlers, Irrigators and employees in general are described. Signed by General Manager Juan Dominguez on Jan 31/20.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>

1.01.03	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. Document "Safety Committee", consists of 7 people as Management, safety, production. Meetings are every three months and are recorded in "Meeting Minutes", records signed by all members are observed, on topics such as: missing training, analysis scheduling, areas need to be identified, among others, it has been recorded in the minutes from Feb 19, May 19, Aug 19, Nov 19 and Feb 2020.	
1.01.04	Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Document shown "Training program 2019-20". They detail topics for the administrative area such as general policies and safety, cleaning staff such as: management of sanitizers, etc.	
1.01.05	Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Document Preparation, Control, Response and Document Care. Dated Jan 31, 2020. They indicate that a review will be carried out each year by the safety team and General Manager. Quarterly meetings, SAIA internal audit and Module 2 and 4. They have an internal audit report, with non-conformities and a corrective action plan.	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There are guidelines from the LMGA California (Leafy Green Handler Marketing Agreement).	

FSMS Control of Documents and Records		
1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. SAIA Document 4. Creation and control of operating procedures; updated in Jan / 2020, where it is indicated that the safety department is responsible for the documentation.	
1.02.02	Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The document "procedure for the control of records" indicates the receipt of 24 months of storage.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Last season's records are kept in the safety office, this season's records, each area has them, the head of safety makes weekly reviews of the records.	

1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 0 Score: Non-Compliance						
	Auditor Comments: No. The records are not in an organized and recoverable form.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Attached is non-compliance with the root cause, training given to the safety assistant and production assistant, and images that show the before of both folders without index, without separator labels, without cover, without folio number and after them (with index, separator labels, among others) for the efficient search of information.</p> <div style="text-align: right;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td> CB/Auditor Review Comments: The implementation of index and tabs in the folders of documents and records is observed, for an easy organization and recoverable form of documents. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 3 Points Scored: 3 New Score: Total Compliance </td> </tr> </table> </div>				CA Accepted?		CB/Auditor Review Comments: The implementation of index and tabs in the folders of documents and records is observed, for an easy organization and recoverable form of documents.	Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments: The implementation of index and tabs in the folders of documents and records is observed, for an easy organization and recoverable form of documents.	Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance						

1.02.05	Question: Are all records and test results that can have an impact on the food safety program reviewed and signed off by a person responsible for the food safety program?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. It can be seen that the MRL's and Microbiology analyzes were signed by the Safety Manager of the company.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. SAIA Document 4. Creation and control of operating procedures; updated in Jan / 2020, where it is indicated that the safety department is responsible for the documentation.	

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 POE's are kept in a folder in the Safety area where they are available for the areas that occupy them with the prior permission of the Safety Manager.	

1.03.03	Question: Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a SAIA 5 document. Corrective Actions and Preventive Measures. They detail the cause-root identification, carry out work plan, take corrective action, record and monitor to avoid future occurrences.	

1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Log BPA 03 is displayed. "Record of unusual events and corrective actions implemented". They indicate that there have been no unusual events.	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. SAIA 12. Internal audits, indicate annual audits in all operations. They indicate every 12 months the SAIA and 2 audits per season for farm cultivation / harvest.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Document shown: SAIA 13. Management of regulatory inspections, Attention of visits of regulatory inspections and audits of 3rd. part.	
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, there is a third party audit with WQS on Mar 18, 2019. With audit number 172759 and WQS-PGFS-1280.	
1.04.04	Question: Are there documented calibration and/or accuracy verification 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. SAIA 15. Calibration of measuring instruments.	
1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Calibration records of 2 tractor sprayers are maintained. No. 01 for Herbicides, calibrated on Sep / 19 and No. 1436 for insecticides, calibrated on Mar / 20.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. SAIA 8. Handling of retained or rejected products and release.	
1.05.02	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a BPA 29 record. Rejected or Retained Product Log.	
1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. SAIA Document 11. Product Release. and registration is handled.	
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. There is a BPA 29 record. Retained or Rejected Product and Release Log.	
1.05.05	Question: Is there a documented procedure 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. There is the POE SAIA7. Complaints and Returns. There are no complaints for food safety, only for quality of product attributes.	

FSMS	Supplier Monitoring/Control
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1.06.01	Question: Is there a list of approved suppliers and service providers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is the SAIA 9 document. Selection and Monitoring of Suppliers.	
1.06.02	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a Letter of Guarantee from the suppliers of seeds, carafe water, agrochemicals, fertilizers, personal protective equipment, etc.	
1.06.03	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is the SAIA 9 document. Selection and Monitoring of Suppliers. In addition, there is an evaluation matrix of each of the suppliers in the 2019 Supplier Evaluation document.	
1.06.04	Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There are Guarantee Letters for each one of the inputs that are used in the ranch in general and emphasizing food safety aspects.	
1.06.05	Question: Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Agrolab EMA current accreditation for microbiology (A0618060-15) and LMR's (R0757-037-16) are shown.	
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. Document: POE SAIA 10. Product Tracking and Reception and Traceability. Where the output of the product is made with a Remission Note, where the quantity of the product is placed in boxes, sacks, bags or bulk, identifying the Table and the sector from which they have left.	
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Document: POE SAIA 10. Tracking and Receipt of Product and Traceability: They explain the kinds of recovery, functions of the team. It includes contact details, external contact list or buyers, requirements for recovery effectiveness verifications and handling of the recovered product from the market.	

1.07.03	<p>Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?</p>	<p>Possible Points: 10 Points Scored: 0 Score: Non-Compliance</p>
	<p>Auditor Comments: No. There is no Product Recovery Simulation exercise.</p>	
<p>Auditee Comments: Attached is non-compliance with root cause, tracing exercise and recovery of class 3 product with SWOT analysis and the documentation that was used for the tracing exercise: Freight order, receipt of seedling, receipt No. 173940 and receipts 173722 and 173956</p> <p style="text-align: right;">View Files</p>		
		CA Accepted?
<p>CB/Auditor Review Comments: The information required in the question is supported by the recovery exercise carried out by the company. As shown in the attached evidence.</p>		Yes
		<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>

FSMS	Food Defense
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1.08.01	<p>Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?</p>	<p>Possible Points: 5 Points Scored: 0 Score: Non-Compliance</p>
	<p>Auditor Comments: No. there is no food fraud vulnerability assessment</p>	
<p>Auditee Comments: Attached is non-conformity with a root cause, the evaluation of approved suppliers of agro crops in the bajio which allows establishing which are the suppliers, the vulnerability assessment of food fraud of the agro crops company in the bajio, SAIA 09 Pag. 2-4 box It shows the minimum requirements for a supplier to be approved, as well as the fraud control and the individual food fraud vulnerability assessment (of four suppliers) that was carried out to suppliers.</p> <p style="text-align: right;">View Files</p>		
		CA Accepted?
<p>CB/Auditor Review Comments: There is no evaluation that allows you to establish, which are your suppliers that could make you fall into Food Fraud and be able to evaluate each one of them.</p>		No
		<p>Possible Points: 5 Points Scored: 0</p>

1.08.02	<p>Question: Does the company have a documented food defense plan based on the risks associated with the operation?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Document: SAIA 06. Biosecurity Policy. Where the main risks and their minimization and registration plan are described.</p>	

1.08.03	<p>Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There are Biosecurity Policies, Outside Entrance and Good Agricultural Practices, which are required to be signed before entering the ranch, as a preventive measure that we are aware of.</p>	

1.08.04	<p>Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There is a poster in the dining area with 911 emergency telephones and the individual telephone numbers of the Police, Civil Protection, Red Cross and Regional Hospital of the city of Apaseo El Grande, Gto.</p>	

1.08.05	<p>Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Upon entering the ranch you agree to comply with the policies of BPA's, Biosecurity and Income of Visitors, by signing the guestbook.</p>	

FARM		General
2.01.01	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Ing. Clara Cervantes Járegui, is responsible for the food safety program.	
2.01.02	Question: If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization? Informational Gathering Question.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. They do not manage / work under organic agriculture	
2.01.03	Question: Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood and bodily fluids?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is a company safety policy signed by General Manager Jusn Jose Dominguez Gonzalez.	
2.01.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Closed warehouses, a person in charge of the entrance to the ranch, irrigation area and fenced reservoir are observed.	
FARM		Site
2.02.01	Question: Is there a map that accurately shows all aspects of the operation, including water sources and fixtures used to deliver water used in the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A map of the location is observed, pointing to a well, a pond, crop tables, a warehouse and an irrigation head.	
2.02.02	Question: Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. It is identified by Tables and irrigation sectors.	
2.02.03	Question: Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. During the tour no garbage, stagnant water was observed outside.	
2.02.04	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, stacked to prevent pest harborage, away from the growing area)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. During the tour, no storage areas for equipment, platforms, etc. were observed.	
2.02.05	Question: Are garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. During the tour, the garbage cans with bag and cover are observed in the dining area of the ranch.	

2.02.06	<p>Question: Where soil, substrates or fertilizer (e.g., compost) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, product, or any of the water sources? A ZERO POINT DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: Yes. No storage of substrates, compost. Only fertilizers and in adequate storage, on pallet and locked.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.02.07	<p>Question: Where there are fill stations for fuel or pesticides, is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, packaging materials, etc.?</p> <p>Auditor Comments: No. The fuel filling areas are not identified or justified in any POE since the machinery is hired and arrives at the ranch supplied with fuel, but it is not supported.</p> <div data-bbox="250 451 1518 787" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Attached is non-compliance with the root cause, training given to the ranger and images that show the location of the fuel filling area with its respective sign, letter of guarantee from the contracted machinery company (semaq) which guarantees that the filling of fuel It is done outside the ranch facilities, a map of the ranch where the fuel filling area is identified with a yellow circle.</p> <div style="text-align: right; margin-bottom: 5px;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center; font-size: small;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments: Fuel loading areas were identified.</td> <td style="text-align: center; font-size: large; font-weight: bold;">Yes</td> <td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Fuel loading areas were identified.	Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>	<p>Possible Points: 15 Points Scored: 0 Score: Non-Compliance</p>
	CA Accepted?							
CB/Auditor Review Comments: Fuel loading areas were identified.	Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>						
2.02.08	<p>Question: Is the audited area free from animal presence and/or animal activity (wild or domestic)? If Yes, go to 2.02.09.</p> <p>Auditor Comments: Yes. The presence of animals or animal activity is not observed during the tour.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Yes</p>						
2.02.08a	<p>Question: Is there any evidence of fecal matter in the audited area?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.02.08b	<p>Question: Is the fecal matter found in the audited area, a systematic event (not sporadic)? ANY DOWN SCORE IN 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>						
2.02.09	<p>Question: Is the audited area free of evidence of infants and toddlers?</p> <p>Auditor Comments: Yes. During the tour there is no presence of babies in the area.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						

FARM Ground History		
2.03.01	<p>Question: Were growing area(s) used for growing food crops for human consumption last season?</p> <p>Auditor Comments: Yes. It is indicated that for more than 15 years the land has been for agricultural use, planting vegetables in the open ground.</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>
2.03.02	<p>Question: Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.</p> <p>Auditor Comments: No. According to 2.03.01, there are 16 historical years dedicated to growing food. There is no evidence of animal activity in previous years or other uses.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>

2.03.02a	Question: If the growing area has 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: 0 Points Scored: 0 Score: No
	Auditor Comments: No. According to 2.03.01, there are 16 historical years dedicated to growing food. There is no evidence of animal activity in previous years or other uses.	
2.03.03a	Question: If the land was used previously for animal husbandry or grazing land for livestock, has a risk assessment been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04	Question: Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.03.05.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. According to 2.03.01, there are 16 historical years dedicated to growing food. There is no evidence of flooding in previous years or other uses.	
2.03.04a	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:	
2.03.04b	Question: Have soil tests been conducted on the flooded area(s) showing the product and/or 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:	
2.03.04c	Question: If septic or sewage systems adjacent to the growing area were affected by the flood waters, is there a documented inspection after flooding to ensure they are functioning properly and are not a source of contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.05	Question: Has a documented risk assessment been conducted at least annually for the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Document DOC 2 Hazard analysis, updated on Feb 20, 2020 by Clara Cervantes; where different risks are evaluated including the history of the land, adjacent land, sources of water used, contamination with animals, origin of the fertilization materials, among others.	
2.03.05a	Question: If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. No risks were identified.	
FARM	Adjacent Land Use	
2.04.01	Question: Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g., feedlots, 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. No intensive livestock activity is observed with the neighbors.	

2.04.01a	<p>Question: Where there is intensive livestock production on the adjacent land, 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: Is there evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) in proximity to the growing operation? If No, go to 2.04.03.</p> <p>Auditor Comments: No. The animals, grazing area, corrals, etc. were not observed on the day of the audit.</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 and wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) and their waste from entering the growing area (e.g., vegetative strips, windbreaks, physical barriers, berms, fences, diversion ditches)?</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 non-synthetic amendment stored and/or applied on adjacent land? If No, go to 2.04.04.</p> <p>Auditor Comments: No. No manure storage was observed.</p>	<p>Possible Points: 10 Points Scored: 10 Score: No</p>
2.04.03a	<p>Question: Where present, have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or non-synthetic 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	<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, etc.)? If No, go to 2.04.05.</p> <p>Auditor Comments: No. The terrain is flat, no leaching fields are observed.</p>	<p>Possible Points: 10 Points Scored: 10 Score: No</p>
2.04.04a	<p>Question: Where the growing area is situated in a higher risk location, 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: Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?</p> <p>Auditor Comments: Yes. No potential risks are observed on adjacent land, the houses located on the south side of the ranch, are against the slope of the ranch, leaving the ranch in the highest part, avoiding runoff towards the ranch.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
2.04.05a	<p>Question: Have appropriate measures been taken to mitigate risks related to nearby operations?</p> <p>Auditor Comments:</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>

2.04.06	Question: Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01.	Possible Points: 15 Points Scored: 15 Score: No
	Auditor Comments: No. No human fecal material was observed during the tour on the adjacent grounds.	
2.04.06a	Question: Where there is evidence of human fecal matter in the adjacent land, are there adequate controls in place to mitigate risk (e.g., access controls (barriers), distance from the growing area and equipment, crop type and maturity, land condition, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

FARM	Inspection
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2.05.01	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is an internal audit with the original PrimusGFS v3.1 format made on Jan 13, 2020. In addition to a registry in free format of Nonconformities and its corrective action plan.	
2.05.02	Question: Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is the "Control of Agrochemical Warehouse"; Record, it is done every time there are Warehouse Entries or Exits.	
2.05.03	Question: Are all chemicals stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a temporary warehouse for pesticides, satizers, detergents and fertilizers, which is kept under lock and key by the ranch manager. The containers are clean, closed, original label.	
2.05.04	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. Food grade grease is not used in the field.	
2.05.05	Question: Are the crop, ingredients (including water), food contact packaging and food contact surfaces within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No adulteration in the crop and tools is observed during the audit.	

FARM	Training
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2.06.01	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: Total Compliance
	Auditor Comments: Yes. The program shown indicates the topics of the good practice policies, BUMA, tentative dates and the person responsible for giving the topics.	
2.06.02	Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering from any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not actual records).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Document "POE 6.2 Product Contaminated with Blood and Return of Sick Workers and Visitors to the Field.	

2.06.03	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Document "Employee Default Report";.	

FARM	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
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2.07.01	Question: Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There are 2 trailers with 2 mobile toilets, one for each gender.	

2.07.01a	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: Total Compliance
	Auditor Comments: Yes. The trailers with the mobile toilets (2) move to the irrigation table or sector, on the main roads, according to where the work crew moves.	

2.07.01b	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: Total Compliance
	Auditor Comments: Yes. On the day of the visit and during the tour NO leaks or cracks in toilets are observed.	

2.07.01c	Question: Is there a documented 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: Total Compliance
	Auditor Comments: Yes. Suction is performed, which shows the procedure to empty the waste and the permit issued by Sanitary Moviles de Celaya	

2.07.01d	Question: Are toilets constructed of materials that are easy to clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The toilets are plastic.	

2.07.01e	Question: Are the toilet materials constructed of a light color allowing easy evaluation of cleaning performance?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The toilets are observed in blue with white.	

2.07.01f	Question: Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. During the tour, the rolls of toilet paper are observed and the inventories of toilet paper are observed with daily movement.	

2.07.01g	Question: Are the toilet facilities and hand washing stations clean and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The toilets were observed clean, cleaning is carried out every third day when there is daily activity or every week when there are only the 3 basic employees in the ranch and it is recorded in document POE 6.4 "Cleaning and Maintenance of Sanitary Ware";.	

2.07.02	Question: Is hand washing signage posted appropriately?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The "Hand Wash" sign is located on the sink.	

2.07.03	<p>Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The trailers have their hand washing station in the middle of the toilets.</p>	
2.07.03a	<p>Question: Are the hand wash stations designed and maintained properly (e.g., ability to capture or control rinse water to prevent contamination onto product, packaging, and growing area, free of clogged drains, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The handwashing water goes to a reservoir where it is sucked as well as the toilets.</p>	
2.07.03b	<p>Question: Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Hand washing stations are observed outside the bathrooms.</p>	
2.07.03c	<p>Question: Are hand wash stations adequately stocked with unscented soap and paper towels?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The day of the audit was observed the sinks with soap without smell and towel in roll for the drying of hands.</p>	
2.07.04	<p>Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. On the day of the audit, hand washing was observed after using the toilets of the ranch base employees.</p>	
2.07.05	<p>Question: Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The day of the personal audit with wounds, sores, burns, etc. was not observed.</p>	
2.07.06	<p>Question: Is jewelry confined to a plain wedding band and watches are not worn?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The day of the personal jewelry audit was not observed.</p>	
2.07.07	<p>Question: Worker personal items are not being stored in the growing area(s) or material storage area(s)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The day of the audit was not observed. Personal objects are placed on the tables in the dining room.</p>	
2.07.08	<p>Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The day of the personal audit was not observed smoking, eating, etc.</p>	
2.07.09	<p>Question: Is fresh potable drinking water readily accessible to workers?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. On the day of the audit, drinking water was observed in plastic jugs in the dining room for the workers.</p>	

2.07.09a	Question: Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Disposable cups for the worker were not observed on the day of the audit	
2.07.10	Question: Are first aid kits adequately stocked and readily available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. On the day of the audit, the complete first-aid kit stocked with healing material is observed.	
2.07.11	Question: Are there adequate trash cans placed in suitable locations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The day of the audit is observed garbage cans in the dining room and sinks.	
2.07.12	Question: Have any potential foreign material issues (e.g., metal, glass, plastic) contamination issues been controlled?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No metal, glass are observed during the tour.	

FARM	Inorganic Fertilizers
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2.08.06	Question: Is the operation using inorganic fertilizers as an input? (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.) Informational Gathering Question.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. Inorganic fertilizers are used. Example: Urea, Ammonium Sulfate, Magnesium Sulfate Phosphonitrate, Sulmag, among others.	
2.08.06a	Question: Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Biosolids are not used, etc.	
2.08.06b	Question: Are there fertilizer use records available for each growing area, including application records?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Log "Fertilizer application" is displayed. includes, date, product, dose, applicator, method, etc.	
2.08.06c	Question: Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The fertilizer supplier issued a letter of guarantee specifying that the heavy metal content is within the acceptable limits of tolerances within the levels allowed in international standards, of the products it supplies.	

FARM	Well
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2.09.02a	Question: Are generic E.coli tests conducted on the water (taken from the closest practical source of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. They are carried out annually. Last analysis was on 03 Jun 19. The results obtained were: Total Coliforms, Fecal Coliforms and E coli 0 CFU / 100 ml.	

2.09.02b	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: Total Compliance
	Auditor Comments: Yes. There is POE 4 Water Use / Chemical or microbiological contamination. Where the corrective actions to be taken in case of adverse results are explained. And the identification of samples.	
2.09.02c	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is POE 4 Water Use / Chemical or microbiological contamination.	
2.09.02d	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. No, there have been no adverse results.	
2.09.02e	Question: Are there records of any anti-microbial water treatment (e.g. chlorination, U.V., ozone, etc.), and is testing current and available?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. No, there have been no adverse results.	
2.09.02f	Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is the "Well Inspection" log.	

FARM	Tail Water
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2.09.06a	Question: Are generic E.coli tests conducted on the water (taken from the closest practical source of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Microbiological analyzes of the pond water are available. Microbiological analyzes were performed on Jan 14, 20, resulting in total, fecal, and E coli 0 CFU / 100 ml.	
2.09.06b	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: Total Compliance
	Auditor Comments: Yes. It has POE 04. Use of Water / Chemical and microbiological contamination. The subject of taking and identifying samples has been developed.	
2.09.06c	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. It has POE 04. Use of Water / Chemical and microbiological contamination. Corrective Actions have been developed in case of having adverse analyzes.	
2.09.06d	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. There have been no adverse results.	
2.09.06e	Question: Are there records of any anti-microbial water treatment (e.g. chlorination, U.V., ozone, etc.), and is testing current and available?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. There have been no adverse results.	

2.09.06f	Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The pond inspection log is kept and is done on a daily basis.	

FARM	Questions for All Irrigation/Water Use
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2.09.07	Question: Is dryland farming used in the growing operation?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, rainfed or temporary agriculture is not used, since well water, pond and drip irrigation have been declared.	

2.09.08	Question: Is there a documented assessment for each water source covering animal access, upstream contamination/runoff, proper well condition, water treatment, backflow, maintenance, cross contamination from leaching, recirculating water systems, etc., as applicable?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. there is a risk assessment on water sources from both the well and the pond.	

2.09.09	Question: Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. a check valve is installed to prevent backflow to the main water source, well, pond or fertilizer tank.	

2.09.10	Question: If the operation stores water (tank, cistern, container), is the storage container well maintained?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a maintenance program and logbook for the pond.	

FARM	Pesticide Usage
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2.10.01	Question: Are there up-to-date records of all pesticides applied during the growing cycle? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Some records of agrochemical application were observed. They indicate dosage, pest, trade name, active ingredient, safety intervals, applicator, etc.	

2.10.02	Question: Do records show that pesticides and their use are in compliance with all requirements of label direction, national (e.g., EPA) registration and any federal, state or local regulations and guidelines? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. According to what was observed in the records shown on the day of the audit, the inputs used have a COFEPRIS record. eg, Broccoli (Mustang Max, Massada and Lucanal), Onion (Mustang Max), Celery (Movento) and Carrot (Bravo 720)	

2.10.03	Question: Where products are destined for export, do records show that only pesticides approved for use in destination market(s) are used and are in compliance with all requirements of label direction, national (e.g., EPA) registration and any federal, state or local regulations and guidelines? Corrective actions are required if a non-compliance. If corrective actions are not provided and acceptable by the certification body a failure of the audit is scored.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. MRL analyzes are observed, for example: (Broccoli) 25oct19 / Boscalid 0.036 ppm, Pyraclostrobin Trazas; (Onion) 20mar20 / Cyhalotrin 0.012, Azoxystrobin TRazas and Teboconozale 0.088; (Lettuce) 08mar19 / <LCL and (Celery) 140319. / Azoxystrobin 0.140, Chlorathalonil 1,752 and Spiretetramat 0.011. Which are within the MRLs of Mexico and the US.	

2.10.04	<p>Question: Where products are destined for export, are there records showing that pre-harvest intervals and application rates are sufficient to meet MRL entry requirements of the country of export? Records show any non-compliant product is diverted to a market where it meets requirements. Corrective actions are required if a non-compliance. If corrective actions are not provided and acceptable by the certification body a failure of the audit is scored.</p> <p>Auditor Comments: N / A. No applications of unregistered products are observed in Mexico.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.10.05	<p>Question: For those pesticides that are not registered for use on the target crops in the country of production or if the country does not have, or has a partial legislative framework to cover pesticides, can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? Corrective actions are required if a non-compliance. If corrective actions are not provided and acceptable by the certification body a failure of the audit is scored.</p> <p>Auditor Comments: Yes. According to application logs, observed dose and MRL analysis</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.06	<p>Question: Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any federal, state or local regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: Yes. The intervals indicated by the label on the days to harvest are complied with, as recorded in the pesticide application log.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.07	<p>Question: Is there a documented procedure for the mixing/loading of pesticides?</p> <p>Auditor Comments: Yes. It has in POE 5.8 Pest Control and Water Management / Mixing and Loading of Pesticides.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
2.10.08	<p>Question: Is there a documented procedure for the application of pesticides?</p> <p>Auditor Comments: Yes. There is the POE 5.1 Pesticide Application.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
2.10.09	<p>Question: Is there a documented procedure for the rinsing and cleaning of pesticide equipment?</p> <p>Auditor Comments: Yes. There is POE 5.2 Cleaning of Spray Equipment.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
2.10.10	<p>Question: Is there documentation that shows the individual(s) making decisions for pesticide applications are competent?</p> <p>Auditor Comments: Yes. We have the title of Agronomy Engineer from the Tecnológico de Roque for Blanca Estela Villegas M., who is responsible for agrochemical applications.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.11	<p>Question: Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?</p> <p>Auditor Comments: Yes. The fumigators have training sessions, in charge of the agrochemical warehouse by Ing. Juan Flores on 08 / Jan / 20</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.10.12	<p>Question: Are pesticides stored without risk of contamination, in a locked, dedicated area with legible labels, and are empty pesticide containers held and disposed of according to their label and/or regulatory instructions?</p> <p>Auditor Comments: Yes. On the day of the visit the closed warehouse was observed, closed with a key by its manager, and no products were observed since it is only temporary and only what is applied is provided.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
2.10.13	<p>Question: Is it evident that the equipment used for pesticide applications is in good working order?</p> <p>Auditor Comments: N / A. Application equipment not observed</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

2.10.14	Question: Are restricted entry interval (REI) signs posted in the area(s) where pesticide applications occur?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. it has the signs of "Campo Recién Fumigado", with the field of application date and field release.	