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## Audited By NSF International (307047) Costco Produce Growing Area Addendum v09–12–2014

Customer(s)	Agricom LTDA
	Contact:Patricia Villanueva
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	Santiago Metropolitana N/A
	Chile
	Phone Number: 56–3225190
	Email(s):pvillanueva@agricom.cl
Audit Type:	Growing Area Addendum
Foreman or Contact Person (and email):	Rosa Astudillo
Location/City:	Maria Pinto
State:	Melipilla
Country:	Chile
Date Audit Started:	01/27/2016 10:00
Date Audit Finished:	01/27/2016 12:00
Commodity(ies):	Almonds, Avocado, Lemons, Oranges, Pomelo
Auditor:	Francisco Fuentes (NSF International Costco
Tuultui .	Addendums)
Audit Percentage Score:	100%
Announced Audit?	Yes
Audit Scope:	

Additional Report Links Report and Corrective Action Summary See The Result Comparison

## Corrective Actions Response

Note: This link must be used in order to notify that you are taking action in the corrective measures for questions that were not in full compliance.

## Sections:

Costco Wholesale Addendum to Food Safety Audit

Costco	Wholesale Addendum to Food Safety						
Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1 Has the grower developed Good Agricultural Practice manuals that include all aspects of their growing areas?		Full	10	10		GAP Manual has chapter for adjacent land, irrigation water, ground history, crop nutrition and crop protection, and employee aspect higiene. GAP Manual developed by Agricom.	

2	Is each growing area/commodity covered under a third-party food safety audit during all growing seasons?	Full	10	10	The field has a GlobalGAP certificate valid to: May 25, 2016, issued by NSF.
3	Has a pre-season risk assessment been performed?	Full	10	10	The pre–season risk assessment cover all chemical, biological and physical dangers to the product.
4	When product is being grown specifically for Costco, is there a copy of the Costco product specification on-site?	N/A	0	0	The product is delivered to several exporters (Propal and Agricom)
5	Is the grower following all required pre-harvest interval time periods as required by crop protection, chemical labels, manufacturers recommendations and national & local standards?	Full	10	10	According recorded pre-harvest intervals, date of application and date of harvest, complying of pre-harvest intervals is observed. Multiresidue analisys results: Product Lab Report Date Result Lemons Labser 15–2664111 April, 14, 2015 Clorpirifos etilo (0,13) Almonds Agriquem AL-15/77682 Dec 22, 2015 No detections Pomelo Agriquem Al-15/77681 Dec 22, 2015 No detections Oranges Labser 15–2687959 May, 20, 2015 Acetamiprid(0,27
6	Does the growing operation follow a pesticide application recording program?	Full	10	10	The pesticide application recording has the GlobaGAP format. There is an order and confirmation for every application with all de information.
7	Are pesticides applied by licensed/permitted/certified application personnel as required by prevailing regulation or if no regulation exists, then by properly trained applicators?	Full	10	10	Rosa Astudillo, trained on manage and safe use of plant protection product. Official Sag Card N° SAG RM – 0330.
8	Is there evidence of fecal contamination in proximity to the growing area or any storage area? This refers to a single account of human or domestic animal fecal matter and/or systemic evidence of wild animal fecal matter.	Full	10	10	There is no evidence of fecal contamination in proximity to the growing area. There is no evidence of human or domestic animal matter fecal and systemic evidence of wild animal fecal matter.
9	If a grower ships their product to more than one packer/shipper, do they adequately perform product trace back and trace forward exercises or a mock recall, specific to their operation, at a minimum of once a year, within a two hour time frame? If a grower ships all of their product to one packer/shipper and is covered under a Corporate Recall Program, at minimum do they have the following: A copy of a recent mock recall (initiated and provided by the packer/shipper, not necessarily from their operation) and a copy of the Corporate Recall Program? Revised 09/12/14	Full	10	10	The grower ships their product to: Agricom and Propal. Date of mock recall exercise: December 11, 2015 sent to NSF (Avocados).
10	Is microbial testing conducted to verify the adequacy of water used for irrigation, pesticide and fertilization applications, frost/freeze protection and heat stress? Is	Full	10	10	Application and drinking water: Lab Agrolab, source: well, Report 122912 issued on Dec 16, 2015. Res

testing conducted according to the risk assessment for the operation, for microbial pathogens of concern and standard indicators of fecal contamination? (Generic E. coli and/or fecal coliforms). Revised 09/12/14 (MPN/100mL): CT: <1,8, CF: <1,8, Ecoli:<1,8. Irrigation wáter: Lab Agrolab report 122912 Issued on dec 16, 2015. Result (MPN/100mL): CT:7900, CF: 4900, Ecoli:4900. Source: Puangue River. High risk of contamination of fresh produce is not observed.

Audit Scoring Summary						
Costco Wholesale Addendum to Food Safety Audit	Score	90				
	Possible Points	90				
	Percent Score	100%				
🚺 Total	Score	90				
	<b>Possible Points</b>	90				
	Percent Score	100%				