

Audited By NSF International (308028) Costco Produce Harvest Crew Addendum v12-01-2015

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Ranch(s)	Sociedad Agricola El Ranchillo Dos Ltda. Contact: Daniela Lizama Address: Fundo Ranchillo, Hijuela 2 Fundo Santa Emilia Callejon Los Aromos s/n Chile Chile 0 Chile Email(s): Sociedad Agricola El Ranchillo Uno Ltda. Contact: Daniela Lizama Address: Fundo Ranchillo, hijuela 2, Fundo Santa Emilia Callejon Los Aromos Chile Chile 0 Chile Email(s):
Audit Type:	H.C. Addendum
Foreman or Contact Person (and email):	Rosa Astudillo
Location/City:	Chile
State:	Chile
Country:	Chile
Date Audit Started:	01/27/2016 12:00
Date Audit Finished:	01/27/2016 14:00
Commodity(ies):	Almonds, Hass Avocado, Lemons, Oranges, Pomelo
Auditor:	Francisco Fuentes (NSF International Costco 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 Audit							
Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1	Has a pre-harvest risk assessment been performed on each growing area within seven days of the beginning of harvest?	Full	10	10		Reference pre-harvest risk assessment: Ref BPA09/ANA01.	
2	Does the harvest crew have a third-party food safety audit during each growing season? If an operation grows more than one commodity, separate audits will be required, if harvesting practices are not similar.	Full	10	10		The field has a GlobalGAP certificate valid to: 25.4.2016 issued by NSF (extended certificate)	
3	Is there a documented food safety training program for all personnel, that includes new, temporary and existing employees and are records kept?	Full	10	10		â€¢ Personnel trained on January 04, 2016. â€¢ Several trainings are conducted during the season as staff joined harvest.	
4	Is there an adequate number of field sanitation units, a minimum of 1 for each group of 20 workers?	Full	10	10		â€¢ There are "2" chemical toilets for "20" workers. â€¢ There are mobile chemical and fixed toilets. â€¢ There are enough toilets for all the workers on field.	
5	Are toilet facilities maintained in a clean and sanitary manner, adequately stocked with supplies and within a 5 minute walk for all employees?	Full	10	10		â€¢ The toilets observed have soap, water, paper toilet and disposable towel. They are clean. The toilets are within a 5 minutes walk for all employees.	
6	Are functioning hand wash stations maintained in a clean and sanitary manner, adequately stocked with supplies and within a 5 minute walk for all employees?	Full	10	10		â€¢ The hand wash stations are clean, with soap, water, and disposable towel. They are within a 5 minute walk for all employees.	
7	Are hand wash stations located outside restroom facilities, in order for hand washing activities to be observed by supervisors?	Full	10	10		â€¢ The hand wash stations are located outside toilets. â€¢ The hand wash stations are next to toilets.	
8	Is hand washing required before starting work, after breaks, after using restrooms and at any other time hands become contaminated?	Full	10	10		â€¢ There is a procedure for hand washing published on toilets. Employees wash their hands correctly. Employees are asked about washing of hands, they answered correctly.	
9	Does the operation have a written policy stating that employees are prohibited from wearing and/or bringing items such as, but not limited to the following, which could be a source of product	Full	10	10		â€¢ There is a policy signed by manager. During the visit to harvest the employees	

	contamination: jewelry, watches, clothing with sequins or studs, bobby pins, false eyelashes and eyelash extensions, long nails, false nails, and nail polish?				are complying.  There is a procedure of hygiene in harvest with this items. During the visit to harvest the employees are complying.
10	Are employees with obvious sores, infected wounds or infectious illnesses prohibited from having direct contact with exposed food products or food contact packaging? Is this a written policy?	Full	10	10	There is a policy signed by manager. During the visit to harvest the employees are complying.  There is a procedure of hygiene in harvest with this items. During the visit to harvest the employees are complying.
11	Is there a written policy stating that smoking, eating, spitting, chewing gum or tobacco, drinking (other than water), urinating and defecating is not permitted in any growing or storage area?	Full	10	10	There is a policy signed by manager. During the visit to harvest the employees are complying.  There is a procedure of hygiene in harvest with this items. During the visit to harvest the employees are complying.
12	Is there a written policy stating that if any commodity comes in contact with blood or other bodily fluids, they will be destroyed?	Full	10	10	There is a policy signed by manager. During the visit to harvest the employees are complying.  There is a procedure of hygiene in harvest with this items. During the visit to harvest the employees are complying.
13	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.
14	If gloves are used, are they provided by the grower/harvest company and not Latex or powder-free Latex?	Full	10	10	The gloves are provided by de grower. Nitrile gloves are observed.
15	Are picking bags, picking carts and stands, gloves, knives, clippers, aprons and all items worn or used by harvest crew employees covered under equipment storage and control procedures and on a written cleaning schedule and records kept?	Full	10	10	The material of harvest (scissors, bags and bins) are controlled by the grower. The clothes to use by the workers is describes in procedure of harvest.
16	Are picking bags, picking carts and stands, gloves, knives, clippers, aprons and all items worn or used by harvest crew employees kept clean and in good repair?	Full	10	10	The material of harvest are clean and manteined in good conditions.
17	Does the operation have a written pest control program, to cover storage areas for product and packaging?	Full	10	10	The pest control program is developed by external company (Agrosan). The program includes all storage facilities.

18	Are product and packaging free of insects, rodents, birds, reptiles and mammals or any evidence of them?	Yes	10	10	N/A). Product is not packed in field.
19	Does the operation have a written pest control program to cover harvest equipment storage areas?	Full	10	10	The pest control program is developed by external company (Agrosan). The program includes all storage facilities.
20	Is harvest equipment free of insects, rodents, birds, reptiles and mammals or any evidence of them?	Full	10	10	Harvest equipment and tools, and harvest equipment storage areas are free of insects, rodents, birds, reptiles and mammals or any evidence of them.
21	For field packed product, are finished product sell units marked with a use-by, sell-by or packed-on date or code that can be used for traceability / recall purposes? Auditors must review Costco item specifications, for field packed product, provided by Costco buyers, which are to be available on-site.	N/A	0	0	(N/A). Product is not packed in field.
22	If reusable containers are used in the operation, are they made of food grade materials?	Full	10	10	Certificate of food grade materials indicate than trays, bags and bins are made of food grade materials.
23	If reusable containers are used in the operation, are they on a written cleaning program?	Full	10	10	Procedure of Cleaning for harvest equipment.
24	For commodities where using wood bins is the industry standard, are written cleaning and repair programs in place? If possible, efforts must be made to reduce the use of wood bins.	N/A	0	0	Wood bins is not used.
25	Are all surfaces that produce comes in contact with accessible and cleanable? Question is for all countries; CFR applies only to U.S.. (U.S. only) Please refer to 21CFR Part 174–178, for a list of approved materials.	N/A	0	0	N/A). Product is not packed in field.
26	Is harvesting equipment on a written cleaning and sanitizing program and records kept?	Full	10	10	Packing SSOP programm available. This program includes bags, scissors, restrooms. It use chlorine (between 200 and 500 ppm.
27	Is product free from contamination/ adulteration?	Yes	10	10	The "supervisor", "harvest chief", etc. review the fruit. The fruit is reviewed in collection points by supervisor.
28	Is product free from mishandling by workers, such as, but not limited to, using cloths or towels to remove dirt and/or debris from product?	Full	10	10	Cleaning materials are not used to clean the product. This practice is prohibited. The review of fruit is visual only.
29	Are primary (food contact) packaging suppliers required to have documented monitoring programs in place that check compliance to specifications, legal requirements and lot coding? Is there a requirement for a third-party audit? Do primary packaging suppliers perform a trace forward and trace back exercise at least twice per year? Primary packaging suppliers can either be overseen by the	N/A	0	0	N/A). Product is not packed in field.

Grower or the Packinghouse, depending on which is most appropriate for the operation. If product is field-packed, it makes more sense for the grower or ranch to have the oversight. Question is for all countries. Below is only for Costco U.S. Costco U.S. will accept a Letter of Guarantee through 12/16. Effective 01/17, Costco U.S. will require that all primary packaging suppliers have a third-party food safety audit.

Audit Scoring Summary		
 Costco Wholesale Addendum to Food Safety Audit	Score	250
	Possible Points	250
	Percent Score	100%
 Total	Score	250
	Possible Points	250
	Percent Score	100%