UNITED SAFETY AGENTS

FSVP

COMPLIANCE PLAN

AVA JANE'S KITCHEN LLC

Name of FSVP Importer

ACEITERA MEVI MEXICO S.A.DE C.V.

Name of Foreign Supplier

UNREFINED AVOCADO OIL

Name of Product

MARCH 03, 2018 / APRIL 28, 2021

Date of Initial Verification / Reverification

APRIL 28, 2024 | OR THREE YEARS FROM APRIL 28, 2021, IF NO CHANGE

Date of FSVP Plan Expiration

COMPLETE & APPROVED | PER-BATCH ACTIONS RECOMMENDED

Status of Review

NUMBER TWO

Version

– Confidential –

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OVERVIEW *of* FSVP PLAN

Title 21 of the Code of Federal Regulations requires that *". . . for each food you import; you must develop, maintain, and follow an FSVP that provides adequate assurances that your foreign supplier is producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 (regarding hazard analysis and risk-based preventive controls for certain foods) or 419 (regarding standards for produce safety), if either is applicable, and the implementing regulations, and is producing the food in compliance with sections 402 (regarding adulteration) and 403(w) (if applicable) (regarding misbranding with respect to labeling for the presence of major food allergens) of the Federal Food, Drug, and Cosmetic Act. . ."* for each product *(and each foreign supplier of each product)* that our client imports, United Safety Agents (USA) has been engaged to undertake and successfully complete all requisite actions on our client's behalf. USA has leveraged our 95 years of combined food-safety and FDA-regulatory experience to analyze, verify, build and maintain this FSVP plan that our client will now use to keep in compliance with the FDA's FSVP regulations.

INSTRUCTIONS

Please review this FSVP plan in its entirety and sign where indicated. 21 C.F.R., §1.510 requires that this FSVP plan be kept on file for a minimum of two years after their use is discontinued. All records must be legible and stored to prevent deterioration or loss. If requested in writing by the FDA, you must send records to the Agency electronically, or through another means that delivers the records promptly. Offsite storage of records, including records maintained by other entities in accordance with §1.504, §1.505, or §1.506, is permitted if such records can be retrieved and provided onsite within 24 hours of request for official review. Electronic records are considered to be onsite if they are accessible from an onsite location. Records obtained by the FDA in accordance with this subpart are subject to the disclosure requirements under part 20 of this chapter. **Please contact United Safety Agents immediately to report a change in a foreign supplier's process or status**, in the case of an FDA inspection, or with any questions that you may have via email at info@unitedsafetyagents.com, via fax at +1 888 557 2649, or via phone at +1 888 551 7403.

TERMS & DEFINITIONS

FSVP Importer *(Importer)*. The importer is the U.S. owner or consignee of an article of food that is being offered for import into the United States. **U.S. owner or consignee** means the person in the United States who, at the time of U.S. entry, either owns the food, has purchased the food, or has agreed in writing to purchase the food.

Foreign Supplier *(Supplier)*. The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

Qualified Individual *(QI)*. Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

Verified & Approved. Verified & approved means only that actions were taken to fulfill regulatory obligations. It does NOT mean that the product(s) listed in this FSVP plan is/are safe to consume or ready for human consumption.

RULES *of* USE

This FSVP plan is considered proprietary, privileged and confidential. It may not be reproduced in whole, or part, nor may it be shared with any third party – including a customer – without the prior written consent of United Safety Agents. All FSVP plans and are bound under the terms of the Agreement which has been made between your company and United Safety Agents. Please see ***https://www.unitedsafetyagents.com/rulesofuse*** for more information.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

21 C.F.R., §1.506 (a), (a)(2), (b), and (c) require that written procedures are established and followed to ensure that food is imported from approved suppliers only and that these procedures provide adequate assurance that the hazards requiring a control in the imported food have been significantly minimized or prevented. 21 C.F.R., §1.506 (d) requires that *"... Except as provided in paragraphs (d)(2) and (3) of this section, before importing a food from a foreign supplier, [an FSVP Importer] must determine and document which verification activity or activities listed in paragraphs (d)(1)(ii)(A) through (D) of this section, as well as the frequency with which the activity or activities must be conducted, are needed to provide adequate assurances that the food [an FSVP Importer] obtain[s] from the foreign supplier is produced in accordance with paragraph (c) of this section. Verification activities must address the entity or entities that are significantly minimizing or preventing the hazards or verifying that the hazards have been significantly minimized or prevented (e.g., when an entity other than the grower of produce subject to part 112 of this chapter harvests or packs the produce and significantly minimizes or prevents the hazard or verifies that the hazard has been significantly minimized or prevented, or when the foreign supplier's raw material supplier significantly minimizes or prevents a hazard). The determination of appropriate supplier verification activities must be based on the evaluation of the food and foreign supplier conducted under §1.505."* As an FSVP Agent or Qualified Individual, USA's FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled in a manner that is at least equivalent to the FDA's domestic standards. in order to accomplish this goal, documentation of a foreign supplier's processes, procedures and control methods will be required. Understanding that all foods may not share identical hazards - their control(s) also not being identical - USA utilizes a variety of foreign supplier verification activities to verify that a food's hazards have been significantly minimized or prevented. USA's determination of appropriate supplier verification activities is based on an evaluation of a specific food, its relevant hazards, and its corresponding foreign supplier. The following activities may be used to satisfy the requirements of 21 C.F.R., §1.506 (a), (a)(2), (b), (c), and (d):

A foreign supplier's Hazard Analysis and Critical Control Point *(HACCP)* plan may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's HACCP plan will be included within this FSVP plan.

An onsite audit of a foreign supplier's facility may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's onsite audit report will be included within this FSVP plan.

Sampling and testing of a food may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's reviewed sampling and testing results will be included within this FSVP plan.

A foreign supplier's relevant food safety record(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's relevant food safety record(s) will be included within this FSVP plan.

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FOREIGN SUPPLIER VERIFICATION PROCEDURES

Continued from previous page.

Certifying documents for a foreign supplier's Qualified Individual(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the certifying documents for a foreign supplier's Qualified Individual(s) will be included within this FSVP plan.

A food's nutritional label(ing) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the food's nutritional label(ing) will be included within this FSVP plan.

Completion of the FSVP Importer's Supplier Assessment Questionnaire and/or the FSVP Importer's Allergen and Intolerance Questionnaire may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the completed Questionnaire(s) will be included within this FSVP plan.

Documentation that a foreign supplier is in, and under the regulatory oversight of, a country whose food safety system FDA has officially recognized as comparable or determined to be equivalent to that of the United States, and that the food is within the scope of that official recognition or equivalency determination, and that the foreign supplier of the food is in good compliance standing with the food safety authority of the country in which the foreign supplier is located may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.

Documentation that a foreign supplier meets the definition of a qualified facility (as defined by §117.3 or §507.3) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.

The FSVP Importer may rely upon performance of activities by other entities. If the FSVP Importer relies upon supplier verification activities conducted by another entity, the FSVP Importer will review and assess the results of these activities. Notation and documentation of the FSVP Importer's review and assessment will be recorded in this FSVP plan, including documenting that the determination of appropriate verification activities was made by a Qualified Individual.

When the FSVP Importer determines that a hazard in a food will be controlled by the foreign supplier and is one for which there is a reasonable probability that exposure to the hazard will result in serious adverse health consequences or death to humans or animals, the FSVP Importer will require a copy of the foreign supplier's annual onsite audit results. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's annual onsite audit results will be included within this FSVP plan. After initial verification, the FSVP Importer will require that the foreign supplier provide copies of their annual onsite results at least annually thereafter.

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FOREIGN SUPPLIER VERIFICATION PROCEDURES

Continued from previous page.

It may be required that the FSVP Importer conduct or obtain documentation of other (not previously mentioned) appropriate supplier verification activity(s) based on the foreign supplier's performance and the risk associated with the food. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the supplier verification activity(s) will be included within this FSVP plan.

FREQUENCY *of* VERIFICATION PROCEDURES

All above noted foreign supplier verification procedures and activities will be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Please refer to document-specific notes found on pg. 11, Ongoing Document Requirements found on pg. 12, Additional Recommendations found on pg. 21, and Verification Timeline found on pg. 23 for information about the frequency of verification procedures.

USE *of* APPROVED SUPPLIERS ONLY

Food and/or food-related products should only be imported from foreign suppliers that have been verified to the standards of FSVP. Prior to importation, all steps necessary to successful verify that a foreign supplier's food safety processes and procedures meet the requirements of FSVP *(and other applicable regulations)*, must be undertaken. Once complete, the product specific FSVP plan - created by United Safety Agents – will denote a supplier's status on the Title Page of each plan. Importation may occur if the following three parameters are met: 1) the FSVP plan's status does not read "Denied" or other wording denoting that product is not currently approved for import; 2) the date of importation will fall within one calendar year *(365 days)* from the plan's noted "Review End" date, and 3) there are no outstanding issues or changes in the supplier's processes and/or procedures since the noted "Review End" date.

CORRECTIVE ACTIONS

The FSVP Importer will take prompt corrective actions if it determines that a foreign supplier does not produce food consistent with the written assurance, and in compliance with applicable processes and procedures that provide same level of protection as FDA requirements. If the FSVP Importer determines by means other than verification activities that a foreign supplier does not produce food in compliance with applicable processes and procedures that provide the same level of protection as FDA requirements, it will conduct an investigation to determine whether the FSVP should be modified accordingly. Such corrective actions are dependent upon the specific circumstances of the deviation but could include: the complete discontinued use of the foreign supplier, or the discontinued use of the foreign supplier until the cause or causes of noncompliance, adulteration, or misbranding have been adequately addressed.

IDENTIFICATION *of* FSVP IMPORTER

The FSVP Importer will ensure that, for each line entry, the following information is provided to U.S. Customs and Border Protection: 01) FSVP Importer's Business Name; 02) FSVP Importer's Electronic Mail Address; and 03) The FSVP Importer's FDA acceptable UFI *(Unique Facility Identifier)* such as a DUNS number.

Supplier: Aceitera Mevi Mexico S.A.de C.V.

Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: April 13, 2021 Review End: April 28, 2021

UNITED STATES CODE *of* FEDERAL REGULATIONS

The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.

- ☑ **101.** §101.1–101.108. Food Labeling.
- ☐ **106.** §106.1–106.160. Infant Formula Requirements Pertaining to Current Good Manufacturing Practice, Quality Control Procedures, Quality Factors, Records and Reports, & Notifications.
- ☐ **110.** §110.3–110.110. Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- ☐ **111.** §111.1–111.610. Current Good Manufacturing Practice in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements.
- ☐ **112.** §112.1–112.213. Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption.
- ☐ **113.** §113.3–113.100. Thermally Processed Low-Acid Foods Pkged in Hermetically Sealed Containers.
- ☐ **114.** §114.3–114.100. Acidified Foods.
- ☑ **117.** §117.1–117.475. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.
- ☐ **120.** §120.1–120.25. Hazard Analysis and Critical Control Point (HACCP) Systems.
- ☑ **121.** §121.1–121.401. Mitigation Strategies to Protect Food Against Intentional Adulteration.
- ☐ **123.** §123.3–123.28. Fish and Fishery Products.
- ☐ **129.** §129.1–129.80. Processing/Bottle Drinking Water.
- ☐ **131.** §131.3–131.206. Milk and Cream.
- ☐ **133.** §133.3–133.196. Cheeses & Related Products.
- ☐ **135.** §135.3–135.160. Frozen Desserts.
- ☐ **136.** §136.3–136.180. Bakery Products.
- ☐ **137.** §137.105–137.350. Cereal Flours.
- ☐ **139.** §139.110–139.180. Macaroni & Noodle Products.
- ☐ **145.** §145.3–145.190. Canned Fruits.
- ☐ **146.** §146.3–146.187. Canned Fruit Juices.
- ☐ **150.** §150.110–150.160. Fruit Butters, Jellies, Preserves, and Related Products.
- ☐ **152.** §152.126. Fruit Pies.
- ☐ **155.** §155.3–155.201. Canned Vegetables.
- ☐ **156.** §156.3–156.145. Vegetable Juices.
- ☐ **158.** §158.3–158.170. Frozen Vegetables.
- ☐ **160.** §160.100–160.190. Eggs and Egg Products.
- ☐ **161.** §161.30–161.190. Fish and Shellfish.
- ☐ **163.** §163.5–163.155. Cacao Products.
- ☐ **164.** §164.110–164.150. Tree Nut and Peanut Products.
- ☐ **165.** §165.3–165.110. Beverages.
- ☐ **166.** §166.40–166.110. Margarine.
- ☐ **168.** §168.110–168.180. Sweeteners and Table Sirups.
- ☐ **169.** §169.3–169.182. Food Dressings and Flavorings.
- ☑ **170.** §170.3–170.285. Food Additives.
- ☐ **179.** §179.21–179.45. Irradiation in the Production, Processing and Handling of Food.
- ☐ **190.** §190.6. Dietary Supplements.
- ☐ **501.** §501.1–501.110. Animal Food Labeling.
- ☐ **507.** §507.1–507.215. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals.
- ☐ **570.** §570.3–570.280. Food Additives.
- ☐ **579.** §579.12–579.40. Irradiation in the Production, Processing, & Handling of Animal & Pet Food.

Note: List is not exhaustive. Other regulations may be applicable.

Supplier: Aceitera Mevi Mexico S.A.de C.V.

Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: April 13, 2021 Review End: April 28, 2021

21 C.F.R. §1.500–§1.514

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- ☒ **§1.500.** What Definitions Apply to This Subpart?
- ☒ **§1.501.** To What Foods Do the Requirements in This Subpart Apply?
- ☒ **§1.502.** What Foreign Supplier Verification Program *(FSVP)* Must I Have?
- ☒ **§1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- ☒ **§1.504.** What Hazard Analysis Must I Conduct?
- ☒ **§1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- ☒ **§1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- ☐ **§1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- ☒ **§1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- ☒ **§1.509.** How Must the Importer Be Identified at Entry?
- ☒ **§1.510.** How Must I Maintain Records of My FSVP?
- ☐ **§1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufac turing Practice Regulation?
- ☒ **§1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- ☐ **§1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- ☒ **§1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages 27 through 35 for substantiation of the FSVPQI's / PCQI's qualifications and certifications.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ATTESTATION *of* REVIEW & ASSESSMENT

21 C.F.R., §1.506, (d)(3) provides that *"You may rely on a determination of appropriate foreign supplier verification activities . . . made by an entity other than the foreign supplier if you review and assess whether the entity's determination regarding appropriate activities. . . . You must document your review and assessment, including documenting that the determination of appropriate verification activities was made by a qualified individual."* **Please review this FSVP plan in its entirety and document your review below.**

I, _____ certify that I reviewed this FSVP plan on _____ and found
type name *today's date*

its contents to be acceptable.

Reviewer's Name: _____

Reviewer's Signature: _____

Reviewer's Title: _____

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

DESIGNATION *of* ROLES & SUMMARY *of* REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Ava Jane's Kitchen, LLC FDA FEI: FFR: 13836148690

Physical Address: 1809 W Frankford Road, No. 160 DUNS No.: 08-031-2669

City: Carrollton State: Texas, 75007-4645 Country: United States

Mailing Address: P.O. Box 297

City: Bend State: Oregon, 97709 Country: United States

Phone Number: Email Address: michele@avajaneskitchen.com

Name *of* Representative(s): Michele Title: Commercial Rep.

FOREIGN SUPPLIER &/OR MANUFACTURER *as defined by §1.500*

Company Name: Aceitera Mevi Mexico S.A.de C.V. FDA FFR: 17479749656

Manufacturing Address: Km 2 + 800 B1 Carretera Cd. Guzman - Zapotiltic FDA FEI: 3010348687

City: Huescalapa Province/Territory: Jalisco, 49610 Country: Mexico

Office Address: Km 2 + 800 B1 Carretera Cd. Guzman - Zapotiltic

City: Huescalapa Province/Territory: Jalisco, 49610 Country: Mexico

Phone Number: +523411006140 Email Address: calidad@aceiteramevi.com.mx

Name *of* Representative(s): Mr. José Luis Sánchez García Title: QC / QA

QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent/QI Name: Claudio Innocenti Signature: Claudio Innocenti

Title: Partner & Preventive Controls Qualified Individual. Date: April 28, 2021

Agent/QI Name: William J. Barber Signature: W. J. Barber

Title: Preventive Controls Qualified Individual. Date: April 28, 2021

SUMMARY *of* REVIEW

Details *of* Product(s)	*Is foreign supplier expected to implement controls for*			**Comments**
	Biological Hazards	**Chemical Hazards**	**Physical Hazards**	
Unrefined Avocado Oil (8.4oz) Intended to be used for cooking. Product Code: 26ACT16. Branded By: Ava Jane's Kitchen. Category Name: Oil Products. Category Number: 1. Subcategory Name: Cooking Oils.	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	Verified & Approved. — Per batch testing results requested. — See Addendum.
	☐ FSVP Importer	☐ FSVP Importer	☐ FSVP Importer	
	☐ Disclosure	☐ Disclosure	☐ Disclosure	
	☐ Customer	☐ Customer	☐ Customer	

Preventive Control or Disclosure Rqd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. *See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information.* *Required* *Recommended* *Confirm efficacy of previously applied control(s)*

Supplier: Aceitera Mevi Mexico S.A.de C.V.

Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: April 13, 2021 Review End: April 28, 2021

REGISTER *of* SUBSTANTIATING DOCUMENTS

HAZARD ANALYSIS

☐ *Requested* ☐ *Required* ☐ *Received* ☐ *Reviewed*

NOTES Aceitera Mevi Mexico S.A.de C.V.'s HACCP Plan for Extra Virgin Avocado Oil received.
Dated: March 10, 2020.
Version: No. 2.
Prepared By: Gabriela Rosales on August 20, 2018.
Note: We respectfully request that an updated copy of the supplier's HACCP/HARPC Plan be provided for evaluation.

ON-SITE AUDIT

☐ *Requested* ☐ *Required* ☐ *Received* ☐ *Reviewed*

NOTES Aceitera Mevi Mexico S.A.de C.V.'s FSSC 22000 V 4.1 Audit Report received.
Dated: June 24, 2019 Note: Updated/new Audit Report requested.
Audit Grade: Not available / Unknown.
Number of Minor Non-conformities: 3. With corresponding corrective actions.
Note: On-site audit report was not relied upon to approve this foreign supplier.

Mr. José Luis Sánchez García's FSSC 22000 Internal Auditor Certificate received.
Dated: June 12, 2019 Note: Updated/new Certificate requested.

SAMPLING OR TESTING RESULTS

☐ *Requested* ☐ *Required* ☐ *Received* ☐ *Reviewed*

NOTES Certificate of Analysis received from supplier.
Dated: July, 2020; November 2020; March 16, 2021; Etc.
Tested for: Aflatoxins, Heavy Metals, Pesticides, Mold/Biological Hazards.
Laboratory: SIASA and Eurofins.
Results: Negative or below threshold.
Note: We respectfully recommend that per-batch certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified chemical hazards (preferably by an ISO 17025-accredited laboratory).

OTHER FOOD SAFETY RECORDS

☐ *Requested* ☐ *Required* ☐ *Received* ☐ *Reviewed*

NOTES Completed Foreign Supplier FSVP Questionnaire received.
Dated: April 13, 2021
Completed by: Mr. Jose Luis Sanchez Garcia.
Note: Supplier certifies that product is in ready-to-eat-form.

Aceitera Mevi Mexico S.A.de C.V.'s Measures of Cross-contamination Prevention Procedure, Cleaning Facilities Procedure, Water Use and Management Procedure, Glass and Brittle Plastic Control Procedure, Pest Control Procedure, Waste Control Procedure, and Recall Plan received

PRODUCT LABELING

☐ *Requested* ☐ *Required* ☐ *Received* ☐ *Reviewed*

NOTES Product Label received. Avocado is not a top-8 allergen. Labeling is in compliance with Part 403(w) of the Federal Food, Drug, and Cosmetic Act in so far as it is not misbranded with respect to the presence of food allergens. See Analysis & Determination of Allergenic Hazard(s) for details.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Nutrition Labeling and Education Act (NLEA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

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Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: April 13, 2021 Review End: April 28, 2021

VERIFICATION FREQUENCY *for* UPDATED DOCUMENTS

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA's review and determination of the supplier's compliance history and food safety program, the following food safety documents will be required accord to their individually-marked time interval.

FACILITY FOOD SAFETY PLAN

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

HACCP PLAN / HARPC PLAN

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

ON-SITE AUDIT RESULTS

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

LABORATORY TESTING RESULTS

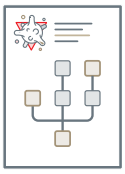
- ☑ if positive results are returned
- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☐ on an annual basis
- ☑ on a per-batch/shipment basis
- ☑ Chemical ☑ Biological
- ☐ *other:*

FDA REGISTRATION

- ☑ if a change or update occurs
- ☑ bi-annual basis *(regardless of change)*

FACILITY LICENSE

- ☐ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☑ *not applicable*



RECALL PLAN

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

PRODUCT LABEL

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

QUALIFICATIONS

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

IMPLEMENTATION RECORDS

- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☐ on an annual basis
- ☐ on a per-batch/shipment basis
- ☐ *other:*

FSVP QUESTIONNAIRE

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

NOTES

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

unitedsafetyagents.com/documents

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

21 CFR part 1, subpart L, §1.505(a)(1)(iii)(A)(C), and elsewhere requires that a foreign supplier's compliance history be evaluated, including whether the foreign supplier is the subject of an FDA Warning Letter(s), Import Alert(s), or other FDA compliance action(s) related to food safety. The following constitutes the results of this evaluation.

RESULTS *of* EVALUATION

Date *of* Action	Description *of* Action
January 06, 2015	IMPORT REFUSAL Product Code: 26YCT99 \VEGETABLE OILS NOT MENTIONED Refusal Charges: 3721 Shipment ID: DN5-0087960-1/1/1/ FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions. Import Refusal was taken into consideration prior to approval. Supplier's compliance history has not included any refusal since 2015. Initial FSVP verification occurred on or around January 06, 2015.

Covers: Aceitera Mevi Mexico S.A.de C.V. FEI: 3010348687 Date: April 28, 2021

Note: Results may not be exhaustive. FSVP Importer should conduct independent inquiry.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

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REVISION LOG *for* FSVP PLAN

Version No.	Date *of* Change	Description *of* Revision
No. 01	March 03, 2018	Product and supplier underwent initial FSVP verification.
No. 02	April 28, 2021	Foreign Supplier and product underwent reverification. Additional and/or updated food safety documents were requested, received, and added to FSVP. FSVP content and format was updated to reflect recent FDA Guidance document(s) and/or regulatory statues that became applicable since initial verification, or previous reverification.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ANALYSIS & DETERMINATION *of* BIOLOGICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☐ ***Bacillus cereus*** ☐ ***Clostridium botulinum*** ☐ ***C. perfringens*** ☐ ***Brucella spp.*** ☐ ***Campylobacter spp.*** ☐ ***Pathogenic E. coli*** ☐ ***Salmonella spp.*** ☐ ***S. aureus*** ☐ ***L. monocytogenes*** ☐ ***Trichinella spiralis*** ☐ ***Giardia lamblia*** ☐ ***Shigella spp.*** ☐ ***Other***	–	–	Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures. ——— SUPPLIER CONTROL MEASURES ——— 01. FDA does not recognize any biological hazards in reference to this product type / category. Appendix 1 (Hazards Tables) Category: Oil Products Subcategory: Cooking Oils ———————NOTE——————— Product is intended to be used for cooking and will not be ingested in its current state. All product is positively released by PCQI.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards. ——————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Category: Oil Products Category No.: 1 Subcategory: Cooking Oils Storage: n/a (Glass Bottle) ——————— ———————

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ANALYSIS & DETERMINATION *of* CHEMICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☐ ***Drug residues*** ☐ ***Heavy metals*** ☐ ***Industrial chemicals*** ☐ ***Pesticides*** ☒ ***Mycotoxins/Toxins*** ☐ ***Radiological*** ☐ ***Unapproved colors & additives*** ☐ ***Chemical hazards due to mis-formulation*** ☐ ***Other***	1	2	Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by natural toxins prior to production. Details: COA required of each batch of raw material received - Supplier Approval Program – Unloading/Loading Practices. GMPs cover the receipt, monitoring, and validation. Presence of heavy metals and other chemicals in product. 02. Supplier subjects finished product to laboratory testing on a regular basis to confirm that product is free all FDA identified chemical hazards. Details: Certificate of Analysis received. Dated: July, 2020 November 2020 March 16, 2021. Tested for: Aflatoxins, Heavy Metals, Pesticides, Mold/Biological Hazards. Laboratory: SIASA and Eurofins. Results: Negative or below threshold. 03. PCQI closely monitors formulation and production. 04. All product is positively released by PCQI. ————————NOTE———————— We respectfully recommend that per-batch certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified chemical hazards (preferably by an ISO 17025-accredited laboratory).	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards. ——————————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Category: Oil Products Category No.: 1 Subcategory: Cooking Oils Storage: n/a (Glass Bottle) ——————————— ———————————

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ANALYSIS & DETERMINATION *of* ALLERGENIC HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☒ ***Undeclared allergens - Incorrect label*** ☒ ***Undeclared allergens - Cross-contact*** **ALLERGENS** ☐ ***Milk*** ☐ ***Eggs*** ☐ ***Fish*** ☐ ***Shellfish*** *(Crustacean)* ☐ ***Tree nuts*** ☐ ***Peanuts*** ☐ ***Wheat*** ☐ ***Soybeans*** ☐ ***Sesame****	3	3	Allergens themselves can not be directly controlled. However, the presence of allergens – or a given allergen – can be controlled. The presence of allergenic hazards can be effectively controlled through the utilization of a number of control measures, including – but not limited to – staff training for common food allergens, avoiding cross-contact, and proper food labeling. These may be effective methods to ensure that allergens are not ingested by a person who will be experience a negative reaction. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier certifies that: A) there are NO allergens handled on site. B) a documented allergen control program is in use. C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination. D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area. ———NOTE——— ---------- Labeling Requirements ---------- - Food Allergen Labeling and Consumer Protection Act - ---------- - Nutritional information (not appliance to bulk). - Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5). - Quantity of contents (21 CFR 101.7). - Statement of identity (21 CFR 101.3). - Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22). - Ingredient statement if the product has two or more ingredients (21 CFR 101.4). - Presence of major food allergens (21 U.S.C. 343(w)). - Percent juice (21 CFR 101.30), when applicable.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control the hazard posed by allergenic adulteration. Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Nutrition Labeling and Education Act (NLEA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import. ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Category: Oil Products Category No.: 1 Subcategory: Cooking Oils Storage: n/a (Glass Bottle)

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

*Per Food Allergy Safety, Treatment, Education and Research Act, food packages will need to reflect allergen labeling for sesame beginning on January 1, 2023.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ANALYSIS & DETERMINATION *of* ENVIRONMENTAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☐ ***Recontamination with environmental pathogens.*** ☐ ***Bacterial pathogen survival of a lethal treatment.*** ☐ ***Bacterial growth and/or toxin formation due to lack of time / temperature control.*** ☐ ***Recontamination due to lack of container integrity.*** ☐ ***Bacterial growth and/or toxin formation due to poor formulation control.*** ☐ ***Bacterial growth and/or toxin formation due to reduced oxygen packaging.*** ☐ ***Other***	–	–	Hazards posed by ineffective processes or environmental pathways can be controlled by the utilization of Current Good Manufacturing Practices, positively releasing finished product, avoiding cross-contamination, carefully monitoring production process, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures. ——— SUPPLIER CONTROL MEASURES ——— 01. FDA does not recognize any environmental hazards in reference to this product type / category. Appendix 1 (Hazards Tables) Category: Oil Products Subcategory: Cooking Oils ———————NOTE——————— Product is intended to be used for cooking and will not be ingested in its current state. All product is positively released by PCQI.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards. ——————————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Category: Oil Products Category No.: 1 Subcategory: Cooking Oils Storage: n/a (Glass Bottle) ——————————— ———————————

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ANALYSIS & DETERMINATION *of* PHYSICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☐ ***Metal*** ☒ ***Glass*** ☐ ***Extraneous Matter*** ☐ ***Plastics*** ☐ ***Stones*** ☐ ***Wood*** ☐ ***Natural Component of Food*** ☐ ***Other***	1	2	Physical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the utilization of an operational and calibrated metal detector during and/or after the production process, sieving raw material and/or finished product, optical sorting machinery, visual inspection, appropriate and consistent raw material supplier approval methods, and/or through the utilization of a number of other appropriate control measures. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier has put in place a facility-wide Glass and Brittle Plastic Control procedure to control hazards posed by physical agents. Glass and Brittle Plastic Control Procedure Inspection Procedures, Actions Steps / Corrective Actions, Procedure to Deal with Product Contamination, and Control of Approvals and Changes 02. Supplier sieves incoming finished product. 03. All product is positively released by PCQI. ———————NOTE——————— We recommend that FSVP Importer independently confirm that product is free from glass (create and follow SOPs) prior to distribution.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards. ——————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Category: Oil Products Category No.: 1 Subcategory: Cooking Oils Storage: n/a (Glass Bottle) ——————— ———————

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ASSESSMENT *of* FOREIGN SUPPLIER

1.0 SUPPLIER INFORMATION

1.1. Supplier name: Aceitera Mevi Mexico S.A.de C.V.

1.2. Supplier address: Km 2+800 B1 Carretera, Cd. Guzman - Zapotiltic Huescalapa, Jalisco 49610, Mexico

1.3. Products manufactured/supplied: Unrefined Avocado Oil (Cooking Oil)

1.4. Is the supplier certified to a food safety standard and audited regularly? ☒ Yes ☐ No ☐ N/A

GFSI Standard: FSSC 22000 (ISO 22000)

1.5. Is the standard GFSI benchmarked/recognized? ☒ Yes ☐ No ☐ Other *(see Addendum)*

1.6. Has the supplier provided specifications? ☒ Yes ☐ No

1.7. Has the supplier completed a Supplier Assessment and an Allergen Questionnaire? ☒ Yes ☐ No

1.8. Have the supplier's specifications and/or completed questionnaires been evaluated by USA's PCQI(s)?

☒ Yes ☐ No *PCQI(s):* *C. Innocenti (PCQI. Member, USA LLC)*

2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs? ☒ Yes ☐ No

2.2. Does the supplier have SOP in place for each procedure in the production & release of product? ☒ Yes ☐ No ☐ N/A

2.3. Does the supplier have allergen controls in place to prevent cross-contamination? ☒ Yes ☐ No ☐ N/A

3.0 SUPPLIER PERFORMANCE HISTORY

3.1. Does the supplier have a HACCP/PC plan for each product manufactured for the importer? ☒ Yes ☐ No ☐ N/A

3.2. Has the supplier's HACCP/PC plan been reviewed and approved by USA's PCQI(s)? ☒ Yes ☐ No

PCQI(s): *C. Innocenti (PCQI. Member, USA LLC)*

3.3. To the best of USA's knowledge, has the supplier been the subject of a public FDA Alert/Warning Letter?

☐ Yes ☒ No ☐ N/A *Description:* *No, Import Alert & Warning Letter search-results, which were conducted on – or about – the Review End date, have been attached to this FSVP Plan.*

3.4. Has the supplier supplied a product that needed to be recalled for a food safety reason? ☐ Yes ☒ No ☐ N/A

Description: *No, as of this FSVP Plan's Review End date, USA has no knowledge of any recall undertaken by supplier.*

Continued onto next page.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

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ASSESSMENT *of* FOREIGN SUPPLIER

3.0 SUPPLIER PERFORMANCE HISTORY *(Continued)*

3.5. Has the supplier supplied out of specification product excluding quality issues? ☐Yes ☒No ☐N/A

3.6. Has importer conducted microbiological testing for all lots imported from the supplier? ☐Yes ☐No ☒N/A

3.7. Has any lot tested positive for chemical, physical or biological hazards? ☐Yes ☒No ☐N/A

Description of the incident and the corrective actions taken by the supplier: *No, as of this FSVP Plan's Review End date, USA has no knowledge of any lot/batch testing positive for any FDA-identified hazard(s).*

3.8. Has the supplier provided timely and adequate responses to all requests and issues related to food safety?

☒Yes ☐No *Description:* *Yes, supplier (either directly, or through the FSVP Importer) has provided timely and adequate responses to our inquiries and requests.*

4.0 SUPPLIER APPROVAL

4.1 Have USA's PCQI(s) identified and evaluated the known and reasonably foreseeable hazards for each product imported from the supplier and are there preventive controls in place to adequately control the hazards?

☒Yes ☐No *PCQI(s):* *C. Innocenti (PCQI. Member, USA LLC)*

4.2. After reviewing all hazards and the supplier's performance, have USA's PCQI(s) determined appropriate verification activities that will be conducted and documented on an ongoing basis to verify the preventive controls are effectively controlling the hazard(s)? ☒Yes ☐No

PCQI(s): *C. Innocenti (PCQI. Member, USA LLC)*

4.3 **Is the foreign supplier approved for import into the United States under this FSVP plan?** ☒Yes ☐No

Comments: *Supplier has been verified and their products have been approved for importation.*

Additional Recommendations:

USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified chemical hazards.

Supplier follows CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis (or sooner if necessary). This FSVP will expire one year from its above the above noted "Review End" date or three years from its above the above noted "Review End" date if no changes are made.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

REVIEW *of* GENERAL FOOD SAFETY PROGRAM

Claims Made Against Product

No claims have been made against the raw materiel / product type.

Overview *of* Foreign Supplier's Commercial Operation

Plant Processing: Pesticide level certification submitted on goods entering the plant. Washing and sanitizing procedure in place to eliminate any micro organisms present. Sanitizer concentration levels checked to ensure against over dosing and effective sterilization properties. Other prerequisite controls are in place covering all other production procedures. PCC (TITAN ≥ 50 ppm), filtration is in place to eliminate any potential micro organisms. Bottling disciplines: The humidity of the finished product does not allow the growth of pathogenic microorganisms. A specific cleaning and sanitizing procedure for tanks has been implemented. Filling: The low humidity of the finished product does not allow the growth of pathogenic microorganisms. A GPHP program has been implemented. We also have a certificate for the bottles Filtering: The material the filter is made of will not cause any severe damage to the consumer's body. The filters are food grade. And it is used under the recommendations of the provider. Filling The low humidity of the finished product does not allow the growth of pathogenic microorganisms. A GPHP program has been implemented. We also have a certificate for the bottles.

Testing Program & Accreditation

Supplier utilizes raw material inspection and approval procedures to control for hazards posed by natural toxins prior to production. Supplier subjects finished product to laboratory testing on a regular basis to confirm that product is free all FDA identified chemical hazards. Details: Certificate of Analysis received. Dated: July, 2020; November, 2020; March 16, 2021. Tested for: Aflatoxins, Heavy Metals, Pesticides, Mold/Biological Hazards. Laboratory: SIASA and Eurofins. Results: Negative or below threshold.

NOTE

We respectfully recommend that per-batch certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified chemical hazards (preferably by an ISO 17025-accredited laboratory).

Supplier & Product Allergen Information

Supplier certifies that: A) there are NO allergens handled on site, B) a documented allergen control program is in use, C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination, D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Nutrition Labeling and Education Act (NLEA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

Packaging Type & Shipping / Handling Requirements

Supplier certifies that packaging is accredited for food use. Ambient shipping and handling requirements.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

REVIEW *of* GENERAL FOOD SAFETY PROGRAM

Supplier GFSI Status & Historical Performance

Supplier appears to be following CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import.

Close Supplier Monitoring

No. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis, or sooner if necessary.

General Comments & Verification Timeline

Supplier follows CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis (or sooner if necessary). This FSVP will expire one year from its above the above noted "Review End" date or three years from its above the above noted "Review End" date if no changes are made.

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

NOTE

It is recommended that a full micro screen on 2 batch lots of the Avocado Oil Mevi Oil is conducted in an accredited lab facility on an ongoing annual basis. No Lab certification evidence was presented for the appraisal.

We respectfully recommend that per-batch certificate(s) of analysis be provided for testing conducted to determine that product has been effectively processed to control for all FDA identified chemical hazards (preferably by an ISO 17025-accredited laboratory).

We recommend that FSVP Importer independently confirm that product is free from glass (create and follow SOPs) prior to distribution.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ADDENDUM

NOTE

Labeling Requirements

The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 requires food manufacturers to label food products that contain an ingredient that is or contains protein from a major food allergen in one of two ways.

The first option for food manufacturers is to include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major allergen does not appear elsewhere in the ingredient statement. For example: Vanilla Waffers Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean oil, and/or cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring) salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono-and diglycerides (emulsifier)

The second option is to place the word "Contains" followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in type size that is no smaller than the type size used for the list of ingredients. For example: Contains Wheat, Milk, Egg, and Soy

Food Allergen Labeling and Consumer Protection Act

- Nutritional information (not appliance to bulk).
- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).
- Quantity of contents (21 CFR 101.7).
- Statement of identity (21 CFR 101.3).
- Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22).
- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).
- Presence of major food allergens (21 U.S.C. 343(w)).
- Percent juice (21 CFR 101.30), when applicable.

Avocado is a subtropical fruit that is sensitive to chill injury when exposed to low temperatures, even if they are over the freezing point (for example, 2 to 4ºC). The main symptoms of chilling injury are black stains in the epidermis and a grey or brown discoloration in the mesocarp. another symptom is the alteration of internal metabolism, which leads to an increase of the levels of anaerobic respiration and, as a consequence, of abnormal metabolites, resulting in the development of foul taste and odor. However, the effects of chilling injury in avocados is clearly seen only when the fruit is ripe, which in some cases may be too late for marketing effects. However, refrigeration slows the speed of biological processes in the fruit, delaying ripening and senescence. In the case of avocado, storage under refrigeration should not exceed 30-40 days. In order to guarantee a higher efficiency in the refrigeration treatment, a pre-cooling process. Fungal damage: Anthracnose (Colletotrichum gloeosporioides) is the cause of a fungal infection that is considered of major importance.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ADDENDUM

INTENTIONALLY

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Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

ADDENDUM

INTENTIONALLY

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Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Animal Food

delivered by Lead Instructor

Charles Nolan

completed on

07/09/2020

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Susan M. Hays, Executive Director
Association of American Feed Control Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AAFCO Association of American Feed Control Officials

Certificate # 223faa17

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

09/14/2018

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # d2e9c287

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

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FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

delivered by Lead Instructor

Amanda Evans

completed on

07/25/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # 2d697331

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

09/14/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AFDO

Certificate # d2e9c287

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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Bob Bauer

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05/31/2018

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Institute for Food Safety and Health

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

Gerald Wojtala, Executive Director
International Food Protection Training Institute

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

Certificate # d2e9c287

Joseph Corby, Executive Director
Association of Food and Drug Officials

AFDO

Produce Safety ALLIANCE

AFDO
ASSOCIATION OF FOOD & DRUG OFFICIALS SINCE 1896

Certificate of Training

is awarded to

Claudio Innocent

in recognition for having successfully completed
the Produce Safety Alliance course:

PSA Grower Training Course

Delivered by PSA Lead Trainers and/or PSA Trainers
Cara Fraver, Laura McDermott, Yolanda Gonzalez, Lindsey Pashow

Class Number
NY-180712-GR
Grower ID Number
50447
Training Date and Location
7/12/2018–7/12/2018
Voorheesville, NY

Joseph Corby
Executive Director, AFDO

Elizabeth A. Bihn, Ph.D.
Produce Safety Alliance Director

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Mirasol Mohal

completed on
06/05/2019

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Steve Mandernach, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti

AFDO

Certificate # ed6f0b58

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

tina coil

completed on
06/13/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

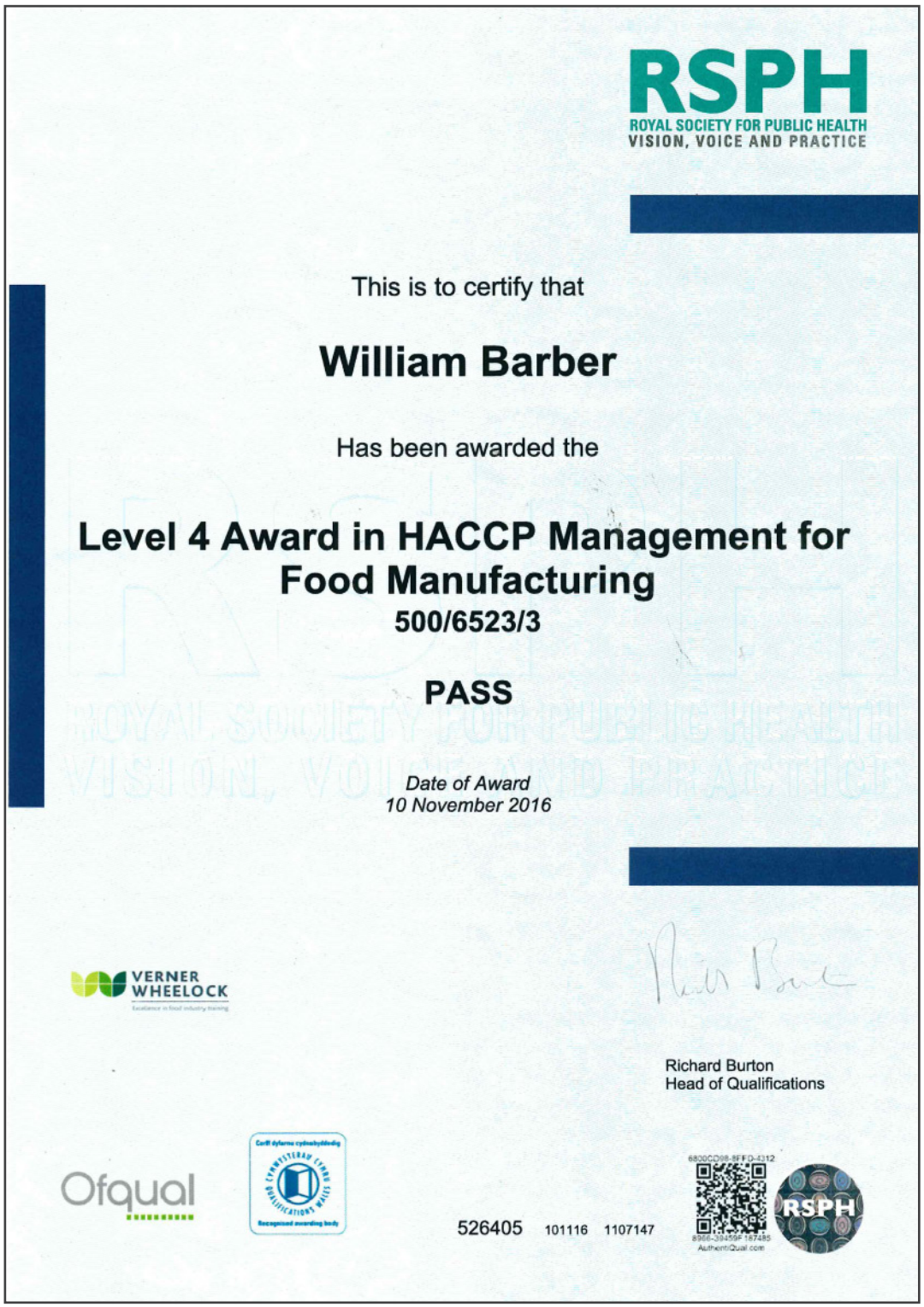
AFDO

Certificate # 917b0241

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT



RSPH
ROYAL SOCIETY FOR PUBLIC HEALTH
VISION, VOICE AND PRACTICE

This is to certify that

William Barber

Has been awarded the

Level 4 Award in HACCP Management for Food Manufacturing

500/6523/3

PASS

Date of Award
10 November 2016

VERNER WHEELOCK

Richard Burton
Head of Qualifications

Ofqual

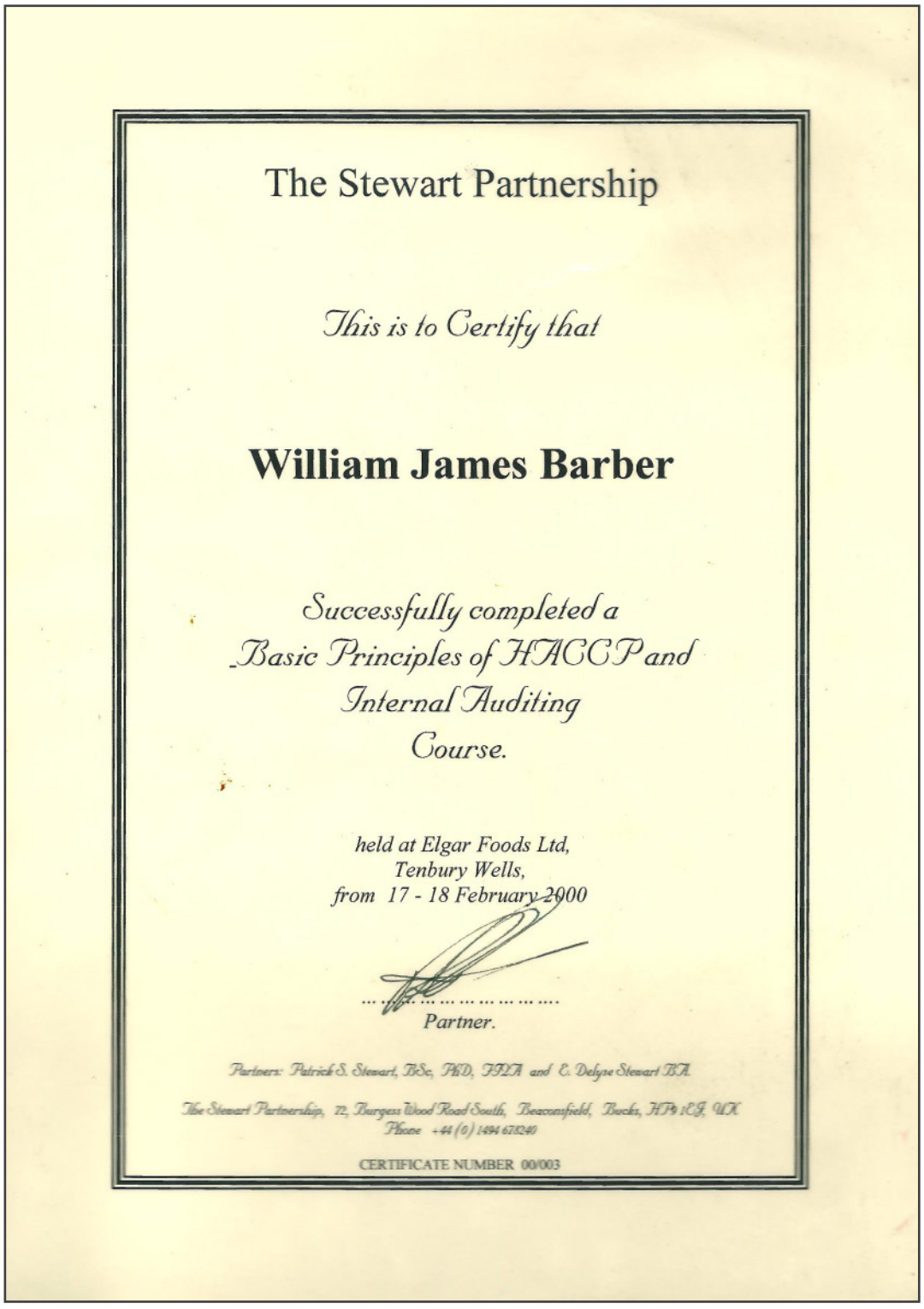
526405 101116 1107147

RSPH

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT



The Stewart Partnership

This is to Certify that

William James Barber

Successfully completed a Basic Principles of HACCP and Internal Auditing Course.

held at Elgar Foods Ltd, Tenbury Wells, from 17 - 18 February 2000

..... *Partner.*

Partners: Patrick S. Stewart, BSc, PhD, FIFST and E. Delyse Stewart BA

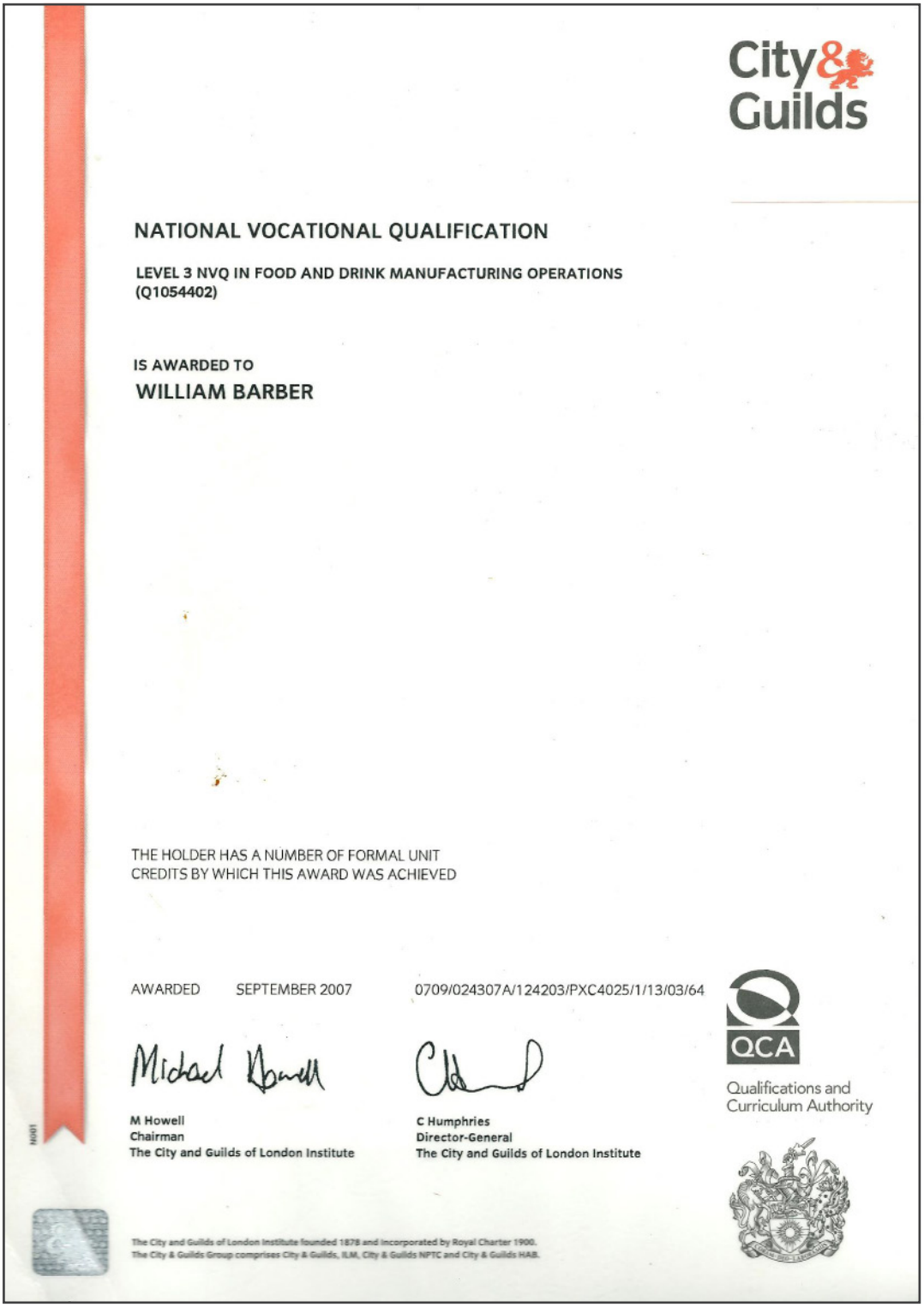
The Stewart Partnership, 72, Burgess Wood Road South, Beaconsfield, Bucks, HP9 1EJ, UK
Phone +44 (0) 1494 678240

CERTIFICATE NUMBER 00/003

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT



City & Guilds

NATIONAL VOCATIONAL QUALIFICATION

LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS
(Q1054402)

IS AWARDED TO

WILLIAM BARBER

THE HOLDER HAS A NUMBER OF FORMAL UNIT
CREDITS BY WHICH THIS AWARD WAS ACHIEVED

AWARDED SEPTEMBER 2007 0709/024307A/124203/PXC4025/1/13/03/64

M Howell
Chairman
The City and Guilds of London Institute

C Humphries
Director-General
The City and Guilds of London Institute

QCA
Qualifications and Curriculum Authority

The City and Guilds of London Institute founded 1878 and incorporated by Royal Charter 1900.
The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds HAB.

Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

City & Guilds

CERTIFICATE OF UNIT CREDIT TOWARDS
NATIONAL VOCATIONAL QUALIFICATION
LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS

IS AWARDED TO
WILLIAM BARBER

WHO ATTENDED PERSHORE GROUP OF COLLEGES

AND WAS SUCCESSFUL IN THE
FOLLOWING TEN UNITS

CONTROL AND MAINTAIN QUALITY WITHIN MULTI-STAGE MANUFACTURING OPERATIONS	U1024734
RESOLVE PROBLEMS IN MULTI-STAGE MANUFACTURING OPERATIONS	U1024735
MAINTAIN AND IMPROVE HEALTH AND SAFETY WITHIN THE WORKPLACE	U1024736
MAINTAIN AND IMPROVE HYGIENE AND PRODUCT SAFETY WITHIN THE WORKPLACE	U1024737
CONTRIBUTE TO THE ACHIEVEMENT OF ORGANISATIONAL AND PERSONAL GOALS	U1028661
PROVIDE INFORMATION TO SUPPORT DECISION MAKING	U1026144
MONITOR AND MAINTAIN THE HANDLING AND STORAGE OF MATERIALS	U1024742
IMPLEMENT QUALITY ASSURANCE SYSTEMS	U1027820
DEVELOP A FOOD AND DRINK PRODUCT	U1050274

CONTINUED

AWARDED SEPTEMBER 2007 0709/024307A/124203/PXC4025/1/13/03/64

M Howell
Chairman
The City and Guilds of London Institute

C Humphries
Director-General
The City and Guilds of London Institute

R01

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Supplier: Aceitera Mevi Mexico S.A.de C.V. Product: Unrefined Avocado Oil (Cooking Oil)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: April 13, 2021 Review End: April 28, 2021

SUBSTANTIATING DOCUMENTS

This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety document(s). All substantiating documents have been reviewed and assessed by United Safety Agents LLC.

Note All foreign supplier-provided document(s) are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these document(s) without the express written consent of the foreign supplier is prohibited. Enclosed document(s) are meant for review purposes only and are subject to change without notice. Document(s) may contain non-binding recommendations and are uncontrolled.

EXTRA VIRGEN AVOCADO OIL

Review date: 17 MARCH 2020

Process stage	Potential Hazards (existing, introduced, increased at this stage of the process)		Hazard assessment		Level of risk	Is there a potential risk to the product that is significant? (Yes/Not)	Justification of the decision	Selection and evaluation of control measures 1: Are there measures that can be applied to control the hazard? Yes = write down the control measure (s) and go to column (2). No = go to column (3).	2: Can the control measure be applied with the necessary rigor to guarantee safety, can it be followed up and is it specific to reduce the danger? Yes = Go to column (3) No = Apply the necessary rigor, define the specific measure and necessary monitoring methodology. Go to column (3)	3: Can the safety of the product be guaranteed even with the failure or non-existence of the control measure? Yes = not PPRO or PCC, and go to the next hazard or stage of the process. No = Go to column (4).	4: Will this hazard be ELIMINATED by another subsequent control measure? Yes = Identify the control measure and the process step. Go to the next ingredient or process step. No = Go to column (5).	5: Can a safe product be produced even if the control measure fails? Yes = It is not PPRO or PCC, go to the next ingredient or stage of the process. No = * If the control measure is on a specific point in the process, it is classified as PCC. * If the control measure is a set of activities and conditions, it is classified as PPRO.
	Kind	Hazard	Occurrence (high, medium, low)	Severity (high, medium, low)								
RECEPCION DE AGUACATE	Biological	Contamination by fungi and yeasts, due to its harvesting, transporting and storage process.	Low	High	Minimum	NO	The oil does not present a microbiological hazard due to its low water activity, which makes any microbial development impossible. (1)	YES/ PRO-013 Evaluación de proveedores	NO	YES	/ /	/ /
	Chemical	Fertilizers and pesticides that are added to the crop during its production	Medium	Low	Minimum	YES	The uses of pesticides in regions control pests associated with avocado cultivation. Washing fruit can reduce some pesticide product residues.	YES/ PRO-013 Evaluación de proveedores, PRO-019 Lavado de fruta.	NO	YES	/ /	/ /
	Physical	Objects other than fruit (earth, stones, plastics, glass, pencils, strap staples, wood chips)	High	Low	Minimum	No	They are easily detectable which prevents progress in the process.	**INS- 021** Muestreo de fruta, **AVI-017** Criterios de Aceptación, **PRO-051** Selección	YES	NO	YES, en la etapa de selección	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	No	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Biological	Contamination by fungi and yeasts, due to its harvesting, transporting and storage process.	Low	High	Minimum	NO	The oil does not present a microbiological hazard due to its low water activity, which makes any microbial development impossible. (1)	YES, PRO-016 Vigilancia de Buenas Practicas de Higiene	YES	YES	//	/ /

MADURACION	**Chemical**	No danger	Without occurrence	There is no severity	No risk	No	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	Objects other than fruit (earth, stones, plastics, glass, pencils, strap staples, wood chips)	High	Low	Minimum	No	They are easily detectable which prevents progress in the process.	**INS- 021** Muestreo de fruta, **AVI-017** Criterios de Aceptación, **PRO-051** Selección	YES	NO	YES, en la etapa de selección	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	No	No risk	There is no control measure	/ /	/ /	/ /	/ /
CAMARA DE REFRIGERACION	**Biological**	Contamination by fungi and yeasts, due to its harvesting, transporting and storage process.	Low	High	Minimum	NO	The oil does not present a microbiological hazard due to its low water activity, which makes any microbial development impossible. (1)	YES, PRO-016 Vigilancia de Buenas Practicas de Higiene	YES	YES	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	Objects other than fruit (earth, stones, plastics, glass, pencils, strap staples, wood chips)	High	Low	Minimum	NO	They are easily detectable which prevents progress in the process.	**INS- 021** Muestreo de fruta, **AVI-017** Criterios de Aceptación, **PRO-051** Selección	YES	NO	YES, en la etapa de selección	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
REPOSO	**Biological**	Contamination by fungi and yeasts, due to its harvesting, transporting and storage process.	Low	High	Minimum	NO	The oil does not present a microbiological hazard due to its low water activity, which makes any microbial development impossible. (1)	YES, PRO-016 Vigilancia de Buenas Practicas de Higiene	YES	YES	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	Objects other than fruit (earth, stones, plastics, glass, pencils, strap staples, wood chips)	High	Low	Minimum	NO	They are easily detectable which prevents progress in the process.	**INS- 021** Muestreo de fruta, **AVI-017** Criterios de Aceptación, **PRO-051** Selección	YES	NO	YES, en la etapa de selección	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Biological	Contamination by fungi and yeasts, due to its harvesting, transporting and storage process.	Low	High	Minimum	NO	The oil does not present a microbiological hazard due to its low water activity, which makes any microbial development impossible. (1)	YES, PRO-016 Vigilancia de Buenas Practicas de Higiene	YES	YES	/ /	/ /

SELECCIÓN	**Chemical**	Food grade grease	Low	Medium	Minimum	NO	The grease is food grade and there is no direct contact.	YES. PRO-007 Mantenimientos correctivos, PRO-048 Limpieza y despege de areas, PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	Objects other than fruit (earth, stones, plastics, glass, pencils, strap staples, wood chips)	Medium	Low	Minimum	NO	They are easily detectable which prevents progress in the process.	**AVI-017** Criterios de Aceptación, **PRO-051** Selección	YES	YES	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
LAVADO DE FRUTA	**Biological**	Contamination by fungi and yeasts, due to its harvesting, transporting and storage process.	Low	High	Minimum	NO	The oil does not present a microbiological hazard due to its low water activity, which makes any microbial development impossible. (1)	**YES, PRO-019 Lavado de fruta, PRO- 032 Uso y manejo de agua.**	YES	YES	/ /	/ /
	Chemical	Peracetic acid	Low	Medium	Minimum	NO	Lower concentrations	**YES, PRO-019 Lavado de fruta, PRO-002 Control de quimicos.**	NO	YES	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
DESPULPADO	**Biological**	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
COCCION	**Biological**	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	No danger	Without	There is no	No risk	NO	No risk	There is no control	/ /	/ /	/ /	/ /

	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
SEPARACION HORIZONTAL	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	Breaking Plastic	Low	Medium	Minimum	NO	Later stages of the process eliminate physical hazard	YES, PRO-029 Control de vidrio y plastico quebradizo	YES	YES	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
SEPARACION VERTICAL	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	Breaking Plastic	Low	Medium	Minimu m	NO	Later stages of the process eliminate physical hazard	YES, PRO-029 Control de vidrio y plastico quebradizo	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
ESTABILIZADORES	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
FILTRADO	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /

TANQUES DE ALMACENAMIENTO	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
FILTRADO 2	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
LLENADO	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	Glass	Low	High	Minimum	NO	There is a visual inspection	YES, glass and plastic checks are	YES	YES	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
ETIQUETADO	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
LOTIFICACION	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
ALMACEN DE PRODUCTO TERMINADO	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	[illegible]	[illegible]	Without occurrence	There is no severity	[illegible]	[illegible]	[illegible]	There is no control measure	/ /	/ /	/ /	/ /

EMBARQUE	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
LLENADO DE IBC, TOTE Y TAMBO	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	Detergent residue	Low	Low	Minimum	NO	The amount of detergent present does not pose a health risk.	YES, determinación de trazas de residuos de detergente. INS-001 Limpieza y sanitización de equipos. PRO-002 Control de quimicos.	YES	YES	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
EMBARQUE A GRANEL	Biological	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
AGUA INDUSTRIAL	Biological	Microbiological contamination by fecal coliforms	Low	Medium	Minimum	YES	The oil does not present a microbiological hazard due to its low water activity, which makes any microbial development impossible. (1)	**YES, PRO-032 Uso y manejo de agua.**	YES	YES	/ /	/ /
	Chemical	No danger	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /
	Physical	Basura	Low	Medium	Minimum	YES	This danger is controlled before the process	YES	YES	YES	YES	/ /
	Allergen	No allergen risks	Without occurrence	There is no severity	No risk	NO	No risk	There is no control measure	/ /	/ /	/ /	/ /

CONTROL DE APROBACIONES			
	NOMBRE	PUESTO	FECHA
ELABORÓ:	Kenia Medina	Gabriela Rosales	20/08/2018
APROBÓ:	Mitsuky Serafín	Jefe de calidad e inocuidad	26/08/2018

CONTROL DE CAMBIOS				
VERSIÓN	DESCRIPCIÓN DEL CAMBIO	INICIO DE VIGENCIA	REALIZÓ CAMBIO	PRÓXIMA REVISIÓN

1	Cambio de estructuracion del analisis de peligros asi como la codificacion DOC-13 por el REG-094	26/08/2018	Mitsuky Serafín	ago-19
2	Se agrega el apartado "Fecha de revisión".	10/03/2020	Mitsuky Serafín	10/03/2021

TRANSLATION APPROVAL REQUEST

per Title 21 of the Code of Federal Regulations, §1.500, §1.503, & §1.510; all documents must be written in a language that is understandable to the properly designated Qualified Individual. The below enclosed document*(s)* were received in a language other than English – but have since been translated in an effort to meet FDA requirements. An individual that is fluent in both English and the document's original language must confirm that the translation has been accurately performed.

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HOSE WASHING	
OBJECTIVE	Hose cleaning
RESPONSIBILITIES	Production operators.
CLEANING AREA	Inner hose
MATERIAL AND EQUIPMENT	1. Pressure washer
	2. Hot or cold water
	3. Brush
	4. Detergent
PROCESS	**Prepare the next detergent**
	ECONOCHLOR AL 2% for 7lt of water
	1. Remove hoses from all equipment.
	2. Rinse with plenty of hot or cold water
	3. Check that there are no pulp residues.
	4. Install teams again.
DETERMINATION OF RESIDUALITY OF DETERGENT	1. After cleaning, check the residual detergent.

ACEITERA MEVI MÉXICO	EQUIPMENT CLEANING	CODE	INS-001
		VERSION	5
		VALIDITY	6/26/20

CAMERAS WASHING	
OBJECTIVE	Clean inside of ripening chambers.
RESPONSIBILITIES	Responsible for reception and maturing chambers
CLEANING AREA	Interior of cameras
MATERIAL AND EQUIPMENT	1. Pressure washer
	2. Cold water
	3. Brush
	4. Broom
	5. Puller
	4. Detergent
PROCESS	**Prepare the next detergent**
	LK-400 AL 5% for 7lt of water
	1. Sweep interior of chambers from the inside out.
	2. Collect garbage outside the chamber.
	3. Rinse the walls and floor of the chambers with water.
	4. Apply the LK-400 solution with the help of a brush and go carved walls and floor.
	5. With a squeegee remove the water to a drain and leave the floor as dry as possible.

ACEITERA MEVI MÉXICO	EQUIPMENT CLEANING	CODE	INS-001
		VERSION	5
		VALIDITY	6/26/20

TANK WASHING	
OBJECTIVE	Tank cleaning.
RESPONSIBILITIES	Cleaning staff in production.
CLEANING AREA	Every time a tank was emptied and for availability
MATERIAL AND EQUIPMENT	1. Pressure washer
	2. Cold water
	3. Brush
	4. Broom
	5. Puller
	6. Foamer
	7. Detergent
PROCESS	**Prepare the next detergent**
	LK-400 AL 3% for 40lt of water and / or LK-MAX at 2% for 40Lts.
	1. Carry out a pre-rinse with hot or cold water in the areas to be washed.
	2. With the help of the brush or, if applicable, foamer, distribute the Detergent solution inside the tank.
	3. Brush evenly.
	4. Rinse with hot water.

ACEITERA MEVI MÉXICO	EQUIPMENT CLEANING	CODE	INS-001
		VERSION	5
		VALIDITY	6/26/20

PIPE WASHING	
OBJECTIVE	Cleaning the inside of the pipe
RESPONSIBILITIES	Cleaning staff in production.
CLEANING AREA	Pipe interior
MATERIAL AND EQUIPMENT	1. Pressure washer
	2. Cold water
	3. Brush
	4. Bucket
	5. Detergent
PROCESS	**Prepare the next detergent**
	LK-400 AL 3% for 7lt of water
	1. Uncouple the pipe, starting by loosening the clamps with the spanner and removing gaskets, place each of the pieces (elbows, crosses, gaskets) into a yellow bucket.
	2. Rinse each of the pieces with plenty of water to remove excess oil.
	3. Once the small pieces have been rinsed, carve with 3M green fiber, hot water and a solution of (LK-400 at 3%), and carve the large pieces with the swab brush, for long tubes, introduce ½ 3M green fiber and a LK solution -400 to 3% and push it with the hose and hot water under pressure until it comes out from the other end of the pipe, and until any trace of oil or wax adhered to the inside of the pipe is removed.
	4. Rinse with hot water.
	5. Let dry

EQUIPMENT CLEANING "PACKAGING AREA"	
OBJECTIVE	Implement the necessary requirements to be able to carry out the external cleaning and sanitization process of all the equipment to be implemented within the packaging department. In order to achieve a better cleaning control and keep track of the records.
RESPONSIBILITIES	Packing supervisor on duty
CLEANING AREA	Inside of packaging equipment
MATERIAL AND EQUIPMENT	1. • Wrench # 13mm or ½˝
	2. • Green fiber
	3. • Alcohol
	4. • Atomizer
	5. • # 17mm wrench
	6. • Bucket
	7. Cloth towel or interfolded towel in the absence
	Prepare the following
	1. With latex gloves and a mask, perform external cleaning of the equipment to be used in the packaging department.
	2. Equipment cleaning is carried out in periods of time and if necessary every time an order is completed in order to leave the packaging department clean. to. Every time operation begins, the equipment should also be given a quick cleaning, just to remove dust if it has accumulated. b. Sanitize with interfolded towels and alcohol.

PROCESS

ACEITERA MEVI MÉXICO	**EQUIPMENT CLEANING**	CODE	INS-001
		VERSION	5
		VALIDITY	6/26/20

ELVIRA SV 6.1 PACKAGER CLEANING PROCEDURE	
OBJECTIVE	Implement the necessary requirements to be able to carry out the cleaning and sanitizing process of the **ELVIRA SV 6.1 packaging machine,** inside of the *packaging department.* In order to achieve a better cleaning control to be able to carry them out in certain periods, preventing any physical or biological object from falling into the oil to be packaged.
RESPONSIBILITIES	Packaging supervisor
FREQUENCY	• At the end of each order, a deep cleaning will be carried out, washing the internal tub of the ELVIRASV6.1 packaging machine and filter change.
	• When starting the packaging process, the operation cleaning is performed.
MATERIALS AND EQUIPMENT	• Wrench # 13mm or ½"
	• Green Fiber3M
	* LK-400 at 2%
	• Atomizer
	• Wrench # 17mm
	• Tray
	• Interfolded towels
	• Blue towels
	• Filter
CLEANING AREAS	Internal and external part of Elvira SV6.1 packaging machine and filter change.
INSTRUCTIVE	**1. Deep Cleaning.**
	1.1. Tub cleaning (Internal). If necessary due to quality criteria
	to. It begins to uncouple the oil filling pipe, starting at the nut next to the tank and the next to the filling sight glass.
	i. They will be disassembled and covered with plastic wrap until washed.
	b. Remove the white hose, which is located from the base of the rotor to the top of the tub, with a lake of 15 min.

CHANGES CONTROL AND APPROVALS

APPROVAL CONTROL			
	NAME	**MARKET STALL**	**DATE**
ELABORATED:	Carolina Cardenas	Superv. safety	10/29/19
APPROVED:	Mitsuky Seraph	Head of quality and safety	10/29/19

CHANGE CONTROL				
VERSION	**CHANGE DESCRIPTION**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
1	Changing concentrations and detergents of procedures.	Aug-16	Mitsuky Seraph	August - 2017
two	Change of structure of document **OILMEV-MAN-02,** for him **INT-01 CLEANING EQUIPMENT,** by modification of **OILMEV-MAN-05** (**MANUAL CONTROL OF DOCUMENTS),** remaining the **PRO-001 CONTROL INFORMATION DOCUMENTED.**	10/29/18	Carolina Cardenas	10/29/19
3	The detergent use concentrations for malaxa, Alfa Laval and amenduni separator and mill and added A60 mill cleaning	5/2/19	Lourdes Bernal / Gabriela rosales	2/5/20

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REQUIRED 21 CFR, §1.503 requires that all documents be written in a language understandable to the FSVP QI. The original document(s) were written in a language other than English but have since been translated in an effort to meet FDA requirements. An individual that is fluent in both English and the document's original language must confirm that the translation has been accurately performed.

Translated text accurately reflects original message

☑ Agree ☐ Disagree

☐ Agree – *with suggested edits*

Name *Jose Luis Sanchez Garcia*

Date *4/22/21*

Claudio Innocenti

TRANSLATION APPROVAL REQUEST

per Title 21 of the Code of Federal Regulations, §1.500, §1.503, & §1.510; all documents must be written in a language that is understandable to the properly designated Qualified Individual. The below enclosed document*(s)* were received in a language other than English – but have since been translated in an effort to meet FDA requirements. An individual that is fluent in both English and the document's original language must confirm that the translation has been accurately performed.

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ACEITERA MEVI MÉXICO

PLANNING, EVALUATION AND ANALYSIS OF VERIFICATION

CODE	REG-129
VERSION	1
VALIDITY	4/11/18

Year: YEAR-2020

	Activities for check	Document and records to check	Purpose	Method	Register that fills up	Frequency	Responsable	Results JAN	FEB	SEA	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	Anual average
Programs Prerequisites	Cleaning of facilities. Cleaning compliance	PRO-037 Cleaning of facilities, REG-029 Cleaning compliance of general areas	Verify that cleaning procedures are implemented, that they are done at the necessary frequencies and that look at the clean areas.	1. The (**10) REG-029 General area cleaning compliance** in order to demonstrate that there is evidence that the clean-up activities were carried out as I expected. 2. Visual inspection of (**6)** of the areas within the AMM facilities (customs, reception, production, general warehouse, chemical warehouse, subway, selection, packaging) to check that the areas are clean.	REG-092 Format check	Monthly	Safety team 6		10	10	10	6		8	7	7	7	10	10			
	Equipment cleaning	INS-001 Cleaning for equipment and areas, REG-051 Cleaning compliance of equipment, REG-078 Verification of inert surfaces	Verify that the equipment is being cleaned with the appropriate frequency and that the expected results are obtained.	1. It should be reviewed **REG-051 Equipment cleaning compliance** to ensure that performed (**8)** cleaning according to the program (**AVI-031 Annual cleaning schedule equipment)** 2. Check the (**8) REG-078 Verification of inert surfaces** that the releases of equipment is correct according to what is determined in the **INS-001 ATP monitoring guide by Higyena.** 3. Verify (**6)** that the equipment shows cleanliness according to the operation without accumulation.	REG-092 Format check	Monthly	Safety team 5		10	6	10	4		5	0	0	6	8	8			
	Waste control	PRO-020 Waste control, REG-116 Control of finished product inputs and inorganic waste generated. REG-067 Waste withdrawals laboratory, REG-007 Organic waste.	Verify that the waste is being handled as indicated in the procedure, that there is evidence of and that is not appreciated accumulation of the same.	1. It should be checked that it follows with the manifests of the withdrawals made, in addition review the (**1) REG-116 Control of finished product inputs and inorganic waste generated, (1) REG-067 Laboratory waste, (2) REG-007 Organic waste.** 2. Visual inspections will be carried out at (**5)** garbage cans within AMM facilities, at (**two)** recycling bins and collective bins (**3)** to ensure that there is no accumulation.	REG-092 Format check	Monthly	Safety team 6		6	6	8	8	6	6	6	6	6	6	8			
	Control of glass and plastic brittle	PRO-029 Control of glass and brittle plastic, REG-005 Inspection of glass and plastic brittle, REG-006 Control glass and plastic brittle.	Verify that the glass inspections were carried out and that there are no reported incidents, if they have been, verify that they had acted as indicated in the process.	1. The (**1) REG-005 Glass and brittle plastic inspection** to verify that the inspections have been carried out as planned. 2. The (**2) REG-006 Control of glass and brittle plastic** to ensure that an event was acted as indicated in the procedure. 3. Take (**6)** points randomly from **AVI-001 Brittle Plastic and Glass Layout** Y verifies that the glass or plastic is intact and without possible risk of contamination.	REG-092 Format check	Monthly	Safety team 10 10			6	10	10	10	10	10	8			10	10			
	Pest control	PRO-022 Pest Control, REG-003 Monitoring traps	Verify that the inspections and applications scheduled by the provider were performed according to plan and that in addition they are obtaining the expected results.	1. The provider manual should be reviewed to verify that the scheduled visits were carried out (check the schedule), in addition, the necessary applications were made with products approved (**3).** 2. The **REG-003 Trap monitoring (4)** to see if they have detected incidents and if so, see if it has acted according to the procedure. 3. Verify on site if incidence of pests is observed.	REG-092 Format check	Monthly	Safety team 7		10	10	10	10	10	10			8	10	8			
	Chemical control	PRO-002 Chemical control, REG-008 Chemical List approved, REG-009 Chemical acceptance.	Verify that the chemicals as indicated in the process.	1. Randomize (**4)** products to verify that the electronic and physical inventory match and that these products are also approved by the (**4) REG-009 Chemical acceptance** in the **REG-008 List of approved chemicals.** 2. Make a review of the places where chemicals are stored and verify that access is restricted and that there is a record of the preparation of detergents.	REG-092 Format check	Monthly	Safety team 7		10	10	8		9	9	10	10	8	10	10			
	Good practices of hygiene	PRO-016 Good Watch hygiene practices, REG-068 Compliance with hygiene requirements, REG-070 Hand washing.	Verify that good practices are followed hygiene within the company	1. Do a record review (**5) REG-068 Compliance with requirements of hygiene, (4) REG-070 Hand washing and (1) REG-063 Locker check,** To make sure that activities are being logged. 2. Make a review of 4 people to verify that they meet the hygiene requirements.	REG-092 Format check	Monthly	Safety team 10 10	10	10			9	10	10	10	10			8	9			

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	Maintenance	PRO-007 Maintenance corrective, PRO-049 Preventive maintenance, REG-004 Work order. REG-058 General Checklist of facilities.	Verify that the maintenance is being carried out properly and that it is reflected in the conditions of the plant.	1. Review (**5) REG-004 Maintenance work order,** to ensure that they were addressed and resolved and that the areas were also released for safety. 2. Verify what will be done when review of the facilities with the (**1) REG-058 General Installation Checklist.** 3. Make a visual inspection of the plant to ensure that no unsafe conditions are found. unresolved maintenance or temporary repairs.	REG-092 Format check	Monthly	Safety team	5		7	6	6	8	7	7	two	two	4	3		
	Control of storage	PRO-046 Reception of raw material, packaging materials ingredients, REG-055 Shipping checklist - receipt of materials,	Verify that the warehouse procedure is carried out according to what is stipulated and that the records are kept.	1. Review (**6)** receptions of materials and verify that they are in accordance with the storage procedure 2. Confirm that the 5 receptions of inputs have the **REG-055 Shipping checklist - receipt of materials** and if it was classified as a NC product that corresponds to its **REG-136 Product evaluation Non-compliant.** 3. On site it must be verified that the **AVI -022 Distribution of warehouse area** is respected, confirm that it is in order and clean. 4. Confirm that the Nonconforming product has its **REG-134 Label "** NONCONFORMING PRODUCT".	REG-092 Format check	Monthly	Safety team	4		4	3	8	9	9	9	6	9	6	10		
	Control of water services, Infra, and nitrogen gas	REG-011 Check-list Tanks REG-095 Verification of chlorine concentration.	Verify that the water and gas services nitrogen have a control.	1. Review all **REG-011 Checklist of infra tanks** that they took in the month and confirm that they are with the COA from these receptions. two. **REG-095 Verification of chlorine concentration** is carried out at the set frequency and that the chlorine range is kept within limits.	REG-092 Format check	Monthly	Safety team	6		6	5	6	10	10	10	10	10	10	10				
	Evaluation of suppliers evaluation	PRO-013 Selection, and re-evaluation of vendors	Verify that all suppliers are evaluated as indicated in the process.	1. Review the **REG-034 List of approved suppliers** to ensure that all suppliers have been evaluated in the periods that correspond to them. 2. Review (**5)** random purchases (that have to do with the operation of the plant, avocado or supplies) to verify that they were made to approved suppliers.	REG-092 Format check	Bimonthly	Safety team	0		3		10		8		8		10			
Requirements additional	Defense of food fraud, REG-126	PRO-018 Defense of food and Prevention of threats and that have been implemented Defense Exercise of the food.	Verify that there is an evaluation of food defense plans.	1. Review the threat assessment (**1)** to ensure that it is updated as indicated in the procedure. 2. Review food defense plans (**1)** and see that the defined activities are being carried out. 3. Verify that the exercises have been carried out (**1)** **REG-126 Food defense exercise** according to the procedure (March, July and November).	REG-092 Format check	Quarterly	Safety team	10		4			6				6				
	Fraud prevention alimentary	PRO-018 Defense of food and Prevention of food fraud, REG-127 Fraud vulnerabilities food.	Verify that there is a vulnerability assessment and that containment plans have been implemented before food fraud.	1. Review vulnerability assessment (**1)** to ensure that it is updated to indicated in the procedure. 2. Review the **REG-127 Food fraud vulnerabilities (1),** review the actions that are open and confirm that you are working on them.	REG-092 Format check	Quarterly	Safety team	5		5			4			6			6		
	Product labeling and use of logos	PRO-004 Labeling, REG-161 Label Review.	Confirm that a revision to the label and a correct use of the FSSC logo is carried out 22000.	1. Perform a verification at the **REG-161 Label Review** to confirm that it is carried out. 2. Check the website: www.aceiteramevi.com and AceiteraMevi México social networks, and confirm that the FSSC22000 logo is used accordingly **PRO-004 Labeling.**	REG-092 Format check	Quarterly	Safety team	10 10					9			10			10		
	Environmental monitoring	AVI-015 Environmental monitoring	Verify that the samples of according to the indicated frequency.	1. Review the (**5)** scheduled samplings according to the **AVI-015 Environmental monitoring.**	REG-092 Format check	Quarterly	Safety team	3		3			10			10			10		

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HACCP	Traceability and Withdrawal of product	PRO-053 Traceability and Recoll, REG- 0171 Traceability of product inputs finished. REG- 145 Traceability and recall. REG-134 PNC, 135 PNI, REG-136 Evaluation of non-compliant product and REG-137 Request for Disposition of oil.	Confirm that training exercises are performed traceability, Verify that the PRO-053 is implemented.	1. Confirm that the (**2) REG- 0171 Traceability of finished product inputs.** two. Confirm that the recall exercises are carried out (June and December) (**1) REG- 145 Traceability and recall.** 3. Review the **REG-134 PNC, 135 PNI, (1) REG-136 Evaluation of non-conforming product** and the (**1) REG-137 Request for Disposal of oil.**	REG-092 Format check	Bimonthly	Safety team	3		3	6		10		10		9		6		
	Update of hazard analysis	REG-094 Hazard analysis, REG-164 Review and SGIA update.	Verify that the input information for him **REG-094 Hazard assessment** It was updated if there are changes during the period analyzed.	1. Verify changes in machinery, processes or characteristics of the product are recorded verify finished in the **3) REG-164 Review and update of the SGIA.** 2. If there is a record of changes that that it is updated on (**1) REG-094 Hazard assessment.** 3. According to changes, verify the (**1) REG-072 Flow chart, REG-016 (1) Product description,** updated.	REG-092 Format check	Quarterly	Safety team	6		6				10				8			
Management system Food safety	Control information documented.	All who meet on http: //fssc22000.aceiteramevi . com /, REG-001 MasterList Documents, List of document distribution.	Verify that the procedures established of the SGIA carry a correct code and version control.	1. Take (**4)** procedures, (**4)** records, (**two)** Policies and (**two)** Visual aids of the **REG-001 Master Document List** and verify that the code and version match with the files in the platform. 2. Choose (**1)** document of the **REG-002 Document Distribution List** Y confirms the whereabouts of the document.	REG-092 Format check	Bimonthly	Safety team	10	10			8		10		10		10			
	Internal Audits or External	PRO-010 Internal audits, REG-119 Programming audories.	Verify that planned audits are They would have also carried out that the corrective actions derived from non-conformities of any type of audit would have been closed.	1. Check that the audits of the (**1) REG-119 Audit scheduling** have been carried out, if so ask for evidence that it was carried out ((**1) REG-121 Audit plan, (1) REG-123 Audit report).** 2. Request evidence of the (**3)** Non-conformities that were raised and those that have been closed.	REG-092 Format check	By event	Safety team	6		6			10						0		
	Human Resources and Training of personnel	PRO-003 Human Resources, REG-081 Matrix of training, REG-097 Description of depots.	Verify compliance with the matrix of training and the provisions of PRO-003 confirm Human Resources.	1. Confirm that job descriptions are up-to-date by applying for (**3)** profiles including one of the members of the food safety team, **REG-097 Description of positions,** that it describes your authority and responsibilities. 2. Confirm that the trainings of staff are in accordance with the schedule (**1) REG-081 Training matrix,** apply for evidence of training. 3. Request the file of (**1)** external provider.	REG-092 Format check	Bimonthly	Safety team	two		two		8		0		6		8			

Hold quarterly meetings to evaluate and analyze the verification results

Evaluation of individual verification results

ACEITERA MEVI MÉXICO

PLANNING, EVALUATION AND ANALYSIS OF VERIFICATION

CODE	REG-129
VERSION	1
VALIDITY	4/11/18

Activities individual of check	Compliance is demonstrated (yes / no)			Review and update needs	Otherwise		
	February	June	October		February	June	October
Programs pre requirements	YES			Is it necessary to review and / or update the FSMS procedures? Is it	YES		
				necessary to review and / or update the communication channels?	YES		
Hazard Analysis (HACCP)	YES			Is it necessary to review and / or update the hazard analysis?	YES		
				Is it necessary to review and / or update the HACCP plan?	YES		
Control information documented	YES			Is it necessary to review and / or update the PRP?	NOT		
Requirements additional	YES			Is it necessary to review and / or update Human Resources and staff training procedures?	YES		
Internal Audits or External	YES			Is it necessary to review and / or update the training plan?	NOT		

Analysis of the results of verification activities

	Otherwise	Otherwise	Otherwise	List opportunities for improvement detected or areas to devote special attention to the next internal audit
	February	June	October	
Does overall performance meet plan and meet the requirements of the SGIA?	YES			They must be updated according to the needs of version 5 of the FSSC 22000 standard. HR procedures, business procedures.
Is there a need to update or improve the FSMS?	YES			Because it is observed that there is no trend in the results, the change in frequency will be made in some of the activities to verify since there are some that do not change from one month to another.
Are there trends that indicate a higher incidence of potentially unsafe products?	NOT			
Is there evidence of the effectiveness of corrections and corrective actions taken?	YES			

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REQUIRED 21 CFR, §1.503 requires that all documents be written in a language understandable to the FSVP QI. The original document(s) were written in a language other than English but have since been translated in an effort to meet FDA requirements. An individual that is fluent in both English and the document's original language must confirm that the translation has been accurately performed.

Translated text accurately reflects original message

☑ Agree ☐ Disagree

☐ Agree – *with suggested edits*

Name *Jose Luis Sanchez Garcia*

Date

Claudio Innocenti

I. objective

Establish a method for the control of chemicals entering the Aceitera Mevi Mexico facility meeting the requirements in toxicity and quality levels that allow those who manage them to be alert to the negative impacts that can be generated and controlled.

II. scope

Applies to production, packaging, warehouse, laboratory and maintenance areas wherever they use chemicals.

III. definitions

Chemicals	It consists of one or more chemical compounds that allow you to fulfill a certain function (Lubricant, cleaning product, additives, etc.).
Cleaning chemicals	Any product, whether liquid or solid used in cleaning the facilities.
training	It refers to the instruction of the handling of chemicals, addressed to the plant personnel.
HDS	Material safety data sheet.
MSDS	Material safety data sheet, Material safety data sheet.
toxicity	Ability of a substance to cause damage to an organism.
residue	Any material generated in the extraction, profit, consumption, production, use or treatment processes whose quality does not allow it to be used again.

IV. methodology

1. Request Purchase.

1.1. New chemicals.

1.1.1. The User who needs to purchase new chemicals that are not in **REG-008 LIST** OF APPROVED CHEMICALS, must ask the supplier forthe technical information (Safety Sheets), about the product and must submit it to the Safety Supervisor for evaluation.

1.1.2. The Safety Supervisor should verify the HDS data and evaluate it according to the contents of the product, ensuring that they do not contain compounds that could be toxic, and affect the safety of the product, should be supported by **the risk degree classification criterion** see point 4 of this procedure, it can also be supported in

scientific literature, standards or communications from institutions such as COFEPRIS or FDA.

KOSHER NOTE: Any chemical and/or ingredient that may have contact with the product, or that is suggested to be intentionally added to the product for internal testing purposes, or development of new products must be Kosher product and the certificate must be requested.

1.1.3. The Head of Safety must give his approval for the purchase of these, and the safety supervisor will add the chemical to **the REG-008 LIST OF APPROVED** CHEMICALS.

1.1.4. The Applicant must request the purchase as indicated in **the PRO-008 Purchasing**.

1.2 **Oils and lubricants**

1.2.1 Each time a equipment requires lubrication of chemical agents generating a film, which allows one or more mechanical elements to move generating a minimum of wear and friction they will always be with food grade specifications.

1.2.2 The Applicant must request the purchase as indicated in **THE PRO-008 Purchasing**.

1.2.3 Warehouse entry will be given if it complies with thespecifications is safety sheet and product warranty letter.

1.2.4 These chemical agents will be stored sane to the specifications of their label on the chemical warehouse and with their original label.

1.2.5 The chemical agents generating a film shall be monitored for consumption by determining its destination through the **REG-026 CONTROL OF INPUTS "GRASAS AND LUBRICANTS"**.

1.2.5 The Head of Safety must give his approval for the purchase of these and give the authorization for their purchase.

1.1. **Chemical replacement.**

1.2.1 The Warehouseman shall keep the inventory of warehouse, reviewing, the physical record of each chemical entry into the warehouse, in order to validate the validity of the same, as well as their optimal condition of the packaging and /or product.

1.2.1 When a chemical is required, the Warehouseman must follow the steps indicated in the **PRO-008 PURCHASES.**

2 Receive Chemicals.

2.2 The entry and exit of any warehouse is subject to **PRO-024 WAREHOUSE CONTROL.**

2.3 Any product and/or ingredient that may have contact with the product or will be used for the production of by-products obtained from oil and paste must be identified by the Warehouseman **with the initial R&D** fill **the REG-043 CONTROL-KOF RAW MATERIAL INCOME.**

2.4 The Warehouseman must label any controlled chemicals, store, keep them locked up and keep records up-to-date in the administrative system.

2.5 The Warehouseman must follow the vendor's recommendations for storage.

3 Use and handling.

3.2 The Head of Quality and Safety together with Human Resources and Safety Supervisor, and auxiliaries, will be responsible for instructing and monitoring by providing knowledge to all employees on the following topics:

- ❖ Identification of safety diamond of the different products.
- ❖ Preparation of chemicals for cleaning.
- ❖ Quantity indications for each equipment and area to be cleaned.

Already trained they must do the preparation of detergents and must **fill the REG-012 PREPARATION OF DETERGENTS** with supervision by the safety assistant. Detergents should be prepared as specified in **PRO-037 FACILITY CLEANING and** in accordance with the Equipment Cleaning Instructions (see **INT- 001**).

4 distribution.

4.2 The entry and exit of any warehouse chemical is subject to **the PRO-024 WAREHOUSE CONTROL.**

4.1 During the monthly chemical check the the warehouse must verify current expiration dates, in case they are close to expiration the purchasing area will be notified for replacement.

4.2 The ALM is the only one authorized to deliver chemicals.

4.3 In case the chemical is transferred the the warehouse provides the original data of the manufacturer to the user so that the user can identify it.

4.4 All chemicals must be kept in their original packaging and properly closed, if the package used must have the identification of the product it contains due to the process.

4.5 The container to which the shipping is carried out must be of appropriate material and volume.

4.6 The Warehouseman must ensure that the integrity of the chemical is maintained in the transvase.

4.7 The transferred chemical must be identified with the original data of the manufacturer.

4.8 The Warehouseman must keep the materials used to prevent contamination of chemicals clean.

4.9 Empty containers should not be used to store another type of product.

5 Actions in case of spills.

5.1 Care for affected personnel as recommended by the manufacturer, if necessary transfer them to medical services.

5.2 Warn staff in adjacent areas about the spill to exercise caution.

5.3 Assess the importance of the spill and respond to it and give notice to the Head of Quality and Safety.

5.4 Identify the product of the spill and consult **the AVI-003 CHEMICAL DERRAMES** to act properly.

5.5 The Safety Supervisor must conduct a thorough inspection and at any risk that the finished product, product in process, raw materials or packaging material would be contaminated with the spillage, should be separated and acted in accordance **with PRO-031 CONTROL PNC AND PNI**.

6 Risk grade classification criterion.

Pictograma de Peligros Físicos y para la Salud

Pictogramas de Peligros Físicos		
		
• Gases comburentes (categoría 1) • Líquidos comburentes (categorías 1 al 3) • Sólidos comburentes (categorías 1 al 3)	• Gases Inflamables (categoría 1) • Aerosoles (categorías 1 y 2) • Líquidos inflamables (categorías 1 al 3) • Sólidos inflamables (categorías 1 y 2) • Sustancias y mezclas que reaccionan espontáneamente (tipos B al F) • Líquidos pirofóricos (categoría 1) • Sólidos pirofóricos (categoría 1) • Sustancias y mezclas que experimentan calentamiento espontáneo (categorías 1 y 2) • Sustancias y mezclas que en contacto con el agua, desprenden gases inflamables (categorías 1 al 3) • Peróxidos orgánicos (tipos B al F)	• Explosivos (inestable y divisiones 1.1 al 1.4) • Sustancias y mezclas que reaccionan espontáneamente (tipo A y B) • Peróxidos orgánicos (tipo A y B)
		
• Gases a presión (comprimido, licuado, licuado refrigerado y disuelto)	• Sustancias y mezclas corrosivas para los metales (categoría 1)	

Pictogramas de Peligros para la Salud		
 • Toxicidad aguda por ingestión, (categorías 1 al 3) • Toxicidad aguda por vía cutánea (categoría 4) • Toxicidad aguda por inhalación, (categorías 1 al 3)	 • Corrosión/Irritación cutáneas (categoría 1) • Lesiones oculares graves/Irritación ocular (categoría 1)	 • Sensibilización respiratoria (categorías 1, 1A* y 1B*) • Mutagenicidad en células germinales (categorías 1 [tanto 1A como 1B] y 2) • Carcinogenicidad (categorías 1 [tanto 1A como 1B] y 2) • Toxicidad para la reproducción (categorías 1 [tanto 1A como 1B] y 2) • Toxicidad sistémica específica de órganos blanco (exposición única) (categorías 1 y 2) • Toxicidad sistémica específica de órganos blanco (exposiciones repetidas) (categorías 1 y 2) • Peligro por aspiración (categorías 1 y 2)
 • Toxicidad aguda por ingestión (categoría 4) • Toxicidad aguda por vía cutánea (categoría 4) • Toxicidad aguda por inhalación (categoría 4) • Corrosión/Irritación cutáneas (categoría 2) • Lesiones oculares graves/Irritación ocular (categoría 2/2A) • Sensibilización cutánea (categorías 1, 1A* y 1B*) • Lesiones oculares graves (categoría 2A) • Toxicidad específica de órganos blanco (exposición única) (categorías 3)		

V. APPROVALS AND CHANGES

APPROVAL CONTROL			
	number	**stand**	**date**
Developed:	Gabriela Rosales	Safety Supervisor	04-09-2018
Approved:	Mitsuky Seraphim	Head of quality and safety	12-09-2018

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
01	Home Document	2015	Mitsuky Seraphim Garcia	2016
02	The title of the POE, in the part of the POE was put the acquisition, storage, use and management of chemicals. Annex of 2 blogs BIT-0202, BIT-0203, BIT-0204	25-01-2016	Mitsuky Seraphim Garcia	25-01-2017
3	Re-name of POE by PRO by change of documented information control (PRO-001 version 1), changes the structure of the procedure, as well as log logs	12-09-2018	Gabriela Rosales	12-09-2018
4	Change the risk classification by upgrade to NOM-018, change point 2 and 4. S removes REG-042 Chemical outlet voucher.	27-04-2020	Sagrario Mejia/Mitsuky Seraphim	27-04-2021
5	The recording of "fat and lubricant" inputs will be implemented	10-03-2021	Gabriela Rosales / Miguel Rentería	10-03-2022

I. objective

Define the methodology used in MMA to implement and control corrections and corrective actions.

II. scope

This document applies to all MMA staff.

III. definitions

AMM	Aceitera Mevi Mexico
SGSA	Food safety management system.
JCI	Head of Quality and Safety.
RAC	Responsible for Corrective Action.
EAC	Corrective Action Team.
correction	Action taken to eliminate detected nonconformance.
CORRECTIVE ACTION	Action taken to correct the root cause of any Problem or Nonconformance.
NONCONFORMITY	Failure to comply with an established requirement.

IV.METODOLOGÍA

- Corrective actions should be implemented in the following cases:

  - Loss of conformity of operational prerequisite programs.
  - When critical limits of critical control points are exceeded.
  - Customer complaints.

- Customer returns.
- Results of internal and/or external audits.
- Failure to comply with the objectives of the SGSA.
- Two consecutive months of negative performance indicator results.
- SGSA failures.
- As results of management reviews.

Note: The implementation of an Corrective Action is not limited to the cases described above, any AMM member could lift corrective action against a detected issue.

1. REQUEST CORRECTIVE ACTION CONTROL.

1.1 The RAC must download the **REG-071 CORRECT CORRECTION AND ACTION**format.

1.2 The RAC must fill in points 1, 2 and 3 of the downloaded format (except folio).

1.3 The RAC must send a copy of the format to the JCI via email.

1.4 The JCI must assign folio to the received format, the folio assigns it from the consecutive **REG-117 CORRECT ACTION STATUS format.**

1.5 The JCI must verify in **reg-117 CORRECTIVE ACTION STATUS format that** the issue presented has not been previously registered, this in order to avoid being duplicated.

1.6 In the event that an AC with the same problem already exists, the JCI must agree with the RAC whether to open a new one or follow up on the existing one.

1.7 The JCI must note in **the REG-117 CORRECT ACTION STATUS format** the controller, problem, opening date and current status of the AC.

1.8 The JCI must return to the RAC the **reg-071 CORRECT CORRECTION AND ACTION format** with assigned folio.

2. SELECT TEAM

2.1 The RAC must choose a team of at least 3 people including it, to support it in investigating the problem and must write the name and position of each of them in **the format REG-071 CORRECTION AND CORRECTIVE ACTION** point 4.

2.2 The RAC should convene the work team for a meeting.

3. CORRECT, INVESTIGATE, DEFINE, AND IMPLEMENT CORRECTIVE ACTION.

3.1 The EAC must define the correction to the problem or nonconformance

3.2 Presented in **REG-071 CORRECTION AND CORRECTIVE ACTION point** 5, this as containment action to stop the problem, when necessary, the product should be **handled as indicated in the PRO-031 NON-CONFORMING OR POTENTIALLY NON-INNOCUOUS PRODUCT.**

3.3 The EAC should investigate the root cause of the problem so that it can use the most appropriate methodology for theproblem (Brainstorming, The Five Whys, Ishikawa Diagram, etc.), **REG- 118 INVESTIGATE ROOT CAUSE**.

3.4 The EAC must define the root cause of the problem in a clear, brief, and precise **manner in the format REG-071 CORRECT** CORRECTION AND ACTION point 6 and must append to it the information that supports the research carried out (photos, emails, archives, graphs, studies, etc.).

3.5 The EAC must define corrective actions and must include them in point 7 of **the REG-071 CORRECT AND CORRECTIVE ACTION format** indicating the person responsible for implementing them and the commitment dates to do so.

Note: In the event that corrective actions involve a change in the working procedure of one or more processes, these changes must be mentioned in the same register, and the RAC must act in accordance with PROCEDURE **PRO-001 CONTROL DOCUMENTED INFORMATION,**to ensure the integrity of the SGSA.

3.6 The RAC must send the **REG-071 CORRECT CORRECTION AND ACTION format to** the JCI.

3.7 The JCI must complete the **REG-117 CORRECT ACTION STATUS format** with the information received.

Note: The JCI must save corrective actions to the corresponding folder for tracking and querying.

3.8 The EAC must implement the corrective actions to which they committed in compliance with the agreed dates.

4. Follow-up to Corrective Action

4.1 The JCI must verify that the implementations of corrective actions are carried out on the commitment date by mentioning in **the format REG-071 CORRECT AND CORRECTIVE ACTION** the results point 8.

4.2 In the event that the planned actions have not been implemented, the JCI should make annotations in the "observations" section 10 of **the REG-071** CORRECT AND ACTION format, indicating the cause of the non-compliance and the new commitment date to implement it.

4.3 The JCI must request the EAC member who is responsible for implementing the actions that sign the same format with the new agreed dates.

4.4 The JCI must record changes in the **REG-117 CORRECT ACTION STATUS format.**

5. AC closure

5.1 The JCI must verify the effectiveness of the implemented actions and ensure that the problem was resolved, it must annotate point 9 of **the REG-071 CORRECT** AND CORRECTIVE ACTION format with the results of the implemented actions.

5.2 Once the problem is resolved and the planned corrective actions have been met, the JCI must close that action in **the REG-117 CORRECTIVE ACTION STATUS**format.

Note: The action cannot be closed until corrective actions are implemented and the root issue has been resolved. If the root issue has not been resolved, a new AC will be opened using the same folio number and appended to the record that was previously in use.

5.3 The JCI must update the **REG-117 CORRECT ACTION STATUS format.**

5.4 The JCI should analyze whether a change to the SGSA is necessary from corrective action, **see PRO-044 CHANGE MANAGEMENT to the SGSA**.

IV. WITHTROL OF APPROVALS AND CHANGES

APPROVAL CONTROL			
	number	**stand**	**date**
Developed:	Mitsuky Seraphim / Gabriela Rosales	Head of quality and safety and safety supervisor	10-10-2018
Approved:	Mitsuky Seraphim	Head of quality and safety	06-11-2018

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
1	Re-name of the person who approves the documents	September-2016	Mitsuky Seraphim	September-2017
2	Change of the structure of **the OILMEV-POE-06**PROCEDURE **FROM**TO**CORRECTIVE CTIONS** by **the PRO-006 CORRECTIONS AND**	06-11-2018	Head of Quality and Safety / Safety Supervisor	06-11-2019

	CORRECTIVE ACTIONSS,by modifying **the OILMEV-MAN-05** that became **PRO-001 Controlling documented information**			

I. objective

Establish measures that determine,the sequence and behavior conwhich all personnel who enter the areas of production, packaging and warehouse **of Aceitera Mevi México** SA de CV **must complywith.**

II. scope

Any group of people who have the approach with suppliers or administrative staff will have to carry out the guidelines developed by the safety department, for the assurance of the product and operational personnel.

III. definitions

visitor	Anyone who enters the plant, in order to know the process or facilities of the production, packaging and warehouse areas, example customer and supplier.
supplier	Anyone who enters the plant in order to provide a good or service within the areas of production, packaging and warehouse.
customer	Anyone who enters the plant in order to purchase any product made by AMM.
PERSONAL	Anyone working within the production, packaging and/or warehouse areas.
host	Who receives, attends and/or accompanies the visit during their stay.
MP	raw material
PT	Finished product

IV. methodology

1. Aceitera Mevi Mexico is located within an industrial park where there is an access control with surveillance and physical barriers to entry, this access is for personnel, visits and cargo cars.
2. There is an external security company (Corporate of Integral services of the West), which maintains at all times 2 guards to control accesses and make surveillance rondines every 3hra around the perimeter of the packaging and will be registered in a tour reader.
3. The requirements for giving access are as follows:

3.1 Staff walking or driving;

3.1.1 Do not give way tominors.
3.1.2 Nor enter with nsharp punctureavajas.
3.1.3 Clothesfor your admission.
3.1.4 Ask foridentification.
3.1.5 Registration of entrance to visit.
3.1.6 Provide gaffe and vehicle identified as a visit.

3.2 **Third-party suppliers and visitors**

3.2.1 When the visit arrives at the shed, Surveillance must comply with the reviews in accordance **with the POL-007 VISIT POLICIES.**
3.2.2 Identify the suppliers, through a list to be delivered to the vigilantes.
3.2.3 Paperwork in order (certified, BICOS, Phytosanitary Card).
3.2.4 Driver ID.
3.2.5 In case you come with an escort or familymember, notify the plant.
3.2.6 Revision of trunk or box to transport at the time they enter the premises.
3.2.7 Nor let in suspicious lumps.

3.2.8 Inthe case of contractors, you must provide in surveillance document signed by the contractor in which you confirm that you meet all legal requirements both your company and its staff including training and cards that are necessary for the use of the machinery or tools to be used. (Affidavit). **REG-177 COMPANY OR WORKER AFFIDAVIT.**

3.2.9 In case of contractors should be noted in theattendance list that will be in surveillance booth, **REG-093 VISITS.**

3.2.10 Failure to comply with any of the above points will be grounds for prohibiting them from access, and hold them responsible for any incident within the plant.

3.2.11 Any work of external companies will be carried out in coordination with the appropriate area in order to ensure the integrity of the product.

3.2.12 Surveillance will notify the reception of **Aceitera Mevi México SA of CV** that the visit has arrived, fill out the **REG-093 VISITS**.

3.2.13 Subsequently Iwill provide visitor gaffete.

3.2.14 Reception of **Aceitera Mevi México SA de CV** will take care of receiving the visit and notifying the host that the visit is in the plant.

3.2.15 To enter the plant, you must comply with the **POL-007 POLICIES FOR VISITS**

3.2.16 The host will take care of giving the tour to the visit, in case of client / supplier will meet your requirements.

3.2.17 At the end of the tour the visit will be removed the robes, cofias and covers mouths and, where appropriate, the lens adjusters.

V. WITHTROL OF APPROVALS AND CHANGES

APPROVAL CONTROL			
	number	**stand**	**date**
ELABORFROM:			01-05-2019

	Azucena Beltran / Jorge Martínez	Head of HR and Production Management	
Approved:	Mitsuky Seraphim	Head of quality and safety	05-06-2019

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
1	Document developed	August 2015	Mitsuky Seraphim	August 2015
2	Change version of **POE-09** to **PRO-009 in** the production of the PRO-001. Documented information control.	27-09-2018	Gabriela Rosales	27-09-2019
3	Points were reinforced from Food fraud and Food defense's vulnerability and threat analysis	27-09-2018	Gabriela Rosales	27-09-2019
4	The review of entry to the facilities is strengthened	06-05-2019	Azucena Beltran / Jorge Martínez	06-05-2020

I. purpose

Establish the procedure for the verification of Good Hygiene Practices (BPH) of personnel working within **the facilities of Aceitera Mevi México S.A. de C.V.**

II. scope

That all staff comply with Good Hygiene Practices, and have the discipline and responsibility to execute them during the working day.

III. definitions

verification	Confirmation, by providing objective evidence, that the specified requirements have been met.
BPH	Set of hygiene practices or activities that contribute to the safety of a process.

IV. methodology

1. Hygiene and uniform check

1.1 The safety supervisor will be responsible for carrying out the verification of Good Hygiene Practices (POL-**003 GOOD HIGIENE PRACTICES),**to each of the staff of Aceitera Mevi Mexico, s andperforms the hygiene checkvisually, which will be carried out upon entry of the staff.

1.2 Compliance with BPH will be carried out in **register REG-068 COMPLIANCE**WITH HIGIENE REQUIREMENTS, in case of a breach is described in thecomments section the fault, and to follow up on the **register REG-065 WARNING**, in case of tworepeated infringements for the sameissue, the sanctions **indicated in the POL-005 POLICIES** OF CONSEQUENCES should **be applied.**

1.3 Within **the REG-068 COMPLIANCE OF HIGIENE REQUIREMENTS, collaborators**will berandomly asked questions regarding topics involved, types of hazards, BPH, participation in food defense, plant regulations, conditions of the facilities, among other topics.

2 Reaction to personnel injuries in operational area.

2.1 In the occurrence of theguna injury of a collaborator will notify its immediate leader and notify the department of occupational safety.

2.2 The safety supervisor will tellthe areawhere the damage was and verifythat the area does not present any infectious contamination to the product from the injury caused.

2.3 Clean and disinfect the area.

2.4 The collaborator with the injury will contact the occupational safety area to be cared for at the following:

2.4.1 If the occupational safety area is a minimal injury, youwill attend to the injury by doing the following:

- Cleaning the damaged area, with distilled water.
- Wet a cotton swab with alcohol and disinfect the affected area.
- Cubrir the injury with a hygienic bandit.
- Cover the affected area with a nitrile glove.

2.5 Ifthe injury is greater, job security must direct you to the Mevi Packaging Infirmary for it to be assessed.

note

Dressings should be of notorious colors that are easily distinguished so that they can be detectable in case of detachment.

3 Verification of living surfaces.

Supervisors are safe, randomly perform hygiene check through BIOLUMINISCENCIA (ATPsolution), with a frequencyof once a month (of atleast 5 operators) as an indicator of dirt traces by incorrect hand washing (consult **INS-001 HYGIENA ATP MONITORING** GUIDE

(bioluminometer) complying with **in accordance with INS-003** HAND HYGIENE **ATP** VERIFICATION and registering it with **REG-078 V**SURFACE**ERYFICATION.**

V. CONTROL OF APPROVALS AND CONTROLS

APPROVAL CONTROL			
	number	**stand**	**date**
ELABORFROM:	Gabriela Rosales	Safety Supervisor	08-09-2018
Approved:	Mitsuky Seraphim	Head of quality and safety	08-09-2018

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
1	The procedure was generated	August-2016	Mitsuky Seraphim	August-2017
2	Changing the **OILMEV-MAN-05** Format Manual Document Control by the **PRO-001** Documented Information Control	08-09-2018	Gabriela Rosales	08-09-2019
3	Added paragraph **1.3** where collaborators are involved in safety issues at the time of registration for random entry to the facilities.	21-03-2020	Gabriela Rosales	21-03-2021

I. objective

Establish procedures for the control of all organic, inorganic and high-risk waste generated in Aceitera Mevi Mexico and its management as such in each of the areas of the plant.

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II. scope

It applies to the areas of production, packaging and reception, as well as for the laboratory area and recycling materials.

III. definitions

residue	Any material generated in the extraction, profit, consumption, production, use or treatment processes whose quality does not allow it to be used again.
Organic Waste	Any material that has the ability to degrade rapidly, as well as become other organic products.
Organic Process Waste	Products generated in the Extra Virgin Avocado Oil process, such as shell, bone and pasta.
Organic Office Waste	Organic products generated in offices such as sheets that can no longer be used, triptychs, posters, etc.
Inorganic Waste	Any waste of non-biological origin, of industrial origin or some other non-naturalprocess.
hazardous waste	Any waste, whether biologically or not, which constitutes a potential hazard and must therefore be treated in a special way.

IV. methodology

In Aceitera MEVI a different treatment is given to each type of waste that is generated, it is the responsibility that the safety assistant and the quality auxiliary ensure that all containers are covered and identified according to the type of waste they contain, in addition to ensuring that they are given the proper arrangement as well as their removal from the facilities as mentioned below:

1. Organic waste generated from production activities.

1.1. The following organic waste is generated in production:

- Pasta
- Shell
- bone

1.2. These wastes must be removed from their individual containers and placed in the collective containers each at the end of a shift.

1.3. Organic waste is removed from its collective containers every day by the drivers of Aceitera Mevi Mexico and taken to the facilities of the **company GREEN FERT** located en Ciudad Guzmán for final disposal.

1.4. The driver must fill **the REG-007 ORGANIC RESIDUES,**as evidence of each waste removal.

2. Inorganic waste generated from production activities.

2.1. The following inorganic waste is generated in production:

- cardboard
- Emplaye Plastic
- Seals
- Mangas
- Tags
- Rest ofb broken bottles
- Wooden pallets

2.2. These wastes must be deposited in the identified containers.

2.3. It is the responsibility of the safety assistant that these containers remain ordered andclassified, theyare removed from their individual containers followingthe inorganic waste routes (orange color) **AVI-002 LAY OUT OF ROUTES FOR THE REMOVAL OF WASTE.**

2.4. Inorganic waste such as labels, bottles, packaging material, etc., printed with the brand of Aceitera Mevi Mexico of its customers, must be deposited in its container, these wastes must be destroyed by the company to avoid misuse.

2.5. The safety department must ensure that records of the destruction of these wastes **are received (REG-116 RESIDUOS CONTROL).**

2.6. The waste generated is removed from its collective requirementsbythe supplier Emilio **Delgado** and by the company **COMZA,** according to its accumulation.

3. hazardous waste.

3.1. In Aceitera Mevi Mexico the following hazardous wastes are generated:
- Laboratory reagents (Chloroform, Potassium Thiosulphate, Sodium Hydroxide, Steppe or Containers with Fat Residues,Fill **REG-067 LABORATORY RESIDUES.**

3.2. The waste is removed in collective containers by the quality department at the end of laboratory activities, and through the ecology departmentof themevi group Quality Avocados is responsible for the separation and removal of hazardous waste.

3.3. The waste is removed from its collective containers by the company **called ECOLIM,**it is collected every time the trashmanager schedules you an appointment, approximately every 90 days, depending on the amount accumulated.

The waste is removed from its individual containers following the hazardous waste routes (red color) **AVI-002 LAY OUT OF ROUTES** FOR THE REMOVAL OF WASTE by the manager of the area that generated it, these are removed at the end of each shift or when there is a large accumulation must be removed.

4. Sanitary waste.

4.1. Waste is removed from your individual containers every day by the cleaningstaff, these wastes are emptied into the collective container by the same staff.

4.2. The waste is removed from its collectiverecip ientes by the company **Construcción y Desmantelamiento Industrial S.A. C.V.,**weekly.

5. Organic waste generated in the dining rooms.

5.1. Waste is removed from its individual containers and deposited in collective containers every day by cleaning staff.

5.2. Waste generated from canteens is classified (organic and inorganic) and removed from collective containers by the cleaning department at the end of each time food is ingested and at the end of the working day.

6. Infectious Biological Hazardous Sidus.

6.1 Any collaborator who suffers any major mishap within the working day is served in the facilities The Mevi Packaging Quality Avocados,so that it is valued.

6.2 Any residue generated byincidents, the infirmary of the Mevi Packaging Quality Avocados, are removed under an authorized unit.

7. Organic waste generated in offices:

7.1 All waste generated in offices such as recycled sheets no longer usable, triptychs, posters, newspapers, etc.

7.2 The above-mentioned materials must be sent to the recyclable organic container at least once a week,which will then be removed byCOMZA.

V. CONTROL OF APPROVALS AND CHANGES

APPROVAL CONTROL				
CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
Approved: 1	Logs were appended for	August -2015	safety	
	greater control of any generated residual c(BIT-2001, BIT-2002, BIT-2003)		Carlos Medrano	August -2016
2	Manifest letters were annexed to show the removal of waste generated	February -2016	Mitsuky Seraphim	February -2017
3	Changed the document code (originallyPOE-20, now PRO-020), changed the overall structure of the document to make it more complete and easier to understand.	12-September-2018	Gabriela Rosales	12-09- 2019
4	One more company is added for recycling material collection (COMZA).	13-06-2019	Gabriela Rosales/Rafael García	13-06-2020
5	The office waste section is added	27-04-2020	Jaime Fernandez	27-04-2021

I. objective

Establish a procedure for fumigations, and monitoring traps located inside and outside **Aceitera Mevi Mexico** facilities in order to correct any deflationsthat may occur,

II. scope

Applies to any area inside or outside Aceitera Mevi Mexico where the perimeter, from place to rodent ingress, acting pre-ventively.

III. definitions

Tmechanical ramp	Trap where the mouse enters and is locked through a mechanism that has the doorthat causes it to reopen.
Rubber trap	Trap where the mouse enters and is glued to a rubber surface.
rodent	Thisis a small mammal characterized by its incisor teeth (mouse).
Insect lamp	UV light lamps that have great power of attraction and trap all kinds of flying insects such as: flies, flies and moths.
Cebaderos	Andstation in which bait is placed, arrives the rodent feeds and dies dissenting in the course of its journey.
fumigation	Spraying and mistingmechanism for any closed area, in order to combat any type of pests.
Lay Out	Sketch with trap location.
Chippsa:	Specialists in pest control and harmful fauna.

IV. methodology

This procedure should be subject to information provided by ***Ecoplastec*** pest control specialists in conjunction with the safety department, who will be responsible for implementing the activities designated.

Trap reviews internally will be carried out through aweekly frequency and the programming of the ***ecoplastec*** service company will be following the guidelines of the fumigation manual provided by the same service.

For the review, gloves andplastic bags should be used for any waste.

In case of any incident, notice will be given to the external service and in case of requiring any work by the maintenance area, it must cover the required need, the safety department will be responsible for detecting possible income and replacing the rubbers.

Rubber replacement cases

- Rubber trap with rodent
- Rubber trap in poor condition (e.g. Wet)
- Trap with high incidence level.

In the case of mechanical traps, the external service with which the replacement will be carried out will also be reported.

Any situation recorded **in REG-003** TRAMPAS MONITORING is done as **follows.**

Tracking activity.

incidence	Tracking activity.	responsible
Rodent trap	RStretch the rodent by folding the rubber and place it in a bag for disposal.	Safety Supervisor.
Trap obstructed	Remove obstruction and set the trap free	Department leaders and/or collaborators.
Rubber trap in bad shape	Changing rubber	Safety Supervisor.
Trap out of your location	Relocate the trap	Department leaders and/or collaborators.
Maintenance work.	Cover possible accesses detected by the department of safety and external service.	Maintenance area

Staff conducting internal trap review programmes should have prior training and strengthen knowledge on an annual basis or when needed.

V. CONTROL OF APPROVALS AND CHANGES

APPROVAL CONTROL				
CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
Approved: 1	Mitsuky Seraphim Home Document	Head of Quality and Safety 31-07-2018	Carolina Monserrat Cardenas Salvatierra	25-07-2019 31-07-2019

2	The frequency of review and fumigations is added based on the external service manual and internal reviews prepared by trained supervisors, as well as changing the term of corrective action to the term of correctnessby the rubber replacement that is done.	25-07-2019	Gabriela María Rosales Atanacio	27-07-2020
3	It is incorporated into the maintenance area in support of requiring work to obstruct possibleentries, derived from the incidents detected.	27-07-2020	Gabriela María Rosales Atanacio	27-07-2021

I. objective

Establish the procedure for the handling and control of glass and brittleplastic.

II. scope

Thisprocedure applies to any area of Aceitera MEVI where there is plastic or brittle glass.

III. definitions

N/A

IV. methodology

1. Inspection.

1.1. The Safety Assistant must carry out monthly inspections of all equipment and materials containingglass, **see AVI-001** LAYOUT OF PLASTIC AND **BRITTLE GLASS,**in order to detect equipment or material in poor condition thatcould generate contamination,the safety auxiliarymust fill the **REG-005** INSPECTIONS TO GLASS AND **QUEBRADIZO PLASTIC.**

1.2. If any findings are found in the equipment or materials, the Safety Assistant must fill a **REG-004 MAINTENANCE WORK ORDER.**

2. In case of incident.

2.1. In case of breakage or breakage of glass in any of the areas, the area manager or in the absence of the safety department should be reported immediately.

2.2. Immediate action totake.

2.2.1. When glass/plastic break in the plant occurs, the unoqueidad sponsormust identify:

- The glass/plasticsource.
- Contaminated product (where applicable).
- Physical or personaldamage.

2.3. The Safety Manager together with the person responsible for the action must fill in **the REG-006 GLASS CONTROL AND QUEBRADIZO PLASTIC**.

2.4. The safety assistant will provide the necessary material and realize that the activity is correct so that no physical damage arises and that it does not compromise the safety of the product, the person responsible for the action must carry out the removal of the broken material. As long as the glass has not been a source of contamination for the product, in any of its states, raw material, paste, or oil.

2.5. To clean and remove broken glass, the area person must have the following equipment:

- Brooms (black).
- Exclusive collector for this material (black color).
- Papertowel.
- Inorganic waste container.
- Plasticbags.
- Guantes de latex
- Rigid container (box to remove).

Note: The broom and picker should be washed after use.

2.6. The remains of broken glass in the area, must be removed through a broom and garbage collector (material for this purpose). The pressure hose should never be used to remove fragments on the surface of contaminated equipment and areas. Broken glass and plastic fragments should not be touched directly with the hand of the responsible persona. The person in charge should wear latex gloves to prevent contamination of other areas or personal injury.

2.7. The person in charge of cleaning the area must breakthe container of the affected area, place all traces of glass and broken plastic in a bag inside a rigid container (which willbe removed) mark as 'Glass/Broken Plastic' and deposit in the garbage collection and recycling area.

3. In case of contamination to the product

3.1. The person responsible for the area must fill **out REG-006** GLASS **CONTROL** AND **BRITTLE PLASTIC and** specify the type, quantity and batch of the contaminated product and the arrangement of the product.

3.2. The product exposed to broken glass or plastic must be removed. This must be placed in a bag to discard and the bag should be marked as 'Glass Contaminated Product / Broken Plastic' and placed in the organic waste container.

3.3. In the event that the contamination is directly on the production line, the production Jefe shall be responsible fordiscarding the product that has been affected. See **PRO-031** P**RODUCT CONTROL NO CONFORME** and **PRODUCTO NO INOCUO**.

3.4. The product suspected of contamination must be removed from the production line where the break occurred and must follow the process indicated **in the PRO-031 NON-CONFORMING AND POTENTIALLY NOT INNOCUOUS PRODUCT.**

3.5. The person responsible for the action mustdeliver r **the REG-006 CONTROL OF BREAK GLASS** the coordinator of Isafety will be responsible for keeping up to date the inventory of plastic andbrittle glass.

V. CONTROL OF APPROVALS AND CHANGES

APPROVAL CONTROL

	number	stand	date
ELABORFROM:	Gabriela María Rosales	Safety Supervisor	21-08-2018
Approved:	Mitsuky Seraphim Garcia	Head of Quality and Safety	21-08-218

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
00	Home Document	10-September 2015	Mitsuky Seraphim Garcia	10-September 2016
1	Added inspection POE, contamination to product, added bitacora BIT 2902 and modification of BIT-2901	22-01-2016	Mitsuky Seraphim Garcia	22-01-2017
2	I change the name of the person approving the document.	August -2016	Mitsuky Seraphim Garcia	August -2017
3	Changed the document code (formerly POE-29, now PRO-029). Added reference to AVI-001, REG-005 and REG-006.	21- August-2018	Gabriela Rosales	21- August 2019
4	The maintenance area is discarded as a participant in the glass and plastic inspection review, with only the safety auxiliary being defined.	02-03-2021	Gabriela Rosales	02-03-2022

I.- OBJETIVO

Check the water used in the company "ACEITERA MEVI MEXICO S.A. DE C.V." with the intention of reducing contamination either for multiple uses and / or human consumption under the provisions of NOM-127-SSA1-1994, as well as provide preventive treatment to water even if it is within the maximum permissible limits.

II.- REACH

The procedure of use and management of water, applies for internal installations such as: selection area, production area, detergent preparation, washing of machinery, tool and equipment this will be obtained from the purifying plant, independent pipe to the water that comes from the well. On the other hand, water obtained directly from the tank will be for the use of operations such as: toilets and hand washing stations.

III.- DEFINITIONS

PPM	Unit of measure to determine concentration
NOM-127-SSA1-1994.	Standard setting permissible quality limits and water purification treatments for human use and consumption.

IV.- METHODOLOGY

4.1 Water for general use in ACEITERA MEVI MEXICO

4.1.1 Water intended for multiple uses understood to be that used in: sanitary stations, dining room or other activity other than for human consumption, is extracted from a deep well and stored in a tank with a capacity of 10,000 Lts.

4.1.2 The water for use in washing machinery, tools, toilets, sanitary stations, this being understood for multiple uses within the packaging must be of quality, based on the standards established in NOM-127-SSA1-1994.

4.1.3 Water sources and storage sites should be protected against the entry of domestic and wild animals, chemical spills or other sources of contamination.

4.1.4 Avoid the preparation and/or application of pesticides or disinfectant substances, outside the chlorination process, at a distance of not less than 15 mts, from water tanks.

4.1.5 Existing levels of contamination in water for human consumption and general purpose should be monitored as often as described below in the sampling plan.

4.2 Automatic chlorination system.

The chlorination procedure must be performed through the automatic chlorination equipment (LMI MODEL P141 358TI DOSING PUMP), adding sodium hypochlorite to 4ppm.

4.2.1 Prepare a sodium hypochlorite solution in a volume of 100lt to 4ppm in a 200lt container.

4.2.2 See **INS-009 HYPOCLORADOR OPERATION.**

4.2 Water purification system

4.2.1 The chlorination procedure should be performed by adding hate hypochlorite directly to the cistern by adding it to a freeesidual chlorine concentration of between 0.2 and 2ppm ppm according to NOM-127-SSA1-1994.

4.2.2 The PPE required to perform the chlorination process shall be:

- Nitrile gloves
- Organic gas mask.
- boots
- Fifth
- Goggles

NOTE: 1.54 gr of 65% calcium hypochlorite provides 1 ppm per 1000 liters of water.

4.2.3 The water used for the various packaging activities of **"ACEITERA MEVI MEXICO S.A. DE C.V."** , as well as for human consumption should be monitored in order to ensure that it complies with the microbiological quality standards set out in NOM-127-SSA-1994.

4.2.4 The tests should be carried out in laboratories authorized by the SSA and the EMA.

4.2.5 Sampling must be carried out by Oil or laboratory personnel complying with NOM-014-SSA1-1993.

4.2.6 The sample should be taken when the water levels are optimal.

4.2.7 The sample should be taken from the water source (used for cleaning the facilities) should be made once per season to check the physicochemical status of the water, *faecal coliforms, Total Coliforms, E. Coli and Salmonella* according to NOM-112-SSA1-1994.

The sample should be taken where it is subsequently to be used.

4.2.8 The following PPE should be used for sampling:

- Sterilized gloves
- Covers mouths

4.2.9 The following material must be used for sampling:

- Alcohol
- Soda gel
- Sterile bags

4.2.10 Before performing chlorine monitoring to know the required ppm, you have to check the hardness of the water.

4.2.11 After performing the water conditioning treatment to be used for the various packaging activities, monitoring will be carried out to verify that the water is at the required ppm. This activity will be recorded in **the REG – 095 CLORO CONCENTRATION VERIFICATION.**

4.3 RESPONSIBLE USE OF WATER

4.3.1 The department of human resources and occupational safety and the environment will carry out campaigns for responsible use of water 1 time a year in order to raise awareness of the vital input.

4.3.2 Within the working day each member of Aceitera Mevi Mexico will have to take responsibility for the proper use of water within its cleaning activities.

4.3.3 The safety and environmental department will perform rumdines to corroborate the good use of water.

4.3.4 It is forbidden to leave keys open without water being used.

4.3.5 Emptying oils, punctures and solvents into drains is prohibited.

4.3.6 Report any water leakage in pipes and/or equipment.

4.3.7 Maintain records and sewers by conducting visual inspections at least 1 time a week by the building maintenance department.

4.3.8 Maintain the system of pipes, cisterns, connections, pumps, hoses with a visual review program that take place at least once a week by the building maintenance department.

4.3.9 Immediate attention to water leakage, identification of broken pipes or leaks should be done through visual reviews that take place at least once a week by the building maintenance department.

4.3.10 Water that is reported as contaminated must be of special management by the Department of Environment and Ecology, the report can and should be made by anyone working within the facilities of Aceitera Mevi Mexico.

4.3.11 Inform anyone who misuses water, among the following points:

5 Unconscious water spills

6 Water use for processes not allowed or recognized by Aceitera Mevi Mexico

7 Mixing water with hazardous chemicals that can cause work diseases, accidents or water contamination.

8 Leave pipes open

9 Damage any water movement system intentionally or due to any activity not recognized by Aceitera Mevi Mexico.

9.1 Washing and disinfection treatment of water tanks.

9.1.1 The procedure for washing and disinfecting the tank should be done as follows:

- See INS-001 Water Purification System Cleaning Instruction.

9.1.2 This activity will be recorded in **the REG – 051 EQUIPMENT CLEANING COMPLIANCE.**

V. CONTROL OF APPROVALS AND CONTROLS

APPROVAL CONTROL			
	number	**stand**	**date**
Developed:	Silvano Barrientos / Gabriela Rosales	Environmental Safety Coordinator / Sup. Safety	28- febrero -2019
Approved:	Mitsuky Seraphim	Head of quality and safety	03-June-2019

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
1	I change the name of the person who approves the documents	August -2015	Mitsuky Seraphim	August-2017
2	Change of **oilmeV-POE-32 methodology** to **PRO-032 WATER USE AND MANAGEMENT**.	04-11-2018	Gabriela Rosales	04-11-2019
3	Adjustments were made to the procedure in accordance with NOM-127-SSA1-1994.	03-06-2019	Silvano Barrientos/ Gabriela Rosales	03-06-2020
4	Added section for responsible use of water.	29-05-2020	Jaime Fernandez	29-05-2021

I. objective

Establish a procedure for the control, frequency and proper compliance of customs cleaning, production areas, bathrooms, offices, warehouses, dining room, cleaning rooms, exteriors and the entry of Aceitera Mevi Mexico.

II. scope

This procedure shall apply to all staff collaborating within the premises from which it will be mandatory to make correct use of each specification mentioned in this procedure.

III. definitions

N/A

IV. methodology

Cleanings must be performed according to the requirements of each area, the Safety Supervisor must ensure that cleanings are performed and recorded accordingly.

The person responsible for cleaning must fill in **the REG-029 GENERAL AREA CLEANING COMPLIANCE** on each cleaning performed as specified below:

1. customs.

1.1. Operational cleaning personnel should check the supply of hand soap, interdobladed towel, gowns and antibacterial gel, if necessary, the missing material should be supplied.
1.2. Operational cleaning personnel should clean the sinks with chlorine jargon and multipurpose cleaner, make sure they are dry and keep them dry during the day, the jargon used should be the appropriate one for customs cleaning (yellow). Jargon should be washed before and after use with soap powder.
1.3. Operational cleaning personnel must clean door panes with an interdoblade towel, they should be cleaned inside and out, as often as indicated for each area.
1.4. Operational cleaning personnel should clean the doors with the help of chlorine jargon, inside and out. The jargon used should be washed before and after use , (blue).
1.5. Operational cleaning personnel should remove the mat next to the access door, wash it thoroughly with multipurpose soap, let it dry for a few minutes, place quaternary salts on it **(follow the INS-023 TAPETES SANITARIOS**), and put it back in the corresponding area.
1.6. Cleaning personnel should verify that the boats in the area are the ones that correspond to the area, they should be washed once a week and should be placed bag for garbage accumulation.

1.7. Cleaning staff should clean tiles, sinks, soaps, interdobladed towel base and hand dryers with jargon and chlorine. The jargon used should be washed before and after use.
1.8. Cleaning personnel must clean this area with the broom and collector that correspond to the color of the customs (yellow).
1.9. For cleaning the area the cleaning personnel must use a colored puller corresponding to the customs (yellow color), after using the cleaning material should be left clean.

Note: The cleaning material in this area will be yellow with code **No. 1,**and the color of blue flannel

2. Operational offices.

2.1. Cleaning staff should clean window and door panes with jargon and water (green), they should be cleaned inside and out, as often as indicated for each area.
2.2. Cleaning staff must clean desks, equipment and office furniture, with jargon corresponding to cleaning the area. The jargon should be washed before and after use.
2.3. Cleaning staff must clean the area with the broom and pick-up that correspond to the color of the offices.
2.4. To mop the cleaning staff in turn should use the mop that corresponds to the office, before use should be washed with water and chlorine, to mop the office use multipurpose cleaner, then after using the mop should be washed with water and chlorine.

Note: The cleaning material in this area will be green with code **No. 2**

3. Reception area

3.1. For mesh cleaning, on-duty cleaning personnel must immerse flannels in water and chlorine and wash inside and outside the mesh (at the marked frequency) and keep all accesses closed.
3.2. On-duty cleaning staff should wash the jargon before and after use.
3.3. The reception/maturation leader together with the collaborators in the area must verify that all cleaning utensils are clean and in their corresponding place.

Note: The cleaning material in this area will be yellow with code No. **3.**

4. General warehouses.

4.1. On-call cleaning personnel must sweep warehouses to arrive at parts that are difficult to clean, the finished product warehouse, raw material warehouse, input storage and all cleaning materials must be cleaned.

4.2. The cleaning staff in turn must remove the mat that is located when entering production, wash it very well with multipurpose soap, let it dry and replace it (follow **the INS-023 TAPETES SANITARIOS**).
4.3. On-call cleaning staff must use the warehouse attachments. The utensils should be cleaned when finished using, with soap, water.
4.4. Cleaning personnel and collaborators in that area must clean all trash containers from finished product to rest area, covering stocks of inputs.
4.5. The guarding of these cleaning utensils will be in the chemical warehouse.
4.6. Cleaning personnel should clean any containers or equipment within this area that has dust, with the help of yellow jargon.

Note: The cleaning material in this area will be yellow with code **No. 4.**

5. Conservation and maturation chambers

5.1. The reception/maturation leader will have their collaborators and must clean chamber doors with flannel water and chlorine, they must be cleaned inside and out, the corresponding jargons should be used and the jargon washed before and after use.
5.2. With the attachments of the reception area collaborators of the area should sweep chambers to remove garbage or compacted fruit on the floor, wash and dry with puller.
5.3. The reception/maturation leader together with the collaborators in the area must verify that all cleaning utensils are clean and in their corresponding place.

Note: The cleaning material in this area will be yellow with code **No. 2**

6. Production area.

6.1. The production leader together with the collaborators in the area and the safety department must verify that all cleaning attachments are clean and in place, otherwise the attachments that are dirty must be accommodated and washed (all materials must be placed in brackets to prevent them from being in contact with the floor) , according to the pace of work of the production collaborators, have the responsibility that at the time of the shift deliver the clean material.
6.2. Any shipping material containing cleaning products must be identified, if not notified to the safety department, for further identification.
6.3. On-duty cleaning personnel should clean the glass of the production doors and gates with interdoblade towel and water inside production and glass cleaner on the outside.
6.4. With the help of chlorine jargon the cleaning staff in turn must clean the production doors, use the corresponding jargons and wash the jargon before and after use.
6.5. Cleaning staff during the production day will support disused equipment cleaning activities and the cleaning of the sink located in production.

6.6. Collaborators in the area and/or cleaning staff shall clean all trash containers located in production.

Note: The cleaning material in this area will be yellow with code **No. 4**

7. packaging.

7.1. Collaborators in the area and/or cleaning staff should clean glass from the doors of the packaging area with an interdoblated towel and water, they must be cleaned inside and out.
7.2. With the help of a chlorine jargon, collaborators in the area and/or on-duty cleaning personnel must clean the packaging doors, use the appropriate jargons and wash the jargon before and after use.
7.3. The packaging leader and collaborators who are in the area must verify that all cleaning attachments in their area are clean, the material of this department will be protected within the packaging area, all material should be placed in brackets to prevent them from being in contact with the floor.
7.4. Check that all cleaning material is identified, otherwise notify the safety department.
7.5. The material for brittle glass and plastic (black color), each one used must be washed and verified by the safety department, which is free of any residue of glass or brittle plastic.
7.6. The glass and brittle plastic material must be placed independently of its use, with the yellow material.

Note: The cleaning material in this area will be yellow with code **No. 5**
Black glass and brittle plastic material with code **No. 1**

8. Laboratory and soapbox

8.1. On-duty cleaning personnel should clean all laboratory and soapy surfaces with jargon and water. You must be free from any dirt or debris from materials.
8.2. The cleaning staff in turn should clean the windows with water and pass with drying paper, until any attachment or stain **(blue flannel) is removed.**
8.3. The floor will be cleaned with water and with the help of a puller remove excess water to make drying faster.
8.4. Remove garbage bags from waste generated, within activities at least 2 times per day, depending on the pace of work.

Note: The cleaning material in this area will be yellow with code **No. 8**.

9. Chemical warehouse

10.1 On-duty cleaning personnel should clean all surfaces of the chemical warehouse with jargon and water. You should be free from any dirt or detergent spills.

10.2 The cleaning staff in turn should clean the windows by spraying water on the glass and pass with drying paper, until any attachment or stain (blue flannel) is removed.

10.3 The floor will be cleaned with water and with the help of a puller remove excess water to make drying faster.

10.4 Staff in general must protect all equipment cleaning material in good condition, clean and tidy, placing it in the racks.

10.5 The safety department must ensure that the cleaning material is tidy and clean otherwise the corresponding area is reported to address the matter.

10.6 Any material provided for the cleaning of equipment must return with the indications in point 10.4 of this section, and **fill REG-044 SAFETY MATERIAL**.

Note: The cleaning material in this area will be yellow with code **No. 9.**

11 subterranean.

11.3 Staff in general should empty water with detergent on the floor and carve with a broom. Pull the detergent with the water and re-empty water on the floor and remove the water with a puller until completely dry.

11.4 If you are not very dirty, the staff in general will only take care of the cleaning with the help of an mop.

11.5 Cleaning with water and jargon the tanks of the underground, as well as those of storage, the jargon will be yellow.

11.6 Clean doors/gate with a jargon, submerging the jargon in a bucket with water and chlorine, pass with the jargon over the door or gate, rinse the jargon with water and pass again until any stains are removed.

11.7 The jargon should be washed before and after use.

Note: The cleaning material in this area will be yellow with code No. **10.**

12 Administrative offices.

12.3 Cleaning staff should clean window and door panes with a jargon (green color) and glass cleaner, they should be cleaned inside and out, as often as indicated for each area. For the operational offices the same procedure will be performed, with change in jargon and pure water, inside and out.

12.4 Cleaning staff must clean desks, equipment and office furniture, with jargon corresponding to cleaning the area. The jargon should be washed before and after use.

12.5 Cleaning staff must clean the area with the broom and pick-up that correspond to the color of the offices.

12.6 To mop the cleaning staff must use the mop that corresponds to the office, before use it must be washed with water and chlorine, to mop the office use multipurpose cleaner, then after using the mop should be washed with water and chlorine.

13 Weeping wall.

13.3 Cleaning staff must drain and wash the pool along with the weeping wall that is upon entering the administrative offices, make use of brooms according to the color of the area, wash with 20g of soap powder for 12lts of water, rinse and refill the pool.

13.4 For the recirculation of wall water, cleaning personnel should place a concentration of 60ppm sodium hypochlorite (cloralex 12%), this is equal to 98ml sodium hypochlorite for a water volume of 197 liters, mix the water with the help of a container and place the stones at the base of the pool, the frequency to perform this activity will be every twenty days.

Note: The color corresponding to the office area will be the green color with code **No. 1.**

14 Bathrooms.

14.3 On-duty cleaning staff should check the supply of hand soap, interdobladed towel and toilet paper, if necessary it should be supplied.

14.4 On-call cleaning staff should change the trash bag of each bath can daily in the morning and during the day if required. Take the bag that was removed to the general container for disposal.

14.5 On-duty cleaning staff should clean tiles, soaps, an interdobladed towel base and hand dryers with jargon and chlorine. The jargon must be the appropriate one and should be washed before and after use.

14.6 On-duty cleaning personnel should clean the sinks with the help of a chlorine jargon and multipurpose cleaner, which are completely dry and keep them so during the day, the jargon used should be the appropriate one for cleaning the bathrooms, it should be washed before and after use.

14.7 The cleaning staff in turn must clean door glass with interdoblated towel and water, they must be cleaned inside and out.

14.8 The cleaning staff on duty should clean the bathroom doors with the help of chlorine jargon. A red jargon should be used to clean the bathrooms.

14.9 On-duty cleaning personnel should carve toilets with brushes found in each bath with chlorine and multipurpose cleaners, sanitary workers should be prevented from getting wet and fit.

14.10 With the help of chlorine jargon, on-duty cleaning personnel should clean the doors of each toilet and the bases of the toilet paper. Wash the jargon before and after use.

14.11 On-call cleaning staff must clean the area with the broom and pick-up for the bathrooms

14.12 To mop the cleaning personnel in turn should use the mop corresponding to the bathrooms, before use it should be washed with water and chlorine, to mop the bathrooms use multipurpose cleaner, then after using the mop should be washed with water and chlorine.

Note: The cleaning material in this area will be red with code **No. 3**

15 Cleaning room.

15.3 On-duty cleaning personnel should verify that all cleaning attachments are clean and in place, otherwise accommodate and wash attachments that are dirty (all materials should be placed in brackets to prevent them from coming into contact with the floor), check that anything containing cleaning product is identified, otherwise notify the safety department for further identification.

15.4 The cleaning staff in turn cleaning room doors with a blue jargon, should be cleaned inside and out and wash the material after use.

15.5 The cleaning staff on duty must sweep the cleaning room with the corresponding attachments.

15.6 Once a week the cleaning staff in turn should wash the battery in the cleaning room, using a brush, soap powder and chlorine.

15.7 The outdoor material (point 17 of this procedure) and entry, point 18 of this procedure (blue color), operating offices (green) and dining room (white), shall be protected in the wash room and placed in brackets for each corresponding colour of those areas.

Note: The cleaning material in this area will be blue with code **No. 1**

16 Dining room.

16.3 The on-call cleaning staff must sweep the entire dining area with attachments that correspond to the area, broom and pick-up.

16.4 The cleaning staff in turn should mop the entire dining area with the attachments that correspond to the area and using multipurpose cleaner. The mop should be washed before and after use with water and chlorine.

16.5 Turn-based cleaning staff should clean tables with chlorine jargon and multipurpose cleaner. Jargon should be washed before and after use with soap powder.

16.6 The cleaning staff in turn should clean the chairs with the help of a chlorine jargon. The jargon should be washed before and after use.

16.7 On-duty cleaning personnel should remove trash from the cans and place them in the general disposal bins. When removing trash bags from the cans, new ones should be placed. The boats should be washed twice a week, with soap powder and chlorine, this activity will be carried out depending on the pace of work.

16.8 On-duty cleaning staff should clean the ovens daily using jargon. They should be cleaned very well inside and out. The jargon is washed before and after use.

16.9 Turn-based cleaning staff should clean the dining room glass with the help of interdobladed towels and glass cleaners, they should be cleaned inside and out.

16.10 The cleaning staff will make sure that the refrigerator is arrived on the weekend, free of food and food containers.

16.11 Cleaning staff should clean the lockers located in the dining room, cleaning them with the help of a jargon with water and chlorine.

Note: The cleaning material in this area will be white, coded **No. 1**

17 income.

17.3 On-call cleaning personnel must sweep the floor from all entrance to the plant should be cleaned at the start of the ramp to the customs gate.

17.4 The cleaning staff in turn must verify that all cleaning attachments are clean and in place (washing room), otherwise accommodate and wash the attachments that are dirty (any material should be placed in brackets), color to use blue.

17.5 Upon entry to the plant next to the access checker, a (blue) dumpster will be located, which is the responsibility of the cleaning staff to remove the trash and they must wash the container twice a week and place a plastic bag for the trash.

Note: The cleaning material in this area will be blue with code **No. 1**

18 Foreign.

18.3 On-duty internal transport personnel should check outside for any dirt, otherwise it must be cleaned.

18.4 On-call internal transport personnel should sweep with the appropriate attachments. It should be clean and not leave any residue.

18.5 Collaborators in the area and/or cleaning staff shall clean all trash containers located outside.

Note: The cleaning material in this area will be blue with code **No. 1**

remarks

All attachments and materials used for cleaning must be of the color that correspond according to the area being cleaned (colorimetry is indicated in the cleaning material classification boxes), must be protected in their assigned place and must be perfectly cleaned for future use, to prevent odors from being generated , both of the materials and the place where they are stored.

19 Classification of cleaning materials.

area	Color
Ad MinisteringOffices **No. 1**	green
Balconies and exteriors **No. 2**	
Operating Offices **No.2**	
Dining **Room No. 1**	white
Bathrooms **No. 1**	red
Bathrooms **No. 2**	
Customs **No. 1**	yellow
Reception/maturation area **No. 2**	
Warehouses **No. 3**	
Conservation/maturation chambers **No. 2**	
Production **No. 4**	
Packaging **No. 5**	
Laboratory/ Storage of químicos/Soapbox **No. 3**	
Underground **No. 3**	
Exterior to floor **No. 1**	blue
Cleaning room **No. 1**	
Glass and brittle plastic **No. 1**	black

20 Color classification "boats".

area	color
bureaux	green
maintenance	grey
Bathrooms	red
Stores	yellow
production	
Chemical warehouse	
packaging	
Laboratory/Jabonera	
customs	
Exterior to floor	**blue**
Cleaning room	
Dining room	white

Color classification for flannels.

area	color
bureaux	**green**
Bathrooms	**red**
General/underground warehouse / Input storage	**yellow**
packaging	
customs	**blue**
Laboratory/soapbox	**blue**

Chemical warehouse	**blue**

21 Cleaning Schedule in Administrative Facilities.

area	frequency	activity	Supervisory Officer
Offices Admón. / Balcony	daily	Furniture, floor, stairs, handrails	Department of Safety
	Every 3 days	Windows and glass	
reception	Two days	Floor, windows, furniture	Department of Safety
	Twenty two days	Water drain from the weeping wall	Department of Safety
Bathrooms	daily	General cleaning	Department of Safety
Cleaning Room	daily	Ordering and cleaning of utensils	Department of Safety
Foreign	Tuesday and Saturday	Floor and planters	Department of Safety
Dining room	daily	Microwave cleanings,refrigerator,locker, chairs, dining room, pretil, windows, floor.	Department of Safety

22 Cleaning schedule in operational installations.

area	frequency	schedules	In charge of Supervision
Washing robes	daily	7:00am 11:00am	Department of Safety
Operational offices	Monday, Wednesday and Friday	7:00 am a 8:00 am / _	Department of Safety
customs	Tuesdays and Thursdays	8:00 am – 9:00 am	Department of Safety

Bathrooms	daily	9:00 am – 9:30 am	Department of Safety
laboratory	Monday, Wednesday and Friday	10:15 am a 10:35 am	Department of Safety
Outdoors/Income	Tuesday, Thursday and Saturday	11:20 am a 11:20 am	Department of Safety
Cleaning room	daily	11:20 am a 12:30 pm	Department of Safety
Stores	Tuesday, Thursday and Saturday	12:00 pm a 2:00 pm	Department of Safety

V. CONTROL OF APPROVALS AND CHANGES

APPROVAL CONTROL			
	number	**stand**	**date**
ELABORFROM:	Carolina Salvatierra	Safety Assistant	01-04-2018
Approved:	Mitsuky Seraphim	Head of quality and safety	24-04-2019

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
00	Home Document	November 2015	Isamar Zepeda	November 2016
1	Change in concentrations and detergents of procedures	July 2016	Mitsuky Seraphim	July 2017
2	Change of installations and removed the sheet header (added within the logs),plus the PRO-037 was removed by the PRO-037 FACILITY CLEANING	25-09-2018	Carolina Cardenas	25-09-2019
3	Change in: • FCleaning of the facilities. * Color assignment tothe cleaningrto (blue).	04-03-2019	Gabriela Rosales	04-03-2020

	* Change of supervisor appointment by safety department. * As well as the material in chemical storage instead of brackets will be rack for brooms. * Placement of dumpster next to the plant access checker. * Use of yellow flannel for cleaning underground tanks as well as storage containers.			
4	The cleaning information wasindicatedin the area of almacenes of inputs, such as general warehouses.	24-04-2019	Lourdes Bernal and Gabriela Rosales	24-04-2020
5	Cleaning stations are available for each area, changing the colorimetry of flannels for customs, chemical storage, laboratory, soapbox, general and underground storage areas.	29-04-2020	Gabriela Rosales	29-04-2021

I. objective

Establish a methodology for measuring and controlling cross-contamination in Facilities of Aceitera Mevi Mexico. .

II. scope

This procedure applies to all AMM areas and processes.

III. Definition

AMM	Aceitera Mevi Mexico

IV. METOLOGY

4.1 Identification of cleaning materials

The use of different colors in cleaning utensils (blue, green, red, yellow and white among others) favors the possibility of having a specific cleaning system, in which each color or numbering corresponds to a specific cleaning area for a given task, thus ensuring that the same material is not used for different areas, consult **the PRO-037 CLEANING OF FACILITIES.**

4.2 Waste disposal

For the removal of AMM waste, it has routes for the disposal of organic, inorganic waste and hazardous waste embodied in **the AVI-002 LAY OUT OF ROUTES FOR THE REMOVAL OF WASTE.**

1.8 Sanitary waste is collected by the company **Construcción y Desmantelamiento Industrial S.A. C.V.,** consult **PRO-020 RESIDUE CONTROL.**

1.9 The material is generated in operations such as cardboard and plastic are removed by companies authorized before legislation, consult **PRO-020 WASTE CONTROL.**

4.3 Dining and locker control

1.2 Exclusive areas are available for food consumption and shelter. 1.3 Personal items must be stored in the lockers consult **POL-002 POLICIES FOR THE USE OF CASILLEROS**.

4.4 Team Control

1.4 The robes provided are delivered clean at the beginning of activities and are removed at the end of operations, to be washed inside the premises.

1.5 The use of nitrile gloves are for fruit handling at the selection stage and in the packaging stage.

1.6 **REG-068 COMPLIANCE** WITH HIGIENE **REQUIREMENTS are carried** out before entering operations.

4.5 Glass control

1.7 Exclusive material is available to collect glass and plastic fragments in case of incident consult **PRO-029 GLASS CONTROL AND BRITTLE PLASTIC**.

4.6 Environmental monitoring

1.8 An environmental monitoring plan is implemented, segregated to generate and create a statistic according to raw material specifications.

V. CONTROL OF APPROVALS AND CHANGES

APPROVAL CONTROL			
	number	**stand**	**date**
Developed:	Gabriela Rosales	Safety supervisor	13-06-2019
Approved:	Mitsuky Seraphim	Head of quality and safety	19-06-2019

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
1	Initial document	19-06-2019	Gabriela Rosales	16-06-2020
2	It is updated by mentioning the segregated environmental monitoring plan.	18-03-2021	Gabriela Rosales	18-03-2022

I. objective.

Define the methodology used by Aceitera Mevi Mexico to make recalls when there is a need to do so.

II. scope

This document applies to all processes that enter the supply chain of inoqueous finished products.

III. definitions

RECALL	Event of withdrawal of a product or products from the market, the customer's premises, own warehouses or any location in which it is located, derived from contamination or as a preventive measure.
raw material	Any ingredient and/or additive that is part of the finished product.
AMM	Aceitera Mevi Mexico

IV. methodology

1. RECALL.

1.1 AMM will perform a RECALL in case of:

- Have evidence that a manufactured product is contaminated.
- When required by an authority such as COFEPRIS, FDA, Etc.
- When required by the customer.
- As a preventive measure when there was a failure in the food safety system and there is a risk that a product would be contaminated.

- As articio axis or drill every 6 months.

1.1.1 Traceability must be performed before recalling (see traceability)

1.1.2 When performing a RECALL either real or simulated the Commercial Manager, he or she will be responsible for giving all the follow-up and must use the **REG-145 RECALL.**

1.1.3 The Commercial Manager must always support and remain in communication with the **REG-144 TRACEABILITY TEAM** AND **RECALL TEAM.**

1.1.4 The RECALL team must lay down their cell phones and emails even outside of business hours when a RECALL event (realer simulated) occurs to comply with this procedure,it is also yourresponsibility to inform the Business Manager of any changes to your means of contact specified in THE **REG-144 TRACEABILITY AND RECALL TEAM.**

1.2 Collect the product

Case1. 100% of the product or a partiality of the product are located in the AMM PT warehouse.

1.2.1 The Head of Quality and Safety should ask the traceability coordinator to separate and identify the entire product as potentially non-safe in the non-CONFORMING PRODUCT area.

1.2.2 The Head of Quality and Safety must act as indicated in the **PRO-031-NON-CONFORMING AND POTENTIALLY NON-INNOCUOUS PRODUCT procedure.**

Case 2. 100% of the product or a partiality of the product are located in the customer's warehouses.

1.2.3 The Commercial Managermust ask the customer to have the product placed in retention orquarantine.

1.2.4 The Commercial Manager must ask the logistics department to schedule transportation to collect the product from the customer's premises.

1.2.5 The Co MercialManager must manage the collection of the total of the requested product.

1.2.6 The Sales Manager must ensure that 100% of the product in the customer's warehouses was received.

1.2.7 The Head of Quality and Safety must identify and separate the product as potentially non-safe in the non-COMPLIANT PRODUCT area and act as indicated in the **PRO-031- NON-CONFORMING AND POTENTIALLY NON-INNOCUOUS PRODUCT procedure.**

Case 3. The product has already been shipped to the different distribution points of the customer.

1.2.8 The Sales Manager must ask the customer to contact their customers where the product is distributed to ask them to put them in retention or quarantine.

1.2.9 The Commercial Manager must manage the collection of the product from the different distribution points, they must agree with the customer who will be responsible for the logistics to make the collection.

1.2.10 The Commercial Manager must ensure that 100% of the product was received.

1.2.11 The Head of Quality and Safety must identify and separate the product as potentially non-safe in the non-COMPLIANT PRODUCT area and act as indicated in the **PRO-031- NON-CONFORMING AND POTENTIALLY NON-INNOCUOUS PRODUCT procedure.**

Note: The RECALL exercise to this point should take a maximum of 24 hours (the transfer time of the product must not be counted).

Note 2: In the case of a drill, the full exercise reaches this point, the RECALL exercise should be carried out in the shortest possible time and for each drill the traceability and RECALL equipment must be able to do so in a shorter time than before.

1.3 communication

1.3.1 If to recover the product it is necessary to issue alerts in the media because it has already been sold to the public, the commercial area must agree with the customer who will be in charge of issuing the alert and designing the communication strategy.

1.3.2 Where it is necessary to speak with authorities, media or community representatives, the only one authorized to give information is the **Director General.**

1.3.3 The Head of Quality and Safety should contact the food safety system certification body to inform him of the RECALL performed.

Note: Contact details of authorities, media and certification body are available at **AVI-013 EXTERNAL COMMUNICATION**.

1.4 Conduct research

1.4.1 With all the information collected in **REG-145 RECALL,** the Head of Quality and Safety must obtain evidence of the exact point of the process

where the product was contaminated, (he must do the necessary tests to demonstrate its conclusion).

1.4.2 The Head of Quality and Safety must make the decision of what is done with the product (re-work, destruction or release).

1.4.3 The Head of Quality and Safety must ensure that the decision made is fulfilled.

1.4.4 The Head of Quality and Safety must make the necessary changes and improvements to ensure that the problem is not repeated.

1.4.5 The Head of Quality and Safety together with the Commercial Manager must present the data, conclusions and improvements made in the management review.

V. CONTROL OF APPROVAL ORNES AND CHANGES.

APPROVAL CONTROL			
	number	**stand**	**date**
Developed:	Denisse Gonzalez	Coordinatedcommercial ra	01-04-2020
Approved:	Mitsuky Seraphim	Head of quality and safety	06-04-2020

CHANGE CONTROL				
version	**DESCRIPTION OF THE CHANGE**	**START OF VALIDITY**	**MADE CHANGE**	**NEXT REVIEW**
1	Home Document	14-02-2019	Arely Lopez	14-02-2020
2	Allocation of warehouse activities by commercial coordination area within the PRO-053 Traceability and Recall procedure	25-05-2019	Arely Lopez, Carlos Medrano	25-05-2020
3	Pro- de trazability and recall is separated by responsiveness to the commercial department	06-04-2020	Denisse Gonzalez	06-04-2021

SUPPLIER QUESTIONNAIRE

for

U.S. IMPORT ENTRY

UNDER FSVP

OVERVIEW *of* REGULATIONS

The Foreign Supplier Verification Program (FSVP) was published by the FDA on November 27, 2015. FSVP is fundamentally concerned with food safety. As a validly designated and qualified United States *(U.S.)* representative, United Safety Agents LLC's *(USA)* FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled prior to public consumption, and in a manner that provides at least the same level of public health protection as the FDA's domestic standards *(Preventive Controls Rule, Produce Safety Rule, etc.)*.
To accomplish this goal, insight into each product's production process and control methods will be required.

INSTRUCTIONS

We respectfully request that every entity/facility that controls any food safety hazard complete this Questionnaire. All sections are required, unless explicitly noted otherwise. **Complete via computer, do not print.**

Upon completion: Please return this questionnaire and accompanying documents via:

Method One: e-mail completed questionnaire to **info@unitedsafetyagents.com**

Method Two: upload completed questionnaire to USA's **ShareFile**

CONFIDENTIALITY

All information shared will remain strictly privileged & confidential and will ONLY be used during FSVP certification activities. An accurate and truthful response is required to successfully complete your company's FSVP certification. This document contains information which is privileged, confidential, and protected. Any disclosure, copying, distribution, or use of the contents of this message is prohibited. Document may contain Non-binding recommendations. United Safety Agents provides FSVP compliance services to businesses and has no direct affiliation with the FDA.

CONTACT

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: info@unitedsafetyagents.com; Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; UnitedSafetyAgents.com, or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.

GENERAL INFORMATION

Company Name: Aceitera Mevi Mexico S.A.de C.V. Today's Date: 13-04-2021

Factory Address: Carretera Cd. Guzman-Zapotiltic Km 2800

City: Huescalapa Province: Jalisco Country: Mexico

Office Address: Carretera Cd. Guzman-Zapotiltic Km 2800

City: Huescalapa Province: Jalisco Country: Mexico

FDA Registration No.: 17479749656 DUNS No.: 812805379

FDA Establishment Id.: Phone No.: +523411006140

QC/QA's Name: Jose Luis Sanchez Garcia E-mail: calidad@aceiteramevi.com.mx

SUPPLIER CLASS

Please select all actions/roles that apply to your facility/operation.

☐ Manufacturer *(Raw Material)*	☐ Processor	☐ Packer	☐ Re-Packer
☑ Manufacturer *(Finished Product)*	☐ Distributor	☐ Shipper	☐ Warehouse
☐ Importer *(US-based)*	☐ Exporter *(Non US-based)*	☐ Broker	☐ *Other*

RESPONSIBILIE *for* HAZARD CONTROLS

Please select the appropriate response for each hazard type that your facility/operation controls.

Is your factory/facility responsible for controlling Biological Hazards?	☑ Yes	☐ No
Is your factory/facility responsible for controlling Chemical Hazards?	☑ Yes	☐ No
Is your factory/facility responsible for controlling Physical Hazards?	☑ Yes	☐ No
Is/Are product(s) in Ready-to-Eat form when exiting your factory/facility?	☑ Yes	☐ No

PRODUCTS SUPPLIED

Please list the name (and variation) of each product that your facility/operation supplies.

No. 01, Product Name: Unrefined Avocado Oil Product Code: 26ACT16

No. 02, Product Name: Product Code:

No. 03, Product Name: Product Code:

No. 04, Product Name: Product Code:

No. 05, Product Name: Product Code:

No. 06, Product Name: Product Code:

Resources FDA Product Codes and Product Code Builder

Claudio Innocenti

FDA–IDENTIFIED BIOLOGICAL HAZARDS

FDA-identified Biological Hazards associated with the product(s) that your company supplies.

☐ Bacillus cereus	☐ Clostridium botulinum	☐ C. perfringens	☐ Brucella spp.
☐ Campylobacter spp.	☐ Pathogenic E. coli	☐ Salmonella spp.	☐ S. aureus
☐ L. monocytogenes	☐ Trichinella spiralis	☐ Giardia lamblia	☐ Shigella spp.

Resources  Appendix 1  Description *of* Hazard  Bad Bug Book

CRITICAL CONTROLS *for* BIOLOGICAL HAZARDS

Please select and describe the method by which Biological Hazard(s) are controlled. *Please be as detailed as possible. Include time/temperature, chemical names, or any other information.*

- ☐ **Heat**
- ☐ **Chemical**
- ☒ **CGMPs**
- ☐ **Testing**
- ☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

There are no biological hazards present at a high risk level, but nevertheless Good Manufacturing Practices and analysis are frequently carried out on the finished product.

FREQUENCY *of* VALIDATION

Good practices are reviewed daily and analyzes are performed every six months

U.S. FDA HAZARD PROFILE

Category Name: Oil Products
Category Number: 1
Subcategory Name: Cooking Oils
Storage Type: N/A

Resource U.S. FDA Product Category Hazard Profiles – *Appendix 1*

FDA–IDENTIFIED CHEMICAL HAZARDS

FDA-identified Chemical Hazards associated with the product(s) that your company supplies.

- ☐ Drug residues
- ☒ Heavy metals
- ☐ Industrial chemicals
- ☒ Pesticides
- ☐ Mycotoxins/Toxins
- ☐ Radiological
- ☐ Unapproved colors & additives
- ☐ Other

Resources  Appendix 1  Description *of* Hazard  Bad Bug Book

CRITICAL CONTROLS *for* CHEMICAL HAZARDS

Select and describe the method(s) by which Chemical Hazard(s) are controlled. *Please be as detailed as possible.*

- ☒ CGMPs
- ☐ Testing
- ☐ Other

DESCRIPTION *of* CRITICAL CONTROLS

The chemical hazards present are eliminated by Good Manufacturing Practices and frequent analysis of the finished product

FREQUENCY *of* VALIDATION

Good practices are reviewed daily and analyzes are performed every year

U.S. FDA HAZARD PROFILE

Category Name: Oil Products
Category Number: 1
Subcategory Name: Cooking Oils
Storage Type: N/A

Resource U.S. FDA Product Category Hazard Profiles – *Appendix 1*

FDA–IDENTIFIED ENVIROMENTAL/PROCESS HAZARDS

FDA-identified Environmental Hazards associated with the product(s) that your company supplies.

- ☐ Recontamination with environmental pathogens.
- ☐ Bacterial growth and/or toxin formation due to lack of time / temperature control.
- ☐ Bacterial growth and/or toxin formation due to reduced oxygen packaging.
- ☐ Bacterial pathogen survival of a lethal treatment.
- ☐ Recontamination due to lack of container integrity.
- ☐ Bacterial growth and/or toxin formation due to poor formulation control.

Resources  Appendix 1  Description *of* Hazard  Bad Bug Book

CRITICAL CONTROLS *for* ENVIROMENTAL HAZARDS

Select and describe the method(s) by which Environmental Hazard(s) are controlled. *Be as detailed as possible.*

- ☐ **Heat**
- ☐ **Chemical**
- ☒ **CGMPs**
- ☐ **Testing**
- ☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

There are no environmental hazards present at a high risk level, but nevertheless Good Manufacturing Practices and analysis are frequently carried out on the environment.

FREQUENCY *of* VALIDATION

Good practices are reviewed daily and analyzes are performed every six months

U.S. FDA HAZARD PROFILE

Category Name: Oil Products
Category Number: 1
Subcategory Name: Cooking Oils
Storage Type: N/A

Resource U.S. FDA Product Category Hazard Profiles – *Appendix 1*

FDA–IDENTIFIED PHYSICAL HAZARDS

FDA-identified Physical Hazards associated with the product(s) that your company supplies.

- ☐ Metal
- ☐ Glass
- ☐ Extraneous Matter
- ☐ Plastics
- ☒ Stones
- ☐ Wood
- ☐ Natural Component of Food
- ☐ Other

Resources  Appendix 1  Description *of* Hazard  Bad Bug Book

CRITICAL CONTROLS *for* PHYSICAL HAZARDS

Select and describe the method(s) by which Physical Hazard(s) are controlled. *Please be as detailed as possible.*

- ☒ **CGMPs**
- ☐ **Testing**
- ☐ **Raw Material Inspection**
- ☐ **Filter**
- ☐ **Screen**
- ☐ **Metal Detector** *see below*
- ☐ **Magnet**
- ☐ **X-Ray**
- ☐ **Radar**
- ☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

Present physical hazards are eliminated by Good Manufacturing Practices.

FREQUENCY *of* VALIDATION

There are no dangers present due to the nature of the product.

U.S. FDA HAZARD PROFILE

Category Name: Oil Products
Category Number: 1
Subcategory Name: Cooking Oils
Storage Type: N/A

Metal detection standards

Ferrous: _____ mm

Non-Ferrous: _____ mm

Stainless Steel: _____ mm

Resource U.S. FDA

Hazard Profile – *Appendix 1*

ALLERGEN & CROSS-CONTAMINATION CONTROLS

Component *or* Ingredient	Present in *product?*	Present on *same equipment?*	Present in *same facility?*
Peanuts	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Tree Nuts	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Milk *or* Milk Derivatives	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Egg *or* Egg Products	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Fish	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Shellfish	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Soy	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Gluten	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Wheat	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Celery	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Sesame	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Mustard	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Sulfates	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Monosodium Glutamate	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Colorings	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Aflatoxins	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
ALL ALLERGENS	☒ **Absent**	☒ **Absent**	☒ **Absent**

DESCRIPTION *of* ALLERGENIC CONTROLS

A procedure is in place to avoid cross contamination

ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)? ☑ Yes ☐ No

If Yes; Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? FSSC 22000

If No;

1. Does the site have a documented quality manual? ☐ Yes ☐ No
2. Does the site undergo internal hygiene audits? ☐ Yes ☐ No
3. Does the site undergo quality system audits? ☐ Yes ☐ No
4. Does the site undergo process audits? ☐ Yes ☐ No

CLEANING INFORMATION

Does the site have documented hygiene procedures in place? ☑ Yes ☐ No

Does the site have a designated hygiene team? ☑ Yes ☐ No

Are all cleaning staff formally trained? ☐ Yes ☑ No

Do the cleaning schedules include:

- Chemicals used? ☑ Yes ☐ No
- Concentration levels? ☑ Yes ☐ No
- Dilution method? ☑ Yes ☐ No

Please list the chemical type(s) used on all food contact lines and surfaces:

LK 400, LK Echonorclor

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? ☑ Yes ☐ No

- In-house hygiene training? ☑ Yes ☐ No
- Accredited hygiene training? ☐ Yes ☐ No

Training level certification obtained: _____

Are staff issued protective clothing? ☑ Yes ☐ No

Are operatives required to cover head/facial hair within the processing/manufacturing area? ☑ Yes ☐ No

Are adequate toilet and hand washing facilities provided? ☑ Yes ☐ No

Are hand washing/swabbing validation checks carried out? ☑ Yes ☐ No

What is the total number of staff employed on site? 3

PEST CONTROL

Is a pest control contractor employed? ☐ Yes ☐ No

If yes, please provide: Name of contractor used: Especializados en control de plagas y Asesoria tecnica SA de

Number of yearly visits: 3

If no, by what means is pest prevention carried out? _____

HACCP & TACCP & VACCP

Does a fully documented and audited HACCP system exist for the site? ☑ Yes ☐ No

Has a hazard analysis study been completed for each site operation? ☑ Yes ☐ No

Does the business have a trained & certified in-house HACCP team? ☐ Yes ☐ No

If yes, please provide copies of current & relevant HACCP training certificates.

Does the business outsource the HACCP management to a certificated consultant? ☐ Yes ☑ No

If yes, please provide copies of current & relevant HACCP training certificates.

Are records maintained for all CCPs? ☑ Yes ☐ No

Does the HACCP system include the following:

- Sieving of ingredients? ☑ Yes ☐ No
- Sieving of finished products? ☑ Yes ☐ No
- Glass & hard plastic breakage procedure? ☑ Yes ☐ No
- Metal detection of final product? ☑ Yes ☐ No
- Magnets within the mixing & filling stages? ☐ Yes ☑ No

Do you use blue metal detectable plasters in the manufacturing/processing areas? ☐ Yes ☑ No

Please detail any other prevention systems used on-site: _____

Has a full threat assessment of your supply chain been conducted & tested? ☑ Yes ☐ No

Please provide details: There is a procedure for defense and food fraud

Has a full product vulnerability assessment within the supply chain been conducted & tested? ☑ Yes ☐ No

Please provide details: There is a procedure for defense and food fraud

TRACEABILITY

Does full traceability exist for all products supplied to your customer base? ☑ Yes ☐ No

If yes, please give details of traceability codes on the final packaging: The lotification is determined by the pr

RAW MATERIAL

Are materials used by your company sourced from approved suppliers? ☑ Yes ☐ No

Are certificates of conformance/analysis received for all raw ingredients? ☑ Yes ☐ No

Are raw materials positively released before use? ☑ Yes ☐ No

Please describe your supplier approval system:

There is a raw material reception procedure in which the physical and physiological state of the raw material is analyzed.

FINISHED / PACKED PRODUCT

Are finished / packed products positively released? ☑ Yes ☐ No

Are reference samples from finished / packed products retained? ☑ Yes ☐ No

Are finished products submitted to an **17025:2005** accredited laboratory for validation purposes? ☐ Yes ☑ No

If yes, please give details of the testing routines conducted:

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? ☑ Yes ☐ No

Please describe your customer complaint procedure.

There is a customer service procedure in which each clarification that the customer requires is followed up

RECALL / IMPORT ALERT /FOOD SAFETY ISSUE

Has your company ever experienced a recall or other food safety related issue of any kind? ☐ Yes ☑ No

If yes, please describe fully.

CERTIFICATION

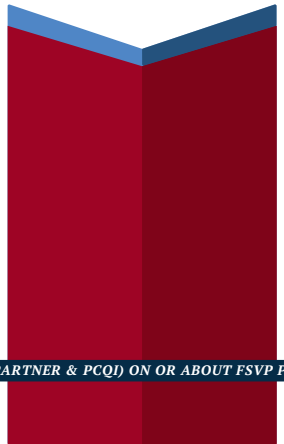
I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.

CONFIRMATION – REQUIRED

Representative's Name: Jose Luis Sanchez Garcia

Title: Jefe de Calidad e Inocuidad

Today's Date: 4/13/21



AUDIT REPORT

FSSC 22000 V 4.1

ORGANIZATION PROFILE

Date of audit report realization: June 24,2019

Description of the certified organization	
Registered legal name	**ACEITERA MEVI MÉXICO S.A. DE C.V.**
Trading name(s)	*Mevi oil*
Registration	*0555*
Location	**Km 2.8 Carretera Estatal C.D Guzmán Margen Izquierdo, Zapotiltic, Jalisco, México. C.P. 49610.**
Contact person	*Mitsuky Soraya Serafín*
Email:	mserafin@aceiteramevi.com.mx
Phone (s):	341-1010518.
Web site	www.aceiteramevi.com.
General description of audited organization (Sector, products, production lines, commercial names)	There are 3 HACCP plans. There are 4176m2 of construction. There are 49 people working in the facility. 2 extra virgin avocado oil production line, 1 crude avocado oil production line, 1 second extraction oil production line. Son 3 planes HACCP. Son 4176m2 de construcción, 49 personas trabajando. 2 líneas de producción extra virgen, 1 línea de producción de crudo y 1 de segunda extracción de crudo.

Head office (where appropriate)	
Description of the role the head office	NA
Registered legal name	NA
Trading name(s)	NA
Registration	*NA*
Location	*NA*
Contact person	*NA*
Email	NA
Phone	NA
Number of sites	NA
Seasonal activities	NA

Note: fill this section only when is necessary to attend the central office to complete the audit process

DETAILS FROM PREVIOUS AUDIT

Audit type	Stage 1, / Etapa 1.
Audit date	June 10 -11, 2019 Junio 10-11, 2019
Lead auditor	Alba Castro (AC)
Auditor (s) team	NA
CB conducting audit	*Note that other CB is responsible for last audit when 'TAKE OVER' occurs.*

Closure of NC´s from previous audit

	Standard and clause that impacts	Evidence of effectiveness
1.	NA	NA
2.		
3.		
4.		
5.		

AUDIT DETAILS

Audit Criteria

FSSC 22000
ISO 22000:2005 + Additional requirements
ISO/TS 22002-1:2009 ☒ – ISO/TS 22002-4:2013 ☐ – ISO/TS 22002-6:2016 ☐ – ISO 9001:2015 ☐

Scope

Category (s)	*CIV Processing of ambient stable products. CIV. Procesamiento de productos a temperatura ambiente.*
Food Safety System scope	*Todas las actividades realizadas por aceitera Mevi. All activities made by Mevi oil producer.*
Certification scope	*Extracción y envasado de aceite de aguacate extra virgen y virgen.* *Extracción de aceite crudo de aguacate para la industria alimenticia.* *Extraction and packaging of extra virgin and virgin avocado oil.* *Extraction of crude avocado oil for food industry.*
Scope exclusions	*NA*

General details

Audit type:	Stage 1: ☐	Stage 2: ☒	Surveillance 1: ☐ Surveillance 2: ☐ Surveillance N: ☐	Recertification: ☐	Special: ☐
The audit is:	Single ☐	Joint ☐	Combined ☐	Integral ☐	
Certificate number	NA				
CB Name and office location	NA				
Audit language	Spanish / Español				
Lead Auditor	Alba Castro				

Auditor (s) team	Na	Companions & technical expert	NA
Audit date	24-27, 2019	Auditor days:	3.75
Audit time reduction	NA	Additional audit time for off-site activities	NA
Range of employees confirmed in proposal	20-49	Employees confirmed in event (FTE)	49
# of HACCP confirmed in proposal	3	HACCP confirmed in event:	3
If there is a change in the employees range, or reported HACCP analysis among the proposal and the confirmed in site, justify the decision of performance of the event:	NA		
Off-site activities:			
NA			
Registered legal name	NA		
Trading name (s)	NA		
Scope	NA		
Location	NA		

ON-SITE AUDIT TIME CALCULATION

Basic time by category (D)	Time by additional HACCP (H)	Management system absence (MS)	Time by employees number (FTE)	Additional Time (Other factors that may increasing the minimum audit time*)	FSSC addition
1.5	1	0.25	0.5	0	0.75

**Complex and organization Size (e.g. Criticize level, number of product types, number of product lines, number of CCPs, number of operational PRPs, building area, infrastructure), Technology, regulatory context, product development & Laboratories. (e.g. product development, in-house laboratory testing), outsourcing process related with scope of certification (e.g external testing laboratory, Outsourcing production process, distribution, etc).*

Scheme

One site ☒ **Multi-local** ☐ **Multi-site** ☐

Site & Address (on-site, out-of-site, permanent, or temporal)	Employees by shift			General description of the organization (core, products, production lines, Brand names, etc.)
		# Employees	Schedule	
Main site: **Km 2.8 Carretera Estatal C.D Guzmán Margen Izquierdo, Zapotiltic, Jalisco, México. C.P. 49610.**	Shifts 1	29	7:00-15:15	There are 3 HACCP plans. There are 4176m2 of construction. There are 49 people working in the facility. 2 extra virgin avocado oil production line, 1 crude avocado oil production line, 1 second extraction oil production line. Son 3 planes HACCP. Son 4176m2 de construcción, 49 personas trabajando. 2 líneas de producción extra virgen, 1 línea de producción de crudo y 1 de segunda extracción de crudo.
	Shifts 2	20	14:45-22:30	
	Shifts 3			
Remote site:	Shifts 1			
	Shifts 2			
	Shifts 3			
Justification of time for audited in site				
NA				

Note 1: Multiple site is possible for food chain categories A, E, FI and G. There are exceptions for food chain categories C, D, I and K namely
Note 2: If there is another process that different the scope, that the client wishes to include, it must notify to sales department.

Details of existent certificates:

Standard	Certification scope	CB	Expiration date
NA	*NA*	NA	NA

Note: Add rows if needed.

GENERAL FINDINGS

General description of relevant changes in the SGIA, documentation, requirements, processes, products, infrastructure, among others, since last audit event:

There are no significant changes.
No hay cambios significativos.

Description of deviations presented in the audit plan and justification:

There are no deviations of the audit plan.
No existieron desviaciones del plan de auditoría.

Description of significant matters affecting the audit program:

No existieron cuestiones significativas que afecten el programa de auditoría.
There are no significant matters affecting the audit program.

Description of any not solved situation during audit event:

All situations were resolved.
Todas las situaciones fuero resueltas.

Performed audits: internals, clients or governmental authorities

Name of the client / Institution / Internal	Performance date	Audit scope	Generalities	Findings status
Interna	April, 14-17, 2019 Abril 14-17, 2019	All food safety system. Todo el Sistema de inocuidad.	1 no conformidad menor 23 no conformidades mayores. 1 minor NC. 23 major NC.	17 closed. 6 open 6 abiertas 17 cerradas

Note: Add rows if needed.

Food safety complaints, recalls and withdrawals recorded by clients or governmental authorities

Clients / Government	Complaint	Status
There are no safety complaints.	NA	NA

Note: Add rows if needed.

Main applicable regulations (For example, governmental regulations, applicable product regulations, standards of reference)

Regulation (code and description)	Current version & Date	General comments	Compliance (C/NC)
NOM 051	2010	Etiquetado.	C
NOM 251	2009	Buenas practices de manufactura.	C
NOM 127	1994	Calidad de agua	C

Note: Add rows if needed.

EXECUTIVE SUMMARY
CLASSIFICATION OF FINDINGS

Summary of audit findings

Non conformity classification	Quantity
Critical nonconformities	0
Major nonconformities	0
Minor nonconformities	3
Areas of concern (stage 1 only)	0

Positive Issues

1.	Personnel commitment / Personal comprometido.
2.	Cleaning and order / Orden y limpieza.
3.	
4.	

Areas of concern (stage 1 only)

1.	
2.	

3.	
4.	

Non conformities

NC#	Process	Classification	Non conformity
1	5.7 Storage of food, packaging materials, ingredients and non-food chemicals / 5.7 Almacenamiento de alimentos, materiales de embalaje, ingredientes y productos químicos no alimentarios	Minor Menor	**Requirement / Clause / Standard:** 5.7 Storage of food, packaging materials, ingredients and non-food chemicals A separate, secure (locked or otherwise access controlled) storage area shall be provided for cleaning materials, chemicals and other hazardous substances. 5.7 Almacenamiento de alimentos, materiales de embalaje, ingredientes y productos químicos no alimentarios Se debe proporcionar un área de almacenamiento separada, segura (con llave o de acceso controlado) para los materiales de limpieza, productos químicos y otras sustancias peligrosas.
			Non conformity: Los químicos no están adecuadamente protegidos en el almacén. Listado de químicos e inventario no actualizado. The chemicals are not adequately protected in the warehouse. List of chemicals and inventory not updated.
			Evidence: Almacén de materiales. Inventario. Stock materials. Inventory.
2	7.3.3.2 Characteristics of end products. / 7.3.3.2 Características de los productos finales.	Minor Menor	**Requirement / Clause / Standard:** 7.3.3.2 Características de los productos finales. Las características de los productos finales deben describirse en documentos hasta el grado que sea necesario para llevar a cabo el análisis de peligros, incluyendo información sobre los siguientes aspectos, según sea apropiado: c)las características biológicas, químicas y físicas pertinentes para la inocuidad de los alimentos. 7.3.3.2 Characteristics of end products. The characteristics of end products shall be described in documents to the extent needed to conduct the hazard analysis, including information on the following, as appropriate: c) biological, chemical and physical characteristics relevant for food safety;
			Non conformity: Las especificaciones de producto terminado no muestran parámetros biológicos, químicos. The specifications of end product do not show biological, chemical parameters.
			Evidence: REG-016 rev 3
3	5.4 Responsabilidad y autoridad./ 5.4 Responsibility and authority.	Minor Menor	**Requirement / Clause / Standard:** 5.4 Responsabilidad y autoridad. La alta dirección debe asegurarse de que las responsabilidades y autoridades están definidas y son comunicadas dentro de la organización. 5.4 Responsibility and authority. Top management shall ensure that responsibilities and authorities are defined and communicated
			Non conformity: There are no defined the authorities in the job description. No se encuentran definidas las autoridades en el descriptivo de puestos.
			Evidence: Job description Jefe de Calidad e inocuidad, jefe de producción, coordinación de inocuidad, coordinación de calidad.

			Job description. Quality and safety manager, production manager, safety coordinator, quality coordinator.

Note: For the events of stage 2 and recertification, once closed and validated by leader auditor the NC's, the audit package will be send to the Certification Committee for review and approval to issue the certificate.

FOOD SAFETY MANAGEMENT SYSTEM (ISO 22000) SUMMARY & FINDINGS

Food safety management system	*The management system are properly documented and implemented. The control of documents and records are properly controlled.* *El Sistema de Gestión de inocuidad está adecuadamente documentado e implementado. El control de documentos y registros se encuentra adecuado.*
Management commitment	*No se muestran definidas las autoridades en el descriptivo de puestos, por lo que se puso un hallazgo. La política es conforme, los objetivos adecuados, la respuesta ante emergencias se documentan y se prueba. Se cuenta con matrices de documentación interna y externa. La revisión por la Dirección se realiza acorde a programa y se recibe la retroalimentación del director.* *The authorities are not defined in the job description, so a finding was made. The policy is compliant, the right objectives, the response to emergencies are documented and tested. There are internal and external documentation matrices. The review by the Management is carried out according to the program and the feedback of the director is received.*
Resource management	*Se cuenta con los recursos para la realización de productos, se muestra la competencia, toma de conciencia y formación, acorde a lo establecido. Se cuenta con ambiente laboral e infraestructura adecuadas para la realización de productos.* *It has the resources for the realization of products, shows the competence, awareness and training, according to the established. It has a working environment and adequate infrastructure for the realization of products.*
Planning and realization of safe products	*Se muestra un hallazgo en especificaciones de productos terminados. La planificación y realización del producto se realiza acorde a lo establecido, la descripción del equipo se muestra implementada, la descripción de las materias primas se muestra en cumplimiento. El diagrama de flujo es acorde al proceso, el uso previsto se muestra acorde a los productos. El análisis de peligros considera todas las etapas y establecen las medidas de control. No se muestran Prerrequisitos operativos ni PCC. La planificación de la verificación está implementada. La corrección y acciones correctivas se muestran implementadas, el manejo de producto potencialmente no inocuo se muestra acorde a lo establecido. La trazabilidad y el retiro de producto del mercado, se muestran implementados.* *A finding is shown in specifications of finished products. The planning and realization of the product is carried out according to the established, the description of the equipment is shown implemented, the description of the raw materials is shown in compliance. The flow diagram is according to the process, the intended use is shown according to the products. The hazard analysis considers all stages and establishes the control measures. Operational Prerequisites or PCC are not displayed. The planning of the verification is implemented. The correction and corrective actions are implemented, the handling of potentially innocuous product is shown according to the established. The traceability and the withdrawal of product from the market, are shown implemented.*
Validation, verification and improvement of the FSMS	*Se muestra la verificación y validación del sistema. Se realiza la calibración acorde a lo establecido, se realiza la auditoría interna de acuerdo a programa, se realiza el análisis de los resultados de verificación cada mes, se llevan estadísticos. Se implementan mejoras.* *The verification and validation of the system is shown. The calibration is carried out according to the established, the internal audit is carried out according to the program, the verification results are analyzed every month, statistics are taken. Improvements are implemented.*

PREREQUISITE PROGRAM SUMMARY & FINDINGS

Summary of PRP implementation	*There are a finding in chemical control and storage of chemicals. The construction of the building are properly implemented, lay out are maintained, flow of personnel were observed adequate, services are properly provided, water analysis are in compliance, gases are reviewed the purity, environmental analysis*

	are properly maintained, waste management are properly removal, cleaning are according the program, chemicals are for food use, maintenance program are properly implemented, pest prevention are properly monitoring, rework is no used. Storage of products are adequate, food defense are properly implemented, and labeling are properly evaluated. *Hay un hallazgo en control químico y almacenamiento de químicos. La construcción del edificio se implementa correctamente, el diseño se mantiene, el flujo de personal se observa adecuado, los servicios se brindan adecuadamente, el análisis de agua cumple con los requisitos, se revisan los gases, la pureza, el análisis ambiental se mantiene adecuadamente, la gestión de residuos se eliminan adecuadamente. La limpieza se realiza de acuerdo con el programa, los productos químicos son para uso alimentario, el programa de mantenimiento se implementa correctamente, la prevención de plagas se monitorea adecuadamente y no se utiliza el retrabajo. El almacenamiento de los productos es adecuado, la defensa de los alimentos se implementa correctamente y el etiquetado se evalúa adecuadamente.*

ADDITIONAL REQUIREMENTS SUMMARY & FINDINGS

Summary of all additional requirements	*Se realizan monitoreo ambientales de acuerdo a programa, se documentan especificaciones de servicios, se cuenta con control de alérgenos, el etiquetado es aprobado.* *Environmental monitoring is carried out according to the program, service specifications are documented, allergen control is available, labeling is approved.*
Food fraud mitigation	*Se establece un procedimiento de fraude, una evaluación de vulnerabilidad y un plan de acción. La revisión es anual.* *There are a fraud procedure, a vulnerability assessment and an action plan are established. The review is annual.*
Food defense	*Se establece un procedimiento, una evaluación de amenazas un plan de acción. La revisión es anual y se realiza una prueba a la defensa de los alimentos.* *A procedure, a threat assessment and an action plan are established. The review is annual and a food defense test is carried out.*

LOGO USE (FSSC 22000, ANAB, GLOBAL STD)

El logo no es usado en las instalaciones ni en la página web.
Logo is no used in the facility even web page.

Confirm the compliance with in site audit time during the event. (50% in site total time)	**Yes** ☒ **No** ☐
Confirm with the client that audit was done based in a sample of available information during the event:	**Yes** ☒ **No** ☐

COMPLIANCE OBJETIVES

(Complete only the applicable to the stage)

☐ STAGE 1 OBJECTIVES (ISO/IEC 17021-1 / 9.3.1.2.2)

☐	*a)*	Review of documented information of the management system of the client:
☐	*b)*	Evaluate the specific conditions of the site of the client and exchange information with client´s personnel with the aim to determine the status of preparedness for **stage 2**:
☐	*c)*	Review of client´s status and comprehension level for the requirements of the standard, in particular the related to the identification of key performance or aspects, processes, objectives and significant operation of the management system;
☐	*d)*	Gather of needed information corresponding with the Management System scope, including: - locations of the client; - Processes and applied equipment; - levels of settled controls (in particular the case of multisite client); - legal and regulatory applicable requirements;

☐	*e)*	Review of resources provision for **stage 2** and remember with the client about the details of this;
☐	*f)*	Give a perspective for planning of **stage 2** through the enough comprehension of the Management System of the client and the operations of the site in the context of the standard of the Management System or another normative documents;
☐	*g)*	Evaluate if internal audits and management review are planned and performed, and if the level of implementation of the Management System confirms that the organization is prepared for **stage 2**.

Conclusion of the event against the objectives:
Capacity of the management System to fulfil the applicable requirements and achieve the expected results:
Summary of how the organization meets the objectives of each stage:

☐ **OBJETIVES OF STAGE 1 (FOOD SAFETY MANAGEMENT SYSTEM)** (ISO/TS 22003:2013 / 9.2.3.1.2)

The objectives of stage I are to provide a focus for planning the stage II audit by gaining an understanding of the organization's FSMS and the organization's state of preparedness for stage 2 by reviewing the extent to which:

☐	*a)*	The organization has identified PPRs that are appropriate to the business (e.g. Regulatory and statutory requirements).
☐	*b)*	The FSMS includes adequate processes and methods for the identification and assessment of the organization's food safety hazards, and subsequent selection and categorization of control measures (combinations).
☐	*c)*	Relevant food safety legislation is implemented.
☐	*d)*	The FSMS is designed to achieve the organization's food safety policy.
☐	*e)*	The FSMS implementation programs justifies to proceed with the audit (stage 2).
☐	*f)*	The validation of control measures, verification of activities and improvement programs conform to the requirements of the FSMS standard.
☐	*g)*	The FSMS documents and arrangements are in place to communicate internally and with relevant suppliers, customers and interested parties.
☐	*h)*	There is any additional documentation which needs to be reviewed and/or what knowledge needs to be obtained in advance.

Conclusion of the event against the objectives:
Capacity of the management System to fulfil the applicable requirements and achieve the expected results:
Summary of how the organization meets the objectives of each stage:

☒ **STAGE 2 OBJETIVES** (ISO/IEC 17021-1 / 9.3.1.3)

The purpose of **stage 2** is to evaluate the implementation including the efficiency of the client´s management system. The **stage 2** must to take place in the sites of the client. At least must to be included:

☒	*a)*	The information and evidence of conformity with all the applicable requirements of the standard of management systems or another normative documents;
☒	*b)*	The performance of follow up, measurement, report and review related with objectives and key performance goals (consistent with the applicable expectations of the standard of management system or another normative document);
☒	*c)*	The capacity of the management system of the client and their performance related with the compliance of legal requirements, regulatory and contractual applicable;
☒	*d)*	The operational control of client´s processes;
☒	*e)*	Internal audits and management review;
☒	*f)*	The responsibility of management related with the client´s policies.

Conclusion of the event against the objectives:
Capacity of the management System to fulfil the applicable requirements and achieve the expected results:
Summary of how the organization meets the objectives of each stage:
Es un Sistema que Nuevo, que ha implementado los procedimientos y registros, se cuenta con una planta de 1 año de antigüedad, por lo que las instalaciones son favorables para elaboración de productos inocuos. La implementación se muestra efectiva, se encuentran 3 hallazgos, uno en descripción de materias primas, ya que tienen una muy general, y le hacen varios análisis externos al producto terminado, con lo que podrían

fortalecer su especificación, otra por control de químicos y otra por falta de descripción de autoridades en los descriptivos de puesto. Aceitera Mevi México se cuentra recomendada a la certificación con 3 no conformidades menores a resolver.
It is a New System, which has implemented the procedures and records, has a 1 year old plant, so the facilities are favorable for the production of safe products. The implementation is effective, there are 3 findings, one in description of raw materials, they have a very general document of the product, and they do several external analyzes to the finished product, which could strengthen its specification, another no conformity for chemical control and other for lack of description of authorities in the job description. Aceitera Mevi Mexico is recommended for certification with 3 minor non-conformities to be resolved.

☐ SURVEILLANCE AUDIT OBJECTIVES (ISO/IEC 17021-1 / 9.6.2.2)

The monitoring audits are audits in situ, but are not necessarily audits of whole system and must to be planned jointly with the other surveillance activities, in such way that certification body can trust that the certified management system of the client keeps in fulfilment with the requirements among the renovation of certificate audits. Each pertinent surveillance for the standard of the management system must to include:

☐	*a)*	The internal audits and management review
☐	*b)*	A review of taken actions about identified non conformities during previous audit;
☐	*c)*	The handling for complaints;
☐	*d)*	The efficiency of the management system related with the achieve of the aims of certified client and the expected results of the system (or systems) of management respective;
☐	*e)*	The progress of planned activities addressed to the continuous improvement;
☐	*f)*	The continuity in operational control;
☐	*g)*	The review of any change;
☐	*h)*	The use of marks and/or any other reference to the certification

Conclusion of the event against the objectives:
Capacity of the management System to fulfil the applicable requirements and achieve the expected results:
Summary of how the organization meets the objectives of each stage:

☐ RE CERTIFICATION OBJECTIVES (ISO/IEC 17021-1 / 9.6.3.2)

The renewal for certification audit must to include an in situ audit regarding the next:

☐	*a)*	The efficiency of the Management system in total, in view of internal and external changes, and its relevance and continuous applicability to reach the certification;
☐	*b)*	Showed commitment to keep the efficiency and improvement of the system with the aim to strengthen the global performance;
☐	*c)*	The efficiency of the management system in relation with the achievements of goals of certified client and the expected results of the system (or systems) of management respective.

Conclusion of the event against the objectives:
Capacity of the management System to fulfil the applicable requirements and achieve the expected results:
Summary of how the organization meets the objectives of each stage:

AUDIT RESULTS

Stage 1 – Result and recommendation about the objectives of the event

Based in the available evidence and sample taken during the audit, auditor team have concluded with the following result:

☐ **Recommended to continue with Stage 2 without non conformities.** Auditor team is pleased to **congratulate** the organization for the achievement obtained and also recommend, to continue with the process to gain the certificate of Management System of the Organization.

☐ **Recommended to continue with Stage 2 with minor non conformities.**

No. of NC's: _____

The auditor team is pleased to recommend to continue with Stage 2, your organization must to load on the software COS evidence of actions taken (**Containment, cause analysis and action plan**) for each detected non conformity **in a period no longer than 60 calendar days from the end of this audit event.**

Note: The close and effectiveness of the NC will be validated during stage 2, in case of not closure, the non-conformity is maintained on stage 2 and will be escalating to be Major.

☐ **Recommended to continue with Stage 2 with Major Non conformities.**

No. of NC's minors: _____ / No. of NC's majors: _____

The auditor team is pleased to recommend to continue with Stage 2, your organization must to load on the software COS evidence of actions taken **(Containment, cause analysis and action plan)** for each detected non conformity **in a period no longer than 14 days** and load evidence of the implementation and verification of the corrective action **before 28 calendar days** from the end of this audit event.

Note: The close and effectiveness of the NC will be validated during stage 2, in case of not closure, the non-conformity is maintained on stage 2 and will be escalating to be critical.

☐ **Not recommended -** Stage 1 is required again.

Scope Verify that determined scope written by the client, do match with the activities, products and services audited (In case of multi-site and/or multi local specify the general scope and scope by site.) The scope may vary after the review of the Certification Committee according to compliance with the standard

Auditor leader name	Date	Sign

☐ I do confirm that I have read, understand and **accept** the recommendations of the auditor team.

☐ I do confirm that I have read, understand and **DO NOT** accept the recommendations of the auditor team, I would like to appeal the decision of the auditor team.

Name	Charge or Position	Sign	Date

Stage 2 ☒ / Recertification ☐ / Special audit ☐

Based in the available evidence and sample taken during the audit, auditor team have concluded with the following result:

☐ **Recommended without non conformities.**
Auditor team is pleased to **congratulate** the organization for the achievement obtained and also recommend, to continue with the process to gain the certificate of Management System of the Organization.

☒ **Recommended with minor non conformities.**
No. of NC's: ____3_____
The auditor team is pleased to recommend to continue with the process to gain the certificate, your organization must to load on the software COS evidence of actions taken (**Containment, cause analysis and action plan**) for each detected non conformity **in a period no longer than 60 calendar days from the end of this audit event.**

- In the stage of **Recertification,** if it's not solved any non conformity before the expiration date of the certificate the organization must to carry out an initial audit (Stage 1 and stage 2.)

Note: The close and the effectiveness of the non-conformities will be validated during the surveillance 1, in case if is not closure, the non-conformity will be maintained in surveillance 1 and will escalating to be major.

☐ **Conditioned with Major Non conformities.**
No. of NC's minors: _____ / No. of NC's majors: _____ ☐ Out of site ☐ In site
The recommendation to obtain the certification / renewal of the certificate is **CONDITIONED** until the **close** and **verification** of the major non conformities. Could be required an audit for the close and verification of the non-conformities, in accordance with the impact of the finding and auditor team decision.

The organization must to load in COS Software the corrective actions(s) including: **Containment, Cause analysis and Action plan** before **14 calendar days** (when apply to schedule a visit for review) and load evidence of the **implementation and verification** of the corrective action before **28 calendar days from the end of this audit event.**

- In the stage of **Recertification,** if it's not solved any non conformity before the expiration date of the certificate the organization must to carry out an initial audit (Stage 1 and stage 2.)

Note: The close and the effectiveness of the non-conformities will be validated during the surveillance 1, in case if is not closure, the non-conformity will be maintained in surveillance 1 and will escalating to be critical.

☐ **Not recommended with Critical Non conformities.**
No. of NC's minors: _____ / No. of NC's majors: _____ / No. of NC's critical: _____
The organization will not be recommended to obtain / renew the certification in this moment.

The organization must to load in COS Software the corrective actions(s) including: **Containment, Cause analysis and Action plan** before **14 calendar days**. The certificate shall be **immediately suspended** for a maximum period of six (6) months or shall be withdrawn when the critical nonconformity is not effectively solved within the six (6) month timeframe.

In a recertification a follow-up audit shall be conducted by the CB within the six (6) month timeframe to verify the closure of the critical nonconformity. In case of a certification audit, the full certification audit shall be repeated in a period no longer than 6 months from the last day of the event of stage 1, otherwise must to start again.

Note 1: Any minor non conformity **not closed** on time, will be escalate to **Major** and will apply the corresponding with the third result. (conditioned.)
Note 2: In Stage 2, any Major non conformity not **implemented** and **verified** in time, the certificate will not be issued. In recertifications, the time to attend non-conformities will not apply if the expiration date of the certificate comes first.
Note 3: The first annual monitoring must to carry out before the 12 months considering the last audit day of certification / renewal, otherwise the certificate will be placed as **SUSPENDED.**
Note 4: The audit is based in a **sample** of the available information during the audit.

Scope Verify that determined scope written by the client, do match with the activities, products and services audited (In case of multi-site and/or multi local specify the general scope and scope by site.) The scope may vary after the review of the Certification Committee according to compliance with the standard
Extracción y envasado de aceite de aguacate extra virgen y virgen. / Extracción de aceite crudo de aguacate para la industria alimenticia. Extraction and packaging of extra virgin and virgin avocado oil. /Extraction of crude avocado oil for food industry.

Name of leader auditor	Date	Sign
Alba Castro	June 27, 2019	

☒ I do confirm that I have read, understand and **accept** the recommendations of the auditor team.
☐ I do confirm that I have read, understand and **DO NOT** accept the recommendations of the auditor team, I would like to appeal the decision of the auditor team.

Name	Charge or Position	Sign	Date

Surveillance 1 ☐ / Surveillance 2 ☐

Based in the available evidence and sample taken during the audit, the auditor team have concluded the following result:

☐ Recommended without non conformities

Auditor team is pleased to **congratulate** the organization to **the continue** with the certification of Management System of the Organization.

☐ Recommended with minor non conformities.

No. Of NC's: _____

The auditor team is pleased to recommend to continue with the certification, your organization must to load in COS software evidence of actions taken **(containment, cause analysis and corrective actions**) for each non conformity detected **in a period no longer than 60 calendar days from de end of audit event.**

Note: The close and the effectiveness of the non-conformities will be validated during the surveillance 1, in case if is not closure, the non-conformity will be maintained in surveillance 2 and will escalating to be major.

☐ Conditioned with Major Non conformities.

No. of NC's minors: _____ / No. of NC's majors: _____ ☐ Out of site ☐ In site

The recommendation to continue with the Certification Management System is **CONDITIONED** until the **close** and **verification** of major non Conformities. An audit in site for the close and verification of non conformities could be required in accordance with the impact of the finding and the decision of the auditor team.

The organization must to load in COS Software the corrective actions(s) including: Containment, Cause analysis and Action plan **before 14 calendar days** (when apply to schedule a visit for review) and load evidence of the implementation and verification of the corrective action **before 28 calendar days** from the end of this audit event.

Note: The close and the effectiveness of the non-conformities will be validated during the surveillance 1, in case if is not closure, the non-conformity will be maintained in surveillance 2 and will escalating to be critical.

☐ Not recommended with Critical Non conformities.

No. of NC's minors: _____ / No. of NC's majors: _____ / No. of NC's critical: _____

The organization will not be recommended to continue with the certification in this moment, reason to place it under **SUSPENSION.**

The organization must to load in COS Software the corrective actions(s) including: **Containment, Cause analysis and Action plan** before **14 calendar days**. The certificate shall be **immediately suspended** for a maximum period of six (6) months or shall be withdrawn when the critical nonconformity is not effectively solved within the six (6) month timeframe; if it's the certificate is withdrawn, the organization must to carry out an initial audit (Stage 1 and stage 2.) again.

It is necessary a follow-up audit shall be conducted by the CB within the six (6) month timeframe to verify the closure of the critical nonconformity.

Note 1: Any non conformity **not closed** on time, will be escalate to a greater degree and will apply the corresponding with the third or fourth result. (conditioned or not recommended)
Note 3: The first annual monitoring must to carry out before the 12 months considering the last audit day of certification / renewal, otherwise the certificate will be placed as **SUSPENDED.**
Note 4: The audit is based in a **sample** of the available information during the audit.

Scope Verify that determined scope written by the client, do match with the activities, products and services audited (In case of multi-site and/or multi local specify the general scope and scope by site.) The scope may vary after the review of the Certification Committee according to compliance with the standard

Name of leader auditor	Date	Sign

☐ I do confirm that I have read, understand and **accept** the recommendations of the auditor team.
☐ I do confirm that I have read, understand and **DO NOT** accept the recommendations of the auditor team, I would like to appeal the decision of the auditor team.

Name	Charge or Position	Sign	Date

PLANNING OF AUDIT CYCLE TO THE SYSTEM (Program of audit requirements during the cycle of three years).						
Requirement	**Follow up (annual or semester)**					
	Stage 1	Stage 2 Recertification	SA1		SA2	
			SS1	SS2	SS3	SS4
Reference ISO 22000						
4 Food Safety Management System		X		X		X
5 Management Responsibility		X		X		X
6 Resources Management		X		X		X
7 Planning and performance of safe products		X		X		X
8 Validation, verification and improvement for the management system of food safety		X		X		X
Inventory of applicable regulations		X		X		X
Reference Studies HACCP						
Crude oil		X		X		X
Virgin oil		X		X		X
Extra virgin oil		X		X		X
Prerequisite Programs						
Medidas para prevenir la contaminación cruzada		X		X		X
Distribución de locales		X		X		X
Suministros de aire, agua, energía		X		X		X
Construcción y diseño del edificio		X		X		X
Idoneidad de los equipos		X		X		X
Gestión de materiales comprados		X		X		X
Recall		X		X		X
Almacenaje		X		X		X
Información al producto, advertencias al consumidor		X		X		X
Control de plagas		X		X		X
Limpieza y desinfección		X		X		X
Higiene Personal		X		X		X
Reproceso		X		X		X
Almacenamiento		X		X		X
Food defense		X		X		X
Additional FSSC Requirements						

Management of services		X		X		X
Product labeling		X		X		X
Food defense		X		X		X
Prevention of food fraud		X		X		X
Use of logos		X		X		X
Allergens management		X		X		X
Environmental monitoring		X		X		X
Add the other requirements if applies (categories A, C, I, K)						

HACCP audit season matrix (If apply, describe the HACCP season cycle).													
HACCP Study No.	**HACCP Study Description**	**HACCP Season**	**Months of the year**										
			J	**F**	**M**	**A**	**M**	**J**	**J**	**A**	**S**	**O**	**N**	**D**
1	Crude oil	From October to March	X	X	X							X	X	X
2	*Virgin Oil*	From Oct to Mar	X	X	X							X	X	X
3	*Extra virgin oil*	From Oct to Mar	X	X	X							X	X	X

GlobalSTD CERTIFICATION

Next Audit Plan – General information

Event type	Pre-audit ○ Stage I ○ Stage II ○ Surveillance ● Recertification ○ Special ○
Organization	**ACEITERA MEVI MÉXICO S.A. DE C.V.**
Standard (*Criteria*)	FSSC 22000
Audit Scope	Extraction and packaging of extra virgin and virgin avocado oil. Extraction of crude avocado oil for food industry.
Address	**Km 2.8 Carretera Estatal C.D Guzmán Margen Izquierdo, Zapotiltic, Jalisco, México**
Details of date, schedule time, lead auditor, co-auditors, technical expert, observers and/or interpreters are going to be defined prior the audit.	
Audit Objectives	*To be define*
Remote auditing activities (If apply)	*To be define*

Audit Planning

Process to be audited
Reunión de apertura - Protocolo de apertura
Recorrido por las Instalaciones - Verificación del Diagramas de Flujos en sitio - Verificación de PLAN HACCP y PPROs
Sistema FSSC 22000 **Información general del SGIA.** - Confirmación de datos de la organización. - Confirmación del alcance del sistema de inocuidad alimentaria. - Confirmación de la política de inocuidad y los objetivos relacionados - Confirmación de clientes y productos que se proveen. - Confirmación de auditorías internas y de clientes relacionados. - Confirmación de quejas en términos de inocuidad. - Confirmación de inventario de normativas aplicables. - Confirmación de planes HACCP / Programa de Prerrequisitos Operativos **Verificación de cualquier cambio significativo desde la última auditoría.** - **Revisión de estatus de No conformidades de la última Auditoría** **Líder de Inocuidad / Equipo de Inocuidad.**
ISO 22000:2005. Análisis de Peligros: Fases preliminares del análisis de peligros 7.3 - Equipo de Inocuidad (7.3.2) - Características de MP y PT (7.3.3.1 y 7.3.3.2) - Uso previsto del producto (7.3.4) - Diagrama de flujo, etapas y medidas de control (7.3.5.1 – 7.3.5.2) **Líder de Inocuidad / Equipo de Inocuidad**
ISO 22000:2005. Análisis de Peligros 7.4 **Análisis de Peligros 7.4** - Identificación de peligros y determinación de niveles aceptables (7.4.2) - Evaluación de peligros (7.4.3) - Selección y evaluación de las medidas de control (7.4.4) - Selección y evaluación de las medidas de control (7.4.5) - Establecimiento Pre-requisitos operativos del sistemas HACCP 7.5 - Establecimiento del plan HACCP 7.6 * - -Plan HACCP (7.6.1) - Identificación de los puntos críticos de control (7.6.2) - Determinación de los límites críticos para los puntos críticos de control (7.6.3) - Sistema para el seguimiento de los puntos críticos de control (7.6.4) - Acciones cuando el resultado del seguimiento excede los límites críticos (7.6.5) - Documentación establecida (procedimientos y registros) apropiados a los procesos. **ISO 22000:2005** - -Validación de las medidas de control (8.2). producción de pellets de harina para botanas **Líder de Inocuidad / Equipo de Inocuidad**

Programas de Prerrequisitos, según aplique:

- ISO/TS 22002-1:2009
- ISO/TS 22002-4:2013
- ISO/TS 22002-6:2016

Líder de Inocuidad / Equipo de Inocuidad

Requerimientos Adicionales FSSC 22000

1. Gestión de los servicios subcontratados
2. Etiquetado de productos
3. Defensa de los alimentos
4. Prevención del fraude alimentario
5. Uso de logos
6. Gestión de alérgenos (para categorías C, I y K)
7. Monitoreo ambiental (para categorías C, I y K)
8. Formulación de productos (Sólo para la categoría DII)
9. Gestión de Recursos naturales (Sólo para la categoría DII)

Líder de Inocuidad / Equipo de Inocuidad

ISO 22000:2005
Verificación del sistema de gestión de la inocuidad de los alimentos

- Planificación de las de las actividades de verificación (7.8)
- Control del seguimiento y la medición (8.3).
- Evaluación de los resultados individuales de verificación (8.4.2).
- Análisis de los resultados de las actividades de verificación.
- Mejora (8.5).

Líder de Inocuidad / Equipo de Inocuidad

ISO 22000:2005
Documentos Obligatorios ISO 22000

- Control de documentos (4.2.2).
- Control de registros (4.2.3).
- Preparación y respuesta ante emergencias (5.7).
- Gestión de productos potencialmente no inocuos (7.10.3).
- Correcciones (7.10.1).
- Acciones Correctivas (7.10.2).
- Retiro de producto (7.10.4)
- Auditoría interna (8.4.1).

Líder de Inocuidad / Equipo de Inocuidad

ISO 22000:2005
Gestión de los recursos.

- Competencia, toma de conciencia y formación (6.2.2).
- Infraestructura (6.3).
- Ambiente de trabajo (6.4).

Líder de Inocuidad / Equipo de Inocuidad

ISO 22000:2005
Responsabilidad de la dirección

- Planificación del sistema de gestión de la inocuidad de los alimentos (5.3).
- Responsabilidad y autoridad (5.4).
- Comunicación Interna y Externa (5.6)
- Revisiones por la dirección (5.8).
- Mejora (8.5).

Líder de Inocuidad / Dirección

a) Redacción de Informe
b) Reunión de Cierre.

- Protocolo de cierre

Certificado de Auditor Interno

GlobalSTD otorga el presente certificado a:

José Luis Sánchez García

Por su aprobación del curso de acuerdo a las
siguientes referencias/normas:

FSSC 22000 (ISO 22000:2005, ISO/TS 22002-1:2009, ISO/TS 22002-4:2013, Requerimientos Adicionales V4.1 & ISO 19011:2018)

Con una duración de 24 horas presenciales
Del 10 al 12 de Junio de 2019
Guadalajara, Jalisco, México.

GSTFSSCINTMX906/GSTAIMX2417

REG. STPS GST - 080421 - UT4 - 0013

Miguel Romero
Executive Director
GlobalSTD Certification

Carlos Alberto Hernández
Instructor

GlobalSTD TRAINING CERTIFICATE

Global Standards, S.C. Pedro Moreno 1677 Piso 4, Of. 3 Col. Americana, C.P. 44160, Guadalajara, Jalisco, México.
www.globalstd.com

SIASA
Laboratorio de Calidad e Inocuidad

SERVICIO INTEGRAL
A LA AGROINDUSTRIA
S.A. DE C.V.

ESSAY REPORT

LABORATORY ASSIGNED ID: **02405 / MR21**

DATE OF ISSUE: Santiago de Querétaro, Qro, March 16, 2021

SERVICE USER DATA:

CLIENT DATA:	ACEITERA MEVI MÉXICO SA DE CV
DIRECTION:	km 2 + 800 ROAD CD. GUZMÁN - ZAPOTILTIC, ZAPOTILTIC, JALISCO
ATTENTION TO:	ACEITERA MEVI MÉXICO SA DE CV

TEST ELEMENT DATA:

SAMPLE RECEIPT DATE:	MARCH 09, 2021
ID:	AVOCADO OIL EXTRA VIRGIN, MET71221EN
PROPERTY:	NOT SPECIFIED
LOCATION:	NOT SPECIFIED
SAGARPA REGISTRATION:	NOT SPECIFIED
VARIETY OR TYPE (IF APPLICABLE):	AVOCADO OIL EXTRA VIRGIN

TEST ELEMENT SAMPLING DATA:

SAMPLING DATE:	NOT SPECIFIED
RESPONSIBLE FOR SAMPLING:	CLIENT
APPROXIMATE AMOUNT OF SAMPLE TAKEN (WEIGHT OR PIECES):	250 mL
SAMPLING METHOD:	NOT SPECIFIED
LOCATION OF SAMPLING SITE:	NOT SPECIFIED
DETAILS OF ENVIRONMENTAL CONDITIONS DURING THE SAMPLING:	NOT SPECIFIED
EQUIPMENT USED IN THE SAMPLING (IF APPLICABLE):	NOT SPECIFIED

PRODUCT USE:

CONSUMPTION HUMAN:	✓	CONSUMPTION ANIMAL:		INDUSTRIAL USE:		OTHER:	

TYPE OF MARKET:

NATIONAL:		EXPORT:		IMPORT:		NOT COUNTED WITH INFORMATION:	✓

DATA OF PERFORMING THE ANALYSIS:

PERIOD OF CARRYING OUT THE TESTS:	MARCH 09, 2021 - MARCH 16, 2021
QUANTITY OF SAMPLE ANALYZED:	NOT SPECIFIED

Camino Real de Carretas No. 192
Col. Milenio III, C.P 76060
Querétaro, Qro., México

+52 (442) 217 8004
198 24 11
198 21 72

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vinculacion.clientes@siasamexico.com

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S.A. DE C.V.

02405 / MR21

STATUS OF THE SAMPLE ANALYZED ACCORDING TO THE MAXIMUM LIMITS WITH WHICH IT WAS COMPARED (WHEN APPLICABLE)

RESULTS OBTAINED						
TEST	**OUTCOME**	**SPECIFICATION (MRL)**	**UNIT**	**≤ SPECIFICATION**	**> SPECIFICATION**	**TEST METHODOLOGIES**
Molds [1]	<10 CFU / g in agar potato dextrose acidified incubated at 25 ± 1ºC For 5 days.	-----	UFC	-----	-----	NOM-111-SSA1-1994, Goods and services. Method for counting molds and yeasts in food.
Yeasts [1]	<10 CFU / g in agar potato dextrose acidified incubated at 25 ± 1ºC For 5 days.	-----	UFC	-----	-----	

NOTES:

MRL: Maximum Permitted Limit, Specification of the applicable standard, customer specification. SPECIFICATION: Maximum Allowable Limit, Specification of the applicable standard, customer specification.

≤ SPECIFICATION: Meets Maximum Allowable Limit, Applicable standard specification, customer specification.

> SPECIFICATION: DOES NOT Comply with Maximum Allowable Limit, Specification of the applicable standard, customer specification.

APPROXIMATE QUANTITY OF SAMPLE RECEIVED (WEIGHT, VOLUME OR PIECES): 250 mL

SAMPLE RECEPTION CONDITIONS: In a glass bottle, in good condition, at a temperature ≥10 ° C, correctly identified.

<LoQ: Analyte detected but not quantified because it is greater than our limit of detection but below our limit of quantification.

ND: Not detected, ND is less than the detection limit.

<LoQ: Analyte detected but not quantified because it is greater than our limit of detection but below our limit of quantification.

NE: Not Specified.

CFU / g: Colony forming units per gram.

VE: Estimated Value.

For any questions, complaints or comments to the report of test results please direct them to the e-mail: vinculacion.comercial@siasamexico.com or calidad@siasamexico.com

[1] Testing laboratory accredited by ema, ac with accreditation No. A-0434-037 / 13. Effective as of 2013-02-22.

[two] Parameter outside the scope of accreditation.

The result only affects the item that was received and analyzed in the laboratory facilities, so we are not responsible for the representativeness of the result for the total batch of the product. This test results report cannot be reproduced except in its entirety.

Hoping that the results obtained will be useful to you, we reiterate at your service

Authorization of the test report

IBQ Elida Fabiola Ramírez Conejo
Operations Manager

LM Erick Reyes de Jesús
Coordinator of the microbiology area

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TEST REPORT / CERTIFICATE OF ANALISYS

ID ASSIGNED BY THE LABORATORY / ID ASSIGNED BY THE LAB: 7816 / AG20

ISSUE DATE / DATE OF ISSUE: AUGUST 11 / AUGUST 11 th, 2020

SERVICE USER DATA / USER DATA:

COMPANY / CORPORATE REASON:	ACEITERA MEVI MEXICO S. A DE CV
ADDRESS / STREET ADDRESS:	km 2.8 STATE ROAD CD. GUZMAN - ZAPOTILTIC, JALISCO.
ATTENTION A / ATTENTION:	ACEITERA MEVI MEXICO S. A DE CV

TEST ELEMENT DATA / DATA SAMPLE TEST

DATE OF RECEIPT OF THE SAMPLE / DATE OF THE RECEIPT OF THE SAMPLE:	AUGUST 07 / AUGUST 07 th, 2020
IDENTIFICATION / IDENTIFICATION:	AVOCADO OIL EXTRA VIRGIN, JULY-2020 LOT: MET17520EN
PREMISES / PROPERTY:	PLANTA ACEITERA MEVI MEXICO SA DE CV
LOCATION / LOCATION:	ZAPOTILTIC, JALISCO
REGISTRATION SAGARPA / SAGARPA REGISTER:	NOT APPLICABLE / NOT APPLICABLE
VARIETY OF TYPE (IF APPLICABLE) / VARIETY OF TYPE (IF APPLICABLE):	AVOCADO OIL EXTRA VIRGIN

SAMPLING DATA OF THE TEST ELEMENT:

DATE OF SAMPLING / DATE OF SAMPLING:	NOT APPLICABLE / NOT APPLICABLE
RESPONSIBLE FOR SAMPLING / RESPONSIBLE FOR SAMPLING:	CUSTOMER / COSTUMER
NAME AND KEY OF P-SRRC / NAME AND KEY OF PSRRC	NOT APPLICABLE / NOT APPLICABLE
APPROXIMATE AMOUNT OF SAMPLE TAKEN (WEIGHT OR PIECES):	250 mL
SAMPLING METHOD / SAMPLING METHOD:	NOT APPLICABLE / NOT APPLICABLE
LOCATION OF THE SAMPLING PLACE / LOCATION OF THE SAMPLING PLACE:	ZAPOTILTIC, JALISCO
DETAILS OF ENVIRONMENTAL CONDITIONS DURING SAMPLING / DETAILS OF ENVIRONMENTAL CONDITIONS DURING SAMPLING:	NOT APPLICABLE / NOT APPLICABLE
EQUIPMENT USED IN SAMPLING (IF APPLICABLE) / EQUIPMENT USED IN SAMPLING (IF APPLICABLE):	NOT APPLICABLE / NOT APPLICABLE

PRODUCT USE / PRODUCT USE:

HUMAN / FOR CONSUMPTION HUMAN CONSUMPTION	✓	**CONSUMPTION ANIMAL / FOR ANIMAL CONSUMPTION**		**INDUSTRIAL / FOR USE INDUSTRIAL USE**		**OTHER / OTHER USE**	

TYPE OF MARKET / TARGET MARKET:

NATIONAL / NATIONAL	✓	**EXPORT/ EXPORT**	✓	**IMPORT / IMPORT**		**NO INFORMATION / NO INFORMATION**	

DATA OF REALIZATION OF THE ANALYSIS:

PERIOD OF CONDUCTING THE TESTS / PERIOD CONDUCTING THE TESTS:	AUGUST 07 / AUGUST 07 th, 2020 - AUGUST 11 / AUGUST 11 th, 2020
AMOUNT OF SAMPLE ANALYZED / AMOUNT OF SAMPLE ANALYZED:	3.02 g
METHODOLOGIES USED TO ANALYZE THE SAMPLE / METHODOLOGIES USED TO ANALYZE THE SAMPLE:	AOAC OFFICIAL METHOD 2007.01 PESTICIDE RESIDUES IN FOODS BY ACETONITRILE EXTRACTION AND PARTITIONING WITH MAGNESIUM SULFATE.

7816 / AG20

STATUS OF THE ANALYZED SAMPLE ACCORDING TO THE ANALYZED PESTICIDES AND THE MAXIMUM RESIDUE LIMITS WITH WHICH IT WAS COMPARED / STATUS OF SAMPLE ANALYZED ACCORDING TO PESTICIDES ANALYZED AND MAXIMUM RESIDUE LIMITS WITH BEING COMPARED

RESULTS OBTAINED / RESULTS OBTAINED

Pesticide / Pesticide	Outcome/ to Result / (mg / kg)	MRL USA / (mg / kg)	<MRL	≥ MRL	b MRL JAPAN / J APAN (mg / kg)	<MRL	≥ MRL	c MRL MX / MX (mg / kg)	<MRL	≥ MRL	d MRL MX / MX (mg / kg)	<MRL	≥ MRL	and MRL CANADA (mg / kg)	<MRL	≥ MRL	F MRL EU / EU (mg / kg)	<MRL	≥ MRL
A-CYPERMETHRIN	0.009	0.00	----	✓	0.10	✓	----	0.00	----	✓	0.00	----	✓	0.10 ##	✓	----	0.05	✓	----
*** CYPERMETHRIN**	0.008	0.50	✓	----	0.10	✓	----	0.00	----	✓	0.50	✓	----	0.10 ##	✓	----	0.05	✓	----
L-CYHALOTHRIN	0.028	0.20	✓	----	0.50	✓	----	0.20	✓	----	0.20	✓	----	0.20	✓	----	0.01	----	✓
PERMETHRIN	0.056	1.00	✓	----	5.00	✓	----	1.00	✓	----	1.00	✓	----	0.10 ##	✓	----	0.05	----	✓
The rest of the analyzed pesticides were not detected																			

*** CYPERMETHRIN: ZETA-CYPERMETHRIN**
≥ MRL. Greater than or equal to Maximum Residue Limit <MRL. Minor to Maximum Residue Limit

PESTICIDES MONITORED BY LC / MS-MS ANALYTICAL TECHNIQUE
PESTICIDES SCREENING BY TECHNIQUE ANLYTICAL LC / MS-MS

Not	Pesticide / Pesticide	LoQ mg / kg	Not	Pesticide / Pesticide	LoQ mg / kg	Not	Pesticide / Pesticide	LoQ mg / kg	Not	Pesticide / Pesticide	LoQ mg / kg
1	3-HYDROXYCARBOFURAN 2.3 (METABOLITE OF BENBURACARB, CARBOSULFAN)	0.011 b / 0.008 to	44	CYROMAZINE	0.030 *	87	METHIDATHION	0.008 *	130	SPIRODICLOFEN	0.008 *
two	ABAMECTIN	0.010 b / 0.009 to	Four. Five	DANITOL (FENPROPATHRIN)	0.009 *	88	METHIOCARB 2.3	0.008 b / 0.008 to	131	SPIROMESIFEN	0.008 *
3	ACEPHATE 1,2,3	0.008 *	46	DEMETON S 2.3	0.008 b / 0.008 to	89	METHOMYL 2.3 (THIODICARB METABOLITE)	0.012 b / 0.008 to	132	SPIROTETRAMAT	0.008 *
4	ACETAMIPRID 2.3	0.008 *	47	DIALYPHS	0.008 *	90	METHOPROTRYNE	0.008 *	133	SULPROFOS	0.030 *
5	ALACHLOR 2.3	0.008 *	48	DIAZINON 2.3	0.008 b / 0.008 to	91	METHOXYFENOZID 2.3	0.008 b / 0.008 to	134	TEBUFENOZIDE	0.008 *
6	ALDICARB 3	0.008 *	49	DIAZINON-o ANALOG	0.008 *	92	METRIBUZIN 2.3	0.012 b / 0.008 to	135	TEBUTHIURON	0.008 *
7	ALDICARB SULFONE (ALDICARB METABOLITE)	0.008 *	fifty	DIBROM (NALED) (METABOLITE OF TRICHLORFON, DICHLORVOS)	0.030 *	93	MILBEMECTIN A3	0.008 *	136	TEFLUBENZURON	0.010 *
8	ALDICARB SULFOXIDE 2.3	0.026 b / 0.008 to	51	DIETHOFENCARB	0.008 *	94	MILBEMECTIN A4	0.009 *	137	TEMEPHOS (ABATE)	0.008 *
9	ALLIDOCHLOR	0.008 *	52	DIFLUBENZURON	0.008 *	95	MONOCROTOPHOS 2.3	0.012 b / 0.008 to	138	THIABENDAZOLE 1,2,3	0.008 b / 0.008 to
10	AMETRYN	0.008 *	53	DIMETHOATE 1,2,3	0.008 b / 0.008 to	96	MONOLINURON	0.008 *	139	THIACLOPRID	0.008 *
eleven	AMINOCARB 2.3	0.008 b / 0.008 to	54	DINOSEB	0.030 *	97	NAPROPAMIDE	0.008 *	140	THIADIZURON	0.012 *
12	ANCYMIDOL	0.008 *	55	DINOTEFURAN	0.008 *	98	NITENPYRAM	0.008 *	141	THIAMETHOXAM 1,2,3	0.008 b / 0.008 to
13	AZACONAZOLE	0.008 *	56	DIOXACARB	0.008 *	99	NITRALIN	0.012 *	142	THIODICARB 2.3	0.008 b / 0.008 to
14	AZOXYSTROBIN 2.3	0.008 b / 0.0088 to	57	DISULFOTON SULFONE	0.008 *	100	NUARIMOL (TRIMIDAL)	0.008 *	143	THIOPHANATE - METHYL two	0.008 b / 0.008 to
fifteen	ASULAM	0.008 *	58	DIURON	0.008 *	101	OMETHOATE 2.3 (DIMETHOATE METABOLITE)	0.012 b / 0.008 to	144	THIOPHANATE	0.008 *
16	BAYGON (PROPOXUR) 2.3	0.008 b / 0.0081 to	59	DODEMORPH ACETATE	0.008 *	102	OXADIAZON	0.008 *	145	THIRAM	0.030 *
17	BENDIOCARB 2.3	0.0080 b / 0.008 to	60	EPOXICONAZOLE 2.3	0.008 *	103	OXAMYL	0.008 *	146	TRIADIMEFON	0.008 *
18	BENFURACARB 2.3	0.008 *	61	ETACONAZOLE	0.008 *	104	ATRAZINE	0.008 *	147	TRIFLUMIZOLE	0.008 *
19	BENODANIL	0.008 *	62	ETHOPROP	0.008 *	105	PENTHIOPYRAD	0.008 *	148	TRIFLUMURON	0.008 *
twenty	BENSULIDE 2.3	0.008 b / 0.008 to	63	ETOXAZOLE	0.008 *	106	PHORATE	0.030 *	149	VERNOLATE	0.008 *
twenty-one	BENTAZONE	0.030 *	64	FENAMIDONE 2.3	0.008 b / 0.008 to	107	PHORATE SULFONE	0.008 *	150	HEPTENOPHOS 2.3	0.012 b / 0.008 to
22	EMAMECTIN BENZOATE 2.3	0.042 b / 0.027 to	65	FENAZAQUIN	0.008 *	108	PHOXIM	0.008 *	151	PYRIDAPHENTION	0.008 *
2. 3	BIFENAZATE	0.008 *	66	BOSCALID 2.3	0.012 b / 0.008 to	109	PIPERONYL BUTOXIDE 2.3	0.008 *	152	PYRIMETHANIL	0.008 *
24	BITERTANOL 2.3	0.034 b / 0.030 to	67	FENPYROXIMATE 2.3	0.008 *	110	PIPEROPHOS 2.3	0.008 b / 0.008 to	153	QUINALPHOS	0.008 *
25	BRODIFACOUM	0.026 *	68	FENTHION SULFOXIDE (METABOLITE OF FENTHION)	0.008 *	111	PIRIMICARB	0.008 *	154	SAFLUFENACIL	0.008 *
26	BROMACIL 2.3	0.034 b / 0.039 to	69	FLUBENDIAMIDE	0.008 *	112	PIRIMIPHOS ETHYL 2.3	0.008 b / 0.008 to	155	TEBUCONAZOLE (FOLICUR)	0.008 *
27	CARBARYL 2.3	0.012 b / 0.008 to	70	FLUOXASTROBIN	0.010 b / 0.026 to	113	HALOSULFURON METHYL	0.008 *	156	THRICLORFON	0.030 *
28	CARBENDAZIM 1,2,3 (THIOPHANATE METHYL METABOLITE)	0.011 b / 0.009 to	71	FLUPYRADIFURONE	0.009 b / 0.010 to	114	PYRIPROXYFEN 3	0.008 b / 0.008 to	157	PENDIMETHALIN	0.008 *
29	CARBETAMIDE 2.3	0.008 b / 0.008 to	72	FLUTOLANIL	0.008 *	115	PROBENAZOLE	0.012 *	158	AZINPHOS ETHYL	0.026 *
30	CARBOFURAN 2.3 (BENFURACARB METABOLITE, CARBOSULFAN)	0.008 b / 0.008 to	73	FLUTRIAFOL	0.008 *	116	PROCHLORAZ 2.3	0.008 b / 0.008 to	159	BUPROFEZIN	0.008 *
31	CARBOSULFAN 2.3	0.011 b / 0.008 to	74	GUTHION (AZINPHOS METHYL) 2.3	0.008 b / 0.008 to	117	PROPHENOPHES 2.3	0.012 b / 0.008 to	160	CYPROCONAZOLE	0.008 *
32	CARBOXIN	0.008 *	75	IMAZALIL 2.3	0.012 b / 0.008 to	118	PROPACHLOR	0.008 *	161	DIPHENYLAMIDE two	0.009 *
33	CARFENTRAZONE ETHYL	0.008 *	76	IMAZAQUIN	0.009 *	119	PROPAMOCARB 2.3	0.013 b / 0.008 to	162	ETHOXYQUIN	0.008 *
3. 4	CHLORANTRANILIPROLE 2.3	0.012 b / 0.008 to	77	IMIDACLOPRID 1,2,3	0.008 b / 0.008 to	120	PROPARGITE	0.009 *	163	BAYCARB (FENOBUCARB)	0.008 *
35	CHLORBROMURON	0.008 *	78	IMIDAN (PHOSMET)	0.008 *	121	PROPICONAZOLE (TIL)	0.008 *	164	FLUOMETURON	0.008 *
36	CHLORFENVINPHOS	0.008 *	79	INDOXACARB	0.008 *	122	HALOXIFOP	0.008 *	165	MYCLOBUTANIL	0.008 *
37	CLETHODIM	0.008 *	80	LINURON	0.008 *	123	PYMETROZINE	0.008 *	166	PARATHION 1.3	0.030 *
38	CLOFENTEZINE	0.012 *	81	MALAOXON 2.3	0.008 b / 0.008 to	124	PYRACLOSTROBIN 2.3	0.008 b / 0.008 to	167	TETRACONAZOLE	0.008 *
39	CLOMAZON	0.008 *	82	MALATHION 2.3	0.008 b / 0.008 to	125	PYRAZOPHOS 3	0.012 b / 0.008 to	168	PIRIMIPHOS METHYL 2.3	0.008 *
40	CLOPYRALID METHYL ESTER	0.008 *	83	MEPANYPIRIM	0.008 *	126	SETHOXIDIM	0.008 *	169	CYFLUFENAMID	0.010 b
41	CLOTHIANIDIN (THIAMETOXAM METABOLITE)	0.012 *	84	METHALACHLOR 2.3	0.008 b / 0.008 to	127	SIMAZINE	0.008 *			
42	CYANAZINE	0.008 *	85	METALAXYL 2.3	0.007 b / 0.008 to	128	SPINETORAM	0.010 *			
43	CYAZOFAMID 2.3	0.012 b / 0.008 to	86	METHAMIDOPHOS 1,2,3 (ACEPHATE METABOLITE)	0.012 b / 0.008 to	129	SPINOSAD AYD 2.3	0.012 b / 0.009 to			

1. Laboratory recognized under the Recognition "Action Plan for the Prevention of Chemical Contamination by Pesticide Residues during the Primary Production of Avocado" of SENASICA, Official Letter No. B00.04.05.958 4738/2019 ISSUED 04/11/2019.
2.Laboratory recognized under the Recognition of "Determination of Pesticide Residues in Fresh Vegetable Products" of SENASICA, Official Letter No. B00.04.05.959 4735/2019 ISSUED 04/11/2019. Fresh vegetables
3. Testing Laboratory accredited by ema, ac with accreditation No. A-0434-037 / 13 Food Branch. Effective as of 2013-02-22.
to. LoQ fat matrices. b. LoQ Fresh Vegetable matrices.
* LoQ is for any matrix (Fresh Vegetables and fatty matrices).

7816 / AG20

PESTICIDES MONITORED BY THE GC / MS-MS ANALYTICAL TECHNIQUE
PESTICIDES SCREENING BY TECHNIQUE ANLYTICAL GC / MS-MS

Not	Pesticide / Pesticide	LoQ mg / kg	Not	Pesticide / Pesticide	LoQ mg / kg	Not	Pesticide / Pesticide	LoQ mg / kg	Not	Pesticide / Pesticide	LoQ mg / kg
1	ALDRIN 3	0.012 b	52	CYANAZINE	0.010 b	103	FENAZAQUIN	0.010 b	154	PARAOXON	0.010 b
two	ALLETHRIN	0.010 b	53	CYANOPHOS 2.3	0.012 b	104	FENCHLORPHOS	0.010 b	155	PARATHION	0.010 b
3	ALPHA CHLORDANE	0.010 b	54	CYFLUTHRIN 2.3	0.012 b	105	FENHEXAMIDE	0.010 b	156	PCNB (QUINTOZENE) 2.3	0.012 b
4	ALPHA CYPERMETHRIN 1,2,3	0.008 b / 0.008 to	55	CYPERMETHRIN 2.3	0.012 b / 0.008 to	106	FENITROTHION 2.3	0.012 b	157	PENCONAZOLE 2.3	0.012 b
5	ALPHA BHC 3	0.012 b	56	CYPROCONAZOLE	0.010 b	107	FENPROPATHRIN (DANITOL) 2.3	0.012 b	158	PENDIMETHALIN 2.3	0.012 b
6	AMETRYN 3	0.013 b	57	CYPRODINIL 2.3	0.026 b	108	FENSON 2.3	0.011 b	159	PENTACHLOROANILINE (PCNB METABOLITE)	0.010 b
7	EPOXICONAZOLE two	0.013 b	58	CYROMAZINE	0.010 b	109	FENSULFOTHION 2.3	0.012 b	160	PENTACHLOROPHENOL 1,2,3	0.008 b / 0.008 to
8	AMITRAZ 2.3	0.008 b	59	DDD-o´p 2.3 (DDT METABOLITE)	0.013 b	110	FENTHION 2.3	0.026 b	161	PERMETHRIN 1,2,3	0.008 b / 0.009 to
9	ANCYMIDOL	0.010 b	60	DDD-p, p 2.3 (DDT METABOLITE)	0.012 b	111	FENVALERATE 2.3	0.008 b	162	PHENOTHRIN (SUMITHRIN)	0.010 b
10	ANTHRAQUINONE	0.010 b	61	DDE-o'p 2.3 (DDT METABOLITE)	0.018 b	112	FLAMPROP METHYL 2.3	0.011 b	163	PHOSALONE 2.3	0.012 b
eleven	ATRAZINE 2.3	0.010 b	62	DDE-p, p 2.3 (DDT METABOLITE)	0.011 b	113	FLONICAMID	0.010 b	164	PHOSPHAMIDON	0.012 b
12	AZACONAZOLE	0.010 b	63	DDT-o, p ' 2.3	0.012 b	114	FLUAZIFOP-BUTYL 2.3	0.013 b	165	PIRIPROXYFEN	0.010 b
13	AZINPHOS- ETHYL 3	0.010 b	64	DDT-p, p 2.3	0.012 b	115	FLUAZINAM	0.010 b	166	PROBENDAZOLE	0.010 b
14	AZOXYSTROBIN 3	0.010 b	65	DELTA-BHC	0.010 b	116	FLUCHLORALIN 3	0.010 b	167	PROCYMIDONE 2.3	0.010 b
fifteen	BAYCARB (FENOBUCARB) 2.3	0.007 b	66	DELTAMETHRIN 2.3	0.019 b	117	FLUDIOXONIL 2.3	0.012 b	168	PROMETON 2.3	0.012 b
16	BENALAXYL 2.3	0.012 b	67	DIALIPHOS 2.3	0.012 b	118	FLUSILAZOLE	0.010 b	169	PROPICONAZOLE (TIL)	0.010 b
17	BENFLURALIN 3	0.010 b	68	DIAZINON 2.3	0.008 b	119	FOLPET 1,2,3	0.030 b / 0.008 to	170	PROTHIOFOS (TOKUTHION)	0.010 b
18	BENFURACARB	0.010 b	69	DICHLOFUANID 2.3	0.012 b	120	HCB	0.010 b	171	PYPERONYL BUTOXIDE 2.3	0.010 b
19	BENODANIL	0.010 b	70	DICHLORVOS 3 (DIBROM METABOLITE)	0.008 b	121	HEPTACHLOR 2.3	0.012 b	172	PYRACLOSTROBIN	0.010 b
twenty	BETHA ENDOSULFAN	0.010 b	71	DICLOBUTRAZOLE	0.010 b	122	HEPTACHLOR EPOXIDE 2.3 (HEPTACHLOR METABOLITE)	0.012 b	173	PYRAZOPHOS 2.3	0.012 b
twenty-one	BETHA-BHC 2.3	0.013 b	72	DICLOFOP METHYL 2.3	0.012 b	123	HEXACONAZOLE	0.010 b	174	PYRETHRIN	0.010 b
22	BIFENAZATE	0.010 b	73	DICHLORAN	0.010 b	124	HEXAZINONE	0.010 b	175	PYRIDAPHENTHION	0.010 b
2. 3	BIFENOX	0.010 b	74	DICOFOL	0.010 b	125	HEXYTHIAZOX	0.010 b	176	PYRIMETHANIL 2.3	0.012 b
24	BIFENTHRIN 1,2,3	0.008 b / 0 .008 to	75	DICROTOPHOS 2.3	0.012 b	126	INDOXACARB	0.010 b	177	QUINALPHOS 2.3	0.008 b
25	BROMOPHOS METHYL 2.3	0.012 b	76	DIELDRIN (ALDRIN METABOLITE)	0.010 b	127	IPRODIONE	0.010 b	178	QUINOXYFEN 2.3	0.006 b
26	BROMUCONAZOLE 2.3	0.013 b	77	DIFENOCONAZOLE	0.010 b	128	ISAZOPHOS 2.3	0.012 b	179	QUIZALOFOP- ETHYL	0.010 b
27	BUPIRIMATE	0.010 b	78	DIPHONATE (PHONOPHOS) 2.3	0.005 b	129	ISOFENPHOS 2.3	0.012 b	180	SIMAZINE	0.010 b
28	BUPROFEZIN	0.010 b	79	DIMETHACHLOR 2.3	0.012 b	130	LAMBDA CYHALOTHRIN 2.3	0.012 b / 0.008 to	181	SIMETRYN 2.3	0.012 b
29	BUTACHLOR	0.010 b	80	DINOSEB	0.010 b	131	LENACIL	0.010 b	182	SULFOTEP 2.3	0.011 b
30	BUTRANIL	0.010 b	81	DIMETYL CHLORTAL 2.3	0.012 b	132	LEPTOPHOS	0.010 b	183	TEBUCONAZOLE (FOLICUR) 2.3	0.012 b
31	CAPTAFOL	0.010 b	82	DIOXATHION	0.010 b	133	NUARIMOL (TRIMIDAL)	0.010 b	184	TEBUFENPYRAD 2.3	0.013 b
32	CAPTAN 2.3	0.027 b	83	DIPHENAMID 2.3	0.012 b	134	MALATHION 2.3	0.013 b	185	TERBUFFES	0.010 b
33	CARBARYL	0.010 b	84	DIPHENYLAMINE 2.3	0.012 b	135	MECARBAM 2.3	0.026 b	186	TERRAZOLE 2.3	0.012 b
3. 4	CARBOPHENOTHION 2.3	0.043 b	85	DISULFOTON	0.010 b	136	MEPANYPIRIM	0.010 b	187	TETRACONAZOLE 2.3	0.012 b
35	CARBOXIN 2.3	0.012 b	86	DISULFOTON SULFONE	0.010 b	137	MERPHOS	0.010 b	188	THIAMETOXAM	0.010 b / 0.008 to
36	CHINOMETHIONATE	0.010 b	87	DODEMORPH ACETATE	0.010 b	138	METALAXYL 2.3	0.010 b	189	THPI 1,2,3 (METABOLITE OF CAPTAN)	0.0123 b / 0.0082 to
37	CHLORDANE 2.3	0.012 b	88	ENDOSULFAN I 2.3	0.027 b	139	METHACRIFS	0.010 b	190	TOLYLFLUANID 2.3	0.012 b
38	CHLORDIMEPHON 3	0.010 b	89	ENDOSULFAN SULFATE 2.3 (ENDOSULFAN METABOLITE, B-ENDOSULFAN)	0.012 b	140	METHOPROTRINE 2.3	0.012 b	191	TRIADIMEFON 2.3	0.012 b
39	CHLORFENAPYR	0.010 b	90	ENDRIN	0.010 b	141	METHOXYCHLOR	0.010 b	192	TRIAZOPHOS 2.3	0.012 b
40	CHLORFENVINPHOS 2.3	0.012 b	91	EPN 2.3	0.026 b	142	METHYL PARATHION 1,2,3	0.008 b / 0.008 to	193	TRIBUFFES	0.010 b
41	CHLOROBENZILATE	0.010 b	92	ESFENVARELATE 2.3	0.012 b	143	METHYL PYRIMIPHOS 2.3	0.008 b	194	TRIBUTYL PHOSPHATE	0.010 b
42	CHLORONEB 2.3	0.012 b	93	ETACONAZOLE	0.010 b	144	METRIBUZIN 2.3	0.008 b	195	TRICHLORFON 3	0.010 b
43	CHLOROPROPYLATE	0.010 b	94	ETHALFLURALIN 3	0.010 b	145	MEVINPHOS (PHOSDRIN) 2.3	0.012 b	196	TRICLOSAN	0.010 b
44	CHLOROTHALONIL 2.3	0.027 b	95	ETHION 2.3	0.012 b	146	MONOCROTOPHOS	0.010 b	197	TRIFLOXYSTROBIN 2.3	0.012 b
Four. five	CHLOROUXON	0.010 b	96	ETHOFUMESATE	0.010 b	147	MONOLINURON	0.010 b	198	TRIFLURALIN 2.3	0.089 b
46	CHLORPROPHAM 2.3	0.019 b	97	ETHOXYQUIN	0.010 b	148	MYCLOBUTANIL 2.3	0.012 b	199	VEGADEX (CEDC)	0.010 b
47	CHLORPYRIPHOS ETHYL 2.3	0.012 b	98	ETOFENPROX	0.010 b	149	O-PP 2.3	0.012 b	200	VINCLOZOLIN 2.3	0.013 b
48	CHLORPYRIPHOS METHYL 2.3	0.012 b	99	ETRIMPHOS	0.010 b	150	ORIZALIN	0.010 b	201	BOSCALID two	0.018 b
49	CLOFENTEZINE	0.010 b	100	FAMOXADONE	0.010 b	151	OXADIAZON 2.3	0.012 b	202	CHLORDIMEFORM 2.3	0.010 b
fifty	CLOMAZONE	0.010 b	101	FENAMIPHOS	0.010 b	152	OXYFLUORFENE 2.3	0.012 b	203	ATRAZINE DESISOPROPYL	0.010 b
51	COUMAPHOS 2.3	0.008 b	102	PHENARIMOL	0.010 b	153	PACLOBUTRAZOLE 2.3	0.012 b			

1. Laboratory recognized under the Recognition "Action Plan for the Prevention of Chemical Contamination by Pesticide Residues during the Primary Production of Avocado" of SENASICA, Official Letter No. B00.04.05.958 4738/2019 ISSUED 04/11/2019.
2.Laboratory recognized under the Recognition of "Determination of Pesticide Residues in Fresh Vegetable Products" of SENASICA, Official Letter No. B00.04.05.959 4735/2019 ISSUED 04/11/2019. Fresh vegetables
3. Testing Laboratory accredited by ema, ac with accreditation No. A-0434-037 / 13 Food Branch. Effective as of 2013-02-22.
to. LoQ fat matrices. b. LoQ Fresh Vegetable matrices.
* LoQ is for any matrix (Fresh Vegetables and fatty matrices).

Notes / Notes:

The MRLs are established for fresh product / The MLR´S Established for fresh product

Tolerances are established for Zeta -Cypermethrin for USA / The tolerances are established for residues Zeta -Cypermethrin for USA.

CONDITIONS OF RECEIVED SAMPLE / CONDITIONS OF RECEIVED SAMPLE: In glass jar in good conditions, at temperature ≥10 ° C, correctly identified / In glass jar in good conditions. Temperature at received time ≥10 ° C. Identified correctly.

LC / MS-MS: Liquid Chromatography Coupled to Mass-Mass Detector / Liquid Chromatography Tandem-mass Spectrometry. GC /

MS-MS: Gasess Chromatography Coupled to Mass-Mass Detector / Gas Chromatography Tandem-mass Spectrometry.

MRL / MLR: Regulated Maximum Limit / Maximum Limit Residue

a) EPA Electronic. Code of Federal Regulations e-CFR, Title 40 Protection of Environment, Chapter I-Environmental Protection Agency, Subchater.

E- Pesticide Programs, Part 180- Tolerances and Exemptions for Pesticides Chemical Residues in Food.

b) The Japan Food Chemical Research Foundation

c) CICOPLAFEST, Intersecretarial Commission for Process Control and Use of Pesticides, Fertilizers and Toxic Substances / CICOPLAFEST, Intersecretarial Commission for Process Control and Use of Pesticides, Fertilizers and Toxic Substances.

d) APEAM, Association of Producers and Exporters Packers of Avocado of Mexico. Non-Governmental Organization / APEAM, Association of Producers and Packers Exporters of Avocado of Mexico. Nongovernmental Organization.

e) HEALT, Canada. Maximum residue limits for pesticides.

f) Pesticide EU-MRLs Regulation. European Commission Food Safety Plants Pesticides Pesticides Database.

g) Maximum Residue Limits (MRLs) All right reserved, 2012 Institute for the Control of Agrochemicals, Ministry of Agriculture, PRChina Technical Supporting

Service Provided by: EGENYOUNG Corporation.

h) Pesticide MRLs in Food (2016.10) (Korea).

#: If no Japanese Maximum Residue Limits (MRLs) are listed The Minister, Labor and Welfare of Japan has established the amount unlikely to cause damage to human health that the provision of Paragraph 3, Article 11 of the Food Sanitation Law is 0.01 ppm.

#: If no Canadian Maximum Residue Limits (MRLs) are listed in Health Canada's List of MRLs Regulated under the PCPA, then any residue must not exceed the default MRL of 0.1 ppm under Subsection B.15.002 (1) of the Food and Drug Regulations (FDR).

#: The European Commission (EU legislation on MRLs) establishes a general default MRL of 0.01 mg / kg applies where a pesticide is not specifically mentioned.

#: If MRL for types of nuts and seeds, assorted tropical and sub-tropical fruits, the subordinate group of fruits in Article1, 3, 1) Vegetable RawMaterial) is not established, default MRL of 0.01 mg / kg will be adapted, of the ministry of Food and Drug Safety of Korea

LoQ: Limit of Quantification. LoD: Limit of Detection.

<LoQ: Analyte detected but not quantified for being bigger than our limit of detection but below our limit of quantification / pesticide detected but not quantified for being bigger than our limit of detection but below our limit of quantification.

ND: Not Detected, below our LoD / Not Detected. Under the LoD mg / kg:

milligram per kilogram of sample / milligrams per kilogram of simple

For any questions, complaints or comments to this test results report please send them to the e-mail / For any doubt or comments about of this certificate of analysis please send them to e-mail: vinccion.comercial@siasamex.com or quality @ siasamex.com.

The result only affects the item that was received and analyzed in the laboratory facilities, so we are not responsible for the representativeness of the result for the total batch of the product. This test results report cannot be reproduced except in its entirety / The result only affects the element that was received and analyzed in the laboratory facilities, so we are not responsible for the representativeness of the result for the total product batch. This test results report cannot be reproduced except in its entirety.

Hoping that the results obtained will be useful to you, we reiterate at your orders / We hope the results of this certificate being usefully

Authorization of the Trials Report

IBQ Elida Fabiola Ramírez Conejo
Operations Manager / Operation Manager

Eurofins Central Analytical Laboratories

Eurofins Central Analytical Laboratories

2219 Lakeshore Drive Suite 100
New Orleans, LA, USA 70122
+1 504 297 3400
ECALservice@eurofinsUS.com

TSI Life Science Advance S.A.

Genesis Romero
Barreal (Ulloa), Lagunilla
Ultrapark II, Edificio Flex, Oficina 2
Heredia, Heredia, COSTA RICA 40104

ANALYTICAL REPORT

AR-20-QA-059884-01

Client Code: QA0007161
PO Number: 2020PO529

Received On: 17Jul2020
Reported On: 28Jul2020

Eurofins Sample Code:	468-2020-07170499	**Sample Registration Date:**	17Jul2020
Client Sample Code:	2020PO529-1	**Condition Upon Receipt:**	acceptable, 25°C
Sample Description:	AVOCADO OIL	**Sample Reference:**	"ACEITERA MEVI MÉXICO, S.A. de C.V. Lote: MET56220EN Producción: Junio 2020"

QA24F - Aflatoxins Profile (LC-MSMS)

Reference: AOAC 2013.05 modified

Completed: 28Jul2020

Parameter	Result
Aflatoxin B1	<1.0 µg/kg
Aflatoxin B2	<1.0 µg/kg
Aflatoxin G1	<1.0 µg/kg
Aflatoxin G2	<1.0 µg/kg
Aflatoxins total	<2.0 µg/kg

QA133 - Arsenic (ICP-MS)

Reference: AOAC 2013.06

Accreditation: A2LA ISO/IEC 17025:2005 2993-01

Completed: 22Jul2020

Parameter	Result
Arsenic (As)	<0.02 mg/kg

QA205 - Cadmium (ICP-MS)

Reference: AOAC 2013.06

Accreditation: A2LA ISO/IEC 17025:2005 2993-01

Completed: 22Jul2020

Parameter	Result
Cadmium (Cd)	<0.01 mg/kg

QA230 - Copper (ICP-AES)

Reference: AOCS Ca 17-01

Completed: 23Jul2020

Parameter	Result
Copper (Cu)	0.02 mg/kg

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Ultrapark II, Edificio Flex, Oficina 2
Heredia, Heredia, COSTA RICA 40104

ANALYTICAL REPORT

AR-20-QA-059884-01

Client Code: QA0007161
PO Number: 2020PO529

Received On: 17Jul2020
Reported On: 28Jul2020

Eurofins Sample Code:	468-2020-07170499	**Sample Registration Date:**	17Jul2020
Client Sample Code:	2020PO529-1	**Condition Upon Receipt:**	acceptable, 25°C
Sample Description:	AVOCADO OIL	**Sample Reference:**	"ACEITERA MEVI MÉXICO, S.A. de C.V. Lote: MET56220EN Producción: Junio 2020"

QA417 - Lead (ICP-MS)	**Reference**	**Accreditation**	**Completed**
	AOAC 2013.06	A2LA ISO/IEC 17025:2005 2993-01	22Jul2020

Parameter	**Result**
Lead (Pb)	<0.02 mg/kg

QD610 - Mercury (ICP-MS)	**Reference**	**Accreditation**	**Completed**
	AOAC 2013.06	A2LA ISO/IEC 17025:2005 2993-01	22Jul2020

Parameter	**Result**
Mercury (Hg)	<0.010 mg/kg

QA21K - Stigmastadienes	**Reference**	**Completed**
	COI/T.20/Doc. No 11	24Jul2020

Parameter	**Result**
Stigmastadienes	<0.01 mg/kg

Respectfully Submitted,

Cheryl Stephenson
Laboratory Director

Eurofins Central Analytical Laboratories

2219 Lakeshore Drive Suite 100
New Orleans, LA, USA 70122
+1 504 297 3400
ECALservice@eurofinsUS.com

TSI Life Science Advance S.A.

Genesis Romero
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Ultrapark II, Edificio Flex, Oficina 2
Heredia, Heredia, COSTA RICA 40104

ANALYTICAL REPORT

AR-21-QA-018095-01

Client Code: QA0007161
PO Number: 2021PO1146

Received On: 26Feb2021
Reported On: 02Mar2021

Eurofins Sample Code:	468-2021-02260006	**Sample Registration Date:**	26Feb2021
Client Sample Code:	2021PO1146-4	**Condition Upon Receipt:**	acceptable, 25°C
Sample Description:	AVOCADO OIL	**Sample Reference:**	ACEITERA MEVI MÉXICO, S.A. de C.V. ACEITE DE AGUACATE VIRGEN (55°C) MET39520EN

QA21K - Stigmastadienes	**Reference**	**Completed**
	COI/T.20/Doc. No 11	02Mar2021

Parameter	**Result**
Stigmastadienes	0.15 mg/kg

Respectfully Submitted,

Victoria Siegel
Analytical Service Manager

Eurofins Central Analytical Laboratories

2219 Lakeshore Drive Suite 100
New Orleans, LA, USA 70122
+1 504 297 3400
ECALservice@eurofinsUS.com

TSI Life Science Advance S.A.

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Barreal (Ulloa), Lagunilla
Ultrapark II, Edificio Flex, Oficina 2
Heredia, Heredia, COSTA RICA 40104

ANALYTICAL REPORT

AR-21-QA-018096-01

Client Code: QA0007161
PO Number: 2021PO1146

Received On: 26Feb2021
Reported On: 02Mar2021

Eurofins Sample Code:	468-2021-02260007	**Sample Registration Date:**	26Feb2021
Client Sample Code:	2021PO1146-5	**Condition Upon Receipt:**	acceptable, 25°C
Sample Description:	AVOCADO OIL	**Sample Reference:**	ACEITERA MEVI MÉXICO, S.A. de C.V. ACEITE DE AGUACATE EXTRA VIRGEN MET49420EN

QA21K - Stigmastadienes	**Reference**	**Completed**
	COI/T.20/Doc. No 11	02Mar2021

Parameter	**Result**
Stigmastadienes	0.11 mg/kg

Respectfully Submitted,

Victoria Siegel
Analytical Service Manager

Eurofins Central Analytical Laboratories

2219 Lakeshore Drive Suite 100
New Orleans, LA, USA 70122
+1 504 297 3400
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Heredia, Heredia, COSTA RICA 40104

ANALYTICAL REPORT

AR-21-QA-018673-01

Client Code: QA0007161
PO Number: 2021PO1146

Received On: 26Feb2021
Reported On: 03Mar2021

Eurofins Sample Code:	468-2021-02260004	**Sample Registration Date:**	26Feb2021
Client Sample Code:	2021PO1146-2	**Condition Upon Receipt:**	acceptable, 25°C
Sample Description:	AVOCADO OIL	**Sample Reference:**	ACEITERA MEVI MÉXICO, S.A. de C.V. ACEITE DE AGUACATE EXTRA VIRGEN MET71221EN

QA133 - Arsenic (ICP-MS)	**Reference**	**Accreditation**	**Completed**
	AOAC 2013.06	ISO/IEC 17025:2017 A2LA 2993.01	03Mar2021

Parameter	**Result**
Arsenic (As)	<0.02 mg/kg

QA205 - Cadmium (ICP-MS)	**Reference**	**Accreditation**	**Completed**
	AOAC 2013.06	ISO/IEC 17025:2017 A2LA 2993.01	03Mar2021

Parameter	**Result**
Cadmium (Cd)	<0.01 mg/kg

QA230 - Copper (ICP-AES)	**Reference**	**Completed**
	AOCS Ca 17-01	03Mar2021

Parameter	**Result**
Copper (Cu)	<0.01 mg/kg

QA417 - Lead (ICP-MS)	**Reference**	**Accreditation**	**Completed**
	AOAC 2013.06	ISO/IEC 17025:2017 A2LA 2993.01	03Mar2021

Parameter	**Result**
Lead (Pb)	<0.02 mg/kg

QD610 - Mercury (ICP-MS)	**Reference**	**Accreditation**	**Completed**
	AOAC 2013.06	ISO/IEC 17025:2017 A2LA 2993.01	03Mar2021

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Genesis Romero
Barreal (Ulloa), Lagunilla
Ultrapark II, Edificio Flex, Oficina 2
Heredia, Heredia, COSTA RICA 40104

ANALYTICAL REPORT

AR-21-QA-018673-01

Client Code: QA0007161
PO Number: 2021PO1146

Received On: 26Feb2021
Reported On: 03Mar2021

Eurofins Sample Code:	468-2021-02260004	**Sample Registration Date:**	26Feb2021
Client Sample Code:	2021PO1146-2	**Condition Upon Receipt:**	acceptable, 25°C
Sample Description:	AVOCADO OIL	**Sample Reference:**	ACEITERA MEVI MÉXICO, S.A. de C.V. ACEITE DE AGUACATE EXTRA VIRGEN MET71221EN

QD610 - Mercury (ICP-MS)	**Reference**	**Accreditation**	**Completed**
	AOAC 2013.06	ISO/IEC 17025:2017 A2LA 2993.01	03Mar2021

Parameter	**Result**
Mercury (Hg)	<0.010 mg/kg

Respectfully Submitted,

Victoria Siegel

Victoria Siegel
Analytical Service Manager

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MPA-F-024A-00

INFORME DE RESULTADOS DE ENSAYOS

26 de Noviembre de 2020
O.T.: C35667-1
Muestra: 1/1

ANALISIS:

Microbiología:
Cuenta Bacteriana
Grupo Coliforme
Salmonella
Estafilococos
Estreptococos
E. coli
Hongos
Levaduras
V. cholerae
Anaerobios
Otros

Fisicoquímicos:
Bromatológicos
Minerales
Vitaminas
Aditivos
Aflatoxinas
Materia Extraña
Otros

Instrumentales:
Cromatografía de Gases
Absorción Atómica
Espectrofotometría
Infrarrojo
Aminogramas
Otros

Aguas:
Bacteriológicos
Fisicoquimicos
Aguas Residuales

Asesorías en:
Control de Calidad
Inspecciones Sanitarias
Auditorias de Calidad
Desarrollo de Productos
Investigación Aplicada
Estudios Especiales
Registrar Corp.
Unidades de Verificación

ACEITERA MEVI MEXICO S.A DE CV.
KM 2.800 CARRETERA ESTATAL, COL. .
CD. GUZMAN-ZAPOTILTIC, JALISCO, C.P. 49610
AT'N: ING. MITSUKY SORAYA SERAFÍN

Muy señores nuestros:
A continuación se servirán encontrar el informe de resultados obtenidos de la muestra identificada como se reporta:

Identificación de la Muestra: MET211120EN
Fecha de recepción: 13/11/2020, Matriz de la Muestra: ACEITE VEGETAL
Descripción de la Muestra: ACEITE DE AGUACATE EXTRA VIRGEN
Temperatura de recepción: 28 °C, Cantidad de muestra: 400mL, Envase: FRASCO DE VIDRIO
Fecha de caducidad: 6-NOV-2020. Lote: MET211120EN
Fecha de inicio: 17/11/2020, fecha de término: 25/11/2020

NOMBRE DEL ENSAYO	LC	LD	RESULTADO	UNIDADES	REFERENCIA BIBLIOGRÁFICA	A/A	AN
CLAVE DEL ÁREA: GCG-MICROBIOLOGIA							
Hongos	N/A	N/A	Menos de 10	UFC/g *	NOM-111-SSA1-1994. Bienes y servicios. Método para la cuenta de mohos y levaduras en alimentos. Se realizó en agar papa dextrosa acidificado, incubados a 25 +/- 1°C durante 5 días.	10, 11	ADG
Levaduras	N/A	N/A	Menos de 10	UFC/g *	NOM-111-SSA1-1994. Bienes y servicios. Método para la cuenta de mohos y levaduras en alimentos. Se realizó en agar papa dextrosa acidificado, incubados a 25 +/- 1°C durante 5 días.	10, 11	ADG
Salmonella spp	N/A	N/A	Ausencia en 25 g	N/A	NOM-210-SSA1-2014. Productos y servicios. Métodos de prueba microbiológicos. Determinación de microorganismos indicadores. Determinación de microorganismos patógenos. Apéndice normativo A.Método de referencia para el aislamiento de Salmonella spp.	10, 11	ADG

Siglas	
LC	Límite de cuantificación práctico
LD	Límite de detección
AN	Analista
*	Valor Estimado
PE	Placa expuesta
NSD	No se determinó
N/A	No aplica
<	Menor
>	Mayor

Autorización y/o acreditación (A/A)		
A/A	No.	Dependencia / Institución
10	A-0304-025/11	Entidad Mexicana de Acreditación A.C. (ema) Vigente a partir de 2011/10/21
11	TA-19-19	Comisión Federal para la Protección contra Riesgos Sanitarios (Cofepris) Fecha de autorización: 2019/06/13

Esperando que los resultados obtenidos les sean de utilidad nos reiteramos a sus órdenes.

ATENTAMENTE
GRUPO CENCON

Q.F.B. Lucila Trigueros Díaz
Coordinador de laboratorio
I.A. Nallely Hernández Alvarez
Gerente General

Ver. 3.1

UMB

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CENCON ®
CONTROL CENTER

MPA-F-024A-O0

TEST RESULTS REPORT

November 26, 2020
OT: C35667-1
Sample: 1/1

ANALYSIS :

M microbiology :
Bacterial Count
Group Co l form
Salmonella
Staphylococci
Streptococci
AND . coli
Mushrooms
Yeasts
V . cholerae
Anaerobes
Others

Physicochemicals :
Bromatological
M i ne r to l it is
Vitamins
Additives
Af l tied x i nas
Ext Matter r to ñ to
Others

Instrumental:
Gas Chromatography
Atomic absorption
Spectrophotometry
Infrared
Aminogram s
Others

Waters:
Bacteriological
F i s i coqu i m i co s
Sewage water

Advice on :
Co n tro l quality
I n s p ecc i or n is Sa neither tarblo
Audit 1 s of cal i dad
D isarro 1 or d and P ro d uc t yeu F
Applied research
Esp Studies and Inc l it is
Register Corp .
Verification Units aci on

ACEITERA MEVI MEXICO SA DE CV.
KM 2,800 CARRETERA ESTATAL, COL. .
CD. GUZMAN-ZAPOTILTIC, JALISCO, CP 49610

ATN: ENG. MITSUKY SORAYA SERAFIN

Our dear sirs:
The following will serve to find the report of results obtained from the sample identified as reported:

Sample ID: MET211120EN
Date received: 11/13/2020, Sample Matrix: VEGETABLE OIL Sample
Description: EXTRA VIRGIN AVOCADO OIL
Reception temperature: 28 °C, Sample quantity: 400mL, Packaging: GLASS BOTTLE Expiration date: 6-NOV-2020. Batch: MET211120EN
Start date: 11/17/2020, end date: 11/25/2020

TEST NAME	LC	IT	OUTCOME	UNITS	BIBLIOGRAPHIC REFERENCE	A / A	AN
KEY AREA: GCG-MICROBIOLOGY							
Mushrooms	N / A	N / A	Less than 10	UFC / g*	NOM · 111-SSA1 · 1994. Goods and services. Method for counting molds and yeasts in food. It was made on agar acidified deXlrose potato, incubated at 25 +/- 1 • c for 5 days.	10, 11	ADG
Yeasts	N / A	N / A	Less **from** 10	UFC / g •	NOM-111-SSA1-1994. Goods and services. Method for counting molds and **yeasts in food. It was made on agar dad** acidified deXlrose. Incubated **to** 25 +/- 1 · c for 5 days.	10. 11	ADG
Salmonella spp	N / A	N / A	**Absence on 25 g**	N / A	NOM-210-SSA1-2014. Products and services. Methods **test** microbiological. Determination of **Indicator microorganisms.** Determination of micro-organisms pathogens. Normative appendix A. Method **reference for the isolation of Salmonella spp.**	**10, 11**	ADG

Acronym	
L C	cuanbftcaclone limit tvAN1co
IT	call of detection
AN	Analyst
•	Estimated value
PE	Ptaca exnuAsta
NSO	Not I know d etermi not
N / A	Not adulterate
<	Menor
>	MAY <

Authorization and / or accreditation (NA)		
NA	Not	O. enei1 / Inat1tUción
10	A-0304-025.'1 1	Enbdad Me> cleana de Acted1tactón AC (ema) VinAnte to oart 1st from 2011 1 10121
eleven	TA-1! 1-lg	Federal Commission for 11 Protection against Sanitary RleSQOS (Cofepns) Date of authorization : 201910fj13

Hoping that the results obtained will be useful to you, we reiterate at your service.

SINCERELY
GROUPOCENCON

Q.F.B. Lucila Trigueros Dface
Laboratory coordinator
IA Nallely Hemández Alvarez
General Manager

2021

CERTIFICATE OF REGISTRATION

This certifies that:

Aceitera Mevi Mexico S.A. de C.V.
Km 2+800 B1 Carretera
Cd. Guzman - Zapotiltic
Huescalapa, JA 49610
Mexico

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

U.S. FDA Registration No.:	**17479749656**
U.S. Agent for FDA Communications:	**Registrar Corp** 144 Research Drive, Hampton, Virginia, 23666, USA Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2021, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

Registrar Corp
144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179
info@registrarcorp.com • www.registrarcorp.com

David Lennarz
Executive Director
Registrar Corp
Dated: October 27, 2020

YOUR KITCHEN'S SECRET

Ava Jane's Avocado Oil features an ideal fat profile that helps you absorb maximum nutrition from your food. Enjoy the soft and delicate flavor profile that enhances rather than overpowers your food, making it ideal for salad dressing, sautéing, grilling or dipping.

A high smoke point of 480 °F makes Ava Jane's Avocado Oil the perfect companion for grilling or pan-searing meats and vegetables.

BEST QUALITY IF USED BY

10/20/2020
LOT. MET1310218EN

100% UNREFINED AVOCADO OIL

AVOCADO OIL

Nutrition Facts

about 17 servings per container
Serving size **1 tbsp (15g)**

Amount per serving
Calories **120**

	% Daily Value*
Total Fat 13g	**17%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 9g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Sugar Alcohol 0g	
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100% UNREFINED AVOCADO OIL

HECHO EN MEXICO
MADE IN MEXICO

Store in a dark place.
Do not refrigerate.
Best within 30 days of opening bottle.

AVA JANE'S
KITCHEN

250ML (8.4 FL. OZ.)

Bottled for:
Ava Jane's Kitchen, LLC
1809 W. Frankford Rd. #160
Carrollton, TX 75007
Tel: 844-Ava-Jane
www.avajaneskitchen.com
info@avajaneskitchen.com

YOUR KITCHEN'S SECRET

Ava Jane's Avocado Oil features an ideal fat profile that helps you absorb maximum nutrition from your food. Enjoy the soft and delicate flavor profile that enhances rather than overpowers your food, making it ideal for salad dressing, sautéing, grilling or dipping.

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BEST QUALITY IF USED BY

10/20/2020
LOT. MET1310218EN

100% UNREFINED AVOCADO OIL

AVOCADO OIL

Nutrition Facts

about 17 servings per container
Serving size **1 tbsp (15g)**

Amount per serving
Calories **120**

	% Daily Value*
Total Fat 13g	**17%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 9g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Sugar Alcohol 0g	
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100% UNREFINED AVOCADO OIL

HECHO EN MEXICO
MADE IN MEXICO

Store in a dark place.
Do not refrigerate.
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AVA JANE'S
KITCHEN

250ML (8.4 FL.OZ.)

Bottled for:
Ava Jane's Kitchen, LLC
1809 W. Frankford Rd. #160
Carrollton, TX 75007
Tel: 844-Ava-Jane
www.avajaneskitchen.com
info@avajaneskitchen.com

YOUR KITCHEN'S SECRET

Ava Jane's Avocado Oil features an ideal fat profile that helps you absorb maximum nutrition from your food. Enjoy the soft and delicate flavor profile that enhances rather than overpowers your food, making it ideal for salad dressing, sautéing, grilling or dipping.

A high smoke point of 480 °F makes Ava Jane's Avocado Oil the perfect companion for grilling or pan-searing meats and vegetables.

BEST QUALITY IF USED BY

10/20/2020
LOT. MET1310218EN

100% UNREFINED AVOCADO OIL

AVOCADO OIL

Nutrition Facts

about 17 servings per container
Serving size **1 tbsp (15g)**

Amount per serving	
Calories	**120**
	% Daily Value*
Total Fat 13g	**17%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 9g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Sugar Alcohol 0g	
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100% UNREFINED AVOCADO OIL

HECHO EN MEXICO
MADE IN MEXICO

Store in a dark place.
Do not refrigerate.
Best within 30 days of opening bottle.

AVA JANE'S
KITCHEN

250ML (8.4 FL.OZ.)

Bottled for:
Ava Jane's Kitchen, LLC
1809 W. Frankford Rd. #160
Carrollton, TX 75007
Tel: 844-Ava-Jane
www.avajaneskitchen.com
info@avajaneskitchen.com

YOUR KITCHEN'S SECRET

Ava Jane's Avocado Oil features an ideal fat profile that helps you absorb maximum nutrition from your food. Enjoy the soft and delicate flavor profile that enhances rather than overpowers your food, making it ideal for salad dressing, sautéing, grilling or dipping.

A high smoke point of 480 °F makes Ava Jane's Avocado Oil the perfect companion for grilling or pan-searing meats and vegetables.

BEST QUALITY IF USED BY

10/20/2020
LOT. MET1310218EN

100% UNREFINED AVOCADO OIL

AVOCADO OIL

Nutrition Facts

about 17 servings per container
Serving size **1 tbsp (15g)**

Amount per serving
Calories **120**

	% Daily Value*
Total Fat 13g	**17%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 9g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Sugar Alcohol 0g	
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100% UNREFINED AVOCADO OIL

HECHO EN MEXICO
MADE IN MEXICO

Store in a dark place.
Do not refrigerate.
Best within 30 days of opening bottle.

AVA JANE'S
KITCHEN

250ML (8.4 FL.OZ.)

Bottled for:
Ava Jane's Kitchen, LLC
1809 W. Frankford Rd. #160
Carrollton, TX 75007
Tel: 844-Ava-Jane
www.avajaneskitchen.com
info@avajaneskitchen.com

FEI Search Portal

SHARE (HTTPS://WWW.FACEBOOK.COM/SHARER/SHARER.PHP?U=HTTPS://WWW.ACCESSDATA.FDA.GOV/SCRIPTS/FEIPORTAL/INDEX.CFM?ACTION=PORTAL.SEARCH)

TWEET (HTTPS://TWITTER.COM/INTENT/TWEET/?TEXT=FEI SEARCH PORTAL&URL=HTTPS://WWW.ACCESSDATA.FDA.GOV/SCRIPTS/FEIPORTAL/INDEX.CFM?ACTION=PORTAL.SEARCH)

LINKEDIN (HTTPS://WWW.LINKEDIN.COM/SHAREARTICLE?MINI=TRUE&URL=HTTPS://WWW.ACCESSDATA.FDA.GOV/SCRIPTS/FEIPORTAL/INDEX.CFM?ACTION=PORTAL.SEARCH&TITLE=FEI SEARCH PORTAL&SOURCE=FDA)

PIN IT (HTTPS://WWW.PINTEREST.COM/PIN/CREATE/BUTTON/?URL=HTTPS://WWW.ACCESSDATA.FDA.GOV/SCRIPTS/FEIPORTAL/INDEX.CFM?ACTION=PORTAL.SEARCH&DESCRIPTION=FEI SEARCH PORTAL)

+

Help (index.cfm?action=common.faq)

EMAIL (MAILTO:?SUBJECT=FEI SEARCH PORTAL&BODY=HTTPS://WWW.ACCESSDATA.FDA.GOV/SCRIPTS/FEIPORTAL/INDEX.CFM?ACTION=PORTAL.SEARCH)

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Firm Search

Search for a Firm by FEI Number **OR** Firm Information.

FEI Number

OR

Firm Name

Ava Jane's Kitchen LLC

Country/Area

UNITED STATES OF AMERICA

Address 1

1809 Frankford Rd

State

TEXAS

Address 2 *(optional)*

Province *(optional)*

City

Carrolton

Postal/Zip Code *(optional)*

Reset Fields

Search

Search Result

No results are available.

Check the information that you have entered, or try searching by a different field.
See the **FAQ (index.cfm?action=common.faq)** page for more information.

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address
3010348687	Aceitera Mevi Mexico	Km 2+800 B1 Carretera, Cd. Guzman - Zapotiltic, Huescalapa, Jalisco, 49610, MX	Carretera Estatal Km. 2.800 Int B-1, Guzman Zapotiltic, MX

FEI Number
3010348687

Firm Name
Aceitera Mevi Mexico

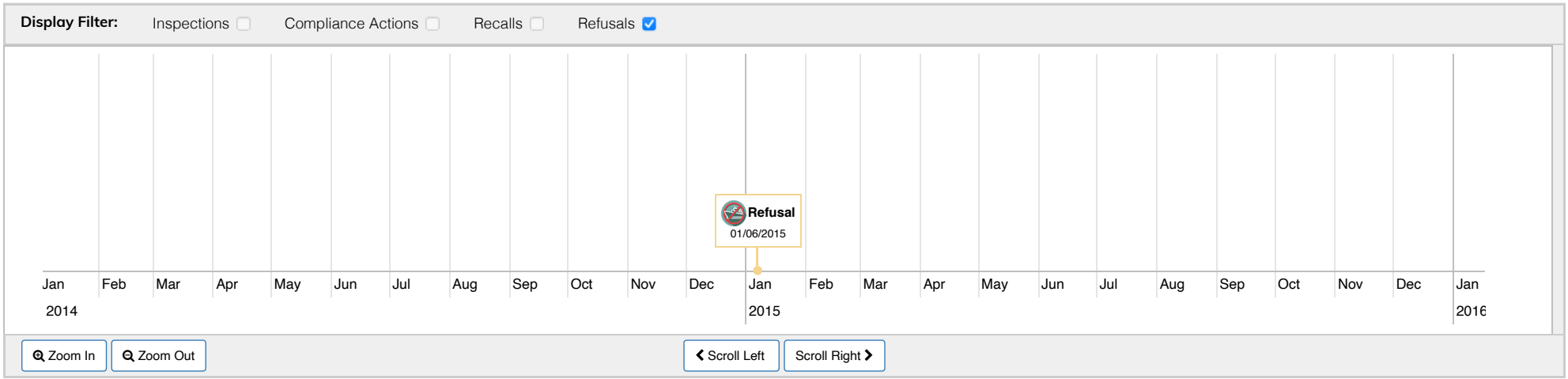
Firm Address

Km 2+800 B1 Carretera, Cd. Guzman - Zapotiltic

Huescalapa, Jalisco 49610

Mexico

FDA Actions Timeline



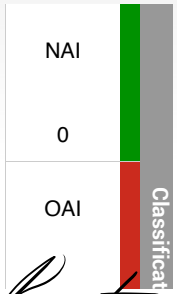
3010348687 – Aceitera Mevi Mexico

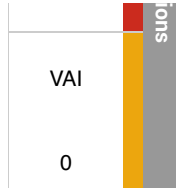
Inspections

Inspections	Classifications
0	0

Inspection Classifications by Fiscal Year
Fiscal Years: 2009 - 2021

Inspection Classifications by Type
Fiscal Years: 2009 - 2021





No data found for the selected firm

No data found for the selected firm

Inspections Details Help

No data found for the selected firm

Inspections Citations Details

No data found for the selected firm

3010348687 – Aceitera Mevi Mexico

Compliance Actions

Warning Letters	Injunctions	Seizures
0	0	0

Actions by Percentage

Fiscal Years: 2009 - 2021

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3010348687 – Aceitera Mevi Mexico

Recalls

Recalled Products by Classification
Fiscal Years: 2012 - 2021

No data found for the selected firm

Recall Events by Status
Fiscal Years: 2012 - 2021

No data found for the selected firm

Recalls Details

No data found for the selected firm

3010348687 – Aceitera Mevi Mexico

Import Refusals

Import Refusals Details

Download Refusal Charges Reference

Product Code and Description	Refused Date	Refusal Charges	Shipment ID	
26YCT99 \ VEGETABLE OILS NOT MENTIONED	01/06/2015	3721	DN5-0087960-1/1/1/	

3010348687 – Aceitera Mevi Mexico

Import Alerts

- The search results below should be reviewed to determine whether the firm's products are allowed into the country.
- Only current/active Import Alerts are displayed. For more information see Import Alerts.

No Import Alerts data found for the selected firm.

3010348687 – Aceitera Mevi Mexico

Warning Letters

- The search results below should be reviewed to determine whether the firm is directly or indirectly referenced in the Warning Letter.
- Only Warning Letters issued in the last 5 years are displayed. For more information see Warning Letters.

No Warning Letters data found for the selected firm.

Caveats:

- Certain information in these datasets may not be presented or may have changed since the posting. The datasets are updated weekly and only include final actions. If you need to present more recent or more complete data for official purposes or have questions about obtaining other data, please contact the Division of Freedom of Information about what materials may be available in electronic reading rooms or inquire about other datasets that would satisfy your needs.
- Compliance data provide information on a subset of the actions used by the FDA to bring firms into compliance, specifically data pertaining to Warning Letters, Seizures, and Injunctions. The compliance actions disclosed include only finalized and completed actions and are primarily used in the domestic arena.
- More than one establishment may be associated with one compliance action. The counts provided in this section reflect the number of establishments linked to the compliance action.
- For more information regarding the Center for Tobacco Products (CTP) issued warning letters click here.