**OBJECTIVE**

* + To keep the trucks clean and in good condition for the transfer of the mangoes from the packing house or warehouse to the client, ensuring the safety of the product in accordance with the good agricultural practices.

**PREVENTIVE MEASURES**

* + The transport trucks are used exclusively for the transport of mangos.
  + The truck and/or trailer is inspected to prevent the floor of the flatbed or the engine exhaust pipe from contaminating the product.
  + Drivers must follow the policies of good hygiene practices and local laws with regard to the safe operation of the vehicle.
  + Once the product is picked up in the field, the drivers go directly to the facilities’ reception area.
  + The refrigerated trucks are pre-cooled prior to loading the product.
  + The platforms and the floor of the platforms of the trailers are cleaned as often as necessary to remove all foreign matter.
  + All outgoing transport vehicles are inspected to verify that they comply with the necessary hygiene for transporting the mangoes, and to verify that the physical conditions are not a means of contamination such as odors, cleanliness, that they are free of hazardous waste and evidence of pests. The results of the inspection are documented in the Transport/cleaning/loading and unloading/control and security of the cargo log (REG-TRASNPT-6.2).
  + Based on the results of the vehicle inspection the load is authorized.
  + In open transport vehicles a tarp is used to prevent the product from being contaminated by rain or any other contaminant.
  + Each load is secured properly. The boxes, cartons, and containers are tied or fastened using the appropriate straps so that the mangoes don't experience physical damage.
  + If the driver needs to enter into a mango packing or storage area, he has to follow all the good manufacturing practices including, but not limited to:
* No smoking.
* No eating or drinking.
* Avoid contact with the raw material or exposed finished product.