**OBJECTIVE**

* To avoid water being a source of biological and chemical contamination for the mangos.

**PREVENTIVE MEASURES**

* All water used in the equipment and contact surfaces or during the harvest or product washing comes from a reliable and approved water source.
* The source is evaluated on a monthly basis. The analysis is carried out before the beginning of the season and includes a microbiological analysis for generic E. coli.
* All water sources are protected from animals, runoff and chemical substances.
* When deep well water is used it is analyzed annually based on the NOM-003-CNA1996.
* The physico-chemical activity of the water is assessed according to the NOM-127- SSA1-1994) without exceeding the permissible limits.
* When it does not comply with the regulations, corrective action is taken.
* All results are recorded on the form Sampling Results RESULTS-1.5.3)
* The rinse water comes from a qualified, approved source.
* The water storage tanks are kept clean and hygienic.
* The tanks are cleaned and disinfected at least twice a year.
* Visual inspections and microbiological analysis are performed at appropriate intervals to monitor conditions.
* If recirculated water is used, it is treated with (Please provide the antimicrobial agent used to treat recirculated water) at a concentration of (indicate the concentration) to prevent it from becoming a source of contamination.
* The water supply systems are evaluated once a year, at the beginning of the season, or when it is considered necessary (REG-EVWASYS-5.2.1) and are maintained in such a way that they do not become a source of contamination with pathogens for the product, the water sources or the equipment, or create anti-sanitary conditions (REG-MAINT-2.5.2).