**OBJECTIVE**

To ensure that personnel comply with the hygiene necessary to avoid cross-contamination that could affect the safety of the mangos.

**CONTROL MEASURES**

The following control measures for hygiene, health, hand washing and the use of bathrooms are required for entry into the farm and all employees, visitors and contractors must follow them.

**Hygiene**

* + The personnel are trained in security and food safety in order to avoid contamination of the product and to have a good performance during work.
  + All personnel that have contact with the mangos, equipment and utensils have to be clean, wear clean clothes and closed footwear.
  + There is a program to inspect the conditions employees show up to work in on a daily basis.
  + Nails should be short and clean.
  + The personnel working inside the farm should cover their head with a cap or a hat.
  + Bringing personal objects such as portable music players, cell phones, bags, clothing not required for work or food, among others, is forbidden.
  + Working with short pants, shorts or without a shirt is forbidden.
  + Smoking, chewing gum, eating, drinking, or spitting on the farm and while placing the mangos in the transportation vehicle is forbidden.
  + Wearing jewelry, piercing, earrings, rings, bracelets, watches, necklaces or others is forbidden. Only small fasteners and pins may be used to secure the hair when they are used under a protection.
* Urinating or defecating within cultivation areas is forbidden.

**Diseases and body fluids**

* + Any person having a contagious disease should notify his/her supervisor or manager immediately to avoid contact with the product.
  + Working with signs of diarrhea, fever, vomiting, jaundice, and/or skin infections is forbidden.
  + Cuts or wounds must be covered with an impermeable material; contaminated product or tools must be washed and disinfected, accordingly.
  + If the product is contaminated with any body fluid, the food safety manager must indicate how the mangos will be disposed of.
* In the event of a larger injury with signs of infection that cannot be adequately protected with bandages and/or gloves, the worker will be sent to his/her home or reassigned to other tasks until the wound heals.

**Rest areas and personal objects**

* + All employees must remain in their respective work area until they receive an order from the supervisor.
  + The workers’ breaks should be taken in the areas assigned for this purpose.
* There is an area for storing personal items.

**First aid kit**

* The farm has a first aid kit available to all employees.

**Hand washing**

* All workers are trained in appropriate hand washing, in accordance with the following particulars:
  + - Wet your hands with clean running water.
    - Apply hand soap.
    - Scrub the surface of the fingers, the tips of the fingers, under the nails, on the back of the hands and the exposed portions of the arms vigorously for at least 10 to 15 seconds.
    - Rinse thoroughly with clean running water.
    - Dry hands with a paper towel.
* The minimum time required for washing hands is approximately 20 seconds.
* Workers wash their hands before starting work, after each break, after using the bathroom, using a handkerchief, using contaminated material, eating or drinking, and at any time when the hands may be dirty or contaminated (for example, after coughing, sneezing, or smoking).

**Sanitary services**

* + There are bathrooms available (State whether the bathrooms are fixed or mobile) differentiated by sex, in sufficient quantity (one for every 20 people). Equipped with drinking water, disposable paper, soap, hand sanitizer and trash cans with lids.
  + They are located in places that do not represent a danger of contamination to the orchard or to water supply sources.
* The bathrooms are cleaned on a daily basis and this is verified on the form for bathroom and water supply cleaning (REG-BATH-1.10.6).

**Water for human consumption**

* + There are drinking water dispensers for workers, which are changed and stocked in accordance with the hygiene register.
* When the company requires drinking water from a provider, he is asked to provide the water analysis to show that the water is potable or adequate for drinking.

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