**OBJECTIVE**

* + To take the necessary actions to prevent intentional acts of contamination or sabotage of the mangos or the company's equipment and facilities of the company.

**PREVENTIVE MEASURES**

**Safety of the facilities**

* + The access to the farm is restricted and requires the permission of the management to enter.
  + The doors and windows that are not in service are kept locked.
  + Visitors who are allowed a tour of the facilities are accompanied by authorized personnel. All visits must be scheduled and authorized by management.
  + All visitors must follow the hygiene policies and persons are not allowed production/processing area without specific reasons. Visitors are informed of the food safety policies and have access to the restrooms and handwashing facilities.
  + The use of photographic cameras and video is not permitted without the authorization of the management.
  + The equipment for the supply of gas and water is locked, only responsible parties have access.
  + All the computers that are used in the plant require a password which is known only to the management and the user of the computer to enter information.
  + There is a policy for Visitors and Contractors (SOP- VISITOR-1.4.3), which establishes the rules to follow to enter the plant.

**Safety of the process**

* + The Maintenance Department periodically inspects the water and gas transport lines to detect in a timely manner any leak or situation that compromises the safety of the products.
  + As part of the procedure for the receipt of inputs, the integrity of the packaging of any product that is received is inspected, looking for any violation or situation that may contaminate or affect processing.
  + The inputs received are coded in order to track them during processing. All products that are processed can be traced by the lot number.
  + Access to control panels is restricted to authorized personnel and is kept under lock and key.

**Safety in the raw material, inputs and final product warehouses**

* + The raw material and final product warehouses are kept locked and access is restricted to the appropriate managers and their operators.
  + All the material that enters or leaves the raw material warehouse is under inventory and is inspected and authorized by the manager.
  + Visitors do not have access to exposed product unless it is a scheduled visit.
  + All the chemicals are protected in an assigned area and are separated from the inputs and packing material. This area remains under lock and key, its management and distribution are controlled by the warehouse manager.
  + The vehicles for transportation of product have not been used for transport of animals, animal by-products or any other material that represents a potential contaminant.
  + Once the product is loaded, the trailer bed is closed and locked with a padlock (if applicable).
  + The entry of goods returned to the areas of production is not permitted without first having been analyzed by the food safety personnel; who can determine the disposal of the product.

**Water Safety**

* + The wells and water pumps are guarded under lock and key to prevent access to unauthorized persons.
  + The sources of water storage for processing are guarded under lock and key to prevent access to unauthorized persons.

**Personnel Safety**

* + During the recruitment process, potential candidates are interviewed after applying for employment*.* The Human Resources Department interviews the candidates looking for experience relevant for the company. Although experience is recommended, it is not a requirement. If applicable, their references are verified. All newly contracted personnel read the internal regulation and any brochure relevant to their activities and position.
  + Before starting work, the new workers receive basic training in hygiene and good manufacturing practices and food defense. It is required that all personnel sign that they understood and accepted the points included in the training.
  + In addition, employees are required to bring a form of identification among their belongings.
  + The personnel are trained to report any suspicious activity in all areas of the company since they receive basic training in food defense.
  + The head of production updates the list of employees that he is in charge of daily to control absences and he is responsible for preventing the use of personal items during work hours.
  + The employees are not allowed to remove any protection equipment from the plant.
  + The employees are not allowed to bring personal objects such as keys, phones, etc. into the production areas. These objects must be left in the designated area.

**Visitor Safety**

* + Before entering the farm, outside contractors or suppliers must schedule the job or delivery with an authorized person. These contractors are not accompanied while performing their work, but they are during the planning and the activities that involve the facilities, which may put the product at risk.