**OBJECTIVE**

* To maintain vehicles, utensils and tools in good hygienic condition to prevent mango contamination.

**PREVENTIVE MEASURES**

* There is a list of equipment, vehicles, tools and utensils used in the farm (REG-EQUIP-2.5.1).
* Tools and vehicles are checked on a daily basis to ensure appropriate operation and that they are not a source of product contamination.
* Utensils are checked on a daily basis to verify that they are in good condition and are not a source of contamination.
* The cutting tools should be kept sharp and without any damage, such as irregular edges.
* Knives are inspected periodically and damaged work tools are replaced.
* The tools and equipment used in the farm are removed after the maintenance of the equipment is performed.
* Roads are maintained so that they don't constitute a source of contamination.
* Proper storage of equipment, the disposal of garbage and waste, and cutting weeds are part of maintenance, preventing them from being a means of contamination or proliferation of pests or animals.
* The facilities, such as the house in the farm, warehouses, sanitary facilities, break areas or dining room and restrooms are reviewed on a daily basis to avoid any risk of contamination due to a lack of maintenance or cleaning.
* Spills or leaks must be repaired immediately.
* If there is a leak or spill within the crop, it must be repaired in the area and the product protected so that it will not be affected. In the event that it is affected, you must assess whether or not it is to be disposed of.
* Any leakage should be cleaned properly.
* All repairs, inspections, maintenance or calibrations that are carried out in the farm are recorded in the equipment maintenance log (REG-MAINT-2.5.2).