**OBJECTIVE**

* To establish an adequate control during the post harvest to prevent contamination of the mangos.

**PREVENTIVE MEASURES.**

* All personnel are trained to identify mangos that have the appropriate quality for the customer or designated use.
* Damaged or contaminated mangos, which could be a food safety hazard, are not harvested and are disposed of. The supervisor indicates how the product is to be disposed of.
* During harvest, keep the farm free of trash, old tools, fallen fruit and material extraneous to the harvested product.
* Agrochemicals are not applied by irrigation or spraying during the harvest period.
* Do not apply any type of fertilizer during the harvest.
* Remove any standingwater.
* The manager of the Food Safety Plan ensures that the products to be harvested do not contain chemical substances beyond what is allowed.
* During the harvest, workers avoid picking up mangos from the ground and emptying on the ground. The mangos that come into contact with the ground are discarded.
* Avoid placing food or other things on the mangos that have been cut.
* The mangos are placed carefully in the harvest containers, avoiding throwing them, banging them and/or rubbing them.
* Only containers/baskets or packing materials approved for use are used (SOPSTRCONT-3.3.1).
* If they not packed immediately the mangos are kept in the shade and covered.
* Avoid placing baskets with mangos in them directly on the ground; a drag basket can be used.
* Containers with mangos are placed in the clean transport vehicle only when it has been evaluated and approved for cleanliness.
* The mangos are transported to the packinghouse as soon as possible.
* Any product contaminated by any type of body fluid is disposed of.
* The monitoring of the harvest is recorded in the register of lots harvested and shipped (REG-HARVSHP-3.4)
* The everyday garbage generated during the workday is placed in garbage bags and these are deposited in the garbage container.
* The garbage container is emptied three times a week (in season) by the company hired to do so and once a week when it isn't season.