

VISIT TO PACKING HOUSE AND FARM SANTA ROSA (AGROPECUARIA MONTELIBANO)

Date of Inspection: March 22nd, 2008

Responsible: Juan Ramón Velásquez, Coordinator of Food Safe Division of SAG-SENASA.

Participants in the visit: Jorge Fernández (Pack House Manager), Melvin Andrade (Laboratory Coordinator), Noel Ponce (Project Manager), Oscar Molina (Operations Manager)

Located in Aldea El Tular, Nacaome Municipality.

Type of Crop: Melon

Results from previous visit of SAG-SENASA: On February 28th, of the current year, the supervisor of the Department of Agriculture SAG carried out an inspection and found small deviations, the conclusion of the SAG supervisor was that the plant presents good conditions of hygiene and enough support on the documental part which guarantees the fulfillment of good agricultural practices and manufacturing.

Findings in the Inspection:

The inspection was carried out in Santa Rosa Farm which was operating, the existence of portable toilets in the fields and the use of containers with potable water and soap for washing hands for people working in the fields was confirmed. Its use was confirmed by the workers of the field.



Besides in the farm was confirmed the presence of plastic dishes which avoid the contact of melon with soil, avoiding crossed contamination, also the crop is protected with plastic.





The station A was visited, where the Xilema is located, an automatized and computerized system that works to guarantee the ph level through phosphoric acid (intervention) in utilized water for irrigation, also keeps the pressure and quantity of used fertilizers. In the fields the personnel take samples to evaluate the Ph, pressure and quantity of fertilizers.



Documented

Some procedures of Sanitation of equipment and different areas were read, which can be found in the Sanitation Procedure Manual , which have the following information:

Objective, Reaching point, Definitions, Additional references, required equipment, Safe precautions, chemical products required, development of activity, responsible of the activities and supervision.

The format of corrective actions was verified, managed by the packing house in order to prove that facilities execute and plan all the required activities to correct problems.

Conclusion:

After the visit for Inspection to the Santa Rosa pack house and farm (Agropecuaria Montelibano) it was verified that both have conditions to produce safe food and nor was observed in this visit deviations considered as a direct risk on contamination of products.



All areas since the entrance, washing and packing area were found in order and clean.



The pack house counts with the facilities to manipulate and pack the fruit and also has 4 monitored interventions to eliminate any bacterial danger which are:

Interventions at the pack house

Immersion into 150 to 200 ppm of Chloride

By sprinkling 150 to 200 ppm of Chloride

Melons Chiller 150 ppm of Chloride

Sprinkling with Citronol (extract of citrus seed) Bactericide



The farm keeps control of the drains with evacuation channels which guarantee that crop will not be flooded. (Avoiding and controlling the contamination of crops with unwanted waters).

The presence of animals in the farm was not observed and the used fertilizers are approved by SENASA.

During the Santa Rosa Farm inspection (Agropecuaria Montelibano) it was observed the following:

It counts with well defined areas, since reception of harvested product till departure of packed product, it is important to mention that the process flow is linear where never goes back to a previous area, avoiding this way a crossed contamination.



Fruits are entered in plastic baskets that have been treated (washed with chloride). All the baskets are sanitized.

When fruit enters the pack house is immersed for its first sanitation. After washing the fruit, this goes through a chiller where initiates the manage of temperature, later and through the whole process, previous to the packing of the fruit it's kept in water with chloride and controlled by monitoring every hour, verifying the Ph and Cloride.

