

Hygienic Design Review of Harvest Equipment and Tools

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Document Title:

Hygienic Design Review of Harvest Equipment and Tools - Oct 01, 2026

Harvest Company:

San Miguel Produce

Reviewer:

Azzule User

Date:

Oct 01, 2026

Harvest ID:

TOM-2026-1001

Unit #:

10-A

GPS Location:

Lat **Long** [View Map](#)

24.6821 -107.394

Evaluation Criteria

- **Satisfactory:** Meets stated requirements.
- **Marginal:** Does not fully meet stated requirements.
Deficiencies are identified and managed through effective control measures, including equipment disassembly and cleaning, enhanced sanitation practices, equipment modification, or other documented improvements.
- **Unsatisfactory:** Does not meet stated requirements.
Issue is not being managed.
- **Not Applicable:** The stated requirement is not applicable to the operation.

1. Does the design and condition (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) of the grading and packing surfaces facilitate effective cleaning and maintenance?

Satisfactory

Comments:

The contact surfaces are smooth, intact, and free of materials that could hinder cleaning.

2. Does the design and condition (e.g., smooth surfaces, smooth weld seams, nontoxic materials, non-porous, non-absorbent, no fabric) of re-useable containers (e.g., buckets, totes, lugs, RPCs, bins, gondolas, etc.) facilitate effective cleaning and maintenance?

Satisfactory

3. Does the design and condition (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood, no fabric) of harvest tools (e.g., knives, coring rings, etc.) facilitate effective cleaning and maintenance?

Marginal

Issue:

Plant debris was observed on two harvest shears before the start of activities.

Corrective Action/Mitigation:

The shears were removed, cleaned, and sanitized before harvesting began.

Completed Date:

Oct 01, 2026

Comments:

The tools were verified to be clean and in suitable condition before being used again.

Evidence:

[TLKT-011020261454500747128-dbd017817b24dd6b0a55e01f20ec9c7.jpg](#)

4. Are food contact machinery (e.g., conveyor belts, mechanical harvesting units, field packing rigs, field packing buses, live bottom trailers, coring rigs and any in-field processing rigs including tractors/trucks pulling in-field equipment) surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?

Unsatisfactory

Issue:

Flaking paint and corrosion were observed on a section of the food contact surface of the harvesting equipment.

Corrective Action/Mitigation:

The affected section was taken out of service. Surface repair was scheduled, and its condition will be verified before the equipment is used again.

Completed Date:

Sep 30, 2026

Comments:

The affected area was not under effective control at the time of inspection. The equipment will remain out of service until the repair is completed.

Evidence:

[TLKT-011020261454501860124-5b9d100e051b4a8e90a08c5a3761ab4e.jpg](#)

5. Are food contact surfaces easily accessible to facilitate effective cleaning and maintenance?

Satisfactory

Comments:

The contact surfaces are accessible for cleaning and maintenance activities.

6. Are food contact zones free of joined surfaces (sandwich areas) that cannot be taken apart?

Marginal

Issue:

A joint between equipment components was identified that makes complete cleaning access difficult.

Corrective Action/Mitigation:

Enhanced cleaning was performed in the area, and this section was included in the inspection conducted before each cleaning session.

Completed Date:

Oct 01, 2026

Comments:

The area can be maintained under control through enhanced cleaning; however, a modification should be evaluated to facilitate access and improve hygienic conditions.

Evidence:

[TLKT-011020261454503080163-91fe91bc04a84e528389f9a68f35a416.jpg](#)

7. Are food contact equipment welds smooth and free of pits, cracks and corrosion?

Satisfactory

Comments:

The welds observed are smooth and free of cracks, pits, and corrosion.

8. Are non-food contact equipment welds smooth and free of corrosion?

Satisfactory

Comments:

The welds on the structures show no visible corrosion.

9. Can equipment be dismantled and reassembled to facilitate effective cleaning and maintenance?

Satisfactory

Comments:

The main components can be dismantled to facilitate cleaning and maintenance.

10. Is any belting easily removable, or can belt tension be slackened easily without tools, to enable surfaces underneath to be cleaned?

Satisfactory

Comments:

The belts can be removed or loosened to allow cleaning of the surfaces underneath.

11. Are carry and return rollers on conveyors solid or have welded end caps vs. hollow tubes or press fit?

Not Applicable

12. Are drive motors not mounted over food contact zones, or fitted with catch pans that slope away from food contact zones, and are removable for cleaning?

Satisfactory

13. Are bearings not located in food contact areas, sealed, or capped and mounted on stand-offs?

Satisfactory

Comments:

The bearings are located outside food contact areas and are protected.

14. Are lubricants not observed within or above food contact areas?

Satisfactory

Comments:

No lubricants were observed within or above product contact areas.

15. Are all platforms above product, packaging, or food contact surfaces (e.g., belts) on the harvest machinery and in-field trucks solid or fitted with protection to prevent product contamination? Kick plates are >3.5" (8 cm) to prevent accidental contamination?

Satisfactory

Comments:

Platforms located above product areas have solid surfaces and adequate protection.

16. Are equipment surfaces in wet areas pitched away from zone 1 areas to avoid water and product accumulation?

Marginal

Issue:

Slight water accumulation was observed underneath a section of the equipment after washing. The area was cleaned and the equipment position was adjusted to improve drainage.

Corrective Action/Mitigation:

The accumulated water was removed and the equipment position was adjusted to improve drainage.

Completed Date:

Sep 28, 2026

Comments:

The area was inspected after the correction, and no further water accumulation was observed.

Evidence:

[TLKT-011020261454504109467-329a1ba17c17413d91929f97aad1d3cf.jpg](#)

17. Are the vehicles loading and transporting fresh produce from growing area to facility limited to this function only, maintained in proper condition, and adequate for the purpose?

Satisfactory

Comments:

The vehicle used to transport tomatoes is clean, in good condition, and designated for the transportation of agricultural produce.