



Fresh Papaya Addendum | Food Safety Programs and Audit Protocol for Fresh Papaya

This Addendum must be completed for PrimusGFS audit farm operations when the Addendum is selected within the application.

Check List

Subcategory	Question #	Question	Comments
1. Management Responsibility	1.1	Does the operation have a current copy of the <i>Plan de Acción Papaya, Food Safety Best Practices Guide for the Growing and Handling of Mexican Papaya</i> , the relevant harmonized food safety standard, and additional food safety documents as required by state and/or federal regulation?	
2. Self-Audits	2.1	Does the operation have written procedures for conducting self-audits and does the operation conduct self-audits annually to verify compliance with established policies and procedures?	
3. Worker health/ hygiene, & Toilet hand-washing facilities	3.1	If hand wash water tanks are used, is the water of appropriate microbiological quality, and are the tanks cleaned and sanitized and the water changed periodically?	

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	3.2	Are there policies emphasized by management; applicable to employees, outside contractors, inspectors and visitors; requiring hand washing with soap and potable water at the appropriate such as before starting work, after use toilet facilities, after breaks and when hands may have become contaminated?	
	3.3	Are handwashing and sanitary stations free of leaks, spills, deterioration or damage that could result in contamination of papayas?	
	3.4	If gloves are used, is there a written SOP on their use, that includes changing them at least once per working shift?	
4. Field History & Pre-harvest Assessment	4.1	Are groves planted away from the shade of taller trees?	
	4.2	Does the operation conduct the required Combined Harmonized Standard (3.1.1) pre-harvest risk assessment within five (5) days or less of the first scheduled harvest date?	
5. Pesticides	5.1	Foliar applications: Does the water used for mixing pesticides meet SENASICA requirements as well as the requirements of the intended export destination (e.g., FDA standards for E. coli for water in 21 CFR § 112 no detectable generic E. coli in 100 mL of agricultural water)?	

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6. Water Used in Growing Activities	6.1	Non- foliar applications: Does the water used in growing activities meet SENASICA requirements as well as the requirements of the intended export destination (e.g., FDA standards for E. coli as described in 21 CFR § 112)?	
	6.2	Foliar: Does the water used for growing activities meet SENASICA requirements as well as the requirements of the intended export destination (e.g., FDA standards for water in 21 CFR § 112)?	
7. Sanitizing agents used during harvest	7.1	Are all products used to clean or sanitize containers, tools, utensils, equipment or other food contact surfaces approved for use by COFEPRIS and prevailing agency for the country of destination (e.g., U.S. EPA) and used according to label directions?	
8. Product containers & harvest equipment	8.1	Are reusable bins, trays and product containers made of impervious materials that can be cleaned and sanitized?	
	8.2	Are harvest and transportation containers cleaned at a sufficient frequency to limit contamination?	
	8.3	Are containers, tools and equipment stored in a manner that reduces the risk of contamination?	

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	8.4	Are knives and other harvesting tools used and maintained in a manner that reduces the risk of contamination?	
	8.5	Is new food grade paper used during harvesting and transportation activities used only once, and is packaging material tested every 6 months for microbiological hazards?	
9. Papaya growing & harvest	9.1	Are ladders used in a manner that limits papaya contamination with soil from the ladder?	
	9.2	Are papayas free of visible soil and are dust control measures implemented?	
	9.3	Are visibly contaminated, damaged, or decaying papayas not harvested and discarded so as not to attract animals/pests and do employees handle damaged or visibly contaminated fruit in a manner that prevents cross contamination of harvested fruit?	
	9.4	Are papayas stored to limit potential contamination?	
10. Traceability	10.1	Is the lot identification number labeled on all boxes and clearly legible?	
11. Packinghouse Condition & equipment	11.1	Is the facility constructed/arranged to allow separation of incoming product, in-process product and finished product?	

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	11.2	Does the operation have procedures that minimize the accumulation of standing water?	
	11.3	Are all food contact surfaces made of material and design suitable for easy cleaning and sanitizing and are maintained in good condition?	
12. Product wash water management	12.1	<p>In systems where papayas are submerged or dwell in water, are papayas handled to limit infiltration of wash water? is the temperature differential between the water and the average temperature of the papaya pulp when entering the water no greater than 8°C?</p> <p>Best practices: : The water temperature should not be colder than the average temperature of the papayas pulp when entering the water.</p>	
	12.2	Have operations that utilize spray systems in place of whole papaya immersion designed the line so that the entire surface of the papaya is rinsed?	
	12.3	If a spray bar system is used, does the operation have a SOP for water use that addresses treatment of that water?	

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	12.4	Do all wash water tanks and water that is reused or recirculated have adequate levels of antimicrobials to prevent cross-contamination, and is the water as clean as possible?	
	12.5	Is stored water treated to prevent contamination, and are tanks cleaned? Does the microbiological quality of the water meet appropriate standards based on its use as defined in this standard or prevailing regulation?	
	12.6	If water quality is based on a chlorine-based sanitizer, is at least 100 ppm free available chlorine (FAC), measured at the exit of the product from the water system and it is maintained at all times, unless validation data is available to demonstrate that a lower FAC level is effective under the company's operating conditions?	
	12.7	If water quality is based on a peroxyacetic, peracetic or peracetic system, are levels maintained above 30 ppm and in accordance with manufacturer's label directions and regulatory requirements?	
	12.8	Is water turbidity monitored to ensure that a sufficient concentration of antimicrobial is maintained sufficient?	

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	12.9	Are sponges or other materials used to wash papayas maintained so as not to be a source of contamination?	
Packing	13.1	Are papayas dry when packed?	
	13.2	Is new food grade paper used for packaging used only once, and is the packaging material tested every 6 months for microbiological hazards?	