



# Inspection Report

**Location**

AgroHub

**Address**

Collins Av. 2302

**Checklist**

Warehouse

**Phone**

+133952236601

**Audit Score**

Compliant: **6**



Not Compliant: **2**



Need Improvement: **2**



N/A: **0**



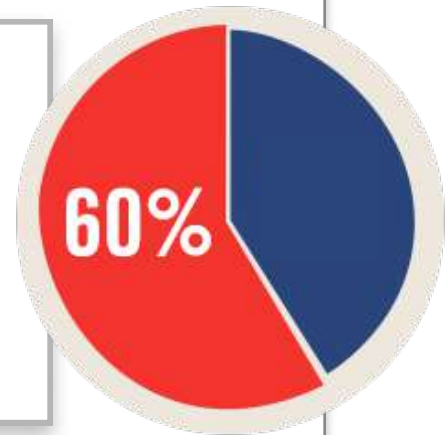
Incidents Created: **4**

**Percentage**

(%**59.2**)

(%**33.1**)

(%**10.3**)

**Auditor Name**

David Warner

**Auditor Phone**

+ 131153242319

**Audit Date**

October 12, 2019

**Audit time**

1 Hour 30 min

**Audit Start Time**

13:00 hs

**Audit End time**

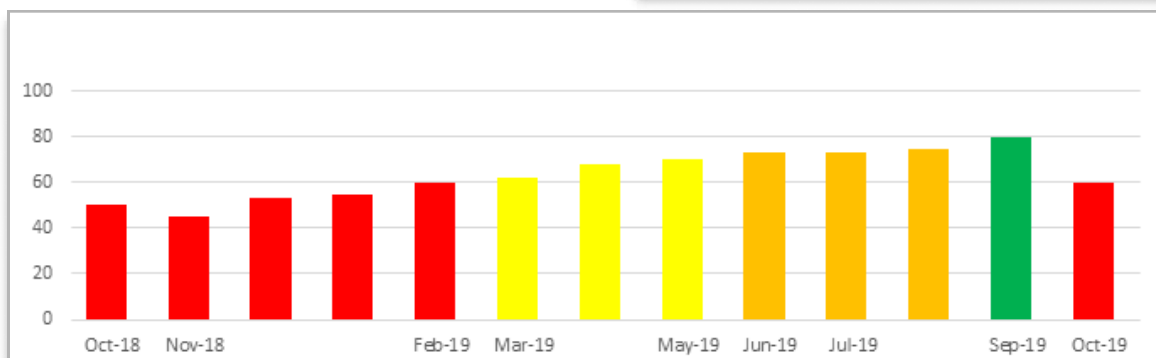
14:30 hs

**Geolocation**

-34.491355321370065,  
-58.65845488384366

**Auditor Signature**

*Steven jobs*





# Action Plan

**Action Plans: 4**

**Date:** 11/10/2019

## Dinner Area

**INC9839283**

Verify dinner area floor status

**Need Improvement**- It was observed that the floors of the dining room have stains and cleaning needs to be improved



**Time limit: 7 days**

## Dinner Area

**INC9823383**

Check Status of Tables

**Not Compliant** - It was observed that the format of the tables is not correct, it is requested to replace tables existing for new ones.



**Time limit: 45 days**

## Production Area

**INC9876543**

Verify that employees comply safety standards

**Needs Improvement** - It was observed that the boot of some employees shows wear and tear and needs to be replaced.



**Time limit: 7 days**

## Warehouse

**INC8765439**

Check shelving status

**Not Compliant** - Shelves with presence of rust, repainting or replacement is requested.



**Time limit: 14 days**



## Warehouse

1. Verify that toxic products are correctly labeled in warehouse.

**Compliant**



2. Verify that the ventilation system works correctly and the tank temperature is below 20 °.

**Compliant**



3. Check shelving status

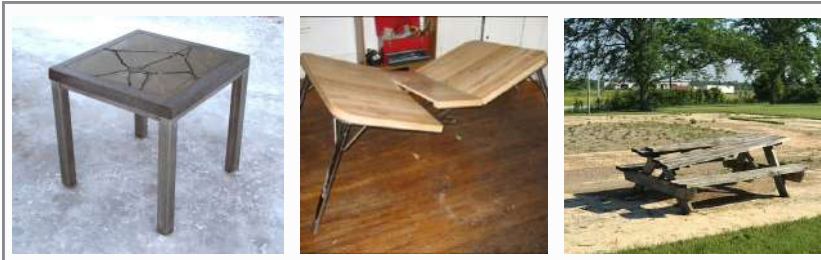
**No Compliant** - Shelves with presence of rust, repainting or replacement is requested.



## Dinning Room

### 1. Check Status of Tables

**Need Improvement** - It was observed that the format of the tables is not correct, it is requested to replace tables existing for new ones.



### 2. Verify dinner area floor status

**No Compliant** - It was observed that the floors of the dining room have stains and cleaning needs to be improved



### 3. Check the refrigerator status

**Compliant**



## Production area

1. Verify that employees comply safety standards

**Need Improvement** - It was observed that the boot of some employees shows wear and tear and needs to be replaced.



2. Verify status of CNC Milling Machine / Lathe

**Compliant**



3. Verify internal walking paths

**Compliant**



## 4. Check the state of the tools organization

**Compliant**



Audit Completed

## Comments

After completing the audit, we can conclude that it would be convenient for the company to start working on preventive maintenance plans since many of the incidents created today may have been avoided with this work. It is also important to note that the production sector is in impeccable condition and it is important to recognize this.