



PROGRAMA COMUNITARIO
EL PORVENIR

Community Program

We are now Eleven River's Certified!

We are excited to announce that on March 17th, 2016 we officially obtained the Eleven Rivers certification.

The Eleven Rivers hallmark seeks to improve the performance of companies in the areas of food safety, process quality systems, traceability, packing, storage and transportation, as well as the area of social and environmental responsibility. Unlike other type of certifications, all of these aspects are verified on a weekly basis, to ensure continued compliance on the certification's lineaments y requisitos.

Congratulations to all work teams whom directly or indirectly helped achieve this well deserved recognition. Keeping this certification for the years to come is our new challenge.

To know more about this certification, we recommend you to visit the following web page: elevenrivers.org

Content

Page 1

- Eleven River's Certification

Page 2

- Safe Food Handling Training Course
- Prevention and Injuries Handling in Day Cares

Page 3

- Executive Team



Coming together is a beginning;
 Keeping together is progress;
 Working together is success.
 – Henry Ford



TIPS

- Enjoy each day
- Do enough exercise
- Eat well
- Drink water
- Simplify your life
- Rest enough
- ¡Laugh louder! 😊





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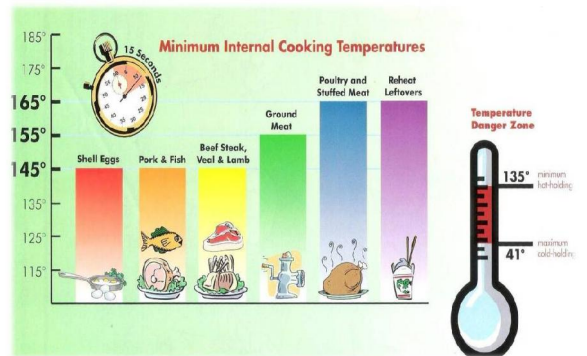
Community Program

“Safe Food Handling” Training Course

On March 11th, 2016 the Culiacan River Farmer’s Association (AARC) organized a training course about “Safe Food Handling” directed to child day care’s cooks.

Some of the exposed topics were:

1. Cooks were made aware of the level of risk that can endanger human health when food is inadequately manipulated.
2. The necessary knowledge and sufficient illustration was provided to the cooks so that they can be able to prevent human health risks by transmission of foodborne illnesses.
3. To understand the importance of hygiene in the preparation, supply and food consumption and identify the possible contamination sources.
4. To know the ways of preventing food contamination.
5. Cooks were also taught about the application and use of the equipment and necessary means to carry out an adequate cleaning and disinfection of the working areas.



Prevention and Injuries Handling in Child Day Cares

TIPS

- Remember that all things have a solution.
- See in each difficulty an opportunity to learn.
- Discard all negative thinking.
- Help others.
- Remember that failure does not exist.

On March 22nd, 2016 the Culiacan River Farmer’s Association (AARC) organized a training course about “Prevention and Injuries Handling in Child Day Cares” given by the Engineer Rafael Trujillo Preciado, to strengthen the basic knowledge in the prevention of accidents and to be provided with a better response capacity before emergency situations. We are sure that the best way of guaranteeing safety and avoiding injuries is to have a safety regulation and qualified personnel trained not only in child care but also in first aid.

We congratulate the babysitters of our child day cares for having taken part in this important training course.

For more information about safety tips in child day cares we recommend you the following web page: guarderiatips.mx





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Community Program

Executive Team Members

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AGRÍCOLA DANIEL CÁRDENAS CEVALLOS

Mission : To produce the best quality vegetables to satisfy our clients, fulfilling the objectives of profitability of the shareholders. To be at the forefront in the use of technologies to be competitive at a global level, while maintaining decent jobs and continue to be leaders

on issues of social responsibility, food safety, and security in all our logistic chain.

Vision : To be a quality company and world-renowned adding value to our products. With objectives and clear policies, fair margins of profitability and organizational values which form part of our lives. With very clear goals in production, without leaving aside the continuous improvement of the quality of life of our workers and maintaining healthy relationships with suppliers to promote improvements in costs in social and ecological aspects.

Values: Commitment, consistency, teamwork, continuous improvement, justice and loyalty.

Strategic Alliances

AFOMAC, IAP



Asociación Pro Formación y Orientación de la Mujer



COMISION NACIONAL DE LOS DERECHOS HUMANOS MEXICO



Pro-Familia de Jornaleros IAP



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