

Nº de Oficio B00.04.02.03.- 516/2013 **07578**

México, D.F. a **16 OCT 2013**

DR. ROLANDO ZUBIA RIVERA
DELEGADO DE LA SAGARPA EN SINALOA
P R E S E N T E

Hago de su conocimiento que la Agencia Canadiense de Inspección de Alimentos (CFIA) derivado de sus muestreos rutinarios notificó a esta Dirección General niveles de residuos de plaguicida por arriba de los límites máximos establecidos por ese país en productos mexicanos, exportados por la empresa conforme a la siguiente información:

Alertas de importación de productos mexicanos 2013

Fecha de notificación	Nombre de la empresa	Dirección de la empresa	Producto	Contaminante detectado
09/08/2013	Greenworld de México S.A. de C.V.	Ruíz Cortines, Guasave, Sinaloa	Pimiento rojo	Oxamyl-oxime 0.209 ppm

Al respecto me permito solicitar su amable apoyo para realizar la revisión y evaluación de las alertas de la unidades de producción para que a través del Comité Estatal de Sanidad Vegetal de esa entidad, realice una visita de verificación y se determine si aplican Sistemas de Reducción de Riesgos de Contaminación (SRRC), considerando el contaminante detectado, así como su posible origen del mismo.

Derivado de lo anterior, se debe atender la visita dependiendo del contaminante detectado y se recabe la evidencia conforme la lista de verificación del cumplimiento de los requisitos técnicos publicados en la página del SENASICA en el siguiente link: <http://www.senasica.gob.mx/default.asp?doc=16161> para la certificación en SRRC en la producción primaria de alimentos de origen agrícola.

...Hoja 2

Dirección General de Inocuidad Agroalimentaria,
Acuícola y Pesquera

"2013, Año de la Lealtad Institucional y Centenario del Ejército Mexicano"

-Hoja 2-

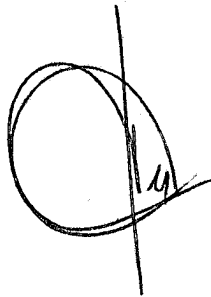
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Lo anterior a fin de obtener evidencia documental, fotográfica y la respectiva toma de muestra de producto, para contaminantes químicos revisar bitácoras para identificar: intervalo de seguridad, tiempo de reentrada, dosis de aplicación y productos utilizados.

Sin otro particular, aprovecho la ocasión para enviarle un cordial saludo.

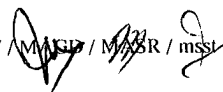
**ATENTAMENTE
EL DIRECTOR GENERAL**




MVZ HUGO FRAGOSO SANCHEZ



C.C.P. MVZ ENRIQUE SÁNCHEZ CRUZ, DIRECTOR EN JEFE DEL SENASICA.- Para conocimiento.
LIC. VICTOR HUGO CELAYA CELAYA, COORDINADOR GENERAL DE DELEGACIONES.- Presente
ING. SILVIA ELENA ROJAS VILLEGAS, DIRECTORA DE INOCUIDAD AGROALIMENTARIA, OPERACIÓN ORGÁNICO Y
PLAGUICIDAS DE USO AGRÍCOLA.- Para conocimiento.
ING. JESÚS RAMÓN GAMEZ GASTELUM, JEFE DE PROGRAMA DE SANIDAD VEGETAL.- Presente

SERV / MAGE / MARS / msst


 Canadian Food Inspection Agency Agence canadienne d'inspection des aliments
Agrifood Division
1400 Merivale Road, Tower 1-4th Floor
Ottawa, Ontario
K1A 0Y9

July 23, 2013

Our file # 12498

Embassy of the United Mexican States
45 O'Connor Street
Ottawa, ON
K1P 1A4

Attention: Food Safety Officer,

Please be advised that the following agricultural chemical residue violation has been detected:

<u>Product name:</u>	Peppers (Red Bell)
<u>Date sampled:</u>	May 14, 2012
<u>Country of Origin:</u>	Mexico
<u>Exporter:</u>	Greenworld de Mexico S.A. de C.V., Ruis Cortines, Cuasave, Sinaloa Mexico
<u>Sampled at:</u>	Canadian Fruit, 165 The Queensway – Suite 306, Toronto, ON M8Y 1HB
<u>Brand:</u>	Greenworld
<u>Lot #:</u>	DB628
<u>Residue in violation:</u>	Oxamyl-oxime
<u>Level found:</u>	0.209 ppm
<u>Canadian maximum residue limit:</u>	0.1 ppm

The analytical method employed is a multi-residue analysis for the detection of a wide scope of organochlorine, organophosphate and carbamate pesticides but may be expanded by specific single analytical protocols as the need arises. Residue levels found in excess of the established limits are confirmed by additional techniques such as mass spectrometry.

You are hereby advised that three loads of fresh peppers with country of origin Mexico shipped from your establishment will be sampled by the Canadian Food Inspection Agency (CFIA) for the agricultural chemical oxamyl-oxime.

This testing procedure is referred to as the "Directed Phase" which involves targeting specific growers' product that tested positive during the "Monitoring Phase", for the same residue violation. The "Directed Phase" remains in effect until three samples have been collected and analysed.

If all three samples are found to have oxamyl-oxime below the acceptable Canadian Maximum Residue Limit (MRL) for fresh peppers, as established by the *Food and Drugs*

Canada

Act / Regulations (under B.15.002), fresh peppers with country of origin Mexico from your establishment will return to the "Monitoring Phase". If any of the three samples collected during the "Directed Phase" have a oxamyl-oxime level above the Canadian MRL, fresh peppers from your establishment will be transferred to the "Compliance Phase".

The "Compliance Phase" requires:

You to have the next five loads of the food product tested at an approved laboratory prior to the food being exported to Canada. The laboratory certificate indicating that there are no detectable residues or that residues are below the established Canadian MRL, must be sent to our office (scanned and e-mailed or faxed to the undersigned; Fax: 613-773-6282) and a copy must accompany every shipment at the time of entry to Canada. This will be done at your expense. Testing prior to export will avoid product being detained upon arrival in Canada. However, it is understood that loads may continue to be selected for monitoring purposes;

or

The next five untested loads will be detained upon arrival at the Canadian marketplace or border. The CFIA will undertake to sample the detained product in order to ensure that the product is in compliance prior to release from detention. This will be done at the consignee's expense.

Please note that if fresh peppers from your establishment are transferred to the "Compliance List", it will be disclosed to the public at the following internet address: <http://www.inspection.gc.ca>.

If you wish further information, please do not hesitate to contact me at telephone number: 613-773-6449.

Regards,



Chris Coulis
Program Specialist
Fresh Fruit and Vegetable Section
e-mail: Christopher.Coulis@inspection.gc.ca