

Servicio Nacional de Sanidad,  
Inocuidad y Calidad Agroalimentaria  
Dirección General de Inocuidad Agroalimentaria,  
Acuícola y Pesquera

Nº de Oficio B00.04. 02.03.-441/  
México, D.F. a 27 AGO 2013

06237

2013

**T.A. CARLOS SALAZAR PRECIADO**  
**DELEGADO DE LA SAGARPA EN COLIMA**  
**PRESENTE**

Hago de su conocimiento que la Agencia Canadiense de Inspección de Alimentos (CFIA) derivado de sus muestreos rutinarios notificó a esta Dirección General la presencia de residuos en productos vegetales mexicanos exportados por la empresa conforme a la siguiente información:

Fecha de notificación	Nombre de la empresa	Dirección de la empresa	Producto	Contaminante detectado
21-ago-13	Chula Vista Papayas, empresa reconocida en SRRC (07/12/13)	Av. Insurgentes #2425, Col. Elva Cecilia Vega, CP. 28113, Tecomán	Papaya	Thiabendazole 0.286 ppm

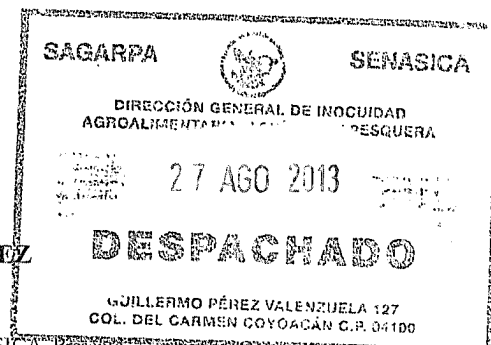
Al respecto me permito solicitar su amable apoyo para realizar la revisión y evaluación de la alerta de importación de la unidad de producción para que a través del Comité Estatal de Sanidad Vegetal de esa entidad, realice una visita de verificación y se determine el motivo de la contaminación.

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, lo anterior a fin de obtener evidencia documental, fotográfica y la respectiva toma de muestra de producto, para el caso de 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 SANCHEZ CRUZ, DIRECTOR EN JEFE DEL SENASICA.- Presente  
LIC. VICTOR HUGO CELAYA CELAYA, COORDINADOR GENERAL DE DELEGACIONES.- Presente  
ING. SILVIA ELENA ROJAS VILLEGAS, DIRECTORA DE INOCUIDAD AGROALIMENTARIA,  
OPERACIÓN ORGÁNICA Y PLAGUICIDAS DE USO AGRÍCOLA.- Presente  
ING. JUAN JOSE LARIOS MORENO, JEFE DE PROGRAMA DE SANIDAD VEGETAL.- Presente

*[Handwritten signature]*

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

August 14, 2013

Our file # 10584

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>	Papaya
<u>Country of Origin:</u>	Mexico
<u>Exporter:</u>	Chula Vista Papayas Av. Insurgentes #2425, Col. Elva Cecilia Vega., C.P : 28113, Tecoman, Colima Mexico
<u>Date sampled:</u>	February 25, 2013
<u>Sampled at:</u>	Pete's Frootique, 528 Windmill Road Dartmouth, NS B3B 1B2
<u>Residue in violation:</u>	Thiabendazole
<u>Level found:</u>	0.286 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 papaya from Chula Vista Papayas of Mexico will be sampled by the Canadian Food Inspection Agency (CFIA) for the chemical thiabendazole.

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 thiabendazole below the acceptable Canadian Maximum Residue Limit (MRL) for fresh papaya, as established by the *Food and Drugs*

Act / Regulations (under B.15.002), fresh papaya from Chula Vista Papayas of Mexico will return to the "Monitoring Phase." If any of the three samples collected during the "Directed Phase" have an thiabendazole level above the Canadian MRL, fresh papaya from Chula Vista Papayas of Mexico will be transferred to the "Compliance Phase."

The "Compliance Phase" requires:

The grower/shipper 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 the grower/shipper's expense. Testing prior to export will avoid product being detained upon arrival in Canada. It is understood however, that loads may continue to be selected for monitoring purposes;

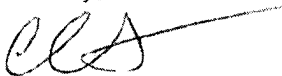
or

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 papaya from Chula Vista Papayas of Mexico 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 need more information, please do not hesitate to contact me at telephone number: 613-773-6449.

Yours truly,



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