## **Contaminant Monitoring and Surveillance**

Senasica is responsible for monitoring toxic residues and contaminants in primary production units of vegetables, animal goods, aquaculture resources, small vessels, and primary processing plants, to strengthen the productive sector and contribute to the development of value chains and the availability of safe food for the domestic market, as well as to foster consumer trust, through the coordination, operation and management of the National Contaminant Monitoring Programs.

Official personnel, as well as support personnel assigned to Senasica's ancillary agencies' Food Safety Program, follow up on contaminant and toxic residue detections stemming from the implementation of these monitoring programs, in order to determine the root causes of food contamination in primary production units, through counseling and training, to implement preventive or corrective measures and reduce or eliminate the underlying conditions or practices.

- National Program for the Control and Monitoring of Toxic Residues in goods of animal origin, aquaculture and fishery resources.
- National Program for Monitoring Pesticide Residues in vegetables.
- Alerts and rejections of food of Mexican origin.
- Circular Letters