

# HOW ARE CONTAMINATION RISK REDUCTION SYSTEMS (SRRC) IMPLEMENTED?

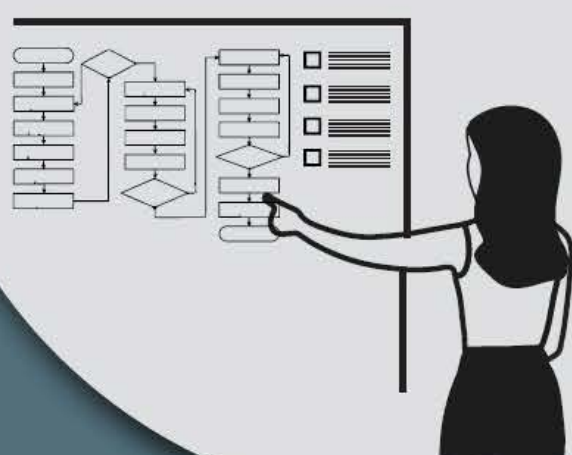
## PLANNING

Carrying out a diagnosis in all production units

Analyzing any potential hazards

Preparing a Technical Plan to carry out all activities

Do not forget to document everything you do



1

## IMPLEMENTATION

Adapting or building areas

Creating your own Procedure Manual

Receiving training and consultancy in terms of safety

Do not forget to verify and document everything you do

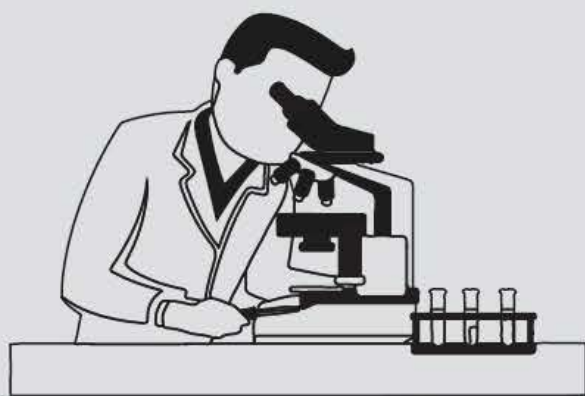


2

## MONITORING AND VALIDATION

To prove steps 1 and 2 have been followed, you must do the following:

Performing a pesticide residue analysis and a microbiological analysis of water and live contact surfaces (hands of the staff that touches the vegetables), inert surfaces (tools, trays, gloves, others) and vegetable products, in order to verify all the actions implemented to reduce contamination risks are efficient.



3

## EVALUATION

Carry out an internal audit to determine compliance with the technical requirements of the productive unit.

Perform corrective actions, in case breaches are identified, in order to reinforce the implementation of SRRCs.



4

By complying with these 4 steps you will be ready to request an audit to be Certified in SRRC

"THIS IS A PUBLIC PROGRAM UNRELATED TO ANY POLITICAL PARTY. ANY USE OTHER THAN FOR THE PURPOSES ESTABLISHED IN THE PROGRAM IS STRICTLY FORBIDDEN"



GOBIERNO DE  
MÉXICO

AGRICULTURA  
SECRETARÍA DE AGRICULTURA Y DESARROLLO RURAL



SENASICA  
SERVICIO NACIONAL DE SANIDAD,  
INOCUIDAD Y CALIDAD AGROALIMENTARIA