







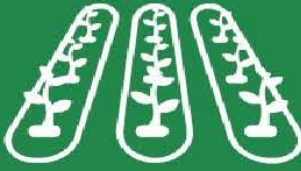








WHAT IS SAFETY IN THE FIELD?

The SENASICA invites primary producers to implement the safety measures established in the 15 modules to implement the Contamination Risk Reduction Systems (SRRC) throughout their productive processes:

- **Productive unit registration**
Notify the SENASICA a production or packaging unit is active for vegetable production
- **Productive infrastructure**
Making sure the Unit counts on basic facilities for the proper production of vegetables
- **Hygiene**
Implementing actions to ensure hygiene in the facilities, material, and staff involved in the production process
- **Domestic and wild fauna handling**
Identifying, preventing, and avoiding vegetable contamination due to the presence of domestic and wild animals
- **Training all the actors involved in production**
Ensuring ongoing training for the staff involved in the vegetable production process, for a better performance of their activities
- **Internal audit**
Assessing if the productive unit complies with the technical specifications in terms of safety, according to its identification
- **Procedure validation**
Proving the efficacy of control measures implemented to reduce physical, chemical or microbiological contamination risks
- **Traceability**
Identifying the conditions in which vegetables are produced in the productive process, through documentary evidence of the process
- **Production Unit History**
Establishing preventive measures to prevent contamination derived from the improper use of soil in the previous productive cycles
- **Water use and management**
Establishing storage and use measures (human consumption, hand washing, equipment washing, irrigation, etc.) in order to prevent carrying direct or indirect contamination over the vegetables
- **Fertilization**
Making sure the application of organic and chemical fertilizers is performed properly to prevent chemical and biological contamination
- **Proper use and management of pesticides in the primary production of vegetables**
Maintaining the proper handling, storage, preparation, and application of pesticides used in the primary production of vegetables, preventing environmental pollution risks
- **Best harvesting practices**
Implementing best practices during the vegetable harvesting process, to reduce contamination risks
- **Packaging**
Preventing the product from interacting with surfaces and substances that can adhere a biological, chemical, or physical pollutant to it, which may represent a risk
- **Transportation**
Preventing contamination during vegetable transportation, ensuring the staff involved in this stage ensures the transfer to the following step in the process

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