

# Visit our food safety expo at the Jamaica subway station

Get to know the SENASICA's programs to promote the production of safe foodstuffs



In the expo “¿Inocuidad... y eso cómo se come?” (Food safety... what’s that?), you will learn about food safety and other things when you visit the expo put together by the SENASICA in collaboration with the government of Mexico City at the Jamaica (Line 9) subway station.

Food safety is the feature that distinguishes foodstuffs that are free of physical, chemical, or microbiological pollutants, and thus have no harmful effects on the health of their consumers.

77 million people get sick from food-borne diseases every year in the American continent, thus, to minimize the risk of food contamination with external agents, the SENASICA is encouraging more producers to adopt good practices during their production processes to guarantee that healthy and safe foodstuff reach your table.

To educate subway users about the importance of good practices in food production, the expo, that consists of ten infographic panels, will be open to the public until October 20 at the Jamaica subway station corridor, which leads to one of the most historical farmer's markets in Mexico City, where over 450 producers sell flowers, fruits, vegetables, and animal sourced goods, among others.

See more information at: [The SENASICA opens an expo at Mexico City's subway system to promote the importance of agro-alimentary safety.](#)