



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

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REP15/FH

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION
Thirty-eighth Session
Geneva, Switzerland, 6-11 July 2015

**REPORT OF THE FORTY-SIXTH SESSION OF THE
CODEX COMMITTEE ON FOOD HYGIENE**
Lima, Peru, 17 – 21 November 2014

NOTE: This report includes Codex Circular Letter CL 2014/32-FH

CODEX ALIMENTARIUS COMMISSION **E**



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CX 4/20.2

CL 2014/32-FH

TO: Codex Contact Points
Interested International Organizations

FROM: The Secretariat
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy

SUBJECT: Distribution of the Report of the Forty-sixth Session of the Codex Committee on Food Hygiene (REP15/FH)

The report of the Forty-sixth Session of the Codex Committee on Food Hygiene (CCFH) is attached. It will be considered by the Thirty-eighth Session of the Codex Alimentarius Commission (Geneva, Switzerland, 6-11 July 2015).

MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION:

Proposed Draft and Draft Standards and Related Texts at Steps 8 and 5/8 (with omission of Steps 6 and 7) of the Procedure

1. Draft Guidelines for the Control of *Trichinella* spp. in Meat of Suidae at Step 8 (REP15/FH para. 33 and Appendix IV); and
2. Proposed Draft Code of Hygienic Practice for Low-Moisture Foods at Step 5/8 (REP15/FH para. 44 and Appendix V).

Other texts for adoption

3. Amendments to Meat Commodity Standards (REP15/FH para. 12 and Appendix III).

Governments and interested international organizations are invited to comment on the above texts and should do so in writing, by e-mail to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, Viale delle Terme di Caracalla, 00153 Rome, Italy : codex@fao.org, **before 31 March 2015.**

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SUMMARY AND CONCLUSIONS

The Forty-sixth Session of the Committee on Food Hygiene reached the following conclusions:

MATTERS FOR ADOPTION BY THE 38TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION:

The Committee agreed to forward:

- amendments to the hygiene sections of five meat commodity standards for adoption (para. 12 and Appendix III); the draft Guidelines for the Control of *Trichinella* spp. in Meat of Suidae; and the proposed draft Code of Hygienic Practice for Low-Moisture Foods for adoption at Steps 8 and 5/8, respectively (para. 33 and Appendix IV and para. 44 and Appendix V).

MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- provided replies concerning the monitoring of the implementation of the Codex Strategic Plan 2014 – 2019 as to those activities relevant to the work of CCFH (para. 9 and Appendix II);
- agreed to make available on the Codex website the “*Process by which the Codex Committee on Food Hygiene (CCFH) will Undertake its Work*” as an information document (para. 10);
- discontinued work on the annex on statistical and mathematical considerations to the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* and inserted a footnote to the FAO/WHO “*Risk Managers Guide to the Statistical Aspects of Microbiological Criteria Related to Foods*” in sections 4.5, 4.8 and 4.9 of the aforementioned Guidelines (paras 36 – 37);
- returned the proposed draft Guidelines for Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat; and on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites to Step 2 for redrafting, circulation for comments at Step 3 and consideration at its next session (para. 59 and para. 67);
- agreed to continue work on the need to revise the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003) (paras 72-73); and to consider a discussion paper on the revision of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and its HACCP annex (para. 80);
- agreed that a proposal for a Standard for Frozen and Chilled Meat was not within the mandate of CCFH (para. 76); and that a discussion paper on verotoxigenic *E. coli* in beef should be submitted in response to the Circular Letter requesting new work proposals (para. 82); and
- maintained the “Forward Workplan for CCFH” unchanged (para. 83 and Appendix VI).

REQUEST TO FAO/WHO

The Committee requested FAO/WHO to:

- conduct a systematic literature review to ensure that any relevant measures for control of *Salmonella* in beef and pork are identified (paras 58a); and
- convene an Expert Meeting to review the technical basis of mitigation/intervention measures for control of *Salmonella* in beef and pork (para. 58b).

MATTERS OF INTEREST TO OTHER COMMITTEES

CCFFP

The Committee:

- agreed to inform CCFFP of the ongoing work on the proposed draft Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites (para. 64).