

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Items 4, 5, 6

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE

Forty-seventh Session

Boston, Massachusetts, United States of America, 9 – 13 November 2015

COMMENTS OF TANZANIA

AGENDA ITEM 4: PROPOSED DRAFT GUIDELINES FOR THE CONTROL OF NONTYPHOIDAL SALMONELLA SPP. IN BEEF AND PORK MEAT AT STEP 4. CX/FH 15/47/5

Tanzania agrees with the adoption of the proposed Draft Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat at Step 5/8. This is because the current format of three main sections (common section, control measures on beef and control measures on pork) makes the document user-friendly.

AGENDA ITEM 5: PROPOSED DRAFT GUIDELINES ON THE APPLICATION OF GENERAL PRINCIPLES OF FOOD HYGIENE TO THE CONTROL OF FOODBORNE PARASITES AT STEP 4. CX/FH 15/47/6

Tanzania supports adoption of the Draft Guidelines of General Principles of Food Hygiene to the Control of Foodborne Parasites at Step 5/8. The reason is, because of the relevance of parasites in water, the WHO Guidelines on Drinking Water should be referenced in this document. The adoption of a similar approach on the Annex for *Trichinella* and *C. bovis* was used, making the document user-friendly as it provides clarity and focus. The issue of dead *Anisakis* allergenicity has also been well addressed in the Consumer Education section for protection of public health and safety.

AGENDA ITEM 6: PROPOSED DRAFT ANNEXES TO THE CODE OF HYGIENIC PRACTICE FOR LOW-MOISTURE FOODS at Step 4. CX/FH 15/47/7

2.1 The need for all six annexes

Tanzania support retention of all six annexes as they are deemed important and relevant to this proposed Draft Code of Hygienic Practice for Low-Moisture Foods at Step 8. Each annex deals with the specific commodity which will be very helpful and useful to all users of the document.

2.2 Annex I: Examples of Microbiological Criteria for Low Moisture Foods

Tanzania supports the retention of Annex I. It is an extremely important Annex as it takes into consideration the risk-based conditions under which low moisture foods are produced, handled and consumed by various populations, including the vulnerable sector. As indicated, reference to the latest ICMSF publication i.e. Book Number 8 (2011) is appropriate for this Annex as this is a reputable source of current scientific information. The Annex will give very good guidance and assistance to industries of all sizes.

2.3 Annex II: Environmental Monitoring Programme

Tanzania supports the issue of environmental sampling as it is very relevant. *Salmonella* in particular can be found in the same environment many years after initial contamination of product occurs. A contaminated environment can therefore be a source of re-occurring contamination. This particular Annex provides very good guidance for this increasingly important aspect of microbiological monitoring. It also provides for governments and industry associations to develop further, more detailed programmes for environmental monitoring, should the need arise.

Also Tanzania supports reference to Enterobacteriaceae (EB) in the sampling programme under point 5, as it has been adequately addressed.

2.4 Annex VI: Ground Nuts: There is a discussion as to whether this Annex has not already been addressed in the GPFH and the Code of Practice for the Prevention and Reduction of Aflatoxins in Peanuts (CAC/RCP 55-2004).

Tanzania recommends that the brief Annex on Ground Nuts to be retained. However, a sentence should be added as follows: **“This Annex should be used in conjunction with the GPFH and the Code of Practice for the Prevention and Reduction of Aflatoxins in Peanuts (CAC/RCP 55-2004)”**. This will provide coordinated guidance to the user of this Annex. Hence, protection of public health and safety should be enhanced considering the high consumption of ground nuts and ground nut products globally, and especially in Africa.

2.5 Annex III: Spices and Dried Aromatic Herbs: An amendment is proposed to Section IV: Establishment – Design and Facilities, 4.2 Premises and Rooms, sentence number 23.

Tanzania recommends the following amendment (indicated in bold wording). “Where practicable, buildings and facilities should be designed to provide separation, by partition, location or other effective means, between operations that could result in cross-contamination. They should be designed to facilitate hygienic operations according to the one-way flow direction, without backtracking, from the arrival of the raw materials at the premises to the finished product, and should provide for appropriate temperature **“and humidity”** conditions for the process and the product”. The reason for this addition is that moisture levels of the finished product must be controlled in order to prevent mould contamination and growth and potential mycotoxin formation.

2.6 Annex III: Spices and Dried Aromatic Herbs: An amendment is proposed to Section VI: Establishment – Maintenance and Sanitation, 6.2 Cleaning Programmes, sentence number 60.

Tanzania recommends the following amendments (indicated in bold wording): “Wet cleaning may be appropriate in certain circumstances, e.g. when *Salmonella* has been detected in the environment. Wet cleaning should be followed by disinfection with **“preferably”** an alcohol-based disinfectant, that will rapidly evaporate after contact and then by thorough drying. **Suitable, alternative disinfectants that are not alcohol-based should be used where appropriate”**.

The reasons for these proposed changes and additional sentence are that for Halal requirements, alcohol-based disinfectants are not acceptable and therefore, suitable alternatives should be sought.