

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 5

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

#### Forty-ninth Session

Chicago, Illinois, United States of America, 13 - 17 November 2017

#### Comments of the Republic of Korea

The Republic of Korea would like to appreciate the Codex secretariat for preparing the document of "Proposed Draft Guidance for Histamine Control in the Code of Practice for Fish and Fishery Products".

The Republic of Korea would like to make the following suggestions on this document.

1. We agree that Salmonidae family includes the Table 2.3 in FAO/WHO Expert meeting report which specifies fish associated with Scombroid Fish Poisoning(SFP) or high histidine levels.

Rationale : Although the Salmonidae family had histidine levels ranging from 70 to 2362 mg/kg, which is low level of histidine compared with other fish species, Salmonidae family contain Table 2.3 in FAO/WHO Expert meeting report due to confirmed illnesses of SFP-like intoxication.

2. We think that all stage in HACCP system don't need to be applied in small vessels which are less than 10 tons and just apply to monitoring system which contains process during start to end time except for intermediate time and the usage of ice.

Rationale : Small vessels (e.g. coastal fishing vessels etc.) compared with big vessels cannot be subject to each stage in HACCP system because they have difficulty controlling the time, temperature and the amount of ice. And then, it's possible for confirming existence of histamine though recording in monitoring during operating hours. Therefore, each stage in HACCP system don't need to be applied in small vessels.