



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Forty-ninth Session

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

Report of the Physical Working Group on the revision of the *General Principles of Food Hygiene*

1. CCFH48 agreed to establish a Physical WG (PWG) chaired by the United Kingdom and co-chaired by France, Ghana, India, Mexico and the United States of America to be held in conjunction with CCFH49. The PWG met in session on 13 November 2017 to consider the EWG recommendations:
 - i. consider the proposed draft revision of the General Principles of Food Hygiene;
 - ii. discuss and reach agreement on the fundamental concepts (i.e. need for all FBO's to undertake hazard analysis, control measures at places other than CCPs, need for a specific section on primary production) to allow the work to continue and support further development of the text. Format and structure of the document should also be considered to reach agreement on the extent to which this should be revised; and
 - iii. determine next steps including whether a Physical and/or Electronic Working Group should be established, for continuing the revision of CAC/RCP 1-1969 so text is adopted at Step 5 in 2019 and Step 8 in 2021.
2. The Chair explained that there had been a request to accelerate the timetable in order to deliver the final draft a year earlier. Therefore the following objectives were presented and agreed by the PWG:
 - i. to provide direction so work can be continued in order to deliver a final draft which CCFH50 could recommend for endorsement at Step 5/8;
 - ii. to endorse issues where Member Countries' comments indicate that there is a consensus; and
 - iii. to reach agreement on issues where there are still mixed views such as concept of control measures at places other than CCPs.
3. Following a wide ranging discussion where Members and Observers had the opportunity to comment, consensus was obtained on the following:
 - i. To accelerate the progress in order to deliver a final draft which CCFH50 could recommend for endorsement at Step 5/8;
 - ii. To concentrate discussions on the fundamental principles rather than detailed discussion on the text;
 - iii. To acknowledge that some changes will be required to the format and structure of the document;
 - iv. Primary Production will be retained as a separate section, with examples added throughout the text to add clarity where appropriate;
 - v. Food Hygiene Systems are the overarching systems which include all aspects of food hygiene and food safety. Food Safety Control Systems have a narrower scope and apply only to safety aspects;
 - vi. Explains food businesses responsibilities without using the term 'hazard analysis' as this suggests hazard analysis should be carried out according to the first principle of HACCP;
 - vii. All businesses should be able to understand and be aware of hazards associated with their businesses, and the control measures required to manage these hazards [as appropriate];
 - viii. GHP based systems are enough to control hazards in some cases;
 - ix. All businesses should implement GHPs which may be standalone or pre-requisite programmes for more specific control measures; and
 - x. Describe that there are three types of control measures.

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4. Recommendation/Next Steps
 - i. To endorse the above agreements; and
 - ii. To seek the Plenary's approval to reconvene the EWG.