The Expert Committee on Food Hygiene under the Chairmanship of the United States Government held its first meeting 27th and 28th May in Washington D.C., U.S.A. The meeting was attended by delegates from nine countries and a number of observers. The Expert Committee presents the following summary of action taken by the Committee:

1. The Proposed Agenda was adopted and followed.

2. No one approach (e.g., world commerce, trade difficulties, international health implications, local health implications, need for specific hygienic commodity standards, need for overall hygienic processing requirements, present state of knowledge, etc.,) was used to the exclusion of all others. As a matter of fact, this Committee should not work on a unilateral basis. All approaches have their place and all are to be used.

3. The Food Hygiene Committee will set forth basic principles for hygienic food production and, where feasible, microbiological standards for foods.

4. The Codex Alimentarius Commission is requested to indicate if the development of food hygiene standards for specific commodities is within the purview of this Committee on the following basis: Products not assigned to an Expert Committee would be dealt with directly. Hygienic standards for commodities for which an Expert Committee has been appointed by the Commission would be left to the primary discretion of the Commodity Committee which could refer the matter to this Committee. This Committee could request referral when, in its expert opinion, the Commodity Committee had not adequately covered hygienic considerations.

5. The Committee established a broad working basis.

6. Some priorities were agreed upon recognising that the completion of assignments will also be influenced by other factors.
7. The Committee recognized an obligation to develop principles of food hygiene that would be useful guides to the developing nations.

8. The Chair agreed to prepare a Provisional Draft Report of the May 27-28, 1964 Meeting; to circulate this Report to all participating delegates; to request, receive, and collate comments; and to prepare the final Report. He will assemble and issue reference materials with the Provisional Draft. (This was done).

9. The Chair appointed the following sub-committees:

A) The United Kingdom and the United States constitute the committee to work out the general principles for food hygiene. These general principles may be developed from an amalgamation of their two preliminary statements or could remain as two parts complementing each other.

B) The United Kingdom constitutes a committee working on food hygiene standards for poultry, eggs, and fish including shellfish. They will work in co-operation with the International Committee on Microbiological Specifications for Foods, and with Mr. Charles Butler from the United States with respect to fish and shellfish.

C) Canada, working with the International Committee on Microbiological Specifications for Foods, constitutes a committee on frozen precooked meals.

D) The Netherlands constitutes a committee for developing recommendations on the significance of Salmonella in relation to foods and food poisoning.

E) The Netherlands constitutes a committee to make recommendations on aflatoxin. The work of this committee is to be held in abeyance until more definitive information is available on aflatoxin.

F) The United States constitutes a committee to develop food hygiene standards for:

a) Canned foods
b) Cereal grains
c) Dried fruits

G) Canada constitutes a committee to consider and make recommendations on food hygiene standards for frozen cooked seafood. (The frozen food code of the Association of Food and Drug Officials of the U.S. could serve as a good basic document pertaining to the production of frozen cooked foods. This would leave to the I.C.H.S.F. the more specific question of end-product standards).
These sub-committees will submit evidence of progress on their assignments during the year and will report to the second meeting of the Committee.