# Agenda Item 1

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

**Thirty-fourth Session**  
**Bangkok, Thailand, 8 - 13 October 2001**

To be held at the Hotel Le Royal Meridien, 971 - 973 Ploenchit, Bangkok 10330, Thailand, beginning at 10.00 hrs on Monday 8 October through Saturday 13 October 2001

## PROVISIONAL AGENDA

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| 5.          | Report of the *ad hoc* Expert Consultation on Risk Assessment of Microbiological Hazards in Food and Related Matters  
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**N.B.:** The Working Group on Process for Interaction between the Committee and the ad hoc Expert Consultations on Microbiological Risk Assessment will meet at Grand Ballroom, Hotel Le Royal Meridien, 971 - 973 Ploenchit, Bangkok 10330, Thailand on 6 October 2001, from 14.00 hours. The Working Group will evaluate comments received under Agenda Item 5.

The hard copies of documents except for Agenda Item 1 will be distributed from the US Codex Secretariat. For enquiry please contact Mr Ali Syed, fax: 1 202 720-3157, email: syed.ali@usda.gov

Working documents as prepared will be uploaded onto the Codex website. They can be downloaded and printed by accessing the following URL: [http://www.codexalimentarius.org](http://www.codexalimentarius.org)

Delegates are kindly requested to bring with them to the meeting all documents which have been distributed as the number of additional copies which can be made available at the meeting is limited.
NOTES ON THE PROVISIONAL AGENDA

Opening of the Session: The Session will be opened with the presentation on a policy manager's view on risk assessment and risk management in the field of food hygiene.

Agenda Item 1. Adoption of the Agenda (Doc. Ref. CX/FH 01/1). In accordance with Rule V.1 of the Rules of Procedure, the first item on the Provisional Agenda shall be the adoption of the Agenda.

Agenda Item 2. Matters Referred by the Codex Alimentarius Commission and/or Other Codex Committees to the Food Hygiene Committee (Doc. Ref. CX/FH 01/2). The document is based on the information prepared by the Codex Secretariat. The Committee is invited to consider matters referred to it by the Codex Alimentarius Commission and/or other Committees including consideration of the referral of the 46th Session of the Executive Committee regarding the clarification of the terms "Hazard Analysis" and "Risk Analysis" at the request of the 33rd Session of the CCFH to be provided by the United States with assistance from its drafting partners.

Agenda Item 3. Endorsement of Hygiene Provisions in the Codex Standards and Codes of Practice: Code of Practice for Fish and Fish Products (Doc Ref. ALINORM 01/13A, Appendix II). The Committee is invited to consider and endorse/amend hygiene provisions of the Proposed Draft Code of Practice for Fish and Fishery Products. Comments are incorporated into document CX/FH 01/3.

Agenda Item 4. Draft Code of Hygienic Practice for the Primary Production and Packing of Fresh Fruits and Vegetables (Doc. Ref. ALINORM 01/13A, Appendix II). The 33rd Session of the Committee decided to combine the Proposed Draft Code of Hygienic Practice for the Primary Production, Harvesting and Packaging of Fresh Fruits and Vegetables and the Proposed Draft Code of Hygienic Practice for Pre-Cut Fruits and Vegetables therefore the current text of the document is the revised text which is based on the outcome of considerations by the 33rd Session of the Committee. CX/FH 01/4 contains comments received in response to the Codex Circular Letter to be issued after the 24th Session of the Commission.

Agenda Item 5. Report of the ad hoc Expert Consultation on Risk Assessment of Microbiological Hazards in Food and related Matters (Doc. Ref. CX/FH 01/5). The Committee is invited to consider how to utilize the outcome of the ad hoc FAO/WHO Expert Consultation held in Rome, 30 April-4 May 2001 on the risk assessment of the three pathogen commodity combinations. In addition, the Committee is invited to consider the working procedures between the ad hoc Expert Consultation and CCFH and the next priorities for future risk assessment. Government comments to be incorporated into document CX/FH 01/5-Add.1. Government comments evaluated by the ad hoc Working Group would be available at the meeting.

Agenda Item 6. Proposed Draft Guidelines for the Control of Listeria monocytogenes in Foods (Doc. Ref. CX/FH 01/6). The Committee is invited to consider the document being revised by incorporating the comments of its 33rd Session and the results of risk characterization provided by the ad hoc FAO/WHO Expert Consultation held in Rome, April 2001. CX/FH 01/6-Add.1 contains comments received in response to the document CX/FH 01/6.

Agenda Item 7. Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management (Doc. Ref. CX/FH 01/7). The Committee at its 33rd Session discussed this matter and agreed that the document would be revised. The current text is the result of improvements made in the light of discussion of the above Session and in response to the Circular Letter 2000/37-FH. CX/FH 01/7-Add.1 reproduces comments received in response to the document CX/FH 01/7.

Agenda Item 8. Proposed Draft Code of Hygienic Practice for Milk and Milk Products (Doc. Ref. CX/FH 01/8). The current text of the document is the outcome of discussions held during the 33rd Session of the Committee and of the Drafting Group meeting held in Brussels. Government comments are summarized in the document CX/FH 01/8-Add.1.
Agenda Item 9. Proposed Draft Guidelines for Hygienic Reuse of Processing Water in Food Plants (Doc. Ref. CX/FH 01/9). The Committee had considered this matter since its 29th Session. The 33rd Session agreed to redraft the document in light of the comments made during that Session. Comments are presented in the document CX/FH 01/9-Add.1.

Agenda Item 10. Proposed Draft Guidelines on the Implementation of HACCP in Small and/or Less Developed Businesses (Doc. Ref. CX/FH 01/10). The Committee at its last 33rd Session agreed to further elaborate the document and ask the Commission's advice regarding the format of the amendment. The document is prepared by the Drafting Group led by the Netherlands. Comments are incorporated in document CX/FH 01/10-Add.1.


Agenda Item 12. Discussion Paper - Risk Profile on the Antimicrobial Resistant Bacteria in Food (Doc. Ref. CX/FH 01/12). While considering the matter, the 33rd Session of the Committee agreed to forward the document to the Executive Committee regarding the coordination of the work between the committees concerned. The document is based on the revised Discussion Paper prepared by the Drafting Group led by Denmark.

Agenda Item 13. Discussion Paper on the Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures (Doc. Ref. CX/FH 01/13). The Committee is invited to consider the revised version of the paper provided by the Government of United States on behalf of the Drafting Group.


Agenda Item 15. Other Business and Future Work. In accordance with Rule V.5 of the Rules of Procedure, any Member of the Commission may propose the inclusion of specific items of an urgent matter. The Committee may propose to undertake new work which shall be in compliance with the Medium Term Objectives and subject to approval by the Commission or its Executive Committee.

Agenda Item 16. Date and Place of the Next Session. The Committee will be advised of the tentative dates and the venue of the next meeting.

Agenda Item 17. Adoption of the Report. In accordance with Rule VIII of the Rules of Procedure, the Committee shall adopt the report of its 34th Session based on a draft provided by the Secretariat.