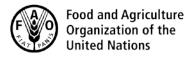
# CODEX ALIMENTARIUS COMMISSION





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Agenda Items 5,6

FH/47 CRD/15

# 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 INDONESIA**

#### General Comments:

Indonesia appreciates the work done by the Electronic Working Groups and would like to thanks the Codex Committee on Food Hygiene for the opportunity to provide these comments. In general we approved the documents that has been formulated but there are several items which need to be comment.

#### Specific Comments:

# Agenda Item 5.

Proposed Draft Guidelines on the Application of General of Food Hygiene to the Control of Foodborne Parasite

#### Section 3 PRIMARY PRODUCTION

# D. Fresh fruits and vegetables

#### 3.1 ENVIRONMENTAL HYGIENE

Indonesia would like to propose to add a new sentence as follows:

If natural fertilizer from animal feces use for cultivation of fresh fruits and vegetables, it should be fermented first.

Rationale: Fermentation of animal feces are intended to prevent contamination parasite in fresh fruits and vegetables.

#### Agenda Item 6.

Proposed Draft Annexes to the Code of Hygiene Practice for Low-Moisture Foods

#### ANNEX III. ANNEX ON SPICES AND DRIED AROMATIC HERBS

### **SECTION III - PRIMARY PRODUCTION**

#### 3.1 ENVIRONMENTAL HYGIENE

10. Source plants for spices and dried aromatic herbs should be protected, to the extent practicable, from contamination by human, animal, domestic, industrial and agricultural wastes which may be present at **any** levels likely to be a risk to health.

Rationale: at any level, human and domestic wastes should not be present in the source plants.

#### 3.3 Handling, Storage and Transport

Indonesia would like to replace the word as follows:

11. Each source plant should be harvested using a method suitable for the plant part to be harvested in order to minimize damage **caused by** and the introduction of contaminant....

# 3.3.3 Drying

#### 3.3.3.1 Natural Drying

Indonesia would like to propose to add a sentence as follows:

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18. ...... If drying outdoors, drying platforms should be placed under a roof/tarp **and should be ensured that sunlight can radiate directly to the rooms,** free of tears, holes or frayed material that will prevent rewetting by rainfall and contamination from birds overhead..

**Rationale**: If drying outdoors with a roof, it should be ensured that the sun can radiate spices and dried aromatic herbs to get an optimal natural drying.

#### **SECTION IV - ESTABLISHMENT: DESIGN AND FACILITIES**

#### 4.2 PREMISES AND ROOMS

Indonesia would like to propose to add a new sentence as follows:

23. 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. **Building should preferably close with screened windows that do not permit access by rodents, insects, or birds.** They should be designed to facilitate hygienic .......

Rationale: Screened windows is use to prevent a contamination from wild animals.

## **Annex VI ANNEX FOR GROUNDNUTS (PEANUTS)**

#### **SECTION V - CONTROL OF OPERATION**

#### **5.3 INCOMING MATERIAL REQUIREMENTS**

#### 5.3.1 Storage

Indonesia would like to delete a words as follows:

Area with new concrete floors or walls should not be used for storage until it is absolutely certain that the new concrete is well-cured and free of excess water. For the first year it is safest to use an approved plastic cover spread over the entire new concrete floor as a moisture barrier prior to use for groundnuts.....

#### Rationale:

Indonesia approved area with the new concrete floors must be covered with plastic, not only in the first year it should be cover, but also until the concrete floors is completely dry.