

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 3

**CX/FH 03/3
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Thirty-fifth Session

Orlando, Florida, United States of America, 27 January – 1 February 2003

ENDORSEMENT OF HYGIENE PROVISIONS IN THE CODE OF PRACTICE FOR FISH AND FISH PRODUCTS

In response to the CL 2002/43 - FH, comments were received from the United States of America

UNITED STATES OF AMERICA

The United States supports the endorsement of the hygiene provisions contained in the Proposed Draft Code of Practice for Fish and Fishery Products. The United States believes the document successfully incorporates the use of HACCP concepts and represents a significant advance in developing Codex Codes of Practice.

However, the United States urges the Committee to recommend that the CAC amend Annex I, section 1.1.2, last sentence, to delete the phrase "and produce heat resistant toxins" so that the last sentence will read "Certain strains of *Vibrio parahaemolyticus* can be pathogenic." The phrase stating that a heat stable toxin may be present, implying that a HACCP control would be necessary is incorrect. There are no toxins elaborated into the food by these bacteria.