

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 9

**CX/FH 09/41/9
October 2009**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Forty-first Session

Coronado Hotel, San Diego, United States of America, 16 – 20 November 2009

INCONSISTENCIES ARISING IN DOCUMENTS ELABORATED BY THE CCFH AND ADOPTED BY THE COMMISSION

Prepared by the Codex Secretariat with help of Brazil

BACKGROUND

1. The 61st Session of the Executive Committee had considered Amendments to Codex Standards and Related Texts (ALINORM 08/31/3A, paras 59-68). This item was introduced as standing item at the 31st Session of the Commission to allow the Secretariat to address inconsistencies discovered in Codex texts or to address any other horizontal or specific issue related to drafting of Codex texts, therefore the 31st Session of the Commission took a number of decisions in relation to existing inconsistencies related to Codex standards and other texts.
2. The 31st Session of the Commission also addressed inconsistencies that appeared in some texts elaborated by the CCFH, for example, changed “*Enterobacter sakazakii*” to “*Enterobacter sakazakii* (*Cronobacter species*)” in the Code of Hygienic Practice for Powdered Formulae for Infants and Young Children (CAC/RCP 66-2008).
3. The last 40th session of the Committee considered how to deal with some inconsistencies in texts elaborated by CCFH. At that session, the Committee requested the Codex Secretariat to look at inconsistencies that might have arisen from previous revocations or amendments and to make proposals for consideration by the Committee¹.
4. The Secretariat reviewed texts elaborated by CCFH and noted the following mainly editorial inconsistencies which the Committee may wish to decide to forward as editorial amendments to the Commission for adoption.

General considerations

5. Several Codex texts make reference to the General Principles of Food Hygiene (CAC/RCP 1-1969) either by reference to the title only, or more specifically to sections or subsections of the General Principles.

¹ ALINORM 09/32/13, paras 12 - 13

6. The Committee might wish to consider how references to these principles and/or any other hygienic Code or Guidelines should be made in documents being elaborated by the Committee.
7. Several references to the General Principles of Food Hygiene (CAC/RCP 1-1969) include the revision number and date, e.g., CAC/RCP 1-1969, Rev.3-1997. In accordance with the decision of the 28th Session of the Commission (ALINORM 05/28/41, para. 189), all the references to revisions and amendments will be deleted, as appropriate.
8. Member governments and interested international organizations who notice other inconsistencies in texts elaborated by the CCFH are invited to report to Committee so that these inconsistencies can be addressed and corrected.

SPECIFIC PROPOSALS

Paragraph	Present text	Proposal
Recommended International Code of Hygienic Practice for Dried Fruits (CAC/RCP 3 – 1969)		
Section III B 5(b) past paragraph Section IV A 2(b) (this also applies to CAC/RCP 2, CAC/RCP 4, CAC/RCP 5 and CAC/RCP 6)	International Standards for Drinking Water, World Health Organization, 1971	WHO Guidelines for Drinking Water Quality
Recommended International Code of Hygienic Practice for Groundnuts (Peanuts) (CAC/RCP 22 – 1979)		
4.4.1 Water supplies	An ample supply ... in compliance with sub-section 7.3 of the Recommended International Code of Practice – General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969, Rev. 2-1985)	“..... in compliance with section 4.4.1 of the General Principles (CAC/RCP 1-1969)”
5.2 Cleaning and disinfection	Cleaning and disinfection For Further information see Appendix I see section 6.2
6.5 Washing of Hands	Every person..... should be in accordance with sub-section 7.3 in accordance with sub-section 4.4.1
7.4 Use of Water	as a general principle only potable water as defined in the latest edition of “ International Standards of Drinking Water ” (WHO) should be used in food handling WHO Guidelines for Drinking-water Quality
Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (CAC/RCP 23 – 1979)		
2.20 Potable water and section 7.3 Use of Water in the latest edition of the “ International Standards for Drinking Water ”, WHO WHO Guidelines for Drinking-water Quality
4.4.1 Water supply	An ample supply of water, in compliance with sub-section 7.3	An ample supply of water, in compliance with sub-section 4.4.1
4.4.1.2 Ice	ice should be made from water in compliance with sub-section 7.3	ice should be made from water in compliance with sub-section 5.5.3
4.4.1.3 Steam	steam used in direct contact with food or food contact surfaces should contain no substances which may be hazardous to health or may contaminate the food.	see sub-section 5.5.3 of the Recommended International COP – General Principles of Food Hygiene.....
5.2 Cleaning and Disinfection	For further information on cleaning and disinfection procedures see Appendix I see section 6.2 Cleaning Programmes

5.2.3 and 6.5 Washing of Hands in compliance with sub-section 7.3in compliance with sub-section 4.4.1
Recommended International Code of Hygienic Practice for the Processing of Frog Legs (CAC/RCP 30 – 1983)		
4.4.1.1 and 7.3 Use of WaterInternational Standards for Drinking Water (WHO).WHO Guidelines for Drinking-water Quality.
5.2.1	For further informationsee Code of Practice – General Principles of Food Hygiene, Annex I.see section 6.2 of the
7.7.5 More detailed requirements for the construction and operation of a freezer store are given in the Code of Practice for Frozen Fish.	Delete since the COP for frozen fish was revoked with the development of the COP for fish and fishery products (section on processing of fresh, frozen and minced fish). There are no detailed requirements for construction and operation of a freezer store given in the Code. Or develop such requirements.
Recommended International Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters (CAC/RCP 33 – 1985)		
Section I - <i>II.II.I</i>	...European Standard for Natural Mineral Waters (CODEX STAN 108-1981)Codex Standard for Natural Mineral Waters (CODEX STAN 108-1981)
Section IV - <i>IV.4.1.1</i> ; Section V - <i>V.2.3</i> and Section VI.5in compliance with section 7.3 in compliance with sub-section 4.4.1
Section V – <i>V.2.1</i>see Annex Isee Section 6.2
Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (CAC/RCP 39-1993)		
Explanatory preface note C mentions:	The critical control points have been identified in the Code and explanatory notes describing the risk and giving the type and frequency of controls to be applied, have been inserted in connection with the relevant paragraphs. (CCP – Notes) WHO/ICMSF 1982. Report of the WHO/ICMSF Meeting on Hazard Analysis, Critical Control Point System in Food Hygiene. World Health Organization VPH 82/37, Geneva and also the ICMSF handbook on the principles and application of HACCP.	The critical control points have been identified in the Code in accordance with the Annex on Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969).
5.2.1	For further information see Annex Isee section 6.2
Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40-		

1993)		
Introduction	...as recommended in the Guidelines of the HACCP System.	...as recommended in the Annex on Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969).
4.4.1 Water Supply; 4.4.1.2 Ice and 5.2.2	... in compliance with sub-section 7.3....	... in compliance with sub-section 4.4.1....
4.4.1.3 Steam	steam used in direct contact with food and food contact surfaces should contain no substances which may be hazardous to health or may contaminate the food.	refer to sub-section 5.5.3 of the General Principles.....
Code of Hygienic Practice for Spices and Dried Aromatic Plants (CAC/RCP 42-1995)		
5.2.1	...see Appendix Isee section 6.2 Cleaning Programmes.....
6.5 Washing of Hands	... in accordance with sub-section 7.3....in accordance with sub-section 4.4.1.....
7.1.3 Treatmentconsult the Code of Good Irradiation Practice for the Control of Pathogens and Other Microflora in Spices, Herbs and Other Vegetable Seasoning	The use of irradiation should be in conformance with the General Standard for Irradiated Foods (CODEX STAN 106-1983) .