

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2(a)

CX/FH 11/44/2
October 2012

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Forty-fourth Session

New Orleans, United States of America, 12 - 16 November 2012

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX COMMITTEES TO THE FOOD HYGIENE COMMITTEE

A. DECISIONS OF THE 35th SESSION OF THE COMMISSION RELATED TO THE WORK OF THE COMMITTEE

Standards and Related Texts adopted at Steps 5/8¹

1. The Commission adopted the following standards and related texts:
 - Proposed Draft Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food;
 - Proposed Draft Annex on Melons to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003);
 - Proposed Amendment to the *Principles and Guidelines for the Conduct of Microbiological Risk Assessment* (CAC/GL 30-1999) with an amendment to better indicate the conditional applicability of the risk assessment principles to feed and feed ingredients; and
 - Proposed Revision to the *Risk Analysis Principles and Procedures Applied by the Codex Committee on Food Hygiene*.
2. A full record of discussion on the adoption of the above to texts can be found in REP12/CAC, paras 33 - 36.

Proposals for the elaboration of new standards and related texts²

3. The Commission approved new work as follows:
 - Revision of the *Code of Hygienic Practice for Spices and Dried Aromatic Plants* (CAC/RCP 42-1995); and
 - Annex on Berries to the *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CAC/RCP 53-2003).
4. A full record of discussion on the proposal for new work on spices can be found in REP 12/CAC, para. 138.

¹ REP12/CAC, Appendices II and III

² REP12/CAC, Appendix VI

B. MATTERS ARISING FROM CODEX COMMITTEES RELATED TO THE WORK OF THE COMMITTEE

EXECUTIVE COMMITTEE OF THE CODEX ALIMENTARIUS COMMISSION

Monitoring of standards development³

5. The 66th Session of the Executive Committee noted that there was very good progress on some items, emphasized the importance of the cooperation with OIE in the work on zoonotic parasites and also appreciated the initiative of the Trust Fund to facilitate the participation of developing countries in the work on microbiological criteria through a mentoring process.

Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food⁴

6. One member recalled that in the CCFH the delegation of Norway had proposed to forward Annex I of the Code to CCFFP to align it with existing provisions in the texts developed by CCFFP. The delegation had also raised the general issue of relations between commodity and general committees in the CCGP which had agreed to consider this question at its next session.

7. The chair recalled that, as the CCFH had advanced the Code to Steps 5/8, it could not forward it for advice to CCFFP due to the timing of sessions, as this would have delayed the progress of work on an important food safety issue; however, after adoption, it would be forwarded to CCFFP, which would have the possibility to make comments or propose to the CCFH any amendment, as required.

8. The Committee agreed that there was a need to ensure better coordination between committees, while taking into account that referral from one committee to another should not delay progress of work.

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food⁵

9. The CCFFP noted and supported the Guidelines, but agreed that there was a general need for more communication among committees to avoid duplication of work and that CCFFP should have been consulted earlier in the development of the guidelines. Since the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003) also contained a section on bivalves, it was agreed to introduce a reference to the Annex on Control of Hepatitis A virus (HAV) and Norovirus in section 7.1, paragraph 4. It was further agreed to insert a reference to the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio species in Seafoods* (CAC/GL 73-2010).

10. The Committee further noted a proposal for revision of the Guidelines with regard to sampling approaches for viruses and interpretation of PCR results, and encouraged delegates to bring this matter to the attention of CCFH.

C. MATTERS ARISING FROM FAO AND WHO

Joint FAO and WHO Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products⁶

11. The 32nd Session of the Committee on Fish and Fishery Products established an electronic Working Group on histamine in fish which would prepare recommendations on histamine in standards for fish and fishery products based on the conclusions and recommendations of the Joint FAO and WHO Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from Fish and Fishery Products. In doing so, this electronic Working Group will also consider any views from CCFH on the report of the Joint FAO and WHO Expert Meeting on the Public Health Risks of Histamine and Other Biogenic Amines from

³ REP12/EXEC1, para. 17

⁴ REP12/EXEC2, paras 5 – 8

⁵ REP13/FFP, paras 14 - 15

⁶ The preliminary report is available at (<http://www.fao.org/food/food-safety-quality/a-z-index/foodborne-parasites/en/>) and (<http://www.who.int/foodsafety/micro/jemra/meetings/sep12/en/index.html>)

Fish and Fishery Products⁷.

12. The Committee is **invited to provide its view**, if any, on the aforementioned Joint FAO and WHO Expert Meeting Report (*see* Agenda Item 3a).

⁷ REP13/FFP, para. 150