

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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WORLD
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ORGANIZATION



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Agenda Item 3

CX/LAC 01/3

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

12th Session

Santo Domingo, Dominican Republic, 13 – 16 February 2001

REPORT ON FOOD SAFETY/FOOD CONTROL ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION SINCE THE 11TH SESSION OF THE COMMITTEE

A. JOINT FAO/WHO ACTIVITIES

A.1 JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA) SUMMARY 1998-2000¹

1. During the period 1998-2000 five meetings of JECFA were held:
 - 50th Meeting, Rome, Italy, 17-26 February 1998. *Veterinary drugs and BST.*
 - 51st Meeting, Geneva, Switzerland, 9-18 June 1998. *Food additives.*
 - 52nd Meeting, Rome, Italy, 2-11 February 1999. *Veterinary drug residues.*
 - 53rd Meeting, Rome, Italy, 1-10 June 1999. *Food additives and contaminants.*
 - 54th Meeting, Geneva, Switzerland, 15-24 February 2000. *Veterinary drug residues.*
 - 55th Meeting, Geneva, Switzerland, 6-15 June 2000. *Food additives.*

At least one expert from the region participated in the above meetings.

Evaluation of Food Additives and Contaminants

2. The 51st, 53rd and 55th JECFA assessed over 600 food additives including approximately 560 flavoring agents and five contaminants: lead, methylmercury, zearalenone, cadmium and tin, and conducted intake assessment on five specific food additives.
3. They updated principles governing the establishment and revision of specifications for: establishing ADIs, microbiological criteria for food additives, flavoring agents, vitamins and minerals, enzyme preparations from genetically modified organisms, and the heavy metals limit tests.
4. They evaluated the safety-in-use of substances used as food additives for enzyme preparations, flavoring agents, food colors, glazing agents, preservatives, sweetening agents, thickening agents and miscellaneous food additives. New or revised identity and purity specifications for the additives JECFA evaluated were published as Food and Nutrition Paper no 52, as Addenda 6 and 7 (number 8 is in process).
5. They reviewed a WHO Expert Report on the scientific criteria for including and/or excluding specific food and food products as food allergens at the request of the Codex Committee on Food Labelling and considered allergenicity of peanut and soya bean oils.
6. Finally, the JECFA began the process of drafting specific heavy metals limits for food additives (e.g., lead, arsenic) in place of the general heavy metals limits. Specifically, at the 55th JECFA, new limits were proposed for organic and inorganic phosphate emulsifiers.

¹ JECFA Summary Reports can be downloaded from <http://www.fao.org/WAICENT/FAOINFO/ECONOMIC/ESN/Jecfa>

Evaluation of Veterinary Drugs

7. Regarding residues of some veterinary drugs in animals and food, two meetings were held. The 52nd and 54th JECFA evaluated thirty (30) veterinary drugs, thirteen (13) for the first time. Drugs evaluated included anthelmintics (6), antimicrobials (11), antiprotozoals (3), glucocorticosteroids (1), insecticides used as veterinary drugs (6), animal production aids (2) and tranquilizers (1).

8. JECFA established twelve (12) acceptable daily intakes (ADIs), including two group ADIs. For one substance, an ADI “not specified” was allocated. Twenty-nine (29) temporary MRLs on three substances were not maintained. JECFA recommended 169 maximum residue limits (MRLs), of which 35 are temporary MRLs.

9. In addition, JECFA made substantial progress in harmonisation with JMPR for those substances used either as a pesticide or as a veterinary drug, including new or revised definitions regarding the matrix or product to which an MRL applies. Two residue monographs for certain residues of veterinary drugs in food were published as part of the Food and Nutrition Paper series 41.

A.2 JOINT FAO/WHO MEETING ON PESTICIDE RESIDUES (JMPR) SUMMARY 1998-2000²

10. During the period 1998-2000 three meetings of JMPR were held:

- 1998 JMPR, Rome, Italy, 21-30 September 1998
- 1999 JMPR, Rome, Italy, 20-29 September 1999
- 2000 JMPR, Geneva, Switzerland, 20-29 September 2000

11. The 1998 JMPR evaluated 28 pesticides, including one new compound and 18 complete re-evaluations, for toxicology or residues or both, within the Periodic Review Programme of the Codex Committee on Pesticide Residues (CCPR). The 1999 JMPR evaluated 30 pesticides, including one new compound and 12 compounds that were completely re-evaluated. The 2000 JMPR evaluated 20 pesticides, including one new compound and 10 compounds re-evaluated. It also evaluated one contaminant (DDT).

A.3 MICROBIOLOGICAL RISK ASSESSMENT

12. Risk assessment of microbiological hazards in foods has been identified as a priority area of work for the Codex Alimentarius Commission.³ In response, FAO and WHO, have jointly launched a programme of work with the objective of providing expert advice on risk assessment of microbiological hazards in foods to their Member countries and to the Codex Alimentarius Commission. To implement this programme of work, FAO and WHO have convened the following major meetings:

Joint FAO/WHO Hazard Characterization Workshop

13. The primary purpose of this workshop was to begin a process for the development of a practical guidelines document on hazard characterization of microbiological hazards in food and water. In order to do this, the workshop compared and reviewed the approaches used in hazard characterization for several pathogens (*Salmonella* spp., *Listeria monocytogenes*, enterohaemorrhagic *Escherichia coli*, *Cryptosporidium parvum* and Norwalk-like viruses). Comparing the approaches used for these pathogens formed the basis for the discussions and provided a means of illustrating the weaknesses and benefits of the approaches currently used. Based on this information, the workshop formulated general principles and guidelines for hazard characterization. The first draft of these guidelines was presented to the Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, that took place in July 2000, for review and comment. This document will be further reviewed before finalization.

Joint FAO/WHO Expert Consultations on Risk Assessment of Microbiological Hazards in Foods

14. In March 1999, FAO and WHO convened an expert consultation in Geneva, addressing for the first time the issue of risk assessment of microbiological hazards in foods. The consultation developed an international strategy and identified mechanism required to support risk assessment of microbiological hazards in foods.

² JMPR Summary Reports can be downloaded from <http://www.fao.org/WAICENT/FAOINFO/AGRICULT/AGP/AGPP/Pesticid/Default.htm>
³ ALINORM 97/37 para. 139

15. As a follow-up to that consultation and in response to the request of the 32nd Session of the Codex Committee on Food Hygiene (Washington DC, 29 November- 4 December 1999), which had identified a list of pathogen-commodity combinations on which expert risk assessment advice was required,⁴ FAO and WHO organized another expert consultation in Rome in July 2000.⁵ The work focussed on the first two pathogen-commodity combinations identified as priority issues by the 32nd CCFH – *Listeria monocytogenes* in ready-to-eat foods and *Salmonella* Enteritidis in eggs and *Salmonella* spp. in chicken (broilers). The work carried out included hazard identification, hazard characterization and exposure assessment. The final part of the risk assessment, risk characterization, will be carried out this year.

16. The 33rd Session of the Codex Committee on Food Hygiene (Washington D.C., 23-28 October 2000), considered the report of the Expert Consultation. The Committee identified questions to be raised by risk managers to risk assessors of the Expert Consultation in relation of the two pathogen-commodity combinations, and suggested priorities for the next FAO/WHO Expert Consultation.⁶

17. In continuing their work on risk assessment of microbiological hazards in foods, FAO and WHO will embark on a series of activities to address risk assessment of *Campylobacter jejuni/coli* in broilers and *Vibrio* spp. in seafood in 2001. This will involve the development of technical documentation on risk assessment of this pathogen - commodity combination and the convening of a joint FAO/WHO Expert Consultation in July 2001.

Selection of Experts

18. To further improve the transparency of the selection procedure of experts who attend expert consultations, FAO and WHO jointly established a new procedure. In the field of microbiological risk assessment and safety assessment of genetically modified foods, FAO and WHO established rosters of experts (biotechnology⁷ and microbiological risk assessment) from which individuals would be selected to serve at expert consultations. In order to establish the rosters, FAO and WHO issued “Call for application to the roster”, which described the essential qualification of the applicants, selection procedure for the roster and other relevant information. The rosters are posted on the respective WHO and FAO websites.⁸

B. FAO ACTIVITIES

B.1 GLOBAL ACTIVITIES

FAO International Conference on International Food Trade Beyond 2000 (Melbourne, Australia, 11-15 October 1999)

19. The Conference considered how food quality and safety issues affect trade, health and development at both domestic and international levels. Pointing the way from 2000 onwards, it took into account recommendations of the 1991 FAO/WHO Conference, current needs in the field of food trade, the Uruguay Round Agreements and the forthcoming round of WTO negotiations. The Conference made a number of recommendations which were considered by the Executive Committee and its conclusions are presented under Agenda Item 2 (CX/LAC 01/2).

Third International Food Data Conference (Rome, Italy, 5-7 July 1999)

20. The Conference was organized by FAO in cooperation with the European Cooperation and Research Action on Food Consumption and Composition Data, the United Nations University, the International Union of Nutritional Sciences and the Italian National Institute of Nutrition, Rome. The aim of the conference was to discuss basic subjects, current issues and future directions in generating, compiling, disseminating and using food composition data. Issues related to data quality assessment, sampling and nutritional quality were discussed and recommendations made. Through the Conference, members of the food composition scientific/technical community gained an appreciation of how food composition activities fit in with the work of Codex Alimentarius and with FAO's other food quality and safety programmes.

⁴ ALINORM 01/13, para. 18

⁵ The Report of the Joint FAO/WHO Expert Consultations on Microbiological Risk Assessments and the working documents that were prepared by expert drafting groups and presented to the last Consultation have been posted on the respective FAO and WHO websites for further public comments namely: <http://www.fao.org/WAICENT/FAOINFO/ECONOMIC/ESN/pagerisk/riskpage.htm> and <http://www.who.int/fsf/mbriskassess>

⁶ ALINORM 01/13A, paras. 14-25

⁷ See also CX/LAC 01/2-Add.1 for further information.

⁸ <http://www.fao.org/WAICENT/FAOINFO/ECONOMIC/ESN/> and/or <http://www.who.int/fsf/>

FAO/IAEA/AOAC/IUPAC International Workshop on Principles and Practices of Method Validation
(Budapest, Hungary, 4-6 November 1999)

21. This workshop provided a forum for presenting research results and exchanging experiences and practical solutions related to the "in-house method validation of analytical methods" in general; and specifically the validation of methods for the analysis of pesticide residues, veterinary drug residues and mycotoxins. The recommendations of the workshop will be considered in the framework of Codex, especially by the next session of the Codex Committee on Methods of Analysis and Sampling (26 February - 2 March 2001).

FAO Expert Consultation on Trade Impact of *Listeria* in Fish Products (Amherst, USA., 17-20 May 1999)

22. The consultation was convened in response to concerns regarding the impact in the fishery sector of zero-tolerance policy for *Listeria monocytogenes* in foods. The Consultation documented the current scientific knowledge concerning the risks of listeriosis in relation to fishery products in order to identify the risk contributing and risk mitigation factors. The Consultation recommended that for the purpose of setting standards it should be accepted that it is not possible to produce certain fisheries products consistently free of *L. monocytogenes*, and reviewed measures for the prevention and control of this micro-organism in foods. The Consultation also recommended that food quality and safety assurance systems based on good hygienic practices and HACCP principles be developed and implemented to reduce the potential of colonisation. The Consultation proposed a decision tree for establishing criteria for *L. monocytogenes* in food in international trade and recommended that microbiological criteria for this organism should be harmonised, risk-based and only used on ready-to-eat foods capable of supporting its growth.⁹

B.2 REGIONAL ACTIVITIES

Activities related to Codex and Food Control in Latin America and the Caribbean (December 1998 to January 2001)

23. Meetings

- 1) FAO/ILSI Workshop on Risk Analysis and Food Standards. Montevideo, Uruguay, 7 December 1998.
- 2) FAO/PAHO-WHO-INPPAZ Workshop on the Role of Governments in Advising Industry on Food Quality and Safety Programmes. Montevideo, Uruguay, 10 December 1998.
- 3) FAO/PAHO Workshop on the Management of Codex Alimentarius in the Andean Countries. Santafé de Bogotá, Colombia, 7 to 9 July 1999.
- 4) FAO/ILSI Workshop on the Harmonization of Science-based Standards of Food Safety and Quality for the Caribbean, 11 to 13 August 1999.
- 5) Meeting of the National Codex Committee of Suriname to draft a proposal for the Strengthening of the Food Control System and Codex Focal Point, 10 to 14 July 2000.
- 6) FAO/ILSI Seminar on the Harmonization of Science-based Standards of Food Safety and Quality. Santiago, Chile, 1 to 2 September 1999.
- 7) The Twenty-second Latin American Conference on Nutrition (Buenos Aires, Argentina, 12 to 16 November 2000) included the FAO Symposium on Codex Alimentarius in Latin America (13 November 2000) and the FAO/PAHO Symposium on Food Safety in International Trade (15 November).
- 8) FAO officers gave presentations on Codex and issues related to controlling food safety at a number of seminars and meetings organized by other institutions in various countries of Latin America and the Caribbean.

⁹ The report of the consultation is available on the FAO web site at
<http://www.fao.org/WAICENT/FAOINFO/ECONOMIC/ESN/listeria/listeria.htm>.

24. **Projects**

- 1) **TCP/ARG/6713 "Reinforcing the Codex National Committee and Application of Codex Standards in Argentina" and TCP/ARG/0066 "Reinforcing the Codex National Committee and Application of Codex Standards in Argentina. Phase 2."**: The project was initiated in 1998. A total of 20 seminars disseminating Codex were held during the period 1999-2000, in addition to 22 training workshops on subjects related to Codex and food control. The project enhanced the participation of assorted governmental sectors, industry and consumer associations in the work of Codex. Argentina being a federal country, the project promoted the establishment of Codex Contact Points in each province, which facilitated awareness of and participation in Codex throughout the country.
- 2) **TCP/RLA/8928 "The Uruguay Round Agreements and Future Agricultural Negotiations"** and
- 3) **TCP/RLA/8934 "The Uruguay Round Agreements and Multilateral Trade Negotiations on Agriculture"**

These projects delivered two training courses for negotiators at future agricultural negotiations: one for the countries of Central America (Tegucigalpa, Honduras, 7 to 11 June 1999); the other for the countries of South America and Mexico (Santa Cruz, Bolivia, 29 May to 2 June 2000). The courses included training on Codex, food safety and systems of food control.

- 4) **TCP/VEN/8823 "Strengthening Institutional Capacity of the Ministry of Agriculture and Livestock for the Formulation, Monitoring and Evaluation of Agricultural Policies and Strategies"**: This project included a training course on Codex Alimentarius and Systems of Inspection and Certification of Food Imports and Exports. Caracas, Venezuela, 22 to 24 March 2000. It also promoted the setting up of the National Codex Committee.
- 5) **TCP/RLA/8929 "Plan of Action for the Modernization of Livestock Health and Food Control Services in the Andean Countries"**: This TCP served to update national action plans with the integration of livestock health, plant health and food control services. It also helped develop a portfolio of national and subregional project profiles to improve these services and to strengthen the National Codex Committees and application of Codex standards.
- 6) **TCP/URU/0065 "Strengthening the National Codex Alimentarius Committee"**. Uruguay: This project was approved in September 2000 and is starting its activities.
- 7) **TCP/RLA/0065 "Strengthening National Codex Committees and Application of Codex Alimentarius Standards"**: This regional project for Costa Rica, El Salvador, Guatemala, Honduras, Nicaragua, Panama and the Dominican Republic was approved in November 2000 and will begin its activities in 2001.
- 8) **UTF/ARG/009 "Joint Decentralized System of Food Control in the City of Buenos Aires"**: This trust fund financed project is expected to start its activities in early 2001.
- 9) **TCP "Strengthening the Food Control System and Codex Contact Point of Guyana"**: This project was formulated in September 2000 and will be sent to Headquarters for processing.

25. **Other Activities:**

- 1) Preparations are under way for the "Guide on the Municipal Management of Food Security and Nutrition Programmes", which includes a chapter on food control at municipal level. This guide will be posted on the Regional Office website next year.
- 2) The Regional Office and INPPAZ/PAHO continued to function as *ex officio* Secretariat of the InterAmerican Network of Food Analysis Laboratories (RILAA). The Regional Office provided support through Argentina's SENASA to elaborate the database of laboratories at INPPAZ.
- 3) In collaboration with the Latin American Network of Food Composition (LATINFOODS), an electronic version of the Table of Food Composition in Latin America has been produced and placed on the FAO Regional Office website (<http://www.rlc.fao.org/bases>). A regional project has also been formulated to develop national tables and a regional table of food composition, with efforts currently under way to identify potential donors.
- 4) In conjunction with the Caribbean Poultry Association, FAO is supporting the elaboration of a Code of Practices for Poultry Farming, November 2000.

26. Additional information on Codex and Food Control Activities in Latin America

- 1) FAO/WHO Seminar on Quality Assurance of Fresh Fruits and Vegetables. 20 - 24 March 2000, Panama City, Panama.
- 2) Drafting of a FAO/JISFAN Manual on Safety and Quality Assurance of Fresh Produce. In preparation through a letter of agreement with the University of Arkansas and in collaboration with the University of Costa Rica.
- 3) Participation of an officer from headquarters at the Third Latin American Congress on Microtoxicology held in Cordoba, Argentina, November 2000, and at the Fifteenth Congress on Microbiology held in Merida, Mexico in April 2000.
- 4) Technical assistance to Brazil for the preparation of a project profile on risk analysis.
- 5) **FAO Umbrella Programme for Training on Uruguay Round Follow up and Multilateral Trade negotiations in Agriculture:** FAO continue assisting developing countries on agriculture trade issues and, in particular, in preparing for multilateral trade negotiations including in agriculture, fisheries and forestry inter alia through studies analysis and training. An initial series of fourteen subregional workshops are being organized as follows: 4 in Africa, 3 in Asia, 2 in the Near East, 2 in Europe and 3 in Latin America (Bolivia and Jamaica). An important part of these workshops is the discussion of the importance of Codex Alimentarius in the implementation of WTO SPS agreement.
- 6) **Hazard Analysis Critical Control Point System (HACCP):** FAO continue providing technical assistance on the implementation of the Codex General Principles of Food Hygiene and Application of Hazard Analysis Critical Control Point System (HACCP), through the implementation of train the trainers courses or facilitating the interchange of experience among developing countries (TCDT).

C. WHO ACTIVITIES

C.1 GLOBAL WHO ACTIVITIES

World Health Assembly Resolution on Food Safety

27. The 53rd Session of the World Health Assembly, the governing body of WHO, met in May 2000 and discussed the issue of food safety. The Assembly recognized that a number of extremely serious outbreaks of foodborne diseases had occurred around the world and encouraged WHO to strengthen its capacity to assist Member States to ensure the safety of foods. In connection with this, the Assembly adopted a Resolution that identifies future priority issues of WHO on food safety, such as microbiological risk assessment, biotechnology, food borne disease surveillance, the use of antimicrobials in food production and technical cooperation.¹⁰

Meeting of Interested Parties

28. Following the decision made at the World Health Assembly, WHO had a “Meeting of Interested Parties” in June 2000 at WHO Headquarter in Geneva. The purpose of the meeting was to present to interested parties, i.e. Member States, international organizations, and NGOs, the details of WHO’s future plans on food safety and to receive suggestions from external sources.¹¹

Antimicrobial resistance

29. A WHO Consultation on Global Principles for Containment of Antimicrobial Resistance in Animals Intended for Food was held in Geneva from 5 – 9 June 2000. The objective of the meeting was to develop guidelines to reduce overuse and misuse of antimicrobials in animals intended for food, with the view of protecting human health. The Consultation addressed the quality of production, licensing, distribution, sales and use of antimicrobials in livestock.¹²

¹⁰ The Resolution is posted on the website of the WHO Food Safety Programme <http://www.who.int/fsf>

¹¹ The documents presented are posted on http://www.who.int/eha/MIP2000/index_en.htm

¹² The final text is available from http://www.who.int/emc/diseases/zoo/who_global_principles.html

30. As part of WHO activities for the strengthening of national capacities in the surveillance of foodborne diseases and for the containment of antimicrobial resistance in foodborne pathogens, training courses on surveillance of salmonellosis and antimicrobial resistance in *Salmonella* are being conducted in several WHO regions. The overall aim of these training courses, to which senior microbiologist from national reference laboratories are being invited, is to provide training in standardized laboratory methods for the isolation, identification and antimicrobial susceptibility testing of foodborne *Salmonella*, the interpretation of results and their utilization for the surveillance of foodborne disease and antimicrobial resistance.¹³ Courses were conducted in Bangkok, Thailand (November 1999); Buenos Aires, Argentina (June 2000) Crete, Greece (July 2000). More courses are planned to take place in January 2001 (Thailand, China, Mexico, Creta, Argentina).

Hazard Analysis Critical Control Point System (HACCP)

31. WHO held two expert consultations on HACCP. One was regarding the role of government agencies in assessing HACCP held in June 1998. The Consultation produced the "Guideline on Regulatory Assessment of HACCP". Another consultation was held in collaboration with the Ministry of Health, Welfare and Sports of the Netherlands regarding the strategy for the implementation of HACCP in small and/or less developed businesses. Furthermore, WHO, jointly with the Industry Council for Development (ICD), produced a HACCP manual entitled "HACCP Principles and Practice", which is targeted for food inspectors as well as personnel in food industry.

Food Contamination Monitoring and Assessment Programme (GEMs/Food)

32. The Food Contamination Monitoring and Assessment Programme, which is part of the Global Environment Monitoring System (GEMS), continues to collect, collate and evaluate data to assess human exposure to chemicals through food. Recently, GEMs/Food has distributed a manual for the electronic report of the chemical contaminant data in food. GEMs/Food is also conducting an analytical quality assurance study for heavy metals and laboratories in developing countries. GEMs/Food is also collaborating in third round of WHO studies to assess levels of PCDDs, PCDF, an PCBs in milk.

Educational Material

33. WHO prepared a book for health workers and trainers entitled "Food Safety for Health Workers". It also published the second edition of the manual "Food Safety for Nutritionists and other health professionals".¹⁴

C.2 REGIONAL ACTIVITIES - REPORT ON PAHO/WHO FOOD SAFETY AND CONTROL ACTIVITIES UNDERTAKEN IN SUPPORT OF THE WORK OF THE CODEX COMMISSION SINCE THE 11TH SESSION OF THE CCLAC

34. The most prominent achievement since the last session of the CCLAC has been the approval by PAHO's Governing Bodies of a resolution urging countries to strengthen their national food safety programmes, because of its potential impact on national policies and an implication of greater governmental commitment in this regard.

35. Argentina, Colombia and Bolivia received assistance for the formulation of a national policy and a national programme of food safety, which included institutional integration, and Brazil and Argentina received support for their epidemiological surveillance systems.

36. The countries of the region have made significant progress in the epidemiological surveillance of food-borne diseases (FBD), as can be seen by the higher level of awareness that has produced an increase in notification of outbreaks by countries and the more precise identification that has resulted from a more detailed analysis of causes and determinant factors, which provides countries with more comprehensive information for their remedial actions. A total of 21 countries are currently liaising with the regional information system coordinated by PAHO/WHO/INPPAZ.

¹³ For more information please visit our website at: <http://www.who.int/salmsurv>

¹⁴ Further details of these materials can be obtained from <http://www.who.int/fsf/>

37. The technical cooperation initiatives for the management of national and regional information on food standards have succeeded in extending the use of the tools developed by PAHO/WHO-INPPAZ for the management of the national databases and a regional database to various countries of the region, notably Mexico, Cuba, Venezuela, Paraguay and Peru. During the course of 2001, European Union regulations and the body of Codex Alimentarius standards will be inserted in the information network on food legislation, thus providing single-site access to the main food-related regulations of interest to the countries of the region and furthering the process of regional harmonization of standards.
38. The InterAmerican Network of Food Analysis Laboratories (RILAA) advised on the constitution of national and local laboratory networks, with results that will serve as pilot demonstrations in the region, as in the case of Uruguay where national and municipal networks linked to the RILAA are already in operation.
39. The Strategies and Plan of Action, including a guide on establishing communication strategies for community participation in food safety, were developed with the help of a technical consultation of experts on the matter. Activities with a regional scope will thus be initiated this year, with the launch by PAHO of an awareness campaign for national governments and populations and the exercise of national activities by individual countries, the central thrust being social communication.
40. Agreements with vocational training centres in the United States, Guatemala, Mexico, Peru, Argentina, Venezuela, Brazil and Uruguay, with the HACCP International Alliances for Meat and Fish Products and with Collaborating Centres have succeeded in institutionalizing training on modern methods of inspection and on the epidemiological surveillance of food-borne diseases and have helped broaden the scope of this important functional approach.
41. PAHO/WHO-INPPAZ provided direct technical cooperation under the emergency plans to deal with the devastation of Hurricanes George and Mitch and the floods and landslides in Venezuela, establishing programmes to control the safety of foods supplied to the affected populations, including the selection, classification and sanitary control of food supplied through humanitarian aid.
42. Notable collaborative actions pursued with FAO include the joint development of trainer training programmes on Good Manufacturing Practices and the HACCP as part of the project to strengthen Codex in Argentina, the organization and development of the Third Pan-American Meeting on the Inspection and Quality Control of Fish Products, the holding of a Workshop on Risk Analysis and its Application to Food Safety and the Andean Seminar/Workshop to Strengthen Codex Contact Points and National Committees.