

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 5

CX/LAC 01/5

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

12<sup>th</sup> Session

Santo Domingo, Dominican Republic, 13 – 16 February 2001

#### REPORT ON FOOD SAFETY MATTERS OF INTEREST TO THE REGION INCLUDING CONTAMINATION BY SALMONELLA AND EMERGING PATHOGENS

#### BOLIVIA

##### CONTAMINATION BY *SALMONELLA* AND EMERGING PATHOGENS IN THE REGION

National summary of information from the Network of Food and Drink Control Laboratories

NATIONAL INSTITUTE OF PUBLIC HEALTH LABORATORIES  
I.N.L.A.S.A.

NATIONAL FOOD MICROBIOLOGY REFERENCE LABORATORY  
REPORT OF FOOD LABORATORY NETWORK  
SALMONELLA IN FOOD AT NATIONAL LEVEL

YEAR	N° SAMPLES EXAMINED	N° SAMPLES POSITIVE	% SAMPLES POSITIVE	FOOD INVOLVED
1998	161	18	7.4	Uncooked sausage Cooked sausage Fruit juice Food ready for consumption
1999	463	22	4.3	Fresh cheese Ice cream Drinking water Raw chicken
2000	199	9	8.3	Fresh vegetables Raw beef

**NATIONAL INSTITUTE OF PUBLIC HEALTH LABORATORIES  
I.N.L.A.S.A.  
NATIONAL FOOD MICROBIOLOGY REFERENCE LABORATORY  
SALMONELLA IN FOOD STRAINS DETECTED**

YEAR	N° OF SAMPLES EXAMINED	N° OF SAMPLES POSITIVE	PATHOGEN	STRAIN	STRAIN %
1998	161	8	<i>Salmonella</i>	<i>D</i>	44.4
		1	<i>Salmonella</i>	<i>E</i>	5.5
		7	<i>Salmonella</i>	<i>Sp</i>	38.8
		1	<i>Salmonella</i>	<i>B</i>	5.5
		1	<i>Salmonella</i>	<i>C</i>	5.5
1999	463	19	<i>Salmonella</i>	<i>Sp</i>	86.3
		1	<i>Salmonella</i>	<i>D</i>	4.5
		1	<i>Salmonella</i>	<i>B</i>	4.5
		1	<i>Salmonella</i>	<i>E</i>	4.5
2000	199	1	<i>Salmonella</i>	<i>A</i>	11.1
		5	<i>Salmonella</i>	<i>D</i>	55.5
		1	<i>Salmonella</i>	<i>Sp</i>	11.1
		1	<i>Salmonella</i>	<i>Tiphy</i>	11.1
		1	<i>Salmonella</i>	<i>B</i>	11.1

**NATIONAL INSTITUTE OF PUBLIC HEALTH LABORATORIES  
I.N.L.A.S.A.  
NATIONAL FOOD MICROBIOLOGY REFERENCE LABORATORY  
SALMONELLA IN FOODS  
STRAINS DETECTED  
TOTAL 1998-2000**

PATHOGEN	STRAIN	POSITIVE SAMPLES	STRAIN %
<i>Salmonella</i>	<i>D</i>	14	28.5
<i>Salmonella</i>	<i>Sp</i>	27	55.1
<i>Salmonella</i>	<i>B</i>	3	6.1
<i>Salmonella</i>	<i>E</i>	2	4
<i>Salmonella</i>	<i>A</i>	1	2
<i>Salmonella</i>	<i>C</i>	1	2
<i>Salmonella</i>	<i>Typhy</i>	1	2

**NATIONAL INSTITUTE OF PUBLIC HEALTH LABORATORIES (I.N.L.A.S.A.)**  
**NATIONAL FOOD MICROBIOLOGY REFERENCE LABORATORY**  
**OUTBREAK OF FOOD-BORNE DISEASE**

YEAR	MONTH	CITY	LOCA-TION	PERSONS AFFECTED	MAIN SYMPTOMS	FOODS INVOLVED	PATHOGEN	STRAIN	SOURCE
1998	Nov	La Paz	IGLU	300	Diarrhoea Vomiting Fever	Home-made mayonnaise Tumbo juice	<i>Salmonella</i>	<i>enteritidis</i>	Lab.GMLP
2000	Sept	El Alto	Restaura- nt	22	Diarrhoea Stomach pain Severe headache	Bean Potato Chicken	<i>Salmonella</i>	<i>enteritidis</i>	LMA-INLASA SEDES- La Paz
2000	Oct	La Paz	National Senate	Unknown	Diarrhoea	Raw beef	<i>Salmonella</i>	A	LMA-INLASA

The following table provides clinical information on the forms of diarrhoea associated with the pathogens

**LABORATORY OF CLINICAL BACTERIOLOGY**  
**I.N.L.A.S.A.**  
**ENTEROBACTERIA AND CHOLERA**  
**STUDY OF DIARRHOEA AMONG CHILDREN UNDER THE AGE OF FIVE**  
**1990 - 2000**

YEAR	CITY	NUMBER OF SAMPLES	NUMBER OF SAMPLES (+)			OBSERVATIONS
			<i>Salmonella</i>	<i>Shigella</i>	<i>Campylobacter</i>	
1990	LA PAZ Hospitals	200	10 (5%)	25 (12.5%)	9 (4.5%)	Diarrhoea with mucus and blood
1991	LA PAZ Hospital	114	4 (3.5%)			Diarrhoea
1997	LA PAZ CBBA-STA CRUZ Hospitals	133	12 (9%)	39 (29%)	6 (4.5%)	Diarrhoea with blood
1998	LA PAZ EL ALTO NURSERIES PERIURBAN AREA	68	11 (16%)			Diarrhoea with blood and mucus Diarrhoea without blood
1999 2000	LA PAZ Health Centre PERIURBAN AREA	212	19 (9%)	15 (7%)		Diarrhoea with blood and mucus Diarrhoea without blood

The following table was drawn up to monitor strains isolated in outbreaks of food-borne disease (FBD) in La Paz.

**LABORATORY OF FOOD MICROBIOLOGY (\*)**  
**LABORATORY OF CLINICAL BACTERIOLOGY (\*\*) (I.N.L.A.S.A.)**  
**ENTEROBACTERIA AND CHOLERA**

YEAR	SOURCE	ORIGIN	IDENTIFICATION	Susceptibility	Resistance
Nov/98	Outbreak of FBD	Human	Salmonella D (O 9)	Without antibiogram	
	Hamburgers	Human	Salmonella D (O 9)	Without antibiogram	
	IGLU	Food	Salmonella D (O 9)	Without antibiogram	
Sept/00	Local eggs	Eggs	Salmonella D2	Without antibiogram	
Sept/00	Outbreak of FBD	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	Restaurant	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	DON RUFO	Food	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	El Alto	Food	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
Oct/00	Outbreak of FBD	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	Canteen	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	of	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	public	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	building	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	La Paz	Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
		Human	Salmonella D2	SXT, AMP, CIP, CTX, CLR	
	(*) Angelica M. Espada S.,	SXT	: Trimetoprima		
	(*) Daisy Montiveros Z.	Sulfametoxazol			
	(**) Esther Damiani	AMP: Ampicilina			
	(**) Carmen Revollo	CIP: Ciprofloxacina			
		CTX: Cefotaxima			
		CLR: Cloramfenicol			

With regard to emerging microorganisms in foods, there are now the bacteriological techniques used by the National Reference Laboratory to investigate *Yersinia enterocolitica* and *Escherichia coli* 0157:H7.

### PARAGUAY

Paraguay has several official institutions responsible for food control: the Ministry of Public Health and Social Welfare, through the National Institute of Food and Nutrition; the Ministry of Agriculture and Livestock; the Ministry of Industry and Trade; the National Institute of Technology and Standardization; the Municipality of Asunción and other town councils/local governments in their respective areas of competence.

The National Institute of Food and Nutrition of the Ministry of Public Health and Social Welfare conducts sanitary and hygiene inspections and gathers food samples to check quality in the country's establishments that process, sell, store and/or handle food.

The Municipality of Asunción carries out the same work as the National Institute of Food and Nutrition in the capital.

The Ministry of Agriculture and Livestock is responsible for applying programmes of inspection and application of good manufacturing practices in refrigeration plants, the national programme to control residues in animal-based products and the national plan of pathogen reduction (*E.coli* 0157 H7, *Salmonella* sp) in refrigeration plants.

There is also a programme of surveillance of food-borne disease, jointly involving the National Institute of Food and Nutrition (Ministry of Public Health and Social Welfare), the Ministry of Agriculture and Livestock, the National Institute of Technology and Standardization and the Municipality of Asunción in their respective areas of competence to control of food-borne disease. (Ministry of Public Health and Social Welfare Resolution N° 479/95).

The National Institute of Technology and Standardization provides technical support to help the control agencies carry out their inspection activities (advisory and other services of technical experts).

## URUGUAY

Uruguay believes it would be very useful if, under Agenda Item 9, the CCLAC could examine the corresponding activities of the Committee on General Principles with regard to: a) the proposed draft on the practical application of risk analysis; b) the "other legitimate factors". Uruguay wishes to make the following comments in this connection:

### **a) Proposed Draft on Risk Analysis:**

At its 22<sup>nd</sup> Session, the Codex Alimentarius Commission instructed the Codex Committee on General Principles to draw up principles and guidelines for risk analysis in the work of Codex. However, the proposed text - as it now stands - extends the scope of application of the principles beyond the work of Codex to include that of Governments.

This makes it difficult to achieve a coherent and useful text, especially as regards "Risk Management", as the terms of reference and responsibilities of risk managers, in the two cases, are different. Uruguay therefore considers that, **in accordance with the Commission's instructions, the scope of the proposed draft should be limited in future to the work of Codex.**

**Paragraphs 34 and 35 should therefore be removed as they refer to situations that need to be resolved through provisional precautionary measures, specifically at national level.** Such measures are currently governed by Article 5.7 of the Agreement on the Application of Sanitary and Phytosanitary Measures (SPS).

The adoption of **precautionary measures** is not within the specific remit of Codex, whose work is based on solid scientific evidence. In the absence of such evidence, Codex refrains from adopting standards or proposing other recommendations to improve the situation (such as codes of practice). This policy has ensured that Codex standards are universally accepted and has resulted in its 'reference body' status from the World Trade Organization. **Uruguay maintains that this form of operation should remain unchanged.**

Reference to **precaution** as an essential element in Codex risk analysis is adequately and sufficiently expressed in paragraph 5 of the section on risk analysis - general considerations, and reflects the general consensus on its importance in risk management and evaluation.

### **b) The "other legitimate factors"**

The elaboration of guidelines in this connection could help avoid many unjustified barriers to trade. The "other legitimate factors" considered in the work of Codex should therefore refer to issues that are universally accepted. More specifically, it should be mentioned that societal options (consumer preferences, philosophical, religious and other opinions) can be covered by national regulations, as appropriate, but not by international standards.