

# 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 2**

**CX/MPH 03/2  
January 2003**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON MEAT AND POULTRY HYGIENE**

**Ninth Session**

**Wellington, New Zealand, 17-21 February 2003**

### **MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES**

#### **CONSIDERATION OF THE DRAFT STRATEGIC FRAMEWORK, PROPOSED DRAFT MEDIUM PLAN 2003-2007 AND THE CHAIRPERSON'S ACTION PLAN**

1. The 50<sup>th</sup> Session (June 2002) of the Executive Committee of the Codex Alimentarius Commission<sup>1</sup> considered the Draft Medium-Term Plan and agreed that it should be revised by the Codex Secretariat in the light of the comments made at the Session and subsequently circulated for consideration by the Regional Committees and for further consideration by the next (regular) session of the Executive Committee and the Codex Alimentarius Commission, to be held in 2003. The Executive Committee noted that as a result of the Codex Evaluation, further changes might be required to the Draft Medium Term Plan and re-emphasized that the Plan should be flexible enough to allow the introduction of new activities during its operational period.

#### **RISK ANALYSIS POLICIES OF THE CODEX ALIMENTARIUS COMMISSION**

2. The 17<sup>th</sup> Session of the Codex Committee on General Principles<sup>2</sup> (CCGP) (April 2002) agreed to advance the text of the *Proposed Draft Working Principles for Risk Analysis in the Framework of the Codex Alimentarius* to Step 5 for consideration by the 50<sup>th</sup> Session of the Executive Committee. It noted that, when finalised, this text would be included in the Procedural manual as general Guidance to the Commission and its subsidiary bodies.

3. The 17<sup>th</sup> CCGP also agreed to undertake new work on the elaboration of proposed Draft Working Principles for Risk Analysis intended for Governments.

4. The 50<sup>th</sup> Session (June 2002) of the Executive Committee<sup>3</sup> considered the Proposed Draft Working Principle that had been submitted for preliminary adoption at Step 5 and advanced it at Step 6. The Executive Committee also approved as new work the elaboration of Proposed Draft Working Principles for Risk Analysis intended for governments, as proposed by the CCGP.

5. The 34<sup>th</sup> Session of the Codex Committee on Pesticide Residues<sup>4</sup> (CCPR) (May 2002) noted that the Action Plan for Risk Analysis in the Codex System adopted by the Commission in 1997 foresaw that once the Codex-wide Working Principles had been adopted, relevant Codex Committees would be requested to develop their own specific guidelines for risk analysis for incorporation into the Procedural Manual. It was also noted that some Codex Committees had begun work in this regard. The Committee therefore welcomed the offer of the Codex Secretariat to recruit a Consultant to prepare a document outlining the risk analysis policies used in establishing Codex Maximum Residue Limits for Pesticides. It agreed that this matter should be discussed at the Committee's next Session.

<sup>1</sup> ALINORM 03/3A, paras. 32-61

<sup>2</sup> ALINORM 03/33 paras. 63-72

<sup>3</sup> ALINORM 03/3A, paras. 64 and 71

<sup>4</sup> ALINORM 03/24, para. 47

**CONSIDERATION OF PROPOSED DRAFT STANDARDS AND RELATED TEXTS AT STEP 5**

6. The 50<sup>th</sup> Session of the Executive Committee<sup>5</sup> considered the Proposed Draft Standards and Related Texts that had been submitted for preliminary adoption at Step 5. In this regard, the Executive Committee noted that when it was considering the adoption of Codex texts the following decision of the 24<sup>th</sup> Session of the Codex Alimentarius should be taken into account, namely:

“When there is evidence that a risk to human health exists but scientific data are insufficient or incomplete, the Commission should not proceed to elaborate a standard but should consider elaborating a related text, such as a code of practice, provided that such a text would be supported by the available scientific evidence”.

7. The Executive Committee noted however that there was no guidance on how to interpret or apply this principle, especially in the establishment of maximum residue limits for veterinary drug residues and pesticides and also for microbiological contamination.

8. The Executive Committee<sup>6</sup> adopted at Step 5 and advanced to Step 6 the proposed draft General Principles of Meat Hygiene, as proposed.

**CONSIDERATION OF NEW WORK PROPOSALS**

9. The 50<sup>th</sup> Session of the Executive Committee<sup>7</sup> (June 2002) noted the progress report provided by the Committee on Meat and Poultry Hygiene and especially that the Committee had circulated for comments at Step 3 the proposed Draft Code of Practice for Fresh Meat. The Executive Committee noted that although the addition of appendices to a code under development did not generally require approval as new work, the Committee on Meat and Poultry Hygiene had sought such approval in view of the substantial work involved and in order to expedite the elaboration process in the Committee. The Executive Committee therefore approved as new work the elaboration of the following Appendices to be included in the Code:

- Principles and Guidelines for establishing risk-based ante- and post-mortem inspection systems for particular slaughter populations;
- Principles and Guidelines on systems for microbiological process control for meat, including establishment of performance parameters for outcomes of process control and implementation of national microbiological databases.

10. The Executive Committee also approved as new work the extension of the Scope of the Proposed Draft Code of Practice for Fresh Meat to include provisions for the hygiene of processed meat.

**PROPOSED DRAFT CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN FOODS<sup>8</sup>**

11. The 50<sup>th</sup> Session of the Executive Committee<sup>9</sup> noted that the Committee on Meat and Poultry Hygiene had agreed that specific inputs on the Proposed Draft Code should be submitted directly to the Committee on Food Hygiene. The Committee on Fish and Fishery Products had agreed that the provisions of the Code were applicable to the Draft Code of Practice for Fish and Fishery Products and that the text could be recommended for adoption at Step 5 (ALINORM 03/18, para. 9).

12. The Member from Asia reiterated the concerns expressed at the 24<sup>th</sup> Session of the Commission concerning the initial draft of the Code developed by the IIR, especially as some provisions in the Code were too restrictive and would cause difficulties in developing countries; further elaboration of the Code should therefore take these aspects into account. The Executive Committee noted that the Code was now under consideration in the Step Procedure and that member countries had the opportunity to comment and propose amendments as required in the framework of the Committees concerned.

<sup>5</sup> ALINORM 03/3A, paras. 69-70

<sup>6</sup> ALINORM 03/3A, para. 71 and Appendix II

<sup>7</sup> ALINORM 03/3A, paras 84-85 and Appendix III.

<sup>8</sup> ALINORM 01/27, Addendum 1

<sup>9</sup> ALINORM 03/3A, paras 81-83

13. The Executive Committee recalled that the Proposed Draft Code was not only a code of hygienic practice addressing food safety issues, but a code of practice that covered also essential quality aspects and product stability. It encouraged other concerned Committees to provide concrete input to the development of the Code and in particular the Committee on Processed Fruits and Vegetables.

14. The 21<sup>st</sup> Session of the Committee on Processed Fruits and Vegetables<sup>10</sup> (CCPFV) had a discussion on the appropriateness to recommend the Code for adoption at Step 5 and further consideration by the Codex Committee on Food Hygiene (CCFH). The Committee could not reach consensus on how to proceed further with the consideration of the Code. It therefore agreed to seek the advice of the Commission as to the best way to consider this Code taking into account the relevance of the quality provisions for the processed fruit and vegetable sector, in particular for developing countries.

#### **NAME AND TERMS OF REFERENCE OF THE REACTIVATED CODEX COMMITTEE ON MEAT HYGIENE**

15. The 17<sup>th</sup> Session of the Codex Committee on General Principles<sup>11</sup> (CCGP) (April 2002) endorsed the proposal of the Committee on Meat and Poultry Hygiene to amend its name to “Committee on Meat Hygiene” and to amend its Terms of Reference as follows: “To elaborate world-wide standards and/or codes of practice as appropriate for meat hygiene”.

#### **CODEX *AD-HOC* INTERGOVERNMENTAL TASK FORCE ON ANIMAL FEEDING**

16. The 3<sup>rd</sup> Session of the Codex *Ad-hoc* Intergovernmental Task Force on Animal Feeding<sup>12</sup> (June 2002) considered the draft Code of Practice on Good Animal Feeding in its entirety and reviewed in detail its text. The Task Force generally agreed that considerable progress had been made on the draft Code during its third meeting as it reached consensus on the revision of the greater part of the text. Due to time constraints, the Task Force could not complete the detailed revision of the last two sections of the code on “On-farm production and use of feedingstuffs” and “Methods of analysis and sampling” for which it formulated only general comments.

17. The Task Force agreed to attach the revised draft Code to the report of the session with the expectation of finalising the text at its next meeting (March 2003) with a view to its final adoption by the Codex Alimentarius Commission in 2003. It was also agreed that a Drafting Group would revise the two sections that were not considered in detail, for consideration at its next session.

#### **PROPOSED DRAFT GUIDELINES FOR THE UTILIZATION AND PROMOTION OF QUALITY ASSURANCE SYSTEMS TO MEET REQUIREMENTS IN RELATION TO FOOD**

18. The 11<sup>th</sup> Session of the Codex Committee on Food Import and Export Inspection and Certification Systems<sup>13</sup> (CCFICS) (December 2002) considered the recommendations contained in the CX/FICS 02/11/4 and in particular the need for CCFICS to further advance the Proposed Draft Principles within the Codex Step Procedure and to resume the work on the development of detailed guidelines. Notwithstanding the mandate of the CCFICS to elaborate on quality assurance systems, it was noted that these programs were intended for voluntary application only. It was stated that Codex texts on General Principles of Food Hygiene and HACCP provided adequate guidance to ensure the safety of food products and that existing Codex texts developed by CCFICS, such as Principles for Food Import and Export Inspection and Certification (CAC/GL 20-1995), Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems (CAC/GL 26-1997) provided adequate guidance on quality assurance. The Committee therefore agreed that the CCFICS should discontinue work on these Guidelines.

---

<sup>10</sup> ALINORM 03/27, paras . 75-88

<sup>11</sup> ALINORM 03/33, para. 14

<sup>12</sup> ALINORM 03/38

<sup>13</sup> ALINORM 03/30A, paras. 17-20