



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

Fifty-fourth Session

Nairobi, Kenya

11 - 15 March 2024

#### Proposed draft revision on the Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic *Vibrio* Species in Seafood (CXG 73-2010) at Step 4

Comments of Argentina, Singapore and Thailand

#### Argentina

Argentina agradece al Grupo de Trabajo Electrónico presidido por Japón y copresidido por Chile el trabajo realizado y la oportunidad de realizar comentarios.

#### Comentarios específicos

#### **SECCIÓN XI – CRITERIOS DE ANÁLISIS DE LABORATORIO PARA LA DETECCIÓN Y RECuento DE *VIBRIO* SPP. PATÓGENOS**

109. Los métodos de análisis incluyen el cultivo directo, el enriquecimiento selectivo, el ensayo del número más probable (NMP), el ensayo de hibridación en placa, la PCR convencional, la PCR cuantitativa, el ensayo de amplificación isotérmica mediada por bucle, etc. Se han proporcionado orientaciones útiles para la selección del método analítico adecuado en función del posible uso final de los datos obtenidos. **Una lista de los métodos microbiológicos y moleculares comúnmente utilizados en el aislamiento y la caracterización de *Vibrio parahaemolyticus* y *Vibrio vulnificus* puede consultarse en INFORME DE LA REUNIÓN DE LA SERIE 35 DE EVALUACIÓN DEL RIESGO MICROBIOLÓGICO (\*)**

**(\*) FAO/OMS, 2020- Avances científicos y herramientas de evaluación de riesgos para *Vibrio parahaemolyticus* y *V. vulnificus* asociados a los mariscos. SERIE 35 DE EVALUACIÓN DE RIESGOS MICROBIOLÓGICOS INFORME DE LA REUNIÓN – (Sección 3.5)**

#### Singapore

Singapore thanks Japan and Chile for summarizing and revising the Guidelines (Appendix I), considering the feedback from EWG members received during the August 2023 eWG session.

#### Specific Comments to Agenda 7 CX/FH24/54/8 Appendix I:

*Paragraph 2:* Singapore supports the Chair's proposal to include ten *Vibrio* species.

*Paragraph 4:* Singapore agrees with Chair's proposal to maintain the statement (i.e. therefore all strains should be considered virulent).

*Paragraph 6:* Singapore agrees to maintain that *V. parahaemolyticus*, *V. vulnificus* and *V. cholerae* as the major pathogenic species of *Vibrio*.

*Paragraph 12:* Singapore agrees to retain the examples provided, which have now been organized into categories including finfish, bivalve molluscs, crustaceans, cephalopods, echinoderms, and seaweed.

*Paragraph 16:* Singapore agrees to Chair's proposal to include the sentences i.e., A strong association has been observed between continuous changes in environmental and climate-related factors, particularly water temperature and salinity, and cholera infections. However, there are several complex and multifaceted epidemiological factors that are often associated with these factors.

## Thailand

Thailand appreciates Japan and Chile as the EWG Chair and Co-Chairs for preparing the Draft Revision, and would like to provide the comment to the main text as follows:

### 1. Introduction

In Paragraph 2, Thailand agrees with the inclusion of *V. mimicus* to the list of pathogenic *Vibrio* spp. Also, we would like to correct the spelling of scientific name of *Vibrio* spp. as follows;

- *V. alginolyticus*
- *V. cholerae*
- *V. fluvialis*

**Rationale:** Editorial

### 2.3 Definition

Definition of 'Clean water' should be amended as follows;

"Water that does not meet the criteria for potable water but **does not compromise the safety of the food in the context of its use.** ~~from any source where harmful microbiological contamination, substances and/or toxic plankton are not present in such quantities that may affect the safety of fish, shellfish and their products intended for human consumption.~~"

**Rationale:** The definition of 'clean water' should be in accordance with the Guidelines for the Safe Use and Reuse of Water in Food Production and Processing which has already been adopted by CAC46.

### 4.4.5 Temperature

In paragraph 63, Thailand agrees with the revised temperature from 10 °C or lower to 5°C or lower.

**Rationale:** Control of the product temperature to prevent/minimize growth of *Vibrio* spp. is commonly used at the processing establishment.