

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda item 8

CX/FH 24/54/9 Add.1
February 2024

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Fifty-fourth Session

Nairobi, Kenya

11 - 15 March 2024

PROPOSED DRAFT GUIDELINES FOR FOOD HYGIENE CONTROL MEASURES IN TRADITIONAL MARKETS FOR FOOD

Comments in reply to CL 2024/11/FH

*Comments of Australia, Canada, Colombia, Ecuador, European Union, Iraq, Japan, Malaysia,
New Zealand, Peru, Thailand, Togo, Uganda, United Arab Emirates, Uruguay,
and Centre for Climate Change and Environmental Studies, ICUMSA, World Food Programme*

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2024/11/FH issued in January 2024. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the appendix

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

GENERAL COMMENTS

COMMENT	MEMBER / OBSERVER
Australia thanks Kenya, Bolivia and Nigeria for preparing paper CX/FH 24/54/9 presenting for comment a proposed draft Guidelines for food hygiene control measures in traditional markets for food.	Australia
<p>Questions for Members (para 8 and 10 of CX/FH 24/54/9):</p> <p>The EWG is requesting the views of Members and Observers on the following issues for further consideration by CCFH54:</p> <ul style="list-style-type: none"> • Whether the title should be retained as “Guidelines for food hygiene control measures in traditional markets for food ”or changed to “Guidelines for hygiene control measures in traditional markets for food”: General comment: Canada is of the view that both proposed titles are acceptable. Alternatively, a third option could be: "Guidelines for food hygiene control measures in traditional food markets". However, this would require changes throughout the document to include traditional food markets instead of traditional markets for food. • Whether this set of guidelines should adopt a guidelines structure, CoP structure, or the proposed unique structure; General comment: Canada is of the view that the proposed unique structure is acceptable. • Whether the structure and headings capture all the key issues to be addressed; General comment: Canada is of the view that the structure and headings seem to capture the key issues to be addressed. • Whether there are any other issues to be covered by the guidelines ;and General comment: Canada is of the view that the main issues seem to be covered by the guidelines. • Considering the request of CAC46 to carefully consider the relationship between these guidelines and the existing four regional Guidelines/Codes of Hygienic Practice related to street food (e.g.,CXG 22R-1997, CXC 43R-1995, CXC 71R-2013, CXC 76R-2017), whether these guidelines might be considered as complementary to or replacement for those existing texts. General comment: Canada is of the view that the existing four regional documents seem to be complimentary. Overall, the street food guidelines seem to be more specific than the traditional market guidelines. 	Canada
<p>The European Union and its Member States (EUMS) would like to thank and congratulate Kenya, Bolivia and Nigeria for the drafting of the Guidelines for Food Hygiene Control Measures in Traditional Markets for Food. The EUMS generally support the draft, subject to the considerations of the comments made below and the outcome of the discussions at CCFH54.</p> <p>As a general comment, the EUMS propose that traditional markets should either ban the sale of bush meat entirely or, if a complete ban is not feasible, restrict the sale and handling of bush meat to specific areas within the market. This approach aims to minimize any direct or indirect contact between bush meat and other food items. The recommendation aligns with the existing guidelines under section 4.2.3, which mandate the separation of critical areas for handling raw meat, fish, and poultry. The EUMS suggest extending these requirements to ensure that bush meat is separated even from these critical areas. Rationale:</p> <p>1. Legitimization Concerns: There is a concern that including bush meat in official documentation might unintentionally endorse its use</p>	European Union

<p>as a food item. This recognition could hinder local authorities' attempts to limit the trade of bush meat, as it may be perceived as an official acceptance of its consumption.</p> <p>2. Health Risks: Bush meat poses significant health risks, including the transmission of zoonotic diseases and the potential for global pandemics. Handling, distributing, and consuming bush meat inherently carries high infection risks, not only to local consumers but also on a global scale.</p> <p>3. Limited Control Measures: There are few effective measures to control the risks associated with bush meat. A complete ban or strict regulation in traditional markets is deemed necessary to mitigate these risks effectively.</p> <p>In reply to the specific recommendation made by the electronic working group, the EUMS:</p> <ul style="list-style-type: none"> - consider that the title can be changed into "Guidelines for Food Hygiene Control Measures in Traditional Markets for Food" since the original title contains some duplication of wording; - prefer that the guidelines should follow the normal structure of guidelines. The EUMS are open to a unique structure if this can be thoroughly justified; - believe that the structure (subject to the comments on the previous question) and headings capture all the key issues to be addressed; - if not proposed to ban, consider that some specific recommendations could be added related to the control of zoonoses from bush meat, which are often presented for sale at traditional markets; - believe that it is the responsibility of regional committees to consider if a revision/deletion of regional Guidelines/codes of Hygienic Practice related to street food, is appropriate, once these draft Guidelines have been adopted. 	
Agree with Guidelines	Iraq
Malaysia would like to thank the Electronic Working Group chaired by Kenya and co-chaired by Bolivia and Nigeria for preparing the Proposed Draft Guidelines for Food Hygiene Control Measures in Traditional Markets for Food and also appreciates the opportunity to provide comments on the draft guidelines.	Malaysia
Dans le but de contribuer à l'élaboration du document, nous pensons qu'on pourrait créer une section pour la gestion des matières premières et aborder les aspects concernant les produits périmés entre autres	Togo
<p>Regarding the issues raised by the EWG in CX/FH 24/54/9, section for summary of discussion:</p> <p>Para 8, bullet 2, Uganda supports that the guidelines should be adopt a guideline structure given its structure; bullet 3, Uganda notices that the structure captures all the key issues,</p> <p>bullet 5, Uganda proposes that the guidelines be used in conjunction with the other four regional Guidelines/Codes of Hygienic Practice related to street food (e.g., CXG 22R-1997, CXC 43R-1995, CXC 71R-2013, CXC 76R-2017) and the document can be advanced in the Codex text steps</p>	Uganda
<p>Uruguay considera que este sería el título adecuado para el documento es : "Directrices para las medidas de control de la higiene de los alimentos en los mercados tradicionales de alimentos".</p> <p>Considera que debería seguir la estructura del Código de prácticas de acuerdo al CXC1-1969 Rev 2022.</p> <p>Entiende que faltan puntos a abordar y el orden debe readecuarse de acuerdo al CXC1-1969-Rev 2022.</p> <p>Uruguay considera que estas directrices deberían ser sustitutivas, considerando las particularidades de cada región.</p> <p>Respecto a las Conclusiones entiende que para poder hacer avanzar el documento se debe regularizar la estructura de tal forma de contemplar los puntos de acuerdo al CXC1-1969- Rev 2022</p>	Uruguay

Okay	Centre For Climate Change and Environmental Studies
<p>The United Nations World Food Programme (WFP) is the world's largest humanitarian organization, saving lives in emergencies and using food assistance to build a pathway to peace, stability and prosperity for people recovering from conflict, disasters and the impact of climate change, working in more than 100 countries.</p> <p>WFP appreciates the concrete steps taken by the EWG to develop this guidance and strongly believes that these efforts will help to significantly reduce consumers' exposure to food safety risks within traditional markets.</p> <p>WFP respectfully offers the following recommendations for EWG's consideration, drawing upon our experience in the traditional market. We appreciate the opportunity to share insights.</p>	World Food Programme

SPECIFIC COMMENTS

Questions outlined in paragraph 8 of CX/FH 24/54/9	
Se considera que el título más adecuado corresponde a: Guidelines for hygiene control measures in traditional markets for food” como aparece en la primera hoja del documento, sin embargo, en la página 3 donde empieza el Appendix I aún dice: GUIDELINES FOR FOOD HYGIENE CONTROL MEASURES IN TRADITIONAL MARKETS FOR FOOD.	Colombia
Japan supports retaining "food hygiene control measures" in the title to clarify the scope of this draft document.	Japan
With regards to the title of the guidelines, Malaysia is of the view that it should be retained as “Guidelines for Food Hygiene Control Measures in Traditional Markets for Food” as this guidelines provide guidance on the development and/or implementation of food safety measures in traditional markets. Malaysia prefers that this set of guidelines should be adopted as a guideline structure and should be considered as complementary to the existing four regional Guidelines / Code of Hygienic Practice related to street food (e.g., CXG 22R-1997, CXC 43R-1995, CXC 71R-2013, CXC 76R-2017), and not for replacement for those existing texts	Malaysia
Whether the title should be retained as “Guidelines for food hygiene control measures in traditional markets for food” or changed to “Guidelines for hygiene control measures in traditional markets for food” Reason: No preference – anticipate there would have been discussion on the merits of either.	New Zealand
Perú considera el título se cambie por: "Directrices para las medidas de control de la higiene en los mercados tradicionales de alimentos". En razón que el título comprendería y sería concordante con el contenido del Anteproyecto de Directriz propuesta, ya que no solo es el control de higiene de los alimentos, sino también, considera condiciones y requisitos que debe reunir la ubicación, diseño, estructuras, preparación de alimentos, entre otros, de un mercado tradicional.	Peru
GUIDELINES FOR FOOD-HYGIENE CONTROL MEASURES IN TRADITIONAL <u>FOOD</u> MARKETS FOR FOOD Thank you for the chance to comment on the Draft. Thailand would like to provide response to the questions from the EWG and some specific comments as follows: 1. Whether the title should be retained as Guidelines for food hygiene control measures in traditional markets for food or changed to Guidelines for hygiene control measures in traditional markets for food We agree with the proposed change at the beginning of the title to Guidelines for hygiene control measures in traditional markets for food. However, we would like to propose further amendment to the title as above: Rationale: The term ‘traditional food markets’ is widely used, especially, by WHO in providing guidance for risk mitigation in traditional food markets. 2. Whether this set of guideline s should adopt a guidelines structure, CoP structure or the proposed unique structure The structure of the Draft can be either guidelines or CoP. However, we would like to emphasize that the detail in the text should be flexible and non-prescriptive in order to accommodate the practices of different regions around the world.	Thailand

<p>We still find that the text in CX/FH 24/54/9 provides very prescriptive requirements which might not be practical for those small Food business operators (FBOs) in traditional food markets. We are of the opinion that the text in the Guidelines should be written in an objective driven style to give flexibility to the FBOs and the competent authorities during implementation. Furthermore, large part of the text provides more detail than those specified in General Principles of Food Hygiene (CXC1-1969), for example Sections 6.4.4, 6.4.5 under Section 6 Location, Design, Layout, and Structures, Sections 7.4.8, 7.4.9 under Section 7 Food preparation and Sections 8.1.4, 8.1.5, and 8.3.1 under Section 8 Consumers.</p> <p>3. Considering the request of CAC46 to carefully consider the relationship between these guidelines and the existing four regional Guidelines /Codes of Hygienic Practice related to street food (e.g. CXG 22R 1997, CXC 43R 1995, CXC 71R 201 3, CXC 76R 2017)), whether these guidelines might be considered as complementary to or replacement for those existing texts</p> <p>We are of the opinion that the text should be used in conjunction with the existing regional texts.</p> <p>Rationale: FBOs in traditional markets in different regions have different practices which may affect the implementation. Different regions should be able to have their own specific guidance which is appropriate for the use of the local FBOs and competent authority.</p> <p>The risk, posed by hazards from consuming the food from traditional markets should be managed on a regional basis. The existing regional texts should not be revoked after completing this work. As international and regional texts can be co-existed, careful consideration should be taken during drafting process to avoid repetition or contradiction which might cause confusion for both competent authorities and FBOs.</p>	
<p>Uganda supports this second option of the draft standard “Guidelines for hygiene control measures in traditional markets for food”</p> <p>Rationale: The choice for option 2 was made since there is no need to repeat the word "food" in the title as it occurs in the first option since hygiene guidelines are the same.</p>	Uganda
<p>WFP suggests to replace "food hygiene control measures" with "hygiene control measures" to make these guidelines more inclusive of personnel and site hygiene which would impact food hygiene.</p>	World Food Programme
<p>Australia provides the following responses to the questions raised: Whether the title should be retained as “Guidelines for food hygiene control measures in traditional markets for food” or changed to “Guidelines for hygiene control measures in traditional markets for food” Response: Australia supports a change to the title to read “Guidelines for hygiene control measures in traditional markets for food”</p> <p>Whether this set of guidelines should adopt a guidelines structure, CoP structure, or the proposed unique structure; Response: Australia supports retaining the proposed unique structure given the purpose of this guidance is to deal with domestic food safety management unique to these traditional markets.</p> <p>Whether the structure and headings capture all the key issues to be addressed; Response: Australia has no additional headings to suggest.</p> <p>Whether there are any other issues to be covered by the guidelines; and Response: No additional issues</p> <p>Considering the request of CAC46 to carefully consider the relationship between these guidelines and the existing four regional Guidelines/Codes of Hygienic Practice related to street food (e.g., CXG 22R-1997, CXC 43R-1995, CXC 71R-2013, CXC 76R-2017), whether these guidelines might be considered as complementary to or replacement for those existing texts.</p>	Australia

<p>Response: Unless there is good reason to retain the existing regional guidelines, Australia would support replacement of those existing texts with this new text.</p> <p>Can the document be advanced in the Codex step process? Response: Australia would support advancing this text in the Codex step process.</p>	
<p>2. Whether this set of guidelines should adopt a guidelines structure, CoP structure, or the proposed unique structure;</p> <p>Parece adecuado adoptar una estructura de directrices.</p>	Colombia
<p>Los mercados tradicionales de alimentos...</p> <p>3. Whether the structure and headings capture all the key issues to be addressed;</p> <p>El texto presentado abarca los temas claves con una secuencia lógica y de manera comprensible.</p>	Colombia
<p>Questions:</p> <p>* Whether this set of guidelines should adopt a guidelines structure, CoP structure, or the proposed unique structure; Reason: No preference; although whichever structure is determined suggest where there are particular responsibilities these are clearly identified.</p> <p>* Whether the structure and headings capture all the key issues to be addressed Reason: The topics covered generally offer guidance that could be applied to a range of food market and ancillary activities.</p> <p>* Whether there are any other issues to be covered by the guidelines Reason: Some aspects provide information on why the particular controls are necessary, which is helpful/educative to anyone reading the guidelines who does not have general food safety knowledge. Wherever possible it is suggested the 'why' is included.</p> <p>* Considering the request of CAC46 to carefully consider the relationship between these guidelines and the existing four regional Guidelines/Codes of Hygienic Practice related to street food (e.g., CXG 22R-1997, CXC 43R-1995, CXC 71R-2013, CXC 76R-2017), whether these guidelines might be considered as complementary to or replacement for those existing texts. Reason: I would suggest commentary on the relationship between the documents would best be provided by those countries currently utilising the Regional Guides and would have a better understanding of how their guidelines may 'fit' with this draft.</p>	New Zealand
<p>Traditional markets...</p> <p>Include temporary community engagements such as productive familie</p>	United Arab Emirates
<p>5. Considering the request of CAC46 to carefully consider the relationship between these guidelines and the existing four regional Guidelines/Codes of Hygienic Practice related to street food (e.g., CXG 22R-1997, CXC 43R-1995, CXC 71R-2013, CXC 76R-2017), whether these guidelines might be considered as complementary to or replacement for those existing texts.</p> <p>Deben ser consideradas como complementarias, por tanto, deben estar alineadas.</p>	Colombia

SECTION 1 – OBJECTIVES	
Estas directrices tienen por objeto proporcionar orientación para la elaboración y aplicación de políticas y reglamentos políticas que aseguren que los mercados tradicionales de alimentos se diseñen y gestionen eficazmente para promover la inocuidad de los alimentos. Uruguay considera que debería no incluir la palabra "reglamentos".	Uruguay
SECTION 2 – SCOPE AND USE	
2.1 Scope	
The EUMS agree that markets only selling live animals are excluded from the scope of these guidelines. However, to our knowledge traditional food markets may also sell live animals which may present an important risk of contamination of food. It therefore seems relevant to include in the guidelines recommendations to avoid such contamination (e.g. separation of vending areas). This could be done in para 4.2.3.	European Union
Malaysia is of the view that the scope of this proposed draft guideline does not reflex the context of traditional markets in the previous agreed project document which targeting consumers to purchase fresh food for home preparation and street-vended prepared foods. The scope proposed which comprise both raw and ready-to-eat food are broader than the existing four regional Guidelines / Code of Hygienic Practice that cover street-vended foods for immediate consumption only	Malaysia
These guidelines provide guidance ... Requires consideration if meat and poultry are sold raw	United Arab Emirates
Las presentes directrices proporcionan orientación ... Uruguay considera que esta oración no correspondería al ámbito de aplicación. Entiende que se debería incluir en esta sección, los mercados definidos en la introducción: mayoristas, minoristas y consumidores de alimentos que vendan y compren alimentos para su consumo directo, preparación y otros usos.	Uruguay
These guidelines provide guidance ... WFP advises the inclusion of live fish within the application scope of the guidelines, as traditional markets often sell live fish in water, crabs, crustaceans, lobsters.	World Food Programme
2.2 Use	
2.2 Use These guidelines are intended for use by competent authorities and other stakeholders in the development and/or implementation of food safety <u>control</u> measures in traditional markets for food where:	Canada
2.2.1 Section numbering should be used for headings or sub-headings not for paragraphs throughout the document. For example here, keep 2.2 but delete 2.2.1-2.2.4.	Canada
2.2.1 Government stakeholders have an overall responsibility to ensure compliance with <u>decide how</u> this guideline, the adequacy of the large physical structures, infrastructure and community services to the market, guideline is applied in <u>regulations, in</u> coordination with the market authorities where they exist.	Japan

Amended for consistency with the General Principle for Food Hygiene (CXC1-1969). It is suggested that competent authorities introduce regulations consistent with codex texts and adopt its own level of protection.	
2.2.1 Government stakeholders-Competent authorities have an overall responsibility to ensure compliance with this guideline, the adequacy of the large physical structures, infrastructure and community services to the market, in coordination with the market authorities where they exist. Should be "competent authorities", aligning with the definitions.	Japan
2.2.1 Uruguay considera que las autoridades gubernamentales tiene la potestad de seguir o no las recomendaciones contenidas en estas directrices	Uruguay
2.2.2 WFP suggests to expand "to provide food" into "to handle and provide" food. The amendment can emphasize the importance of good handling and storage practices. Some vendors may have a clean shop front, however the storage area may not be well managed, hygienic or it can promote an environment of contamination. WFP suggests to integrate the clause with "FBOs should also ensure that consumers have the necessary means to apply appropriate hygiene measures (e.g. hand washing facilities for hand-held street food, etc.)".	World Food Programme
2.2.3 Either this part can be removed or rephrased to provide awareness advice to the cons	United Arab Emirates
2.2.4 Las presentes Directrices se pueden-deberían utilizar juntamente con los textos pertinentes del Codex, entre otros, los <i>Principios generales de higiene de los alimentos</i> (CXC 1-1969). Se sugiere cambio de termino por el significado.	Uruguay
SECTION 3 - TERMS AND DEFINITIONS	
SECTION 3 - TERMS AND DEFINITIONS Suggest simpler wording.	Canada
The EUMS propose to delete the definition of "food vendor" and use FBO throughout the draft. Rationale: The definition of food business operator features in the general principles of hygiene and is universally understood. The inclusion of an additional definition of 'food vendor' is unnecessary as these are also covered by the definition of FBO.	European Union
Uruguay sugiere incluir la definición de alimentos y referenciarlo al documento Codex correspondiente. No se encontró en el CXC1-1969-Rev 2022,. Si aparece en el documento NORMA GENERAL PARA EL ETIQUETADO DE LOS ALIMENTOS PREENVASADOS CXS1-1985.	Uruguay
Competent authority: Generally, definitions that are available in other Codex texts would be referenced and additional definitions specific to these guidelines would be included, where necessary. Is there a reason for adding definitions from the GPFH (CXC 1-1969) or other codex text directly in these guidelines?	Canada
Autoridad competente: Uruguay consulta si la referencia a las normas referenciadas se mantendrán en el documento final	Uruguay
Calidad alimentaria: Uruguay entiende que esta definición no está clara	Uruguay
Vendedores de alimentos: Se refiere a quienes venden alimentos y-bebidas en un mercado tradicional de alimentos. Uruguay entiende que se debería eliminar la palabra" bebidas" ya que estas están incluidas en la definición de alimentos	Uruguay

<p>Alimento perecedero: Alimento-Son los alimentos que está expuesto a una rápida descomposiciónse alteran fácilmente, deterioro o proliferación de microorganismos, con o sin producción de toxinas o metabolitos, cuando no a menos que se mantiene en las condiciones necesarias sometan a un procesamiento de conservación o almacenamiento (por especiales. No se mantienen por un tiempo superior a varios días o algunas semanas. Incluye por ejemplo, la leche, los productos lácteos, los huevos, la carne, las aves de corral o el pescado, entre otros)-otros. (CXC 76R-2017).</p>	Uruguay
<p>Traditional markets for food: Malaysia proposed that the definition of “traditional markets for food” should be more specific and precise, and the content of proposed draft guidelines should be in-line and not beyond what is meant by traditional markets for food. The broader coverage will create difficulties on determining which type of markets to be categorised as traditional markets.</p>	Malaysia
<p>SECTION 4 – GENERAL REQUIREMENTS</p>	
<p>4.1 Policies, Rules, and Regulations</p>	
<p>4.1 Policies, Rules, and Regulations For consistency with Section 1 - Objectives.</p>	Canada
<p>4.1 Políticas, normas y reglamentos Uruguay considera que este punto no forma parte de la estructura de los principios generales (CXC 1-1969, Rev 2022) Así mismo, Uruguay entiende que los diferentes items de la Sección se deberían incluir como recomendaciones a tener en cuenta por las Autoridades competentes y/o autoridades del mercado</p>	Uruguay
<p>4.1 Policies, Rules, and Regulations Font size is diferent to previous section and error continues for following two sections, then 4.15, 4.17 to 4.10.</p>	ICUMSA
<p>4.1.1 Appropriate rules-policies and regulations should be formulated and implemented with the aim of guiding operations to ensure food safety during food purchase, preparation, processing, storage, packaging, and consumption. Such requirements should be elaborated either separately or incorporated into existing food regulations<u>regulations with an outcome based approach.</u></p>	Canada
<p>4.1.2 The general hygienic requirements and practices to be followed by the FBOs should be translated-developed by the competent authorities into codes of practice which can be applied considering the conditions and risk factors specific to each operation.</p>	Japan
<p>4.1.2 Perú sugiere se añada al numeral 4.1.2 lo siguiente: “Las autoridades competentes deberían traducir los requisitos y prácticas generales de higiene que deberían seguir los OEA en códigos de prácticas que se puedan aplicar teniendo en cuenta las condiciones y los factores de riesgo específicos de cada actividad y/o localidad”</p>	Peru
<p>4.1.3 How is the population size of the city associated with the operation risk at the traditional market?</p>	Japan
<p>4.1.5 – It is unclear if this paragraph is advocating proactive surveillance systems in general to enable monitoring for and identification of foodborne illness or if this is specific surveillance in traditional markets. Further it is unclear if such monitoring or action is intended to be proactive or only in response to an outbreak. Possible rewording: “Competent authorities should implement surveillance systems to detect and support foodborne illness outbreak investigations”</p>	Australia
<p>4.1.5 The EUMS consider that it is not very clear what is meant by surveillance systems in the event of food-borne outbreaks. It might be appropriate to be more specific. It might not be needed if it only refers to the need to be able to trace back food in the case of such outbreak (covered by paragraph 5.5.4).</p>	European Union

4.1.6 Should be approved by competent authority and Market authority	United Arab Emirates
4.1.7 Competent authorities should implement food safety controls including but not limited to the issuance of permits and licenses, and where applicable <u>where necessary</u> , apply sanctions. Sanctions should be applied based on the necessity.	Japan
4.1.8 Roles and responsibilities of stakeholders <u>FBOs, Market Authorities and Competent Authorities</u> should be clearly defined and documented, including their legal obligations. The EUMS propose the following change: “Roles and responsibilities of FBOs, Market Authorities and Competent Authorities should be clearly defined and documented, including their legal obligations.” Rationale: the use of ‘stakeholders’ in this section could lead to a lack of clarity. The EUMS would prefer to see the stakeholders listed.	European Union
4.1.9 The government in coordination with the FBOs should be responsible for maintaining the traditional market for food. It seems to be unclear what “maintaining” means here. If it means day-to-day maintenance of markets, then we believe the responsibility should lie primarily with market installers or market authorities, not necessarily with the government. If “maintaining” means maintaining the continued existence of traditional markets themselves, then we believe it’s out of ToR of CCFH.	Japan
4.1.9 The EUMS consider that it is not very clear what is meant by “The government in coordination with the FBOs should be responsible for maintaining the traditional market for food.” In particular the word “maintaining” is confusing and the sentence does not seem to be related to food hygiene issues. Deletion might be considered.	European Union
The government in coordination with the FBOs should be responsible for <u>maintaining</u> the traditional market for food. 4.1.9 Uganda proposes that “maintenance of” should replace “maintaining” as used in the statement since it’s not specific on what’s to be maintained given the complexity of the traditional food markets	Uganda
4.1.10 Market authorities should be empowered to assist the competent authorities with licensing and registration through a mutually agreed mechanism to <u>oversee and promote self-regulation of FBOs food safety by FBOs</u> . Rationale: should be clearer and specific.	European Union
4.2 Market Infrastructure	
4.2.1 Propuesta de texto: Los mercados tradicionales de alimentos deberían diseñarse y construir contemplando criterios y normativas nacionales que proporcionen la infraestructura básica que promueva buenas prácticas de higiene en la manipulación e inocuidad en la preparación de los alimentos. Nota: En el caso del Ecuador se dispone de la Norma Técnica INEN 2687:2013. Mercados Saludables, en donde se establecen los requisitos relativos a la infraestructura y los servicios de los mercados tradicionales	Ecuador
4.2.2 Se sugiere ampliar lo que implica el término “adecuada”: liso, de fácil limpieza, libre de grietas, que no acumule suciedad, etc.	Ecuador
4.2.2 The infrastructure should be suitable for maintenance and of sanitation activities.	European Union
4.2.2 Font size is different to previous section and error continues for following section.	ICUMSA

4.2.3 When planning market infrastructure, high-risk areas, such as where raw meat, poultry and fish are handled, should be physically separated <u>from incompatible activities in order</u> to prevent cross-contamination of foods.	Canada
4.3 Conditions for licensing/registration	
4.3.1 Propuesta de texto: Los EEA deben cumplir los requisitos establecidos por las autoridades competentes.	Ecuador
4.3.2 Suggest rewording: "As part of operating licences/registrations, FBOs should have staff trained and competent in basic food hygiene."	Australia
4.3.2 It is essential that basic training in food hygiene <u>hygiene is</u> should be carried out before issuing an operating license/registration of FBOs.	Canada
4.3.2 Change: Reword - It is essential food handlers are competent in food hygiene practices before the FBO is issued with an operating license/registration Reason: Suggest that the clause aligns with 5.3.1	New Zealand
4.3.2 Could be before, during, after (continuous learning)	United Arab Emirates
4.3.3 The frequency and the type of training should be agreed upon by stakeholders considering the market requirements, kind of food products offered, FBO practices and other aspects as may be determined appropriate.	Canada
4.4 Pest, animal and zoonotic risks control	
Pest, animal and zoonotic risks control Consider if zoonotic foodborne agents is more suitable here.	Canada
Pest, animal and zoonotic risks control To add 4.4.5 The site must be separate from grazing areas	United Arab Emirates
4.4.1 The <u>management-market authorities</u> and FBOs in traditional markets for food should provide effective mechanisms for the control of animals and pests (rats, mice, pigeons, insects, etc.). For clarity	Japan
4.4.3 WFP recommends to reword the clause into "Pest and animal control with chemical, physical or biological agents should be carried out without posing a threat to the safety or suitability of food and people". The amendment aims at avoiding fumigation and pest control activities with chemicals in presence of FBO staff and people without proper PPE.	World Food Programme
4.4.4 <u>Zoonotic risks</u> should be managed with appropriate biosafety measures, which may include human and animal disease surveillance; cleaning and disinfection; and other steps necessary to control the spread of disease. Consider if zoonotic foodborne agents is more suitable here.	Canada
4.4.4 Zoonotic risks should be managed with appropriate <u>biosafety-preventive</u> measures, which may include <u>human and animal disease surveillance</u> <u>washing hands after touching animals</u> ; cleaning and disinfection; and other steps necessary to <u>control the spread of disease</u> <u>prevent infection</u> .	Japan

Human and animal disease surveillance is not necessarily done by the food safety authority (competent authority in this context) and is outside the scope of Codex.	
SECTION 5 – FOOD BUSINESS OPERATORS	
5.1 Health status of food handlers	
Section 5.1 – throughout this section, replace ‘shall’ with ‘should’	Australia
5.1.1 Food handlers undergoing daily health checks and being ‘certified’ is prescriptive and burdensome. Suggest reword “Food handlers in traditional markets should be healthy. Where necessary, they should have regular health checks, medical examinations, immunisations and medical certificates to support their health status.”	Australia
5.1.1 All food handlers in traditional markets for food should undergo daily health checks before handling food as well as a scheduled medical examination and, where <u>necessary</u> , be certified and /or immunized. Addition of a comma.	Canada
5.1.1 Favor especificar: ¿Qué implica someterse a controles sanitarios?	Ecuador
5.1.1 All food handlers in traditional markets for food should undergo daily health checks without symptoms of disease before handling food as well as a scheduled medical examination and, where necessary be certified and /or immunized. The EUMS propose to replace the first sentence by: “Food handlers should be in good health without symptoms of disease before handling foods.” Rationale: it may not be practical in such an informal setting to specify that food handlers undergo daily health checks before handling food.	European Union
<u>5.1.1 Where appropriate, All</u> all food handlers in traditional markets for food should undergo daily health checks before handling food as well as a scheduled medical examination and, where necessary be certified and /or immunized. Thailand would like to propose an amendment to the text for flexibility. Also, the term ‘daily health check’ is not very clear. Some examples will provide more clarity. Rationale: Public health control measures in the traditional food market, such as taking temperature with infrared thermometer at the entrance and free immunization, have been recently used during the Covid-19 pandemic. However, it is hardly used on a daily basis.	Thailand
5.1.1 All food handlers in traditional markets for food should undergo daily health checks before handling food as well as a scheduled medical examination and, where necessary be certified and /or immunized . Uganda proposes that " health checks" be replace with "personal hygiene checks" Rationale: Given the nature of traditional food markets it's not practical for daily health checks but rather possible with personal hygiene checks. Uganda proposes replacing “immunized” with “vaccinated” Rationale: Since vaccination is the act of delivering a vaccine, whereas immunization is the entire process after the vaccine has been administered	Uganda
5.1.1 It is not practical. FBO should ensure that food handlers are medically fit to work and must maintain records of absences for injured workers Or those carrying any diseases that may pose a threat to food safety.	United Arab Emirates

<p>5.1.1 Todos los manipuladores de alimentos de los mercados tradicionales de alimentos se deberían someter a controles de salud diarios antes de manipular alimentos, así como a un reconocimiento médico programado y, en caso necesario, estar certificados o inmunizados.</p> <p>Uruguay considera que esta frecuencia no es realista ni viable.</p>	Uruguay
<p>5.1.2 It is unclear who would be making the decision.</p> <p>Perhaps reword that “Food handlers should not handle food if showing any...”</p>	Australia
<p>5.1.2 No food handler shall be allowed to perform his/her their duties if showing any symptoms of jaundice, diarrhoea, vomiting, fever, sore throat with fever, discharge from ear, eye, and nose, visibly infected skin lesions such as boils and cuts. In such cases, they shall cease from handling food in any capacity and seek medical treatment.</p> <p>Suggest using an inclusive pronoun.</p>	Canada
<p>5.1.2 No food handler shall should be allowed to perform his/her duties if showing any symptoms of jaundice, diarrhoea, vomiting, fever, sore throat with fever, discharge from ear, eye, and nose, visibly infected skin lesions such as boils and cuts. In such cases, they shall cease from handling food in any capacity and seek medical treatment.</p> <p>Generally, “should” is used instead of “shall” in the Codex documents.</p>	Japan
<p>5.1.3 suggest reword to “Food handlers identified as or known to be a carrier of a foodborne disease should not be handling food in any capacity until they are healthy and where necessary, confirmed fit for duty by a medical practitioner.”</p>	Australia
<p>5.1.3 Any food handler who has been identified as or is known to be a carrier of foodborne disease organism(s), shall should not be involved in any food handling activity until certified fit by a medical doctor.</p> <p>Generally, “should” is used instead of “shall” in the Codex documents.</p>	Japan
5.2 Personal hygiene and behaviour	
<p>5.2.1 WFP suggests to include the recommendation of using clean clothes within the scope of this clause.</p>	World Food Programme
<p>5.2.2 Properly wash hands with soap and running potable water, before handling food. If running potable water is not available, an acceptable hand sanitizing method should be used.</p> <p>In Section 5.2.2, Thailand would like to propose amendment to the text in order to provide flexibility. Rationale: As potable water is defined as drinking water (Guidelines for the Safe Use and Reuse of Water in Food Production and Processing; CXG 100-2023), we would like to suggest using similar text as appeared in Section 12.3 Personal Cleanliness of CXC1-1969 instead.</p>	Thailand
<p>5.2.2 Uruguay considera que el método aceptable de desinfección de las manos, debería estar definido por la autoridad competente.</p>	Uruguay
<p>5.2.3 Whether there are any other issues to be covered by the guidelines;</p> <p>- Para los siguientes ítems se sugiere cambiar avoid por una palabra que denote “no permitido”:</p> <p>5.2.3 Keep fingernails short and clean at all times and avoid wearing jewellery or ornaments during food preparation. 5.2.6 Avoid smoking or chewing gum while preparing or serving food. 5.2.8 Avoid sneezing or coughing over or onto the food.</p>	Colombia

<p>En el ítem 5.2.5 Cover cuts and wounds with suitable waterproof plasters, considerar la no manipulación de alimentos cuando se labore en áreas de preparación.</p> <p>- Para los numerales 8.1 (requerimientos generales) y 8.3 (disposición de residuos) de la sección 8-Consumidores, parece pertinente incluir aspectos sobre campañas de sensibilización dirigidas a la educación sobre los lineamientos descritos.</p>	
5.2.6 Se debe colocar: "Prohibido fumar".	Ecuador
5.3 Training and Competence	
5.3.1 Propuesta de texto: Los manipuladores de alimentos deben recibir una formación adecuada de higiene de alimentos y Buenas Prácticas de Manufactura (BPM) a fin de garantizar el control de la calidad de los alimentos, a lo largo de la cadena de producción, distribución y comercialización.	Ecuador
<p>5.3.1 Food handlers should undergo adequate training in food hygiene and demonstrate competence before licensing and further training as required by the competent authority.</p> <p>The paragraph seems a repetition paragraph 4.3.2. One of them could be deleted.</p>	European Union
5.3.3 Relevant authorities, including extension and community health workers as appropriate, should engage market authorities and other stakeholders to assist in food handler training, especially those that are required before licensing and in facilitating licensing, to facilitate the adoption of food handler training by FBOs.	Canada
<p>5.3.4 Simple posters illustrating the "dos" and "don'ts" of food handling during vending should be widely and prominently displayed in relevant places for the benefit of both food handlers and consumers.</p> <p>Uganda proposes that the word " simple" be deleted from the statement because its easily understood</p>	Uganda
<p>5.3.5 Se deberían incorporar imágenes al material de capacitación, con menos texto. La información más importante se debería reforzar mediante mensajes breves y concisos y, en la medida de lo posible, se debería traducir a las lenguas locales. El material de capacitación puede ser resistente al agua, para que los vendedores de alimentos puedan consultarlo/guardarlo/colgarlo también en su carro o puesto de venta de alimentos.</p> <p>Uruguay sugiere eliminar "con menos texto"</p>	Uruguay
5.4 FBO associations	
<p>5.4 Asociaciones de OEA</p> <p>Uruguay considera que no corresponde a este documento</p>	Uruguay
<p>5.4.1 The formation of FBO associations or cooperatives <u>cooperatives</u> may should be encouraged to provide support and a liaison point with the relevant authorities to facilitate the implementation of hygiene measures.</p> <p>Rationale: More flexibility should be given for smaller FBOs or temporary establishment on the requirement about FBOs associations.</p>	Thailand
5.5 FBOs responsibilities	
5.5.5 implementing a cComplaint Management System <u>complaint management system</u> for consumers,	Canada

5.5.7 ensuring that consumers have clear and easy-to-understand information to enable them <u>to</u> identify the presence of food hazards including allergens, protect their food from contamination, and prevent the growth/survival of foodborne pathogens during storage, handling, and preparation of food hygienically,	Canada
<u>5.5.7 Providing consumers with information on how the food should be consumed (RTE or requires cooking), eat-by date, and how it should be stored, and</u> ensuring that consumers have clear and easy-to-understand information to enable them identify the presence of food hazards including allergens, protect their food from contamination, and prevent the growth/survival of foodborne pathogens during storage, handling, and preparation of food hygienically, Clarified what information FBO should provide to consumers to ensure that consumers can do what is mentioned in the last part of this paragraph.	Japan
<u>5.5.7 Acompañar a las Autoridades competentes para que los</u> Velar por que los consumidores cuenten con información clara y de fácil comprensión que les permita determinar la presencia de peligros, incluidos los alérgenos alimentarios, proteger sus alimentos de la contaminación y evitar la proliferación o la supervivencia de patógenos de transmisión alimentaria durante el almacenamiento, la manipulación y la preparación higiénica de los alimentos. Sugiere sustituir " Velar por que los consumidores cuenten... " por " Acompañar a las Autoridades competentes para que los consumidores cuenten con información clara y de fácil comprensión..."	Uruguay
SECTION 6 – LOCATION, DESIGN, LAYOUT, AND STRUCTURES	
Perú solicita se evalúe la pertinencia de considerar un acápite de condiciones higiénicas de transporte de alimentos perecederos y/o frescos que se venden como tal [carne fresca de animales de abasto e hidrobiológicos, vegetales, etc.], ya que el documento sólo considera condiciones de transporte de alimentos preparados o cocinados.	Peru
6.1 Location	
To add "away from grazing areas"	United Arab Emirates
6.2 Design and Layout	
6.2.1.1 be reviewed and approved beforehand by the competent authority <u>authority or the FBO association, when required by regulations</u> , The review and approval beforehand by the competent authority could depend on the requirements in place. Suggest adding, when required and include FBO associations.	Canada
6.2.1.1 be reviewed and approved beforehand by the <u>market authority and/or the</u> competent authority, <u>where necessary</u> , for more flexibility	Japan
6.2.1.1 It is preferable to mention, “ reviewing the design and the layout is possible by the competent authority”	United Arab Emirates
6.2.1.2 WFP recommends to include also the collection of waste in the list outlined in the clause as in traditional markets a lot of organic waste generates quickly and management of that is key to avoid contamination and cross-contamination.	World Food Programme
6.2.1.6 allow for market <u>segmentation</u> to separate areas for sale of high-risk foods from areas allocated to low-risk foods, Uganda proposes that the word “segmentation” be replaced with “demarcation” for better presentation	Uganda

6.2.1.10 provide adequate power supply to support the food vendors in the market to operate appliances, processing and cooling equipment, and other implements used in the preparation, handling, storage, serving, and selling of food,	Canada
6.2.1.11 Insertion d'un paragraphe	Togo
6.21.12 Faire contrôler à des fréquence règlementaire la qualité de l'eau par les autorités compétente	
6.3 Structures	
6.3.1 Structures in traditional markets for food should be approved by the competent authority <u>when required by regulations</u> and should be made of impervious materials that can be cleaned, disinfected, and maintained in a good state of repair.	Canada
6.3.3 Surfaces that come into direct contact with food should be <u>made from food-grade materials, be</u> in sound condition, durable, and easy to clean, disinfect and maintain.	European Union
6.3.6 Change: Reword - Structures in traditional markets for food should be roofed to minimize the effects of extreme weather conditions on food and the build-up of dirt and condensate from the atmosphere and to protect from birds flying overhead. Reason: Suggestion- since a traditional market for food may be an open-air unroofed space, cover might be limited to individual or temporary structures/stalls	New Zealand
6.3.9 Floor drains for purposes of removing surface water to facilitate cleaning and <u>sanitizing-disinfecting</u> should be provided.	Canada
6.3.11 Perú, solicita se considere agregar en el numeral 6.3.11 el término resaltado: "Se contará con instalaciones centralizadas o individualizadas para el lavado de aparatos, vajilla/cubertería y otros utensilios, equipadas con agua potable corriente o mínimamente agua clorada y, cuando sea necesario, agua potable o mínimamente agua clorada caliente, con desagües adecuados a un sistema aprobado de alcantarillado o drenaje, para atender a las necesidades de una limpieza completa" En razón que existen mercados que se abastecen de agua de pozo a la cual mínimamente se añade cloro para su uso en diferentes procedimientos de limpieza.	Peru
6.4 Food Storage Equipment	
6.4.1 Equipment used for storage of food should be appropriately designed using food-grade materials that are easy to clean and <u>sanitizedisinfected</u> .	Canada
6.4.2 Refrigerators and freezers' temperatures should be monitored <u>monitored with thermometers</u> . Where ice is used for cooling raw food, for example, fishery products, it should be added in adequate quantity and replenished to keep the products chilled and covered.	Canada
6.4.2 Refrigerators and freezers' temperatures should be monitored. Where ice is used for cooling raw food, for example, fishery products, it <u>must be made from potable or clean water in order not be a source of contamination for the food in direct contact.</u> It should be added in adequate quantity and replenished to keep the products chilled and covered. It is useful to specify that ice should be made of potable water or clean water in order not to contaminate the food in contact.	European Union
6.4.2 Uganda proposes that the second statement is rephrased for clarity by saying "Where ice is used for cooling raw food, for example, fishery products, it should be potable, added in adequate quantities replenished to keep the products chilled and covered provided with facilities to drain off melt water" Rationale: Uganda notes that using potable water/ice will emphasis safety of food that may come into contact with ice	Uganda

6.5 Sanitation	
<p>6.5.1 Water supply — Traditional markets for food should ensure a sufficient supply of potable water.</p> <p>The EUMS propose to delete as it is a repetition of 6.2.1.11</p>	European Union
<p>6.5.1.1 Liquid waste disposal-</p> <p>The EUMS consider that this should be 6.5.1 (when the previous comment is accepted) but it can in any case not be a subparagraph of the current 6.5.1.</p>	European Union
<p>6.5.1.1 Liquid waste disposal- Traditional markets for food should have an efficient wastewater disposal system approved by the relevant competent authority <i>complied with national regulations</i>, which should be maintained in a good state of repair and working condition. The system should be large enough to carry peak loads and be provided with traps to prevent solid waste material from being discharged into the drain/sewer.</p> <p>Whether approval is required or not depends on each country's regulations.</p>	Japan
<p>6.5.2.1 Solid waste material is handled in such a manner as to avoid contamination of food and/or potable water,</p> <p>Remove capital letter from each sentence (6.5.2.1 to 6.5.2.9).</p>	Canada
<p>6.5.2.5</p> <p>Perú, solicita se considere la sustitución y la precisión en el numeral 6.5.2.5 de las frases resaltadas, respectivamente: Dice: Los cubos de basura se vacían y limpian con la frecuencia necesaria para asegurar un entorno higiénico. Debe Decir: Los recipientes y/o contenedores de basura se vacían y limpian con la frecuencia necesaria que evite la acumulación de residuos para asegurar un entorno higiénico</p>	Peru
<p>6.5.2.8 Only appropriate disinfecting agents are used, and</p> <p>Uganda proposes to delete “,and” to quality it as a point of its own</p>	Uganda
<p>6.5.2.9 Routine inspection of solid waste disposal areas for the presence or harbourage of pests, taking any practical measures to eliminate and further prevent any infestation.</p> <p>Should clarify who conducts the inspection.</p>	Japan
<p>6.5.3 Toilets and sanitary facilities – Every traditional market for food should have easily accessible toilets and other sanitary facilities which should be kept clean and operational. Toilets should be provided with separate chambers for both males and females.</p> <p>Suggest removing this sentence as it does not seem relevant for food hygiene.</p>	Canada
<p>6.5.3 Toilettes et sanitaires – Chaque marché alimentaire traditionnel devrait disposer de toilettes et autres sanitaires facilement accessibles à tous y compris les personnes à motricité réduite et devant être gardés propres et fonctionnels. Les toilettes devraient être équipées de compartiments séparés pour les hommes et les femmes.</p> <p>Insertion de "à tous y compris les personnes à motricité réduite " à l'intérieur du paragraphe</p>	Togo

6.5.3 Uruguay considera que se debería incluir que estos aseos e instalaciones sanitarias, deben contar con instalaciones para el lavado de manos	Uruguay
SECTION 7 – FOOD PREPARATION	
7.1 Requirements	
7.1.1 Supply of all raw materials and another ingredients including ice be from appropriate known and reliable sources.	Canada
7.1.2 Uruguay solicita la definición del término "salubridad"	Uruguay
7.1.3 Raw materials and other ingredients should not be placed in containers that were originally used for harmful materials including chemicals such as detergents and pesticides.	Canada
7.1.3 Japan suggests changing to: Containers for raw materials and other ingredients should be dedicated for food and should not be used for other purpose.	Japan
7.1.4 Transportation of raw materials and other ingredients be done in a manner to prevent contamination.	Canada
7.1.4 Propuesta de texto: El transporte de materias primas y otro tipo de ingredientes para la preparación de alimentos se realizará conforme a las normas nacionales establecidas por la autoridad competente.	Ecuador
7.1.7 Maintain traceability <u>traceability/product tracing</u> and record-keeping systems. For consistency with CXC1(GPFH)	Japan
7.1.7 it's repeated in 5.5.4	United Arab Emirates
7.2 Equipment Cleaning and Sanitation	
7.2 Equipment <u>Maintenance</u> Cleaning and Sanitation<u>disinfection</u> Suggest adding maintenance since this is also covered in this section. Disinfection to align with the term used in the GPFH (CXG 1-1969)	Canada
7.2.2 Consider if this should be moved to section 6.4 as it relates to equipment design.	Canada
7.2.3 Every FBO <u>FBOs</u> should ensure that all defective, damaged, cracked, rusted, chipped and unsuitable equipment and crockery/cutlery are removed from use and discarded.	Canada
7.2.3 Every FBO should ensure that all defective, damaged, cracked, rusted, chipped and unsuitable equipment and crockery/cutlery are removed from use and discarded. <u>All food handling equipment should be maintained in a good state of repair and working condition.</u> The EUMS propose to merge 7.2.3 and 7.2.5. Maintenance of equipment should be addressed in a single subsection.	European Union
7.2.5 All food handling equipment should be maintained in a good state of repair and working condition. Merge with 7.2.3	European Union
7.2.6 WFP would appreciate if the guideline can address how cleaning should be performed in markets where potable water is not available and non-potable & clean water is used instead.	World Food Programme
7.3 Cooking and Handling	

<p>7.3.1 Food handlers should thoroughly wash fresh<u>fresh fruit and vegetables</u>vegetables and fruits whether for cooking or consuming raw with running potable water to remove surface contamination.</p> <p>Suggestion for easier reading.</p>	Canada
<p>7.3.1 Food handlers should thoroughly wash fresh vegetables and fruits whether for cooking or consuming raw with running<u>water fit for its intended purpose to potable water to remove surface contamination.</u></p> <p>Rationale: More flexibility should be given in accordance with Section 13.3 of the CXC 1-1969 which states that water should be fit for its intended purpose based on a risk-based approach.</p>	Thailand
<p>7.3.2 When feasible, food handlers should also disinfect fresh vegetables fruit and fruits vegetables which will be consumed raw.</p> <p>Suggestion for easier reading.</p> <p>Consider if this should be removed. In Canada, we do not recommend washing fresh produce with soap, chlorine or other chemicals.</p>	Canada
<p>7.3.2 The EUMS consider that this paragraph should be redrafted.</p> <p>Rationale: disinfection of fruit and vegetables should be reconsidered in light of potential food safety contamination from chemicals that may be used. Washing in potable water might be safer in light of the informal settings of traditional markets.</p>	European Union
<p>7.3.2 Uganda proposes restructuring of this statement to incorporate in the aspect of competent authority that reads as “Where feasible and approved by the competent authority, food handlers should also disinfect fresh vegetables and fruits which will be consumed raw”.</p> <p>Rationale: This will safe guard the disinfectant abuses by food handlers thus the need for the competent authority to provide the approved guidelines of usage to prevent the misuse</p>	Uganda
<p>7.3.2 WFP suggests to provide additional guidance on suitable cleaning and disinfection agents and water treatment agents. Further clarifications on this matter would avoid undue contamination and misuse of chemicals.</p>	World Food Programme
<p>7.3.5 Thawed meat, fish, and poultry products should be checked frequently to make sure the thawing process is complete before further processing, or the processing time should be increased to take into account the initial temperature of the products. Frozen foods should be thawed once using appropriate methods <u>(e.g. under refrigeration, cool running water)</u> and used immediately for food preparation. Thawed foods should not be frozen again.</p>	Canada
<p>7.3.11 Food should be reheated until piping hot but not be re-heated more than once and only the portion of the food to be served should be re-heated.</p> <p>Additional recommendation relevant for food safety.</p>	European Union
7.4 Serving food	
<p>7.4.1 Cooked foods should not be handled with bare hands. If gloves are worn, appropriate measures should be applied to ensure the gloves do not become the a source of contamination.</p>	Canada
<p>7.4.1 Cooked <u>or ready-to-eat</u> foods should not be handled touched with bare hands. If gloves are worn, appropriate measures should be applied to ensure the gloves do not become the source of contamination.</p> <p>Japan would like to propose to replace “handled” with “touched” for clarification since the meaning of “handle” is too broad. We also would like to add “ready-to-eat foods” in addition to cooked foods.</p>	Japan

<p>7.4.1 Cooked foods should not be handled with bare hands. If gloves are worn, appropriate measures should be applied to ensure the gloves do not become the source of contamination.</p> <p>Change: Reword - . If gloves are worn, hands should be clean before putting clean gloves on. Gloves are changed before they become a source of contamination.</p> <p>Reason: Suggestion, as there also needs to be an emphasis on hand cleanliness as well as gloves.</p> <ul style="list-style-type: none"> • Unless hands are clean and dry before handling/putting on gloves, dirt and harmful organisms can be transferred to the outer surfaces of the gloves, which then contaminates handled food • The low-quality gloves used by food handlers do not provide a barrier for harmful organisms which can migrate from skin to the outer surface of the glove • Touching dirty glove surfaces when changing gloves contaminates hands <p>https://haccp.com.au/wp-content/uploads/2020/10/HACCP-INTERNATIONAL-GLOVES-IN-THE-FOOD-INDUSTRY-WHITEPAPER.pdf</p> <p>In particular Section 3</p>	New Zealand
7.4.1 Change it to "ready to eat food"	United Arab Emirates
7.4.1 Uruguay considera que se deberían unir en la redacción el ítem 7.4.1 y 7.4.2 y reordenar la redacción.	Uruguay
<p>7.4.5 Al envasar y servir alimentos listos para el consumo se deberían utilizar materiales material de envasado de calidad alimentaria <u>apto para estar en contacto con los alimentos.</u></p> <p>Uruguay sugiere sustituir por material de envasado apto para estar en contacto con los alimentos</p>	Uruguay
<p>7.4.6 Uganda proposes that the statement should be made compulsory by replacing “should” with “shall”</p> <p>Rationale: This will stop the vice that is witnessed in the traditional food markets that may contaminate the food being served to customers</p>	Uganda
<p>7.4.6 No se debería-debe utilizar material impreso, como periódicos, revistas, etc. como envase primario para envolver o servir alimentos.</p> <p>Uruguay entiende que se debería sustituir "debería" por "debe"</p>	Uruguay
7.4.7 WFP recommends to clarify whether the purpose of the second part of the clause is to prohibit PE bags "to heat food" or "to serve hot food".	World Food Programme
7.4.11 The EUMS wonder if “Food handlers should avoid handling money. If this is unavoidable, the food handler should wash their hands and/or change gloves before handling food.” represents a recommendation practically applicable since it is very strict. Does it also apply to paying devices?	European Union
<p>7.4.11 Uganda proposes that the "word" should" wherever it appears in this statement be replaced by a “shall”</p> <p>Rationale: Food handlers must avoid touching money while handling food since its one of the drivers of food contamination</p>	Uganda
7.4.11 WFP suggests the inclusion of the phrase "Using a single pair of gloves and removing it while handling money should be avoided".	World Food Programme

7.4.13 Food intended for continuous serving should be kept at temperatures recommended by competent authorities or the following recommended holding temperatures to minimize or prevent the growth of harmful microorganisms: For flexibility	Japan
7.4.13 Food Where appropriate, food intended for continuous serving should be kept at the following recommended holding temperatures to minimize or prevent the growth of harmful microorganisms: Rationale: Different countries have different practices in keeping food safe and selling food in traditional food market. The control of temperature at point of sale might not be the most suitable approach to control the risk for some countries.	Thailand
7.4.13 WFP recommends to integrate this clause with recommendations on the safe timespan between food preparation and distribution. WFP recommends to align the document by using either "Pathogens" or "Harmful microorganisms" in order to have consistency and facilitate reading.	World Food Programme
7.5 Unsold Food	
7.5 Unsold Food WFP would appreciate additional guidance on the re-heating of chilled or frozen unsold food before serving or consuming.	World Food Programme
7.5.1 WFP suggests to reword the clause to "Unsold cooked/prepared food should be properly packaged and chilled or frozen to avoid contamination or deterioration".	World Food Programme
7.5.2 All unsold cooked food and prepared beverages that cannot be properly preserved should be safely disposed of f at the end of the day. Uganda proposes an editorial be made by adding "f" to "of" to qualify it as "off"	Uganda
7.6 Transportation of prepared/cooked foods	
7.6 Transportation of prepared/cooked foods Uganda proposes that a new point be considered as a new Point that reads that "All materials used for transportation of food should be of food grade material" Rationale: This will prevent contamination of the food being prepared or cooked through possible transfers of any toxic substance into food from the packaging thus affecting the food quality	Uganda
7.6 Transportation of prepared/cooked foods WFP suggests to expand the application scope of this section to cover also the transportation of raw food to the market.	World Food Programme
7.6.3 WFP recommends to reword the clause to "Vehicles used to transport prepared/cooked food should be clean and be exclusively used for that purpose".	World Food Programme
7.6.4 Perishable food should be transported under temperature control control to minimize or prevent the growth of harmful microorganisms or cause deterioration.	Canada
7.7 Food storage	

7.7.4 WFP suggests to extend the application scope of the clause also to non-dry ingredients (e.g., ginger garlic paste, cooking sauces).	World Food Programme
7.7.7 Low moisture foods such as cereals and <u>dried</u> legumes should be stored in air-tight packages and elevated from the floor using pallets.	Canada
7.7.7 Los alimentos con poca humedad, como los cereales y las legumbres, se deberían almacenar en envases herméticos y situarse en una posición elevada con respecto al suelo <u>por ejemplo</u> mediante <u>estanterías, soportes</u> , palés. Uruguay sugiere " "suelo por ejemplo, mediante , estanterías, soportes, palés"	Uruguay
7.7.8 Refrigerators and freezers should not be overloaded and their <u>food</u> temperatures should be maintained <u>at a maximum of as low as necessary in the interests of food safety and suitability -4°C and -18°C or below, respectively.</u> Alignment with GPFH, which does not indicate specific temperature.	Japan
7.7.8 Refrigerators and freezers should not be overloaded and their temperatures should be <u>maintained-maintained, where necessary,</u> at a maximum of 4°C and -18°C or below, respectively. Rationale: Temperature used to control the growth of pathogens are varied. Also, some fresh produce such as leafy vegetable cannot withstand refrigerated temperature as low as 4°C.	Thailand
7.7.8 Refrigerators and freezers should not be overloaded and their temperatures should be maintained at a maximum of 4°C and -18°C or below, respectively. To be 5 C	United Arab Emirates
7.7.10 In stock rotation, the principles of "First in, first out" and "First expiry, first out" should be applied considering labelling and storage date information to avoid <u>food</u> wastage. Uganda proposes the word "food" be added to "wasteg" already existing to qualify it better as food wastage	Uganda
SECTION 8 – CONSUMERS	
8.1 General requirements	
8.1 General requirements To be advise and awareness	United Arab Emirates
8.1.5 ¿Qué implica la eliminación adecuada? (basurero con funda y tapa, de preferencia un basurero con pedestal o tapa rotatoria) (favor ampliar).	Ecuador
8.1.6 report to the market authorities <u>about</u> the unhygienic behaviour of any food handler if noted, and	Canada
8.1.7 Uruguay considera que esta recomendación no aplica al documento	Uruguay
8.2 Consumer Awareness	
8.2 Consumer Awareness WFP suggests the inclusion of the following clause in order to recognize the role and work done by competent authorities in raising consumer awareness. "Competent authority shall provide adequate communication and guidance to consumers in order to raise consumer awareness".	World Food Programme

<p>8.2 Sensibilización de los consumidores</p> <p>Uruguay entiende que el contenido de la sección no corresponde al subtítulo específicamente para los mercados tradicionales</p>	<p>Uruguay</p>
<p>SECTION 9 – MONITORING AND EVALUATION</p>	
<p>9.1 Monitoring and Evaluation Programs</p>	
<p>9.1 Programmes de suivi et d'évaluation</p> <p>Insertion d'un sous paragraphe</p> <p>9.3 Les autorités compétentes doivent mettre en place un plan de gestion de sécurité sanitaire de l'eau conformément aux exigences réglementaires en vigueur.</p>	<p>Togo</p>
<p>9.1.1 Competent authority and FBOs should use monitoring and evaluation systems to assess the food hygiene and safety practices in traditional markets for foodfood and request or take corrective actions when needed.</p>	<p>Canada</p>
<p>9.1.1 La autoridad competente y los OEA deberían utilizar sistemas de monitoreo/seguimiento y evaluación (based on a risk-based approach) para valorar las prácticas de higiene e inocuidad de los alimentos en los mercados tradicionales de alimentos.</p> <p>Se propone incluir: (based on a risk-based approach)</p>	<p>Colombia</p>
<p>9.2 Stakeholder Committee</p>	
<p>Uruguay entiende que no corresponde a este documento este subtítulo</p>	<p>Uruguay</p>
<p>9.3 Incentive programs</p>	
<p>Uruguay entiende que no corresponde a este documento este subtítulo</p>	<p>Uruguay</p>
<p>Incentive-based programs can be used to facilitate improved FBO and improve FBOs and consumer food safety practices.</p>	<p>Canada</p>