

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Items 4, 5, 6

FH/47 CRD/14

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE

Forty-seventh Session

Boston, Massachusetts, United States of America, 9 – 13 November 2015

### COMMENTS OF DOMINICA

#### Agenda Item 4

#### ANNEX I: CONTROL MEASURES BEEF

##### Step 5: Stunning

##### 9.3.1 GHP-based control measures

Include:

The cattle entering the stunning box should be cleaned to reduce the initial load of microorganisms.

#### ANNEX II: CONTROL MEASURES FOR PORK

##### Step 5: Stunning

24. This is the point where the pig is rendered unconscious. ~~This is the point where the animal is rendered unconscious. No control measures, relevant for the reduction of *Salmonella*, has been identified at this step.~~ This is the point where the pig is rendered unconscious. This can result in a shedding reflex and become a cross-contamination point due to animal contact with the ground after stunning.

##### GHP-based control measures

Keep the stunning area clean.

In case of shedding reflex, faeces should be removed in a sanitary manner

The pig entering the stunning box should be cleaned to reduce the initial load of microorganisms.

#### Agenda Item 5

##### General Comments:

Dominica supports the inclusion of **potable** water in this document.

##### Paragraph 6

**Comment:** Revise as follows:

The spread of foodborne parasitic diseases is also affected by human behaviour (for instance, ~~the~~ environmental contamination by human faeces due to the lack of latrines, and ~~the~~ human-to-human contacts favouring the ~~that~~ spread~~s~~ of intestinal parasites **eggs and cysts**, mainly protozoa), demographics, and global trade.

[Revised sentence would read: The spread of foodborne parasitic diseases is also affected by human behaviour (for instance, environmental contamination by human faeces due to the lack of latrines and human-to-human contact that spread parasite eggs and cysts), demographics, and global trade.]

**Rationale:** To make more inclusive and avoid focus on only intestinal parasites and protozoa. A top-listed FAO/WHO foodborne parasite illness, neurocysticercosis, is spread by faeces and contact, and is a neurological disease caused by a tapeworm.

## SECTION 9 – PRODUCT INFORMATION AND CONSUMER AWARENESS

### 9.2 PRODUCT INFORMATION

96. Labels ~~may~~ **should** be used to help differentiate between products that are intended for raw consumption, and products that are intended to be cooked by the consumer. ~~However, labels are often overlooked by the~~

~~consumer and are not considered to be adequate control measures. Therefore, even with the beneficial use of labels instructing consumers to cook the product, A parasite hazard should be reduced to an acceptable level before marketing products that are likely to be consumed raw or undercooked.~~

[Revised sentence would read: Labels should be used to help differentiate between products that are intended for raw consumption, and products that are intended to be cooked by the consumer. A parasite hazard should be reduced to an acceptable level before marketing products that are likely to be consumed raw or undercooked]

### **Section 10.3 INSTRUCTION AND SUPERVISION**

Insert New paragraph:

**Periodic training of existing personnel should be given to maintain competence level in transmission and management of foodborne parasites of all personnel.**

#### **Agenda Item 6**

### **ANNEX III - Annex on Spices and Dried Aromatic Herbs**

#### **4.4.8 Storage**

27. Spices and dried aromatic herbs are susceptible to mould contamination and/or growth if storage conditions are not appropriate. Spices and dried aromatic herbs should be stored in an environment ~~with humidity~~ that does not result in product moisture uptake that can support the growth of moulds.

[Revised sentence would read: Spices and dried aromatic herbs are susceptible to mould contamination and/or growth if storage conditions are not appropriate. Spices and dried aromatic herbs should be stored in an environment that does not result in product moisture uptake that can support the growth of moulds.]