

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

FH/47 CRD/18

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

Forty-seventh Session

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

INFORMATION FROM FAO/WHO

CX/FH 15/47/9 - Discussion Paper on the Revision of the General Principles of Food Hygiene and its HACCP Annex

The above paper makes reference to relevant FAO/WHO guidance and related materials.

Guidance Materials on specific topics

We would like to highlight the guidance material by FAO and WHO that is useful for better understanding and applying the GPFH and the HACCP Annex

- FAO/WHO guidance to governments on the application of HACCP in small and/or less-developed food businesses (<http://www.fao.org/3/a-a0799e.pdf>)
- [WHO Guidelines for drinking-water quality](#), WHO 2011. The corresponding [web page](#) contains further links with useful information on water hygiene.
- FAO/WHO “Risk Manager’s Guide to the Statistical Aspects of Microbiological Criteria Related to Foods” (to be published, pre-publication version that can be downloaded from the Codex ftp site: [Link](#)). The document is a guide to statistical aspects of microbiological criteria related to foods and is aimed at risk managers, not statisticians.
- In addition extensive use is made of the [Guideline for the Validation of Food Safety Control Measures](#), CAC/GL 69-2008 (explains interrelationships among validation, monitoring and verification)

GHP/HACCP training tool in development

FAO is developing a web based resource (should be published in January 2016) that will contain training guidance and training materials on GHP and HACCP (The Good Hygiene Practices (GHP) Training Toolbox). The GHP Toolbox targets food safety trainers of small and/or less developed businesses to help them develop their own training programmes and materials that are targeted to their respective audiences.

The contents are drawn from materials developed over 10 years of training experience using the [FAO Manual on Food Hygiene and HACCP](#), and recognize the importance of the basic quality and safety controls included in the Codex General Principles of Food Hygiene. Practical advice garnered from training experiences and collaborations with FAO external and internal food safety experts has been included.

The key objectives of the GHP Training Toolbox are to

- Systematically present the context and principles of food hygiene from international standards setting to basic hygienic principles;
- Provide knowledge in a presentation format, including related supporting documents, arranged in a logical order that covers all the Codex Alimentarius GHP and HACCP principles;
- Enable the practical application of the principles of food hygiene in realistic scenarios;
- Facilitate access to further knowledge on GHP/HACCP through a list of selected publications and links to relevant on-line subject matter;
- Provide practical guidance on the planning and implementation of effective training/information dissemination programmes and the preparation of training and information materials for target audiences;

The GHP Training Toolbox has 8 major sections

1. **Putting Food Hygiene Training in Context** aids trainers to better understand the setting of their work in relation to international and national food safety regulations and how to encourage small-scale business sector audiences to fulfil their important role in producing safe food.
2. **Providing Effective Training** motivates trainers to think how best to develop food safety training tailored to their audiences' needs.
3. **Introduction to Food Safety Management and GMP** provides an introduction to Food Safety Management and GMP as well as an overview of Key Concepts of Food Microbiology and Chemical Hazards in Foods.
4. **GHP: Primary Production and Establishment** covers the topics of Good Hygienic Practices for Primary Production; Personal Hygiene; Design and Facilities; Cleaning and Sanitation; Maintenance; Storage and Pest Control; and Waste Management.
5. **GHP: Control of Operations** covers this important aspect of GHP by focussing on Control of Food Hazards; Incoming Material Requirements; Managing Hygiene through Temperature Control; Preventing Contamination From Air and Water; and Handling Non-Conformances.
6. **GHP: Product Information & Consumer Awareness** covers the topics of Product and Consumer Awareness; Packaging Methods and Packaging Materials; Product Tracing and Traceability; and Product Inspection and Analysis.
7. **HACCP: Intro and getting started** introduces the Codex HACCP System and those preliminary tasks that ideally are in place before developing a HACCP programme and plan consistent with the 7 Codex HACCP principles.
8. **HACCP: Applying Principles 1-7** teaches trainers how to develop a HACCP system consistent with the 7 Codex HACCP principles.

Commodity specific & explanatory Codex Texts

FAO and WHO are as part of their capacity development are ensuring that countries are aware of commodity specific texts that provide more prescriptive GHP and HACCP guidance. These texts are used throughout the GHP training toolbox and include the followig.

- [Code of Practice for Fish and Fishery Products](#), CAC/RCP 52-2003 (this has definition of pre-requisite programmes)
- [Code of Hygienic Practice for Milk and Milk Products](#), CAC/RCP 57-2004
- [Code of Hygienic Practice for Meat](#), CAC/RCP 58-2005
- [Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods](#), CAC/GL 21-1997