



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Fiftieth Session

Panama, 12-16 November, 2018

NEW WORK / FORWARD WORKPLAN (PROPOSALS IN REPLY TO CL 2018/35-FH)

Prepared by the United States of America

Background

1. The 49th Session of CCFH agreed to the Forward Workplan and to request the Secretariat to issue a circular letter requesting proposals for new work. The Committee also agreed to re-establish the Working Group for Establishment of CCFH Work Priorities to be chaired by the United States of America and co-chaired by Panama to meet in conjunction with CCFH50 (see REP 18/FH, paragraph 57).

2. CL 2018/35-FH was sent out to all Members and Interested International Organisations in May 2018. Member Governments were invited to propose new work for consideration by the above working group by 1 September 2018, in accordance with the Criteria for the Establishment of Work Priorities (see Codex Procedural Manual) and in accordance with the “Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work” (available at http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFH_e.pdf).

Proposals to prepare new standards and codes of hygienic practice or to revise existing standards

3. No proposals for new work or to revise existing standards and codes of hygienic practice were submitted in response to the above mentioned Circular Letter.

4. However, CCFH49 had agreed that a discussion paper on future work on STEC would be prepared by the United States of America, Uruguay and Chile for consideration at CCFH50. Although no proposals were submitted in response to CL2018/35-FH for new work, the discussion paper submitted included a project document for new work on Development of Guidelines for the Control of Shiga Toxin-Producing *Escherichia coli* (STEC) in Beef Meat, Unpasteurized Milk and Cheese Produced from Unpasteurized Milk, Leafy Greens, and Sprouts (see CX/FH 18/50/9). The project document is presented as Annex I in [CX/FH 18/50/9](http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFH_e.pdf).

CCFH Forward Workplan

5. CCFH49 agreed to the Forward Workplan (See REP18/FH para. 57 and Appendix IV). One country (Uruguay) submitted its rankings of items in the Forward Workplan. The Forward Workplan (updated to note there is a discussion paper for STEC and to remove the new work underway on food allergens and on foodborne outbreaks) is attached as Appendix 1.

Recommendations

6. With respect to proposals to prepare new standards and codes of hygienic practice, members may review the proposal on Development of Guidelines for the Control of Shiga Toxin-Producing *Escherichia coli* (STEC) in Beef Meat, Unpasteurized Milk and Cheese Produced from Unpasteurized Milk, Leafy Greens, and Sprouts to consider whether it is appropriate for CCFH to undertake the work, which was given high priority in the Forward Workplan.

7. CCFH50 should review its forward workplan (Appendix 1) in accordance with the “Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work” (http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFH_e.pdf) to determine if revisions in priority are needed.

CCFH FORWARD WORKPLAN

Title of Work	Last Revision	Information to Update (Yes/No) ¹	Impact to Public Health (20/14/8)	Trade Impact (10/5/4/ 2/0)	Project document/discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Comments	Total
Control of Shiga toxin-producing <i>E. coli</i>	N/A	Yes	20	10	Yes	Yes	See CX/FH 18/50/9	30
Code of Hygienic Practice for the Storage of Cereals	N/A	Yes	8	5	Yes			13
Principles for the Safe Use of Water in Food Processing	N/A				No			
<i>Code of Hygienic Practice for Meat</i> (CXC 58-2005)	2005	No						
<i>Code of Hygienic Practice for Milk and Milk Products</i> (CXC 57-2004)	2009	No						
<i>Code of Hygienic Practice for Eggs and Egg Products</i> (CXC 5-1976)	2007	No						
<i>Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering</i> (CXC 39-1993)	1993	No						
<i>Code of Hygienic Practice for the Transport of Food in Bulk and Semi-packed Food</i> (CXC 47-2001)	2001	No						

¹ Information to Update (Currency of information): Is there new information/data that would justify the need to review the existing code(s) or establish a new one? Are there new technologies that would justify the need to review existing codes or establish a new one? Is there duplication or inconsistency with existing codes that should be addressed? If there is an existing code in place and a determination is made that the code is sufficient, no new work should proceed.

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<i>Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods (CXC 23-1979)</i>	1993	No						
<i>Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods (CXC 40-1993)</i>	1993							
<i>Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects (CXG 17-1993)</i>	1993							
<i>Code of Hygienic Practice for Canned Fruit and Vegetable Products (CXC 2-1969)</i>	1969							
<i>Code of Hygienic Practice for Bottled/Packaged Drinking Waters (other than natural mineral waters) (CXC 48-2001)</i>	2001	No						
<i>Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-life (CXC 46-1999)</i>	1999	No						