



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

Fifty-fourth Session

Nairobi, Kenya

11 - 15 March 2024

### Guidelines for the Control of Shiga Toxin-Producing *Escherichia coli* (STEC) in Raw Beef, Fresh Leafy Vegetables, Raw Milk and Raw Milk Cheeses, and Sprouts

#### Proposed draft Annex II on Fresh Leafy Vegetables at Step 4

Comments of Argentina, Malaysia, Rwanda and Singapore

#### Argentina

Argentina agradece a Chile, Nueva Zelanda, Kenia y los Estados Unidos de América la preparación del documento CX/FH 24/54/5 en el que se presenta para comentarios un anteproyecto de Anexo II sobre hortalizas de hoja verde frescas para las Directrices para el control de *E. coli* productora de toxina shiga en la carne de vacuno cruda, las hortalizas de hoja verde frescas, la leche cruda y los quesos de leche cruda, y los germinados (CXG 99-2023).

#### Comentarios:

Párrafo 26. Si el agua, incluido el hielo, que se utilice para el enfriamiento entra en contacto directo con hortalizas de hoja verde frescas, debería ser adecuada para el fin previsto, con el fin de reducir al mínimo la probabilidad de contaminación cruzada. Cuando se utilicen biocidas, se deberían controlar, supervisar y registrar la concentración y otros parámetros adecuados (como el pH y la temperatura) en esta agua para asegurar ~~[que la contaminación cruzada se minimice en la medida suficiente]~~. [que los **la concentración de** biocidas sean suficientes para reducir el riesgo potencial de contaminación cruzada].

#### Malaysia

Malaysia appreciates the work of the Electronic Working Group chaired by Chile and co-chaired by New Zealand, Kenya and the United States of America on the Guidelines for the Control of Shiga Toxin-Producing *Escherichia coli* (STEC) in Raw Beef, Fresh Leafy Vegetables, Raw Milk and Raw Milk Cheeses, and Sprouts (CXG 99-2023): Proposed Draft Annex II on Fresh Leafy Vegetables.

Malaysia supports the Proposed Draft Annex II on Fresh Leafy Vegetables for adoption at Step 5/8.

#### Rwanda

Rwanda thanks the EWG chaired by Chile and co-chaired by New Zealand, Kenya, and USA. Rwanda also supports the proposed draft Annex 2 on Fresh Leafy Vegetables.

#### Singapore

**GUIDELINES FOR THE CONTROL OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI (STEC) IN RAW BEEF, FRESH LEAFY VEGETABLES, RAW MILK AND RAW MILK CHEESES, AND SPROUTS (CXG 99-**

**2023): PROPOSED DRAFT ANNEX II ON FRESH LEAFY VEGETABLES AND PROPOSED DRAFT ANNEX IV ON SPROUTS**

Singapore would like to thank Chile, New Zealand, Kenya and the United States of America for putting together this document summarizing the comments received on the Sep 2023 eWG consultation paper. We are agreeable to the proposed changes made to Annex II and IV after EWG consultations.

Specific comments to Annex II (CX/FH 24/54/5 Appendix I):

## Paragraph 26:

If water, including ice, used for cooling comes into direct contact with fresh leafy vegetables, it should be fit for purpose to minimize the likelihood of cross-contamination. When biocides are used, the concentration and other appropriate parameters (e.g., pH and temperature) in this water should be controlled, monitored, and recorded to ensure ~~[cross-contamination will be sufficiently minimized.]~~ [that biocides are sufficient to reduce the potential risk of cross-contamination.]

## Paragraph 29:

It is recommended that handling areas for unprocessed fresh leafy vegetable ~~handling areas~~ be physically separated from processing areas to minimize contamination with STEC. Processing, with some exceptions (e.g., cooking) cannot fully eliminate STEC contamination that may have occurred during primary production of fresh leafy vegetables. Processors should ensure that growers, harvesters, packers, and distributors have implemented measures to minimize the contamination during primary production of the fresh leafy vegetables and also during subsequent handling in accordance with the provisions in the Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003).

## Paragraph 30:

30. Refer to the General Principles of Food Hygiene (CXC 1-1969). Time and temperature control during pre-processing storage, processing and post-processing storage is essential to prevent growth of any STEC that may be present, since an increase ~~in numbers of the~~ STEC population will increase the risk of consumer illnesses. A temperature below 7°C will prevent growth of STEC and is appropriate for those fresh leafy vegetables that are not susceptible to cold injury.