

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 57971 Teléx: 625852-625853 FAO I Cables: Foodagri Rome Facsimile: (6) 57973152-5782610

ALINORM 91/36

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

19th Session

Rome, FAO HQ, 1-10 July 1991

REPORT OF THE SEVENTH SESSION OF THE

CODEX COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN  
San José, Costa Rica, 25 February - 1 March 1991

N.B.: This document incorporates Codex Circular Letter CL 1991/17-LAC.

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CX 3/15

CL 1991/17-LAC  
May 1991

TO: - Codex Contact Points  
- Participants at the 7th Session of the Codex Coordinating  
Committee for Latin America and the Caribbean  
- Interested International Organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme  
FAO, Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the Seventh Session of the Codex  
Coordinating Committee for Latin America and the Caribbean  
(ALINORM 91/36)

The Report of the 7th Session of the Codex Coordinating Committee for Latin America and the Caribbean will be considered by the 19th Session of the Codex Alimentarius Commission, which will be held in Rome from 1 to 10 July 1991.

## REQUEST FOR COMMENTS FROM GOVERNMENTS AND OTHER ORGANIZATIONS

- Draft Code of Hygienic Practice for Street-Vended Foods, ALINORM 91/36,  
paras 159-174 and Appendix IV

The Committee revised extensively the Draft Code and agreed to advance it to Step 5.

In accordance with the Codex Procedures for the Elaboration of Codex Standards and other texts, the Commission will give due consideration to any comments that may be submitted by any of its members regarding the implications which proposed draft documents at Step 5, or any provisions thereof may have for their economic interests. Comments are therefore invited on this document. Comments should be sent before 15 June 1991 to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

## SUMMARY OF CONCLUSIONS AND RECOMMENDATIONS

The Seventh Session of the Codex Coordinating Committee for Latin America and the Caribbean (San José, Costa Rica, 25 February - 1 March 1991, ALINORM 91/36), reached the following conclusions and recommendations:

### The Committee:

- Made a strong appeal to all Member Countries of Codex to increase acceptances of Codex Standards (para. 28) and recommended that Codex Standards should be adopted for intra-regional trade (para. 33).
- Strongly supported import/export certification programmes and considered these programmes as a priority activity for the Region (paras 21, 95).
- Reviewed the implementation of recommendations of the First Workshop on Import/Export Food Control Programmes (February 1989) and agreed on the need for a worldwide information system on food export/import (para. 99).
- Expressed support for the collaboration between the Codex Alimentarius Commission and the GATT (paras 133, 136).
- Supported a Mexican proposal for the establishment by the Codex Alimentarius Commission of a Certification Scheme and proposed that the Joint FAO/WHO Food Standards Programme consider mechanisms for this scheme (paras 143, 147-148).
- Supported strongly a project proposal for a food control training network in Latin America and urged the countries of the Region to express before UNDP their interest in and support for the project (paras 61-62).
- Agreed to request FAO/PAHO to consider assisting the Region in organizing Workshops on Training in Food Packaging, Packing and Transport (para. 99); agreed on the organization of Workshops on the proper use of pesticides, analysis of pesticide residues and sampling for microbiological analysis (paras 101, 109).
- Reviewed a Revised Draft for Raw Cane Sugar and agreed to submit it for further elaboration at Step 4 by the Codex Committee on Sugars (para. 158 and Appendix III).
- Revised the Draft Code of Hygienic Practice for Street-Vended Food and agreed to advance it to Step 5 for endorsement by the Codex Committee on Food Hygiene (paras 172-174 and App. IV).
- Supported a number of initiatives and documents aimed at improving communication and strengthening Codex Contact Points and National Codex Committees: the Directory of Codex Contact Points (para. 178), the revised Guidelines for Setting-up National Codex Committees (para. 180).
- Agreed to support the recommendations of the Meeting of Latin American Codex Contact Points held in Santiago, Chile, in December 1990 (para. 187, App. V) and requested that a similar meeting be organized for the English speaking Caribbean countries with Trinidad and Tobago as possible hosting country (paras 60, 187).
- Agreed to support the elaboration by the Codex Committee on Food Additives and Contaminants of limits for patulin and ochratoxin (para. 118).
- Agreed to endorse the recommendations of the Joint FAO/PAHO Workshop on the Prevention and Control of Mycotoxins (San José, 23 February 1991) and urged the countries of the Region to follow-up on these recommendations in cooperation with the International Organizations (para. 127 and App. II).

- Reviewed standard harmonization activities in the Region and urged the countries of the Region and institutions involved in food standardization to apply Codex Standards (para. 199).
- Agreed to circulate a list of 13 products of interest for the Region for Government comments concerning the need for the elaboration of regional or world-wide standards (para. 200 and App. VI).
- Agreed that continuing support should be provided to the food safety activities in the Region and urged the countries to participate more actively in the surveillance network for foodborne diseases in Latin America (paras 214-215).
- Agreed to request the International Organizations to support the wider applications of the HACCP Principle (para. 216).
- Expressed support for further Codex work on the regulation of biotechnology products (para. 220).
- Agreed to nominate Carlos Alberto Ferreira Guimaraes of Brazil for appointment by the Commission as the next Coordinator for the Region (para. 221).

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## INTRODUCTION

1. The Seventh Session of the Codex Coordinating Committee for Latin America and the Caribbean was held in San José, Costa Rica from 25 February to 1 March 1991 by courtesy of the Government of Costa Rica. The Session was chaired by Licda. María Eugenia Chacón Mórux, Regional Coordinator.
2. The Session was attended by Delegations from the following countries of the Region: Argentina, Bahamas, Belize, Brazil, Bolivia, Colombia, Costa Rica, Cuba, Chile, El Salvador, Guatemala, Honduras, Jamaica, Mexico, Nicaragua, Panama, Peru, Republica Dominicana, Uruguay and Venezuela. Observers were present from Spain, CARICOM, ICAITI and the Organization of American States. A complete list of participants including FAO, WHO and PAHO officers is attached as Appendix I to this report.
3. The opening session took place on 25 February 1991 in the presence of the Acting President of Costa Rica, Lic. Arnoldo Lopez Echandi, the Vice-Minister of Economy, Industry and Trade, Mr. Gustavo Gutierrez Castro and representatives of the Diplomatic Corps.
4. In his address the Chairman of the Codex Alimentarius Commission Ing. Eduardo Mendez Rubello stressed that the present composition of the Commission, which included 138 member countries representing over 97% of the total population of the world was a clear indication of the great impact this organization has on world food trade. The Chairman pointed out that ever since its creation some 30 years ago the Commission had enriched its member countries and world food legislation with more than 200 food standards, 40 codes of practice and over 2000 maximum residue limits for pesticides. Recently a new opportunity had arisen for the further impact of Codex texts through their recognition as the basis for the agreements within the GATT Uruguay Round of Negotiations. The speaker praised the hospitality, the efforts and the spirit of cooperation of the Government of Costa Rica as a host of the Committee, and wished the delegates success in their work.
5. In his speech Dr. Raul Penna Melo, the representative of the PAHO in Costa Rica addressed the Delegations on behalf of the Director-General of WHO and the Director of PAHO. Dr. Penna Melo focused attention on the work of the Codex Alimentarius Commission as an example of productive cooperation between various agencies involved in the common goals of assuring safe and equitably distributed food. The speaker pointed out that health should not be considered outside the context of development, and drew particular attention to the need for regional integration. The FAO representative also stressed the great potential of the work of the Commission in terms of technical and political impact.
6. Mr. Rafael Moreno, Assistant Director General and Regional FAO Representative for Latin America and the Caribbean, greeted the participants on behalf of the Director-General of FAO. He expressed satisfaction for the increasing interest in food standardization in the Region as part of the overall efforts to strengthen food control programs to protect consumers against health risk and fraud and ensure fair practices in food trade. These efforts had been assisted by FAO.
7. In this regard he also underlined the importance of the work of the General Agreement on Tariffs and Trade, GATT, and the fact, that Codex Alimentarius Commission had been recognized as the body to advise and assist GATT in agricultural dispute situations.
8. In his speech Mr. Moreno stressed the importance of the Codex Coordinating Committees in the promotion of food standardization and the discussion of problems of regional and worldwide interest, such as the standardization of fresh fruits and vegetables which had led to the creation of a special Codex committee. He also

pointed out the important role of the Codex Contact points and referred to a successful meeting of the Contact Points organized by the FAO Regional Office for Latin America, expressing the hope that a similar meeting would be organized for the English speaking Caribbean countries. The speaker urged that no efforts should be spared to achieve the objectives of the Codex Alimentarius.

9. Finally, Mr. Moreno pointed out that food standardization and food control is an important tool for food security and should be considered for discussion at the forthcoming International Conference on Nutrition organized jointly by FAO and WHO to be held in Rome, in late 1992.

10. In his address, the Vice-Minister of Economy, Industry and Trade, Mr. Gustavo Gutierrez, welcomed the delegates on behalf Dr. Gonzalo Fajardo, Minister of Economy, Industry and Trade. He noted the increased participation of countries from the region in Codex meetings in spite of the economical crisis, and stressed the importance of Codex work for the implementation of Free Trade Agreements in the area. He referred to the special agreement signed by the Central American Countries in Antigua and Puntarenas oriented to coordinate policies aimed at incorporating agriculture into economic and social development and pointed out its importance for food security in Central America.

11. The speaker noted the importance of the harmonization of food standards in the Region by using Codex Alimentarius criteria aimed at eliminating technical barriers to trade in the Sub-region and increasing the competitiveness of Central American food products on foreign markets.

12. In his speech the Acting President of the Republic of Costa Rica, Lic. Arnaldo Lopez Echandi outlined the efforts of the organizers of this meeting and welcomed the participants to Costa Rica. The speaker pointed out the importance for Costa Rica of hosting the Regional Committee and the benefits for the country from this activity.

13. The Acting President also stressed the interest of Costa Rica in improving the competitiveness of its products and the openings of new international markets. He pointed out that this would require intensive technological development and a clearly defined quality control policy. In addition he pointed out the need to implement food quality control programmes for food import/exports in order to protect consumer, increase foreign exchange earnings and protect against losses due to dumping on the home market of inferior or unfit food.

#### ADOPTION OF THE AGENDA (Agenda Item 2)

14. In introducing the Provisional Agenda presented in document CX/LAC 91/1, the Chairman made a proposal for the creation of an *Ad Hoc* Drafting Group with the mandate: (a) to review the report and the recommendations of the Workshop on Street Foods held in Guatemala in 1990; (b) to review recent comments and proposals of the Coordinating Committees for Asia and Africa; (c) to consider comments by the Delegations at the session with a view of preparing a revised version of the code. The Delegations of the Dominican Republic, Brazil, Peru, Colombia, Costa Rica and Bolivia agreed to participate in the Group.

15. The Chairman also proposed that Agenda Items 12 and 13 be merged into one consolidated item devoted to the status and the improvement of communication between the National Codex Committees and the Codex Contact Points of the countries of the Region. The item would include the results and the recommendations of the Workshop on Codex Contact Points held in Chile in December 1990, the Directory of the Codex Contact Points and the Revised Guidelines for Setting-up of National Codex Committees.

16. Following the support expressed by the Delegations of Argentina and Chile the Committee agreed with these proposals.

ELECTION OF VICE-CHAIRMAN (Agenda Item 3)

17. The Delegation of Costa Rica proposed that Dr. Juan Cuellar of Colombia be elected as Vice chairman. Several Delegations supported his candidature and Dr. Cuellar was elected unanimously as Vice-Chairman.

MATTERS OF INTEREST ARISING FROM THE WORK OF THE COMMISSION (18th Session) AND OTHER CODEX COMMITTEES (Agenda Item 4)

18. The Secretariat introduced briefly the most relevant sections from the document CX/LAC 91/2 which the delegates had for consideration.

19. The Committee noted that the Commission had agreed with the decision of the Executive Committee (37th Session, ALINORM 89/4, para. 31) concerning the proposal of the CCLAC (6th Session) to have separate documents with the status of work of the Codex Committees. The Executive Committee had decided that since all reports of Codex Meeting contain "Summary of Conclusions and Recommendations" and "Summary Status of Work" only if there appeared to be a widespread problem in understanding the status of work by this arrangement would there be need for further action.

20. The Committee expressed satisfaction with the progress in the elaboration of the standards for pineapple, mango, papaya and other products in the Codex Committee on Tropical Fresh Fruits and Vegetables.

21. The Committee took note that the Coordinating Committees for Asia, Africa and North America and South West Pacific had paid particular attention to regional non-tariff barriers, regional trade agreements, import/exports certification programmes and that various projects and programmes in these areas had either been implemented or planned. The Committee agreed that certification programmes are of extreme importance also for the Region of LAC and should be given high priority. In reference to the proposal of the Executive Committee (ALINORM 91/3, paras 39-43) concerning the conversion of Regional Codex Standards into world-wide standards, the Delegation of Argentina pointed out that serious difficulties may arise if the conversion is carried out without preliminary studies as had been the case with the European Regional Standards for Mayonnaise and Vinegar. The delegation warned that any such proposals should envisage various degrees of adaptation of the regional standard.

22. In reference to the discussions at the Fifth Session of the Codex Committee on Residues of Veterinary Drugs in Foods the Committee noted the great importance of the network of regional reference laboratories for the control of veterinary drug residues and other chemicals in food.

REVIEW OF ACCEPTANCES OF CODEX STANDARDS AND MAXIMUM RESIDUE LIMITS BY THE MEMBER COUNTRIES OF THE REGION (Agenda Item 5)

23. The Delegations had before them document CX/LAC 91/3 (Conference Room Doc. 3) which outlined a number of measures undertaken by the Commission to facilitate the acceptance of Codex Standards, such as the revised guidelines for acceptances, acceptances of standards by regional economic groupings, the new procedure for the acceptances of pesticide maximum residue limits. In introducing the document the Secretariat pointed out that notification of acceptances from the countries of the Region has been very poor, and that no replies were received to the document on MRL for pesticide residues, circulated in July 1990.

24. The delegation of Argentina stated that 24 Codex Standards on Dairy Products were being accepted. The delegation reiterated its stand expressed earlier that most acceptances are done by developing countries and that developed countries should also intensify their acceptances.



25. The Delegation of Mexico submitted to the Secretariat a written notification about the full acceptance by its government of 30 maximum residue limits for 9 pesticides.

26. The Delegation of Cuba underlined the usefulness of the CAC work and the importance of acceptances for the countries of the region. Cuba had accepted 2 Codex Standards for Cheese. The Delegation also informed the Committee that the national documents on pesticide residues were being updated on the basis of national studies and Codex Residue Limits. The Cuban Compendium of permitted pesticides was distributed among the delegates.

27. The Delegation of Costa Rica informed the Committee of the acceptance of 6 Standards for meat products, 5 Standards on labelling and Guidelines on date marking, 28 Standards for dairy products, 2 food hygiene codes. Full acceptance was granted to MRLs for pesticides in raw milk, melon, strawberries, cacao, pineapple. The delegation also suggested that Codex specifies MRLs for pesticides used on banana, chayote and tiquisque.

28. The Committee agreed to make a strong appeal to all member countries to increase acceptances of Codex Standards and MRL especially in the context of the increasing importance of Codex texts in international food trade. The Committee was of the opinion that developed countries should consider increasing their acceptances.

#### Economic Integration in Central America

29. The Chairman introduced document CX/LAC 91/3-Add 1 and informed the Committee about recent events in Central America related to many aspects of Codex work. The Presidents of Costa Rica, El Salvador, Guatemala, Honduras, Nicaragua and Panama had met in Antigua in 1990 and had agreed on the Antigua Declaration and a Joint Economic Action Plan for Central America (PAFCA) aimed at the reconstruction and development of the productive and manufacturing potential of the subregion, coordination of agricultural policies and the promotion of the development of human resources. Certain features of the Plan are related to the objectives of the Codex Alimentarius such as standardization in plant and animal health, regulations and procedures, quality standards affecting intra-regional and external trade, agricultural technological development and market information systems.

30. The Delegation of Brazil informed the Committee that full support for the Central American plan of action was expressed during a recent visit of the President of Mexico to Brazil. The Delegation also pointed out that a treaty was signed between Brazil and Argentina in 1989 covering economic cooperation, integration and elimination of Trade Barriers. Another treaty between the countries of the Cono Sur, Argentina, Brazil, Paraguay and Uruguay would be implemented by 1994 with the elimination of trade barriers, adoption of common regulatory procedures and mechanisms.

31. The Delegation of Uruguay fully supported this statement and pointed out that this integration should make full use of the Codex Standards.

32. The Delegation of Costa Rica invited the countries of the Region to support the Action Plan for both the Cono Sur and Central America particularly where it concerns food standards and quality.

33. The Committee agreed to express support for the Plan of Action (PAFCA) and to recommend that the Codex Standards should be approved and adopted for the intraregional trade. The Committee considered that particular attention should be paid to the adoption of the Codex Standard for Labelling and accompanying Codex texts.

REPORT ON FOOD CONTROL AND FOOD SAFETY ACTIVITIES COMPLEMENTARY TO THE WORK OF THE COMMISSION (Agenda Item 6)

34. The Delegations had before them document CX/LAC 91/4 (Parts I, II, III).

1) JOINT FAO/WHO ACTIVITIES

35. The Secretariat focused attention on some outstanding activities of particular interest for the Committee.

Joint FAO/WHO Expert Committee on Food Additives (JECFA)

36. The Committee was informed about the main decision of the meetings of the Joint FAO/WHO Expert Committee on Food Additives that had taken place since the last session of the Coordinating Committee (34th-38th JECFA Meetings). The evaluations included food additives, contaminants and residues of veterinary drugs in foods.

37. The Committee noted the intensive programmes of JECFA and the Joint Meeting on Pesticide Residues which provided rigorous scientific advice to the work of the Commission and its subsidiary bodies.

Joint UNEP/FAO/WHO Food Contamination Monitoring Programme (GEMS/FOOD)

38. This programme is part of the health-related monitoring activities of UNEP's Global Environment Monitoring System (GEMS).

39. The programme had been implemented in 1976, with the purpose of collecting and assessing information on levels of some priority contaminants (organo-chlorine and organo-phosphate) pesticides, toxic metals, aflatoxins in selected foods and in total diet samples. This information can provide an estimate of the dietary intake of the contaminants and can be considered in establishing limits for them in foods. A total of 40 institutions in 36 countries are presently involved in GEMS/Food.

40. Work on analytical quality assurance was continued in order to promote comparability and quality control of the data submitted under the Joint Programme. A report "Analytical Quality Assurance Studies, 1985-1987" was published in 1988.

FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade, Rome, 18-27 March 1991

41. The Committee noted that the Codex Alimentarius Commission had recommended, at its 18th Session in July 1989, that FAO and WHO convene a Conference on Food Standards to give direction to the Codex Programme in view of FAO and Codex Work with GATT. As FAO had proposed a technical consultation on food import/export problems for the biennium 1991 and WHO had proposed FAO/WHO Conference on Food Additives and Contaminants, it was decided to combine these meetings into an overall FAO/WHO Conference. The Conference would be held in March 1991 and would be attended by high-level government authorities dealing with food control, food quality and food safety.

Joint FAO/WHO Consultation on Assessment of Biotechnology in Food Production and Processing as Related to Food Safety, Geneva, 5-10 October 1990

42. Biotechnology has the potential to revolutionize man's food supply, both from the quantitative and qualitative points of view. The challenge is to develop appropriate safety assessment procedures to ensure that these new sources will be safety of food derived from biotechnology, and provides a sound technical basis for action by national food regulatory agencies and the food industry. The Committee noted that the Report of the Consultation would be available in 1991.

International Conference on Nutrition

43. The Committee took note that an International Conference on Nutrition was being planned jointly by FAO/WHO for December 1992. The objectives of the Conference would be to:

- (a) raise awareness of the importance of a sound nutritional basis for human development;
- (b) formulate strategies for action - in households, communities and countries, and internationally - to ensure a sound nutritional status for all;
- (c) mobilize the necessary, political, human and financial resources for this purpose; and
- (d) provide an overall focus on nutrition of the Fourth United Nations Development Decade (1991-2000).

44. Although the most important issues are related to the nutritional needs of the poor in all countries, the Conference would also address the nutritional problems of relatively better-off populations. The central message of the Conference would be to point out the necessity for an integrated and convergent approach to improving the nutritional status of those groups which do not share, or share only marginally, the nutritional benefits accruing from the social and economic progress achieved in the world as a whole.

Comments in Connection with the Joint FAO/WHO Activities

45. The Delegation of Argentina informed the Committee that the country had been designated as a leading training center in Latin America for operators and supervisors of food irradiation installations.

46. The Committee expressed its satisfaction with the wide and important problems scheduled for discussion at the two Joint Conferences on Food Standards and on Nutrition. The Committee also expressed interest in having the documents from the two Conferences widely distributed for the benefit of the countries in the Region.

47. The Committee also agreed to stress before the countries of the Region the need for training and exchange of experience in the wider application of analytical quality assurance programmes in the work of the laboratories of the Region.

2) REPORT ON FAO ACTIVITIES

48. The FAO Representative informed the Committee that FAO continued to attach great importance to its national and regional activities regarding the strengthening of food control systems in the area. The FAO technical cooperation comprises assistance in the review of national food quality control strategies and infrastructures and the preparation of project proposals in order to strengthen national capabilities.

49. The Committee was informed of several types of projects for which FAO has provided support in matters related to food control, food contamination monitoring, etc. During the period under analysis, technical cooperation had been provided to the following Latin American and Caribbean countries: Brazil, Bolivia, Costa Rica, Cuba, Ecuador, Mexico, Nicaragua, Uruguay. Assistance for Belize and the Dominican Republic was being planned.

50. The Committee was informed of the various training activities organized in different countries of the region, such as the training course on Management of Food Control Laboratories (Costa Rica, May 1990), the International Workshop on

Street Foods (Guatemala, October 1990) and the Regional Workshop on Methods of Analysis of Food for Radionuclides Contamination held in Mexico in November 1990.

51. The Committee noted the great interest in these activities and the emphasis on promoting information and expertise exchange within the countries of the Region.

52. The Delegations of Brazil and Panama commented on the benefits received from a FAO Regional Training courses on Inspection and Quality Control of Fish and Fishery Products held in Fortaleza, Brazil in 1990.

53. The Delegation of Costa Rica drew attention to the preparation of a decree for the creation of a system of laboratory accreditation and a manual of procedures for the accredited laboratories.

54. The Committee was informed that during the International Workshop on Street Foods held in Guatemala a Plan of Action was proposed for the use of a Teaching Guide for the Training in Street Foods prepared by FAO. As a follow-up of this workshop countries like Bolivia, Colombia, the Dominican Republic and Peru had carried out several training activities using this Guide. A Video on street foods in Asia was available and one adapted to the situation in Latin America will be available soon.

55. The Committee noted that the Draft Code of Conduct for Street Food Vendors prepared by the Codex Alimentarius Commission had been reviewed at the Guatemala Workshop and suggestions had been made for its improvement. The Committee was informed that FAO would continue coordinating and assisting countries in their efforts to improve food handling practices.

56. FAO-supported activities had continued in the area of food contamination, especially on contaminants affecting international trade. The Committee noted the importance of the study carried out by FAO in this field in which the situation of 28 countries, including 6 from the Region (Brazil, Ecuador, Mexico, Argentina, Chile and Uruguay) was studied.

57. Direct assistance was given to various countries in the Region including Brazil, Colombia and Mexico to organize national training activities on food control for import/exports and food contamination.

58. A Workshop on Mycotoxins Analysis was held in Trinidad and Tobago in April 1989 for the English Speaking countries of the Caribbean and an exercise on laboratory quality assurance coordinated by the West Indies University was initiated as a follow-up.

59. Several publications on food control and food contamination had been prepared and were available to member countries. A publication on Food Analysis for Mycotoxins is now available in English version and Manuals of Quality Assurance in the Microbiological and Chemical Food Control Laboratories were being prepared.

60. The Committee was informed about the increasing support provided by FAO Regional Office for Latin America and the Caribbean to food control activities, especially in the area of street foods. Recently the Office had also provided strong support for a meeting of the Codex Contact Points for Latin America, which was held in Santiago, Chile, in December 1990. The Committee recognized that such meetings should be convened in the future and that an effort should be made to organize a meeting for the English speaking countries of the Caribbean.

61. The Committee was also informed about the efforts made by FAO to implement the Food Control Training Network in Latin America as requested by the 6th Session of the Codex Coordinating Committee for Latin America and the Caribbean, the 10th Session of the FAO Committee on Agriculture and the recent Twenty-First FAO Regional Conference for Latin America and the Caribbean. Although the project

proposal had been submitted to UNDP for funding under the 5th cycle of its Regional Programme for Latin America, a decision on this matter was still awaited.

62. The Committee stressed the importance of this proposal for the Region and agreed to ask the Regional Coordinator to request UNDP in New York, on behalf of the Committee, that special consideration be given to the proposal. It was also agreed that the Governments of Brazil, Costa Rica, Chile and Mexico, tentative hosting countries of the Regional Training Courses as well as individual countries from the Region, should express to UNDP their interest in and support for this proposal.

3) REPORT ON WHO ACTIVITIES

63. The WHO Representative reported on the worldwide and inter-regional activities of the Organization. The speaker emphasized the interest and importance which WHO is attaching to health education and food safety, as some of the most important factors for preventing food borne diseases. Several conferences were organized on this theme, one of the most important being the Inter-Regional Conference on Health Education and Food Safety, held in Islamabad, Pakistan in 1990. Several recent WHO publications were dedicated to this matter.

64. WHO is stimulating research and training on the application of the Hazard Analysis and Critical Control Points (HACCP) to guarantee food safety during food processing at home and by the small and medium-sized industries, as well as health education activities based on results obtained from HACCP.

65. A meeting of a Task Force on Integrated Approaches for Health Education and Food Safety was held in Geneva on 3-7 December 1990. The Group requested that the WHO organize and develop a special project for the integration of food safety with activities which have primary importance in health, especially through health education and community participation.

66. With the cooperation of the GTZ (the German Society for Technical Cooperation), the Industry Council for Development and other organizations, the WHO is developing special projects for promotion of health education in food safety. The countries in which this projects have advanced most were the Dominican Republic and Pakistan.

67. The Committee was informed about the activities which had been conducted to promote epidemiological surveillance of foodborne diseases in all the Regions. The principal activities are oriented towards preparation of a data bank on food borne diseases at a world-wide level and the formation of national and regional networks for epidemiological surveillance of foodborne diseases.

68. On 3-17 November 1989, in Newherberg, Germany, a Consultation was held on aspects of food safety related to the application of X-Ray surveillance equipment, during customs inspection of food cargos. The report was published in WHO Bulletin, Vol. 68 (3), 1990.

69. Four important Expert Consultations were held on: 1) Public health aspects of zoonotic diseases transmitted by seafood, 2) Investigation regarding new technologies in slaughter houses to reduce cross-contamination, 3) Epidemiological emergency in poultry and egg salmonellosis, 4) on the Control of salmonellosis at the farm level. The Committee noted that the documents resulting from all these Consultations would be published.

4) REPORT OF ACTIVITIES OF THE PAN AMERICAN HEALTH ORGANIZATION

70. The Committee noted that the Regional Programme of Technical Cooperation in Food Protection initiated in 1986 will be continued by means of the Veterinary Public Health Programme.

71. Technical coordination for development of integrated food protection programmes had been provided directly to Colombia, Guatemala, Guyana, Jamaica, Panama, Mexico, Paraguay and Venezuela.

72. PAHO had participated in the organization and development of the Seminar in Food Science and Technology for Latin America held in Costa Rica, and the Andean Workshop of Food Legislation which had been held in Peru, in collaboration with the Government of Spain. A book on Food Legislation in Latin America had been published as a result of an FAO/PAHO Workshop held in Mexico.

73. In order to strengthen analytical services, the Residue Laboratory of CEPANZO trained 14 officials from Argentina, Colombia, Honduras, Mexico, Paraguay and Venezuela. A network of laboratories was established for the English speaking countries in the Caribbean. Support had been provided to Mexico to conduct a course on Hazard Analysis and Critical Control Points, a course of Quality Control in Food Microbiological Laboratories and a National Seminar on Food Irradiation. A document on the Formation of the Network of Food Analytical Laboratories in Latin America had been finalized.

74. Courses were held at CEPANZO (Centro Pan-americano de Zoonosis) on inspections of fish and seafood products and meat products. At the same time PAHO had continued to act as Ex-officio Secretariat for the Commission on Veterinary Inspection in the countries of the Region of Rio de la Plata: Argentina, Brazil, Paraguay and Uruguay (CINVEC).

75. The Committee was informed that two meetings of the Working Group on Epidemiological Surveillance of Foodborne Diseases were held in the Dominican Republic and Argentina for the formation of a network on Epidemiological Surveillance of Foodborne Diseases in Latin America (RELAVETA). Argentina, Brazil, Colombia, Cuba, Dominican Republic, Mexico and Venezuela participated in the network and other countries were being included. Also, an international course was held in Cuba on Epidemiological Surveillance of Foodborne Diseases, a workshop in Guatemala on Paralytic Intoxication due to Seafood, which serve as a base to organize the surveillance system for this problem. Continuing support was also provided for the project on ciguatera in the Dominican Republic. Finally, a manual was published on foodborne diseases. These courses would be repeated in 1991. Support was provided for the conduct of the food protection week in Guatemala which included training of street vendors and vast educational programmes via radio and television media.

76. The Delegations of Argentina, Colombia, Costa Rica, Dominican Republic, El Salvador, Guatemala and Panama, expressed their appreciation to PAHO and WHO for the important cooperation provided to their countries.

77. The Delegations of Argentina, Belize, Colombia, Cuba, El Salvador, Guatemala, Panama and the Dominican Republic, expressed appreciation to PAHO and WHO for the work carried out in the Region. Some of these Delegations provided a summary of the activities carried out in their countries.

78. The Committee praised the work of FAO, PAHO/WHO in the Region and requested these organizations to continue their assistance to the Region.

5) REPORT ON THE SEVENTH LATIN AMERICAN AND CARIBBEAN SEMINAR ON FOOD SCIENCE AND TECHNOLOGY "FOOD FOR PEACE" (San José, Costa Rica, April 1989)

79. The Chairman informed the delegates about the main topics and recommendations of the Seminar and the proposal for the implementation of the Ibero American Network on Food Legislation and the support provided by the Government of Spain and PAHO.

80. The Committee recognized the importance for the Region of the recommendations of the Seminar and urged the countries of the Region to actively participate in their implementation.

6) REPORTS BY OTHER ORGANIZATIONS

81. The Representative of Spain expressed the appreciation of his government at being invited to the session. He then presented a summary of the activities carried out by the Ministry of Health and Consumption through the Institute of Iberoamerican Cooperation (ICI), PAHO and the collaborating Organizations ICAP (Guatemala), INDOTEC (the Dominican Republic), CLELBA (Peru), which hosted the courses.

82. The speaker referred to the First and Second Courses on Food Hygiene and Food Technology for Central America and the Caribbean held in Santo Domingo, Dominican Republic in 1989 and 1990, and the Seminar/Workshop on Food Legislation for the Andean Countries held in Lima, Peru, in November 1990.

83. Through those activities a number of areas for future assistance was identified within the framework of the cooperation programme between ICI and PAHO, especially those related to the implementation of the Iberoamerican Network of Food Legislation (RIOA) and the strengthening of multidisciplinary activities on Food Legislation.

84. Reference was also made to the activities carried out by the Spanish Ministry of Economy and Agriculture in cooperation with FAO and some countries of the Region on the Certification of Priority Foods for Exports, held in Costa Rica, Brazil, Colombia, Chile and Argentina.

85. The Representative of ICAITI gave a brief summary of activities of his organization especially of the services provided to the industry. Services had also been provided to the Comisión Guatemalteca de Normas in the field of food standardization, methods of analysis, labelling, training in Good Manufacturing Practices, etc. The speaker made a special mention of the activities related to the harmonization of ICAITI and COPANT Standards with those of Codex.

86. The Representative of CARICOM commented on the problems that the English speaking Caribbean countries were facing in the implementation of activities related to food control, food standardization, and pointed out that efforts had been made to use Codex Standards.

PROGRESS REPORT ON THE IMPLEMENTATION OF THE RECOMMENDATIONS OF THE FIRST FAO/PAHO WORKSHOP ON EXPORT/IMPORT FOOD CONTROL AND FOOD PROTECTION PROGRAMMES FOR LATIN AMERICA AND THE CARIBBEAN AND THE FOURTH WORKSHOP ON STANDARDIZATION AND HEALTH (Agenda Item 7)

87. The Committee had before it the document CX/LAC 91/5 which contained an analysis and a summary of the conclusions of the questionnaires circulated by the Regional Coordinator to follow-up on the implementation of the recommendation of the Workshop which had been held in February 1989 prior to the Sixth Session of the CCLAC. In presenting the document the Chairman noted that the recommendations had been largely implemented in the Region and pointed out that assistance was needed in two main areas to enable the countries to:

- a) Develop a system of information exchange and consultation (TCDC) with the objective of facilitating rapid solutions in case of rejections, and make the appropriate recommendations regarding common problems in the control of food exports and imports.
- b) Promote the implementation of workshops and training courses in Food Packing and Packaging and Food Transport.

88. The Delegation of Uruguay pointed out the convenience of using infrastructure and experience available in the Region for the organization of the Workshops.

89. The Delegation of Cuba informed the Committee about the activities carried out in the country as follow-up on the Import/Export Workshop.

90. The Delegation of Mexico pointed out the importance of the control of food import/export and stressed the need to harmonize criteria for services which are responsible for exports certification. The Delegation presented shortly a proposal for the inclusion of certification schemes in the work of the Codex Alimentarius Commission. The Committee decided to discuss this proposal in detail under Item 9 but several delegations made short comments on the Mexican idea.

91. The Delegation of Uruguay supported the proposal of Mexico and pointed the importance of the Certification of Food Control Laboratories in the facilitation of Regional and International Trade.

92. The Delegation of Cuba agreed with the proposal of Mexico in principle and stressed the importance that the food standards harmonization in the Region has for exports certification.

93. The Delegation of Argentina informed the Committee about the agreement on economic cooperation signed between his country and Brazil and stressed the importance of the harmonization of food standards in this process, using as basis, the standards recommended by Codex Alimentarius.

94. The Delegation of Mexico suggested that the future work of the Committee should include a wider search on the causes of rejection of export products in the Region and the development of a data bank on this matter. In addition the delegation stress the urgent need to have an alarm system to advise countries and to follow-up on shipments that had been rejected.

95. After discussion of this point the Committee agreed to consider import/export certification as a priority in the Committee's future work.

96. The Secretariat informed the Committee about the main activities implemented by FAO as follow-up on the Workshop on Import/Export Food Control.

97. The Committee was informed about the results of a Study on Major Food Contaminants affecting International Trade carried out by FAO with the support of the Finnish Government. The study had clearly indicated that major differences between countries existed in the area of food laws and regulations, mandatory certification, declarations to be provided by exporting countries and sophistication of food control agencies to implement and enforce statutory requirements. In addition the study showed an absence of reliable data on rejections, detentions, precise certification requirements, etc. The study also concluded that consideration should be given to establishing an Information Centre within FAO to cover these needs and to increase the assistance provided by the Organization to the countries to manage their import/export food control programmes.

98. The Committee was also informed about the support provides by FAO to member countries in organizing import/exports national workshops and training courses, the implementation of a project on certification of non-traditional foods for exports



in Costa Rica and the preparation of a new version of a manual on control of food exports.

99. The Committee noted the conclusions of the follow-up questionnaire and agreed on the need for a worldwide information systems on food export/import and agreed to recommend that this be considered as a priority by the Conference on Food Standards, Food Chemicals and Food Trade. The Committee also agreed to request FAO/PAHO to consider assisting the Region in organizing workshops in training on packaging, packing and food transport.

Progress Report on Implementing the Recommendations of the Fourth Workshop on Food Standardization and Health

100. The Committee had before it the document CX/LAC 91/5-Add. 2 which contained an analysis and summary of the conclusions of the questionnaire circulated by the Regional Coordinator to follow-up on the implementation of the recommendations of the 4th Workshop which had been held prior to the 6th Session of the Coordinating Committee for Latin America and the Caribbean.

101. In presenting the document the Chairman noted that the recommendations have been largely implemented by the countries. Several areas were identified which needed assistance through workshops on the following lines:

- a) Proper use and handling of pesticides
- b) Pesticide residues in food and their determination
- c) Use of practical and readily applicable sampling plans such as those recommended by the International Commission on Microbiological Specifications for Foods or by Codex.

102. The Delegations of Argentina, Brazil, Costa Rica, Guatemala, Colombia and others, supported the implementation of these workshops.

103. The Delegations of Belize, Colombia, Cuba, Chile, Panama, and the representative of CARICOM, commented on the advances in the field of pesticide control in their countries and the Delegations of Chile and Cuba distributed some documents among the delegates.

104. The Representative of PAHO mentioned that the book "Conditions of Health in the Americas" included a chapter on the adverse effects on pesticides.

105. The Secretariat informed the Committee about the activities carried out by FAO in the area of pesticides.

106. The Representative of WHO alerted the delegates on the unsatisfactory situation regarding the establishment of microbiological criteria for food in the region.

107. The Representative of PAHO commented on the advanced achieved in the epidemiological surveillance of foodborne diseases and in the implementation of the Latin American network for the surveillance of foodborne diseases.

108. The Committee was informed by some of the delegations about the present situation of the national surveillance systems for foodborne diseases.

109. The Committee noted the conclusions of the follow-up questionnaire concerning the Fourth Workshop on Standardization and Health and agreed on the organization of the Workshops mentioned in paragraph 101.

UPDATE ON THE CONTROL OF CONTAMINANTS AND RESIDUES IN INTERNATIONAL TRADE  
(Agenda Item 8)

110. The Secretariat introduced the document for this agenda item CX/LAC 91/6 which contained a summary of developments within the Codex System concerning some

contaminants. The Committee was informed about the proposed guideline levels for aflatoxins in food and feed, the recent toxicological evaluation of patulin and ochratoxin, by the Joint FAO/WHO Expert Committee on Food Additives, and the request of the Codex Committee on Food Additives and Contaminants for comments on whether maximum limits should be established for these two mycotoxins. The status of the evaluation and the maximum levels for residues of 21 veterinary drugs were presented in tabular form. The Committee was also informed about the proposal for the transformation of the Codex guideline levels for radionuclides into permanent limits.

111. The Delegation of Argentina informed the Committee that limits for Pu-239, Sr-90, Cs-134 and Cs-136 have been considered in a Workshop held in December 1990. The delegation suggested that each country should carry out studies with the joint effort of the three main institutions whose points of view do not always coincide, health, agriculture and the atomic energy industry.

112. The Delegation of Brazil reiterated its position expressed at the Codex Committee on Food Additives and Contaminants that any limits for mycotoxins should be related to sampling plans and specific methods of analysis, which was the case with the present proposed limits.

113. The Delegation of Peru stated that in order to control the entry of radionuclide contaminated foods through donation or import national limits of 70 Bq/l for milk and 600 Bq/kg for other contaminated foods have been set for Cs-134.

114. Support for the statement of Brazil (para. 112) was expressed by the Delegation of Venezuela which also pointed out that, due to local conditions, the suggested Codex guideline level of 10 µg/kg was not attainable, and that the USA limit of 20 µg/kg was likely to be met.

115. The Delegations of Guatemala and Colombia expressed support for the position of Brazil concerning sampling plans for aflatoxins and also agreed with Venezuela that a limit of 20 µg/kg of aflatoxins should be maintained.

116. Support for the Brazilian statement was also expressed by the Delegation of Cuba, which also informed that the country had its own limits for aflatoxins and some food additives and pesticides. The country's food monitoring system covered also radionuclides. The delegation expressed appreciation to FAO/PAHO for their assistance to the Workshop on Food Control in Export/Import.

117. The Delegation of Costa Rica informed the Committee about the monitoring of various contaminants. A limit of 20 µg/kg aflatoxin in corn was applied and industry had carried out extensive monitoring of aflatoxins. The Codex guideline limits were adopted in the country. Extensive activities had been carried out in the area of pesticide residues monitoring in vegetables and meat products. Particular attention had been paid to the training of pesticide applicators and educating the consumer.

118. The Committee agreed to support the elaboration by the CC on Food Additives and Contaminants of limits for patulin and ochratoxin. The Committee also emphasized that maximum limits for mycotoxins in foods and feeds should be linked with appropriate sampling plans and methodologies. The Committee agreed that training of technical personnel in the sampling and analysis of contaminants should be maintained as a priority activity.

REPORT OF THE JOINT FAO/PAHO WORKSHOP ON THE PREVENTION AND CONTROL OF MYCOTOXINS IN LATIN AMERICA AND THE CARIBBEAN (Agenda Item 8a)

119. The Secretariat introduced Conf. Room Doc. No. 4 which represented a short Report of the Workshop held in San Jose, Costa Rica on 23 February 1991 with the participation of 60 specialists from 22 countries of the Region.

120. The fundamental objectives of the Workshop were the review of the economic and sanitary importance related to the contamination of food and feed with

mycotoxins, and to propose priorities for prevention and control of mycotoxins based on the needs of the Region. The programme of the course included lectures and discussions. The Committee was informed about the recommendations of the Workshop, which are attached to this report as Appendix II.

121. The Delegation of Cuba pointed out the importance of the Workshop and the follow-up for the control of the mycotoxins in the countries of the Region. The delegation stressed the need for training courses and the involvement of both national and regional resources. The assessment of the situation should also include mycotoxins other than aflatoxins, because the latter are not the most important for the Region.

122. The Delegation of Argentina supported the recommendations of the Workshop and stated that the evaluation of the status of the mycotoxin contamination should be based on all mycotoxins.

123. The Delegation of Mexico focused the attention of the Committee on the need for Workshops devoted to analytical methodologies and organized with the participation of advanced laboratories and institutions from the USA, Canada and other countries. The delegation also informed the Committee about a project to develop analytical kits for mycotoxins by a Mexican institute and offered to make the kits available to FAO/PAHO, for use in their projects.

124. The Delegation of Guatemala supported the need for training the technicians of the Region in the sampling and analysis of other mycotoxins in addition to the aflatoxins.

125. The Delegation of Venezuela pointed out the importance of the mycotoxin contamination and emphasized the necessity to improve the prevention and control actions in the Region.

126. The Committee noted with satisfaction that the Workshop had been very well structured and expressed appreciation of the work of the organizers and all persons involved with the workshop. Appreciation was also expressed to FAO/PAHO for their assistance.

127. The Committee agreed to endorse the recommendations of the Workshop and to review their implementation by the countries of the Region at its next session. The recommendations are annexed as Appendix II. It was also agreed to recommend that consideration should be given to organizing workshops in sampling and analytical methods, jointly with advanced laboratories e.g. in the USA, Canada. The Committee urged the countries to follow-up on the recommendations of the Workshop and expressed appreciation to FAO, PAHO and the National Authorities for the organization of the Workshop.

#### REPORT OF THE URUGUAY ROUND OF TRADE NEGOTIATIONS (Agenda Item 9)

128. The Secretariat introduced the document for this item CX/LAC 91/7, and outlined the status of the negotiations up to their suspension in December 1990.

129. The Uruguay Round of GATT Negotiation was launched in Punta del Este in Uruguay in September 1986. Ministers of the Member Countries met in April 1988 and targeted sanitary and phytosanitary regulation as an area where unfair practices could undermined the GATT principles. The final Inter-Ministerial Conference of the GATT Uruguay Round of Negotiation was suspended on 7 December 1990, and it was decided to resume the negotiation in early 1991.

130. Essentially, the proposed GATT Decision on Sanitary and Phytosanitary Measures recognized that while countries retained the right to take sanitary and phytosanitary measures for the protection of human, animal and plant life, those measures should be applied only to the extent necessary to achieve their objective and be consistent with recognized scientific evidence. Moreover, the proposed Decision requires that sanitary and phytosanitary measures shall not be applied in

such a way as to create arbitrary, disguised or unjustifiable obstacles to international trade.

131. The situation of the developing countries received particular recognition in the proposed Decision which urged that assistance be provided to least-developed countries to enable them to properly apply sanitary and phytosanitary measures.

132. Even if the Uruguay Round should eventually fail for reasons unrelated to sanitary and phytosanitary measures, there will be a lasting positive acknowledgement of the General Principles of the Codex Alimentarius, which seek to achieve on a voluntary basis the very same goals. There will also be a further need to strengthen the work of the Codex Alimentarius Commission.

133. The Delegation of Argentina drew the attention of the Committee to the incompatibility between a smooth application of the food standards aimed at protecting the consumer on one side and the generally low prices of agricultural products maintained by subsidies on the other. The Delegation stressed the damaging consequences of these subsidies for the Region and recalled the earlier recommendation endorsed by the Committee requesting the industrialized countries importing food to give equal treatment to imported and domestic produced food (ALINORM 89/36, para. 86.5). The Delegation proposed that in the New Round of GATT Negotiations the members countries of the Region make an effort to safeguard the economy of the Region, by trying to overcome these subsidies and distortion practices in food trade, such as high requirements for animal and vegetal health. This would lead to an increase in the international trade of the developing countries particularly those in the Region of the Latin America and the Caribbean.

134. The Delegation of Brazil expressed agreement with the concept developed by Argentina.

135. The Delegation of Mexico drew attention of the Committee to the chapter on "Special and Differential Treatment for Developing Countries in the Agreement on Technical Barriers to Trade". The Delegation pointed out that this special treatment is only given in general terms, there are no specific references to it in the rest of the document and it is not clear how it should be considered by the developing countries.

136. The Committee agreed with the proposal of Argentina and expressed support for the collaboration between the Codex Alimentarius Commission and the GATT Negotiations.

137. The Delegation of Argentina recalled an earlier document presented at the April 1989 Session of the Codex Committee on General Principles (CX/GP 89/6) which contained some basic recommendations concerning the CAC-GATT relationship which in the opinion of the Delegation should be taken into consideration in any future cooperation between these organization. These recommendations referred to the avoidance of duplication of activities, the study of the notification mechanism for information exchange with a view of being revised and better utilized by the Codex Alimentarius Commission (ALINORM 89/33, para. 29 and App. V).

138. In reply to a request by the Delegation of Mexico the Representative of Spain informed the Committee on the EEC Institutions and their functioning, standardization procedures, the principle of free circulation of goods and safeguard mechanisms.

139. Referring to the Mexican proposal made earlier (para. 90, Agenda Item 7) the Representative of CARICOM agreed in principle with the proposal and strongly supported the establishment of regional marks of conformity which should be recognized by other countries. The representative urged the establishment of such marks within the region of Latin America and the Caribbean before the establishment of the European Common Market in 1992.

140. Mexico supported the statement of CARICOM and recalled that its proposal went beyond regional activities and took into account particular conditions in developing countries.

141. In introducing Conf. Room Doc. No. 8 which contained an outline of its proposal, the Delegation of Mexico pointed out that in accordance with the Codex Alimentarius Commission's objectives and taking into account the problems that most of the Member Countries had been facing in trying to implement them, the Delegation proposed that the Joint FAO/WHO Food Standards Programme should be authorized to become an international certification body, in addition to its current standardizing activities. The enormous difficulties of the developing countries in this area should receive particular attention since these countries make up about 70% of the membership of the Commission.

142. The Delegation further noted that under the existing scheme, it was not be expected that in a reasonable period of time, these members could successfully harmonize their standards and technical regulations in order to meet international standards and then to proceed to build up the necessary infrastructure needed for a reliable certification system (metrology, laboratory accreditation and certification schemes). Further on, and supposing that these countries have succeeded in this task, they still have a long way to go before their certification system become recognized by the members which may represent their main marketing interests. To have the Commission involved in a more operative way in these activities would guarantee fair trade practices and the consumer's health protection which, again, are the main objectives of the Commission.

143. The Mexican Delegation then proposed the following lines of action to be undertaken by the Commission:

- To provide certification services to all member countries of the Codex Alimentarius Commission, either through the setting-up of their own offices or through the recognition and supervision of established national systems;
- To establish a characteristic symbol or brand of conformity with Codex standards and codes and to authorize its use.
- To provide upon request assistance to member countries in reaching conformity with Codex standards and codes and obtaining information on acceptances of Codex standards and codes by other countries.
- Whenever the case arises, to obtain from the importing country the reasons of non acceptance, total or partial, of Codex standards or codes, make this information available to the exporting country, and provide technical assistance to the latter concerning procedures that should be undertaken in order to contest the reasons for the non acceptance.
- To issue certificates of conformity with Codex standards and codes.
- To prepare annual work programmes and to submit them to the Commission, as well as to inform periodically.
- To prepare its operation budget before FAO and WHO.

144. Support for the proposal of Mexico was expressed by the Delegations of Peru, Brazil, Nicaragua, Costa Rica and Uruguay.

145. The Secretariat noted the large support for the idea of the Delegation of Mexico and informed the Committee that proposals affecting so fundamentally the work of the Codex Alimentarius Commission were usually subjected to more extensive review at various levels. The Secretariat pointed out that the upcoming Conference on Food Standards, Chemicals in Food and Food Trade would be a suitable forum for discussing the proposal.

146. The representative of WHO recalled that certification is not unfamiliar activity for PAHO, and pointed out that the Commission could assist the countries of the Region but the magnitude of this engagement should also be discussed at another level. The representative pointed out that a number of issues, new policies and the needs of the countries of the Region could be discussed at the Joint FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade. The representative also quoted from documents prepared for the Conference where the involvement of the Commission in certification activities would be discussed.

147. The Committee agreed to recommend that the Joint FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade consider the possibility of the Codex Alimentarius Commission establishing a scheme for certification that would service all member countries according to the proposal in paragraph 143 of this report.

148. The Committee also agreed to propose to the Joint FAO/WHO Food Standards Programme to study the most suitable mechanisms within the system in order that the proposed certification scheme for the benefit of all member countries be realized within a reasonable time period.

CONSIDERATION OF A REVISED PROPOSED DRAFT OF WORLD-WIDE CODEX STANDARD FOR RAW SUGAR (Agenda Item 10)

149. The Delegation of Cuba introduced the paper for this item CX/LAC 91/8 which contained the revised draft and recalled the initiation of this standard within the CCLAC.

150. At its 6th session in 1989 the CCLAC had discussed a Proposed Draft for a World-Wide Standard for Raw Sugar. The Committee had been informed by the Delegation of Cuba that due to substantial changes in methods of analysis of sugars, some of the provisions of the draft were made obsolete. The Committee decided to request the Delegation of Cuba to redraft the standard in consultation with the Codex Committee on Sugars. Comments on the draft had been requested with CL 1990/23-LAC.

151. The Chairman invited comments from the delegations and referred to the decision of the Commission that the elaboration of this standard from Step 4 onward should be the responsibility of the Codex Committee on Sugars (ALINORM 89/40, paras 171-173).

152. The Delegation of Mexico expressed the concern of the sugar industry of its country that the quality provisions of the draft standard were not adequate to fully characterize raw sugar. The Delegation suggested that a number of new provisions which had not been proposed so far be considered for inclusion. These provisions were of great importance for the trade of raw sugar destined to be remelted in a refinery.

153. The Delegation of Venezuela fully supported the proposal of the Mexican Delegation and particularly stressed the importance of granulometric provisions, and microbiological characteristics for yeasts, fungi and *Euconostoc*.

154. The Delegation of Costa Rica was in agreement with the proposed draft and suggested that provisions for additives be included in the standards.

155. The Delegation of Brazil proposed that the methods section be revised and updated, and submitted published ICUMSA methods to be considered for inclusion in the standard.

156. In addition to these comments the Delegations of Mexico, Panama, Venezuela, Brazil and the observer from CARICOM had specific and substantive comments and proposals for different sections of the draft standard and at the suggestion of the Secretariat their written comments were submitted to the Secretariat for their further transmittal to the Secretariat of the Codex Committee on Sugars.

157. The Committee expressed its concern over the possible delay in the further elaboration of the standard due to the adjournment sine die of the Codex Committee on Sugars.

158. The Committee agreed to recommend the revised proposed draft for further elaboration at Step 4 by the CC on Sugars in accordance with the decision of the Commission (17th Session, ALINORM 87/39, para. 320). The standard is annexed to this report as Appendix III.

**CONSIDERATION OF A DRAFT CODE OF HYGIENIC PRACTICE FOR STREET VENDED FOOD**  
(Agenda Item 11)

159. The Committee had before it the document CX/LAC 91/9 which gave a background to the elaboration of the code in the CCLAC and discussion of the subject in the Commission and other Codex Committees.

160. At the 6th Session of the Codex Coordinating Committee for Latin America and the Caribbean, the Delegation of Peru had introduced a totally revised version of the Code. The Committee agreed to circulate the revised Draft Code for comments at Step 3 of the Codex Procedure (ALINORM 89/36, paras 105, 108 and Appendix III, CL 1989/18-LAC, CL 1990/23-LAC).

161. The Codex Alimentarius Commission at its 18th Session in July 1989, decided that the proposed Draft Code should be circulated at Step 3 and that the Codex Committee on Food Hygiene should be responsible for elaborating common core elements of a Code of Hygienic Practice for Street-Vended Foods and for coordinating the work on the regional versions of this Code.

162. The Coordinating Committee for Asia had also discussed this subject at its 7th Session in February 1990 and developed their own code of hygienic practice. The Coordinating Committee for Africa commented on both drafts and strongly supported the elaboration of codes for street foods.

163. Mr. Juan Cuellar of Colombia who acted as a coordinator of the Drafting Group established earlier (see para. 14) introduced the revised code of hygienic practice based on the text published as App. IV to ALINORM 89/36.

164. The Draft Code was revised in the light of the recommendations and comments made on the draft during the International Workshop on Street Foods held in Guatemala, October 1990. The discussions and the proposals within the Drafting Group were also taken into consideration.

165. The Delegation of Argentina agreed with the revised draft code of practice since its concept and contents were adequate for this type of document. The delegation proposed that the draft be advanced to Step 5 of the Procedure. This proposal was upheld by the Delegations of Panama, Dominican Republic, Brazil, Colombia.

166. The Delegation of Costa Rica stressed several factors which it considered important for the street food problem such as defining the type and profile of the street food vendor, establishing a national training center for food handlers, directing the street vendors towards the sale of prepared and low risk foods, trying to avoid the preparation of the food in the street.

167. The Delegation of Mexico supported the proposal for advancing the code to Step 5, but argued that the countries of the Region should seek a more fundamental solution of the street food problem, through its restriction and the introduction of more permanent eating places.

168. The Delegation of Chile recognized the need to clearly define what is meant by a street vended food since the proposed code of practice appeared to be closer to a document concerning the sale of foods in fixed places while the sale in the streets is essentially an itinerant trade. The delegation was also of the opinion

that the sale of foods in the streets should be limited to prepackaged and low risk foods and that in general this activity should be discouraged.

169. The Delegations of Argentina, the Dominican Republic, Brazil and others insisted that the code should be further elaborated through the Step Procedure. This code should serve as a guide for hygienic practices for the different countries of the Region and would be adapted to a variety of local conditions.

170. The representative of WHO pointed out that the extensive studies in the Region with the HACEP approach had demonstrated that street foods could be a serious vehicle for foodborne diseases. The PAHO had been carrying out various activities in the Region including a Training Workshop in Lima and several publications.

171. The FAO Officer informed the Committee about an FAO worldwide study on street foods which had demonstrated the economic and health impact of this activity. The speaker also reported on an action plan for the improvement and the control of street foods which had been recommended by the International Workshop on the Sale of Street Food held in Guatemala in 1990. The officer also informed about a training guide for street food vendors which had been prepared by the FAO Regional Office for the whole region.

172. The Committee noted that the revised draft code had the adequate format and provisions and would serve as a guidance and a stimulant for the implementation of healthy practices in food street production and sale.

173. The Committee agreed that the Code would need to be supplemented by intense training and education activity for both food handlers and consumers and in this respect the Committee noted the plan of action elaborated at the Workshop on Street Foods in Guatemala.

#### Status of the Draft Code

174. The Committee agreed to approve the revised draft code and to advance it to Step 5 for submission for endorsement by the Codex Committee on Food Hygiene. The revised draft is annexed to this report as Appendix IV.

#### STATUS OF NATIONAL CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES (Agenda Item 12)

175. The Chairman in introducing document CX/LAC 91/10-Add. 1 informed the Committee on the replies of 24 countries in response to a questionnaire which had requested information for a Directory as recommended by the Sixth Session of the CCLAC (ALINORM 89/36, para. 138). The Directory prepared on the basis of these replies was distributed among the delegations at the session.

176. The Delegations of Argentina, Brazil, Cuba and Mexico and the representative of CARICOM congratulated the Regional Coordinator the work carried out.

177. The Delegations of Brazil and Cuba suggested some modifications in the information included in the Directory. The Representative of CARICOM noted that there was a distinction between the CARICOM and the Trinidad and Tobago Contact Point and offered to provide the necessary information for the next updating of the document.

178. The Committee agreed that the Directory should be continuously updated and requested the countries's collaboration for this purpose.

179. The Delegation of Cuba introduced the revised Draft Guidelines for Setting-up National Codex Committees (CX/LAC 91/11).

180. The Committee considered that these guidelines constituted a reference framework to facilitate the organization of Codex National Committees.



181. The FAO representative informed the Committee about the Meeting of the Codex Alimentarius Contact Points, held at the FAO Regional Office in Santiago, Chile, 4-6 December 1990. The representative set out the objectives of the meeting and the agreement that had been reached to implement the Action Plan aimed at strengthening the Codex Contact Points and the National Codex Committees. The report of the meeting (RLAC/90/34-NUT 47) was distributed among the delegates.

182. The Delegations of Argentina, Brazil, Colombia, Cuba, Guatemala, Mexico, Nicaragua, Panama, Uruguay and the representative of CARICOM congratulate FAO for this initiative and requested that such meetings be convened periodically.

183. The representative of PAHO congratulated FAO for this initiative and indicated PAHO's readiness to provide assistance to the countries on this matter.

184. The representative of CARICOM requested the implementation of a similar meeting for the English speaking Caribbean countries and offered the facilities of Trinidad and Tobago as a host place for the meeting.

185. The Delegation of Brazil stressed the importance of the implementation of such meetings.

186. The Regional Coordinator referred to the mandate received from the meeting of Codex Contact Points to undertake the preparation of a procedure manual for Codex Contact Points. This manual would be prepared by the Codex Secretariat.

187. The Committee agreed to support the recommendations of the meeting of Codex Contact Points, to request the implementation of a meeting for the English speaking Caribbean countries with Trinidad and Tobago as a possible host country, and to promote the periodical organization of this type of meetings. The recommendations are annexed to this report as Appendix V.

CONSIDERATION OF A REPORT ON HARMONIZATION OF REGIONAL FOOD STANDARDS WITH CODEX STANDARDS (Agenda Item 13)

188. The Delegation of Cuba introduced the report of the Second Harmonization Meeting held in Havana, Cuba, on 9-11 January 1991. The Delegation traced briefly the background to the harmonization activities within the Coordinating Committee for Latin America and the Caribbean, and gave an outline of the work that had been done since the First Harmonization Meeting held in Havana in May 1986.

189. The speaker pointed out that the harmonization work coordinated by Cuba and carried out basically by ICAITI and COPANT had brought the countries of the Region closer to the final objective of the harmonization, which is to be able to use Codex standards in food trade.

190. Since the First Harmonization Meeting a total of 60 standards elaborated by CODEX, ICAITI and COPANT and covering 22 foods have been harmonized, new draft standards for 15 commodities were being elaborated by COPANT and ICAITI. A list of 13 products of interest for the Region had been prepared at the Second Harmonization Meeting with a view of being submitted to the Commission for elaboration of Codex Regional or Worldwide Standards. Another list of 31 products had been prepared for consideration by the countries of the Region as possible future proposals as worldwide or regional standards.

191. The Chairman pointed out that any further recommendation for harmonization should be carefully considered because of the enormous effort and resources involved in this activity. The Chairman suggested that ICAITI and COPANT should be encouraged to adopt Codex Standards, in view of the efforts of the countries of the Region to get access to world markets. For this purpose the countries of the Region should be urged to adopt these standards.

192. The Delegation of Uruguay stressed that standardization work was very specialized and great efforts could be saved by taking Codex standards as reference.

193. The observer from ICAITI presented an outline of the approaches of the Organization in the development of standards. In the elaboration of proposed standards in the food products sector, both ICAITI and COPANT take as a basis Codex standards, and the drafts are then circulated for comments and suggestions by the Member Countries. The observer underlined the wide range of consultations that take place and involve industry, consumers and general interests.

194. The Delegation of Mexico fully supported the proposal of the Chairman and stressed the need for a careful selection in the harmonization of standards. The delegation also pointed out that standardization is a very complex process which requires a great deal of time, and praised the effort of the Harmonization Group. For the purposes of export the valid standards and regulations were exclusively those adopted and required by the importing country and not the regional or worldwide standards if they had not been formally accepted by the importing side.

195. The Delegation of the Dominican Republic informed the Committee that in the elaboration of National Standards the ICAITI and COPANT Standards were used as reference. The delegation praised the work of the Delegation of Cuba and ICAITI and supported the harmonization of the proposed standards. The delegation appealed for increased acceptance of Codex Standards as a means to facilitate the access of the countries of the Region to the world markets.

196. The representative of WHO informed the Committee that the Panamerican Sanitary Standards were mandatory for the countries of Central America. It had been planned to have the standards revised and updated but they were then considered of little use and it was decided that efforts and resources should be concentrated towards the use of Codex Standards. The representative noted that when Codex standards were not available, regional standards were employed but there was a strong will to use Codex standards.

197. The Delegation of Costa Rica informed the Committee that the harmonization of their national and Codex standards had been completed and the report had been made available to the Cuban Delegation for use by the Harmonization Group.

198. The Committee expressed its appreciation of the work carried out by the Delegation of Cuba, ICAITI and COPANT for the harmonization.

199. The Committee agreed to urge the countries of the Region and institutions involved in food standardization to apply Codex standards.

200. Referring to its terms of reference and in compliance with the Commission Procedures the Committee agreed to circulate the 13 food products proposed by the Harmonization Meeting for government comments concerning the need for the elaboration of regional or worldwide Codex standards. The list is annexed to this report as Appendix VI.

201. The Committee agreed to ask the Regional Coordinator of Costa Rica to revise the list of 31 commodities suggested by the Harmonization Meeting and circulate them within the countries of the Region for preliminary comments on the need for standardization.

**REPORT ON FOOD SAFETY MONITORING ACTIVITIES IN THE REGION (Agenda Item 14)**

202. In introducing the item, the representative of WHO pointed out the need for the countries of the Region to establish integrated national food safety programmes with the participation of the different institutions and ministries without waiting for the outbreaks of foodborne diseases to occur with their unfortunate consequences. The representative noted that it should be accepted that the Region does have foodborne disease problems, but WHO has obtained no evidence so far of foodborne epidemiological outbreaks of cholera due to imported foods. The causing agent of this disease is known to have a low resistance.

203. Some countries of the Region such as Argentina, Cuba, Guatemala and Mexico, have been setting-up epidemiological monitoring networks for foodborne diseases and have prepared reports and guides on surveillance. The speaker stressed that the application of the WHO's Ten golden rules and the implementation of the integrated national programmes were the best means of preventing foodborne diseases.

204. The Delegation of Argentina informed the Committee about the implementation of follow-up, surveillance and laboratory programmes aimed at preventing food contamination with Salmonella, Listeria and toxins related to red tide. Emphasis had been placed on food education in primary and secondary schools and the education and training of food handlers through visual aids and workshops. The HACCP system had been applied. All these activities had been carried out especially within the National Food Protection Programme (PRONAPAL). Also work was in progress on an agreement on harmonization and complementation of standards between Argentina and Brazil.

205. The Delegation of Guatemala reported that the food control in its country was coordinated at interministerial level, and that the Town Authorities issue permits for market stalls, street food vendors and abattoirs. Courses have been organized on hygiene and the identification of critical areas such as dairy and meat products and street foods. The Delegation noted that the division of responsibility had highlighted the need for a basic food law and a coordinated effort between the various sectors involved.

Guatemala had joined the Latin American Epidemiological Surveillance Network for Foodborne Diseases and had collaborated with PAHO and other Agencies in the development of its programmes.

206. The Delegation of the Dominican Republic informed the Committee that an assessment of the food safety situation and the national food protection programme had been carried out in collaboration with PAHO/WHO. Experience was obtained in the study of epidemiological ciguatera within the Foodborne Disease Surveillance Programme. Special emphasis was made on the application of the HACCP principles in the food industry, hotels, restaurants and bars. Food hygiene was included as a theme in the curricula of the primary schools. The speaker pointed out that the weak points in the country's food control system were the food legislation and the food quality control laboratories.

207. The Delegation of Costa Rica reported that the food control system in the country was under the Department of Food Control of the Environmental Hygiene Division of the Ministry of Health and was legally based on the organic law of the Ministry of Health. Its principal objectives were to guarantee the safety of the products, through a system of register, monitoring, inspection and sampling of products in the food industry and also through training of the food handlers. The Delegation proposed that FAO/WHO should organize a Seminar on Veterinary Drug Residues in Animal Foods Destined for Human Consumption, since the proper use of the drugs protects the consumer and guarantees the free trade in these foods between the countries. The speaker pointed out that the countries of Latin America have similar climatic conditions, temperatures, animal husbandry practices, animal races and diseases, and therefore the same drugs were being used.

208. The Delegation of Cuba informed the Committee that programmes had been established for the monitoring of foodborne diseases, chemical and microbiological contaminants, principally in high risk foods. These programmes are directed by the Ministry of Public Health, which carries out systematic sampling. All these aspects are covered by the national sanitary food standards, the law of public health and other laws, regulations and ministerial resolutions.

209. The Delegation of Panama gave information on food safety activities in its country highlighting the training courses and workshops on inspection of dairy and fishery products.

210. The Delegation of Belize outlined the intense activity in food control carried out in the country and made a special reference to sanitary education.

211. The Delegation of Colombia informed the Committee that four pilot Centers for the surveillance of foodborne diseases had been created through a project implemented with the cooperation of the Spanish Government. The HACCP system has been applied in hotels and food service establishments in high tourism areas in cooperation with the National Tourist Corporation. The HACCP approach had also been applied in abattoirs through PAHO-assisted Workshops on Sanitary Inspection in Slaughter Houses. Educational campaigns had been organized on food contamination, foodborne diseases and prevention of cholera. Food legislation has been extended to cover regulations and standards for products recently launched on the market.

212. The Delegation of Chile informed the Committee that the country's food legislation was being revised. A system was in operation for the licensing and registration of enterprises for the production, distribution, processing and sale of foods. There was a register of imported foods but not of local foods. Outbreaks of foodborne diseases were being monitored, but only in few cases had the causing agents been identified. No health certificates are required of food handlers.

213. The Delegation of Peru informed the Committee that a national programme of food protection was being developed on the basis of a regulation issued by the Ministry of Health. Priority was being given to sanitary education, food legislation and harmonization between the various sectors involved. The Delegation expressed appreciation to PAHO/WHO for their continuing technical support and to FAO for the assistance provided in the area of street foods, which is of particular importance for the country.

214. The Committee agreed to propose that continuing support be provided to the food safety activities carried out in the countries of the Region.

215. The Committee urged the countries of the Region to participate more actively in the network of surveillance of foodborne diseases in Latin America and to organize such networks where they still do not exist.

216. The Committee agreed to request the International Organizations to support the wider application of the HACCP principle.

**BIOTECHNOLOGY - FOOD SAFETY ASPECTS AND IMPLICATIONS FOR INTERNATIONAL TRADE**  
(Agenda Item 15)

217. The WHO representative informed the Committee about the Joint FAO/WHO Consultation on the Assessment of Biotechnology in Food Production and Processing as related to Food Safety, which took place in Geneva on 5-11 November 1990. He pointed out some of the main recommendations such as the need for adequate food regulations to protect the consumer's health, and a data base in order to facilitate the evaluation of foods produced by biotechnology. In addition, it is necessary to provide the consumer with complete and scientifically based information. The representative pointed out that PAHO had established a regional programme on new biotechnology.

218. The FAO representative informed the Committee about a network on biotechnology applied to agricultural production that would be implemented by the FAO Regional Office in the near future.

219. The Delegation of Cuba informed the Committee about advances achieved by its country on biotechnology, especially on the development of enzymatic immunoassay methods for mycotoxins. Progress has also been made in the detection of marine toxins and low toxicity pesticides.

220. The Committee expressed support for the future Codex works in relation to regulation of biotechnology products.

**NOMINATION OF REGIONAL COORDINATOR (Agenda Item 16)**

221. The present coordinator, Licda. M.E. Chacón Mórux (Costa Rica), had served two consecutive terms and was not eligible for the nomination. The Delegation of Costa Rica proposed that Mr. Carlos Alberto Ferreira Guimaraes (Brazil), be nominated as Coordinator for the Region. This proposal was supported unanimously by the Committee. The Committee praised Licda. M.E. Chacón for her dedicated and enthusiastic work as Coordinator and Chairman of the Committee.

**FUTURE WORK (Agenda Item 17)**

222. The Committee agreed to consider for inclusion in the agenda of its future meetings the following items:

- Certification of Food Export/Import.
- Non-Tariff Barriers at Sub-regional, Regional and World Level.
- Coordination and Harmonization of Legislation and Regulation, including Standards and Codes of Practice.
- Review of the State of Acceptances of Codex Standards by the Countries of the Region.
- Progress Reports on the Situation of the Codex Contact Points and National Codex Committees.
- Code of Hygienic Practice for Street Foods and Related Aspects.

223. The Delegation of Belize proposed that the Coordinating Committee consider increasing its activities in the English speaking countries of the Region.

**PLACE AND DATE OF NEXT SESSION (Agenda Item 18)**

224. The Committee was informed that its next Session would be held in Brazilia or Rio de Janeiro tentatively in February-March 1993.

225. As the mandate of Ing. Eduardo R. Méndez as Chairman of the Codex Alimentarius Commission was nearing its end, several delegations praised him on his remarkable Chairmanship and his contributions to the work of the Commission. Ing. Méndez, in return, thanked the delegates for their warm appreciation and expressed his satisfaction and sense of fulfillment during his Chairmanship of the Codex Alimentarius Commission, and pledged his continuing interest and involvement in its activities.

SUMMARY STATUS OF WORK

SUBJECT/RECOMMENDATION	STEP	FOR ACTION BY	DOCUMENT REF.
1. Revised Draft World-wide Standard for Raw Cane Sugar	4	CC on Sugars	ALINORM 91/36, para. 158, App. III
2. Revised Draft Code of Hygienic Practice for Street-Vended Foods	5	CAC, CCFH, Governments, CCLAC (8th)	ALINORM 91/36, paras 172-174 and App. IV
3. Food Export/Import Certification Programmes. Progress Report	-	CAC, FAO/PAHO, Governments. Secretariat, CCLAC (8th)	ALINORM 91/36, paras 21, 95 paras 143, 147-148
4. Acceptances of Codex Standards. Progress Report	-	Secretariat, CCLAC (8th)	ALINORM 91/36, paras 28, 33
5. Proposals for Elaboration of Regional/Worldwide Standards:	-		
A. List of 13 Products for Government Comments	-	Governments, Secretariat, CCLAC (8th)	ALINORM 91/36, para. 200, App. VI
B. List of 31 products for Preliminary Review	-	Regional Coordinator, Countries of the Region CCLAC (8th)	ALINORM 91/36, para. 201
6. Proposed Workshops/Training Seminars on:			
- Food Packaging, Packing and Transport	-	FAO/PAHO Governments	ALINORM 91/36, para. 99
- Proper Use of Pesticides, Analysis of Pesticide Residues, Sampling for Microbiological Analysis	-	FAO/PAHO Governments	ALINORM 91/36, paras 101, 109
7. Proposed Meeting of Codex Contact Points from the Caribbean English Speaking Countries	-	FAO/PAHO, Governments, (Trinidad & Tobago)	ALINORM 91/36, paras 60, 187
8. Directory of Codex Contact Points and National Codex Committees in the Region (updating)	-	Governments, Regional Coordinator	ALINORM 91/36, para. 180
9. Procedural Manual & Teaching Material for Codex Contact Points	-	FAO, Regional Office of LAC, Secretariat, CCLAC (8th)	ALINORM 91/36, para. 187 and Appendix V
10. Progress Report on Follow-up & Implementation of Recommendations of Meeting of Codex Contact Points	-	Regional Coordinator, CCLAC (8th)	ALINORM 91/36, para. 187 and Appendix V
11. Follow-up on the Recommendations of the Workshop on Mycotoxins. Progress Report	-	Governments, FAO/WHO/PAHO Secretariat, CCLAC (8th)	ALINORM 91/36, para. 127 and Appendix II

LIST OF PARTICIPANTS  
LISTE DES PARTICIPANTS  
LISTA DE PARTICIPANTES

Chairwoman: Licda. María Eugenia Chacón Mórux  
Président: Presidenta del Comité Coordinador del  
Presidenta: Codex para América Latina y el Caribe  
Directora de la Oficina Nacional de Normas  
y Unidades de Medida  
Ministerio de Economía, Industria y Comercio  
A.P. 10216  
1000 San José, Costa Rica  
Telex No.: 2414 MEIC  
Fax No.: 22-23-05  
Tel.: 22.15.66

DELEGATES  
DÉLÈGUES  
DELEGADOS

**ARGENTINA**  
**ARGENTINE**

Cristina Vallina  
Consejero Económico  
Embajada de Argentina  
Apdo. Postal 7-1120  
San José, Costa Rica  
Telex: 3513  
Fax: 55.32.04  
Tel: 22.16.57

Angel Mario Sánchez  
Punto de Contacto del Codex Alimentarius  
Ministerio de Economía  
(Sub-Secretaría Comercio Exterior)  
1000 Buenos Aires, Argentina  
Telex: SECIO AR 21622  
Tel.: 331-0306

**BOLIVIA**  
**BOLIVIE**

Delfina Morales de Arnez  
Catedrático  
Jefe de Laboratorio de Toxicología  
Universidad Mayor de San Andrés  
A.P. 2523  
La Paz, Bolivia  
Tel.: 794517

**BRAZIL**  
**BRESIL**  
**BRASIL**

Francisco Bezerra Da Silva  
Representante/MARA/Assuntos do Codex  
Alimentarius FAO/WHO  
Ministerio da Agricultura e Reforma  
Agraria - MARA  
SQS404 Bloco K-307  
70238 Brasilia DF, Brazil  
Telex: (61) 6112  
Tel.: (061) 224-8098

**BRAZIL (Cont.d)**

Jorge Mauro de Moraes  
Biochemistry  
Assoc. Brasileira Industrias Da  
Alimentações  
Av. Bric. Faria Lima 2003/11o.  
Sao Paulo SP01451, Brazil  
Telex: (11) 80330

Dra. Lucia Helena Bregagnolo  
Ministerio de Salud  
Esplanada Dos Ministerios  
Bloco 11, 8° Andar, Sala 806  
Brasilia-CEP: 70058, Brazil  
Telex: 612515  
Tel.: (061) 226-8153

Julio Sergio Mirilli de Souza  
Director de Normalización y Calidad  
Instituto Nacional de Metrología,  
Normalización y Calidad  
Av. Río Branco No. 311/8o. AND  
CEP-20040 Rio de Janeiro, Brazil  
Telex: (21) 30672  
Fax: 779-1507

Carlos Alberto Ferreira Guimaraes  
Consejero  
División de Organismos Internacionales  
Ministerio de Relaciones Exteriores  
Sala 418  
Brasilia, DF 70.170, Brazil  
Fax: (005561) 2237362 and 2246360  
Telex: (003861) 1311 and 1319  
Tel.: (061) 211-6330  
211-6617

**CHILE  
CHILI**

José Olavarría Muñoz  
Ingeniero Agrónomo  
Coordinador Nacional Programa Postcosecha  
INIA Est. Exp. La Platina  
Casilla 439/3  
Santiago, Chile  
Fax: 5586061 Anexo 225  
Tel.: 5586061

Claudio R. Romo R.  
Director  
Centro de Estudios en Ciencia y  
Tecnología de Alimentos  
Universidad de Santiago  
Apartado: 33074  
Santiago, Chile  
Telex: 441674 USACH CZ  
Fax: (562) 681 2108  
Tel.: (562) 681 1381

Jimena López Aravena  
Jefe Departamento Frutas y Hortalizas  
Asociación de Exportadores de Chile, A.G.  
Moneda 920, Of. 1103  
Santiago, Chile  
Telex: 240316 ASDEX  
Fax: 727791  
Tel.: (56) 6987968 - 721420

Daniel Juricic Villalon  
Jefe Departamento de Programas sobre el  
Ambiente  
Ministerio de Salud  
Mac-Iver 541  
Santiago, Chile  
Tel.: 381843

**COLOMBIA  
COLOMBIE**

Juan Cuellar Solano  
Jefe División de Alimentos y  
Zoonosis  
Ministerio de Salud  
Calle 55 No. 10-32 of. 309  
Bogotá, Colombia  
Fax: 23-58577  
Tel.: 25 50205

José Segura Peña  
Profesional ATC.  
Instituto Colombiano Agrop. ICA  
Apartado Aéreo 9777  
Bogotá, Colombia

**COSTA RICA**

José Alberto Artavia Quirós  
Químico Analista  
El Gallito Industrial S:A:  
Apartado 623  
1000 San José, Costa Rica  
Telex: 2539  
Fax: (506) 24-2681  
Tel.: (506) 24-2424

María Barrantes Rodríguez  
Jefe Laboratorio Control de Calidad  
Consejo Nacional de Producción  
Apartado 2205  
1000 San José, Costa Rica  
Fax: 33-96-60  
Tel.: 37-37-11

Marco Antonio Aguilar  
Jefe Asesoramiento y Control de Calidad  
El Dorado S.A.  
Apartado 1742  
1000 San José, Costa Rica  
Fax: 35 85 73  
Tel.: 35 23 23

Miguel Mora  
Director  
CIGRAS  
U.C.R.  
San José, Costa Rica  
Fax: 53 37 62  
Tel.: 25 91 80

Claudio Gómez Vargas  
Departamento de Control de Alimentos  
Ministerio de Salud  
Apartado: 10123  
1000 San José, Costa Rica  
Tel.: 55 44 26

Bernardo Monge Ureña  
Director de Control de Alimentos  
Ministerio de Salud  
Apartado: 10123  
1000 San José, Costa Rica  
Tel.: 55 44 26

Victoria Chan  
Profesora  
Instituto Tecnológico de Costa Rica

Shirley Bocca Aguilar  
Jefe Control de Calidad  
Alimentos INCASA  
Coronado, Costa Rica  
Tel.: (506) 29 02 02



COSTA RICA (Cont.d)

William Barbee  
Gerente de Proyectos Especiales  
CINDE, División Agrícola  
Apartado No. 7170  
1000 San José, Costa Rica  
Fax: (506) 204752  
Tel.: (506) 20 00 36

José Carlos Barquero Arce  
Director Ejecutivo  
Cámara de Insumos Agropecuarios  
San José, Costa Rica  
Fax: 34 98 19  
Tel.: 34 98 12

Olger Antonio Chaves Garita  
Tecnólogo de Alimentos  
Cinta Azul, S.A.  
Apartado No.: 2905  
1000 San José, Costa Rica  
Fax: 42 00 12  
Tel.: 41 09 09

Ana Isabel González Rojas  
Asistente Químico II  
Dirección General de Sanidad Vegetal  
Ministerio de Agricultura y Ganadería  
Grecia, Centro  
Apartado No.: 248  
1000 San José, Costa Rica  
Tel.: 44 69 30

Jennifer Lee Alvarado  
Ministerio de Salud  
Apartado No.: 10123  
1000 San José, Costa Rica  
Tel.: 55 44 26

Carlos Martínez Salas  
Gerente de Aseguramiento de la Calidad  
Embotelladora Tica S.A.  
Apartado No.: 2025  
1000 San José, Costa Rica  
Fax: 21 65 31  
Tel.: 33 93 33

Ana Zita Bermúdez Loría  
Jefe  
Departamento Análisis e Información  
Ministerio de Agricultura y Ganadería  
Apartado No.: 10.094  
1000 San José, Costa Rica  
Fax: 32 78 90  
Tel.: 31 37 23

Ana Elena Vargas  
Tecnóloga de Alimentos  
200 metros sur Centro Comercial de Pavas  
Golden, S.A.  
Costa Rica  
Tel.: 32 00 36

COSTA RICA (Cont.d)

Adrián Arias Porras  
Gerente General  
Alimentos Kamuk Internacional  
Apartado No.: 405  
1000 San José, Costa Rica  
Telex: 2113 REMARSA  
Fax: 21 40 51  
Tel.: 74 62 03

Adelita Ruiz  
Química  
Costa Rican Cocoa  
San José, Costa Rica  
Telex: 2449 COCOA  
Tel.: 25 26 11/ 25 28 11

José Armando Rodríguez Solano  
Químico del Laboratorio de Residuos  
de Plaguicidas  
Dirección General de Sanidad Vegetal  
Ministerio de Agricultura y Ganadería  
Apartamento 10-14 Urb. Topacio, Moravia  
San José, Costa Rica  
Tel.: 27 34 84

Luis Rímolo Napolitano  
Gerente Control de Calidad  
Pozuelo, S.A.  
Apartado No.: 1750  
1000 San José, Costa Rica  
Tel.: 32 32 22

Gloria Torelli Mendieta  
Asesora Tecnología de Alimentos  
Instituto Nacional de Aprendizaje  
Apartado No.: 5200  
1000 San José, Costa Rica  
Fax: 32 50 79  
Tel.: 32 44 22, Ext. 301-302

Marvin Hidalgo Suárez  
Gerente de Producción  
Embotelladora del Valle  
San José, Costa Rica  
Fax: 24 66 01  
Tel.: 24 72 44

B.Q. Róger Iriás Campos  
Jefe Programa de Hidrocarburos  
Oficina Nacional de Normas y Unidades  
de Medida  
Ministerio de Economía, Industria y  
Comercio  
Apartado 10216  
1000 San José, Costa Rica  
Telex: 2414 MEIC  
Fax: 22 23 05  
Tel.: 22 15 66

**COSTA RICA (Cont.d)**

Lic. Fanny Levin Picado  
Asesora en Tecnología de Alimentos  
Oficina Nacional de Normas y Unidades  
de Medida  
Ministerio de Economía, Industria y  
Comercio  
Apartado 10216  
1000 San José, Costa Rica  
Telex: 2414 MEIC  
Fax: 22 23 05  
Tel.: 22 15 66

Lic. Victor Prialé  
Gerente de Control de Calidad  
Compañía Numar S.A.  
San José, Costa Rica  
Fax: 55 28 92  
Tel.: 23 96 66

Dr. Oscar Johanning Mora  
Coordinador Técnico Recursos Externos  
Ministerio de Agricultura y Ganadería  
Apartamento 10-14 Urb. Topacio, Moravia  
San José, Costa Rica  
Fax: 55 25 01  
Tel.: 55 22 03/ 55 22 04

B.Q. Gerardo Díaz  
Jefe Laboratorio Investigaciones y  
Nuevos Productos  
Cooperativa de Productores de Leche R L.  
San José, Costa Rica  
Fax: 23 23 02  
Tel.: 23 88 22

**CUBA**

Josefa Yip Aramillo  
Jefe Depto. Investigación de Alimentos  
Comité Estatal de Normalización (CEN)  
Egido 610 entre Gloria y Apodaca  
Ciudad La Habana, Cuba  
Telex: 512245  
Fax: (53-7) 627657

Olga Sánchez Regueiro  
Jefe Laboratorio Biotoxicidad  
Instituto de Nutrición del MINSAP  
Infanta No. 1158 Llinás y Clavel  
La Habana, Cuba  
Telex: 0511017

**DOMINICAN REPUBLIC  
REPUBLIQUE DOMINICAINE  
REPUBLICA DOMINICANA**

Gladys Echavarría de Batista  
Encargada de Laboratorio Bromatología  
Secretaría de Agricultura  
(Dirección General)  
CESDA San Cristóbal  
Dominican Republic  
Tel.: 528-3979

**DOMINICAN REPUBLIC (Cont.d)**

Alfonso Arias Jiménez  
Embajador en Costa Rica  
Embajada de República Dominicana  
Apartado No.: 4746  
1000 San José, Costa Rica

Persia Alicia Alvarez Rodríguez  
Instituto Dominicano de Tecnología  
Industrial (INDOTEC)  
329-2 Santo Domingo, Dominican Republic  
Tel.: 566-8121

**EL SALVADOR**

Juana Celia Alfaro Aguillón  
Supervisor de Alimentos  
Departamento Saneamiento Ambiental  
Ministerio de Salud Pública  
Hospital Rosales  
Contiguo Escuela de Enfermería  
Santa Tecla, El Salvador  
Tel.: 232661

**GUATEMALA**

Eugenia Canahui Carrillo  
Supervisora, Sección Contaminantes  
Laboratorio Unificado de Control de  
Alimentos y Medicamentos  
Coordinadora Red Nacional Micotoxinas,  
Guatemala  
Apartado Postal 1188  
01011 Ciudad Guatemala, Guatemala  
Telex: 5659 INCAP GU  
Fax: 715658  
Tel.: 71-7336 (directo)  
72-3762 ext. 456

**HONDURAS**

Roberto García  
Director de la Unidad Postcosecha  
Ministerio de Recursos Naturales  
Apartado: 459  
Tegucigalpa, Honduras  
Fax: (00504) 311242  
Tel.: 32 06 45

Servio Tulio Alvarenga  
Jefe Depto. Control Alimentos (Región 6)  
Ministerio de Salud Pública  
Depto. Control de Alimentos La Ceiba  
Tegucigalpa, Honduras  
Tel.: 42 01 56

Schneider Kurt  
Asesor COSUDE  
Apartado: 3202  
Tegucigalpa, Honduras  
Fax: (00504) 31 12 42  
Tel.: 32 62 39

**JAMAICA**  
**JAMAIQUE**

Ricardo Alexander Forbes  
Training Officer  
Food Storage, Prevention of  
Infestation Division  
Ministry of Industry Production and  
Commerce  
Lot 91 Enfield Ave., Bridge Port  
St. Catherine, Jamaica

**MEXICO**  
**MEXIQUE**

Ricardo González Aguilar  
Director de Normalización  
Dirección General de Normas  
SECOFI  
Puente de Tecamachalco No. 6  
Lomas de Tecamachalco, Sección Fuentes  
Naucalpan de Juárez, Edo. de Mexico  
53950 México DF, Mexico  
Tel.: 5208530

José Luis Lozano Jiménez  
Gerente de Inventarios y Control de  
Calidad  
CONASUPO, México  
Insurgentes Sur 489, 5° Piso  
México D.F., Mexico  
Fax: 524 6010  
Tel.: 677 41 90

Magda Carvajal Moreno  
Investigadora, Instituto de Biología  
Universidad Nacional Autónoma de México  
Asesora Secretaría de Salud  
Dep. de Botánica  
Instituto de Biología (UNAM)  
Apartado Postal 70-233  
México D.F., Mexico  
Telex: 774523 UNAMME  
Fax: 5-48-82-07  
Tel.: (5) 50-58-83 (oficina)  
(5) 652-40-18 (casa)

Silvia Canseco González  
Directora Ejecutiva  
ILSI de México  
Chicago No. 162, Col. Nápoles  
México D.F., Mexico  
Telex: 1760038 SPEME  
Fax: 543 9189  
Tel.: (5) 669-0429

Ing. Manuel Gil Gutiérrez  
Gerente del Centro de Investigaciones  
(CENICCANDSA)  
Rabaul No. 500, Jardín Aspeitca  
Atzacapozalco, Mexico  
Tel.: 352-74-28

**MEXICO (Cont.d)**

QFB. Amada Vélez Méndez  
Jefe del Departamento de Estudios y  
Análisis de Plaguicidas  
Secretaría de Agricultura y Recursos  
Humanos  
Guillermo Pérez Valenzuela No. 127  
Coyoacán D.F., Mexico 10400  
Tel.: 544-72-05

Ing. Guillermo Monroy Flores  
Subpresidente Guía de Control e  
Investigación  
Ingenio Azucarero Plan de Ayala  
Jaime Huno No. 425  
Col. Vergel CD. Valles S.L.P.  
Mexico  
Tel.: 91 13 2-20-58

**NICARAGUA**

Olivia Gutiérrez  
Vice Decano  
Escuela Tecnología de Alimentos,  
Nicaragua  
Habitación: 514  
Managua, Nicaragua  
Fax: 505-311-4970

Pirkko Laitinen  
Asesora UCA, Nicaragua  
Iglesia El Carmen  
lg al Cayo 1/2 abajo  
Managua, Nicaragua  
Fax: 66 21 91  
Tel.: 51342

Patricia Vásquez Díaz  
Coordinador de Sección de Instrumental  
NINSA - CENTRAL, Centro Nacional de  
Higiene y Epidemiología  
Apartado: 5192  
Managua, Nicaragua

Ryokas Auli Katariina  
Asesora  
Ministerio de Economía y Desarrollo  
Apartado: 8  
Managua, Nicaragua  
Fax: 70095  
Tel.: 67 45 91

William Cruz Alicea  
Químico  
Ministerio de Salud  
Centro Nacional de Higiene y  
Epidemiología  
Apartado: 5192  
Managua, Nicaragua  
Tel.: 94604

**NICARAGUA (Cont.d)**

Uwe Müller  
Asesor  
MINSAs - CNHE  
Apartado 5192  
Managua, Nicaragua  
Tel.: 40617

Reyneris Toledo Hurtado  
Dirección General de Ciencia y  
Tecnología  
Depto. Aseguramiento de la Calidad  
Ministerio de Economía y Desarrollo  
Apartado: No. 8  
Managua, Nicaragua  
Telex: 2410 NK  
Fax: 70095  
Tel.: 674591 - 74671

**PANAMA**

Carmen de Solís  
Jefe de Control de Alimentos  
Ministerio de Salud  
Apartado: 2048  
Panama  
Fax: 624354  
Tel.: 621619

Rogelio Santamaría García  
Técnico  
Dirección de Normas y Tecnología  
Ministerio de Comercio de Panamá  
Apartado: 9658 Zona 4  
Panama  
Telex: 3197 COMERIN P.6  
Fax: 27-4134  
Tel.: 27-4749

**PERU  
PEROU**

Nelson Abner Medrano Meza  
Director de Protección de Alimentos y  
Zoonosis  
Dirección General Salud Ambiental  
Ministerio de Salud  
Jirón Las Amapolas No. 350 Lince  
Lima, Peru  
Tel.: 403890

**URUGUAY**

Esteban Alberto Marchelli Brivio  
Subdirector Técnico  
Dr. en Química Farmacéutica  
Laboratorio Tecnológico del Uruguay  
Avda. Italia 6201  
Montevideo, Uruguay  
Fax: 598-2-604753  
Tel.: 613724 - 613730

**VENEZUELA**

Amaury Martínez  
Profesor  
Universidad Central de Venezuela ICTA  
Apartado: 47194  
Caracas, Venezuela  
Fax: 058-752 5897  
Tel.: (02) 7524743 - 7523871

**NON-MEMBER COUNTRIES**

**PAYS NON-MEMBRES**

**PAISES NON-MIEMBROS**

**BAHAMAS**

Gregory Ranming  
Senior Chemist  
Department of Agriculture  
P.O. Box 3028  
Nassau, Bahamas  
Tel.: 809-3246079

**BELIZE**

**BELICE**

Sylbur Granville Arthurs  
Head  
Bureau of Standards  
Ministry of Trade and Industry Belmopan  
Belize  
Tel.: (08) 22199

**OBSERVER COUNTRY**

**PAYS OBSERVATEUR**

**PAIS OBSERVADOR**

**SPAIN**

**ESPAGNE**

**ESPAÑA**

Fernando Tovar Hernández  
Secretario General de la Comisión  
Interministerial para la Ordenación  
Alimentaria  
Ministerio de Sanidad y Consumo  
Bravo Murillo, 4  
28071 Madrid, Spain  
Fax: (91) 4474563  
Tel.: (91) 4474350

**INTERNATIONAL ORGANIZATIONS**  
**ORGANISATIONS INTERNATIONALES**  
**ORGANIZACIONES INTERNACIONALES**

**CENTRAL AMERICAN INSTITUTE OF RESEARCH  
AND INDUSTRIAL TECHNOLOGY (ICAITI)**

Ing. Joaquín Bayer Santacoloma  
Jefe de División de Normalización  
Gestión Calidad y Metrología  
ICAITI  
18 Av. A 5-06 Zona 15  
Guatemala, C.A.  
Telex: 5312 ICAITI-GU  
Fax: 502-2-317470  
Tel.: 310631

**CARIBBEAN COMMUNITY (CARICOM)**

Gene A. Hutchinson  
Chairman  
CARICOM Standards Council  
40. Trinidad and Tobago Bureau of  
Standards  
P.O. Box 467  
Port-of-Spain, Trinidad and Tobago  
Fax: 1809-663-4335  
Tel.: (1809) 662-8827

**ORGANIZATION OF AMERICAN STATES (O.E.A.)**

Gregorio Contreras Morales  
Director  
Organización de Estados Americanos en  
Costa Rica  
Apartado No.: 10166  
1000 San José, Costa Rica  
Telex: 506 - 291814  
Fax: 29 18 14  
Tel.: 29 08 10

**PAN-AMERICAN HEALTH ORGANIZATION  
(PAHO/OPS)**

Jaime Estupiñán  
Asesor Regional Programa de Salud  
Pública Veterinaria  
525 Twenty Third Street N.W.  
Washington D.C. 20007, USA  
Tel.: (202) 861 3190/92

Eutimio González Luarca  
Consultor Programa de Salud Pública  
Veterinaria  
Apartado: 7260 2.p.s.  
Panama  
Fax: 27-2270  
Tel.: (07) 27-0082

Adam Trujillo  
Asesor OPS  
525 Twenty Third Street N.W.  
Washington D.C. 20007, USA  
Tel.: (202) 861-3192

**PAHO/OPS (Cont.d)**

Dra. Marit de Campos  
Asesora OPS/OMS  
Lucam  
Apartado 1188  
Ciudad Guatemala, Guatemala  
Telex: 5659 INCAP CU  
Fax: 715658  
Tel.: 717336

Jorge Torroba  
Jefe Residuos Químicos en Alimentos  
CEPANZO  
Talcahuano 1660  
1640 Martínez  
Buenos Aires, Argentina  
Tel.: 792-088/4047

Dr. Raúl Penna Melo  
Representante en Costa Rica  
OPS/OMS  
1000 San José, Costa Rica

**FOOD AND AGRICULTURE ORGANIZATION (FAO)**

Dra. María de Lourdes Costarrica González  
Oficial de Control de Alimentos  
Food Quality & Consumer Protection Group  
Food Quality and Standards Service, ESNS  
FAO  
Via delle Terme di Caracalla  
00100 Rome, Italy  
Telex: 610181 FAO I  
Fax: (6) 5146172/57973152  
Tel.: 5797-6060

Cecilio Morón  
Oficial Regional de Política Alimentaria  
y Nutrición  
Oficina Regional de la FAO para América  
Latina y el Caribe  
Avenida Santa María 6700  
Casilla 10095  
Santiago, Chile  
Telex: 340279 FAOCHI CK  
Fax: 562-208312  
Tel.: 2288056

Silvia Liliana Resnik  
Consultor  
Facultad Ciencias Exactas y Naturales  
Ciudad Universitaria, (1428)  
Buenos Aires, Argentina  
Telex: 21418 SINTUAR  
Fax: (541) 312 08 22  
Tel.: (541) 781-5021/29, Int. 360

**CODEX ALIMENTARIUS COMMISSION**

Ing. Eduardo Méndez Rubello  
Presidente de la Comisión del Codex  
Alimentarius  
Asesor de la Dirección General de Normas  
Secretaría de Comercio  
Apartado Postal 60-486  
México D.F. 03810, Mexico

**JOINT FAO/WHO SECRETARIAT**  
**SECRETARIAT MIXTE FAO/OMS**  
**SECRETARIA CONJUNTA FAO/OMS**

Dr. Georgi K. Gheorghiev  
Food Standards Officer  
Joint FAO/WHO Food Standards Programme  
(ESNSs)  
FAO  
Via delle Terme di Caracalla  
00100 Rome, Italy  
Telex: 610181 FAO I  
Fax: (6) 5146172/57973152  
Tel.: 5797-4420

Dr. Fernando Quevedo  
Unidad de Inocuidad de Alimentos  
OMS/WHO  
Avenue Appia 20  
1211 Geneva 27  
Switzerland  
Telex: 41 54 16  
Fax: 79 10 746  
Tel.: (4122) 791-356

RECOMMENDATIONS OF THE JOINT FAO/PAHO WORKSHOP ON PREVENTION AND CONTROL OF MYCOTOXINS IN LATIN AMERICAN AND CARIBBEAN COUNTRIES  
(See Para. 127)

1. Ask the Governments of the Region to implement national programmes for monitoring, prevention and control of the contamination of the food chain with mycotoxins, based on the assessment of the situation in each country and the coordination of the different sectors involved in the problem.
2. Reinforce the regional efforts which are being carried out to establish a network for technical cooperation on mycotoxins. As part of food protection and control programmes, this network should include coordination activities, exchange of experiences and information, including a Data Bank, as well as training and research activities.
3. Establish training programmes which should include aspects related to the organization of surveillance systems, methods of analysis and sampling, methods for decontamination and detoxification as well as safety measures in the laboratories. The Governments should promote activities related to the prevention of contamination at the primary production level and the implementation of appropriate post-harvest technology.
4. Promote the development and establishment of national and international standards on mycotoxins in food and feeds, to be based on studies which take into account the realities of the countries in the Region.
5. In the field of research, emphasis should be given to the development of crops varieties resistant to the attack by moulds, implementation of dietary intake studies, epidemiological and toxicological studies, the development of simple and low-cost analytical and detoxification methods adapted to the actual conditions of the Region.
6. Promote the dissemination of the knowledge on the problem at all levels from Government to the small producer and the consumer, in order to stimulate the mycotoxin prevention and control activities.
7. Create awareness at the political level of the negative impact of mycotoxin contamination on the human and animal health, marketing of food and feeds in order to obtain the necessary support for the prevention and control activities.
8. Request FAO, PAHO/WHO and other Organizations providing technical and financial assistance to provide the necessary support to implement the recommendations of this Workshop.

DRAFT CODEX STANDARD FOR RAW CANE SUGAR  
(World-wide Standard)

1. SCOPE

This standard applies to raw sugar produced from sugar-cane.

2. DESCRIPTION

Raw sugar shall mean the solid product obtained from sugar-cane constituted by loose crystals of saccharose covered with a film of molasses. <sup>1/</sup>

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Polarization	Not less than 96°Z
Loss on drying	Not more than 0.6% m/m
Colour	Not more than 2,500 ICUMSA units

4. FOOD ADDITIVES

To be defined.

5. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2, 1985).

6. PACKAGING

The product shall be sold in bulk or packed in bags.

7. LABELLING

In addition to the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following provisions apply:

7.1 The Name of the Product

The name of the product stated on the label shall be "raw cane sugar" or any other designation in accordance with the law and customs of the producing country.

7.2 Net Contents

The net contents shall be declared in the metric system (units of the International System).

7.3 Country of Origin

The country of origin of the product shall be declared.

<sup>1/</sup> The UK Secretariat of the Codex Committee on Sugars has suggested the following text for this Section:

"Raw cane sugar is partially purified sucrose, crystallized from the liquor produced by the extraction, purification and concentration of cane juice, and is characterized by crystals covered with a film of molasses".



8. METHODS OF SAMPLING, EXAMINATION AND ANALYSIS

8.1 Sampling

According to the method of sampling used under the provisions in force in the producing country.

8.2 Examination and Analysis

8.2.1 Determination of polarization

According to the FAO/WHO Codex Alimentarius Method of Analysis for Sugars (CAC/RM 7-1969, Determination of Polarization). Results are expressed in degrees Z.

8.2.2 Loss on drying

According to the FAO/WHO Codex Alimentarius Method of Analysis for Sugars (CAC/RM 3-1969, Determination of Loss on Drying at 105°C for 3 hours). Results are expressed as % m/m loss on drying.

8.2.3 Determination of colour

According to ICUMSA Method 2 at 560 (Sugar Analysis ICUMSA Method F. Schneider, 1979).

CODE OF HYGIENIC PRACTICE FOR THE PREPARATION AND SALE  
OF STREET-VENDED FOODS

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CODE OF HYGIENIC PRACTICE FOR THE PREPARATION  
AND SALE OF STREET-VENDED FOODS

SECTION 1 - INTRODUCTION

This Code contains a series of requirements and practices to be observed in the preparation and sale in the street of food and beverages for direct consumption.

This standard shall govern all individual and legal entities involved in the preparation and/or sale of food and beverages in the street and shall apply to places where they are prepared, points where they are sold and means of transport used. Its purpose is to ensure a safe food or beverage product, fit for consumption, in order to protect the health of persons who use this type of food service.

SECTION 2 - DEFINITIONS

For the purposes of this Code, the following terms shall have the following meanings:

- Drinking water: Treated and contamination-free water fit for human consumption.
- Food and beverages for direct consumption: Any type of hot or cold food or beverage that requires some degree of preparation before consumption.
- Sales point: Any fixed or mobile structure intended for the sale of food or drink for direct consumption in the street.
- Coproculture: The sowing of excrement on a culture medium to identify pathogenic microorganisms.
- Enteric: Pertaining or relating to the intestines.
- Sputum: Nasopharyngeal secretion spat out.
- Impermeable: Not allowing the passage of water.
- Crockery: All glasses, plates and dishes used in serving a meal.
- Waste water: Water from domestic and industrial drains.
- Ingredients: Components of a mixture.
- Input: Element needed to obtain a product.
- Environment: That which surrounds the food.
- Informal: Not official or authorized.
- Perishable: Which spoils or decomposes.
- Running water: Water coming out of a tap.
- Germs: Micro-organisms causing infection and/or poisoning.
- Street foods: Ready-to-eat foods and beverages prepared and/or sold in streets and other public places. \*
- To taste: To test the taste or flavour of a preparation.
- Organoleptic: Evaluation conducted through the senses (sight, smell, touch, taste).

\* The definition of "street foods", the term approved at the Regional Workshop on street-vended foods held in Yogyakarta, Indonesia, in November 1986.

- Hermetic: Complete and impenetrable closure.
- Pests: Presence of undesirable animals.

### SECTION 3 - REQUIREMENTS FOR INPUTS AND INGREDIENTS

#### 3.1 Purchase of Inputs and Ingredients

3.1.1 Purchase inputs and ingredients sold in clean places and kept on shelves or in baskets, boxes, etc., BECAUSE these foods will not be contaminated. Never purchase inputs and ingredients that are placed directly on the ground.

3.1.2 Meat should come from approved slaughterhouses, not from clandestine sources BECAUSE clandestine meat has not been inspected and could come from diseased animals.

3.1.3 Purchase packaged foods with a guarantee or manufacturers' brand name and not unlabelled food of informal origin BECAUSE, should any illness result from its consumption, the manufacturer or producer can easily be located to clarify the question of responsibility and avoid new outbreaks.

3.1.4 Purchase products whose organoleptic properties (colour, odour, taste, texture, etc.) are those of fresh and not spoiled food BECAUSE this is a sure way of purchasing good quality food.

#### 3.2 Transport, Reception and Storage of Inputs and Ingredients

3.2.1 Products used in the preparation of meals shall be transported in such a way that they are not spoilt by heat or the length of time on the journey, or contamination by undesirable substances or products that may be transported together with food.

3.2.2 Inputs and ingredients must be received in a clean and protected place; meat, offal and fish should be put on trays, and commodities in bulk in clean containers.

3.2.3 Non-perishable food which is not immediately used should be protected, covered, kept in closed containers BECAUSE, this will avoid contact with pests (flies, cockroaches, rodents) that could cause contamination.

3.2.4 Perishable food (milk, fish, meat and seafood) which is not going to be prepared immediately, should be kept refrigerated BECAUSE this will prevent food from spoiling and becoming dangerous to eat.

3.2.5 Keep recipients containing food clearly identified and in separate areas from those containing soap or toxic or poisonous substances, BECAUSE, by identifying them correctly, fatal accidents can be avoided.

### SECTION 4 - REQUIREMENTS FOR THE PLACE OR AREA OF PREPARATION

4.1 Place of Preparation: Food preparation shall take place in an area exclusively reserved for this. The area shall be sufficiently lit and kept clean and far from any source of contamination (rubbish, waste waters, animals) BECAUSE food is most likely to suffer contamination during preparation and the danger is more serious if the food is to be eaten raw or only slightly cooked (salad).

4.2 Area of Final Preparation: Similarly, if the preparation of food is completed at the sales points in the street, the area must be clean, protected from the sun and the wind, separate and not accessible to the public, BECAUSE of the same reasons as in Sub-section 4.1.

4.3 Sanitary Facilities: The places where food is prepared must have drinking water facilities for the disposal of waste waters, and bins for rubbish and waste BECAUSE these are the basic sanitary amenities needed to ensure that food is free of contamination.

4.3.1 When food is prepared in the street there must also be good quality water and access to disposal facilities for waste water and rubbish.

4.3.2 Water at the sales point may be kept in duly protected, stainless containers holding at least 20 litres. The bins for rubbish and waste must be made of impermeable material, be easy to clean and have a plastic bag inside to facilitate handling of the rubbish.

4.4 Work Surface: The work or preparation surfaces must be covered with impermeable material such as formica or stainless steel, be clean and in good condition and at least 60-70 cm. above the ground.

4.5 Utensils: Saucepans, utensils and crockery must be clean and in good condition. Unsuitable materials, such as those made of copper, cadmium, lead or any other toxic materials should not be used BECAUSE these react easily with food, particularly if the food is acid, and form toxic compounds.

## SECTION 5 - REQUIREMENTS FOR PRELIMINARY PREPARATION

### 5.1 Handling Utensils

5.1.1 Wooden surfaces in contact with food must be scrubbed with water, soap and detergent after every operation, BECAUSE this prevents contamination of the food if the food previously in contact with the surface was contaminated. The scrubbing removes the germs and scraps of food from the cracks in the wood.

5.1.2 Wash with soap and water all the utensils before use BECAUSE this lowers the risk of contaminating food with dirty utensils.

5.1.3 Keep fuel or any inflammable product in closed and clearly identified recipients away from food and the cooker.

5.1.4 When ingredients are mixed before cooking or serving, this should be done in recipients specially intended for this purpose. Do not use other recipients that may previously have contained some toxic product (for example: insecticide container, jar of paint or motor oil) BECAUSE the container could still be impregnated with residues of the toxic substance, which could pass into the food; and also because the material it is made of is not suitable for containing food.

### 5.2 Hygienic Practices

5.2.1 Wash hands with soap and water before handling any food or changing activity. A container should be available exclusively for washing hands, BECAUSE dirty hands are the main source of contamination and carriers for most food-borne diseases.

5.2.2 Wash greens and other vegetables with plenty of water, taking special care with those to be eaten raw, BECAUSE they could have been irrigated with waste waters, in which case they would be highly contaminated, and their consumption would constitute a serious risk to health.

5.2.3 Wash all food, including meat, before preparing it to reduce the risks of contamination.

5.2.4 The water used in the basin must be drinking and running water, BECAUSE, as it flows it will wash away some of the contaminants.

5.2.5 Clothes should be protected with an apron or smock and hair covered with a cap throughout food handling, BECAUSE this prevents clothes touching the food or hairs falling into the dish.

5.2.6 Do not wear rings or bracelets, etc., while handling food.

5.2.7 No one with sores should handle food at any time, BECAUSE infected wounds are a focus for germs that can contaminate food on contact.

## SECTION 6 - REQUIREMENTS FOR FINAL PREPARATION

### 6.1 Cooking and Handling

6.1.1 Cook the food sufficiently, whether by boiling or cooking directly over a fire, BECAUSE heat destroys many contaminants, mainly germs and parasite cysts.

6.1.2 If the food is not served immediately, it should be kept in a cool, well ventilated place or, better still, refrigerated, and never in the open, at ambient temperature or exposed to the sun, BECAUSE if it is not kept cool germs will proliferate easily.

6.1.3 If food is to be reheated, only heat the portion to be served; food should not be reheated more than once, BECAUSE, if it is not heated sufficiently and if it is reheated more than once, any germs in the food will multiply to the point of making it dangerous.

6.1.4 Cooking utensils should be of suitable hygienic material and recipients should be heat-resistant and used only for the preparation of food.

### 6.2 Hygienic Practices

6.2.1 When tasting the food, never use the same utensil again without washing it BECAUSE the food can be contaminated with germs from the mouth of the person tasting it.

6.2.2 Avoid sneezing or coughing over the food, particularly when it is ready to be served, BECAUSE coughs and sneezes contain germs that could contaminate the food.

6.2.3 Wash hands with soap before preparing the food and whenever changing activity during food handling.

6.2.4 Salads should be prepared with utensils and never with hands, BECAUSE hands are the main vehicle of contamination.

## SECTION 7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD

7.1 If food is transported to the place of sale, this should be done in hermetically sealed and protected containers to avoid contact with dirty surfaces, BECAUSE if the vehicle is not suitable for transporting foodstuffs, maximum precaution should be taken to protect food.

7.2 The place where the food is prepared should be as near as possible to the place where it is sold, so that it will not deteriorate during long transportation periods.

## SECTION 8 - REQUIREMENTS FOR MARKETING

### 8.1 The Sales Point and its Surroundings

8.1.1 The sales points (kiosks, barrows, mobile stalls, etc.) must be made from solid resistant materials, be clean and in good condition, and be kept in clean places when not in use. They should not be used for any other purpose.

8.1.2 They should be positioned in places where they do not interfere with vehicular traffic or obstruct pedestrians and in the areas established by the authorities.

8.1.3 They should always be kept clean and tidy. This includes the working surface, awning, table, benches, boxes, cupboards, display cabinets, etc., BECAUSE in addition to being visually appealing they should also be suitable for selling food.

8.1.4 The sales point should be free from articles not needed for the handling and marketing of food, such as clothes, blankets, footwear, nappies, etc., BECAUSE this avoids additional sources of food contamination.

8.1.5 The sales point should not be used as a permanent or temporary dwelling but should be exclusively for the handling and marketing of food BECAUSE this will avoid additional sources of food contamination.

8.1.6 The surroundings of the sales point should be kept clean and free of litter BECAUSE, as well as being more attractive to the consumer, this will prevent further pollution of the environment and subsequent contamination of the food.

8.1.7 No animals should be allowed in or near the sales point, BECAUSE animals could contaminate the food and transmit diseases.

## 8.2 Protection and Serving of Food

8.2.1 The food and beverages exposed for sale must be protected in glass cabinets and covered with wire netting or plastic material at a height of over 60-70 cm.

8.2.2 Preferably, food and beverages should be served using expendable plates, covers and glasses. If this is not possible, the plates, covers and glasses should be clean and in good condition.

8.2.3 If the sales point is a mobile vehicle, the driving compartment should be properly separated from the food area where food is handled.

8.2.4 Prepared food remaining unsold at the end of the day may not be used the next day.

8.2.5 Take-away food shall be sold in unused paper and/or plastic. The use of printed paper or printed plastic is forbidden, particularly if in direct contact with the food.

8.2.6 Only the final preparation, heating and serving of food is allowed in the sales point.

8.2.7 The utensils for selling food must be kept clean, covered and protected, BECAUSE they easily become contaminated if left dirty or unprotected.

8.2.8 Wash utensils with detergent and running drinking water, categorically rejecting the use of buckets or receptacles containing unrenewed water BECAUSE the use of unrenewed water can lead to contamination and recontamination of the utensils washed in it.

8.2.9 Serve the food with utensils that can be easily washed, BECAUSE this will make it more difficult for scraps of food to remain on the utensils, which allows germs to develop.

8.2.10 Serve the food by holding the utensils (tongs, etc.) in the right place, avoiding any contact between the hands and the food or the surface that will be in contact with it.

8.2.11 Do not handle money and food at the same time BECAUSE money is a source of contamination. Receptacles should be used and hands should be washed after contact with money.

## 8.3 Requirements for the Vendor-Handler

8.3.1 Persons handling food (either preparing or selling it) should be in good health, for which purpose they should undergo regular medical check-ups testifying to their health with certificates renewed every six months or year. This check-up will comprise a general medical examination, a sputum examination to detect carriers or disseminators of the tuberculosis bacillus or the presence of infected cuts or sores,

and also to detect whether the person is a healthy carrier of enteric diseases BECAUSE this will provide greater security for the food to be consumed. A health card shall be indispensable and obligatory for anyone selling or handling food.

8.3.2 Any vendor-handler of food should wear appropriate clothing, consisting of at least an apron and cap for men and a hairnet or headscarf for women, always clean and in good condition; they should preferably be white or pale in colour.

8.3.3 Every handler-vendor should receive training in the hygienic handling of food, covering at least the following aspects: the concept of food-borne diseases; environmental hygiene; personal hygiene and food protection practices. The authorities should give priority attention to training in food hygiene BECAUSE training provides the handler-vendor with the knowledge needed to provide a food product for direct consumption in adequately hygienic conditions.

8.3.4 The handler-seller should observe elementary hygienic practices: short hair, short, clean finger-nails, clean hands, no coughing or sneezing over the food, no handling of food with cuts or skin infections, no smoking during the preparation and serving of food BECAUSE the practice of hygienic habits enables the consumer public to be provided with food prepared and served in the best hygienic conditions.

#### 8.4 Handling and Disposal of Wastes

8.4.1 Rubbish bins must be kept away from where the food is handled and always have a lid BECAUSE this will prevent the rubbish bin from acting as a focus of attraction for pests.

8.4.2 There should be absolute separation of solid wastes (sweepings, etc.) from liquid wastes (washing water) BECAUSE this facilitates disposal and reduces the risk of contamination.

8.4.3 The disposal of the separated wastes shall be as follows:

- cleaning wastes will be placed in a receptacle intended for this purpose for subsequent removal by the Refuse Collection Service;
- food scraps can be used to feed animals;
- liquid wastes will be disposed of in the nearest drain.

BECAUSE this will prevent the drains being blocked by solid wastes and thus becoming a hotbed for contamination and proliferation of pests.

#### 8.5 Vector Control

- Keep the area clean and tidy BECAUSE this will prevent the proliferation of insects and rodents.
  - Fumigate the area periodically with methods approved by the Hygiene Authorities BECAUSE this will prevent disease.
  - Control the waste appropriately by using a lidded container and emptying it regularly.
  - Do not leave food scraps in the sales point.
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RECOMMENDATION OF THE MEETING OF CODEX CONTACT POINTS FROM LATIN AMERICA  
(Santiago, Chile, 4-6 December 1990)  
(See Para. 187)

1. Approach the national authorities for support and dynamic participation in the Codex Alimentarius activities.
2. Inform the policy decision makers and the institutions responsible for the food area about the action plan to strengthen Codex Contact Points and National Codex Committees.
3. Request the Codex Coordinating Committee for Latin America and the Caribbean to undertake the preparation of a Procedural Manual for Codex Contact Points and written and audio-visual teaching materials, in order to support the activities and motivate national authorities.
4. Inform annually the Codex Coordinating Committee on the advances achieved by Codex Contact Point and the situation of food standards acceptances.
5. Establish a medium and long term plan for the creation of institutional infrastructures of Codex Contact Points and the National Codex Committees.
6. Incorporate the Codex activities in the plans and programmes related to foods and harmonize National Food Standards with Codex Standards.
7. Request the International Organizations to provide the technical and financial cooperation for the implementation of the action plan approved by the meetings.
8. The participants of the meeting assumed the responsibility to follow-up on these recommendations and the action plan in their respective countries.

LIST OF PRODUCTS OF INTEREST FOR THE REGION  
(See Para. 200)

1. Apples in Syrup
2. Strawberry Marmalade
3. Raspberry Marmalade
4. Blackberry (Mulberry) Marmalade
5. Plum Marmalade
6. Pear Marmalade
7. Apricot Marmalade
8. Peach Marmalade
9. Grapefruit Marmalade
10. Guava Marmalade
11. Quince Marmalade
12. Cookies
13. Food Pastas