



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

#### Forty-ninth Session

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Comments of African Union

#### AGENDA ITEM CX/FH 17/49/4 INFORMATION FROM THE WORLD ORGANISATION FOR ANIMAL HEALTH (OIE)

##### Par. 3, Harmonisation of OIE and Codex approaches to standards setting in the food production continuum

**Issue:** OIE provided an update on OIE activities that contribute to its standard development process in Codex. The activities covered harmonization of OIE and Codex approaches to standards setting, national level collaboration and work on animal production food safety.

**Position:** AU is of the opinion that harmonisation of OIE and Codex approaches to standards setting may not be feasible. However there should be continued cooperation and collaboration between OIE and Codex standards setting activities at international and national levels.

**Rationale:** The approaches for food standards setting by OIE and Codex are different even though they all seek to protect public health and promote fair trading practices. Collaboration at FAO/WHO/OIE tripartite agreement will continue to foster on-going coordination at the international level with regards to international food safety standards setting.

##### Par. 6 National level collaboration

**Issue:** Collaboration between OIE and Codex should continue to occur at national level in the development of relevant OIE and Codex standards.

**Position:** AU supports the proposed collaboration between OIE and Codex national delegates. AU further recommends that this collaboration should be fostered through the relevant national Sanitary and Phytosanitary and Codex fora.

**Rationale:** Collaboration between OIE and Codex delegates will promote enhanced collaboration and ensure that cross cutting national priorities on animal health and food safety are identified and synergistically addressed during the standard setting process of the two organizations.

##### Par. 8-11, Salmonella in pigs and bovine production system

**Issue:** Development of recommendations by OIE for the pre-harvest management and control of Salmonella in pigs and bovine. Adoption of a new chapter on "Prevention and control of Salmonella in commercial bovine production systems" and "prevention and control of Salmonella in pig production systems".

**Position:** AU agrees with the recommendations developed by OIE for the pre-harvest management and control of Salmonella in pigs and bovines and the adoption of Chapter 6.12 and Chapter 6.13.

**Rationale:** The recommendation developed by OIE will complement the Codex guidelines for the Control of non-typhoidal Salmonella species in beef and pork meat (CAC/GL 87-2016). Further, the adoption of the additional Chapters (6.12) and (6.13) will help in prevention and control of *Salmonella* in pigs and cattle, reduce the burden of disease and the risk of illness through foodborne contamination and provides integrated approach for the control of Salmonella in pigs and bovines.

##### Par. 12-13 "Infection with *Mycobacterium tuberculosis* complex"

**Issue/Background:** Adoption of a new draft chapter "Infection with *Mycobacterium tuberculosis* complex" by OIE General Assembly to provide risk management measures for all species of bovids, cervids and goats.

**Position:** AU supports the adoption by the OIE General Assembly of a new draft Chapter "Infection with *Mycobacterium tuberculosis* complex" (Draft Chapter 8.11) and the inclusion of *M. Bovis*, *M. Caprae* and *M. tuberculosis* is also commendable.

**Rationale:** The adoption of new draft Chapter i.e. “Infection with *Mycobacterium tuberculosis* complex” will provide additional risk management measures for all relevant species of the complex in bovids, cervids and goats. Additionally, the chapter contains provisions that can be used for the management of human and animal health risks associated with this pathogenic agent.

**AGENDA ITEM: CX/FH 17/49/7: NEW WORK/FORWARD WORK PLAN**

**APPENDIX 1: Proposal to develop a Code of Practice on Food Allergen Management for Food Business Operators**

**Issue:** Australia and the United States of America have proposed to develop a Code of Practice on Food Allergen Management for Food Business Operators.

**Position:** AU supports the development of a code of practice on food allergen management.

**Rationale:** Currently there is no specific Codex standard or code of practice/guidelines for the management of allergens in food. The development of the document is expected to provide a comprehensive guidance for allergen management that will contribute to the protection of health and safety of consumers. The code of practice will also facilitate a proactive approach to managing allergens in food production.

**APPENDIX 2: Development of a guidance document for the management of (micro)biological foodborne crisis/outbreaks**

**Issue:** The European Union has proposed the development of guidance for the management of (micro)biological foodborne crisis/outbreaks.

**Position:** AU supports the proposed development of Guidance Document for the Management of (Micro)Biological Foodborne Crisis/Outbreaks

**Rationale:** Foodborne crisis/outbreaks have serious economic and health consequences, hence, Guidance to manage foodborne crisis/outbreaks will be useful in minimising the impact and incidences of foodborne crisis/outbreaks. The proposed document will further promote one of the mandates of Codex Alimentarius Commission, which is the protection of public health and safety. The document will also promote a coordinated management approach for handling foodborne crisis/outbreaks from a multi-sectorial level.