

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 52251 Telex: 625825-625853 FAO I Cables: Foodagri Rome Facsimile: (6)5225.4593

ALINORM 97/28

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-Second Session
Geneva, 23-28 June 1997

REPORT OF THE TWELFTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR AFRICA

Harare, Zimbabwe; 19-22 November 1996

NOTE: This document includes Codex Circular Letter CL 1996/47-Africa.

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CX 3/5.2

CL 1996/47-AFRICA
December 1996

TO: - Codex Contact Points
- Participants at the 12th Session of the Codex Coordinating Committee for Africa
- 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 12th Session of the Codex Coordinating Committee for Africa (ALINORM 97/28)

The attached report of the 12th Session of the Codex Coordinating Committee for Africa will be considered by the Twenty-second Session of the Codex Alimentarius Commission (Geneva, 23-28 June 1997).

PART A: MATTERS FOR ADOPTION BY THE COMMISSION

1. **Draft Guidelines for the Design of Control Measures for Street-Vended Foods in Africa;** (paras. 41-53 and Appendix II).

Governments wishing to propose amendments or to comment on the above Draft Guidelines for the Design of Control Measures for Street-Vended Foods in Africa should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Ninth Edition, pages 33-35) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy not later than 1 April 1997.

PART B: REQUEST FOR COMMENTS AND INFORMATION

1. **Progress Report on Acceptances, Adoption and Use of Codex Standards and on the Implementation of the Code of Ethics in International Trade in Food;** (paras. 16).
2. **Strengthening Food Import and Export Certification Systems in Africa;** (paras. 17-20).
3. **Harmonization of National/Regional Standards with Codex Standards;** (paras. 21-25).
4. **Progress Report on the Implementation of National Action Plans to Establish/Strengthen the Roles of Codex Contact Points and National Codex Committees in the Region** (paras. 26-33).

Governments are invited to submit information and comments on the above subject matter to Mr. David B. Nhari, Chairman of the Codex Coordinating Committee for Africa, Government Analyst, Ministry of Health and Child Welfare, P.O. Box CY 231, Causeway, Harare, Zimbabwe not later than 1 July 1998.

SUMMARY AND CONCLUSIONS

The Twelfth Session of the Codex Coordinating Committee for Africa reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE COMMISSION

- **Advanced draft Guidelines for the Design of Control Measures for Street-Vended Foods in Africa to the Commission for adoption at Step 8 (para. 53 and Appendix II), and;**
- **Agreed to nominate Mr. David Nhari as Coordinator for Africa for appointment by the 22nd Session of the Codex Alimentarius Commission (para. 59).**

OTHER MATTERS OF INTEREST TO THE COMMISSION

- **Reaffirmed the need for each country to effectively monitor and accept Codex standards and to encourage governments of the region to participate in the elaboration of Codex texts (para. 16);**
- **Agreed to provide advice to governments within the Codex Region of Africa on the Strengthening of Food Import and Export Certification Inspection Systems (para. 20);**
- **Stressed that Codex and the African Regional Standards Organization (ARSO) should continue to cooperate and coordinate towards the elaboration of harmonized regional standards without duplication of effort (para. 23);**
- **Urged countries in the Region to continue to base their standards on Codex texts, especially in view of the implications of the WTO SPS and TBT Agreements (para. 25);**
- **Thanked FAO and WHO for their efforts in conducting workshops on the establishment of Codex Contact Points and National Codex Committees, and suggested that such meetings take place in other countries in view of their importance to the Region (para. 33);**
- **Requested the Codex Secretariat to present a progress report on the Implementation of the WTO SPS and TBT Agreements at its next Session (para. 40), and;**
- **Agreed that future submissions of data and information on the main problems associated with the use of pesticides in the region should be forwarded by individual governments directly to the Codex Committee on Pesticide Residues (para. 57).**

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INTRODUCTION

1. The Twelfth Session of the Codex Coordinating Committee for Africa was held in Harare, Zimbabwe from 19-22 November 1996 at the kind invitation of the Government of Zimbabwe. The Session was chaired by Mr. David Nhari, Government Analyst, Zimbabwe Ministry of Health and Child Welfare. The Session was attended by 20 member countries, 1 observer country and 5 international organizations. The List of Participants is attached to this report as Appendix I.

OPENING OF THE SESSION (Agenda Item 1)

2. The Session was opened by Dr. T.J. Stamps, Zimbabwe Minister of Health and Child Welfare, who highlighted the importance of establishing international standards based on sound principles of health, safety and quality to ensure the protection of consumers and the facilitation of global trade. Dr. Stamps stressed the importance of the work of the Codex Alimentarius Commission in the context of the World Trade Organization (WTO) Agreements on the Application of Sanitary and Phytosanitary Measures (SPS) and Technical Barriers to Trade (TBT). Welcoming statements were also made by:

- Mr. S. Tavengwa, His Honor the Executive Mayor of Harare;
- Professor Pakdee Pothisiri, Chairman of the Codex Alimentarius Commission;
- Mr. Opare, FAO Sub-Regional Representative for Africa; and,
- Dr. L. Arevshatian, WHO Representative for Zimbabwe.

3. Dr. P.L.N. Sikosana, Permanent Secretary of Health and Child Welfare, thanked the speakers for their participation and words of encouragement.

ADOPTION OF THE AGENDA¹ (Agenda Item 2)

4. The Committee adopted the Provisional Agenda as proposed.

REPORT ON ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION SINCE THE 11TH SESSION OF THE COMMITTEE² (Agenda Item 3)

5. The Committee noted selected Joint FAO/WHO activities related to the Joint FAO/WHO Expert Committee on Food Additives; the Joint FAO/WHO Meeting on Pesticide Residues; the Joint FAO/WHO Consultation on the Application of Risk Analysis to Food Standards Issues; the Joint FAO/IAEA/WHO International Consultative Group on Food Irradiation; the Joint FAO/WHO Workshop on Assessment of Fermentation as a Household Technology; and, the Joint FAO/WHO Consultation on Guidelines for Predicting Dietary Intake of Pesticide Residues.

¹ CX/AFRICA 96/1

² CX/AFRICA 96/2

6. Selected FAO activities included highlights of the recently concluded FAO World Food Summit; technical cooperation programmes; the strengthening of National and Regional Food Control Infrastructures as related to food quality control (fruits and vegetables, gum arabic); mycotoxins; street foods; establishment of National Codex Committees; and, National Plans of Action related to the International Conference on Nutrition.

7. Selected WHO global activities included highlights of Guidelines for Developing or Strengthening National Food Safety Programmes; guidance concerning the Hazard Analysis Critical Control Point (HACCP) System; GEMS Food; Food Technologies and Public Health; Biotechnology; a Guide on Safe Food for Travellers; Hygiene in Food-Service and Mass Catering; Emerging Pathogens; and, collaboration with Non-Governmental Organizations. Activities of the WHO Regional Office for Africa and the Regional Office for the Eastern Mediterranean were also noted.

8. The Codex Secretariat informed the Committee that in addition to the recently held Joint FAO/WHO Consultation on the Application of Risk Analysis to Food Standards Issues (Geneva, March 1995), Joint FAO/WHO Consultations were also scheduled to be held on the Application of Risk Management to Food Safety Matters (Rome, 28-31 January 1997) and on Food Consumption and Risk Assessment (Geneva, 10-14 February 1997).

9. The Codex Secretariat also noted that FAO was planning to hold an FAO Expert Consultation on Animal Feeding and Food Safety (Rome, 10-14 March 1997) to review animal feeding practices and human food safety, including the issue of BSE. The objective of the Consultation was the development of an internationally recognized code of practice on the feeding of animals for the production of safe food. The Representative of WHO noted that guidelines on the implications of BSE had been developed by WHO in collaboration with FAO, OIE and the European Community, and that WHO was not anticipating the recommendation of any other actions regarding beef and cow milk in addition to those already taken to date.

10. The Delegation of Sudan stressed that efforts to develop international specifications for gum arabic to assist producing countries in their efforts to improve the quality of their products to meet international specifications should not be restricted to analytical data on chemical composition only.

11. The Committee noted the importance of the Joint FAO/WHO Workshop on the Assessment of Fermentation as a Household Technology and the wide participation of countries in the region, and welcomed the offer of the Representative of WHO to provide copies of the report on request.

PROGRESS REPORT ON ACCEPTANCES, ADOPTION AND USE OF CODEX STANDARDS AND ON THE IMPLEMENTATION OF THE CODE OF ETHICS IN INTERNATIONAL TRADE IN FOOD (Agenda item 4)³

Implementation of the Codex Code of Ethics for International Trade in Food⁴

12. The Committee was informed that the Code was developed in light of considerations that many countries, particularly developing countries, do not yet have adequate food control infrastructures to protect consumers against possible health hazards in food and against fraud. Governments were invited to inform the Secretariat of the Codex Alimentarius Commission of action taken to implement the Code.

³ CX/AFRICA 96/3, including government comments submitted by Tanzania and the Codex Regional Coordinator for Africa in response to CL 1995/14-AFRICA.

⁴ CAC/RCP 20-1979, Rev. 1 (1985); Volume 1A of the Codex Alimentarius (General Requirements).

Acceptance of Codex Standards in Relation to the SPS and TBT Agreements⁵

13. The Committee was informed that the 21st Session of the Codex Alimentarius Commission⁶ agreed in principle to revise the form of notification of acceptance by Codex Members of Codex standards to include information about the use of Codex standards and related texts to meet the needs of Codex Members and also the new rules under the WTO SPS Agreement, and to make consequential revisions to the Guidelines for the Acceptance Procedure for Codex Standards. The Commission also agreed to refer the question of which Codex standards and related texts have major trade impact to the Regional Coordinating Committees which would report to the next sessions of the Executive Committee and the Commission. The Commission agreed to remind members that until a new acceptance scheme is ready, governments should continue to notify acceptance of Codex standards to the Secretariat under the current scheme.

14. The Committee noted that a paper⁷ concerning the "Review of the Acceptance Procedure for Codex Standards in the Perspective of the WTO SPS and TBT Agreements" was scheduled for discussion at the 12th Session of the Codex Committee on General Principles (Paris, 25-28 November 1996). The paper will examine the status of Codex texts and the present acceptance procedure in the framework of the SPS and TBT Agreements, especially concerning the obligations undertaken by member countries of the WTO in relation to the acceptance procedures.

15. The Representative of the WTO informed the Committee that notwithstanding the Codex acceptance procedures, WTO members were encouraged to base their sanitary and phytosanitary measures on international standards, guidelines or recommendations on as wide a basis as possible.

Acceptances of Codex Standards by Countries in the Region of Africa

16. Many delegations indicated their acceptance of one or more Codex standards. Some delegations stated that they utilize Codex standards in the development of their national food legislation, and others noted that in the absence of national legislation Codex texts were being enforced. One delegation stated that in addition to harmonizing its food legislation with those of Codex, it was also in the process of harmonizing its texts with those of its neighbours. The Committee reaffirmed the need for each country to effectively monitor and accept Codex standards and to encourage governments of the region to participate in the elaboration of Codex standards, codes and guidelines.

STRENGTHENING FOOD IMPORT AND EXPORT CERTIFICATION AND INSPECTION SYSTEMS IN AFRICA (Agenda Item 5)

Report of the FAO Workshop on Strengthening Food Import and Export Inspection and Certification in Africa⁸

17. The Codex Secretariat informed the Committee that the 43rd Session of the Executive Committee had noted that support to developing countries through project activities, exchange of national experts, and national seminars in relation to Codex matters was on-going and was expected to be enhanced.⁹

⁵ Also see paras. 34-40 of this report.

⁶ ALINORM 95/37, paras. 17-22.

⁷ CX/GP 96/5

⁸ CX/AFRICA 96/4

⁹ ALINORM 97/3, para. 10.

18. The FAO Workshop (Harare, 18 November 1996) was chaired by Mr. David Nhari, Codex Coordinator for Africa and Chairman of the Codex Committee for Africa. Representatives from Angola, Benin, Botswana, Ghana, Kenya, Malawi, Mali, Mozambique, Nigeria, Senegal, South Africa, Swaziland, Tanzania, Uganda, Zimbabwe, the Food and Agriculture Organization, the World Health Organization, the World Trade Organization, the International Life Sciences Institute and the Chairman of the Codex Alimentarius Commission attended the Workshop. During the Workshop, South Africa presented a full report on its import and export inspection and certification systems.

19. Reports on current approaches to food import and export inspection and certification were presented by representatives of Angola, Benin, Botswana, Ghana, Kenya, Malawi, Mali, Mozambique, Nigeria, Swaziland, Tanzania, Uganda and Zimbabwe. The representatives stressed the importance of strengthening food inspection and certification in the region through the harmonization of procedures, the enhancement of inter-agency coordination, the dissemination of information, the revision of food regulations and laws, the improvement of food laboratories and the prioritization of such programs through increased resources.

20. On the basis of the above Workshop discussions, the Committee agreed to revise and provide the following advice to governments within the Codex Region of Africa:

1. National food laws and regulations for food import and export inspection and certification should be harmonized with existing Codex standards and guidelines and in consideration of the WTO Agreements on SPS and TBT. These Codex initiatives include the Principles for Food Import and Export Inspection and Certification and the Guidelines for the Exchange of Information in Food Control Emergency Situations.
2. Governments should give the utmost priority and support to the strengthening of national food control activities by providing increased resources, including support to allow the participation of governments at Codex Committee sessions.
3. National inter-agency and intra-governmental coordination and harmonization should be rationalized to allow for maximum efficiency, utilization of resources and exchange and dissemination of information to the public and private sectors, including consumers.
4. Governments should improve laboratory facilities, including accreditation and cross-utilization of resources (e.g., sharing of facilities, maintenance of equipment, etc.), for food import and export control.
5. Food control authorities should be adequately and continuously trained in the latest inspection, certification and analytical techniques and procedures.
6. International bodies and governments should be encouraged to provide assistance in the above areas.

HARMONIZATION OF NATIONAL/REGIONAL STANDARDS WITH CODEX STANDARDS¹⁰ (Agenda Item 6)

Cooperation with the African Regional Standards Organization (ARSO)

21. The 11th Session of CCAFRICA discussed¹¹ the results of a meeting held in March 1994 between ARSO, the Codex Secretariat and the Codex Coordinator for Africa. In addition to a number of working arrangements designed to facilitate Codex/ARSO cooperation, it was agreed that ARSO would take account of relevant Codex texts when elaborating regional standards. The meeting also discussed cooperation in training, possible sources of funding and the exchange of information.

22. Subsequent to the 11th Session of CCAFRICA, a meeting was held in August 1996 between the Codex Coordinator for Africa and representatives of ARSO. Following the Codex/ARSO meeting the matter was tabled at the ARSO Council (Cairo, Egypt) in October 1996. The ARSO Council noted that in view of existing cooperation with the Codex Alimentarius Commission, it agreed that Codex should continue with its normal programme of formulating food standards and regulations and that ARSO should contribute to this work. The ARSO/TC Committee on food and agriculture should continue to liaise closely with Codex by submitting written comments on Codex Standards regularly.

23. In view of the above ARSO Council decision, the Committee stressed that Codex and ARSO should continue to cooperate and coordinate towards the elaboration of harmonized regional standards without duplication of effort. The Committee noted that this decision would allow the Codex Alimentarius Commission to consider ARSO Standards, where relevant, in the elaboration of Codex standards.

Country Reports on the Harmonization of National and Regional Standards with Codex Standards

24. The delegation of Zimbabwe informed the Committee that the Ministry of Health and Child Welfare had revised their regulations on labelling, food additives and contaminants on the basis of Codex standards. The Standards Association of Zimbabwe, an independent body publishing standards, also uses Codex standards as their basis. The newly established Standards Organization in Sudan had adopted several Codex standards. Swaziland indicated that the newly established Food Standards Authority was using Codex standards in regulating food trade with South Africa. Mozambique relied on Codex standards in the establishment of their national food control regulations. The Food Control Board in Botswana had adopted several Codex standards and welcomed a reciprocal agreement with South Africa and Zimbabwe to facilitate their trade. Tanzania and Kenya reported that they relied on Codex standards for the establishment of their national regulations. The delegation of Egypt reported that their NCC was in the process of examining Codex texts for potential application, and the delegation of Malawi noted that its food standards were based on Codex standards. The Ghana Standards Board (GSB) had adopted a number of Codex standards as national food standards and where no national food standards exist, the GSB uses Codex standards for its inspection, certification and quality evaluation programmes.

25. The Committee urged countries in the region to continue to base their standards on Codex texts, especially in view of the implications of the WTO SPS and TBT agreements. It agreed that progress reports on these harmonization efforts would be discussed at its next session.

¹⁰ CX/AFRICA 96/5, including comments submitted in response to a questionnaire developed by the Codex Coordinator for Africa.

¹¹ ALINORM 95/28, paras. 23-26.

PROGRESS REPORT ON THE IMPLEMENTATION OF NATIONAL ACTION PLANS TO ESTABLISH/STRENGTHEN THE ROLES OF CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES IN THE REGION¹² (Agenda Item 7)

26. The Secretariat recalled recommendations made by the FAO Meeting of Codex Contact Points in Africa (Abuja, Nigeria; 5-6 May 1995), which were subsequently endorsed by the 11th Session of the Coordinating Committee for Africa.¹³ The 11th Session of the Committee urged governments to identify obstacles in their countries to establish or strengthen, as appropriate, the countries' Codex Contact Point (CCP) or National Codex Committee (NCC). Government comments concerning this issue were requested under CL 1996/2-AFRICA in May 1996.

27. The Committee was informed that the 10th Session of the Codex Coordinating Committee for Asia¹⁴ (March 1996) agreed to advance proposed draft Guidelines for Codex Contact Points and National Codex Committees (ALINORM 97/15, Appendix V) to the 43rd session of the Executive Committee for adoption at Step 5. Subsequent to the CCEXEC adoption, government comments were requested at Step 6 under CL 1996/31-ASIA in July 1996. The Committee also noted discussions held at the 20th Session of the Codex Coordinating Committee for Europe concerning this matter.¹⁵

28. In reporting on situations in their countries, Malawi informed the meeting that its Bureau of Standards was the CCP and assistance was provided by FAO/Codex to help Malawi set up its NCC. In Kenya, the Kenya Bureau of Standards is the CCP. In Tanzania, the Tanzania Bureau of Standards was the CCP, while the Agriculture and Food Divisional Committee (AFDC) of the Bureau was designated by the Nation's Executive Council as the NCC. Plans were underway in Tanzania to educate members of the NCC of their responsibility/functions. South Africa became a member of Codex in 1994; a CCP and NCC had already been established. The South African NCC was in the process of establishing general and commodity committees which will draft regulations in their areas of specialization for consideration by the regulatory authorities.

29. The Committee was informed that FAO/Codex provided assistance to the Government of Zimbabwe to organize a workshop¹⁶ to advise, among other things, on the establishment of its NCC. One of the recommendations of the workshop was that the Commodity Standards Committee of the Food and Food Standards Advisory Board be established as the National Codex Committee. The Board had since set up seven committees which were requested to prepare and present their plans of action for consideration by the Board by January 1997. The Board was also mandated to operate an account to fund Codex activities. The Codex Contact Point is the Government Analyst.

30. In Nigeria, the CCP and NCC were in place. The CCP is the Standards Organization of Nigeria while the National Agency for Food and Drug Administration and Control (NAFDAC) is chairman of the NCC. The NCC has a committee which considers Codex texts to provide comments to the NCC for consideration. In Botswana, the Food Act of 1993 provided for the establishment of the National Food Control Board (NFCB). The Board decided that the Food Legislation Advisory Committee be designated as the NCC. The Board planned to create a Codex Budget to fund its activities.

¹² CX/AFRICA 96/6 and government comments submitted by Malawi, South Africa and Tanzania in response to CL 1996/2-AFRICA.

¹³ ALINORM 95/28, paras. 47-54.

¹⁴ ALINORM 97/15, paras. 36-41.

¹⁵ ALINORM 97/19, paras. 43-46.

¹⁶ FAO Workshop on Strengthening Food Quality Control in Zimbabwe; Harare, 13-14 June 1996.

31. In Egypt, the Director of the Egyptian Organization for Standardization is the CCP, while the NCC consists of high level officials drawn from relevant Ministries, research institutes, etc. The NCC was in the process of reviewing and updating its standards and laboratory practices. In Swaziland the composition of the NCC was currently under consideration. The Director of Agriculture and Cooperatives is the CCP. Mali has a committee in which all concerned parties, including consumer associations, play active roles in the plan of action for food safety/control.

32. The Ghana Standards Board, under the Ministry of Trade and Industry, is the CCP for Ghana. The Ministry of Trade and Industry is responsible for international trade relations. With the signing of the WTO SPS Agreement by the government of Ghana, policy makers are now recognizing the importance of Codex standards to international trade. In Sudan, the current CCP is located in the Sudanese Standards and Meteorological Organization (SSMO). The emphasis of the SSMO was the participation of the private sector in the work of the Committee.

33. The Committee agreed with the proposal of the Chairman to solicit additional comments on the establishment and strengthening of Codex Contact Points and National Codex Committees for consideration at its next session. The Committee thanked FAO and WHO for their efforts in conducting Workshops on the establishment of Codex Contact Points and National Codex Committees, and suggested that such meetings take place in other countries in view of their importance to the Region.

PROGRESS REPORT ON THE IMPLEMENTATION OF THE WTO AGREEMENTS ON THE APPLICATION OF SANITARY AND PHYTOSANITARY MEASURES (SPS) MEASURES AND ON TECHNICAL BARRIERS TO TRADE (TBT)¹⁷ (Agenda Item 8)

Working Arrangements Between the Codex Alimentarius Commission and the World Trade Organization

34. The 21st Session of the Codex Alimentarius Commission¹⁸ noted the specific provisions of the SPS and TBT Agreements to facilitate their implementation by developing countries, and that regional workshops were being organized in cooperation with WTO to explain the privileges and obligations under the Agreements. The Commission also noted with satisfaction the working arrangements which had been established between WTO and itself. The Commission requested the Codex Committee on General Principles to develop guidance on the modalities to be used for the implementation of these working arrangements.

35. The 43rd Session of the Executive Committee noted¹⁹ that the WTO Committee on SPS Measures had not yet established a list of Standards, guidelines or other recommendations of importance to international trade. It reiterated the need for Secretariat guidance to be provided to Coordinating Committees in their review of standards which had a potential trade impact. It noted that, in part, this review was useful in identifying areas where the development of additional Codex texts was required. It also had the potential to assist in setting priorities for the revision of standards and in identifying problems in the application of standards.

36. The Committee did not identify Codex standards which had a major impact on trade.

¹⁷ CX/AFRICA 96/7; also see paras. 13-15 of this report.

¹⁸ ALINORM 95/37, paras. 13-16.

¹⁹ ALINORM 97/3, para. 22.

Status of Codex Guidelines, Codes of Practice and Other Advisory Texts

37. The 43rd Session of the Executive Committee noted²⁰ that Codex "advisory" texts covered a very wide range of subject matter and varied considerably in their content. The Executive Committee requested the Secretariat to undertake an analysis of all so-called "advisory texts" with a view to clarifying the status of these texts and their specific contents, especially within the context of the relevant WTO agreements.

38. The Committee was informed that the 12th Session of the Codex Committee on General Principles (Paris, 25-28 November 1996) would be considering a "Review of the Status of Codex, Guidelines and Related Texts".²¹ The paper examines the status of Codex texts other than standards, which are sometimes referred to as "advisory".

39. The Representative of the WTO informed the Committee that the Agreement on SPS Measures includes requirements concerning the provision of technical assistance to members, especially developing country members, as well as requirements to take account of the special needs of such countries. The Representative noted that the Committee on SPS Measures is currently developing a procedure to monitor the process of international harmonization and the use of international standards, guidelines or recommendations, and that the SPS Committee is focusing its efforts in areas where the non-use of standards is causing problems in international trade. The Representative stressed that the SPS Agreement, in its reference to Codex, does not differentiate between different types of Codex texts.

40. Delegations were encouraged to attend a WTO Seminar on the Implications of the SPS and TBT Agreements scheduled to be held in Harare on Thursday, 21 November 1996. The Secretariat also agreed to present a progress report on the implementation of the WTO Agreements at the next Session of CCAFRICA.

CONSIDERATION OF THE DRAFT CODE OF PRACTICE FOR STREET FOODS IN AFRICA AT STEP 7²² (Agenda Item 9)

41. The Committee was informed that the proposed draft Code was adopted by the 21st Session of the Codex Alimentarius Commission at Step 5. The Commission noted that the Code would need to be amended to incorporate the new approach contained in the revised General Principles of Food Hygiene and the use of the Hazard Analysis and Critical Control Point (HACCP) System.²³ The Commission had requested that the matter continue to be considered in view of its importance for public health and consumer protection. Comments were requested at Step 6 under CL 1996/2-AFRICA.

42. The Committee reaffirmed that street foods were not intended for international trade, but that the Code was important for public health and consumer protection. The Committee stressed that governments could utilize the Code for application, as appropriate, to their own local conditions.

²⁰ ALINORM 97/3, paras. 51-52.

²¹ CX/GP 96/6

²² CX/AFRICA 96/8 - Part I (Comments submitted by Kenya, Malawi, South Africa, Tanzania, the United States and the World Health Organization in response to CL 1996/2-AFRICA); CX/AFRICA 96/8 - Part II (Revised Draft Code of Practice for Street Foods in Africa).

²³ ALINORM 95/37, para. 50 and Appendix 4.

43. The Committee discussed the draft Code in its entirety, and while concurring with the proposed revised text presented (CX/AFRICA 96/8 - Part II), made minor revisions and agreed to the following changes:

Title

44. In consideration of the Committee's decision that the Code was not intended for mandatory application, the title was changed to read as "Draft Guidelines for the Design of Control Measures for Street Vended Foods in Africa".

Section 1 - Introduction/Scope

45. The Committee deleted the reference to "affordable prices" as being irrelevant to the Guidelines.

Section 2 - Definitions

46. The term "beverages" and "ready-to-eat" were removed from the text of the Guidelines and replaced by "Street Foods" throughout the Guidelines, as these terms were already covered by the "Street Foods" definition.

47. The definition for "relevant authority" was clarified by referring to "local or officially recognized" authorities.

48. The definition for "pests" was deleted.

Section 3 - General Requirements

49. Section 3.1.2 was strengthened by indicating that local conditions, including specific risk factors that are relevant to each operation, should be taken into account.

Section 4 - Vendors

50. Sections 4.1.1 and 4.2.3 were deleted as they were covered elsewhere in the Guidelines. Section 4.2.2 was restored. The first sentence of section 4.2.7 was deleted as it was addressed in Section 4.1.2. "Chewing gum" was restored to section 4.2.8.

Section 5 - Design and Structure

51. Section 5.1.1 was clarified by referencing "street food stalls". The reference to paving with smooth impervious material was removed from Section 5.1.3 as it was impractical.

Section 7 - Food Preparation

52. The Committee decided to add a new section 7.1.2 to state that "The food handling method employed should be such as to minimize the loss of nutrients". Section 7.2.2 was clarified to indicate that raw food used in food preparation should be washed, where appropriate. Section 7.2.6 was revised by referencing "appropriate chemical agent". A new section 7.3.5 stating "Food grade packing materials should be used" and a new section 7.6.11 concerning date marking was added.

Status of the Draft Guidelines for the Design of Control Measures for Street-Vended Foods in Africa

53. The Committee advanced the draft Guidelines (see Appendix II) to the 22nd Session of the Codex Alimentarius Commission for adoption at Step 8.

PROGRESS REPORT ON MAIN PROBLEMS ASSOCIATED WITH THE USE OF PESTICIDES IN THE REGION²⁴ (Agenda Item 10)

54. The 11th Session of the CCAFRICA agreed to include this agenda item at its present session, with the objective of improving the collection of data on imported/exported commodities of the region and on the main use of pesticides at the regional level.²⁵

55. A "Questionnaire for Information on Pesticides in Current Use in Developing Countries in Relation to International Trade in Food" was revised by the 28th Session of the Codex Committee on Pesticide Residues (CCPR) (April 1996) on the basis of recommendations developed by its *Ad Hoc* Working Group on Pesticide Residues in Developing Countries. The questionnaire was developed in order to collect and assess information from developing countries concerning their main agricultural exports, the most commonly used pesticides on these commodities and any apparent trade difficulties associated with product rejections in those cases where Codex or national MRLs were exceeded or when pesticides lacking tolerances in importing countries were detected, with a view towards identifying pesticide/commodity combinations for which Codex MRLs be established.²⁶

56. The amended CCPR questionnaire (CL 1996/15-PR) was circulated for comment under CL 1996/2-AFRICA in May 1996. Comments submitted by Malawi, Senegal, South Africa and Tanzania have been forwarded to the CCPR for consideration at its 29th Session in April 1997.

57. The Committee agreed that future submissions of information and data should be forwarded by individual governments directly to the CCPR. Therefore, it was further agreed that the Committee would discontinue the consideration of this subject at its future meetings.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)

58. The Committee had no other business to discuss. The Committee stressed the importance of enhancing communication between the Secretariat and Codex members. The Committee noted its Current Status of Work (see Annex).

NOMINATION OF COORDINATOR (Agenda Item 12)

59. The Committee unanimously supported Mr. David Nhari as Coordinator for Africa for appointment by the 22nd Session of the Commission until the end of the 23rd Session of the Commission.

DATE AND PLACE OF NEXT SESSION (Agenda Item 13)

60. The Committee was informed that its 13th Session was tentatively scheduled to be held in Harare, Zimbabwe from 3-6 November 1998.

²⁴ CX/AFRICA 96/9, including comments submitted by Malawi, Senegal, South Africa and Tanzania in response to CL 1996/2-AFRICA.

²⁵ ALINORM 95/28, paras. 55-59.

²⁶ ALINORM 97/24, paras. 99-103.

CODEX COORDINATING COMMITTEE FOR AFRICA

CURRENT STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY	REFERENCE
Draft Guidelines for the Design of Control Measures for Street-Vended Foods	8	22nd CAC	Appendix II
Progress Report on Acceptances, Adoption and Use of Codex Standards and on the Implementation of the Code of Ethics for International Trade in Food	----	Governments 13th CCAFRICA	paras. 12-16
Strengthening Food Import and Export Certification and Inspection Systems in Africa	----	Governments 13th CCAFRICA	paras. 17-20
Harmonization of National/Regional Standards with Codex Standards	----	Governments 13th CCAFRICA	paras. 21-25
Progress Report on the Implementation of National Action Plans to Establish/ Strengthen Codex Contact Points and National Codex Committees in the Region	----	Governments 13th CCAFRICA	paras. 26-33
Progress Report on the Implementation of the WTO Agreements	----	13th CCAFRICA	paras. 34-40

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**DRAFT GUIDELINES FOR THE DESIGN OF CONTROL MEASURES
FOR STREET-VENDED FOODS IN AFRICA
(Advanced to Step 8)**

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SECTION 1 - INTRODUCTION - SCOPE

The objective of these Guidelines are to provide the necessary provisions to be considered when elaborating street food control measures including the elaboration of Codes of Practice. Its aim is to assist relevant authorities in upgrading the operation of the street food industry to ensure that the population has available wholesome, safe and nutritious foods in accessible places.

The Guidelines specify the general hygienic requirements and practices to be recommended for inclusion in Codes of Practice for the preparation and sale of street foods.

SECTION 2 - DEFINITIONS

For the purpose of these Guidelines, unless indicated otherwise, the following definitions apply:

- 2.1 **Appliances** : means the whole or any part of any utensil, machinery, instrument, apparatus or article used or intended for use, in or for making, preparing, keeping, selling or supplying of food.
- 2.2 **Clean Water**: means water from any natural source where there is no reason to believe the water is contaminated.
- 2.3 **Crockery**: means all glasses, plates, dishes, cups, saucers, spoons, forks, ladles, chopsticks and other articles used in serving and consumption of food, including disposable articles.
- 2.4 **Disposable Articles**: means any appliance, container, implement, utensil or wrapper that is intended for use only once in the preparation, storage, display, consumption or sale of food.
- 2.5 **Impermeable**: means not allowing the passage of water and/or fluid.
- 2.6 **Microorganisms**: means any microscopic living organism that can cause disease or food spoilage.
- 2.7 **Mobile Vendor**: means any person with/without a vehicle going from place to place for the purpose of preparing, serving, displaying, distributing or delivering any street food.
- 2.8 **Perishable Food**: means food that is of such a type or is in such a condition that it may spoil.
- 2.9 **Potable Water**: means treated water which shall comply with WHO Guidelines for Drinking Water Quality.
- 2.10 **Readily Perishable Food**: means perishable food that consists wholly or partly of milk, milk products, eggs, meat, poultry, fish or shellfish, or ingredients that are capable of supporting the progressive growth of microorganisms that can cause food spoilage, food poisoning and other food borne illness.
- 2.11 **Ready-to-eat Food**: Any food (including beverages) which is normally consumed in its raw state or any food handled, processed, mixed, cooked, or otherwise prepared into a form in which it is normally consumed without further processing.

- 2.12 **Relevant Authority:** means the Ministry having responsibility and any local or officially recognized authority.
- 2.13 **Sealed Container:** means food grade containers such as:
- a) hermetically sealed containers;
 - b) sealed jars, with anchor and crown type closures;
 - c) milk bottles sealed with aluminium caps;
 - d) glass jars and bottles with screw caps: and
 - e) cans and similar containers with seals.
- 2.14 **Street Food Centre:** means any public place or establishment designated by the relevant authority for the preparation, display and sale of street foods by multiple vendors.
- 2.15 **Street Foods:** ready-to-eat foods prepared and/or sold by vendors and hawkers especially in streets and other similar public places, (see FAO Food and Nutrition Paper 46).
- 2.16 **Street Food Stall :** means a place where street food is prepared, displayed, served or sold to the public. It includes carts, tables, benches, baskets, chairs, vehicles with or without wheels and any other structure approved by the relevant authority where on it or in it, any street foods are displayed for sale.
- 2.17 **Utensil:** means any appliance, container and equipment including traditional types used in the preparation, storage and sale of foods.
- 2.18 **Waste Water:** means sullage water arising as a result of the activity of vendors.
- 2.19 **Water Container:** means any form of food grade container which is used solely for the purpose of storing and serving water and has not been used previously for any other purposes which could cause contamination of the water stored in it.

SECTION 3 - GENERAL REQUIREMENTS

3.1 Regulations

3.1.1 To enable official recognition and control of the street food industry as an integral part of the food supply, appropriate regulations should be prepared either separately or for incorporation into existing food regulations.

3.1.2 The general hygienic requirements and practices to be followed by the vendors should be translated by the relevant authorities into Codes of practice which are recognized as cost effective tools for the control of street foods, by fully taking into account local conditions including specific risk factors that are relevant to each operation.

3.2 Licensing of Vendors

No vendor shall conduct his/her business of preparation, packing, storage, display and sale of any street foods unless he/she is licensed under the relevant food regulations.

3.3 Conditions for Licensing

3.3.1 No relevant authority shall issue or renew the license of any vendor who does not commit himself to comply with all the requirements of the Code of Practice established by the officially recognized authorities within a determined period of time.

3.3.2 It is essential that basic training in food hygiene is carried out by the relevant authorities prior to issuing or renewing the license of street food vendors.

3.4 Display of Notices

3.4.1 Every licensed vendor shall at all times display conspicuously his/her vendor's License and any other notices that are required by the relevant authorities to be displayed.

3.5 Pest and Animal Control

3.5.1 Every vendor shall at all times take appropriate measures to keep his/her stall free from animals and pests, including rodents, flies, insects or vermin infestation to prevent contamination of the food.

3.5.2 Every vendor shall, on becoming aware of the presence of any such pest or harbourage, immediately take all practicable measures to get rid of the pest or harbourage and to prevent reinfestation.

3.5.3 Any food found to have become contaminated by pests shall be appropriately disposed of in a hygienic manner.

3.5.4 The contamination of food with pest control materials such as poisons must be prevented.

3.6 Street Food Advisory Service

3.6.1 To facilitate the enforcement of the code of practice they have developed, the relevant authority should provide advisors which role would be:

- a) to work with vendors offering them on-site advice and guidance to improve their operations in accordance with the requirements of the Code;
- b) to participate in the design and/or delivery of the formal training of vendors which is to be provided by the authorities in view of issuance and renewal of licenses;
- c) to work in close collaboration with the enforcement personnel, including the officers in charge of registration and renewal of licenses, so that the code of practice is well understood and correctly applied;
- d) when applicable, to train the enforcement personnel and regularly organize joint inspections to monitor progress in the application of the code of practice; and
- e) to inform consumers as per Section 3.7 of these Guidelines.

3.6.2 Advisors should be good communicators, familiar with the requirements of the Guidelines, and have good understanding of both problems of the vendors and the protection of consumers.

3.6.3 Advisors should possess the trust and respect of vendors, consumers and enforcement personnel.

3.6.4 The advisers should be as far as possible conversant with the Codex Guidelines for the Application of the Hazard Analysis Critical Control Point System (HACCP) (CAC/GL 18-1993), and the provisions of the Codex International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2 (1985)), in order to assist vendors to optimize the use of scarce resources.

3.6.5 Street Food Advisory Services should be established with the necessary capacities to carry-out their mission effectively.

3.7 Consumer Education

3.7.1 The relevant authority should inform consumers through posters, the media and publicity campaigns about hazards associated with street foods and the steps the authority requires street food vendors to take to minimize those hazards.

3.7.2 Consumers should also be informed of their responsibility in ensuring that they do not contaminate, dirty or litter street food vending sites.

3.7.3 Street Food Advisory Services should have the leading role in the elaboration of information material and in the monitoring of consumers' education.

SECTION 4 - VENDORS

4.1 Health Status of Vendors

4.1.1 Any vendor, helper or food handler who is suffering from jaundice, diarrhoea, vomiting, fever, sore throat with fever, discharge from ear, eye and nose, visibly infected skin lesions (boils, cuts, etc) shall cease from handling food in any capacity and seek medical treatment.

4.1.2 Any vendor, helper or food handler who has been identified as or is known to be or has previously been a carrier of food borne disease organisms, shall not be involved in any food handling activity until certified by a Medical Officer of Health or any other medical practitioner as a non-carrier.

4.1.3 Any vendor, helper or food handler shall be required to be immunized against food and water borne disease such as typhoid, hepatitis A or any other food and water borne diseases as required by the relevant authority.

4.2 Personal Hygiene and Behaviour

Every vendor, helper or food handler, during the conduct of his business, shall observe the following:

4.2.1 Wear an identification tag if issued and required by the relevant authority.

4.2.2 Dress in clean and proper attire.

4.2.3 Wash hands thoroughly with soap and clean water before and after handling food, after visiting the toilet, after handling unsanitary articles, touching animals, touching raw food, after handling toxic and dangerous materials as and when necessary.

4.2.4 Finger nails should be kept short and clean at all times.

4.2.5 Hair should be kept clean and tidy and should be covered during operation.

4.2.6 Non-infected cuts shall be completely protected by a waterproof dressing which is firmly secured and routinely changed.

4.2.7 Shall not smoke or chew chewing gum while preparing or serving food.

4.2.8 Refrain from any unhygienic practices such as spitting and cleaning nose, ears or any other body orifice.

4.2.9 Shall not sneeze or cough onto the food.

4.2.10 The use of gloves is not recommended.

4.2.11 No vendor is allowed to use the stall as a sleeping or dwelling place, or for any other personal activity.

4.3 Training of Vendors

4.3.1 Every vendor, helper or food handler shall undergo a basic training in food hygiene prior to licensing and further training as required by the relevant authority. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities. Vendors should also be made aware of their responsibility to consumers and be informed of available credit facilities and other sources of finance to assist and improve their businesses.

4.3.2 Simple posters illustrating the "dos" and "don'ts" of street food preparation and vending should be widely and prominently displayed in relevant places for the benefit of both vendors and consumers.

4.4 Vendor's Associations

The formation of street food vendor associations or cooperatives should be encouraged to provide a liaison point with the relevant authorities in view of facilitating the implementation of control measures.

SECTION 5 - DESIGN AND STRUCTURE

5.1 Location

5.1.1 The location of street food stall(s) should be suitable for the purpose of avoiding contamination of the food prepared and served or sold at or from the stall. Stalls shall be located in areas designated by the relevant authorities.

5.1.2 Section 5.1.1 should also apply to mobile vendors.

5.1.3 The area where the stall is located and immediate surroundings should be easily cleaned and capable of withstanding repeated washing and scrubbing.

5.1.4 The space in and around the vendors' stall shall be free of unnecessary stored goods or articles and discarded articles in order to permit easy access for cleaning.

5.1.5 The stall should have a convenient access to an inlet of a drainage system or any suitable means of disposing waste water in a sanitary manner.

5.2 Structures

5.2.1 Vendors' stalls shall be of a type approved by the relevant authority and shall be constructed from impervious materials that can be easily cleaned such as stainless steel, aluminium, glazed tiles or any other materials as approved by the relevant authority. It shall be properly constructed as to be readily cleaned and maintained in a good state of repair at all times.

5.2.2 Food preparation areas and working surfaces should be made of a smooth and impermeable food grade material.

5.2.3 All cooking ranges, washing equipment, working tables, shelves and cupboards on or in which food is placed should be at least 45cm above the ground.

5.2.4 There should be adequate provision of artificial light of sufficient intensity to ensure a reasonable standard of illumination for every part of the stall.

5.3 Sanitation

5.3.1 Water Supply : Vendors should ensure sufficient supply of potable water at all times. Where necessary, such as in the case of mobile vendors or where potable water supply is not yet available, potable water should be stored in clean water containers in conformance with Section 6.1.

5.3.2 Waste Water Disposal : Vendors' stalls should have an efficient waste water disposal system which should be maintained in a good state of repair. The system should be large enough to carry peak loads and be provided with traps to ensure only liquid waste is discharged into the drain/sewer.

5.3.3 Solid Waste Disposal : Solid waste material should be handled in such a manner as to avoid contamination of food and/or potable water. Waste should be removed from the working area of the stall as often as necessary and at least daily. All solid waste should be properly disposed into suitable containers which are secured with tight fitting lids or placed in rubbish bins or central rubbish bins.

Immediately after disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned using one of the methods described in Section 6.5. The waste storage area should also be cleaned daily.

Waste receptacles, equipment which has come into contact with the waste and waste storage areas should be disinfected when required by the relevant authority. Only appropriate and suitable sanitizing agents should be used. In areas without garbage collection service, solid waste is to be disposed of in a sanitary manner, as recommended or approved by the relevant authority.

5.3.4 Cleaning: All working surfaces, table tops, floors and surrounding areas should be thoroughly cleaned at least daily, using one of the methods described in Section 6.5.

5.3.5 Toilet facilities : Every vendor, helper or food handler should have access to facilities which are approved by the relevant authorities and kept at all times in a clean and operational condition.

SECTION 6 - APPLIANCES

6.1 The appliances should be kept clean. The equipment, including containers for storing drinking water, should be made of materials which do not transmit toxic substances, odour or taste, are not absorbent (unless its use is intended for that purpose and will not result in food contamination), are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.

6.2 Every cutting surface used in the preparation of food should be free from cracks and crevices, with only reasonable wear and tear, and should be cleaned using one of the methods described in Section 6.5 at least on the following occasions:

- a) before and after daily operations; and
- b) especially after having put unclean material or food on it if the surface is subsequently to be used to cut street foods or foods to be consumed raw.

6.3 Cooked and uncooked food should be handled with separate utensils.

6.4 Every vendor should ensure that all defective, damaged, cracked, rusted, chipped and unsuitable appliances and crockery are removed from use and discarded.

6.5 All utensils should be regularly cleaned by thoroughly washing them in warm water containing adequate amount of soap or other suitable detergents and then either immersing them for one-half (1/2) minute in boiling clean water and draining them or, for two (2) minutes in potable water at a temperature of not less than 77°C and draining them.

In the case where non-disposable crockery is used and water at 77°C or boiling temperatures is unavailable, potable water, wash soap or detergent and running water rinse is allowed. However, this method is not preferred.

6.6 Disposable crockery shall be used only once and properly disposed of. In the case where non-disposable crockery is used, the crockery is to be cleaned after each use using the method described for utensils in Section 6.5.

6.7 All appliances are to be maintained in good state of repair.

6.8 All washed and clean utensils and crockery should be handled, stored or transported separately from unclean and used utensils and crockery and other sources of contamination. They shall be stored in a clean and protected area which is not accessible to pests or vermin.

6.9 Only containers made of food grade material, not previously used for non-food use, shall be used.

6.10 Wash basins and sinks for cleaning utensils and washing hands should always be clean and maintained in a good state of repair.

6.11 Towels used for wiping crockery should be clean, handled in a sanitary manner and only be used for that purpose.

6.12 Containers used for table side condiments should be kept clean and maintained in good condition and protected from pests.

6.13 All hand service articles such as napkins, towels and hand wipes should be of the disposable type.

6.14 Hand washing facilities such as hand wash basins, disposable towels and soap should be provided at all times.

SECTION 7 - FOOD PREPARATION

7.1 Requirements for Ingredients

Every vendor should ensure the following:

7.1.1 Supply of ingredients, including ice, must be from known and reliable sources.

7.1.2 The food handling method employed should be such as to minimize the loss of nutrients.

7.1.3 Freshness and wholesomeness of ingredients to maintain quality and safety of food.

7.1.4 Transportation of ingredients should be made in a manner so as to prevent exposure to the environment, spoilage and contamination.

7.1.5 Only permitted food additives should be used and the amount added should follow the specifications provided.

7.2 Cooking and Handling

7.2.1 Soak and thoroughly wash fresh vegetables and fruit whether for cooking or consuming raw, with sufficient running potable water, to remove adhering surface contamination.

7.2.2 Where appropriate, wash raw food before using in food preparation to reduce the risk of contamination. Never wash perishable raw food with other foods that will be consumed raw or in a semi-cooked state.

7.2.3 There should be an area for handling, storing, cleaning and preparing raw food ingredients, separate and apart from the cooked, street food display, handling and serving areas.

7.2.4 Thawing

Frozen products, especially frozen vegetables, can be cooked without thawing. However, large pieces of meat or large poultry carcasses often need to be thawed before cooking.

When thawing is carried out as an operation separated from cooking this should be performed only in:

a) a refrigerator or purpose-built thawing cabinet maintained at a temperature of 4°C

or

b) running potable water maintained at a temperature not above 21°C for a period not exceeding 4 hours

or

- c) a commercial microwave oven only when the food will be immediately transferred to conventional cooking units as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven.

Note: Hazards associated with thawing include cross-contamination from drip and growth of micro-organisms on the outside before the inside has thawed. Thawed meat and poultry products should be checked frequently to make sure the thawing process is complete before further processing or the processing time should be increased to take into account the temperature of the meat.

7.2.5 The time and temperature of cooking should be sufficient to ensure the destruction of non-spore forming pathogenic micro-organisms.

7.2.6 Water used for the purpose of drinking, preparation of hot or cold drinks and beverages should be of potable water quality, or of clean quality and boiled, or disinfected in any other way such as the use of an appropriate chemical agent.

7.2.7 Ice should be made from potable water. Ice should be handled and stored so as to protect it from contamination. Containers used to transport or store ice should meet the requirements for water containers prescribed by Section 2.19.

7.2.8 Food should not be re-heated more than once and only the portion of the food to be served should be re-heated. A temperature of at least 75°C should be reached in the centre of the food within one hour of removing the food from refrigeration. Lower temperatures may be used for reheating providing the time/temperature combinations used are equivalent in terms of destruction of microorganisms to heating to a temperature of 75°C.

7.2.9 Utensils used for tasting food should be washed immediately after each use.

7.3 Serving Food

Every vendor should observe the following:

7.3.1 All vendors purchasing street foods for the purpose of serving or selling must assure that such food is from licensed and reliable sources.

7.3.2 Cooked street foods should not be handled with bare hands. Clean tongs, forks, spoons or disposable gloves should be used when handling, serving or selling food.

7.3.3 All crockery used should be clean and dry and not handled by touching the food contact surfaces.

7.3.4 Plates filled with food should not be stacked one on top of the other during display, storing or serving.

7.3.5 Food grade packing materials should be used.

7.3.6 Printed material should preferably never be used to serve food. Only food grade aluminium foil, waxed paper, food grade plastic and any other suitable material should be used for packing and serving food.

7.3.7 Never blow into plastic bags, wrappers or packages used for food.

7.3.8 All beverages offered for sale should be dispensed only in their individual original sealed containers or from taps fitted to bulk containers and made of food grade plastic or other suitable material. Bulk containers should be covered with tight fitting lids.

7.3.9 Cut fruit or other foods ordinarily consumed in the state in which they are sold may be set out in an enclosed display case, cabinet or similar type of protective device and should be displayed in a manner which will not affect the wholesomeness and cleanliness of such foods.

7.3.10 Food handlers should avoid handling money. If this is unavoidable, the food handler should wash his hands after handling money and before handling food again.

7.3.11 Ready-to-eat foods intended for continuous serving should be protected from environmental contamination and kept at the following holding temperatures:

- i) for food served hot.....60°C or above;
- ii) for food served cold.....7°C or below;
- iii) for food served frozen..-18°C or below.

7.3.12 A food warmer should be used to maintain continuous holding temperatures (Section 7.3.11 (i)), and should not be used for re-heating purposes (Section 7.2.8).

7.4 Unsold Food

All unsold cooked food and prepared beverages that cannot be properly preserved should be disposed of in a sanitary manner at the end of the day.

7.5 Transportation of Street Foods

7.5.1 Street foods which require transportation to the point of sale should be placed in a well protected, covered and clean container to avoid contamination

7.5.2 Any vehicle used in transporting food should be clean and in good condition, appropriately equipped to accommodate any special requirements of the food being transported and provide protection from environmental contamination.

7.5.3 Milk should be transported to the point of sale in an insulated container maintained at a maximum temperature of 4°C.

7.5.4 Street foods should not be transported together with raw food and ingredients, animals, toxic substances and any other materials which may contaminate the food.

7.6 Food Storage

7.6.1 The food should at all times be kept clean and free from contamination, and be adequately protected from pests, environmental contaminants and stored at proper temperatures where appropriate.

7.6.2 Readily perishable food should be placed or stacked so that it is not likely to be contaminated by contact with raw food, pet food, toxic materials or any other materials which may cause contamination. The bulk of readily perishable foods should be stored in clean containers placed in a clean ice box or refrigerator in which the food should not exceed a temperature 10°C. Quantities

displayed for continuous serving should be handled according to the requirements listed in Section 7.3.11.

7.6.3 All dry ingredients should be stored and maintained in their original labelled commercial container or subsequent containers and should be properly labelled as to the content and designed to prevent moisture absorption.

7.6.4 All non-perishable food should be stored in a clean, protected and closed container/cupboard to prevent cross contamination by pests.

7.6.5 Once cleaned, following the requirements of Sections 7.2.1 and 7.2.2, the bulk of perishable raw food including wet milled legumes, cereals or pulses should be stored in clean separate containers preferably placed in a clean ice box, a refrigerator or a freezer to prevent spoilage.

7.6.6 Refrigerators and freezers should not be overloaded and their temperatures should be maintained at a maximum of 4°C and -18°C or below, respectively.

7.6.7 All enclosed spaces, cupboards, shelves and racks used for the storage of food should be constructed so as to be easily cleaned and to protect the food from pests.

7.6.8 All food stored in bulk should be stored in an orderly fashion and should be placed so as to facilitate ventilation, inspection and the detection of pests.

7.6.9 All food should be stored and handled separately from toxic, poisonous, deleterious and injurious substances.

7.6.10 The principle "First in, first out" should be applied to stock rotation.

7.6.11 Date marking on all food containers shall be checked before the food is used. Expired food shall not be sold or used for the preparation of food.

SECTION 8 - STREET FOOD CENTRES

8.1 General Requirements

All vendors located in a street food centre should comply with all provisions stated in the officially recognized regulations applicable to street food vendors.

8.2 Location, Design and Construction

8.2.1 The location of any street food centre is to be approved beforehand by the relevant authority, having taken into consideration the provisions stated in Section 5.1 - Location, of these Guidelines.

8.2.2 The design of the street food centre shall:

- a) be reviewed and approved beforehand by the relevant authority;
- b) provide sufficient and adequate space and orderly placement of vendor stalls, carts, display cases, food preparation, handling, storing, serving and selling areas;
- c) allow for the orderly flow of materials and goods, in and out of the centres, which will prevent possible routes of food contamination;

- d) Allow for the proper placement of client facilities, such as toilets, hand washing and eating facilities and be located or arranged in a manner that prevents routes of food contamination;
- e) provide suitable, sufficient and properly placed areas for solid waste storage and crockery and appliance cleaning, washing and sanitizing;
- f) be adequately ventilated to remove hazardous obnoxious gases and odours, cooking fuel fumes and other offensive airborne materials and provide a continuous and sufficient supply of fresh air to support the activities within the centre;
- g) be provided with sufficient and adequate electrical power supply to support the vendors in the centre to operate appliances, equipment and other implements used in the preparation, handling, storage, serving and selling of food; and
- h) have available an ample supply of potable water, under adequate pressure and of suitable temperature, with adequate facilities for its storage, where necessary, and distribution, and with adequate protection against contamination.

Note: Samples should be taken regularly, but the frequency should depend upon the origin and the usage of the water, e.g. more frequent from private supplies than from public supplies. Chlorine or other suitable disinfectants may be used. If chlorination has been employed checks should be made daily by chemical tests for available chlorine. The point of sampling should preferably be at the point of usage, but occasionally it would be useful to sample at the point of entry of the water to the establishment.

8.2.3 Street food centres shall be properly constructed in a manner using materials approved by the relevant authority, taking into consideration the provisions stated in Section 5.2, Structure, of these Guidelines. In addition to these provisions, street food centres should:

- a) have smooth cement, glazed tile or tarmac paved floors, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing;
- b) have, where applicable, smooth non-permeable surface walls or partitions, such as glazed tile, to facilitate cleaning and sanitizing;
- c) have, if applicable, a smooth non-absorbent ceiling to facilitate cleaning;
- d) provide sufficient artificial lighting, properly placed to facilitate food preparation, handling, storage, serving and selling for each vendor located at the centre;
- e) provide for smoke hoods and flues above cooking ranges to enable the removal of fuel and cooking gases, smoke and fumes from the centre into the open air.
- f) provide centralized or individualized appliance, crockery, utensil and other implement washing facilities, equipped with hot and cold running potable water, wash basins or sinks with appropriate drains to an approved sewer or drain system, detergent and sanitizing agents to satisfy the proper sanitary and complete cleaning needs of the vendors in the centre; and
- g) comply with any other requirement of the relevant authority related to the structure of street food centres.

8.3 Liquid and Solid Waste

8.3.1 Pertaining to liquid waste disposal, street food centres are to:

- a) be equipped with an efficient centralized or individual (for each vendor in the centre) liquid waste disposal system(s) approved by the relevant authority and of suitable size and design to exceed the level of demand for liquid waste disposal at peak levels of activity by the vendors in the centre;
- b) maintain the liquid sewage disposal system in good working condition;
- c) ensure that the liquid waste disposal system exits to a relevant authority approved sewage drain system capable of efficiently carrying away the liquid waste from the centre; and
- d) comply with any other relevant authority requirements related to liquid waste disposal.

8.3.2 Regarding solid waste disposal, street food centres are to have an efficient system for disposal of solid waste complying with all solid waste disposal requirements of the relevant authority, to include:

- a) the allocation of an appropriate and separate amount of space for solid waste storage, located at a convenient but suitably distant location from food preparation, storage, handling, serving or selling areas to prevent contamination;
- b) sufficient number of suitably designed and constructed waterproof solid waste containers with tight fitting lids to adequately contain the volume of accumulated solid waste produced by vendor activity in one day. Containers should be lined with suitable disposable liners or inner containers for securing waste and which are easy to handle at time of disposal;
- c) the daily, and more often if necessary, disposal of solid waste from the street food centre to:
 - i) rubbish bins approved, designed and intended for the centralized collection of solid waste by garbage service agencies;
 - ii) approved sanitary land fill; or
 - iii) other disposal methods authorized and approved by the relevant authority.
- d) routine inspection of solid waste disposal areas for the presence or harbourage of pests, taking any and all practical measures to eliminate and further prevent any infestation; and
- e) compliance with any other requirement of the relevant authority related to solid waste disposal.

8.4 Customer Facilities

Street food centres should have sufficient toilet facilities for each sex to accommodate the vendors, their employees and clientele, conveniently located but separate and apart from food preparation, handling, storage, serving and selling areas to prevent contamination of the food. The toilet facilities should be approved and subject to all requirements for such facilities by the relevant authority. Among other requirements the facilities should:

- a) have smooth walls of glazed tile to a height of at least two (2) meters;
- b) should be clean, free of bad odours and provided with a flushing system;
- c) be well lit, ventilated, and routinely cleaned and sanitized and maintained in good working condition;
- d) include hand washing and drying facilities and properly supplied with soap and other needed supplies;
- e) contain posters instructing vendors and employees to wash hands thoroughly after each use of the toilet facilities before returning to work; and
- f) have doors which are equipped with self-closing devices.