

CODEX ALIMENTARIUS COMMISSION



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.net

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TO: Codex Contact Points
Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission
FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy

SUBJECT: **REQUEST FOR PROPOSALS FOR NEW WORK AND/OR REVISION OF
EXISTING STANDARDS**

DEADLINE: **15 September 2011**

COMMENTS:

To:

1. Mr Pisan Pongsapitch
Director
Office of Commodity and System Standards
National Bureau of Agricultural
Commodity and Food Standards
50 Phahonyothin Rd., Chatujak,
Bangkok, Thailand
Tel: 662 561 3390
Fax: 662 561 3357
E-mail: codex@acfs.go.th / pisan@acfs.go.th

Copy to:

The Secretariat
Codex Alimentarius Commission
FAO
Viale delle Terme di Caracalla
00153 Rome, Italy
Fax: +39 06 5705 4593
E-mail: codex@fao.org

2. Ms Barbara McNiff

Senior International Issues Analyst
Food Safety and Inspection Service,
US Department of Agriculture,
Room 4861,
1400 Independence Avenue, S.W.,
Washington DC, 20250 USA,
Email: Barbara.McNiff@fsis.usda.gov
Tel: 202 690 4719
Fax: 202 720 3157

Background

1. When considering the Report of the Working Group for Establishment of CCFH Work Priorities, the 42nd Session of the Committee agreed to re-establish the Working Group for Establishment of CCFH Work Priorities under the chairmanship of Thailand. The working group will consider proposals for new work to be submitted in reply to this Circular Letter. The working group will meet the day before the 43rd Session of the Committee (4 December 2011) (REP 11/FH, paras 128 – 147).
2. The Committee further agreed to request proposals on those items assigned lower priority in previous meetings along with the list of existing codes of hygienic practice that could be revised and/or revoked, on the basis of a proposal made at the 33rd CCFH (CX/FH 00/14, available at ftp://ftp.fao.org/codex/CCFH33/fh00_14e.pdf) (REP 11/FH, para. 145).
3. Member Governments are invited to propose new work, taking also into account work previously assigned lower priority in the Committee (see Annex I) and the possible revision and/or revocation of existing codes of practice (see Annex II) for consideration by the above working group. Proposals should be made in accordance with the Criteria for the Establishment of Work Priorities (see Codex

Alimentarius Procedural Manual) and in accordance with the process described in Appendix V of ALINORM 07/30/13 (ftp://ftp.fao.org/codex/alinorm07/al30_13e.pdf) to the addresses indicated above by **15 September 2011**.

Work previously considered and assigned lower priority in previous sessions of CCFH

possible new work	reference
Annex on tomatoes in the Code of Hygienic Practice for Fresh Fruits and Vegetables	42 nd Session – REP 11/FH (para. 139) (agreed to first focus on melons)
Code of Hygienic Practice for the Production and Processing of Cocoa (Cacao) and Chocolate	41 st Session – ALINORM 10/33/13, para. 128 (agreed to consider again in future)

Assessment of Existing Standards for revision/revocation or retention (with or without revision)

At the 33rd Session of the Committee, a paper on the priorities for the revision of codes of hygienic practice (CX/FH 00/14) was considered. In this paper several proposals were made for combining codes of practice and a priority list was established. At the time, the Committee agreed that some codes of practice could be combined and revised on a commodity basis as shown in Attachment 1 of CX/FH 00/14 (ALINORM 01/13/A).

Since then several of the codes have been revised or revoked in view of the development of newer more updated codes (see Table 1).

The Committee therefore has to consider how to proceed with those remaining codes (see Table 2):

- if the codes are still relevant, whether they should be retained as such or should be revised;
- whether they should be combined with other similar codes into a single code or taken up as annexes in an existing code (see recommendation 1a of CX/FH 00/14); or
- whether they should be revoked as they are no longer relevant or the provisions are covered by the general hygiene text and other new codes of practice

Table 1 Codes already revised or revoked

Title of Code	Date of adoption / revision / revocation	Note
CAC/RCP 8 – Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods	1976 revised 2008	
CAC/RCP 15 – Recommended International Code Hygienic Practice for Egg Products	1976, revised 2007	
CAC/RCP 21– Recommended International Code of Hygienic Practice for Foods for Infants and Children	1979 revoked 2008	Replaced by <i>Code of Hygienic Practice for Powdered Formulae for Infants and Young Children</i> (CAC/RCP 66 – 2008, revised 2009)
CAC/RCP 33 – Recommended International Code of Hygienic Practice for the Collecting, Processing and Marketing of Natural Mineral Waters	2011 <i>pending adoption by 34th CAC</i>	Finalized at 42 nd CCFH.

Table 2 List of Codes for consideration by CCFH (updated from list in CX/FH 00/14)

Title of code	Date of adoption / last revision	Notes
CAC/RCP 1 – Recommended International Code of Practice – General Principles of Food Hygiene Annex: Guidelines for the Application of HACCP system	1969 revised 2003	
CAC/GL 21 – Principles for the Establishment and Application of Microbiological Criteria for Foods	1997	Undergoing revision
CAC/RCP 23 – Recommended International Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods CAC/RCP 40 – Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods CAC/GL 17 – Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects	1979, revised 1993 1993 1993	Previous recommendation made to combine these three texts into a single Code (CX/FH 00/14, recommendation 1a).
CAC/RCP 39 – Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering	1993	
CAC/RCP 2 – Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products CAC/RCP 3 – Recommended International Code of Hygienic Practice for Dried Fruits CAC/RCP 5 – Recommended International Code of Hygienic Practice for Dehydrated Fruits and Vegetables Including Edible Fungi	1969 1969 1971	Previous recommendation made to combine these three Codes into a single Code of Hygienic Practice for Fruits and Vegetables and Products Thereof (CX/FH 00/14, recommendation 1a). In 2003, a Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003) was adopted. It covers primary production of fresh fruit and vegetables for mainly raw consumption and not further processing.

CAC/RCP 6 – Recommended International Code of Hygienic Practice for Tree Nuts	1972	Previous recommendation made to combine these two Codes into a single Code of Hygienic Practice for Nuts (CX/FH 00/14, recommendation 1a).
CAC/RCP 22 – Recommended International Code of Hygienic Practice for Ground Nuts (Peanuts)	1979	If these codes are to be retained/revised, then need to take into account other more recent related codes such <i>Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts</i> (CAC/RCP 55-2004) and <i>Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts</i> (CAC/RCP 59 – 2005) which covers to a large extent prevention of mould contamination.
CAC/RCP 4 – Recommended International Code of Hygienic Practice for Desiccated Coconut	1971	Previously recommended to be combined with a code for fruits and vegetables or code for nuts (CX/FH 00/14, recommendation 1a). Desiccated coconut is considered a different commodity from dried fruits or nuts. There is a separate standard for Desiccated Coconut (work undertaken in Committee for Processed Fruits and Vegetables).
CAC/RCP 42 – Code of Hygienic Practice for Spices and Dried Aromatic Plants	1995	
CAC/RCP 30 – Recommended International Code of Hygienic practice for the Processing of Frog Legs	1983	
CAC/RCP 46 - Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life	1999	