codex alimentarius commission



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS WORLD HEALTH ORGANIZATION



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Agenda Item 1

CX/FH 03/1 November 2002

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Thirty-fifth Session

Orlando, Florida, United States of America, 27 January – 1 February 2003

Hotel Sheraton World, 10100 International Drive, Orlando, Florida, United States of America, beginning at 10.00 hrs on Monday January 27 through Saturday February 1, 2003

PROVISIONAL AGENDA

Agen da Item	Subject Matter	Doc. Reference
Item	Opening of the Session	
1.	Adoption of the Agenda	CX/FH 03/1
2.	Matters Referred by the Codex Alimentarius Commission and/or Other Codex Committees to the Food Hygiene Committee	CX/FH 03/2
3.	Endorsement of Hygiene Provisions in the Codex Standards and Codes of Practice:	CL 2002/43 - FH; ALINORM 03/18,
	 Code of Practice for Fish and Fish Products at Step 8 – Section of Processing of Frozen Surimi at Step 5/8 	Appendix II
	Comments in response to the CL 2002/43 – FH	CX/FH 03/3
4. a)	Draft Revised Guidelines for the Application of HACCP System at Step 7	CL 2002/36-FH and ALINORM 03/13, Appendix III
	- Comments at Step 6	CX/FH 03/4
b)	Consideration of the Obstacles to the Application of the HACCP, Particularly in Small and Less Developed Businesses and Approaches to Overcome Them	CX/FH 03/4-Add. 1
5.	Reports of the <i>ad hoc</i> Expert Consultations on Risk Assessment of Microbiological Hazards in Food and Related Matters	CX/FH 03/5
a)	Discussion Paper on Risk Management Strategies for Salmonella spp.in Poultry	CX/FH 03/5-Add. 1
b)	Discussion Paper on Risk Management Strategies for <i>Campylobacter</i> spp. in Poultry	CX/FH 03/5-Add. 2

c)	Discussion Paper on Risk Management Strategies for Vibrio spp.	CX/FH 03/5-Add. 3
d)	Risk Profile for Enterohemorragic <i>E. coli</i> Including the Identification of the Commodities of Concern, Including Sprouts, Ground Beef and Pork	CX/FH 03/5-Add. 4
e)	Proposed Draft Process by which the Committee on Food Hygiene Could Undertake its Work in Microbiological Risk Assessment/Risk Management	CX/FH 03/6
	- Comments in response to the CL 2002/43-FH	CX/FH 03/6-Add.1
6.	Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management at Step 4	CX/FH 03/7
	Comments at Step 3	CX/FH 03/7-Add.1
7.	Proposed Draft Guidelines for the Control of <i>Listeria monocytogenes</i> in Foods at Step 4	CX/FH 03/8
	- Comments at Step 3	CX/FH 03/8-Add.1
8.	Proposed Draft Code of Hygienic Practice for Milk and Milk Products at Step 4	CX/FH 03/9
	- Comments at Step 3	CX/FH 03/9-Add. 1
9.	Proposed Draft Revision of the Code of Hygienic Practice for Egg Products (CAC/RCP 30-1983) at Step 4	CX/FH 03/10
	- Comments at Step 3	CX/FH 03/10-Add. 1
10.	Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures at Step 4	CX/FH 03/11
	- Comments at Step 3	CX/FH 03/11-Add.1
11.	Risk Application in the Elaboration of Codex Standards	CX/FH 03/12

- 12. Other Business and Future Work
- 13. Date and Place of the Next Session
- 14. Adoption of the Report

<u>N.B.:</u>	The hard copies of documents except for Agenda Item 1 will be distributed from the US Codex Secretariat. For enquiry please contact Mr Ali Syed, fax: 1 202 720-3157, email: Syed.Ali@fsis.usda.gov
	Working documents as prepared will be uploaded onto the Codex website. They can be downloaded and printed by accessing the following URL: <u>http://www.codexalimentarius.org</u>
	Delegates are kindly requested to bring with them to the meeting all documents which have been distributed as the number of additional copies which can be made available at the meeting is limited.

NOTES ON THE PROVISIONAL AGENDA

Opening of the Session: The Session will be opened by the Host Government.

Agenda Item 1. Adoption of the Agenda (Doc. Ref. CX/FH 03/1). In accordance with Rule V.1 of the Rules of Procedure, the first item on the Provisional Agenda shall be the adoption of the Agenda.

Agenda Item 2. Matters Referred by the Codex Alimentarius Commission and/or Other Codex Committees to the Food Hygiene Committee (Doc. Ref. CX/FH 03/2). The document is based on the information prepared by the Codex Secretariat. The Committee is invited to consider matters referred to it by the Codex Alimentarius Commission and/or other Committees.

Agenda Item 3. Endorsement of Hygiene Provisions in the Codex Standards and Codes of Practice: Code of Practice for Fish and Fish Products (Doc. Ref. CL 2002/43-FH and Appendix II of ALINORM 03/18). The Committee is invited to consider and endorse/amend hygiene provisions of the Proposed Draft Code of Practice for Fish and Fishery Products further elaborated by the 25th Session of the CCFFP. Comments are incorporated into document CX/FH 03/3.

Agenda Item 4. Draft Revised Guidelines for the Application of HACCP System at Step 7 (Former Proposed Draft Guidelines on the Application of HACCP in Small and/or Less Developed Businesses. (Doc.Ref. CL 2002/36-FH and Appendix III of ALINORM 03/13,). The Committee is invited to finalize its work on the above Draft Revised Guidelines and to decide on the status and use of the Obstacles to the Application of the HACCP, Particularly in Small and Less developed Business and Approaches to Overcome Them (Doc. Ref. CX/FH 03/4-Add.1, prepared by the Netherlands).

Agenda Item 5. Reports of the *ad hoc* FAO/WHO Expert Consultations on Risk Assessment of Microbiological Hazards in Food and related Matters (Doc.Ref. CX/FH 03/5). This Agenda item consists of subitems related to various matters of microbiological risk assessment. The Committee is invited:

- to consider the outcome of the risk assessments of *Salmonella* spp. in eggs and broilers and of *Listeria monocytogenes* in ready-to-eat foods; including the reply to questions posed by the Food Hygiene Committee at its 34th Session;
- to consider the outcome of the Joint FAO/WHO Expert Consultation on Risk Characterization of *Campylobacter* spp. in broiler chicken and *Vibrio* spp. in seafood, Bangkok, Thailand, 5-9 August 2002.
- to consider the report of the FAO/WHO Expert Consultation on Principles and Guidelines for Incorporating Microbiological Risk Assessment in the Development of Food Safety Standards, Guidelines and related Texts, Kiel, 18 22 March;
- to consider discussion papers on Risk Management Strategies for *Salmonella* spp.in Poultry, on Risk Management Strategies for *Campylobacter* spp. in Poultry, on Risk Management Strategies for *Vibrio* spp., and the Risk Profile for Enterohemorragic *E. coli* Including the Identification of the Commodities of Concern, Including Sprouts, Ground Beef and Pork;
- to consider and agree on the next priorities for future risk assessment;
- to consider the working procedures between the *ad hoc* Expert Consultations and the CCFH with the understanding that the agreed procedure could be published in the Codex Alimentarius, Procedural Manual. Comments in response to the CL 2002/43-FH on the above document will be reproduced in CX/FH 03/6.

Agenda Item 6. Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management (Doc. Ref. CX/FH 03/7). The current text is the result of improvements made in the light of discussion of the 34th Session of the CCFH and the Working Group meeting led by France. CX/FH 03/7-Add.1 reproduces comments received in response to the document CX/FH 03/7.

Agenda Item 7. Proposed Draft Guidelines for the Control of *Listeria monocytogenes* in Foods (Doc. Ref. CX/FH 03/8). The Committee is invited to consider the above Proposed Guidelines as

Agenda Item 8. Proposed Draft Code of Hygienic Practice for Milk and Milk Products (Doc. Ref. CX/FH 03/9). The current text of the document is the outcome of discussions held during the 34th Session of the Committee and with inputs of their drafting partners. Government comments are summarized in the document CX/FH 03/9-Add.1.

Agenda Item 9. Proposed Draft Revision of the Code of Hygienic Practice for Egg Products (CAC/RCP 30-1983) (Doc. Ref. CX/FH 03/10). The Committee is invited to consider the proposed draft revision at Step 4 being prepared by Australia. Comments are presented in CX/FH 03/10-Add.1.

Agenda Item 10. Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures (Doc.Ref. CX/FH 03/11). The Committee is invited to consider the proposed draft Guidelines at Step 4.

Agenda Item 11. Risk Application in the Elaboration of Codex Standards. At the request of the 16th Session of the Committee on General Principles this matter was added on the Provisional Agenda. Doc. Ref. CX/FH 03/12 provided by India.

Agenda Item 12. Other Business and Future Work. In accordance with Rule V.5 of the Rules of Procedure, any Member of the Commission may propose the inclusion of specific items of an urgent matter. The Committee may propose to undertake new work which shall be in compliance with the Medium Term Objectives and subject to approval by the Commission or its Executive Committee.

Agenda Item 13. Date and Place of the Next Session. The Committee will be advised of the tentative dates and the venue of the next meeting.

Agenda Item 14. Adoption of the Report. In accordance with Rule VIII of the Rules of Procedure, the Committee shall adopt the report of its 35th Session based on a draft provided by the Secretariat.