

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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Agenda Item 4

CX/FFP 00/4-Add. 4

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Twenty-fourth Session  
Ålesund, Norway, 5-9 June 2000

#### PROPOSED DRAFT CODE OF PRACTICE FOR FISH AND FISHERY PRODUCTS GOVERNMENT COMMENTS AT STEP 3

##### POLAND

**Section 2, point 2.1** – Definition of “Defect Action Point (DAP)”: the words “point” and “or procedure” should be deleted as the definition of “Step” covers these words.

**Section 2, point 2.7** – Definition of “Salted Fish/Salted Fillet” : the words “pickle curing” should be replaced by the words “wet salting (pickling)” as the definition of this term is included in the section or to add a definition of a term “pickle curing”, e.g. “Pickle curing (pickling) – salting in pickle”

**Section 2, point 2.9** – it would be more user friendly if all relevant definitions are included in this point instead of reference to the other Code.

**Section 2, point 2.12** - Definition of “Sawing”: the definition includes a word which is described. Our proposal is to replace the word “sawing” in the definition by other words, e.g. sawing – cutting with use of saw (by hand or..):..

**Section 11, Figure 11.1** according to the definition “wet salting, pickling” (section 2, point 2.7) thus wet salting and pickling should be put into one box, but more suitable seems to be separation of both definitions in section 2, see also b).

**Section 3, point 3.5.2** Personnel Hygiene – a part of fourth sub-paragraph starting with the words “hand washing should be carried out by all personnel..” should be a fifth subparagraph.

**Technical guidelines** (Section 6-17) can be used to develop control measures and corrective actions within HACCP and/or DAP plans, but they can also be a part of pre-requisite programme (Section 3) with respect to technical requirements and/or recommendations for realization of processes, which usually should be met before implementation of HACCP and/or DAP plan – it would be useful to refer to them in the Section 3 e.g. “See also technical guidelines covered by sections 6 –17”.