# CODEX ALIMENTARIUS COMMISSION





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

Agenda Item 1

CX/FH 15/47/1 July 2015

# JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE

## **Forty-seventh Session**

Boston, Massachusetts, United States of America, 9 – 13 November 2015

To be held at the Royal Sonesta Hotel, Boston, Massachusetts, United States of America from Monday 9 November at 9:30 through Friday 13 November 2015

The meetings of the Working Group for Establishment of CCFH Work Priorities, on the Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites and on the Proposed Draft Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat will be held at the same venue on

Sunday, 8 November 2015, from 9:00 to 10:15, 10:30 – 12:00 and from 14:00 to 17:00, respectively.

### PROVISIONAL AGENDA

All working documents, and any subsequent new documents not referenced on this provisional agenda, will be published on the <u>website meeting page</u> as they become available.

This document itself will not be updated.

Agenda Item	Subject Matter	Doc. Reference
	Opening of the Session	
1.	Adoption of the Agenda	CX/FH 15/47/1
2.	Matters Referred by the Codex Alimentarius Commission and/or Other Codex Subsidiary Bodies to the Food Hygiene Committee	CX/FH 15/47/2
3.	Matters arising from the Work of FAO, WHO and other International Intergovernmental Organizations:	
	(a) Progress Report on the Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA) and Related Matters	CX/FH 15/47/3
	(b) Information from the World Organisation for Animal Health (OIE)	CX/FH 15/47/4
4.	Proposed Draft Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat at Step 4	CX/FH 15/47/5
	- comments at Step 3	CX/FH 15/47/5-Add.1
5.	Proposed Draft Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites at Step 4	CX/FH 15/47/6
	- comments at Step 3	CX/FH 15/47/6-Add.1
6.	Proposed draft annexes to the Code of Hygienic Practice for Low- Moisture Foods at Step 4	CX/FH 15/47/7
	- comments at Step 3	CX/FH 15/47/7 Add.1
7.	Discussion paper on the need to revise the <i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003)	CX/FH 15/47/8

Working documents will not be printed and delegates are kindly requested to bring with them to the meeting all documents which have been distributed.

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8. Discussion paper on the revision of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and its HACCP annex

- 9. Other Business and Future Work:
  - (a) New Work / Forward Workplan

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- Date and Place of the Next Session
- 11. Adoption of the Report

### NOTES ON THE PROVISIONAL AGENDA

**Agenda Item 4:** The working document CX/FH 15/47/5 and comments on this document compiled in CX/FH 15/47/5-Add.1 will form the basis for discussion in the physical Working Group on the Proposed Draft Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat. The report of this working group will be made available as a CRD at the Session and will be considered under this item.

**Agenda Item 5:** The working document <u>CX/FH 15/47/6</u> and comments on this document compiled in CX/FH 15/47/6-Add.1 will form the basis for discussion in the physical Working Group on the Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites. The report of this working group will be made available as a CRD at the Session and will be considered under this item.

**Agenda Item 9:** The working document <u>CX/FH 15/47/10</u> will be discussed at the physical Working Group for establishment of CCFH Work Priorities. The report of this working group will be made available as a CRD at the Session and will be considered under this item.