

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 87/36

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Seventeenth Session
Rome, 29 June - 10 July 1987

REPORT OF THE FIFTH SESSION OF THE
CODEX COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN
Havana, Cuba, 11-16 February 1987

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INTRODUCTION

1. The Fifth Session of the Coordinating Committee for Latin America and the Caribbean (CCLAC) was held in Havana, Cuba, from 11 to 16 February 1987 at the kind invitation of the Government of Cuba.
2. The Session was attended by participants from the following 16 countries: Argentina, Barbados, Bolivia, Brazil, Colombia, Costa Rica, Cuba, Dominican Republic, Ecuador, Guatemala, Guyana, Haiti, Mexico, Nicaragua, Peru and Uruguay. Observers were present from Australia, Norway, Spain and Sweden and the following international organizations: Caribbean Epidemiological Centre (CAREC), Caribbean Common Market Standards Council (CARICOM), International Atomic Energy Agency (IAEA), Central American Institute of Research and Industrial Technology (ICAITI), International Standards Organization (ISO), International Organization of Legal Metrology (OIML), Pan-American Health Organization (PAHO) and Pan-American Standards Commission (COPANT). A complete list of participants, including officers from FAO and WHO is contained in Appendix I.
3. The Minister for Foreign Affairs of the Republic of Cuba, Mr. Isidoro Malmierca Peoli, was present at the opening ceremony.
4. The Minister/President of the State Committee for Standardization of the Republic of Cuba and Coordinator for Latin America and the Caribbean, Ing. Ramón Darías Rodés opened the meeting and welcomed the delegates on behalf of the Government of Cuba.
5. He referred to the activities which the Cuban Secretariat of the CCLAC had undertaken since the Fourth Session to promote Codex work in the Region and to increase the interest of the countries of the Region in the programme of work of the Committee and to the activities of the Codex.
6. The Coordinator made special mention of the Codex Committee on Vegetable Proteins which had held its Fourth Session in Havana just previous to the present meeting. This had been made possible through the generosity of the Government of Canada, the host government of the Codex Committee on Vegetable Proteins, which had made it possible, for the first time, to transfer a Codex meeting from the host country to a developing country. He also complimented the Government of Mexico for their initiative in organizing the Intergovernmental Consultation on the Standardization of Tropical Fresh Fruits and Vegetables, to be held in Mexico City, from 19 to 24 February 1987.
7. The full text of the Coordinator's speech is attached as Appendix II to the report.
8. Mr. J.A. Yarza, FAO Representative for Cuba, speaking on behalf of the Director-General of FAO, expressed his warm appreciation to the Government of Cuba for its generosity in hosting, for the third consecutive time, a session of the Codex Coordinating Committee for Latin America and the Caribbean in Havana and to the significant contribution the Coordinator and his Secretariat had made to making the work of Codex better known in the Region.

He referred to the harmonious influence of the development of Codex international and regional food standards on trade and consumer protection. He also informed participants that FAO had established three projects in Cuba under its Technical Cooperation Programme (TCP), one for the establishment of a reference and control laboratory for milk quality control, one to support the development of immuno-diagnosis of mycotoxins and one for the development of the monitoring of metallic contaminants in foods.

He wished the Coordinating Committee success in its work.

9. Dr. Fernando Quevedo, speaking on behalf of the Director of the Pan-American Health Organization (PAHO), Dr. Carlyle Guerra de Macedo, welcomed delegates to the Fifth Session of the Coordinating Committee. He reminded delegates of the close link between the objectives of Codex and PAHO and mentioned that the Pan-American Sanitary Conference had, at its 22nd Session in 1986, given unanimous support to the Regional Food Protection Programme of PAHO.

10. He complimented the Coordinator and his Secretariat for their dynamic support of PAHO and Codex activities in the Region and to the significant contribution which the three workshops, held in conjunction with CCLAC sessions, had made to the work programme of the Coordinating Committee and to the participation of member countries in the Region.

ADOPTION OF THE AGENDA

11. The Committee noted a supplement to the provisional agenda had been issued as CL 1986/75-LAC giving further information on the topics to be discussed under agenda item 6 "Report on FAO and WHO/PAHO activities relating to the work of the Codex Alimentarius Commission". It also noted that there would be no report under item 7 "Joint FAO/UNDP Regional Activities" and agreed to strike the item from the agenda.

Agenda item 11(ii) - Code of Practice for Aquaculture

Agenda item 12 - Consideration of a Regional/International Standard for Shark Fins

12. The Committee agreed that the above items should be considered by a Working Group which would report its findings at a later stage in the Session. The following countries offered to participate in the Working Group: Argentina, Brazil, Colombia, Costa Rica, Cuba (Chairman), Guatemala and Mexico.

The Committee adopted the agenda as amended.

ELECTION OF VICE CHAIRMAN

13. The Committee unanimously elected Dr. Lucia Elena Bregagnolo of Brazil to serve as its Vice Chairman for the Session.

MATTERS ARISING FROM REPORTS OF THE 16TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES.

14. The Secretariat referred briefly to the reports on the work of the third and fourth sessions of the CCLAC which the Coordinator had given to the Commission and to matters discussed at the 8th Session of the Codex Committee on General Principles, the 17th Session of the Codex Committee on Fish and Fishery Products and the Codex Committee on Food Hygiene which would be taken up at the present session under the appropriate agenda items.

15. The delegation of Argentina thanked the Coordinator for his attempts to encourage more Committees to provide interpretation and working documents in the Spanish language.

16. It also noted with satisfaction that the Standards for Sorghum Grains/Flour which were previously being developed by the Codex Coordinating Committee for Africa as regional standards were now being considered by the Codex Committee on Cereals, Pulses and Legumes as world-wide standards.

REVIEW OF ACCEPTANCES OF CODEX STANDARDS AND CODEX MAXIMUM LIMITS FOR PESTICIDE RESIDUES

17. The Committee took note of the information contained in Section B of document CX/LA 87/2. Concerning the first paragraph under the heading "Notification of Acceptances by Countries in the Codex Region of Latin America and the Caribbean", the Secretariat pointed out that the first sentence should read "As at November 1986, the following countries had notified their acceptance of some Codex standards or had given a positive response in other ways". The Secretariat mentioned, and it was confirmed by the delegation of Brazil, that Brazil had not as yet formally accepted any Codex standards or Codex maximum limits for pesticide residues, but had indicated its intention to do so in the future.

18. The Secretariat referred to a survey of all of the responses which had been received to-date from governments, concerning acceptances which had been prepared for the recent session of the Codex Committee on General Principles, held in Paris from 24 to 28 November 1986. The survey, contained in document CX/GP 86/3, reviewed difficulties encountered by governments when considering acceptances of Codex standards and summarized the position regarding acceptances of each member country. The use of Codex standards as

presumptive standards (a presumptive standard is one which is assumed to be the standard in the absence of any other), where a country did not have a standard itself for a given product was urged by the Codex Committee on General Principles. The need for more acceptances of Codex standards and Codex maximum limits for pesticide residues had also been stressed. Also the use of the so-called "free circulation" concept for products in conformity with Codex standards had been stressed for countries which, for one reason or another, were not able to give formal acceptance.

19. The delegation of Argentina recalled that it had already given about 100 positive decisions concerning acceptances of Codex Standards and the usefulness of Codex Codes of Hygienic Practice. These decisions had been notified to the Codex Secretariat. The delegation considered that some countries were not doing enough to promote acceptances of the standards and pointed out that it was important to harmonize national standards, because national standards could be a technical barrier to trade.

20. The delegation of Brazil indicated that it hoped to be able to give formal acceptance to a number of Codex maximum limits for pesticide residues before the next session of the Commission (June/July 1987). The Codex Code of Practice for Fresh Fish was also expected to be found acceptable. The delegation mentioned that some working documents were still being received late and requested the Secretariat to see what could be done to improve this. The delegation also pointed out that Brazil had specific legislation for the registration of pesticides and production control at the industrial level. There was also a national control programme of biological residues in products of animal origin carried out by the National Animal Reference Laboratory of the Ministry of Agriculture (SANARA), which had adopted maximum limits established by Codex to be applied to assure safe intervals and the required concentration.

The principal concerns of Brazil in this field were:

- agrotoxicological products
- antihelminthics
- anabolic agents
- additives in animal feed

There were standards which specifically prohibited the use of organochlorides and anabolic agents. The Brazilian Government had supported the priority lists proposed by countries to the Codex Committee on Veterinary Drug Residues in Washington last October in reply to a circular letter issued by the Codex Secretariat. No statistically significant residues had been found in meat products monitored by SANARA.

21. The delegation of Colombia indicated that studies were being carried out in Colombia concerning the possibility of accepting Codex maximum limits for pesticide residues. The Codex maximum limits for two particular pesticides to be applied to potatoes and lettuce were going to be accepted and a formal decision would be conveyed to the Codex Secretariat.

22. The delegation of Peru indicated that Peru had not formally accepted any Codex standards up to now. The Codex standards and Codex maximum limits for pesticide residues were considered to be important points of reference in Peru. Where there were no national standards, the practice in Peru had been to refer to Codex standards and Codex MRLs. Thus, although Peru had not formally accepted the Codex standards and MRLs, Peru made use of them.

23. The delegation of Costa Rica had only recently established a National Codex Committee. Costa Rica had accepted some Codex maximum limits for pesticide residues, but greater efforts would be made to accept more Codex MRLs and also some Codex standards, now that the National Codex Committee had been set up.

24. The delegation of Cuba recalled that it had stated on many occasions how useful the Codex standards were. The delegation stressed that it was particularly important for importing countries to accept the standards. Besides giving formal acceptance to many Codex standards, Cuba also intended to notify "free circulation" for certain food commodities which were in conformity with the Codex standards concerned. Cuba intended to accept 17 more Codex standards, bringing the total number of Codex standards accepted

by Cuba to 65. The delegation of Cuba pointed out an omission in document CX/LA 87/2 - Cuba had accepted the maximum limits for pesticide residues (MRLs) set out in the first of six series of publications containing Codex MRLs.

25. The delegation of Colombia stated that Colombia had not yet accepted officially any of the Codex standards. However, the Codex standards were being used in Colombia and some of the provisions in them had been included in national legislation. The Codex standards were being examined by the Colombian national Codex committee.

26. The delegation of Guatemala indicated that up to 1984 there had been some problems with the national Codex Contact Point which had hindered the channelling of Codex documents to the right persons. In 1985-86 the Codex Contact Point had been established in the Technical and Hygiene Office for foods of animal origin within the Ministry of Agriculture, Livestock and Food. The Guatemalan National Codex Committee was also founded. The Guatemalan Standards Commission (COGUANOR), which was a multi-sectorial body had always taken Codex standards into account when elaborating national standards. Limits for contaminants had been officially accepted, although no formal notification of acceptances had been sent to the Codex Secretariat, because of the difficulties mentioned above.

27. The delegation of Mexico stated that even though Mexico had not yet formally accepted any Codex standards, they were being considered as a basis for national regulations. As regards the Codex MRLs, the delegation indicated that Mexico hoped to be able to notify some acceptances in the near future.

28. The Chairman expressed the view that steady progress was being made as regards acceptances and stressed the need for greater efforts in this regard, in the interest of facilitating international trade. Concerning the point made by the delegation of Brazil that some Codex documents were being received too late, the Chairman requested the Secretariat to see what could be done to improve the situation.

REPORT ON FAO AND WHO/PAHO ACTIVITIES RELATING TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION

29. The Committee had before it working document CX/LA 87/3 providing information on those activities related to the work of the Codex Alimentarius Commission. The Secretariat presented the list of activities of the organizations.

Joint FAO/WHO Activities

Joint FAO/WHO Meeting on Pesticide Residues (JMPR) and Joint FAO/WHO Expert Committee on Food Additives (JECFA)

30. The Committee was informed that both these Committees had met annually for 25 and 30 years respectively and that they provided the technical advice for the Codex Committee on Pesticide Residues (CCPR) and the Codex Committee on Food Additives (CCFA).

31. It was pointed out that to a large degree the achievement of the work of these two Committees had led to the fact that Codex standards and MRLs could be considered to be safe.

32. The most recent session of the JMPR (1986, Rome) had evaluated some 20 agricultural pesticides and had established Acceptable Daily Intakes and Maximum Residue Levels for several of them. The JMPR had also considered questions relating to the potential carcinogenicity of pesticide chemicals and ways of testing them in order to protect the health of the consumer.

33. The reports of the JMPR meetings were published by FAO in their Plant Production and Protection Series.

34. During the last session of JECFA (1986, Rome) several anti-oxidants, flavouring agents, food colours, sweetening agents, thickening agents and a group of miscellaneous additives had been evaluated. The contaminant lead had also been evaluated for health risks to infants and children.

35. The reports of JECFA sessions were published by WHO in the Technical Report Series, while the toxicological monographs prepared by each JECFA were published in WHO's Food Additive Series. Specifications for the identity and purity of substances evaluated by JECFA were published by FAO in its Food and Nutrition Paper Series.

Food Irradiation

36. The Secretariat informed the Committee that in order to evaluate advances in the global development of food irradiation and to provide a focal point of advice on the application of this technique, FAO, WHO and IAEA had established the International Consultative Group on Food Irradiation in May 1984. Current membership of the Group included the following countries: Argentina, Bangladesh, Canada, Chile, Egypt, Germany (Federal Republic), France, Hungary, India, Indonesia, Iraq, Israel, Italy, Malaysia, Mexico, Netherlands, New Zealand, Pakistan, Philippines, Poland, Syria, Thailand, Turkey, U.S.A. and Yugoslavia.

37. Under the auspices of this International Consultative Group on Food Irradiation, a Task Force on the Use of Irradiation to Ensure Hygienic Quality of Food had met in Vienna in July 1986. The Task Force had concluded that at present, and in the foreseeable future, no technology was available to produce raw foods of animal origin, particularly poultry and pork, in which the absence of certain pathogenic microorganisms and parasites such as Salmonella, Campylobacter, Toxoplasma and Trichinella could be guaranteed. Where such foods were important in the epidemiology of foodborne diseases, irradiation decontamination/disinfection had to be seriously considered. The report of this meeting had been published by WHO. Other activities of the Group had included Task Force meetings on trade promotion of irradiated food, economic feasibility of food irradiation, and the use of irradiation as a quarantine treatment. Technological guidelines for food irradiation applications had also been developed. Reports on the above could be obtained from the Secretariat of the Group, IAEA, Vienna, Austria.

38. In its effort to reassure member states that the food irradiation technology could be used for the promotion of food safety and the reduction of food losses, WHO had just issued a fact sheet on food irradiation (In point of fact: Food Irradiation No. 47/1987) in English and French. This fact sheet had been made available to the delegates.

39. The Committee was also informed that WHO, with FAO as cosponsor, was in the process of preparing a book on food irradiation, the publication of which was expected during late 1987. This book would contain factual information on the process and would discuss the advantages and limitations of the process in comparison with other preservative processes and would outline the benefits for consumers in both developing and developed countries.

40. The representative of the IAEA introduced Conference Room Document No. 1 on an FAO/IAEA/WHO International Conference on the Acceptance, Control of, and Trade in, Irradiated Foods, scheduled to be held in late 1988. This was to be seen as advance information to delegates of member states in this region. The official document would be submitted in due course to all member states of the three organizations through official channels. The rationale for organizing this Conference had come from the increasing interest in the practical application of food irradiation shown by national authorities and food industries in member states as a result of the adoption of the Codex General Standard for Irradiated Foods in 1983. So far, 32 countries had approved over 40 irradiated food items for consumption, either on an unconditional or restricted basis. Increasing numbers of member states, including Bangladesh, Israel, Thailand, U.S.A. and Yugoslavia had approved the process of food irradiation up to a certain maximum dose, based on the recommendation of the Codex Alimentarius Commission. Eighteen countries had reported commercial activities in this field with increasing construction of commercial or demonstration irradiators for treating food. It is expected that at least 25 countries would treat food by irradiation on an industrial scale by 1990. International trade in irradiated food was being implemented and was expected to expand in the near future.

41. The Conference would therefore aim at establishing an internationally agreed document for the acceptance and control of international trade in irradiated food among member states. It would assess the effect of food irradiation technology on increasing international trade in agricultural produce, on reducing the incidence of food-borne

diseases and widespread post-harvest losses of food. UNCTAD/GATT had been invited to be another cosponsor of the Conference. Actions required by sponsoring organizations and member states prior to the convening of the Conference were highlighted by the IAEA representative.

42. The Committee was also informed of a Meeting on Health Impact and Process Control of Food Irradiation, co-sponsored by WHO's Regional Office for Europe and the German Federal Health Office at Neuherberg, FRG, 17-20 November 1986. The meeting evaluated and had made recommendations on research for methods to identify irradiated food, had endorsed the use of irradiation as a method to ensure hygienic quality of food and available dosimetry techniques for irradiation process control. The report of this meeting would be published by the WHO Regional Office for Europe in 1987.

43. The delegation of Cuba stated that regulations had been established in Cuba on the use of irradiation up to a dose of 10 kGy. Cuba had accepted the Codex Code of Practice for the operation of Radiation Facilities used for the treatment of foods. Under assistance provided by the International Atomic Energy Agency, a large plant for food irradiation had been built, with a capacity which will allow the treatment of 20 tonnes of potatoes or onions per day. A national workshop on food irradiation would be convened in Havana on 17 February 1987 with assistance from the IAEA. Cuba planned to participate in the FAO/IAEA/WHO Conference on the Acceptance, Control of, and Trade in, Irradiated Foods.

44. The delegation of Peru stated that its authorities were considering the acceptance of the Codex Standard and the Code of Practice on Food Irradiation. The delegation was particularly interested in the application of irradiation to control Trichinella and Cysticercus in pork.

45. The Representative of PAHO informed the Committee that food irradiation had been considered favourably by the Inter-American Nuclear Energy Commission of the PAHO at its last meeting held in Buenos Aires last year. At the meeting, it had been mentioned that a country in the region had incurred a detention in the U.S.A. of grapes to a value of U.S. \$ 100 million because of EDB residues. That country was considering authorizing the use of irradiation of grapes in the near future. Argentina was considering the authorization of irradiated fish at present.

Joint FAO/WHO Food Contamination Monitoring Programme

46. The Joint FAO/WHO Food Contamination Monitoring Programme had been started in 1976 to implement a recommendation of the UN Conference on the Human Environment held in 1972. National laboratories carrying out monitoring activities had been identified and designated as FAO/WHO Food Collaborating Centres or participating institutes. Data on the levels of organochlorine and organophosphorous pesticides, PCBs, lead, cadmium and aflatoxins in various foods and in total diet were being collected from the institutions participating in the programme. Summary reports of the data and evaluations were published, (Summary of 1980-1983 Monitoring Data) as well as basic guidelines on food contamination monitoring and provisional "Guidelines for the Study of Dietary Intakes of Chemical Contaminants".

47. To promote comparability and quality control of the data submitted under the Joint Programme, interlaboratory analytical quality assurance studies had been conducted and their results had been published, the most recent in 1985.

48. The results of these studies had indicated that large differences existed between laboratories with regard to analytical capability and, as a result, training and other assistance had been provided to improve the quality of the data produced.

49. The Committee was informed that currently there were 33 countries participating in this programme, 7 of which were from the Region of Latin America and the Caribbean. These were: Argentina, Brazil, Costa Rica, Guatemala, Mexico, Peru and Uruguay (+ = collaborating centres). Chile would be joining the programme in the near future.

50. The delegation of Cuba reported that its country carried out a monitoring programme for chemical and microbiological food contaminants on a statistical model. The

information from town and province was collated at the central level every three months. This year the information would be computerized and would include metal contaminants, nitrates, aflatoxin pesticides, organochlorines and bacterial counts for total coliforms, faecal coliforms, salmonellae, Staphylococcus aureus and sterility counts.

Foods with a high epidemiological risk were systematically sampled on a national scale and analysed in the municipal and provincial laboratories of the Ministry of Public Health. Other contaminants outside the statistical model were also analysed if action was required to protect and promote the health of the consumer.

The delegation expressed its wish to participate in the Joint Programme in the future. This proposal was received with satisfaction and would follow the regular procedure for its implementation.

Joint FAO/WHO Expert Consultation on Food Protection for Urban Consumers,
Rome, 1-5 December 1986

51. The Committee was informed that an Expert Consultation had taken place to study the problems faced by local authorities in ensuring food quality and safety to rapidly growing city populations.

52. The Consultation had discussed matters regarding the lack of local infrastructure and the need to tackle this problem and its effects, e.g. faulty communication and coordination between national and local authorities, poor services, the existence of non-formal sectors in food production and inadequate consumer education and information.

53. The Consultation had recommended that national and local efforts be continued so as to limit the problem and had pointed out that it would be useful to implement certain measures, such as searching for alternative financing to provide the population with adequate water supply and sanitary services, training personnel involved in food production and distribution systems at local levels, promoting official recognition of and attention to the problem of street-vending of food, strengthening communication between national and local authorities, furthering actions carried out by international agencies with regard to legislation and standards, implementing simple mechanisms for reporting frauds or hazardous food, and establishing consumer organizations that would be involved in the search for solutions and in consumer guidance activities.

Report on FAO Activities

54. The FAO Representative informed the Committee that FAO continued to attach great importance to its national and regional activities regarding the strengthening of food control systems, to ensure food quality and safety and the protection of consumers from health risks and commercial fraud and stressed that technical cooperation was in line with the policies, strategies and procedures contained in the "Guidelines for Developing an Effective National Food Control System", published by FAO/WHO.

55. Technical cooperation with the developing countries in this sphere had been granted top priority. It comprised assistance in the elaboration or updating of general food legislation, assistance in improving programmes for food control, analysis and services, training of food control personnel and promotion of quality control in food production and distribution.

56. The FAO Representative referred to a booklet reviewing the main features of the FAO programme in this field, which was circulated among the participants.

57. Food control programmes were considered activities for development. Consequently, FAO strove to achieve closer cooperation with all relevant factors in order to make full use of existing resources and avoid duplication. Special attention had been granted to comprehensive projects which envisaged the strengthening of national infrastructure to facilitate solving local food quality and safety problems and also international market access to locally-produced food products as a means of strengthening the economy.

58. The Committee was informed of several types of international and regional projects to which FAO had offered support in matters related to food control, food contamination

monitoring, etc. During the period under analysis, technical cooperation had been given to the following Latin American and Caribbean countries: Argentina, Chile, Colombia, Cuba, Dominica, Guatemala, Guyana, Peru, Uruguay and Venezuela.

59. In this respect, the delegation of Argentina gave a detailed description of the Microbiological and Chemical Contamination Monitoring Programme being successfully undertaken in their country with the support of FAO and the participation of several ministries.

60. The delegation of Guatemala informed the Committee of the study on aflatoxins in maize (corn) and maize (corn) by-products undertaken in their country with the support of FAO.

61. The Committee was informed that in the field of Food Legislation a new effort had been carried out for the adaptation of the FAO/WHO Model Food Law to the Latin-American circumstances. The resulting document would be submitted for the consideration of all countries through the Codex Alimentarius Contact Points.

62. The Committee was informed of the different training activities held in the countries of the region, an example being the Regional Course on Mycotoxin Analysis held in Guatemala in 1985.

63. In this respect, the delegation of Guatemala informed the Committee that LUCAM, the venue of the above-mentioned course, would continue to offer this service to Latin American and Caribbean countries.

64. The Committee was informed of the holding of a Course on Sampling Techniques in Food Control for Latin America and the Caribbean. The date and venue of the course would be made known as soon as possible.

65. The Committee was informed that due to growing concern about the prevention and control of mycotoxins and, as a follow-up to the Joint FAO/WHO/UNDP International Conference on Mycotoxins held in Nairobi in 1976, FAO and WHO would hold the Second International Conference in this field in 1987.

66. The Committee was informed of the preparation and distribution of several publications on food control and/or food contamination monitoring. An example was the Food Quality Control Manual, Food Control, prepared with the assistance of UNEP. The English and Spanish versions of this publication were already available.

67. FAO, in cooperation with the Government of Sweden, had revised Volumes 7 and 8 of the Food Quality Control Manual. These Volumes, as well as a publication prepared with WHO on Guidelines for Can Manufacturers and Food Canners, were also available to interested parties.

68. A publication on Sampling Techniques for Food Control was being prepared and would soon be published.

Reference Material

69. The Committee was informed that FAO continued providing some reference material on topics such as pesticides and aflatoxins. These materials would be made available to national authorities at their request.

70. The FAO Representative reminded the Committee that, in order for FAO to consider giving assistance to governments, national authorities should request it officially and that one of the most important criteria was government priority.

Street-Vended Foods

71. The Committee was informed of FAO-supported actions in Colombia and Peru following recommendations of the Joint FAO/PAHO Workshop on Street-Vended Foods. The delegations of these countries offered to give more details on these programmes when the relevant agenda item was discussed.

Expert Consultation on Recommended Limits for Radionuclide Contamination of Foods,
Rome, 1-5 December 1986

72. The FAO Representative informed the Committee about the above Expert Consultation which had been held in response to requests from several member countries. The international group of experts had been convened to assess and recommend procedures for the control of food moving in international trade which might contain unavoidable, but not necessarily significant, radioactive contaminants.

73. The Committee was informed of the recommendations of the Consultation which had established international interim action levels based on health and radiological protection safety recommendations previously established by WHO and the International Commission on Radiological Protection.

74. The interim action levels recommended were intended to protect all consumer groups, including infants and children, and were not so strict as to cause undue trade disruptions.

Copies of the report were circulated to all delegations.

75. The Committee expressed its recognition of and appreciation for the efforts of FAO in making this highly valuable information available to all the countries.

76. The Secretariat informed the Committee that the Report of the Expert Consultation would be considered by the Codex Committee on Food Additives (CCFA) at its 19th Session, to be held in The Hague from 17 to 23 March 1987. The Report would also be considered by the CAC at its 17th Session from 29 June to 10 July 1987, when the CAC would also have before it the views of the CCFA.

77. The delegation of Argentina pointed out the great importance of this problem and thought that it warranted the establishment of a new Codex Committee.

Report on the Activities of the Pan-American Health Organization (PAHO/WHO)

78. The Committee was informed that the 1986-1990 PAHO Regional Programme on Food Protection and Safety had been elaborated following a recommendation of the Meeting of Ministers of Agriculture (RIMSAs) held in Brasilia (1985) and in compliance with the mandate of the 31st Session of the Executive Committee of PAHO (1985). The Regional Programme had been unanimously adopted by the 22nd Pan-American Health Conference which had been attended by all the Ministers of Health of the Americas.

79. The Committee was informed that the Regional Programme had eight professionals dedicated on a full-time basis to technical cooperation activities in the countries of the Region, one of whom had been seconded by the United States Food and Drug Administration (USFDA). Another group of professionals had participated on a part-time basis in the Regional Programme on Food safety (14 from the Veterinary Health Programme, 3 from the Epidemiology Programme and 3 from the Food and Nutrition Programme). The Committee was also informed that a large number of PAHO food protection activities related to technical cooperation, training and/or research which were carried out in PAHO's Pan-American Centres - CEPANZO (Argentina), CAREC (Trinidad and Tobago), EGO (Mexico), CEPIS (Peru), CNFI (Jamaica), LUCAM (Guatemala) and INCAP (Guatemala).

80. The Committee was informed that the activities of the PAHO Regional Programme were aimed at the preparation and implementation of National Food Protection Programmes by the countries of the Region.

81. The main activities carried out by PAHO in the 1985-1986 period in the sphere of training included courses on microbiological residues in food, mycotoxins in food, food microbiology, meat inspection, fish and seafood inspection, statistical sampling in food control, fungi in food, toxins, extraneous matter, food campylobacteriosis and salmonellosis, epidemiology of food-borne diseases, pesticide residues, artificial sweeteners and additives.

82. The Committee was also informed of the holding of two four-week regional workshops on Food Protection Planning and Management Programmes in Costa Rica and Argentina respectively. Forty-three Latin American professionals from 15 countries of the region had participated in the workshops.

83. The Committee was also informed that as a result of the first workshop, the following two events had been held: the Sub-Regional Workshop on Food Protection Programmes in Central America and Panama, (Guatemala, October 1986), with the participation of the Dominican Republic and the active presence of 40 professionals, and the First Inter-Sectorial Seminar on Food Protection in Paraguay (Asunción) with the participation of 50 professionals from all the provinces of the country.

84. Other special training activities were the three courses on hygienic food handling for primary school teachers in Peru, jointly organized and coordinated by the Health and Education Sectors and PAHO, with an initial impact on 30,000 school children. As a result of these courses, several thousand calendars on food hygiene had been prepared and distributed to the schools throughout the country. The delegates at the Fifth Session of the Coordinating Committee examined these materials.

85. Individual training had been provided by the PAHO Pan-American Centres, particularly CEPANZO.

86. PAHO had provided some 100 training scholarships in food safety.

87. The Committee was informed that PAHO had encouraged the computerization of the food data and certification systems of the national programmes, and that it had cooperated with four countries in starting their programmes. Two countries had received computers for the implementation of these programmes.

88. PAHO published and circulated reference material on food protection. Of special significance was the Spanish version of a book on an agromedical approach to pesticide management.

89. Lastly, the Committee was informed that direct technical cooperation by PAHO consultants had been provided to most of the countries of the region, basically aimed at the elaboration and development of national programmes and the development of analysis and control services.

90. The delegations of Colombia, Cuba and Peru expressed their gratitude to PAHO for the cooperation it had provided and stressed the main aspects of these cooperation activities.

91. The delegation of Argentina requested the continuation of this cooperation and its strengthening in certain respects.

Results of the Second and Third Workshops on Food Standardization and Health

92. Introducing the item, the Secretariat of the Coordinator referred to the results of the Second Workshop on Food Standardization and Health, held in Havana in 1985, as well as to the measures adopted by the countries to fulfill its recommendations.

93. The Secretariat reported that the comments submitted by Governments, the answers to questionnaires and other reactions showed the usefulness of the Workshop and the value of its recommendations and agreements. It also informed the Committee that the Final Report of the Second Workshop had been published and that Government comments had been received reiterating the need for the Coordinating Committee to continue this practice.

94. The Committee expressed its appreciation to PAHO for having organized the Workshop immediately before the Fourth Session, and to the State Committee for Standardization for having hosted it.

95. The Committee considered that the Workshop had been extremely useful, and pointed out that the items discussed deserved sustained attention from countries of the Region. The final report of the Third Workshop was unanimously adopted, as amended.

96. It was also agreed that, on this occasion also due to the significance of the papers discussed in the Workshop and of the conclusions and recommendations therein, the final report of the Workshop would be issued to Governments.

97. The Committee expressed its appreciation for the work carried out by the General Moderator, Dr. Angel Mario Sánchez, from Argentina; the Rapporteur, Dr. José Palomino Huamán, from Peru; the Rapporteurs of the Groups that had participated in the Workshop, and the experts who had introduced the different items.

98. The Regional Coordinator recognized once again the efforts and support provided by PAHO and reiterated that this practice had been commended by the Executive Committee, the Codex Alimentarius Commission and the WHO General Director, Dr. Mahler, who had suggested that other geographical areas should follow the example set by the Latin American and Caribbean Region.

99. The Committee expressed its wish to hold another Workshop immediately before the Sixth Session of the CCLAC, and to have the problem of pesticide residues in foods included as an item in the agenda, due to its special importance for the region and to the interest it had stimulated during the debates of the Third Workshop.

First FAO/PAHO Regional Workshop on Street-Vended Foods

100. The First FAO/PAHO Regional Workshop on Street-Vended Foods was held in Lima, Peru from 21 to 25 October 1985, as had been requested by the 28th Session of the PAHO Executive Council, the 33rd Session of the WHO Regional Committee for Latin America and the Caribbean, and the 3rd Session of the Codex Coordinating Committee for Latin America and the Caribbean.

101. Sixty-six professionals, from 17 Latin American countries and from 4 international agencies had participated in the Workshop. The agenda had included the presentation and debate of topics related to socio-economic, educational, epidemiological and traditional aspects of the street-vending of food. Delegates had reported on the situation in their respective countries.

102. Early in 1986, PAHO had published document HPV/FOS/0311/V/III/86 containing the final report and recommendations of the Workshop. FAO had prepared the English version of the recommendations so that they could be used in other regions.

103. Several PAHO member countries had reported that the recommendations of the Workshop were being implemented successfully.

104. The delegation of Peru reported on the activities being carried out in its country. The delegation pointed out that among the most significant were tasks related to the health education of the street vendors and consumer groups, as well as the preparation of specific health regulations.

105. The delegation of Colombia reported on the progress made in this field before and after the Workshop, particularly with regard to the training of street vendors and their groupings in special areas provided with sanitary and cleaning facilities.

106. The FAO Representative pointed out that the Workshop held in Lima had established a good precedent and had set an example for the holding of a similar Workshop in Indonesia.

107. The delegation of Costa Rica requested that the possibility of organizing and holding the 2nd Workshop be considered.

108. The delegation of Cuba indicated that, though the problem of the street-vending of food did not exist in the same connotation in its country, Cuba supported the recommendations of the Lima Workshop, in which three Cuban delegates had participated.

Information on the Inter-American Conference on Food Protection

109. The Committee was informed that the Conference had been held at PAHO headquarters in Washington, D.C. from 5 to 8 August 1985. The Conference had been organized by a

Committee of the National Academy of Sciences of the United States and had been sponsored by several specialized agencies from Canada, U.S.A., FAO and PAHO. Delegates from 38 countries had participated in the Conference.

110. The Conference had adopted a Plan of Action and had urged PAHO and FAO to step up their technical cooperation actions in food protection. The Conference had also requested that the necessary coordination be made to obtain regional funding for the implementation of the five-year PAHO/FAO Regional Programme on the strengthening of food protection programmes.

111. The Committee was informed that PAHO and FAO had been working to fulfill this mandate and had visited several international financing institutions and that funds had been requested of UNDP at the end of 1986.

112. The Committee was also informed that the English and Spanish versions of the publication containing the papers presented, the recommendations adopted and the report of the Organizing Committee had been completed at the end of 1986 and that it would soon be printed.

113. Several national delegations had expressed their satisfaction for the holding of the Conference and considered that the final documents would be of great value.

WHO Activities

Resolution of the Executive Board of the World Health Organization

114. During several sessions of the CAC and its Executive Committee, the need had been expressed to make the work of the CAC better known so that its internationally agreed recommendations in the field of food standardization, pesticide residues and other contaminants, food labelling, hygienic and technological practice would be better put into practice. Among the several target groups to be reached were senior governmental officials in the health sector, who could help in the promotion of food safety and international trade.

115. An opportunity to brief this target group had arisen when a member of the WHO Executive Board had requested the Director-General of WHO to submit a report on the CAC to the Executive Board. During its 79th session in January 1987 this report had been presented by the Director-General of WHO to his Executive Board. In the ensuing discussion several members of the WHO Executive Board had recognised the important role of the CAC for the promotion of food safety and facilitation of international trade. In conclusion, the Executive Board had adopted a Resolution, recommended to the 40th World Health Organization the adoption of a Resolution which would request, inter alia, member states to:-

- (i) participate actively, particularly their health sectors, in the work of the CAC;
- (ii) make all appropriate efforts to adopt Codex standards and to fully utilize the recommendations of the CAC;
- (iii) promote active collaboration on the part of both the public and private sectors and NGOs in national Codex work.

Report on WHO Activities (Global and Inter-regional)

116. In addition to the activities undertaken jointly with FAO (see para. 30 to para. 53), WHO had carried out several further activities since the Fourth Session of the Committee, which included the following.

Food Safety

117. Considerable efforts were being made by WHO to integrate food safety into Primary Health Care (PHC). To this end, preparations were under way for a WHO Consultation on Health Education in Food Safety, scheduled for 27 April to 1 May 1987 at WHO/HQ Geneva.

In addition, studies on domestic and small scale commercial food processing, using the Hazard Analysis Critical Control Point (HACCP) approach, were sponsored jointly by WHO, food and related industries and other donors. An HACCP Guide had been prepared and would be published by WHO in 1987. The first HACCP training course would be held in February 1987 in the Dominican Republic.

118. A brochure containing examples of health education material on food safety was being prepared with financial and technical support from one food industry and was expected to be available in 1987. The final edition of an International Source List of Audiovisual material on food safety would also be available in 1987.

119. Guidelines for safe food handling in hotels, restaurants and similar establishments had been completed and were at present with the WHO editors. Their publication was expected in 1987. In addition, WHO had developed cartoons featuring important food safety hints which were being sent to publishers of cookery books for inclusion in future publications. These cartoons would also be published in the March 1987 issue of the WHO World Health Magazine, which was devoted to food safety.

120. A WHO Consultation on specific methods (immunization) of prevention and control of salmonellosis in animals was held in Munich, Federal Republic of Germany, in October 1986.

121. Prompted by recent outbreaks of listeriosis in North America, WHO convened a consultation on this topic in December 1986. This Consultation concluded, inter alia, that Listeria monocytogenes contaminated food appeared to play an important role in the transmission of this disease to man. Dairy products had been found to contain sometimes large numbers of this organism. The report of this Consultation would be available from WHO in the next few months. In order to provide guidance to public health authorities and the food industry on how to cope with this emerging foodborne problem, WHO was now giving consideration to the convening of a further consultation in about one year's time when newest research findings would be available.

122. The Committee was reminded that several WHO programmes carried out activities which were of immediate interest to national food safety and food control staff and in this way to the work of the CAC. In this context, reference had been made to an updated list of WHO and Joint FAO/WHO publications and documents which had been made available to all delegates.

MEASURES TO ELABORATE AND HARMONIZE SYSTEMS OF REGIONAL AND CODEX FOOD STANDARDS

123. The Committee had before it document CX/LA 87/5. The Cuban Secretariat explained that the document was the result of the Meeting of Experts held in Havana, in May 1986, and that it contained a summary of the comparative study of the regional standards of COPANT and ICAITI and Codex Standards, prepared by the Secretariat of the Coordinator, as decided by the Fourth Session of the CCLAC.

124. Experts from the Codex Secretariat, PAHO, COPANT, ICAITI and the Secretariat of the Coordinator had examined the comparative results of the 106 COPANT and 287 ICAITI standards and 229 Codex Standards.

125. It was noted that the experts had reached a number of conclusions and recommendations, one of which was to submit the report to the Committee.

126. The delegation of Guatemala, speaking on behalf of ICAITI, expressed its approval of the results of the comparative study and, in connection with the general recommendation no. 3 on the elaboration of a provisional plan for implementing the recommendations of the experts, requested that the date for its submission to the Secretariat of the Coordinator be postponed until May 1987. Nevertheless, all the decisions and agreements taken remained matters for general agreement.

127. The delegation of Mexico, speaking on behalf of COPANT, undertook to inform COPANT of the results of the Committee's discussions.

128. The delegation of Argentina considered that an understanding should be reached in order to make Codex International Standards applicable throughout the region. The delegation also pointed out that this idea was in line with that expressed by the Executive Committee during its 33rd Session when discussing the relationship between the Codex and the African Regional Organization for Standardization (ARSO) (para. 41-45 of ALINORM 87/3).

129. The delegation of Ecuador, referring to recommendation no. 3, stated that it considered that April was the most appropriate deadline for the elaboration of the provisional plan, since the Executive Council of COPANT would be meeting during the first half of that month. This would give them the opportunity of examining the final proposal of the action plan and thus allow COPANT and ICAITI to implement the relevant recommendations. The Codex Secretariat underlined the importance of recommendation no.5 which requested that Cuba should continue to coordinate the implementation of the action plan on harmonizing a system of regional and sub-regional food standards with Codex standards until its final completion and that it should keep the Committee informed of its progress.

130. The Committee endorsed the report of the experts, which contained the recommendation for continuing the implementation of the action plan.

131. The delegation of Cuba expressed its appreciation for the confidence shown by the Committee in continuing to entrust Cuba with the implementation of the action plan and stated its readiness to keep the Committee informed on its progress.

POSSIBILITY OF ESTABLISHING A DATA BANK OR REGIONAL INFORMATION CENTRE ON PROBLEMS OF STANDARDIZATION AND CERTIFICATION OF FOODS

132. The Committee was informed that following the recommendations adopted in previous sessions of the Coordinating Committee concerning the data bank and information systems, several activities had been carried out.

133. The Inter-American Conference on Food Protection had considered this item as one of its most important activities. In the Programme of Action recommended by the Conference, PAHO had been requested to organize a food protection information system.

134. PAHO had encouraged other countries to implement information systems for their programmes, as well as to set up computer registration systems.

135. It had been recommended that a Study Group on Food Protection Information Systems should meet in Caracas, Venezuela, in 1987. PAHO would organize and finance this activity.

ACTIVITIES TO INCREASE TECHNICAL COOPERATION ON FOOD STANDARDIZATION

136. The Secretariat of the Coordinator, introduced document CX/LA 87/6 Add. 1 containing the background information and the results of the questionnaire circulated by the Coordinator in order to assess the feasibility of and the need for increased technical cooperation in this sphere.

137. The Secretariat thanked the countries that had sent in their answers and stated that it now had a clear idea of the specific forms which cooperation might take.

138. In the light of the information obtained and after examining the results of other ongoing experiments, the Secretariat proposed that the Committee should consider the possibility of creating a Technical Cooperation Network to facilitate and mobilize cooperation at regional level. It was explained that the Technical Cooperation Networks were mechanisms constituted by national technical institutions whether governmental, autonomous or private, in two or more countries in the region.

139. The countries would combine their human, technical and financial resources to seek solutions to technical problems common to all of them in their economic development. These networks might be sponsored and supported by FAO through its Regional Office for Latin America and the Caribbean, in its field of technical competence.

140. The delegations of Argentina, Brazil, Colombia, Costa Rica, Cuba, Guatemala, Mexico and Peru expressed their support for the creation of the Cooperation Network and mentioned the positive results obtained in the region in other fields through the establishment of this type of cooperation.

141. Bearing in mind that some countries had had difficulties in answering the questionnaire circulated by the Coordinator and that some of the data should be updated, the Committee agreed to have the Secretariat send the questionnaire again to the National Committees and Contact Points with a view to complementing and completing the information.

142. The Committee decided that, parallel to this action, the Coordinator should report to the FAO Regional Office on the discussion at the Fifth Session of the CCLAC and request the creation of the Network.

143. It was also suggested that, if after talks with FAO, it were not possible to create a specific network for food standardization, because of economic constraints, consideration should be given to the feasibility of including this item in some of the already existing networks, such as the Food and Nutrition Monitoring Network, where some important action in the Committee's field of competence could be undertaken.

144. This would make it possible to initiate technical cooperation activities, and, depending on future developments and the interest shown, to decide on the feasibility of creating a specific network for this item.

145. The Committee requested to be kept informed of progress in this area

PROPOSALS TO INCREASE PARTICIPATION IN CODEX ACTIVITIES AMONG COUNTRIES IN THE REGION

146. In introducing this item, the Secretariat of the Coordinator noted that the Committee had before it document CX/LA 87/6 Add. 2.

147. In this connection, it pointed out that the Fourth Session of the Codex Coordinating Committee for Latin America and the Caribbean had decided to include this item in the Agenda, so as to promote an exchange of views on how to increase regional participation in Codex activities and to define further actions.

148. The Secretariat stated that the debate of other Agenda items, the Coordinator's inaugural address and various communications received attested to an increased participation of the countries of the region in Codex activities. This was evidenced by the creation or strengthening of the National Codex Committees; greater use and acceptance of Codex Standards and Codex Maximum Limits for Pesticide Residues and other Codex documents, as well as by the various results achieved.

149. The delegations of Argentina, Brazil, Colombia, Costa Rica, the Dominican Republic and Guatemala reported on the progress achieved in their countries, thus allowing the Committee to benefit from these experiences and to note that the region continued to strengthen its organization in each country, and as a result, increase national participation in Codex activities.

150. The Committee agreed to underline the achievements attained, called upon member states to proceed along the path they had undertaken and requested the National Committees and Contact Points to make systematic reports on their results to the Codex Secretariat and to the Secretariat of the Coordinator in order to follow up the progress made by the region.

FUTURE DIRECTION OF THE WORK OF THE JOINT FAO/WHO FOOD STANDARDS PROGRAMME (CODEX ALIMENTARIUS COMMISSION)

151. In introducing this agenda item, the Secretariat drew the attention of the Committee to the fact that by 1990 most of the activities on the elaboration of standards for individual food commodities would probably have been completed. In all likelihood, only four commodity committees (CCFSDU, CCFPP, CCCPL and CCPMP) would still be working in the 1990's, together with the general subject committees and the regional coordinating

committees, unless, of course, it was found necessary to re-activate some Codex commodity committees. It was therefore timely and necessary to discuss what direction the programme should take, when this task had been accomplished. Discussion on the future direction of the CAC had started in 1984 when the Executive Committee had first dealt with the matter. As a consequence, WHO had commissioned a paper on this topic which had been made available to this Committee as document CX/GP 86/10. The document had first been discussed by the Executive Committee during its 33rd session in July 1986, and thereafter by the 8th Session of the CCGP in November 1986. The relevant extract from the report of the CCGP on this topic had been made available to this Committee as document CX/LA 87/2 Add.1. Although the CCGP had given this topic full discussion and had come up with several recommendations, it had also felt that due regard should continue to be paid to the needs of developing countries. The CCGP, therefore, felt it opportune to invite the Regional Coordinating Committees for Africa, Asia and Latin America and the Caribbean to indicate their wishes concerning the future direction of the work of the CAC.

152. Since, however, the delegations attending this Committee session had not had sufficient time to study either document with the necessary attention, and considering the great importance of the topic, the Committee decided to postpone a full discussion to its next, 6th, session.

153. The Chairman pointed out that countries could, if they wished, send their own comments to the Secretariat prior to the 17th Session of the CAC (July 1987).

POSSIBLE IMPROVEMENTS IN THE WORKING MECHANISMS OF THE CAC

154. The Committee had before it document CX/LA 87/7, which had been prepared by the Cuban Secretariat and which was made available during the course of the session. The paper was introduced by the Cuban Secretariat, which pointed out that the main purpose of the proposals was to improve the working mechanisms of the Commission in such a way as would be likely to lead to greater participation in Codex work by developing countries, which comprised over 70% of the member states. The Coordinator for the region had set forth some views on this subject at the 31st Session of the Executive Committee in 1984, and the Executive Committee had suggested that they be examined by the Coordinating Committee. The Coordinating Committee, at its Fourth Session in 1985 had, in general, accepted the recommendation of the Coordinator concerning the elaboration of a "Technical Programme of the CAC". The elaboration of such a programme would make the work of the CAC and its subsidiary bodies more easily understood and, therefore, easier to participate in. The Codex Committee on General Principles (CCGP), at its Eighth Session in Paris in November 1986, had a document before it on this topic and the Committee thought that the document contained a number of useful proposals. The CCGP had thought that the proposals needed to be examined in greater depth by the Coordinating Committee.

155. The objectives of the suggested technical programme, as set out in CX/LA 87/7 are as follows:-

"(i) The main objective in drawing up the Technical Programme of the Codex Alimentarius Commission is to provide member states with a document compiling all the ongoing work of the Commission; the stages or steps they are in and the subsidiary body responsible for them, since this information is currently scattered in different Codex documents which, unfortunately, are not systematically updated.

(ii) Evidently, the Technical Programme is an active document that changes from one session of the Commission to the next. In view of this, it should be reviewed at every session to incorporate any new decision thereof.

(iii) The Technical Programme should be drawn up by the Secretariat of the Commission on the basis of the reports submitted by the different subsidiary bodies in each session. It should include the status of the standards, codes, guidelines and other documents on which the Codex Committees are working.

(iv) The identification of each item, that is, the reference or document number of a particular item will be included as additional information.

(v) Following this criterion, the Programme will include new items whose acceptance was agreed upon at the meeting of each Committee, as well as the recommended amendments or revisions of any Codex document or any of its sections.

(vi) An example of the proposed Technical Programme is included in the Annex to the document.

(vii) These proposals, enriched by the comments of the representatives of the member countries in the region, can lead to the preparation of a more updated and improved document to be submitted to the consideration of the Seventeenth Session of the Commission."

156. The Committee expressed its support for the proposals contained in CX/LA 87/7. The Secretariat also agreed on the usefulness of issuing, after each session of the Commission, a document updated in the light of the decisions of the Commission, which would show the stage in the Steps Procedure of all the standards, codes of practice, guidelines, etc, being developed by the various subsidiary bodies of the Commission.

WORLD-WIDE STANDARD FOR RAW SUGAR

157. In the discussion of this Agenda item, the Committee had before it document CX/LA 87/8 prepared by the delegation of Cuba. In introducing the item, the delegate of Cuba recalled the decisions adopted during the last session of the Commission and its request that the Coordinating Committee for Latin America and the Caribbean should make in-depth studies on raw sugar production, trade and consumption.

158. The delegation of Argentina, in view of the marketing data contained in the document, expressed its approval for the elaboration of a world-wide Codex standard for raw sugar.

159. The delegation of Colombia, supported by Guatemala and the Dominican Republic, favoured the elaboration of a world-wide Codex standard and placed their countries' national standards at the disposal of the Commission as initial reference material for this task.

160. The delegation of Ecuador also supported the need to elaborate a standard and requested information as to the procedure to be followed, once this was approved by the Committee.

161. The Secretariat made reference to the request that the Committee should present a report on its conclusions to the Commission at its 17th Session.

162. The Commission would then decide on the means and procedures for the elaboration of the world-wide standard.

163. The Committee concurred in presenting these views to the Commission for consideration at its next Session.

164. The Committee agreed to this course of action.

CODE OF PRACTICE FOR AQUACULTURE

CONSIDERATION OF A REGIONAL/INTERNATIONAL STANDARD FOR SHARK FINS - Report of Working Group

165. The Committee had available the report of the Working Group (see Appendix III) which was presented by the delegation of Cuba. The Chairman of the Codex Committee on Fish and Fishery Products, Mr. John Race, informed the Committee that the above items had been discussed at the 17th Session of the Codex Committee on Fish and Fishery Products (CCFFP) (ALINORM 87/18, paras. 214-228). The CCFFP had requested that a first draft of a Code of Practice for Aquaculture for seawater and fresh water fish should be prepared; relating mainly to hygienic provisions, by the FAO Fisheries Department.

166. Concerning the development of a Standard for Shark Fins, the CCFFP had decided that a draft document prepared by Cuba should be circulated for comments and that at the

present session CCLAC should prepare a proposed draft (world-wide) standard in the light of such comments.

Aquaculture

167. The Working Group had available background documents prepared by Cuba (CX/LA 87/9) and U.S.A. (CX/FFP 86/15).
168. The Working Group had recommended that the above should form the basis of a background document to be prepared by the Secretariat of the Coordinator which would be applicable to fresh-water fish and should contain both technological and hygienic aspects.
169. The Committee noted that there was general approval for the development of a Code of Practice for Aquaculture and agreed that the background document should be prepared by the Secretariat of the Coordinator and should be circulated for comments.
170. The document and comments would then be forwarded to the FAO Fisheries Department to be taken into consideration when preparing the first draft of the Code.
171. The proposed draft Code for Aquaculture would be examined at the next session of the Codex Committee on Fish and Fishery Products.
172. The Working Group had noted that the product was traded by more than one region and had proposed that a world-wide standard should be developed.
173. It had considered the first draft standard for Dried Shark Fins prepared by Cuba (CX/LA 87/9) in detail. (See Appendices III and IV).
174. The Committee agreed to the changes proposed by the Working Group and decided to attach the amended proposed draft standard for Shark Fins to the report and to request comments from all member governments of the Commission.
175. It was agreed that comments should be sent to the Secretariat of the Coordinator with a copy to the Codex Secretariat.
176. The amended standard and the comments received would be forwarded to the Codex Committee on Fish and Fishery Products for examination at its next session.
177. The Committee thanked the Chairman and members of the Working Group for their excellent work.
178. The Standard and the Report of the Working Group are attached as Appendices III and IV.

CONSIDERATION OF THE NEED FOR A CODE OF HYGIENIC PRACTICE FOR STREET-VENDED FOODS

179. The Committee had before it document CX/LA 87/11 which gave the background to previous discussions on the above subject, both in the Committee and elsewhere.
180. The Committee noted that the matter had been discussed at the 8th Session of the Codex Committee on General Principles, at which time it supported the proposal for a Code of Hygienic Practice for Street-Vended Foods. It had been proposed that the Codex Committee on Food Hygiene (CCFH) jointly with the Coordinating Committees would be the appropriate bodies for the elaboration of the Code. It had been considered that a first draft could be prepared by the Codex Coordinating Committee for Latin America and the Caribbean for eventual consideration by the CCFH.
181. The Committee noted that such a draft code had been prepared by Dr. Palomino of Peru and was available as Conference Room Document No. 5.
182. In discussing the draft the Director of CAREC made some comments on the provisions of the draft with regard to the provisions on medical examination of food handlers, registration of infectious diseases, metal contaminants, importation control and supervision and certification.

183. The delegation of Brazil informed the Committee of educational efforts in its country with regard to health control and hygienic practices in street vending and the involvement of the community in food control measures. It also referred to its country's programmes on epidemiological and quality control at the laboratory level. The delegation was of the opinion that it was timely to develop a Code of Practice along the lines proposed in CRD 5.

184. The Observer of Spain agreed with this point of view. In view of the prevalence of uncontrolled and "underground" practices in street-vending, the Spanish Government had issued a decree to control such operations. The Observer congratulated Dr. Palomino of Peru and expressed support for the development of the Code. Further support was indicated by the delegations of Barbados, Colombia, Costa Rica and Cuba. The delegation of Cuba informed the Committee that Cuba had elaborated a standard for "Food Handling and Hygiene".

185. The Secretariat informed the Committee of discussions which had taken place at the 22nd Session of the Codex Committee on Food Hygiene (CCFH) when considering the development of the Code.

186. CCFH had noted the opinions of delegates at its 22nd Session that the problems of street-vending were already a point of discussion in regional fora and that since practices and control regulations varied widely in different regions, it would be impracticable to embark on an international code of practice. A better approach would be to deal with the establishment of proper practices through educational programmes aimed at consumers rather than to attempt to elaborate an international code.

187. The Committee noted the opinions of the CCFH. However, in view of the positive attitude expressed in the region and in the Codex Committee on General Principles, the Committee decided to begin work on a Code of Hygienic Practice for Street-Vended Foods based on the document provided by Dr. Palomino.

188. It was decided to invite world-wide government comments and to consider the Code in detail at the next session of the CCLAC. The draft Code is attached as Appendix V.

189. The Committee expressed its thanks to Dr. Palomino for the preparation of an excellent document.

PROGRESS MADE REGARDING THE IMPLEMENTATION OF THE RECOMMENDATIONS OF THE GROUP OF DEVELOPING COUNTRIES IN ASIA CONCERNING PESTICIDE RESIDUE PROBLEMS

190. At its last session, the Committee had been informed about the recommendations of the Group of Developing Countries in Asia concerning Pesticide Residues, which had in Phetchburi, Thailand in February 1984. The Group had drawn up a Resolution concerning acceptance of Codex MRLs which had been endorsed by the Codex Committee on Pesticide Residues and the Codex Alimentarius Commission at its 16th Session. The Resolution, which was contained in document ALINORM 85/31, Appendix V had been addressed to all members of the Commission. The Resolution had made the point that all countries or almost all countries imported some food products and therefore, in that sense, all or almost all countries were importing countries. All members of the Commission had been requested to review the lists of products contained in Volume XIII of the Codex Alimentarius (Codex Maximum Limits for Pesticide Residues) for which Codex MRLs had been established, in order to determine which of the listed products were imported. Member countries had been requested to consider accepting the Codex MRLs for the food products imported or, if formal acceptance was not possible, to notify the Codex Secretariat that products in conformity with the Codex MRLs would be permitted to be imported into the national territory. This request was based on the consideration that where the country had no national limit for any given product/pesticide combination or where the national limit was more liberal (higher) than the Codex limit, there should not, in principle, be any difficulty. Where the country had a more restrictive (lower) limit than the Codex limit, it was asked to consider giving "Limited Acceptance".

191. The Resolution had also urged developing countries to give priority to the further strengthening of appropriate national infrastructures, so as to improve their capacity to monitor for compliance with the Codex MRLs. The Resolution had also urged FAO, WHO and

other international organizations to strengthen, at the request of member states, their technical cooperation activities in the field of food control.

192. The Secretariat explained the workings of and relationship between the Codex Committee on Pesticide Residues (CCPR) and the Joint Meeting on Pesticide Residues (JMPR).

193. The Secretariat informed the Committee that the International Code of Conduct on the Distribution and Use of Pesticides had been adopted by the FAO Conference at its 23rd Session in 1985. Amongst other things, there were provisions in the Code concerning monitoring observance of the Code.

194. In conclusion, the Secretariat referred to certain publications dealing with pesticides and their residues in food which had been issued by the Swedish National Food Administration, Uppsala, and mentioned that Prof. B. Von Hofsten was present and might wish to give some information to the Committee concerning these publications.

195. Prof. Von Hofsten (Sweden) referred to two publications (i) Control of Pesticide Applications and Residues in Foods - A Guide and Directory 1986, and (ii) Food Laboratory Newsletter. He described the contents of the first-mentioned publication, whose main purpose was to encourage international cooperation in control of pesticides. The publication described the work of international organizations and gave a list of national authorities concerned with pesticides. Most countries in the Codex region of Latin America and the Caribbean had supplied details concerning the various authorities in their countries who were concerned with pesticides and pesticide residue analysis, but some countries in the region had not yet contributed such information. They were invited by Prof. Von Hofsten to do so, as it was intended to issue an up-dated version of the publication next year. The Food Laboratory Newsletter was issued four times a year and was issued to food laboratories in about 140 countries. It was sent free of charge to countries with non-convertible currencies.

196. The delegation of Cuba stated that there was a state standard in Cuba which regulated the importation and use of pesticides. The majority of Codex MRLs coincided with the Codex MRLs. Cuba also had monitoring facilities. In addition, for the monitoring of pesticide residues in various foods, the FAO International Code of Conduct on the Distribution and Use of Pesticides had been approved.

197. The delegation of Argentina described the programme in Argentina concerning control of pesticide residues in meat and grain. Argentina was trying to accept more Codex MRLs. The International Code of Conduct on the Distribution and Use of Pesticides had been accepted by Argentina.

198. The delegation of Colombia stated that in Colombia Codex MRLs were always taken into account in developing national legislation. Colombia hoped to be able to accept Codex MRLs for a number of food commodities. The International Code of Conduct mentioned above was being promoted in Colombia and had been distributed in the private sector.

199. The delegation of Mexico indicated that Codex MRLs were taken into account, especially where there were no national maximum limits. This had helped Mexican exports to the U.S.A. Concerning the International Code of Conduct, most of the provisions of the Code had been taken into account in Mexico.

200. The delegation of the Dominican Republic described measures taken in that country concerning pesticides and their residues in foods which had helped exports to the U.S.A.

201. The delegation of Ecuador stated that there were many standards available, including Codex standards, but that the important question was whether they were being implemented. The delegation considered that more thought should be given to the need for better implementation of the standards.

202. The delegation of Guatemala indicated that legislation in Guatemala accepted the Codex MRLs. Since it was clearly advantageous to the industrial and commercial sectors to take note of the need to conform to mandatory standards which included such limits, this course of action would be taken through COGUANOR and the Food Control Department of

the Ministry of Public Health and Welfare. The delegation further indicated that Guatemala had been the first country in the region to participate in the Joint FAO/WHO Food Contamination Monitoring Programme.

203. The delegation of Costa Rica indicated that Codex MRLs were taken into account in that country and that there was national legislation on registration of pesticides.

204. The delegation of PAHO informed the Committee that PAHO had now issued a publication in Spanish on the agro-medical aspects of pesticides.

REPORT ON REPLIES TO THE QUESTIONNAIRE REGARDING THE USE OF PESTICIDES IN VARIOUS COUNTRIES OF THE REGION

205. On presenting the item, the Secretariat of the Coordinator reminded the Committee that the inclusion of this item in the Agenda of the Session followed an agreement adopted by the 4th Session of the Codex Committee for Latin America and the Caribbean, in view of the need for clarification as to the use of pesticides in various countries of the region.

206. In accord with the decision adopted by the Committee, a questionnaire regarding the use of pesticides in the region was prepared and circulated. Many governments have sent their replies to this questionnaire.

207. The delegation of Argentina explained its criteria in a working paper previously circulated among the delegates, comprising the reports presented by Dr. Victoriano Tolosa, Chairman of the Working Group of the Developing Countries and Chairman of the Latin American and Caribbean Region during the 18th Session of the Codex Committee on Pesticide Residues held in The Hague, 21-25 April 1986.

208. This document contained the suggestions put forth by the Chairman of the Working Group on the need to add to the questionnaire more questions about pesticide control facilities and services, and the report on the international events held in 1986, which discussed the issue of pesticide control. In this connection the document underlined the difficulties faced by developing countries due to the lack of pesticide control infrastructure, skilled personnel, and funding for laboratory maintenance, inadequate legislation and regulations, and the need to hold regional meetings to define actions and harmonize efforts.

209. The Secretariat of the Coordinator proposed that, since the Committee had agreed to request PAHO to organize a Workshop prior to the holding of the 6th Session of the CCLAC which included the use of pesticides in the region as an item on its agenda, and in view of the ongoing work of the Working Group of Developing Countries - particularly, the work of the Latin American and Caribbean Region - within the Codex Committee on Pesticide Residues - it would be advisable to circulate the questionnaire to all the governments of the region in order to enrich and update all the information on this matter. At the same time, all replies should be sent to the Chairman of the Working Group, Dr. Tolosa from Argentina, so that they be included in the documents to be circulated among the countries participating in the 4th Workshop.

210. The Committee agreed to accept the proposals made by the Secretariat of the Coordinator, since they would allow for a combination of actions, a more thorough debate on this item in the Workshop and, above all the avoidance of duplication.

211. The Committee adopted the document presented by the delegation of Argentina which contained the report of the Chairman of the Working Group of Developing Countries of the Codex Committee on Pesticide Residues.

PROBLEMS OF FOOD SAFETY - COUNTRY REPORTS

212. In introducing the agenda item, the WHO Representative reminded the delegations that this Committee, during its 4th Session in 1985 in Havana, Cuba, had decided that during further sessions of the Committee, delegations would be requested to submit reports on progress made in their countries on the improvement of food safety and food control (for details see ALINORM 85/36A, paras. 119-120). Concerning the format of these

reports which were intended to monitor national policies, programmes, services and institutions related to food safety and food control in order to stimulate action at the national level, delegations had in 1985 been requested to examine carefully a provisional list of indicators which would be included in the FAO/WHO document "Guiding Principles on Evaluation of Programmes to Ensure Food Safety". A provisional edition of this document had been made available to member states of the region in the middle of 1986 (WHO/EHE/FOS/86.1, FAO/ESN/MISC/86.1).

213. The delegation of Argentina, supported by other delegations, felt that while this document would be extremely helpful to member states, the list of indicators as contained in Annex 2 would be too profound and cumbersome to follow. However, Argentina was in the process of preparing its country report, based on this list of indicators. In response to this observation, the WHO Representative reminded the delegation that the document "Guiding Principles on Evaluation of Programmes to Ensure Food Safety" which contained the list of indicators was only a provisional document and that member states were requested to make their comments on this document known to the Secretariat. With these comments it ought to be possible to revise the document and the list of indicators in a way that member states would find it fully acceptable as guidance for the preparation of their country reports for the next session of this Committee. It was therefore decided that delegations would send their written comments on the above document to the WHO Representative at their earliest convenience, so that a final edition of the document would be available for the preparation of the country reports for the 6th Session of the Committee in 1989.

214. Cuba, which had made its report available to the Committee in writing as CRD No. 4, had established a multi-sectorial programme to ensure food safety and food control, with the participation of all agencies, organizations, institutions and ministries involved in these activities. The Ministry of Public Health in Cuba had state sanitary inspectors who visited all food processing units periodically to ensure adequate hygienic and sanitary conditions. Food toxicology and microbiology laboratories of the municipal and provincial hygiene and epidemiology centres monitored all food products of high epidemiological risk. The Institute for Food Hygiene and Nutrition was the reference centre for this activity. The State Committee for Standardization - the guiding agency in this field - had food and food inspection divisions with specialized personnel in charge of enforcing the relevant standards. The Ministry of Agriculture carried out food control through the National Institutes for Plant Health and Veterinary Medicine and through its standardization, metrology and quality control division. The Ministries of the Food Industry, the Fishing Industry, Sugar and Domestic Trade all had standardization, metrology and quality control divisions with their own laboratories at the corresponding levels. The Ministry of Foreign Trade in Cuba had established the appropriate mechanisms for the certification of all import products.

215. The delegation of Costa Rica referred to a recently held national seminar on food control organized with the cooperation of FAO, during which a national food control programme had been elaborated. As part of this national programme, the establishment of a National Codex Committee had been decided upon composed of an intersectorial group. Reference was also made to training courses, planning and administration of food protection programmes in cooperation with PAHO and review and updating of legislation and studies on pesticide residues to the Inter-American Conference (see paras. 109-113) where Costa Rica was cited as a model country in food protection.

216. The delegation of Peru informed the Committee that, in collaboration with PAHO, a national programme on food safety had been elaborated in 1986, guaranteeing that in future all food protection activities would be part of one comprehensive programme under one leadership.

217. The delegation of Colombia referred to the new National Health Code of 1979 and the drafting of the resulting regulations for different product groups as a joint effort with other ministries, universities and private industry. Colombia had set up a national laboratory network of one central and ten regional laboratories which benefitted from collaboration with agriculture and industry. Codex standards were now used as guidelines, especially for export and import inspection and in this way would ultimately be easier to accept officially.

218. In Guatemala, there were tripartite agreements and inter-sectorial collaboration to resolve anomalies in the field of food control regulations. Food protection programmes had been initiated which did not cover the entire Guatemalan territory because of the shortage of financial and manpower resources. To increase the scope of these programmes, training courses for polyvalent inspectors had been held under the auspices of PAHO/WHO. So far, a surveillance programme on foodborne diseases had not been established.

219. The delegation of Ecuador pointed to the need for greater appreciation of the fact that food safety and food control required inter-sectorial cooperation and could not be dealt with by the health sector alone. In case of repeated violation of food laws or regulations, the violator would be punished by making the offences known to the media.

220. In Argentina, the legislation was under constant revision so as to assure food safety. In addition, permitted additives must be adjusted to the determined intake levels. The delegation referred also to health education as an important component of a national programme for food safety.

221. The delegation of Barbados stated that Barbados had a food safety law since 1969. The Health Ministry collaborated with the Ministry of Agriculture and the National Bureau of Standards in matters related to food safety and food control. Unfortunately, the National Codex Committee was still inoperative.

222. The delegation of Brazil informed the Committee that its country's Ministry of Health, through its Food Division, was decentralizing its monitoring activities on food hygiene at the regional and local level. A national network of officially accredited laboratories was also being established to facilitate analytical work and to diminish risks through a more widespread and efficient control system.

223. The Chairman thanked the delegations which had been presented their country reports on this topic for having shared this important information with the Committee. He expressed the hope that during future sessions these reports could be prepared in accordance with the format provided in the FAO/WHO Guiding Principles on Evaluation of Programmes to Ensure Food Safety.

Caribbean Foodborne Disease Surveillance System

224. The Director of the Caribbean Epidemiology Centre (CAREC) reported on the development of a foodborne disease surveillance system for 18 English speaking Caribbean countries and Suriname.

225. This system included standardized reporting and investigation forms and utilized regular reporting by sentinel physicians and clinics. In addition, from groups of unchanging size; for example, primary school children receiving school meals, or even tourist groups staying in hotels, an alert system was used whenever 3% or more of these individuals had symptoms/signs of gastroenteritis. Other sources of information included laboratory reports and the results of epidemic investigations.

226. The Centre provided training courses for both the inspectorate and the food service and processing trades, based on these foodborne illness experiences.

227. The Centre functioned as an information and resource centre, including the provision of alerts on cargo dumping, product recalls, the loan of audio-visual materials and laboratory referral services for bacteriology and parasitology.

INTERGOVERNMENTAL CONSULTATION - MEXICO

228. The Cuban Secretariat informed the Committee of the progress made in connection with the Codex Intergovernmental Consultation on the need to develop Codex standards for Tropical Fresh Fruits and Vegetables, to be held in Mexico City, from 19 to 24 February 1987.

229. The delegation of Mexico invited the Committee members to participate in the Consultation and noted with appreciation the importance attached to this matter by the Committee, because of the significance of these commodities to the Latin American and Caribbean trade.

230. The Committee wished the Mexican delegation success for the outcome of the Inter-governmental Consultation.

CODEX COMMITTEE ON VEGETABLE PROTEINS, HAVANA

231. The Cuban Secretariat informed the Committee that the Fourth Session of the Codex Committee on Vegetable Proteins (CCVP) in Havana, from 2 to 6 February 1987, had been an unprecedented event in the history of the Commission.

232. It noted that, in his opening address the Regional Coordinator had stressed the technical and economic importance that the decision of the Government of Canada to transfer the meeting to a developing country had for developing countries in general.

233. The Committee thanked the Government of Canada for this initiative and hoped that the host countries of Codex Committees would consider holding their Sessions in developing countries.

234. The member countries of the region were encouraged to initiate talks with host countries for this purpose.

FUTURE WORK

235. The Committee noted that the agenda for the next session would include the following items:

- Matters arising from the reports of the 17th Session of the Codex Alimentarius Commission and other Committees;
- Review of Acceptances of Codex Standards and Codex Maximum Pesticide Residue Levels;
- Report on FAO, WHO, PAHO and joint activities relating to the work of the Commission;
- Food Safety and Food Control in Latin America and the Caribbean: (i) Monitoring of national policies, programmes, services and institutions; (ii) Surveillance Programmes for the Prevention and Control of Foodborne Diseases in Latin America and the Caribbean - exchange of information;
- Reports on progress in implementing the recommendations of the Third Workshop and the results of the Fourth Workshop on Food Standardization and Health;
- Reports on other Codex-related activities in the region;
- Progress concerning measures to elaborate and harmonize Regional and Codex Food Standards;
- Progress on the establishment of a Data Bank on Certification and Standardization of Foods;
- Progress on technical cooperation in food standardization in the region;
- Future Orientation of the Work of the Codex Alimentarius Commission - Views of member countries of the region concerning possible new work to be undertaken by the CAC;
- Consideration of a Draft Code of Hygienic Practice for Street-Vended Foods in the light of Government comments;
- Activities related to Pesticides and Pesticide Residues in Foods;
- Future Work.

236. The delegation of Brazil proposed that the topics for discussion at the 4th Workshop should include:-

- a) Microbiological parameters for food in Latin America and the Caribbean; and
- b) The notification of food-borne disease outbreaks in the Region.

The Committee agreed that these were important matters and could be considered for inclusion in the programme of the 4th Workshop.

NOMINATION OF COORDINATOR

237. The Committee noted that the period of office of the Coordinator for the region, Minister R. Darias Rodés, would come to an end at the conclusion of the 17th Session of the Commission, to be held in Rome from 29 June to 10 July 1987 and that, having served two consecutive terms, he was not eligible for re-appointment for the next term.

238. The delegation of Colombia proposed that Lic. María Eugenia Chacón Moroux (Costa Rica) be nominated by the Committee for appointment by the Commission, at its 17th Session, as the next Coordinator for the region. This proposal was warmly supported by the Committee.

239. The delegation of Peru proposed a vote of thanks and congratulations to Minister Darias Rodés for his untiring efforts to promote Codex work in the region of Latin America and the Caribbean during his period office as Coordinator. He also wished to place on record appreciation for the facilities and hospitality extended to delegates at the sessions held in Havana. The Committee unanimously expressed its appreciation for the great work done by the current Coordinator, for his excellent guidance of the Committee's activities, and for the facilities and the very generous hospitality extended at the sessions held in Cuba.

DATE AND PLACE OF THE NEXT SESSION

240. The Committee noted that it was expected that the next session of the Committee would be held in about two years' time. The exact date and venue of the session would not be known until after the 17th Session of the Commission.

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ALINORM 87/36
APPENDIX II

COORDINATOR'S OPENING ADDRESS

(Will be issued later as a separate document)

REPORT OF THE WORKING GROUP ON THE NEED TO ELABORATE
A CODE OF PRACTICE FOR AQUACULTURE
AND GOVERNMENT COMMENTS ON THE WORLD-WIDE STANDARD FOR DRIED SHARK FINS
(Agenda items 11(ii) and 12, respectively)

1. The Working Group was formed by the delegations of Argentina, Guatemala, Brazil, Colombia, Costa Rica, Mexico and Cuba, which served as Coordinator.
2. The Working Group had before it documents CX/LA 87/9, CX/FFP 86/15 and CRD 6.

Aquaculture

3. On examining the need to elaborate a Code of Practice for Aquaculture, the delegations reviewed the documents prepared by the U.S.A. and Cuba and considered that the documents were complementary.
4. The Working Group agreed to propose the elaboration of a document by the Coordinating Committee based on the above-mentioned documents, consider the scope of this Code as applicable to aquaculture for fresh-water species for human consumption and to comprise technological operations and hygienic conditions at hatcheries, pond culture, extensive and intensive fishing, as well as the essential handling and preservation techniques.
5. This document will be circulated to all the countries of the region for comments by an established deadline. This will provide FAO with the necessary elements to elaborate a Code of Practice for Aquaculture (as decided by CCFPP). (See ALINORM 87/18, para. 222).

Shark Fins

6. Regarding the first draft of the Codex world-wide standard for dried shark fins, the delegations agreed on the following:
 - 6.1 To ratify that the standard for dried shark fins - a product marketed in more than one region - should be a world-wide standard.
 - 6.2 To expand the list of species of sharks most frequently used according to Annex A. To this end, a circular letter will be sent to all the countries of the region requesting the inclusion of the species used in each country, indicating both the scientific and common names.
 - 6.3 In the Table on page 2, paragraph 2.4, the word "chicas" should be substituted by "pequeñas" (Spanish version only) and the common names of the shark species should be substituted by their scientific names, including the remaining species used in the region in accord with the replies of the countries.
 - 6.4 To add at the end of paragraph 3.2 (page 2) the following: "and fit for human consumption."
 - 6.5 Regarding paragraph 3.3 (page 2), to request in the above-mentioned circular letter that all countries consider the need to incorporate this indicator and, if necessary, recommend the relevant values.

6.6 To add a section on Contaminants to the draft standard.

6.7 The delegations debated the section on Hygiene and considered that this section should remain drafted as it appears in the draft standard since the first works on more specific microbiological requirements are still in the initial stages in their respective Codex Committees.

6.8 The Working Group decided that the paragraph on Packaging should be drafted in more general terms and proposed the deletion of the last three sentences of this section.

6.9 To recommend the following on section 6 "Labelling":

- Para 6.1.1 (valid only for the Spanish version) - Change to "And any other appropriate name".
- Paragraph 6.2 on Net Contents should read: "The net contents shall be declared by weight in the metric system (Système international" units) and/or the system of measurement required by the country in which the product is sold."
- Paragraph 6.4 on Country of Origin should read: "The country of origin of the product must be declared." The rest of the paragraph will be deleted.

6.10 Regarding Annex C, the Working Group agreed to replace the term "Defective Cuts" by "Irregular Cuts". The same amendment will be made in paragraph 3.2 on the Final Product. The Working Group also agreed to delete sub-paragraph e) of this Annex.

6.11 In view of the agreements of this Working Group, the Coordinating Committee and the Codex Secretariat will prepare the draft standard to be submitted to the Codex Committee on Fish and Fishery Products in its next session.

FIRST DRAFT OF CODEX WORLD-WIDE STANDARD FOR DRIED SHARK FINS
(PREPARED BY THE REPUBLIC OF CUBA)

1. Scope

This standard applies to dried shark fins, as defined below, offered for human consumption, and subjected to possible further processing.

2. Description

2.1 Definition of the product

2.1.1 Dried shark fins are obtained from the dorsal and pectoral fins and from the lower lobe of the caudal fins of the shark species listed in Annex A.

2.1.2 The shark fins used in the processing of this product are those which have a high or medium amount of fibres and gelatine content.

2.2 Definition of the processing

2.2.1 The dorsal and pectoral fins shall be cut in the form of a half moon and the lower lobe of the caudal fins shall be cut straight, so that there is no residual flesh. (See Annex B).

2.2.2 Drying can be carried out in the following ways:

- Natural: By exposure to the sun for several days.
- Artificial: By means of a current of hot air, in a mechanical

drier.

2.3 Presentation

The dried fins may be presented:

- With the skin
- Without the skin

2.4 Classification in quality grades

The dried shark fins are classified in quality grades which are described below, based on the amount of fibres and gelatine content, which depends on the species of shark and on the type and size of the fin.

The size of the fins shall be measured from a point in the middle of the part of the body where the cut is made, to the tip of the fin.

<u>Grade</u>	<u>Type of Fin</u>	<u>Species</u>	<u>Sizes</u>
A	Caudal	Dientuso	All sizes
B	Caudal	Jaqueton and Cornuda	All sizes

<u>Grade</u>	<u>Type of Fin</u>	<u>Species</u>	<u>Sizes</u>
C	Caudal	All except dientuso, jaqueton, cornuda, marrajo, zorro and azul	
	Dorsal and Pectoral	All except dientuso, zorro, azul and marrajo	More than 27 cm (large)
CH	All	Marrajo	All sizes
	Dorsal and Pectoral	All except dientuso, zorro, azul and marrajo	17 to 27 cm (medium)
D	Caudal	All except dientuso, jaqueton, marrajon, zorro and azul	
E	Imperfect	All	All
F	Dorsal and pectoral	All except dientuso, azul and marrajo	Less than 17 cm (small)
	Caudal	All except dientuso, jaqueton, cornuda, marrajo, azul and zorro	
G	Dorsal and Pectoral	Dientuso, zorro and azul	All
	Caudal	Zorro and azul	All

3. Essential Composition and Quality Factors

3.1 Raw Material

Dried shark fins shall be prepared using healthy sharks, suitable for human consumption.

3.2 The final product

The dried fins shall have the colour characteristic of their species. The odour shall be that characteristic of dried fins, and shall be free from all extraneous odours. The texture shall be firm, and the fins shall be clean, with no residual flesh; they shall not present irregularities in cutting, burns, or blemishes, and shall be free from insects, mites, worms and fungi.

3.3 Percentage of moisture (To be established)

4. Contaminants (To be elaborated)

5. Hygiene

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969 Rev. 1).

5.2 To the extent possible in good manufacturing practice the products shall be free from objectionable matter.

5.3 When tested by appropriate methods of sampling and examination the products:

- (a) Shall not contain micro-organisms in amounts which may represent a hazard to health;
- (b) Shall not contain parasites which may represent a hazard to health; and
- (c) Shall not contain any substances originating from microorganisms in amounts which may represent a hazard to health.

6. Packaging

The containers for the fins shall be clean and dry and shall safeguard the sensory and other qualities characteristics of the product during storage and transport. They shall not transfer to the product any extraneous odour, colour or other characteristics.

7. Labelling

In addition to the General Standard for the Labelling of Prepackaged Foods (Codex Stan. 1-1981), the following specific provisions shall apply:

7.1 Name of the Product

7.1.1 The name of the product shown on the label shall be dried shark fins and any other appropriate name in accordance with the law and custom of the country in which the product is distributed.

7.1.2 In addition, the label shall indicate, next to the name of the product:

- (a) the form of its presentation;
- (b) the quality grades.

7.2 Net Contents

The net contents shall be declared by weight in either the metric system ("Système International" units) or in the system required by the country in which the product is sold or in both systems.

7.3 Name and Address

The name and address of the manufacturer, packager, distributor, importer, exporter or vendor of the product shall be declared.

7.4 Country of origin

7.4.1 The country of origin of the product shall be declared.

7.4.2 When the product undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.

7.5 Lot Identification

Each container shall be permanently marked, in code or in clear, to identify the producing factory and the lot.

8. Methods of Analysis, Sampling and Examination

The methods of analysis, sampling and examination which are described below are in accordance with the international methods of arbitration.

8.1 Sampling

8.1.1 Sampling for Visible and Sensory Defects

According to the provision described in Section 3 of the present standard, sampling shall be carried out according to the plans of Codex Alimentarius FAO/WHO for the Sampling of Prepackaged Foods (NCA-6,5), (CAC/RM 29-1971).

8.1.2 Sampling for Net Weight

The sampling shall be carried out according to the Methods of Analysis of the Codex for determining net weight (CAC/RM 29-1970).

8.2 Examination of Physical Defects and Sensory Evaluation

The sensory and physical evaluation of the product shall be carried out exclusively by qualified persons.

9. Definition of "Defective"

All sample units of the product which do not comply with the requisites in Section 3 shall be considered "defective" (see Annex C).

10. Acceptance of the lot

A lot shall be considered to comply with the requisites of the final product and the net content of the present standard if:

- (a) The total number of defective units according to the definition in Section 8 of the present standard does not exceed the

acceptance number (c) of the sampling plan corresponding to the plans for the sampling of prepackaged food;

- (b) The net content of all the containers, determined by the respective sampling plans for net content, is not inferior to the net content declared.

ANNEX A

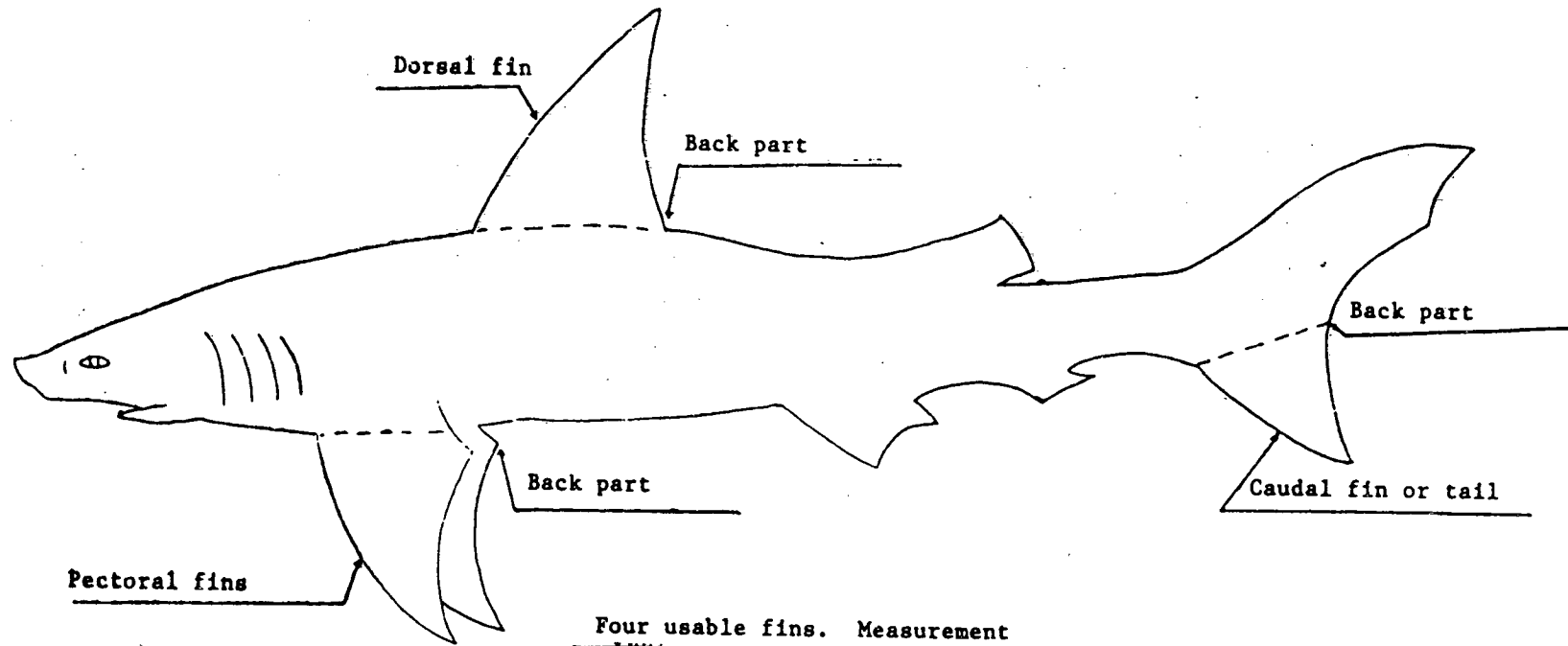
Species of sharks most frequently used for obtaining dried shark fins

Alopias superciliosus: Tiburón zorro
Carcharhinus longimanus: Galano
Carcharhinus falciformis: Jaquetón
Carcharhinus obscurus: Amarillo
Carcharhinus brevipinna maculipinnis: sin nombre común
Carcharhinus altimus: Baboso
Carcharhinus limbatus: Canalero
Carcharhinus leucas: Cabeza de bates
Carcharhinus plumbeus: Arenero
Galeocerdo cuvieri: Alecrín
Hexanchus griseus: Marrajo
Hypoprion signatus: Tiburón de noche
Isurus spp: Dientuso
Mustelus canis: Bocadulce
Prionace glauca: Tiburón azul
Sphyrna spp: Cornuda
Squalus cubensis: Galludo

List of shark families

- . Hexanchidae
- . Orectolobidae
- . Alopiidae
- . Lamnidae
- . Rhincodontidae
- . Triakidae
- . Squaliorhinidae
- . Carcharhinidae
- . Sphyrnidae
- . Squalidae

ANNEX B



Four usable fins. Measurement

Dorsal (1)	Pectoral (2)	Caudal (1)

ANNEX C

Definition of defects

(a) Blemishes due to decay

- These are caused by bad handling and delay in cutting.

(b) Irregular cuts

- These are caused by inexpert or careless handlers when removing the fins from the body of the shark, resulting in residual flesh remaining on the fins, or in cuts which are not well defined.

(c) Residual flesh

- The presence of flesh left sticking to the fins.

(d) Burns

- These are deep, hard furrows caused by prolonged exposure to the sun of the shark or its skin, or by mechanical drying, or by the fact that the shark has been left a long time in the water after its death.

ALINORM 87/36
APPENDIX V

HEALTH REQUIREMENTS AND HYGIENIC PRACTICES
TO BE OBSERVED IN STREET-VENDED FOODS AND BEVERAGES
FOR IMMEDIATE CONSUMPTION

(Prepared by Peru)

I. GENERAL

1. Content

This standard contains a number of health hygiene rules to be observed in street-vented foods and beverages for immediate consumption.

2. Objective

The protection of consumers of street-vented foods and beverages.

3. Aims

The elaboration of foods and beverages for immediate consumption with acceptable health standards.

4. Legal basis

Reglamento General de Alimentos (General regulations for foodstuffs) D.S. 112-63 DGS and D.S. 014-84-SA; Ley Orgánica de Municipalidades (Organic Law for Municipalities) Law 23853, D.S. No. 105-86-ICTI.

5. Coverage

Nation-wide.

6. Scope

Mandatory for all natural or legal persons engaged in the street-vending of foods or beverages.

7. Definitions

- Food for immediate consumption. Any kind of food or hot/cold beverage requiring some processing before consumption.
- Sales stand. Any permanent or mobile facility for street-vending food or beverages for direct consumption.
- Standard. The model to be followed in a given activity.
- Pattern. Rule or pattern governing any activity.
- Hygiene. System of rules and principles for health protection.
- Health. Wholesomeness.
- Stool culture. A fecal culture for detecting microorganisms.
- Germ. Simple and primitive source of all living things.
- Enteric. Of or pertaining to the intestines.

- Sputum. That which is expectorated.
- Handling. Processing operations in which the hands participate.
- Habit. Customary practice or use.
- Waterproof. Impervious to water.
- Furnishings. Furniture for homes or premises.
- Tableware. Glass, china, crockery and silverware for table service.
- Waste water. Domestic and industrial sewage.
- Input. A production factor.
- Ingredient. An element in a mixture.
- Implement. To fulfill, perform, carry out.

II. SPECIFIC ASPECTS

1. The Handler (Vendor)

1.1 State of health (health certificate)

1.1.1 The medical exam will include a general clinical examination; stool culture for gastrointestinal pathogens; sputum analysis for T.B.

1.1.2 The medical exam will be done annually.

1.1.3 Municipalities having the necessary infrastructure will be responsible for the exam; otherwise the Hospitals and Health Centers of the Ministry of Health will issue health certificates.*

1.2 Training

1.2.1 All street-vendors should be trained in the hygienic handling of foods.

1.2.2 Municipalities should be responsible for food handling workshops in coordination with hospitals and health centres of the Ministry of Health. The participants will receive a certificate of attendance which in turn should be one of the pre-requisites in applying for a licence to open or operate a sales stand.

1.2.3 The workshops should comprise the following subjects: food-borne diseases, environmental hygiene, personal hygiene and human relations.

1.3 Apparel

1.3.1 Food handlers should wear: an overgarment completely covering the street clothes; an apron; a cap for men or a hairnet or headscarf for women.

* Municipalities should equip their laboratories for stool cultures or make the necessary arrangements with hospitals of the Ministry of Health or of the Peruvian Social Security Institute to get this service.

1.3.2 These articles should be white or light-coloured, and kept clean and in good condition.

1.4 Personal Hygiene

1.4.1 Keep hair short and face clean shaven.

1.4.2 Keep fingernails clipped, clear and unpainted; do not wear jewellery.

1.4.3 Wash hands with clean water and soap before handling food, after using the toilet, handling money or as often as necessary.

1.4.4 Refrain from coughing or sneezing on the food.

1.4.5 Do not smoke.

1.4.6 Do not handle foods when suffering from skin infections or wounds.

2. Sales Stands

2.1 Carts, tricycles or other vehicles; kiosks, tables and benches should be made of sturdy materials, and kept clean and in good working condition.

2.2 Processing areas should be covered with waterproof materials (linoleum, formica or stainless steel) and should be kept clean and in good condition.

2.3 Furnishings, utensils, and tableware should be kept clean and in good condition. Copper, lead and other toxic materials must not be used.

2.4 The stand must have a duly protected supply of drinking water (a 20-liter container at least).

2.5 Waste containers should be covered, waterproof, and lined with plastic bags to facilitate waste disposal.

2.6 Sales stands should:

- be stationed where they do not obstruct pedestrian or vehicle traffic;

- fulfill the following requirements;

a) Have easy access to toilets and drinking water.

b) Have sewage and garbage disposal facilities.

2.7 Sales stands are forbidden within 100 meters of hospitals, clinics, cemeteries, or contamination sources such as garbage dumps, excavation sites or waste water.

3. Food Processing, Protection and Sale

3.1 Food ingredients should be transported and kept in containers that are clean and in good condition.

3.2 Food and beverages should be processed in such a way as to prevent contamination and the spread of food-borne diseases.

- 3.3 Sales stands should only engage in the final elaboration, heating and serving of processed foods.
- 3.4 Foods and beverages on display should be protected by glass cabinets or by plastic or metal covers or screens.
- 3.5 Disposable tableware should be preferred. Otherwise, these articles should be washed with detergent and rinsed in safe water.
- 3.6 Left-over food cannot be sold.
- 3.7 Only new plastic or paper wrappers may be used to wrap food. The use of newspapers is prohibited.
- 3.8 Pies, bread, sandwiches, and similar products should be handled with tongs, serving spoons, napkins, etc.
- 3.9 Disposable drinking cups should be used for beverages. When glassware is used, it should be clean and in good condition.
- 3.10 The stand operator is responsible for keeping the surrounding area tidy and for adequate waste disposal through the public facilities.
- 3.11 Water used in washing and processing foods and in preparing beverages should not be thrown into the streets.

III. LICENSING AND SUPERVISION

1. The licensing and supervision of food-and-beverage stands is the responsibility of the municipalities and their services. To that end, they will issue the relevant ordinances.
2. The licensing of food-and-beverage stands will comply with the requirements of the present standard and with the provisions of the relevant ordinances.
3. The Ministry of Health shall evaluate compliance with these standards and suggest their periodical updating through its Comisión Consultiva Permanente del Reglamento Sanitario de Alimentos (Standing Advisory Commission for Food Safety Regulations).

IV. FINES

1. As regards the above item, ordinances issued by the municipalities on street-vended foods and beverages for immediate consumption should stipulate the fines to be imposed on vendors that do not comply with this standard.
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