



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

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NEW WORK / FORWARD WORKPLAN (PROPOSALS IN REPLY TO CL 2023/30-FH)

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Background

1. The 53rd Session of the Codex Committee on Food Hygiene (CCFH53) agreed to the Forward Workplan and requested the Codex Secretariat to issue a circular letter requesting proposals for new work in advance of CCFH54. CCFH53 also agreed to re-establish the Working Group for Establishment of CCFH Work Priorities to be chaired by the United States of America to meet in conjunction with CCFH54 to consider any proposals for new work and to update the committee's forward work plan (REP22/FH, para 153).
2. CL 2023/30-FH was sent out to all Members and Observers in March 2023. Members were invited to propose new work for consideration by the above working group by 1 September 2023, in accordance with the *Criteria for the Establishment of Work Priorities* and with the "[Process by which the Codex Committee on Food Hygiene \(CCFH\) will undertake its work.](#)" The deadline was subsequently extended to 1 November 2024.

Proposals to prepare new standards and codes of hygienic practice or to revise existing standards

3. No work proposals were submitted in response to CL 2023/30. Three new work proposals were received, which aligned with the discussions at CCFH53 on the Forward Work Plan. These included:
 - A proposal for new work submitted by Canada and the Netherlands, on the revision of *Guidelines on the Application of the General Principles of Food Hygiene to the Control of Viruses in Food* (CXG 79-2012) (see CX/FH 24/54/11).
 - A second proposal for new work submitted by the United States, Brazil, and Honduras on the revision of *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat* (CXG 78-2011) (see CX/FH 24/54/12).
 - A third proposal for new work was submitted by Canada, France, and the United States on the revision of *Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods* (CXG 61-2007) (see CX/FH 24/54/13).
4. CAC45 requested that CCFH undertake work on the alignment of all food hygiene texts with CXC 1-1969, in line with its work management approach. Consequently at CCFH53, the United Kingdom agreed to initiate the work on alignment, by considering the optimal approach to be taken, and to update CCFH54 on progress made. This work (CX/FH 24/54/10) has identified those Codex texts developed by CCFH that need to be aligned with the revised *General Principles of Food Hygiene* (GPFH) (CXC 1-1969). This item will be further considered by CCFH54 under agenda item 9.

CCFH Forward Workplan

5. Using the Forward Workplan agreed by CCFH53 (See REP23/FH para 153 and Appendix VII) as a starting point, an updated Forward Workplan for consideration by CCFH54 is attached as Appendix 1. Changes include deletion of the row for *Guidelines for Food Hygiene Control Measures in Traditional Markets for Food* and the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio*

Species in Seafood (CXG 73-2010) from Part 1 of the Appendix Table since work on these two topics was approved by CAC46 and is now ongoing. Another change is the addition of a column to the table to indicate which texts need to be reviewed to ensure alignment with the revised *General Principles of Food Hygiene* (GPFH) (CXC 1-1969). In Part 2 of the Table the row related to performance criteria for microbiological methods which was linked to the Review of methods in the *General Methods for the Detection of Irradiated Foods* (CXS 231 - 2001) to determine their fitness for purpose and their possible conversion to performance-based criteria (See CCFH51 CRD3 where this was added to the Forward Workplan) has been deleted since CCFH53 completed discussion on this topic.

6. The *Process by Which the Codex Committee on Food Hygiene (CCFH) Will Undertake Its Work* indicates that standards older than five years or those with duplication or inconsistency with existing codes should also be assessed to determine their need for revision. These are all listed in Part 2 of the Table in Appendix 1. Following a decision on the approach to alignment of Codex texts developed by CCFH to the latest version of the *General Principles of Food Hygiene* (GPFH) (CXC 1-1969), CCFH54 will need to consider how to approach this work (CX/FH 24/54/10). The table in Appendix 1 has been updated to indicate which texts are impacted by the revised CXC 1-1969 and therefore have to be reviewed to ensure alignment.

Recommendations

7. If CCFH54 is successful in completing the remaining work on the *Guidelines for the Control of Shiga Toxin-Producing Escherichia coli (STEC) in Raw Beef, Fresh Leafy Vegetables, Raw Milk and Raw Milk Cheeses, and Sprouts - Annex II on Fresh Leafy Vegetables and Annex IV on Sprouts* as well as on the *Guidelines for the Safe Use and Reuse of Water in Food Production- Annex II on Fishery Products, Annex III on Dairy Products* and the new proposed Annex IV on Technologies for recovery and treatment of water for reuse, then it is possible that the Committee may take on several or all of the new work proposals for consideration at CCFH54.

8. With respect to the new work proposals to revise existing guidelines, Members should consider the ranking criteria that should be applied.

9. An additional consideration for CCFH54 will be how to approach the alignment of texts with the revised *General Principles of Food Hygiene* (GPFH) (CXC 1-1969). For those texts for which new work is already planned, alignment can be undertaken as part of the revision process. For other texts, consideration will need to be given as to how to prioritize these so that the alignment can proceed in a timely manner and the utility of the texts is maintained.

10. CCFH54 should review its forward workplan (Appendix 1) in accordance with the “Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work”¹ and come prepared to rank the projects for which there is a “Yes” in the column indicating there is information for an update. (Note that in some cases the information is not yet available, pending work by other entities.)

¹ [“Process by which the Codex Committee on Food Hygiene \(CCFH\) will undertake its work](#)

Appendix 1

CCFH FORWARD WORKPLAN

Part 1									
Title of Work	Last Revision	Information to Update (Yes/No) ²	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ³	Project document / discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Alignment required with the revised CXC 1- 1969	Comments	Total
<i>Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat</i> (CXG 78-2011)		Yes (<i>Salmonella</i>) Yes (<i>Campylobacter</i>)			Yes	Yes. CCFH has requested JEMRA to collate the relevant scientific information on <i>Salmonella</i> and <i>Campylobacter</i> in chicken meat in preparation for an update	Yes	FAO noted at the New work working group at CCFH53 that during the JEMRA meeting on Salmonella in chicken, the experts recommended two CXC documents to be updated: CXC/RCP 39-1993, Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (which is currently listed in the Forward Workplan) and CXC/RCP 8-1976, Code of Practice for the Processing and Handling of Quick Frozen Foods (which is not in the Forward Workplan). As both of these were referenced in CXG78-2011 – See MRA 45 , page 62	30

² Information to Update (Currency of information): Is there new information/data that would justify the need to review the existing code(s) or establish a new one? Are there new technologies that would justify the need to review existing codes or establish a new one? Is there duplication or inconsistency with existing codes that should be addressed? If there is an existing code in place and a determination is made that the code is sufficient, no new work should proceed.

³ Global Trade Impact, High Consumption: 10; Regional Trade Impact, High Consumption: 5; Global Trade Impact, Low Consumption: 4; Regional Trade Impact, Low Consumption: 2; No trade impact: 0

<i>Code of Practice on Food Allergen Management for Food Business Operators</i> (CXC 80- 2020)	2019	Yes (FAO/WHO Expert consultations) /No (CCFL input)			Yes		Yes	CCFL met in May 2023 and addressed the input from the FAO/WHO Expert Consultation on Allergens, including priority allergens, thresholds and allergen advisory labelling. The work in CCFL is ongoing so the CCFH should anticipate the need for revisions to this document in the near future. FAO Side Event on Allergens planned during CCFH54.	30
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food</i> (CXG 79-2012)	2012	Yes			Yes	Yes. Discussion Paper identifies 5 elements where JEMRA input is needed	Yes	Structure based on old GPFH sections will need revision to align with revised GPFH	30
Code of Hygienic Practice for the Storage of Cereals	N/A	Yes			Yes ⁴		N/A		13
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods</i> (CXG 61-2007)	2009	Yes			Yes	Yes	Yes	JEMRA report <i>Listeria monocytogenes</i> in ready-to-eat (RTE) food: attribution, characterization and monitoring; FAO/WHO to conduct a full farm to table risk assessment for <i>Listeria monocytogenes</i> in foods. Text should be aligned to revised sections of GPFH and new wording for headings	30
Alignment of Codex texts developed by CCFH with the revised <i>General Principles of Food Hygiene</i> (GPFH) (CXC 1-1969)	N/A								

⁴ Discussion paper on development of Code of Hygienic Practice for the storage of cereals (prepared by India) FH/44 CRD 9, included in the Forward Workplan by the 44th session of the CCFH, 12-16 November 2012

Part 2									
<i>Texts below are ordered most recent to oldest. There is no new information for an update, however, revisions may be needed for alignment with CXC 1 and other documents.</i>									
Title of Work	Last Revision	Information to Update (Yes/No) ⁵	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ⁶	Project document/ discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Alignment required with the revised CXC 1- 1969	Comments	Total
<i>Code of Hygienic Practice for Low-Moisture Foods (CXC 75- 2015)</i>	2018	No					Yes	Sections should be re- aligned with revised GPFH sections.	
<i>Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003)</i>	2017	No					Yes	GPFH definitions - types of water should reference updated text of GPFH/ expert information	
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites (CXG 88- 2016)</i>	2016	No					Yes	Section 3.1 - should update reference to align with revised GPFH to 'section 2.1'.	
<i>Guidelines for the control of non-typhoidal Salmonella in Beef and Pork (CXG 87-2016)</i>	2016	No					Yes	Editorial: 8h) Should move superscript 17 to end of second sentence and reference direct to Section 7.3 of revised GPFH. Similar for superscript 22 – repeat as above.	
<i>Guidelines for the Control of Trichinella spp. in Meat of Suidae (CXG 86-2015)</i>	2015	No					Yes		

⁵ Information to Update (Currency of information): Is there new information/data that would justify the need to review the existing code(s) or establish a new one? Are there new technologies that would justify the need to review existing codes or establish a new one? Is there duplication or inconsistency with existing codes that should be addressed? If there is an existing code in place and a determination is made that the code is sufficient, no new work should proceed.

⁶ Global Trade Impact, High Consumption: 10; Regional Trade Impact, High Consumption: 5; Global Trade Impact, Low Consumption: 4; Regional Trade Impact, Low Consumption: 2; No trade impact: 0

<i>Guidelines for the Control of Taenia saginata in Meat of Domestic Cattle</i> (CXG 85-2014)	2014	No					Yes	
<i>Principles and Guidelines for the Conduct of Microbiological Risk Assessment</i> (CXG 30- 1999)	2014	No					No	Hazard definition should be updated. Hazard identification should reference GPFH as a starting point.
<i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods</i> (CXG 21-1997)	2013	No					No	Editorial updates: 4.1 (para 11) should be updated with reference to GPFH. Suggest "The choice of the approach should be aligned with GPFH (CXC 1-1969), the risk management objectives and decisions relating to food safety and suitability." 4.12 should be updated to refer to Section 7.4 of revised GPFH document.
<i>Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters</i> (CXC 33-1985)	2011	No					Yes	GPFH reference should be dated (CAC/RCP 1-1969). HACCP should be referenced to revised GPFH. Sections references to GPFH should be updated to align with revised GPFH sections.
<i>Code of Hygienic Practice for Powdered Formulae for Infants and Young Children</i> (CXC 66- 2008)	2009	No					Yes	Section formatting should be updated to align with revised GPFH sections. Review of HACCP should occur to align with revised GPFH GHP and HACCP use. Remove reference to HACCP annex.
<i>Code of Hygienic Practice for Milk and Milk Products</i> (CXC 57-2004)	2009	No					Yes	Format follows GPFH sections therefore will need re-alignment with revised GPFH. HACCP reference should be changed from 'Annex' to 'Chapter Two'. Use of HACCP should be re-evaluated in line with revised GPFH approach. Consider use of GHP and HACCP as

								<p>appropriate to cover hygienic practice, rather than HACCP alone.</p> <p>Allergens need re-evaluating in relation to milk itself as an allergen, rather than allergens from other sources.</p> <p>Water should be re-evaluated to align with revised GPFH and water advice.</p>	
<p><i>Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM)</i> (CXG 63-2007)</p>	2008	No					No	<p>Annex II. The Introduction should reference GPFH as the foundation for integration of MRM metrics within a food safety control system. Other wording within this annex should be re-considered for revision given the revised GHP/HACCP approach within the revised GPFH</p> <p>Editorial:</p> <p>Definitions - should reference GPFH and cover both GHP and HACCP. This would also include relevant definitions (hazard, control measure, CCP, CL etc.).</p> <p>6.1.2 – should reference GPFH as source guidance for specific documents and guidelines.</p>	
<p><i>Code of Hygienic Practice for Eggs and Egg Products</i> (CXC 15-1976)</p>	2007	No					Yes	<p>Context of use of hazard analysis, HACCP / HACCP system should be reviewed and updated in line with revised GPFH.</p> <p>Contents and referenced sections of GPFH should be updated throughout the document aligning as appropriate to revised sections of GPFH. Allergen information should be specifically referenced.</p>	

<i>Code of Hygienic Practice for Meat (CXC 58-2005)</i> ⁷	2005	No					Yes	Should be updated for sections referenced to GPFH to align with revised GPFH sections.
<i>General Standard for Irradiated Food (CXS 106-1983)</i>	2003	No						remove reference to Rev 3 and wording on HACCP as HACCP covered within GPFH text
<i>Code of Practice for Radiation Processing of Food (CXC 19- 1979)</i>	2003	No					Yes	Introduction – last paragraph should be updated to reflect HACCP application as in revised GPFH. Sections should be updated to align with revised GPFH.
<i>Code of Hygienic Practice for Bottled/Packaged Drinking Waters (other than natural mineral waters) (CXC 48-2001)</i>	2001	No					Yes	GPFH reference should be updated to be consistent with requirements (remove Rev 3). Sections should be re- aligned to referenced sections within revised GPFH. Definitions reference should be updated to revised GPFH Definitions (not section 2.3). HACCP reference should be to the revised GPFH, not an Annex. Should consider water usage and reference to updated water section within GPFH and expert reports.
<i>Code of Hygienic Practice for the Transport of Food in Bulk and Semi-packed Food (CXC 47-2001)</i>	2001	No					Yes	GPFH references should be consistent with current requirements, e.g. CAC/RCP 1-1969. Sections should be aligned with the revised GPFH sections. HACCP and hazard identification as mentioned in

⁷ Code developed by the Codex Committee on Meat Hygiene

								<p>section 5 should be checked to see whether the wording here adds any further specific application above the HACCP approach in Chapter 2 of the revised GPFH.</p> <p>5.5 Water should reference updated information in line with revised GPFH.</p> <p>Appendix on Hurdles – should be revised with consideration of HACCP text within Chapter 2 revised GPFH</p>	
<i>Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-life (CXC 46-1999)</i>	1999	No					Yes	<p>Sections will need re- alignment with the revised GPFH.</p> <p>Section 5.1 should be revised in accordance with chapter 2 HACCP in the revised GPFH</p>	
<i>Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (CXC 39- 1993)</i>	1993	No						<p>GPFH references should be updated (first reference to GPFH has no dated number; second reference in 5.2.1 is obsolete referring to 1985 GPFH). Explanatory preface C should be revised and aligned with HACCP application within the revised GPFH. Remove out- of- date references. Use of hazard and CCP notes throughout the document should be revised and aligned as necessary with GHP/HACCP application in the revised GPFH. Sections should be updated to align with revised GPFH sections and be complementary to the GPFH. Definitions (contamination, disinfection, food handler, food hygiene) should be updated to align with the revised GPFH definitions and other definitions should be included, e.g. to replace 'potentially hazardous food'. HACCP definitions should</p>	

								be referenced to GPFH if not included. Section 4.3.12 Water Supply should be updated and aligned with revised GPFH. Allergen management should get specific mention for mass catering and be referenced to the revised GPFH.	
<i>Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods (CXC 23-1979)</i>	1993	No					Yes	Definitions - cleaning, disinfection, and potable water should be updated to align with revised GPFH. Sections should be updated to align as appropriate with revised GPFH. GHP and HACCP application should be considered and updated to align with use in revised GPFH, including Appendix IV (should have wider application than salvaged cans).	
<i>Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods (CXC 40-1993)</i>	1993	No					Yes	GPFH references should be updated to align with revised GPFH. Section and sub section references should be updated to align with revised GPFH. Sections and contents should be updated to align with and be complementary to revised GPFH. HACCP and its application should be referenced to revised GPFH. Definitions (cleaning, disinfection), should be updated to align with revised GPFH. Water should be aligned with revised GPFH.	
<i>Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects (CXG 17-1993)⁸</i>	1993	No					Yes		

⁸ Documents developed by the Codex Committee on Processed Fruits and Vegetables.

<i>Code of Hygienic Practice for Canned Fruit and Vegetable Products (CXC 2-1969)</i>	1969	No					Yes	Needs revision and should reference GPFH as supporting text in a Scope and Use section. Sections should be aligned with the revised GPFH, including definitions. References to water use and supply should refer also to updated information provided by FAO/WHO on water. Note use of hazard (hygienic and health) and this should be revised in line with current definition of hazard.	
<i>Code of Hygienic Practice for the Processing of Frog Legs (CXC 30-1983)</i>	1983	No					Yes	GPFH should be referenced earlier as supporting text for whole document. Definitions should be updated (contamination, disinfection) to align with revised GPFH. Sections should be updated to align with revised GPFH, including 5.2.1 which currently has reference to GPFH. GHP and HACCP should be applied across the whole document as appropriate and in accordance with the revised GPFH	