

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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**ALINORM 01/36**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX ALIMENTARIUS COMMISSION**

**Twenty-fourth Session  
Geneva, 2-7 July 2001**

**REPORT OF THE TWELTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR  
LATIN AMERICA AND THE CARIBBEAN**

**Santo Domingo, Dominican Republic  
13-16 February 2001**

**NOTE:** This Report incorporates Circular Letter CL 2001/6-LAC

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**CX 3/15.2**

**CL 2001/6-LAC  
March 2001**

TO: - Codex Contact Points  
- Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission,  
FAO, Viale delle Terme di Caracalla 00100 Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE TWELTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN (ALINORM 01/36)**

**MATTERS FOR ADOPTION BY THE 24<sup>th</sup> SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

**Draft Revised Code at Step 8**

**Draft Revised Code of Hygienic Practice for Street-Vended Foods (Regional Code - Latin America and the Caribbean) - (para 32, Appendix II)**

Governments and international organizations wishing to propose amendments or to comment on the above draft standards should do so in writing in conformity with the *Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact* (Codex Alimentarius Procedural Manual, 11<sup>th</sup> Edition, pages 26-27) to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (Fax: 39.06.570-54593; Email: [codex@fao.org](mailto:codex@fao.org)) **preferably by e-mail, BEFORE 31 MAY 2001**

## **SUMMARY AND CONCLUSIONS**

The summary and conclusions of the Twelfth Session of the Codex Coordinating Committee for Latin America and the Caribbean are as follows:

### **Matters for approval by the Executive Committee and the Codex Alimentarius Commission:**

#### The Committee:

- agreed to nominate Dominican Republic for appointment as Regional Coordinator by the 24<sup>th</sup> Session of the Commission (para. 79).
- agreed to advance to Step 8 the **Draft Revised Code of Hygienic Practice for the Preparation and Sale of Street Foods (Regional Code - Latin America and the Caribbean)** - (para 32, Appendix II).

### **Other matters of interest to the Commission:**

#### The Committee:

- agreed to elaborate a document on *Contamination by Salmonella in Tourist Zones* for consideration at its next session (para. 37).
- supported the elaboration of *Guidelines for the Obtaining of Data of Interest for Microbiological Risk Assessment* by the next session of the Codex Committee on Food Hygiene (paras. 33-35)
- took note of the progress made in the harmonization and cooperation in food legislation and food control in the Region (paras. 38-39).
- took note of the progress made in strengthening of Codex Contact Points and National Codex Committees in the Region (paras. 40-56).
- exchanged information on consumer participation in Codex work in the Region (paras. 57-71).
- agreed that it would be useful to organize a Workshop on "*precaution*" as recommended by the Executive Committee and in view of the importance of the issue for the Region (para. 76).
- adopted the Recommendations of the Workshop on Risk Analysis - Exposure Assessment, identifying the needs of the Region in this area (paras. 77-78).

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## INTRODUCTION

1. The Twelfth Session of the Codex Coordinating Committee for Latin America and the Caribbean was held in Santo Domingo, from 13 to 16 February 2001, at the kind invitation of the Government of the Dominican Republic, under the Chairmanship of Dr Joaquín Rodríguez, Coordinator for Latin America and the Caribbean. The Session was attended by 58 delegates from 20 member countries, 2 observer countries and 6 international organizations. A list of participants is provided in Appendix I of this report.

## OPENING OF THE SESSION

2. The Session was opened by the President of the Dominican Republic who signaled the need to use food standards that were based on science and transparency. He also underlined the need to develop a policy that would ensure food safety to protect the health of consumers and the national tourism industry.

3. The Coordinator of the Committee for Latin America and the Caribbean also addressed the participants and stressed that the new technologies in food production and the globalization of trade had made food safety and quality a priority issue for the countries of the Region. In this connection, he pointed out that Codex standards were a means of protecting consumer health and ensuring fair practices in food trade.

4. The Representative of FAO in the Dominican Republic drew attention to the international nature of Codex standards and the work of the Committee in the Region. He outlined the technical assistance activities that FAO was conducting in the country and stressed that the Organization would continue to provide assistance to the member countries of the Region in all aspects relating to systems of control of food safety and quality.

5. The Representative of WHO/PAHO stressed the importance that Codex had acquired as a mandatory reference in international normative processes and in the settlement of disputes in the international food trade. He also underlined that PAHO saw the Committee as a vehicle for encouraging a more determined commitment on the part of governments in the work of Codex and for the promotion of harmonized regional positions before the Commission and its subsidiary bodies.

## ADOPTION OF THE AGENDA (Agenda Item 1)<sup>1</sup>

6. The Committee adopted the Provisional Agenda as its Agenda for the Session. It agreed to discuss the following issues under Agenda Item 11:

- Development of a Programme of Future Work for the Committee that prioritized thematic areas of common interest to the Region;
- General debate on the Precautionary Principle;
- Distribution of Codex documents.

7. The Committee took note that the recommendations from the Workshop on Risk Analysis – Exposure Assessment would be presented under Item 9 of the Provisional Agenda.

8. The Committee agreed to the Chairman's suggestion to elect a Vice-Chairman. The delegation of Costa Rica put forward Mr Alfredo Nader of Argentina as Vice-Chairman and the Committee unanimously agreed to this proposal.

9. Finally, the Committee observed a minute's silence in the memory of Ing. Alberto Marrero of Cuba who had dedicated a large part of his life to the normative activities of Codex in the Region.

## MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2)<sup>2</sup>

10. The Committee took note of the issues addressed at the 23<sup>rd</sup> Session of the Codex Alimentarius Commission (CAC) and in other Codex Committees, including those arising from the 47<sup>th</sup> Session of the Executive Committee of the Commission (CCEXEC). The Committee was informed that the meeting document was mainly presented by way of information, except for those matters where the Committee was invited to provide its comments.

11. The Chairman of the Codex Alimentarius Commission presented his Action Plan which, he informed the Committee, would be finalized and sent to the Codex Secretariat for distribution, comments and consideration at the next session of the Commission. The Committee welcomed the proposals included in the Action Plan and requested its prompt circulation so that the document could be received in time to send comments.

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<sup>1</sup> CX/LAC 01/1

<sup>2</sup> CX/LAC 01/2; CX/LAC 01/2-Add.1; CX/LAC 01/2-Add.2; CRD 9 (comments from ALA) and CRD 17 (comments from Costa Rica).

12. The delegation of Uruguay expressed its concern over Recommendations 10 and 14 of the Melbourne Conference regarding the need to explore possible strategies to collect information from all regions of the world on consumer requirements, perceptions, beliefs and motivations concerning food, nutrition and food safety, pointing out the scale of such a task given the wide diversity of type of consumer. This concern was endorsed by several delegations.

13. With regard to the previous paragraph, the delegation of Mexico requested the determination of lines of action and mechanisms to follow up on these Recommendations, and on the measures to ensure consensus indicated by the Codex Committee on General principles (CCGP) and the Melbourne Conference. In addition, the Observer from the Latin American Poultry Association (ALA) reiterated the undertaking of the industry to collaborate on this matter and to encourage governments, international organizations and academia to start implementing the Recommendations as soon as possible.

14. The delegation of Colombia, referring to paragraphs 11 and 12 of Annex II of document CX/LAC 01/2, underlined the importance of putting into effect the information systems on detained or rejected food commodities and the exchange of such information.

15. The Observer of Consumers International informed the Committee that at its last conference its member organizations had called on governments to insist on a thorough pre-market evaluation and on social impact and safety assessments of genetically modified foods, to ensure that these were safe, environmentally sustainable and acceptable to consumers.

16. With regard to the adoption of the *Proposed Draft Guidelines on the Judgement of Equivalence of Sanitary Measures Associated with Food Inspection and Certification Systems* at the last session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS), the Committee expressed its disagreement with the recommendations to omit Steps 6 and 7, as it considered this to be a very complex issue, for which there was not an adequate text in Spanish, and as there had not been a genuine consensus in the CCFICS. The Committee therefore asked that the document be circulated as soon as possible for the submission of comments.

17. The Codex Secretariat informed the Committee that the recommendation to omit Steps 6 and 7 meant that the Commission would have the option of returning the text for a further round of comments if the comments received at Step 5 suggested that this would be appropriate. If, on the other hand, the comments received favoured the advancement of the text, the Commission would have the option to proceed directly to Step 8. The Secretariat urged the delegations to send their comments in a timely manner and to make every effort to attend the next session of the Commission.

## **REPORT ON FOOD SAFETY/FOOD CONTROL ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION SINCE THE 11<sup>TH</sup> SESSION OF THE COMMITTEE (Agenda Item 3)<sup>3</sup>**

### **JOINT FAO/WHO ACTIVITIES**

18. In addition to the activities included in the meeting documents, the Codex Secretariat informed the Committee of the 56<sup>th</sup> Session of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) held in Geneva, Switzerland from 6 to 15 February 2001, in which series of mycotoxins had been evaluated. It was pointed out that this had been the first time that a *Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods* had been held in which were analyzed two pathogen-commodity combinations identified as priorities by the Codex Committee on Food Hygiene (CCFH). Attention was also drawn to the establishment of a new procedure for the selection of experts to take part in the meetings of the groups of experts.

19. The Observer of Consumers International informed the Committee that his Organization had suggested to the WHO Executive Board that it make every effort to ensure a wide range of scientific perspective when forming the groups of experts.

### **FAO ACTIVITIES**

20. The FAO Representative referred to the global activities of FAO emphasizing, besides those mentioned in the document, the convening of the FAO/IAEA Workshop on the Accreditation of Mycotoxin Laboratories held in Sao Paulo, Brazil, in May 2000 in which the countries of the Southern Common Market (MERCOSUR) and Chile had participated. The workshop had examined the establishment of quality management systems for control laboratories so that these could be accredited and to facilitate international trade.

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<sup>3</sup> CX/LAC 01/3

21. With regard to the regional activities, the FAO Representative stressed that the 25<sup>th</sup> FAO Regional Conference (Nassau, Bahamas, 1997) had set four priorities for FAO's work in the Region, one of these being a dynamic integration into external trade and the strengthening of Codex activities. The number of meetings and projects in the countries of the Region had increased in follow up to this recommendation. The FAO Representative highlighted the fact that the Table of Food Composition for Latin America drawn up by LATINFOODS had been placed on the FAO Regional Office's website. In addition to these activities, food consumption surveys had been conducted in Barbados and Dominica with the support of FAO/CFNI/PAHO and another would be initiated in Guyana.

#### **WHO/PAHO ACTIVITIES**

22. The Representative of WHO/PAHO reported on the global and regional activities of WHO and its regional office PAHO, referring to the document presented at the Session and highlighting cooperation inputs in other fields, such as the conduct of training programmes for inspectors of countries where the food control in tourism was a priority.

23. The Representative of WHO/PAHO underlined the importance of the Resolutions adopted by the World Health Assembly and the Governing Council of PAHO, which defined the food safety technical cooperation priorities of both Organizations and urged countries to strengthen their national food safety programmes.

24. The Representative of WHO/PAHO emphasized the contribution to countries from the dissemination of information on food safety on the INPPAZ website, where a virtual library on food safety offered a wealth of information of use to the Region.

#### **CONSIDERATION OF THE DRAFT REVISED CODE OF HYGIENIC PRACTICE FOR THE PREPARATION AND SALE OF STREET FOODS (Agenda Item 4)<sup>4</sup>**

25. The Committee took note that the 11<sup>th</sup> Session of the CCLAC had submitted the Proposed Draft Code to the 23<sup>rd</sup> Session of the Codex Alimentarius Commission for its adoption at Step 5 and that the Commission had agreed with this decision. The Draft was circulated for comments at Step 6 through Circular Letter CL 2000/42-LAC.

26. The Committee examined the Revised Draft Code in depth and adopted the changes and/or additions that it considered appropriate, and that feature in Appendix II, the most notable being:

#### **Section 3 - Definitions**

27. The Committee agreed to include the definitions of "Ingredients" and "Food Handler" to clarify these concepts that are in the Recommended International Code of practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997).

#### **Paragraphs 4.1.5**

28. The Committee agreed to delete this paragraph because the stipulated requirements were sufficiently covered in paragraph 4.1.1.

#### **Paragraphs 5.2.1 and 5.2.2**

29. The Committee agreed to merge these two paragraphs and to propose a new text, referring in a footnote to examples of diseases/infections listed in the Code of Hygienic Practice.

#### **Paragraphs 8.2.1 and 8.2.1.1**

30. The Committee decided to combine both paragraphs to clarify that the term 'item' referred to 'plates, covers, glasses, napkins and others'. In addition, the square brackets in the second paragraph were deleted and it was clarified that that the non disposable items should be in good condition to be re-used.

#### **Paragraph 8.3**

31. The Committee drew up a new text referring to the hygienic practices mentioned in paragraph 5.2. The Committee decided to delete paragraphs 8.3.1; 8.3.1.1; 8.3.1.2 and 8.3.1.3 as the requirements for the food vendors were the same as those for the food handlers already mentioned in paragraph 5.2.

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<sup>4</sup> ALINORM 99/36-App. II; CL 1999/13-GEN; CL 2000/42-LAC; CX/LAC 01/4 (comments from Bolivia and Saint Lucia); CRD 1 (comments from Dominican Republic); CRD 2 (comments from Argentina); CRD 6 (comments from Cuba); CRD 8 (comments from Paraguay) and CRD 10 (comments from Consumers International).

### Status of the Draft Revised Code of Hygienic Practice for the Preparation and Sale of Street Foods

32. The Committee agreed to submit the Draft Code to the 24<sup>th</sup> Session of the Commission for its adoption at Step 8 (see Appendix II).

### REPORT ON FOOD SAFETY MATTERS OF INTEREST TO THE REGION INCLUDING CONTAMINATION BY SALMONELLA AND EMERGING PATHOGENS (Agenda Item 5)<sup>5</sup>

33. The 11<sup>th</sup> Session of the CCLAC agreed to continue considering issues related to food safety of interest to the Region, with particular regard to contamination by Salmonella and Emerging Pathogens. In this connection, the Committee proposed that Brazil and INPPAZ jointly prepare a document on this issue for examination at the 12<sup>th</sup> Session of the CCLAC. In response to this request and considering the activities developed by the CCFH as well as those pursued by the group of experts of the *Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods*, which was already working on the assessment of microbiological risk of Salmonella in chicken and eggs, Brazil and INPPAZ felt that the activities of the CCLAC should fit in with the work of the Consultation's group of experts, given that it needed information from Latin America and the Caribbean to orient and complete its activities. Brazil and INPPAZ therefore considered that there should be a change in approach to the issue and prepared a document entitled *Guidelines for the Obtaining of Data of Interest for Microbiological Risk Assessment*.

34. The Committee thanked Brazil and INPPAZ for their excellent work and unanimously considered that the proposed change to formulate the above-mentioned Guidelines was of interest not only to the countries of Latin America and the Caribbean but also to other regions and could serve as a methodology guide in support of the activities being developed by the CCFH and the group of experts of the *Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods*. The Committee therefore thought it appropriate that this document be submitted for the consideration of the CCFH at its next meeting to give it an international dimension.

35. The Committee discussed how this issue could be included in the Agenda of the next session of the CCFH. The Observer of the United States indicated that the Rules of Procedure allowed any member country to propose that this issue be dealt with at the next session of the CCFH. When making such a proposal, the country in question should take into account related work that had already been done in the CCFH. In this connection, the delegation of Brazil offered to make the request and the Committee agreed.

36. Various delegations provided information on contamination by Salmonella and Emerging Pathogens in their respective countries. The Committee underlined the need to take into account the Region's priorities and realities for the assessment of pathogens. The delegation of Guyana emphasized the advisability of having CARICOM participate in these activities, in view of its experience in the field of food safety. The delegation of Colombia stressed the importance of the participation of the countries of Latin America and the Caribbean in the work of the International Office of Epizootics (OIE) as that was where health measures were dealt with for the protection of consumers as in the case of Bovine Spongiform Encephalopathy (BSE).

37. The Delegation of Brazil recalled the pending preparation of the document on food safety in areas of tourism agreed at the previous session of the CCLAC. The Committee stressed the importance of this issue for the Region and welcomed the offer of Costa Rica to prepare, together with the Dominican Republic and Brazil, a draft document to be examined at the next session of the CCLAC, with an open invitation to other interested countries to participate in the preparation.

### HARMONIZATION AND COOPERATION IN FOOD LEGISLATION AND FOOD CONTROL ACTIVITIES IN THE REGION (Agenda Item 6)<sup>6</sup>

38. The Committee noted that various delegations had provided information on their national food control systems, food legislation and cooperation activities in the meeting documents. The Delegation of Argentina stated that the document it had presented only referred to the activities of the Secretariat of Agriculture, Livestock, Fisheries and Food while that of the Ministry of Health would be sent as soon as possible.

39. The Delegation of Brazil indicated that its document contained information on the bodies responsible for food control in the country, which were: Ministry of Agriculture and Food Supply, through the Secretariat of Agricultural Protection, and the Ministry of Health, through the National Agency of Sanitary Surveillance. The document also mentioned the web pages providing information on the structure and responsibilities of these

<sup>5</sup> CL 2000/41-LAC; CX/LAC 01/5 (comments from Bolivia, Paraguay and Uruguay); CRD 1 (comments from Dominican Republic); CRD 2 (comments from Argentina); CRD 5 (Brazil: *Guidelines for the Obtaining of Data of Interest for Microbiological Risk Assessment*); CRD 13 (comments from Peru) and CRD 17 (comments from Costa Rica).

<sup>6</sup> CL 2000/41-LAC; CX/LAC 01/6 (comments from Bolivia and Paraguay); CRD 1 (comments from Dominican Republic); CRD 2 (comments from Argentina); CRD 6 (comments from Cuba); CRD 11 (comments from Brazil); CRD 12 (comments from Peru) and CRD 17 (comments from Costa Rica).



bodies and on food legislation in Brazil. No further information was submitted for the consideration of the Committee by the delegations present at the meeting.

## **ACTIVITIES OF CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES IN THE REGION (Agenda Item 7)<sup>7</sup>**

### **Argentina**

40. The delegation of Argentina informed the Committee of the activities carried out with FAO support through a technical cooperation project to strengthen the National Codex Committee and application of Codex standards. The Committee was also informed that the National Food Authority had produced a web page with support from PAHO. It also referred to the dissemination activities carried out (seminars, training events, publications, etc.) and emphasized the creation of provincial contact points charged with distributing within each province information received from the Office of the National Contact Point.

### **Bolivia**

41. The delegation of Bolivia informed the Committee about the structure, functions and activities of its National Codex Committee whose Contact Point was the Bolivian Institute of Standardization and Quality (IBNORCA). It also requested technical cooperation from FAO and WHO to reinforce Codex activities in the country.

### **Brazil**

42. The delegation of Brazil stated that CRD 7 included information on the structure and composition of its National Codex Committee created in 1980, and on the activities that this had been pursuing since the last session of the CCLAC. The Committee noted that more information on the National Committee was available on the web page whose address was given in the document.

### **Chile**

43. The delegation of Chile informed the Committee that its National Codex Committee, created by Supreme Decree of the Ministry of Health in April 1996, had been in regular operation for almost three years. The National Committee was made up of representatives from the Ministries of External Relations, Agriculture, Economic Affairs, Development and Reconstruction and Health, as well as representatives of consumers, universities and the food production and trade sector. All had equal status, with the right to speak and to vote. The Committee was also informed of the active participation of Chile in various Codex committees.

### **Colombia**

44. The delegation of Colombia informed the Committee that its National Codex Committee was regulated by Presidential Decree. The Contact Point was located in the Ministry of Health while the Ministry of Economic Development provided the Chair and General Secretariat. The national standards agency, the production sector and consumers were actively involved in the work of the National Committee, which was assisted by various subcommittees equivalent to those of the Codex Alimentarius Commission. Emphasis was also placed on the active participation of the National Committee in the normative work of Codex Committee on Fresh Fruits and Vegetables (CCFFV). The Committee was also informed that discussions were underway with FAO for implementation of a project to strengthen the National Codex Committee and Focal Point.

### **Costa Rica**

45. The delegation of Costa Rica informed the Committee that it had had a Codex Alimentarius Coordinating Commission since 1987 charged with coordinating and recommending the use of Codex standards. The Committee was informed that specific committees had been formed, with representatives from the public, academic and private sectors, to study documents produced by Codex committees and thus enhance the country's participation at international meetings. The Committee was also informed that Costa Rica had participated in a number of meetings of the Codex commodity and horizontal committees and that it had made great efforts to generate political support for the work of Codex among the relevant ministries, with the participation of the private agro-industrial sector. In addition, the Contact Point had taken on the duties advocated by the Codex Alimentarius Commission in the document *Core Functions of Codex Contact Points* included in the Procedural Manual of the Commission.

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<sup>7</sup> CL 2000/41-LAC; CX/LAC 01/7 (comments from Bolivia and Paraguay); CRD 1 (comments from Dominican Republic); CRD 2 (comments from Argentina); CRD 6 (comments from Cuba); CRD 7 (comments from Brazil); CRD 13 (comments from Peru) and CRD 17 (comments from Costa Rica).

**El Salvador**

46. The delegation of El Salvador informed the Committee that its National Codex Committee had been created by Executive Decree in 1994 and was made up of all sectors of the national system, including consumers. The Committee took note that El Salvador had adopted all the Codex standards as its national standards and was presently involved in an FAO regional project to establish and strengthen National Codex Committees and Codex Contact Points.

**Guatemala**

47. The delegation of Guatemala informed the Committee that its National Codex Committee had been reactivated and that it was open to all sectors involved in the elaboration of food standards (official, private, universities, professional associations and consumers). The Contact Point was located in the Ministry of Agriculture, Livestock and Food. The delegation also referred to an FAO regional project in which Guatemala was involved to establish and strengthen National Codex Committees and Codex Contact Points.

**Guyana**

48. The delegation of Guyana informed the Committee that it had established its National Codex Committee in 2000. The National Committee was a multidisciplinary and multisectoral body similar to the Codex Alimentarius Commission. The National Standards Office of Guyana served as the Secretariat of the Committee and the Focal Point. The Committee also took note that Guyana had requested FAO technical cooperation to strengthen the Secretariat in the performance of its functions.

**Honduras**

49. The delegation of Honduras informed the Committee that it had been a member of the Codex Alimentarius Commission since 1987. A Presidential Accord in 1992 had established the National Codex Committee which presently had six technical subcommittees and comprised the Secretariat of Health, the Secretariat of Agriculture and Livestock, the Secretariat of Natural Resources and Environment, the Secretariat of Industry and Trade, the Secretariat of Finance, the Science and Technology Council, higher education, private enterprise and consumer associations. The Secretariat of Health was the Contact Point and the Secretariat of the Committee, while the Secretariat of Agriculture and Livestock chaired the Committee.

**Mexico**

50. The delegation of Mexico spoke of the continuous efforts that were being made by the National Codex Committee of Mexico to improve the efficiency of its work. The structure and functioning of the National Committee were similar to those of the Codex Alimentarius Commission.

**Nicaragua**

51. The delegation of Nicaragua informed the Committee that, although it did not have a National Codex Committee, there has strong interest in establishing such a body and the intention was, through FAO, to implement a project for the establishment and strengthening a National Codex Committee. The Committee was informed that the Contact Point referred to the technical committees that formulated national standards for comments on proposals arising from respective Codex committees. The Committee was informed that the relevant ministries were also involved, as were the scientific and technical sector, the agricultural, trade and industrial sectors and consumers. The Contact Point was in the Ministry of Industry and Development.

**Panama**

52. The delegation of Panama informed the Committee that it was revising the Executive Decree that had created the National Codex Committee so as to activate the technical subcommittees that the country considered necessary, involving both the official and the private sectors (industry, consumers, etc.).

**Paraguay**

53. The delegation of Paraguay outlined the structure and functions of its National Codex Committee created in 1997 and reported at the 11<sup>th</sup> Session of the CCLAC. The delegation stressed that the Committee was presently focusing on the dissemination of information about Codex to all the relevant sectors of the country. There were however many obstacles to the smooth functioning of the National Committee for which technical cooperation from FAO would be requested to strengthen Codex activities at national level.

**Peru**

54. The delegation of Peru informed the Committee that its National Codex Committee had been functioning since 1999 and that it was currently engaged in broadening its competence and functions. The National Committee was made up of eight State entities under the chairmanship of the Ministry of Health. Four technical commissions were currently at work: food hygiene, labelling, fruits and vegetables, and fish and fishery products. The Committee was informed that industry, consumers and universities were actively encouraged to participate in the work of these technical commissions.

**Dominican Republic**

55. The delegation of the Dominican Republic outlined the structure and functions of its National Codex Committee (CONCA) which had been formally established by Decree No. 170-001. The present Focal Point was the Department of Nutrition of the Secretariat of State for Public Health and Social Assistance. It was stated that the country had been a member of the Codex Alimentarius Commission since 1963 but that the National Committee had only been functioning regularly since 1996. CONCA had 24 technical subcommittees and had adopted more than 20 Codex Alimentarius standards, with more than 23 others in the process of adoption. A key role had been played in this regard by the General Directorate of Standards and Quality Systems (DIGENOR) which acted as Secretariat of the National Committee.

**Consumers International**

56. With regard to the participation of industry in Codex activities, the Observer of Consumers International requested that the Committee consider that industry participate at National Codex Committee level as associations and not as individual enterprises, which were able to participate as such in the technical subcommittees of the National Codex Committees.

**CONSUMER PARTICIPATION IN CODEX WORK AND RELATED MATTERS (Agenda Item 8)<sup>8</sup>****Argentina**

57. The delegation of Argentina stated its position regarding the participation of consumers in Codex activities at national and international level. It reiterated the position that it had expressed at the last session of the Commission in Rome, which was that it was not for the governments or international organizations to find funding for the participation of these non-governmental organizations (NGOs) at meetings. The delegation of Argentina valued the important participation and contribution of consumer organizations in the preparation of Codex documents and in the programmes of food control in its country.

**Bolivia**

58. The delegation of Bolivia stated that the document it had presented contained a full report on the participation of consumers in its National Codex Committee. It considered it important that consumers should be included in National Codex Committees and national delegations attending Codex committee meetings and that they should participate in events disseminating Codex activities.

**Brazil**

59. The delegation of Brazil stated that the document it had presented contained a complete report on the participation of consumers in the National Codex Committee of Brazil. It stressed that, from a legal and official point of view, consumers were fully integrated into the activities of the National Committee and its technical groups, including participation in courses and in the definition of national positions for meetings of the Codex committees. The Committee noted that the difficulties experienced by consumers in achieving greater participation were of a technical and financial nature and depended on the support of the body coordinating the National Committee for participation in its meetings.

**Colombia**

60. The delegation of Colombia informed the Committee that the country's most representative national consumer associations had their place in the National Codex Committee. Another recently formed association would be invited to future meetings with Observer status. In addition, one of the organizations participating in the work of the National Committee had a daily slot on an official television channel which would be used to publicize Codex activities relating to food safety.

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<sup>8</sup> CL 2000/41-LAC; CX/LAC 01/8 (comments from Bolivia, Paraguay and Uruguay); CRD 1 (comments from Dominican Republic); CRD 2 (comments from Argentina); CRD 3 (comments from Consumers International); CRD 6 (comments from Cuba); CRD 7 (comments from Brazil) and CRD 13 (comments from Peru).

**Cuba**

61. The delegation of Cuba informed the Committee that it had a recognized institution that was a member of Consumers International. Cuba also had a policy to protect consumers and a corresponding Ministry, with policies and regulations whose implementation was being actively pursued in all ministries, institutions and other sectors of the economy. In addition, a training programme had been initiated with the organizations promoting the consumer protection policy.

**El Salvador**

62. The Delegation of El Salvador informed the Committee that consumers were represented and had participated in the National Codex Committee, with right of speech and vote, since its establishment by Executive Decree in 1994. The representations were both governmental and non governmental.

**Guatemala**

63. The delegation of Guatemala informed the Committee that, with the re-activation of the National Codex Committee, there was active participation on the part of both consumers and professional associations that provided technical support for the activities of the National Committee.

**Honduras**

64. The delegation of Honduras reported that a Consumer Protection Committee had existed for seven years and had been part of the National Codex Committee for some two years. However, there had been little consumer participation in the elaboration of standards because of a general lack of technical expertise. The support of the universities had been sought to develop courses on food quality and safety that would help to enhance consumer participation in the work of the National Committee.

**Nicaragua**

65. The delegation of Nicaragua informed the Committee of the League of Consumers of Nicaragua (LIDECONIC) which was affiliated to Consumers International and which participated in the elaboration of national standards and other activities of the National Codex Committee. A workshop on Codex standards on food labelling had been organized the previous year for primary school teachers, through LIDECONIC/Consumers International, to raise awareness among children. The delegation of Nicaragua acknowledged the work that LIDECONIC was conducting to facilitate the application of national standards based on Codex standards.

**Peru**

66. The delegation of Peru indicated that the document it had presented contained information on the participation of consumers in its National Codex Committee. The Committee noted the existence of a general Law on Consumer Protection and that two associations were actively involved in the National Committee, one of these specialized in child nutrition and working closely with the Ministry of Health in thematic areas related to school feeding.

**Dominican Republic**

67. The delegation of the Dominican Republic informed the Committee that, at the instigation of the National Committee, meetings had been held with non-governmental consumer organizations. The Committee was also informed of the existence of a Dominican League of Consumers comprising various non-governmental organizations and recognized by Presidential Decree. These were represented in the National Committee and the technical subcommittees.

**Uruguay**

68. The delegation of Uruguay stated that the document it had presented contained information on the participation of consumers in its National Codex Committee. The Committee took note of the adoption of a Law on Consumer Relations regulated by Decree 244/000 of 2000. Two associations had so far applied for registration; one had been registered and the other was in the process of registration.

**Consumers International**

69. The Observer of Consumers International expressed his overall support for the criteria to be used as measurable objectives for the evaluation reports on the participation of consumers in the work of Codex at national, regional and international level, as well as the monitoring of information at regional level by the CCLAC. Consumer organizations were ready and willing to participate in the Codex processes, providing input and closely following developments so that these might be useful to consumers and the community. It was the

conviction of the consumer protection organizations of Latin America that the delegates of governments of the Region should attend Codex meetings and events with their own funding, considering it highly inappropriate that their participation should be financed or sponsored by corporate or commercial interests or for purposes of financial gain, which could undermine the credibility of independent technical and scientific criteria.

70. In addition to the above, consumer organizations involved in the National Codex Committees should be demonstrably independent of industrial or corporate interests or financing, if there is to be genuine representation of consumer interests. The consumer organizations and associations of Latin America and the Caribbean were of the view that, to ensure proper representation of consumer interests, the governments should provide support to include consumer representatives in the National Committee and cover the expenses of such participation.

71. The Committee debated the possibility of providing financial support to the representatives of consumer organizations so that they could participate in the meetings of the Codex committees as members of the national delegations. The Committee agreed that this proposal was not viable given the economic difficulties that countries had in funding the participation of their own official delegates.

#### **REPORT ON RISK ANALYSIS ACTIVITIES IN CODEX (Agenda Item 9)<sup>9</sup>**

72. The delegation of Brazil reported on the risk analysis activities being developed in Brazil and that included in CRD 4. The delegation expressed its concern over its submission of data on pathogen-commodity combinations which had not been used for the assessment of microbiological risks at the meeting of the group of experts of the *Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods*. It therefore requested information on how such data should be sent for these to be considered. The Secretariat explained the criteria and mechanism for the inclusion and analysis of data and announced that it would send further information on this matter. The delegation of Brazil stressed that the way to send information to the groups of experts needed to be identified.

73. The delegation of Uruguay voiced its divergence of opinion over the extension of the scope of application of the Principles and Guidelines for Risk Analysis, which the Codex Alimentarius Commission had asked the Committee on General Principles to draw up, to include not only to the work of Codex but also that of the Governments. The delegation believed that these Principles and Guidelines should be restricted in future to the work of Codex. Also, the formulation of guidelines on 'other legitimate factors' could help avoid many unjustified barriers to trade, to the extent that such legitimate factors referred to aspects that were widely accepted.

74. The delegation of Costa Rica proposed that consideration be given in risk assessment to the application of a methodology that assessed the validity and transparency of the underlying premises of conclusions used in support of risk management.

75. The Committee discussed the concept of "precaution" that was being debated in Codex. Numerous delegations were of the opinion that this should be considered as an 'approach' and not as a 'principle' as it was not appropriate to present it as a principle of law or regulation because of its temporary and exceptional nature. The delegations of Peru and Chile and the Observer of Consumers International stated that the precaution approach was related to the protection of consumer health and that its use should be discussed more broadly. The Committee agreed that precaution was already included in risk management but that its application should be delimited and defined to avoid it becoming a technical obstacle to trade. The Committee was in agreement that precaution related to food safety and health protection.

76. The Committee referred to the recommendation of the Executive Committee that FAO/WHO should consider the possibility of organizing workshops on the subject of "precaution" prior to the meetings of the Codex Coordinating Committees to facilitate debate on this matter in the Codex Committee on General Principles, and agreed that it would be important to hold such a workshop in the Region.

#### **REGIONAL WORKSHOP ON RISK ANALYSIS - EXPOSURE ASSESSMENT**

77. The Committee was informed of the recommendations of the Regional Workshop on Risk Analysis – Exposure Assessment, held the day before the 12<sup>th</sup> Session of the Committee. The objectives of the workshop were:

- to familiarize participants with the principles of risk analysis and in particular the methodologies for the assessment of exposure to food-borne hazards;

<sup>9</sup> CL 2000/41-LAC; CX/LAC 01/9; CX/LAC 01/9-Add.1 (comments from Uruguay); CRD 1 (comments from Dominican Republic); CRD 2 (comments from Argentina); CRD 4 (comments from Brazil); CRD 9 (comments from ALA); CRD 10 (comments from Consumers International); CRD 14 (comments from Cuba) and CRD 15 (report of the Workshop on Exposure Assessment).

- to raise the awareness of participants of the region of risk assessment;
- to provide guidelines to participants on the data required to assess exposure;
- to encourage participants to apply expertise acquired on risk analysis of food-borne hazards in food legislation.

Presentations were by speakers from FAO and WHO/PAHO/INPPAZ consultants.

78. The Committee adopted the recommendations of the Workshop:

#### **To the Countries**

- Organize working groups on risk analysis, with the participation of government, food producers/processors, consumer organizations, academia and scientific associations with the objective of identifying human and material resources for risk assessment, identifying the limitations and needs in this area and propose strategies and actions to carry out risk assessment throughout the food chain.
- Update the national and regional food composition tables that are being prepared by the Latin American Food Composition Group (LATINFOOD) with the assistance of FAO.
- Develop food consumption surveys to determine national food consumption patterns for risk assessment and for the chemical composition of foods.
- In the establishment of priorities for risk assessment, keep in mind the relationship between contaminant and the food.
- Request cooperation from the international organizations for the formulation of projects for the presentation to potential donors and other financial institutions.
- Strengthen the surveillance system for food-borne disease (VETA) in order to improve information, particularly on pathogen-food combinations.
- Establish information systems and food contaminant surveillance systems to provide a scientific basis for risk exposure assessment.
- Emphasize the identification of the most prevalent hazards in order to obtain information to carry out risk assessment relevant to the national situation.
- Strengthen the quality management of national food control laboratories so as to obtain valid analytical data. In relation to this, it is recommended that efforts for the development of the Inter-American Network of Food Analysis Laboratories (RILAA) and the national food laboratories be continued.

#### **To the Codex Alimentarius Commission**

- Promote the development of guidelines for risk assessment and analyze possible strategies to facilitate risk communication.

#### **To FAO, WHO/PAHO and ISLI**

- Stimulate awareness of the importance of risk analysis among decision-makers in both the public sector and the food production sector by carrying out, among other activities, regional workshops with the participation of industry and academia from both the Region and the developed countries.
- Continue the dissemination of knowledge and provision of training on risk analysis in general as well as more specific areas such as predictive modelling for microbiological risk assessment.

#### **To Countries, Industry, Consumer Organizations and Academia**

- Design strategies for the development of joint activities in relation to risk analysis and the procurement of resources.

#### **To the Food Production Sector**

- To integrate the process of risk analysis, disseminate knowledge among the different sectors, share information about the presence of pathogens and contaminants in raw materials and foodstuffs as well as resources.

**NOMINATION OF COORDINATOR (Agenda Item 10)<sup>10</sup>**

79. The delegation of Uruguay suggested the designation of the Dominican Republic as the Coordinator for Latin America and the Caribbean at the 24<sup>th</sup> Session of the Codex Alimentarius Commission and until the end of the 25<sup>th</sup> Session of the Commission. This proposal was unanimously endorsed by the Committee. Dr Joaquín Rodríguez thanked the Committee on behalf of the Dominican Republic and stated his intention to work with the countries of the Region to reinforce the work of Codex at the regional level. The delegations of Argentina and Chile expressed their interest in coordinating the activities of the Codex after the 25<sup>th</sup> Session of the Commission.

**OTHER BUSINESS AND FUTURE WORK (Agenda Item 11)<sup>11</sup>****OTHER BUSINESS****Distribution of Codex Documents**

80. The delegation of Mexico voiced its concern over the late reception of Codex documentation and the delay in posting it on the web site which hampered examination of documents to determine genuinely national positions. The Secretariat informed the Committee of the existence of the Codex web page that provided the reports and working documents of the various Codex committees, and of the electronic mailing list through which information was transmitted all Codex Contact Points. The delegations were urged to send in a timely manner the documents that they had undertaken to prepare.

**FUTURE WORK**

81. The delegation of Chile, supported by several delegations, expressed its concern over the merely informative treatment given to certain issues that were repeatedly discussed at different CCLAC sessions without managing to establish goals, strategies and actions that would benefit the countries of the Region. It therefore suggested that a strategic plan should be drawn up for the CCLAC, setting out objectives, short- and medium-term actions and possible thematic areas of regional interest that could be examined at future sessions of the CCLAC.

82. The delegation of Mexico made several concrete proposals related to Chile's suggestion, including the compilation of a directory of participants from Latin America in the Codex committees, and suggested that countries with strengths in specific areas could coordinate regional positions on different matters. In addition, the Mexican delegation expressed its desire to be part of any group set up to develop a strategic plan for the Committee.

83. The Observer of the ALA indicated the need for the Regional Committee to determine its position on certain issues that were being discussed in other Codex committees and that were affecting the industry in the Region.

84. The Committee expressed considerable interest in the proposal of Chile and agreed that this would be further developed by the Chair of the CCLAC in collaboration with Chile for submission to the member countries of the Region.

85. The delegation of Cuba, supported by Costa Rica, requested that the strategic planning proposal include the strengthening of the work of harmonization and cooperation in the drafting of standards.

86. The delegation of Colombia wished to know whether increased value could be given to the reports requested by the Commission from the Coordinating Committees as a way of providing feedback to the member countries.

**DATE AND PLACE OF THE NEXT SESSION**

87. The Committee was informed that the next session would be held in the Dominican Republic in approximately two years. The exact date and venue would be decided by the Secretariats of the Dominican Republic and Codex subject to the approval of the Commission.

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<sup>10</sup> CX/LAC 01/10

<sup>11</sup> CRD 16 (comments from Chile).

**STATUS OF WORK**

<b>Subject Matter</b>	<b>Step</b>	<b>Action by</b>	<b>Document Reference: ALINORM 01/36</b>
Appointment of the Coordinator		24 <sup>th</sup> CAC	para. 79
Draft Revised Code of Hygienic Practice for the Preparation and Sale of Street Foods	8	Governments 24 <sup>th</sup> CAC	para. 32, Appendix II
Contamination by Salmonella in Tourist Zones		Costa Rica (assisted by Dominican Republic and Brazil) Governments 13 <sup>th</sup> CCLAC	para. 37
Harmonization and Cooperation in Food Legislation and Food Control Activities in the Region		Governments 13 <sup>th</sup> CCLAC	paras. 38-39
Activities of Codex Contact Points and National Codex Committees in the Region		Governments 13 <sup>th</sup> CCLAC	paras. 40-56
Consumers' Participation in Codex Work and Related Matters		Governments 13 <sup>th</sup> CCLAC	paras. 57-71
Application of Risk Analysis in the Region		Governments 13 <sup>th</sup> CCLAC	paras. 72-76
Follow-up of the Workshop on Risk Analysis - Exposure Assessment		Governments FAO/WHO-PAHO CAC 13 <sup>th</sup> CCLAC	paras. 77-78



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**DRAFT REVISED CODE OF HYGIENIC PRACTICE**  
**FOR THE PREPARATION AND SALE OF STREET FOODS**  
**(Regional Code - Latin America and the Caribbean - CAC/RCP 43 - 1997)**  
**(At Step 8 of the Procedure)**

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**DRAFT REVISED CODE OF HYGIENIC PRACTICE  
FOR THE PREPARATION AND SALE OF STREET FOODS**

**SECTION 1 - SCOPE**

This Code contains a series of requirements and practices to be observed in the preparation and sale, in the street, of foods and beverages for direct consumption.

The Code applies to the places where these are prepared, to the points of sale and to the means of transport used.

**SECTION 2 - OBJECTIVES**

The purpose of the Code is to ensure that foods are safe and fit for consumption, thereby protecting the health of persons who use this form of food facility.

The Code is based on the Recommended International Code of Practice - General Principles of Food Hygiene - CAC/RCP 1-1969, Rev. 3 (1997).

**SECTION 3 - DEFINITIONS**

For the purposes of this Code, the definitions specified in the documents of the Codex Alimentarius shall apply. Other relevant definitions are as follows:

- **Waste water:** water from domestic and industrial drains.
- **Street foods:** ready-to-eat foods and beverages prepared and/or sold in streets and other similar public places.
- **Environment:** surrounding area/place where food is prepared, maintained, exposed, served and/or consumed.
- **Authorized:** which has been permitted by the competent authority.
- **Foods and beverages for direct consumption:** Any type of hot or cold food or beverage ready for consumption.
- **Ingredient:** any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.
- **Input:** all materials and items including containers and packaging used in the preparation and consumption of foods.
- **Organoleptic Testing:** assessment using the sense organs (sight, smell, touch, taste).
- **Food handler:** any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements.
- **Perishable:** rapidly spoiling or decomposing.
- **Sales stall:** any fixed or mobile structure intended for the sale of food or drink for direct consumption in the street.
- **Crockery:** all glasses, plates, dishes, cutlery and utensils used in the consumption and preparation of food.

**SECTION 4 - REQUIREMENTS FOR INPUTS AND INGREDIENTS**

**4.1 Purchase of inputs and ingredients**

4.1.1 Purchase inputs and ingredients from authorized retailers or approved sources, under adequate storage conditions, with refrigeration/freezing when necessary (perishable items), stored on shelves, in boxes or baskets and protected from contamination.

4.1.2 Purchase packaged inputs and ingredients that bear a manufacturer's name or guarantee. Do not purchase food products that are unlabelled and/or without a clearly stated shelf life, where appropriate.

4.1.3 Only purchase inputs and ingredients whose organoleptic properties are proper or correspond to the specific characteristics or nature of the fresh food or raw material and that do not show signs of any kind of alteration and/or adulteration.

4.1.4 Only purchase perishable inputs and ingredients maintained at adequate temperature.

4.1.5 Only purchase food products in quantities that correspond to adequate storage/preservation capacity.

#### **4.2 Transport, reception and storage of inputs and ingredients**

4.2.1 Transport all purchased inputs and/or ingredients in adequate conditions, avoiding hazards of chemical, physical or biological contamination and spoilage of the goods, maintaining an adequate temperature, and isolating each item to prevent cross-contamination. They should not be transported together with toxic and/or chemical substances (disinfectants, detergents, pesticides, etc). For packaged products, follow the manufacturer's instructions on the label; and/or storage conditions complying with general principles of food hygiene and legal provisions in force.

4.2.2 The vehicle, containers and packaging used for transportation should be adequately cleaned and disinfected and should have sufficient internal space and the necessary equipment to ensure food safety and quality.

4.2.3 Inputs and ingredients must be received and kept in clean, protected places: meat, offal, fish and other perishable products should be placed on trays, under refrigeration and/or freezing, and bulk commodities in clean containers.

4.2.4 Shelves, boxes and storage space should be of non-contaminating material, clean and protected from dust and other contaminating agents.

4.2.5 Keep recipients containing foods clearly labelled and/or identified and in separate areas from non-edible products like soap, disinfectants, pesticides and other toxic or poisonous substances.

4.2.6 Rotate the stock of products on a first in, first out basis.

4.2.7 Keep the food protected from contamination by pests (insects, rodents) and other biological agents.

**NOTE HA (HAZARD ANALYSIS) - FOOD PRODUCTS CAN BE CONTAMINATED BY PATHOGENIC MICROORGANISMS. BACTERIA CAN GROW IN INADEQUATE TIME/TEMPERATURE CONDITIONS. PROXIMITY BETWEEN DIFFERENT PRODUCTS CAN CAUSE CROSS-CONTAMINATION. EXPOSURE TO THE ENVIRONMENT CAN CONTAMINATE FOOD. PHYSICAL AND CHEMICAL CONTAMINATION CAN OCCUR WHEN EDIBLE AND NON-EDIBLE PRODUCTS ARE TRANSPORTED TOGETHER. CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINANTS CAN BE CONTROLLED FROM THE SOURCE/ORIGIN OF FOOD PRODUCTS.**

**NOTE CCP (CRITICAL CONTROL POINTS) - CONTROL OF TIME/TEMPERATURE IS AN EFFECTIVE MEASURE TO PREVENT BACTERIAL MULTIPLICATION AND FOOD SPOILAGE. SEPARATION OF FOOD ITEMS CAN PREVENT CROSS-CONTAMINATION. PROTECT FOOD FROM AIR, DUST AND OTHER ENVIRONMENTAL VECTORS IN ORDER TO PRESERVE ITS SAFETY AND QUALITY. CLEANLINESS AND DISINFECTION OF TRANSPORT AREA IS BASIC TO PREVENT PHYSICAL, CHEMICAL AND BIOLOGICAL CONTAMINATION. SELECTION OF PLACE OF PURCHASE/ORIGIN OF PRODUCTS ENSURES HAZARD CONTROL UNTIL THE STAGES OF TRANSPORTATION AND STORAGE.**

### **SECTION 5 - REQUIREMENTS FOR THE AREA OR PLACE OF PREPARATION**

#### **5.1 Area where food is prepared**

##### **5.1.1 Indoor areas**

5.1.1.1 These should be designed and constructed in accordance with Section IV of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997).

5.1.1.2 They should be sufficiently lit, kept as clean as possible at all times and situated far from any source of contaminants (rubbish, waste water, animals).

5.1.1.3 Equipment should be made from appropriate materials for easy cleaning and disinfecting, as often as necessary.

5.1.1.4 Water for general purposes (washing inputs and recipients) should be potable.

5.1.1.5 Containers for water storage should be cleaned as often as necessary.

5.1.1.6 Waste water must be adequately disposed of and not present a hazard to potable water, food, surrounding area or food handlers.

5.1.1.7 The working area, including surfaces in contact with food (utensils, table surface, cutters, water outlets, etc.) should be in good condition and properly maintained and should be washed with potable water and disinfected as appropriate.

5.1.1.8 Do not use, for food, containers previously used for substances that are toxic or harmful to human health, such as insecticides, paints or motor oil.

5.1.1.9 Do not keep fuel, toxic substances or inflammable products in direct contact with food. Respect rules of safety regarding electricity and toxic, explosive and inflammable substances in order to protect persons.

#### 5.1.2 Outdoor areas

5.1.2.1 These should be sufficiently clean and protected from direct sun, dust and wind, and should not be in direct contact with the public and consumers.

5.1.2.2 Equipment, such as stoves or similar appliances, must be constructed and maintained safely and adequately.

5.1.2.3 The potable water supply should be sufficient for all needs. When not from a public source of potable water, the water must be of similar quality.

5.1.2.4 The area where the food is prepared should be at least 60 to 70 cm off the ground and suitable for the quantity of food prepared, handled and kept.

5.1.2.5 Equipment, utensils, water outlets, working surfaces and other components should meet the same requirements specified in 5.1.1.

**NOTE HA - SURROUNDING AND SURFACE AREAS CAN BE A SOURCE OF CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINATION. INADEQUATE OR CONTAMINATED WATER IS A SOURCE OF CONTAMINATION OF FOOD, FOOD HANDLERS, FOOD CONSUMERS AND ENVIRONMENT.**

**NOTE CCP - SURROUNDING AND SURFACE AREAS SHOULD ALWAYS BE CLEAN, DISINFECTED AND WELL MAINTAINED. WATER SHOULD BE POTABLE SINCE IT IS A FOOD INGREDIENT (AS WATER AND ICE) AND A COMMODITY USED TO CLEAN FOOD, SURFACES IN CONTACT WITH FOOD, HANDS, UTENSILS, ETC.**

#### 5.1.3 Hygiene facilities

5.1.3.1 Transported potable water should be kept in an appropriate container (easy to clean, non-toxic material, hermetically sealed, fitted with a cover and tap or stopcock) built in such a manner as to preserve the product and prevent contamination.

5.1.3.2 Containers, utensils and working surfaces for food handling should be of a non-toxic material, easy to clean and resistant to high temperatures when used for cooking.

5.1.3.3 Detergents and disinfectants used to clean and disinfect working surfaces, utensils, water outlets and other components should, as far as possible, be non-toxic and non-corrosive (Ad. I CAC/RCP 1-1969, Rev. 3-1997).

### 5.2 **Hygienic Practice**

5.2.1 Persons in contact with and/or directly or indirectly handling food, inputs or ingredients should be in a state of health complying with the *Recommended International Code of Practice - General Principles of Food Hygiene - CAC/RCP 1-1969, Rev. 3 (1997)*.<sup>1</sup>

5.2.2 Hair must be completely covered during food handling. Nails should be short and clean.

5.2.3 Persons preparing or handling food, inputs and ingredients should refrain from spitting, sneezing, smoking or behaviour/habits that can compromise food safety.

5.2.4 Food handlers should wear appropriate clean clothing and protect themselves with an apron or other suitable garment, which should be changed every day or as often as necessary.

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<sup>1</sup> jaundice, diarrhoea, vomiting, fever, sore throat with fever, visibly infected skin lesions (boils, cuts, etc.). discharges from the ear, eye or nose (Section 7.2 - Illness and Injuries, *Recommended International Code of Practice - General Principles of Food Hygiene - CAC/RCP 1-1969, Rev. 3 - 1997*).

5.2.5 Food handlers should not wear rings or bracelets while handling food.

5.2.6 People should not handle food and money at same time.

5.2.7 Hands and forearms should be carefully washed with potable water and disinfecting soap after use of the toilet or direct handling of fresh foods, such as meat, fruits and vegetables, and before handling of prepared or semi-prepared foods.

5.2.8 Food handlers should be trained in the hygienic handling of food and should demonstrate the necessary capacity to protect food all the time.

5.2.8.1 Utensils, dishes, glasses, water outlets, working surfaces, etc. should be cleaned and disinfected after each instance of food preparation, before final food preparation or the handling of ready-to-eat foods, and immediately after their use.

**NOTE HA** - THERE ARE MANY SOURCES OF FOOD CONTAMINATION AND/OR CROSS-CONTAMINATION BETWEEN DIFFERENT FOOD PRODUCTS, SURFACES AND HANDS BY DIRECT OR INDIRECT CONTACT, AS WELL AS CONDITIONS THAT CAN PROMOTE GROWTH OF PATHOGENIC BACTERIA OR CONTAMINATION IN FOODS.

**NOTE CCP** – ALL INGREDIENTS AND STAGES IN FOOD HANDLING SHOULD BE CONSIDERED AND ANALYSED FOR THE POSSIBILITY OF PATHOGENIC BACTERIAL GROWTH AND/OR DIRECT OR INDIRECT INTRODUCTION OF CONTAMINANTS. AVOID EXCESSIVE TIME SPANS/TEMPERATURES AND POSSIBILITIES OF CONTAMINATION IN EACH AND EVERY STAGE OF THE CHAIN (PURCHASING, TRANSPORT, STORAGE, DISPLAY, HANDLING, ETC.)

## **SECTION 6 - REQUIREMENTS FOR FOOD PREPARATION**

### **6.1 Requirements for preliminary preparation**

#### **6.1.1 Fruits and vegetables**

6.1.1.1 Only use fruits and vegetables that have been protected from cross-contamination and properly conserved.

6.1.1.2 Select fruits and vegetables, removing parts or items in poor condition, and check that they are intact and fit for human consumption.

6.1.1.3 Wash and disinfect, as appropriate, fruits and vegetables before using them directly or as a food ingredient.

6.1.1.4 Prepare each kind of fruit and vegetable in the appropriate manner and according to its intended use.

6.1.1.4.1 Peel, squeeze and/or cut, as appropriate, fruits and vegetables with appropriate and hygienized equipment and utensils.

6.1.1.5 Keep previously prepared fruits and vegetables in hygienized and properly covered recipients at a maximum temperature suitable for the product in question.

**NOTE HA** - FRUITS AND VEGETABLES CAN BE CONTAMINATED AT SOURCE AND/OR BY CROSS-CONTAMINATION IN THE MARKET (CHILLING WATER, CONTACT WITH SURFACES AND OTHER PRODUCTS), WITH PATHOGENIC BACTERIA, VIRUSES AND PARASITES. TAKE CARE NOT TO CONTAMINATE THE SURFACE OF THE PRODUCT AND/OR THE FINAL PRODUCT. OTHER CONTAMINANTS OF A CHEMICAL NATURE SHOULD BE CONTROLLED AT SOURCE AND DURING TRANSPORT AND STORAGE, SINCE THERE IS NO OTHER EFFECTIVE PREVENTIVE MEASURE THAT CAN BE APPLIED DURING FINAL PREPARATION. PHYSICAL HAZARDS CAN BE CONTROLLED BY MANUAL SEPARATION.

**NOTE CCP** - SELECTION, RINSING, WASHING AND DISINFECTING ARE IMPORTANT AND INDISPENSABLE MEASURES THAT CAN BE CARRIED OUT BEFORE STORAGE (TO PREVENT CONTAMINATION IN REFRIGERATORS AND OTHER STORAGE AREAS) OR IMMEDIATELY BEFORE USE. AVOID LEAVING EXCESSIVE WATER ON THE PRODUCT TO PREVENT BACTERIAL MULTIPLICATION AND FOR BETTER STORAGE OF THE PRODUCT. SELECT PLACE OF PURCHASE AND ORIGIN TO ENSURE HAZARDS ARE UNDER CONTROL.

6.1.2 Fresh meat and fish

6.1.2.1 When necessary, thaw meat and fish in a refrigerator for the required time; a microwave oven can be used to accelerate thawing. Avoid thawing at room temperature.

6.1.2.2 Avoid excessive exposure of fresh meat and fish to room temperature.

6.1.2.3 Handle fresh meat and fish in such a way as to prevent immediate or subsequent, direct or indirect cross-contamination of the meat and fish and the working surfaces, utensils and other food products.

6.1.2.4 Clean the fresh meat and fish, removing undesirable parts, when necessary.

**NOTE HA** - FRESH MEAT OR FISH CAN BE CONTAMINATED FROM ORIGIN AND BY HANDLING/MARKETING CONDITIONS AND CAN PRESENT PATHOGENIC BACTERIA, VIRUSES AND PARASITES, THEREBY ACTING AS A POTENTIAL SOURCE OF CONTAMINATION (SURFACES, FOOD HANDLERS, UTENSILS, ETC). INADEQUATE THAWING CAN LEAD TO PATHOGENIC BACTERIAL MULTIPLICATION ON THE PRODUCT SURFACE, SINCE THIS WILL BE AT ROOM TEMPERATURE FOR A PROLONGED PERIOD OF TIME.

**NOTE CCP** - CLEAN AND DISINFECT ALL SURFACES THAT HAVE BEEN IN CONTACT WITH FRESH MEAT OR FISH TO PREVENT CONTAMINATION OF READY-TO-EAT FOOD. AVOID EXCESSIVE EXPOSURE AT ROOM TEMPERATURE OF FRESH MEAT OR FISH TO PREVENT EXCESSIVE MULTIPLICATION OF PATHOGENIC BACTERIA. SELECT PLACE OF PURCHASE AND ORIGIN OF PRODUCTS TO ENSURE THAT HAZARDS IN THE PREVIOUS STAGES ARE UNDER CONTROL.

6.1.3 Other foods

6.1.3.1 Cheeses, salami, sausages and similar foods should be handled under hygienic conditions:

6.1.3.1.1 Avoid contact with hands; conduct all operations such as slicing, cutting, grinding, etc. with appropriate instruments and/or utensils.

6.1.3.1.2 Avoid excessive exposure at room temperature.

6.1.3.1.3 Prepare the amount necessary for a maximum of four hours of work.

6.1.3.2 Food containers and packaged foods should not present any alteration (corrosion, visual alteration, etc).

6.1.3.3 Grains, flour, sugar, salt and similar products should not contain humidity and should be kept in appropriate covered containers to prevent alteration/contamination.

6.1.3.4 Do not use raw eggs in the preparation of food and beverages intended for direct consumption; that are not to be cooked afterwards.

Mayonnaise, sauces with egg, mousse and similar dishes prepared with raw eggs should come from industrial establishments.

6.1.3.5 For other products, the manufacturer should provide instructions on storage and use, which should comply with rules of hygiene.

**NOTE HA** - FOODS CAN BE CONTAMINATED AT SOURCE AND BY INADEQUATELY WASHED AND DISINFECTED APPLIANCES AND UTENSILS. EGGS CAN BE INTERNALLY CONTAMINATED WITH PATHOGENIC BACTERIA.

**NOTE CCP** - AVOID ALL SOURCE OF CONTAMINATION AND/OR PATHOGENIC BACTERIA GROWTH. SELECT PLACE OF PURCHASE AND ORIGIN TO ENSURE HAZARD CONTROL.

**6.2 Requirements for final preparation**

6.2.1 Cook the food sufficiently, noting corresponding changes in colour, aspect and/or consistency.

6.2.2 Protect the food, after cooking, from all possible sources of contamination. If the prepared food is to be seasoned with uncooked ingredients, do not expose the food to excessive contact with these ingredients, in time or temperature, before consumption.

6.2.3 The time between preparation and consumption of foods should be as follows:

6.2.3.1 Up to 6 hours when foods are kept at a temperature above 60°C.

6.2.3.2 Up to one day when foods are kept at a maximum temperature of 5°C.

6.2.3.2.1 Chilling time for hot foods should not be more than three hours to reach a temperature of 5°C.

6.2.3.3 Reheat only once refrigerated food completely to a temperature of 70°C, immediately before consumption.

6.2.4 Sandwiches prepared at street sales point should be prepared at the moment of consumption.

6.2.5 Fresh salads and fresh fruit dishes should preferably be seasoned at time of consumption.

6.2.6 Other kind of salad (vegetables, with added mayonnaise or other salad creams, cheese, ham, etc.) should be kept below 5°C from preparation to final consumption.

6.2.7 Foods to be cooked/heated immediately before consumption (pizza, kibe, etc.) should be kept below 5°C.

6.2.8 Avoid all use of leftovers and only prepare what can be sold in a day.

**NOTE HA - MICROORGANISMS ARE SENSITIVE TO HEAT TO A DEGREE DEPENDING ON BIOLOGICAL TYPE AND ON FORM AND DURATION OF EXPOSURE AT DETRIMENTAL TEMPERATURES. HOWEVER, COOKING IN KITCHENS IS NOT SUFFICIENT TO STERILIZE FOODS. THE REMAINING BACTERIA CAN MULTIPLY EXPONENTIALLY AT ROOM TEMPERATURE AND THEIR FINAL NUMBER WILL DEPEND ON THE TIME OF EXPOSURE AT INADEQUATE TEMPERATURE. MULTIPLICATION IS REDUCED BELOW 5°C IN SUCH A WAY AS TO AVOID HIGH NUMBERS OF PATHOGENIC BACTERIA WITH THE SAME INTENSITY AND HIGH LEVEL OF RISK. OTHER FACTORS CAN CONTROL/INTENSIFY THE EFFECT OF HEAT: LOW pH, HIGH ACIDITY, HIGH CONCENTRATION OF SALT, PRESENCE OF ADDITIVES, ETC. (LOW HUMIDITY IS USED TO CONTROL BUT NOT STRENGTHEN HEAT EFFECT). OTHERS PATHOGENS, SUCH AS FISH PARASITES, CAN BE CONTROLLED BY FREEZING DURING ADEQUATE PERIODS OF TIME PRIOR TO USE. SOME BACTERIA CAN PRODUCE HEAT-STABLE TOXINS IN THE PRODUCT.**

**NOTE CCP - CONSIDERING THAT HEAT SENSITIVITY AND OTHER FACTORS CAN BE USED TO CONTROL PATHOGENIC MICROORGANISMS, COOK THE FOOD COMPLETELY TO REACH ITS INTERNAL PARTS AND KEEP IT AT LOW TEMPERATURES TO CONTROL THE RISK OF BACTERIAL GROWTH.**

## **SECTION 7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD**

7.1 Vehicles for the transport of prepared foods should have a separate compartment protected from direct sun, wind, dust, rain and other contaminants.

7.2 This compartment of the vehicle should be made of appropriate material for the transportation of food and should be waterproof and easy to clean.

7.3 The transportation of waste materials should be in special duly closed containers, to protect the food.

7.4 Food should be transported in appropriate containers (made of non-toxic material and thoroughly cleaned and disinfected), properly sealed and protected from outside contamination

7.5 The temperature should be controlled, avoiding room-temperature exposure of foods that must be kept hot or refrigerated, when the time of transportation exceeds 1h and/or in conformity with procedures needed to control bacterial multiplication.

7.6 When the transportation time exceeds 2h, the food containers should be placed in thermal boxes.

7.6.1 Place prepared hot foods in thermal boxes separate from prepared cold or chilled foods. Use different thermal boxes for these two types of prepared foods.

7.6.2 When the transportation of prepared food at a constant temperature of over 60°C is not possible, pre-chill the food as indicated in paragraph 6.2.3.

**NOTE HA** - TRANSPORTATION CAN BE A SOURCE OF CONTAMINATION AND/OR A PHASE OF BACTERIAL MULTIPLICATION.

**NOTE CCP** - AVOID ANY SITUATION THAT CAN CONTAMINATE FOOD AND/OR ALLOW BACTERIAL MULTIPLICATION.

## **SECTION 8 - REQUIREMENTS FOR STREET FOOD MARKETING**

### **8.1 Outdoor sales area**

8.1.1 The sales stall (kiosk, barrow, mobile stall, etc) should be built of solid, resistant material and should be sufficiently high to be easily sanitized.

8.1.2 The sales stall and its surroundings should be kept clean, free of litter and in good condition.

8.1.3 When not in use, the sales stall should be kept under cover and in the case of a mobile structure should be kept in a clean place.

8.1.4 The outdoor sales area should not be used for any other purpose.

8.1.5 The outdoor sales area should be located in a zone determined by the authorities so that it is protected from contaminants originating from traffic, pedestrians, domestic animals and/or vectors.

8.1.6 The sales area should be free from personal belongings, such as clothes, footwear, blankets, tobacco etc. Avoid contact between personal belongings and the area of food preparation, storage and/or consumption.

8.1.7 Adornments, such as vases with or without flowers or plants and other items may be placed in such a way that they do not represent a source for food contamination.

**NOTE HA** - THE SURROUNDINGS OF A SALES POINT CAN REPRESENT A SOURCE OF FOOD HAZARD.

**NOTE CCP** – THE OUTDOOR AREA FOR THE SALE OF FOOD SHOULD BE CAREFULLY SELECTED AND, TO THE EXTENT POSSIBLE, THE SURROUNDINGS SHOULD NOT PRESENT INAPPROPRIATE CONDITIONS.

### **8.2 Protection and sale of foods**

8.2.1 Food and beverages should be served using disposable plates, utensils, glasses, napkins etc..

8.2.1.1 When this is not possible, the non-disposable serving items in good condition should be washed, cleaned and disinfected after each use.

8.2.1.1.1 Leftovers in dishes, glasses, etc. should be deposited in covered, secure and appropriate containers to avoid attracting domestic animals and/or vectors. Used disposable items should be deposited into separate containers from those used for leftovers, and should also be appropriate and secure.

8.2.1.2 Take-away food should be wrapped in unused non-contaminating paper and/or plastic. The use of printed plastic/paper is forbidden because the print can wear off, especially if in direct contact with the food.

8.2.2 Final food preparation and reheating can be done at point of sale so long as food safety is maintained and assured.

8.2.2.1 To maintain safety, avoid excessive handling of food at the outdoor sales area.

8.2.3 The food and beverages displayed for sale should be well protected and kept at an appropriate temperature.

8.2.3.1 When hot foods have been chilled, reheating must be at above 70°C.

8.2.4 Salt, sugar, mustard, ketchup, mayonnaise and similar products to be used by the consumer should be supplied in single-portion units or in dispensers that will avoid their contamination.

8.2.5 Utensils used to serve food portions for consumption should be cleaned and disinfected when necessary.

8.2.5.1 Avoid direct hand contact with ready-to-eat food of any kind, including peeled fruits.

8.2.6 Do not handle money, tickets, etc. and food at the same time. When this is not possible, wash and disinfect hands before preparing food.



8.2.7 If the outdoor point of sale is a vehicle, the driver's compartment should be duly separate from the compartment used for final food preparation, storage, sale and/or consumption or the food handling sections should be separate from the rest of the vehicle.

**NOTE HA** - DISHES, GLASSES, SERVING UTENSILS AND SIMILAR ITEMS CAN ALSO BE IMPORTANT SOURCES OF FOOD CONTAMINATION. LEFTOVERS CAN ATTRACT DOMESTIC AND/OR VECTORS, WHICH CAN ALSO REPRESENT A SOURCE OF FOOD CONTAMINATION.

**NOTE CCP** – DISPOSE OF DISHES, GLASSES AND SIMILAR ITEMS IN SEPARATE CONTAINERS FROM FOOD LEFTOVERS. AVOID ATTRACTING DOMESTIC ANIMALS AND VECTORS. KEEP SERVING UTENSILS IN GOOD CONDITION AND CLEANLINESS.

8.3 When selling food, vendors should comply with the hygienic practices set out in Section 5.2.

8.4 Responsibility of vendors

In addition to the stated requirements, food handlers and vendors should be responsible for the hygiene and protection of the food they prepare or sell, and for all aspects related to its safety.

**NOTE HA** - THE FOOD HANDLER CAN BE AN IMPORTANT SOURCE OF CONTAMINATION.

**NOTE CCP** - APPROPRIATE TRAINING AND OBSERVANCE OF HYGIENIC PRACTICES FOR THE FOOD HANDLER ARE IMPORTANT TO ASSURE FOOD SAFETY.

## **SECTION 9 - HANDLING AND DISPOSAL OF WASTE AND PEST CONTROL**

9.1 Waste bins (containers) should be kept far from the food handling area and have a lid and, where possible, should be fitted with an automatic closing device.

9.1.1 Waste containers should be of resistant material, waterproof and easy to clean.

9.1.2 Waste containers should be placed in such a way that they are not in contact with the floor or against a wall.

9.2 Waste water should be collected and disposed of separately from solid wastes, if possible through direct linkage to the sewage system. It should be disposed of in the public drainage system, and not thrown onto the ground and/or into surface waters such rivers and lakes.

9.3 When collecting solid wastes, recyclable and non-recyclable materials should be kept separate. Their final destination should be according to municipal regulations.

9.3.1 Food waste should be disposed of in such a way as not to attract insects and animals, such as flies, dogs and cats.

9.4 Pest control should be carried out in accordance with municipal, provincial and/or national regulations. The application of chemical substances for pest control should only be done by authorized technical personnel. The procedure should avoid the contamination of food, food vendors/handlers, the public and the environment.