

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 57971 Telex: 625852-625853 FAO I Cables: Foodagri Rome Facsimile: (6) 57973152-5782610

ALINORM 93/15

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twentieth Session

Geneva, Switzerland, 28 June - 7 July 1993

REPORT OF THE EIGHTH SESSION

OF THE CODEX COORDINATING COMMITTEE FOR ASIA

Kuala Lumpur, Malaysia, 27-31 January 1992

Note: This document incorporates Codex Circular Letter CL 1992/3-ASIA.

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CX 3/10.2

CL 1992/3-ASIA
February 1992

TO: - Codex Contact Points
- Interested International Organizations
- Participants at the Eighth Session of the Codex Coordinating
Committee for Asia

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO,
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the Eighth Session of the Codex
Coordinating Committee for Asia (ALINORM 93/15)

The report of the Eighth Session of the Codex Coordinating Committee for Asia is attached. It will be considered by the Twentieth Session of the Codex Alimentarius Commission in Geneva, Switzerland from 28 June - 7 July 1993.

REQUEST FOR COMMENTS

1. Proposed Draft Code of Practice for Street Foods (paras. 68-74 and Appendix II, ALINORM 93/15)

The Committee agreed to append the Proposed Draft Code of Practice for Hawker (i.e., Street) Foods to its report for circulation and government comment at Step 3, with the understanding that the Executive Committee and Codex Committee on Food Hygiene would be advised.

Governments and interested international organizations wishing to submit comments on the above Code are invited to do so no later than 1 September 1992 to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy (Fax. 57973152).

SUMMARY AND CONCLUSIONS

The Eighth Session of the Codex Coordinating Committee for Asia reached the following conclusions during its deliberations:

Matters for Consideration by the Commission

- decided to seek the advice of the Executive Committee concerning the status and relevance of WHO Essential Safety Requirements for Street-Vended Foods as related to Codex street food activities (para. 78);
- agreed to seek the advice of the Executive Committee as to the possibility of elaborating codes concerning "halal" slaughtering, preparation and processing (para. 81);
- agreed to recommend the elaboration of worldwide Codex standards for bamboo shoots, pickles, chutney, dried anchovies and fish crackers pending Executive Committee approval (para. 87); and
- nominated Dr. Dai Yin (China) for appointment as Regional Coordinator (para. 89).

Matters of Interest to the Commission

- supported recommendations and Commission initiatives concerning the promotion and implementation of the Codex Code of Ethics for International Trade in Foods (para. 29);
- strongly supported Commission efforts to strengthen the participation of developing countries in Codex work through the consideration of written comments from those delegations unable to attend Codex meetings, the use of pre-session workshops, assistance from developed countries and the possible amendment of Rule XI.4 concerning participant funding (para. 31);
- strongly supported the establishment of the Codex Committee on Food Inspection and Certification Systems and looked forward to actively participating in its discussions (paras. 33 and 64);
- reiterated its concerns that, even on an interim basis, the Codex guideline levels for radionuclides were too high (para. 37);
- decided to discontinue the consideration of a proposal to elaborate a Code of Practice for "Low-Energy" or "Reduced-Energy" Foods (para. 41);
- supported FAO and WHO assistance on food control and food safety activities in the region and encouraged additional follow-up work (paras. 42-48);
- strongly supported a successful outcome to the GATT negotiations as well as Commission efforts towards this end (para. 63);
- reiterated its previous position that Codex should seek to establish realistic and practical limits for mycotoxin contamination; especially in view of the great efforts made by countries in the region to reduce such contamination (para. 67);

SUMMARY AND CONCLUSIONS (Cont'd)

- agreed to circulate a proposed Code of Practice for Street Foods elaborated by Malaysia for government comments (para. 74);
- agreed to elaborate requirements to ensure the proper labelling of food produced according to "halal" conditions (para. 80);
- strongly supported the elaboration of Guidelines for Codex Contact Points and National Codex Committees based on a system developed by Thailand (para. 84).

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OPENING OF THE SESSION (Agenda Item 1)

1. The Eighth Session of the Codex Coordinating Committee for Asia was held in Kuala Lumpur, Malaysia from 27 to 31 January 1992 at the kind invitation of the Government of Malaysia. The Session was attended by delegates from China, India, Indonesia, Japan, Republic of Korea, Kuwait, Malaysia, Nepal, the Philippines, Saudi Arabia, Singapore, Sri Lanka, Thailand and Viet Nam as well as observers from Australia, Brunei Darussalam, People's Democratic Republic of Laos and the International Organization of Consumer Unions. In addition, the Chairman and a Vice-Chairman of the Codex Alimentarius Commission were present. The list of participants, including members of the Secretariat, is attached to this report as Appendix I.

2. The Committee was chaired by Dato' Dr. Hjh. Azizan bt. Aiyub Ghazali, Deputy Director of Health, Ministry of Health as Codex Coordinator for Asia. She welcomed delegates and observers to Malaysia and expressed her appreciation to all for their cooperation and unstinting support. She emphasized the need to create greater awareness of food standards, not only among food producers and distributors, but more so among consumers.

3. The meeting was formally opened by the Honourable Peter Chin Fah Kui, Deputy Minister of Science, Technology and Environment, representing the Honourable Minister Law Hieng Ding. In his opening address he called upon all countries of the region to cooperate and collaborate in elaborating internationally accepted principles to assure the safety, quality and wholesomeness of the food supply. He commended the Codex Alimentarius Commission for the significant contributions it has made in facilitating international food trade through its standardization activities, and also called for a conducive working relationship among member countries to ensure the successful implementation of food standards and other collaborative projects for the benefit of all countries.

4. He commented on the vital role that Codex standards would have under GATT, and expressed concern at the current impasse in the Uruguay Round of negotiations which may pose a serious threat to the liberalization of world trade. He looked forward to positive developments in this area. He also took note of the on-going regional and international activities under this Committee, and expressed interest in the development of codes to overcome specific food safety problems of developing countries in the region.

5. Mr. D.H. Byron of the Joint FAO/WHO Secretariat addressed the meeting on behalf of the Director-General of FAO. The speaker noted the interest of Codex member countries in the work of the Committee. Mr. Byron briefly outlined the various activities of interest to the Codex Alimentarius Commission and wished the delegates a good meeting.

6. Dr. G. Moy of WHO Food Safety Unit addressed the meeting on behalf of the Director-General of WHO. Dr. Moy highlighted the importance of the Codex Alimentarius Commission in harmonizing food standards and codes of practice which has benefited both health and trade. He noted, however, that much still needed to be done, particularly in regard to the microbiological quality of food at all levels of the food system from primary producers to consumers.

7. Prof. F.G. Winarno, Chairman of the Codex Alimentarius Commission, addressed the delegates and described the wide range of activities and outputs of the Commission which benefit Codex member countries. Particularly, those of Asia for which export food trade is a most important issue. He especially stressed the need of countries to access information concerning the reasons of detention of food shipments by both exporting and importing countries.

ADOPTION OF THE AGENDA (Agenda Item 2)

8. The Government of Malaysia, as well as other interested parties, had submitted proposals for additional items or changes to the Provisional Agenda (CX/ASIA 92/1). As a result of these suggestions, a supplementary list to the provisional agenda was prepared (CX/ASIA 92/1 - Add.1). In addition, the Committee was requested to approve the following additions for discussion:

- Work of the Joint FAO/IAEA Division on Food Irradiation (Conference Room Document 7 - Agenda Item 7)
- Conclusions and Recommendations of the FAO/Government of Thailand Meeting of Codex Contact Points in Asia (Conference Room Document 8 - Agenda Item 14)
- Essential Safety Requirements for Street-Vended Foods (Conference Room Document 9 - Agenda Item 12)
- Conclusions of the WHO/IAEA/FAO Seminar on Harmonization of Regulations on Food Irradiation in Asia and the Pacific (Conference Room Document 10 - Agenda Item 7)
- Proposed Draft Codex Standard for Bamboo Shoots (prepared by Thailand) (Conference Room Document 11 - Agenda Item 15)

9. The Committee adopted the provisional agenda as amended.

10. At the request of the Delegation of the Philippines, the Committee agreed to discuss an issue concerning the specifications for carrageenan under "Other Business" (Agenda Item 18)

ELECTION OF VICE-CHAIRMAN (Agenda Item 3)

11. The Delegation of Indonesia, as supported by the Delegation of Thailand, nominated Mr Zhou Xinghai of China as Vice-Chairman. The Committee unanimously concurred with the proposal.

REVIEW OF ACCEPTANCES OF CODEX STANDARDS AND MAXIMUM RESIDUE LIMITS FOR PESTICIDES (MRLPs) BY COUNTRIES IN THE REGION (Agenda Item 4)

Report by the Secretariat (Agenda Item 4 (a))

12. The Committee had before it document CX/ASIA 92/2 when discussing this issue, which included a summary of matters of interest arising from the Codex Alimentarius Commission concerning acceptances as well as a review of acceptances of Codex standards and Codex Maximum Residue Limits for Pesticides by countries in the Region of Asia, as follows:

- Codex Commodity Standards

13. The Committee was informed that the 19th Session of the Codex Alimentarius Commission had noted that the recently revised procedure for acceptance notification of "free distribution" had already been used (i.e., for pesticide and veterinary drug residues) and strongly supported, in principle, the FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade recommendation to apply this revision to the acceptance procedures for Codex commodity standards (paras. 12-14 and 69; ALINORM 91/40). The Commission requested the Codex Secretariat to prepare a detailed proposal on possible revisions to the acceptance procedure for Codex standards for consideration by the next session of the Codex Committee on General Principles.

14. In regard to the acceptance of Codex Commodity Standards, the Secretariat provided the latest references to the "Summary of Acceptances - Worldwide and Regional Codex Standards" (CAC/ACCEPTANCES - Part I - Rev. 4), as well as additional references to acceptances received since 1 January 1989 (see ALINORM 89/5 and 91/5). The Secretariat also indicated that the governments of Iran and Thailand from the region of Asia had notified acceptance of one or more Codex standards since the last CCASIA session.

15. The Committee agreed that the Codex Secretariat would continue to keep it informed of future Commission activities related to the possible modification of acceptance procedures for commodity standards as well as notifications of acceptance from countries in the region.

- Codex Maximum Residue Limits for Pesticides (MRLPs)

16. In reference to acceptance notifications of Codex MRLPs received up to September 1983 (CAC/ACCEPTANCES - Part II - Rev. 2), the Secretariat indicated that additional notifications are included in ALINORM 85/2, 87/6 and Addendum, 89/5 and 91/5. However, in view of the adoption of a new procedure of "free distribution" acceptance for maximum residue limits (see above), the Secretariat had circulated a Declaration of Acceptance Form and had written to governments directly to solicit additional government notifications under the new procedures. The Secretariat indicated that the governments of India, Malaysia and Singapore had responded to this request, and encouraged other governments of the region to do likewise.

17. The Secretariat also stated that all MRLPs adopted by the Commission to date (including those adopted at the 19th Session) will be published in the near future as Volume II of the Revised Codex Alimentarius.

18. The Committee agreed that the Secretariat would keep it informed of future Commission initiatives concerning the adoption and notifications of acceptance of Codex MRLPs.

Reports from Countries Participating at the Session (Agenda Item 4 ((b)

19. The Delegation of China indicated that 19 Codex MRLPs had been accepted to date and that future efforts towards acceptance should focus on the harmonization of differences between import and export MRLPs.

20. The Delegation of Thailand indicated that full acceptance has been indicated for four standards and four MRLPs to date. The Delegation also stated that Codex standards and codes of practice were often used as reference points for the establishment of Thai food laws and regulations. However, in considering the adoption of MRLPs, Thailand indicated that sufficient residue data on good agricultural practice was difficult to obtain, especially as related to tropical regions. The Delegation indicated that attempts should be made to obtain technical and financial assistance for residue data trials from international pesticide producing industries in developed countries.

21. The Delegation of Malaysia reported that 784 MRLPs had been granted full acceptance and 385 MRLPs free distribution but that discrepancies with the Secretariat report would need to be clarified. The Delegation of Indonesia indicated that Codex standards and codes of practice were being used as references in the establishment of national regulations, while the Delegations of Republic of Korea and Kuwait also submitted written statements which indicated that the acceptance of Codex standards and MRLPs were currently being considered and that the Secretariat would be informed of resulting final decisions.

22. In recognizing the importance of harmonization of international standards, the Delegation of Japan indicated, however, that differences in dietary intake had caused difficulties for their country in accepting MRLPs and other standards. The

Delegation encouraged the review of this problem to promote adoption of Codex standards.

23. The Committee reaffirmed the importance of the acceptance of Codex standards and MRLPs by countries in the region, and welcomed Commission initiatives in improving and facilitating the use of the new acceptance procedures.

Benefits, Trade Implications and Problems regarding Acceptance of Codex Standards and Codex Maximum Residue Limits (MRLs) (Agenda Item 4 (c))

24. The Secretariat reminded the Committee of its previous deliberations concerning this subject, as summarized in document CX/ASIA 92/3. The Committee was informed that the 19th Session of the Commission had agreed on a number of measures aimed at making Codex standards more practical in the current international trading environment and more readily acceptable to all countries. These included a call for the urgent harmonization of standards on an international level to avoid unnecessary duplication and confusion as well as assistance to developing countries in the organization of Codex Contact Points and National Codex Committees.

25. The Committee, while noting the significant Commission initiatives in enhancing the effectiveness of its work, strongly supported these developments and encouraged further measures to improve the acceptance of Codex standards and MRLs. These included the harmonization of MRLs and other international standards with Codex initiatives and the recognition of dietary intake differences between nations in the calculation of acceptable daily intakes.

26. The Committee agreed that a report on future Commission initiatives concerning this issue would be presented by the Secretariat at its next session.

Progress Report on the Implementation of the Codex Code of Ethics for International Trade in Food (Agenda Item 4 (a) - Revised)

27. The Committee had for its consideration Conference Room Document 4 when discussing this Agenda Item, which included a summary of recommendations arising from the First Session of the Codex Coordinating Committee for North America and the South West Pacific (CCNASWP) to improve the implementation of the above Code. The 37th Session of the Executive Committee decided that these recommendations should be discussed by the Coordinating Committees based on document CX/NASWP 90/8.

28. In discussing these recommendations, the Committee noted that several of the CCNASWP proposals had already been implemented by the Commission, namely, the inclusion of the Code into Volume I of the Revised Codex Alimentarius as well as efforts to promote and encourage participation in Codex work. This included Commission initiatives towards the effective establishment of Codex Contact Points and National Codex Committees (see Agenda Item 14).

29. The Committee decided to support those recommendations contained in document CX/NASWP 90/8 and agreed that the Commission should continue to promote the implementation and use of the Codex Code of Ethics for International Trade in Foods. The Committee also agreed that the Secretariat would report on future activities regarding implementation of the Code at the next CCASIA session.

MATTERS OF INTEREST ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 5)

30. The Committee, while noting those matters of interest arising from the Commission (see CX/ASIA 92/4), decided to focus its discussions on the following issues:

- Improved Participation in Codex Work

31. The Committee strongly supported Commission efforts to strengthen the participation of developing countries in Codex work, which included the consideration of written comments from those Delegations unable to attend Codex meetings, the use of pre-session workshops, assistance from developed countries and the possible amendment of Rule XI.4 concerning participant funding.

- Establishment of the Codex Committee on Food Inspection and Certification Systems

32. The Committee was reminded that the Commission had decided to establish the above body under Rule XI.I(b)(1), while accepting the offer of Australia to serve as host government. The Commission also agreed that the need for such a Committee would be reviewed after two sessions and that the proposed terms of reference would be subject to government comments.

33. The observer from Australia also provided background information and indicated that the first session of the Committee was tentatively scheduled for September 1992, with the exact dates to be provided shortly. The Committee strongly supported the establishment of the new body and indicated that it looked forward to actively participating in its discussions.

- Consideration of the Implementation of Food Labelling in Asian Countries

34. The Committee was reminded that the Commission had supported the opinion of the 21st Session of the Codex Committee on Food Labelling (CCFL) when discussing this issue, as the establishment of labelling provisions, in addition to the Codex General Labelling Standard, could create a variety of problems, especially as related to the creation of non-tariff barriers. The Commission stated that the elaboration of such CCASIA initiatives may be acceptable with the understanding that the CCFL would be entrusted with the review and endorsement of any such proposals. The Commission also stated that any CCASIA initiatives would need to be coordinated by the Executive Committee.

35. The Committee, while noting that a proposal to consider the labelling of foods with regard to religious requirements was scheduled for discussion under Agenda Item 13 (CX/ASIA 92/12), decided to withhold further discussion at this time with the understanding that the above decisions of the Commission would be taken into account under Agenda Item 13.

- Establishment of Guideline Levels for Radionuclides in Food Subsequent to the Accident Year

36. The Secretariat informed the Committee that the Commission had agreed to extend the current guideline levels for radionuclides in foods for an indefinite period (i.e., subsequent to the accident year), with the understanding that the need for such a level would be regularly reviewed.

37. The Committee reiterated its concern that, even on an interim basis, the guideline levels for radionuclides were too high. A request for the establishment of permanent levels which are acceptable for long term exposure was also reiterated.

- Consideration of a Proposal to Elaborate a Code of Practice for "Low Energy" or "Reduced Energy" Foods

38. The Secretariat reminded the Committee of its previous discussions concerning the elaboration of the above Code, which included subsequent deliberations concerning this issue at the 37th Executive Committee and the 19th Commission Session.

39. The Secretariat indicated that the Commission had adopted the Codex Standard for Formula Foods for Use in Weight Control Diets at Step 8, and the Committee agreed that the Standard would provide needed information for countries in the Region of Asia.

40. In addition, it was noted that the proposed Draft Standard for the Labelling of and Claims for "Low-Energy" and "Reduced Energy" Foods, (under development by the CCNFSDU) would be discontinued. This decision was made with the understanding that other proposed Draft Guidelines for the Use of Health and Nutrition Claims in Food Product Labelling (under development by the Codex Committee on Food Labelling) would also take account of "low-energy" and "reduced-energy" claims.

41. In view of the above procedures, the Committee agreed to discontinue the consideration of this subject, as it appeared the above Codes would adequately address concerns of countries in the region. The Secretariat suggested that interested parties should comment directly to the Codex Committee on Food Labelling when the above proposal (i.e., Guidelines for the Use of Health and Nutrition Claims in Food Product Labelling) was circulated for government comments at Step 3 by the CCFL in the near future.

STRENGTHENING OF NATIONAL FOOD CONTROL/FOOD SAFETY INFRASTRUCTURES (Agenda item 6 (i))

In introducing the item, the Secretariat referred to document CX/ASIA 92/5.

- FAO Activities

42. FAO assistance to member countries in developing and strengthening integrated national food control systems and in establishing food contamination control programmes at national and regional levels was presented. The Regional FAO/UNDP Project for establishing a food control training network in Asia was discussed in depth, in particular its possible follow up.

43. The Committee expressed its appreciation and strong support for this project and its follow up proposal. The Committee recommended that this message be conveyed to UNDP.

44. Several delegations commended FAO for its assistance on food control in the Region in particular in food export/import control and for supporting the technical cooperation among developing countries (TCDC) approach in regional food control and contamination monitoring activities.

- WHO Activities

45. In reporting on the work of WHO in this Region, the Secretariat explained that the Codex Region of Asia was comprised of three WHO Regions and called on Mr. A. Hazard (WHO Consultant) to present the activities of the WHO Western Pacific Region Office (WPRO).

46. Mr. Hazard reported on the food safety activities carried out by WPRO, including those executed by the WHO Centre for the Promotion of Environmental Planning and Applied Studies (PEPAS) in Kuala Lumpur. Among various items, Mr. Hazard note that WHO, along with the Government of Malaysia, the Malaysian Institute of Food Technology, and the International Life Sciences Institute, cosponsored the First Asian Conference on Food Safety in Kuala Lumpur in September 1990 which resulted in a Regional Action Plan for improving the safety and quality of food in countries of Asia.

47. The Secretariat presented the activities in the WHO Eastern Mediterranean Region and, in particular, a consultation on radionuclides in food which was held at the WHO Centre for Environmental Health Activities (CEHA) in Amman, Jordan.

With regard to the WHO South-East Asian Region, food safety projects were conducted in India, Indonesia, Sri Lanka and DPR Korea in a number of aspects related to infrastructure development.

48. The Committee expressed its appreciation to WHO for the cooperation extended to member countries in strengthening their food safety programmes.

REPORTS BY MEMBER STATES ON PROGRESS MADE TO PROMOTE FOOD SAFETY BASED ON INDICATORS (Agenda Item 6 (ii))

49. The Committee had before it document CX/ASIA 92/6, which reported on progress made to establish essential indicators for the evaluation of programmes to assure food safety. The Secretariat informed the Committee that while a total of 15 responses had been received in response to a request for information on proposed indicators (CL 1989/42-ASIA), the current effort was to promote national evaluations through the collection and dissemination of information available in international databases maintained by WHO, FAO and other organizations.

50. WHO would in the future provide data on infant mortality rates, average number of episodes of diarrhoea in children under the age of five, statistics on foodborne diseases and chemical contamination of food from databases maintained by WHO in Geneva. In addition, data on food production, food imports and exports and tourist arrivals would be accessed from databanks in FAO and the World Tourism Organization. This information will be provided to member countries to help promote more quantitative assessments of their food safety programmes.

51. The Chairman invited the Delegations of China, India, Indonesia, Japan, Republic of Korea, Kuwait, Malaysia, Nepal, the Philippines, Saudi Arabia, Singapore, Sri Lanka, Thailand and Viet Nam to present oral reports on their food safety and control programmes and matters of interest to other delegates. The Chairman then invited observers from Australia, Brunei Darussalam, PDR Laos and the International Organization of Consumer Unions to provide brief statements.

52. Several delegations acknowledged the assistance provided to countries in the region by international bodies and stressed additional needs for further assistance in order to support their efforts in strengthening their food safety and control programmes.

INFORMATION ON OTHER WORK OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE COMMISSION (Agenda Item 7)

53. The Committee had before it document CX/ASIA 92/7 concerning this subject, as well as Conference Room Documents 7 (Work of the Joint FAO/IAEA Division on Food Irradiation) and 10 (Conclusions of the WHO/IAEA/FAO Seminar on Harmonization of Regulations on Food Irradiation in Asia and the Pacific).

Joint FAO/WHO Activities

54. The Committee was informed regarding the Joint FAO/WHO activities including the Joint FAO/WHO Committee on Food Additives (JECFA), the Joint FAO/WHO Meeting on Pesticide Residues (JMPR), the Joint FAO/UNEP/WHO Food Contamination Monitoring Programme and the Joint FAO/WHO Conference on Food Standards, Chemicals in Food and International Trade.

55. Special reference was also made to the International Conference on Nutrition to be held in Rome during December 1992. The Committee commended FAO and WHO for their initiative in convening the Conference and called for wide participation by the Asian countries.

- FAO Activities

56. Specific FAO activities complementary to the work of the Commission were carried out by the FAO Food Quality and Consumer Protection Group in the Food Quality and Standards Service. These activities included the publication of various training manuals on food control and analysis subjects, the importance that FAO gave to training of food control personnel in the region and the pesticide residue analysis programme recently developed in the region. The outcome of the meeting of heads of food control agencies in Asia held in Manila in 1991 was highlighted. The Secretariat informed the Committee that FAO mycotoxin and street foods activities would be discussed in detail under Agenda Items 10 and 11.

57. The work of the Joint FAO/IAEA division on food irradiation was also presented (Conference Room Document 7).

- WHO Activities

58. The food safety activities of WHO at the global and inter-regional levels were summarized. The activities related to health education in food safety were highlighted and included the first meeting of the WHO Task Force on Integrated Approaches to Health Education (Geneva, 1990) and an Inter-Regional Seminar on Health Education in Food Safety (Islamabad, 1990). In addition, a global databank on the incidence and outbreaks of foodborne diseases as reported by Member States had been established at WHO Headquarters, Geneva. WHO had prepared a leaflet entitled "A Guide on Safe Food For Travellers". WHO also co-sponsored the Regional Conference for Africa and the Mediterranean on Food Safety and Tourism (Tunis, 1991). Activities of the Joint WHO/ILO/UNEP International Programme on Chemical Safety (IPCS) were presented. In addition various activities related to animal production hygiene were mentioned. WHO publications of interest were mentioned and included such topics as application of HACCP, safety assessment of new biotechnology, legislation, listeriosis and food virology.

59. Dr. Pakdee Pothisiri (WHO Consultant) reported on the recent WHO/IAEA/FAO Seminar on Harmonization of Regulations on Food Irradiation in Asia and the Pacific, 20-24 January 1992, Kuala Lumpur, and presented the conclusions to the Committee as provided in Conference Room Document 10.

60. The Delegation of China, in commenting on the need for labelling of irradiated food, stated that, as irradiation was just another food processing technology, such as drying or canning, the requirement for labelling was unwarranted. Even in cases where labelling was required, it was their view that foods comprised of less than 10% irradiated food (by weight) should be exempt from such labelling. The Secretariat informed the Committee that labelling provisions for irradiated foods had already been adopted by the Commission.

REPORT ON THE GATT URUGUAY ROUND OF TRADE NEGOTIATIONS (Agenda Item 8)

61. The Committee had before it document CX/ASIA 92/8 when discussing this Agenda Item, which summarized the latest status of the GATT/Uruguay Round of Multilateral Trade Negotiations, as related to the Working Group on Sanitary and Phytosanitary Regulations and Barriers (WGSP).

62. The Secretariat informed the Committee that the Draft Final Agreement on the Application of Sanitary and Phytosanitary Measures, which is subject to further negotiations, was circulated for additional comment on 20 December 1991. The Committee was also informed that a post had been established in the FAO Food Quality and Standards Service for a Senior Officer in Food Control Liaison. The incumbent selected for the post will be responsible for coordinating the administrative, scientific and technical aspects of FAO/Codex work, especially as related to GATT.

63. The Committee strongly supported a successful outcome to the GATT negotiations, especially as related to the Agreement on Sanitary and Phytosanitary Measures, and supported continued Commission efforts in this area. The Committee further agreed that the Secretariat would provide an update on GATT activities at its next session.

IMPORT AND EXPORT INSPECTION AND CERTIFICATION SCHEMES (Agenda Item 9)

64. The Secretariat reminded the Committee of its previous discussions concerning this subject (see paras. 31 and 32 above), whereby the First Session of the Codex Committee on Food Inspection and Certification Systems was tentatively scheduled to be held in Canberra, Australia in September 1992. The Committee reiterated its strong support for the creation of the new body.

65. Several Delegations summarized their national efforts in the areas of import/export certification and inspection schemes. In this regard, the Committee agreed that these comments should be forwarded directly to the Codex Contact Point in Australia to facilitate their efforts in preparing for the meeting.

REGIONAL AND NATIONAL PROGRAMMES ON CONTROL OF MYCOTOXINS IN FOODS (Agenda Item 10)

66. The Committee was informed of FAO-assisted activities on mycotoxin prevention and control in the Region as reported in document CX/ASIA 92/9. Particular emphasis was placed on follow-up activities undertaken since the FAO Regional Workshop on Control of Aflatoxins in Asia (Chiang Mai, Thailand 1990). The FAO regional quality assurance programme for aflatoxins was presented to the Committee. Recent issues in toxicology and exposure assessment were presented and mention was made of the Joint FAO/UNEP/WHO Food Contamination Monitoring Programme which globally collects information on aflatoxins, as well as other contaminants, in food. Mention was made of the analytical quality assurance activities carried out in conjunction with the programme. In addition, the Committee was reminded of the recent work of Codex in elaborating internationally agreed tolerance levels for aflatoxins in food and feed.

67. Several delegations referred to their efforts in improving the storage, handling and processing of food and animal feed to prevent and control contamination by aflatoxins as well as other mycotoxins. In particular, the need for further training in the region was noted. The Committee also recognized the importance of establishing proper methods of sampling to assure validity of results. The levels for aflatoxins being proposed by Codex were lower than levels which are currently permitted in many countries. The Committee agreed to reiterate their previous position that Codex consider the establishment of realistic and practical limits, especially in view of the great efforts made by countries in the region to reduce contamination.

FAO ACTIVITIES ON STREET FOODS IN THE REGION (Agenda Item 11)

68. The Committee was informed of FAO activities on street foods in the region (including Codex activities), as outlined in document CX/ASIA 92/10. In addition, the conclusions and recommendations of the Second FAO Regional Workshop on Street Foods in Asia (Kuala Lumpur, 24 January 1992) were presented to the Committee under Conference Room Document 1.

69. The Committee expressed its support for these activities, which included general support for the Workshop conclusions and recommendations. The Committee also decided to focus its discussions on the Workshop recommendation regarding the continued elaboration of the Malaysian Hawker Code, as outlined in paras. 73 and 74 below.

PROPOSED DRAFT CODE OF PRACTICE FOR STREET-VENDED FOODS (Agenda Item 12)

70. In the interest of facilitating its discussions, the Committee decided to discuss the various documents before it as summarized in the following paragraphs.

- Government Comments on the Proposed Draft Code of Practice for Street-Vended Foods

71. The Secretariat gave a brief report on the elaboration of the Proposed Draft Code of Practice for Street-Vended Foods (Appendix III, ALINORM 91/15) since the last CCASIA session. This included a summary of those comments (see CX/ASIA 92/11) submitted at Step 3 in response to CL 1990/12-ASIA.

72. The Committee decided to discontinue the consideration of the previously elaborated Code, as it was indicated that this draft proposal, as well as initiatives arising from other Coordinating Committees, were taken into account by the Government of Malaysia when elaborating the Proposed Draft Code of Practice for Hawker Food (Conference Room Document 2).

- Proposed Draft Code of Practice for Hawker Food

73. The Delegation of Malaysia presented an overview of its Proposed Draft Code of Hawker Food, as contained in Conference Room Document 2. The Committee was reminded that the Second FAO Regional Workshop on Street Foods in Asia (see Agenda Item 11) had recommended the continued elaboration of the subject Code.

74. The Committee, while recognizing the difficulties in producing a code of practice for street foods for use on an international basis, agreed to append the Proposed Draft Code of Practice for Hawker Foods (i.e. Street) to its report (see Appendix II) for circulation and government comment at Step 3. This decision was taken with the understanding that the Executive Committee and the Codex Committee on Food Hygiene would be advised of this procedure.

- Essential Safety Requirements for Street-Vended Foods

75. The Secretariat provided a summary of Conference Room Document 9, which was offered by WHO as a provisional document for discussion and comment. The Committee was reminded that this document was not presented or discussed at the Second FAO Regional Workshop on Street Foods. The document was prepared with the concurrence of the 25th Session of the Codex Committee on Food Hygiene as an effort to prepare a uniform model code based on the core elements previously discussed, the General Principles of Food Hygiene and the two codes prepared by the Codex Coordinating Committees for Asia and for Latin America and the Caribbean.

76. It was indicated that WHO intended the document as a practical, flexible guide for governments and other authorities in developing their own programmes for improving the safety of street-vended foods based on potential hazards posed by various foods, prevailing conditions of practice and existing socio-economic conditions.

77. Several delegations provided favourable comments on the WHO document, and it was indicated that additional comments could be forwarded directly to WHO as that organization was responsible for its final publication.

78. The Committee, in recognizing that the WHO document contained useful information concerning street food issues, decided to seek the advice of the Executive Committee concerning its status and relevance as related to Codex street food activities.

LABELLING OF FOOD WITH REGARD TO RELIGIOUS REQUIREMENTS (Agenda Item 13)

79. The Committee had before it documents CX/ASIA 92/12 and Conference Room Document 3 when discussing this issue, which was prepared and presented by the Delegation of Malaysia. These documents provided an overview and summary of a Malaysian proposal to elaborate labelling guidelines for products produced according to "halal" requirements.

80. The Committee, while noting the opinion of the Codex Committee on Food Labelling and the Commission concerning this issue (see paras. 34-35), agreed to continue the elaboration of requirements to ensure proper labelling of food produced according to "halal" conditions. This decision was taken with the understanding that the Executive Committee would approve of this procedure, and the Codex Committee on Food Labelling would be informed. It was also agreed that Malaysia would prepare the document for circulation and government comment at Step 3 well before the next session of the Committee.

81. In addition, the Committee agreed that the Executive Committee should provide advice as to the possibility of elaborating related codes concerning "halal" slaughtering, preparation and processing based on the "Report of the Joint Meeting of the League of Muslim World/WHO on Islamic Rules Governing Foods of Animal Origin" (WHO-EM/FOS/1-E) and other relevant documentation.

STRENGTHENING OF NATIONAL CODEX COMMITTEES AND CONTACT POINTS IN THE CODEX REGION OF ASIA (Agenda Item 14)

82. The Committee had for its consideration document CX/ASIA 92/13, which it noted was divided into separate sections concerning the Strengthening of National Codex Committees (Annex I) and Guidelines for the Establishment and Maintenance of a Codex Contact Point (Annex II). The Committee was advised that this document was discussed at the FAO/Government of Thailand Meeting of Codex Contact Points in Asia (Bangkok, Thailand; 10-12 December 1991), as indicated in the report of that meeting (Conference Room Document 8). The Committee decided to focus its discussions on the conclusions and recommendations of the Bangkok session.

83. In view of the Bangkok meeting recommendation to consider Thailand's structural and functional organization for the efficient functioning of a Codex Contact Point and National Codex Committee, the Committee accepted the gracious offer of the Delegation of Thailand to make a presentation concerning this issue.

84. The Committee thanked Thailand for its efforts and strongly supported the elaboration of Guidelines for the Establishment of National Codex Contact Points and National Codex Committees. It was stressed that the guidelines should include a combination of various documentation concerning this subject, with the understanding that it would be primarily based on the Thai system. In addition, it was agreed that the Secretariat would keep the Committee advised of future action concerning this issue, as it was assumed that the Executive Committee would be coordinating Commission efforts in this area.

PROPOSALS FOR THE ELABORATION OF WORLDWIDE CODEX STANDARDS FOR PRODUCTS OF INTEREST TO THE REGION (Agenda Item 15)

85. The Committee had for its consideration justification statements and/or proposed draft standards for bamboo shoots (CX/ASIA 92/14, Conference Room Document 11), pickles and chutney (CX/ASIA 92/14-Add. 1), Dried Anchovies (Conference Room Document 5) and Fish Crackers (Conference Room Document 6).

86. The Secretariat informed the Committee of Commission efforts to simplify Codex standards by eliminating excessive detail and by basing them on a "horizontal" as opposed to a "vertical" approach. In addition, the Committee was reminded of its previous discussions concerning Commission initiatives towards possible revisions to the elaboration and acceptance procedures for Codex

Standards. The Committee also agreed with the Commission in that these standards should be elaborated on an international as opposed to a regional basis to prevent the creation of potential non-tariff trade barriers.

87. With the above discussion in mind, the Committee agreed that the following standards should be elaborated by those countries indicated with a view towards their early circulation for government comments at Step 3 well before the Committee's next session. This decision was taken with the understanding that the Executive Committee would approve of this procedure, which would also include a determination as to which Codex subsidiary body would undertake the work.

Bamboo Shoots: Indonesia; assistance provided by China, the Philippines and Thailand;

Pickles and Chutney: India; assistance provided by China, Nepal and Sri Lanka;

Dried Anchovies: Malaysia; assistance provided by China, Indonesia, the Philippines and Thailand; and,

Fish Crackers: Malaysia; assistance provided by Indonesia and the Philippines.

SAFETY ASPECTS BUILT IN TRADITIONAL FOODS AND THEIR IMPROVEMENT (Agenda Item 16)

88. At the suggestion of the Delegation of Nepal, the Committee agreed that a paper concerning the above subject would be prepared and circulated prior to its next session, as the Nepalese government was currently continuing its discussions concerning this issue (see paras. 203-206, ALINORM 91/15).

NOMINATION OF COORDINATOR (Agenda Item 17)

89. The Delegation of Indonesia, supported by the Delegation of Malaysia, proposed that Dr. Dai Yin of China be nominated for appointment by the 20th Session of the Codex Alimentarius Commission as the Codex Coordinator for Asia. The proposal was unanimously supported by the Committee. Dr. Dai indicated that he accepted the nomination, subject to approval by the Government of China.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 18)

90. In view of the terms of reference established for coordinating committees to draw the Commission's attention to issues of particular significance to the region, the Delegation of the Philippines presented a statement concerning the JECFA specification for carrageenan. The Committee agreed that due course be given to the request of the Delegation of the Philippines, with support from the Delegations of Malaysia and Indonesia, that the specifications for carrageenan be revised in accordance with established procedures to include alternatively refined carrageenan.

91. The Committee was reminded that carrageenan was scheduled for re-evaluation by the 39th JECFA session in February 1992. The Committee was further reminded that under Codex procedures, if the JECFA specifications were still not considered suitable for endorsement as Codex Advisory Specifications they may be modified by the Codex Committee on Food Additives and Contaminants. The Committee agreed that further action may be required through the Codex Committee on Food Additives and Contaminants on this matter.

92. The Committee agreed that the following items would be considered at its Ninth Session:

- 1) Matters of Interest to the Committee Arising from the Codex Alimentarius Commission and other Codex Committees;
- 2) Matters of Interest to the Committee arising from FAO, WHO and other International Organizations;

- 3) Review of Acceptances of Codex Standards and Maximum Residue Limits for Pesticides (MRLPs) by countries in the Region;
- 4) Report on Commission Activities regarding the Promotion of Acceptance of Codex Standards, Maximum Residue Limits and the Code of Ethics for International Trade in Foods;
- 5) Information and Member Government Reports on Food Control and Food Safety Issues (National, Regional and International);
- 6) Report on the Outcome of the GATT Uruguay Round (i.e., Agreement on Sanitary and Phytosanitary Measures);
- 7) Proposed Draft Code of Practice for Street Foods (Malaysia) (at Step 4);
- 8) Labelling of Food with Regard to "Halal" Requirements (Malaysia) (at Step 4);
- 9) Proposed Draft Worldwide Codex Standards for Bamboo Shoots; Pickles; Chutney; Dried Anchovies; Fish Crackers;
- 10) Report on Activities Related to the Strengthening of Codex Contact Points and National Codex Committees in the Region;
- 11) Safety Aspects Built into Traditional Foods and Their Improvement;
- 12) Certification and Inspection Issues of Concern to the Region.

CODEX COORDINATING COMMITTEE FOR ASIA

Summary Status of Work

Subject Matter	Step	For Action by:	Document Reference
Proposed Draft Code of Practice for Street Foods*	3	Governments 9th CCASIA	Appendix II, ALINORM 93/15
Proposed Draft Guidelines for the Labelling of Food with Regard to Halal Requirements	1, 2 and 3	CCEXEC/CCFL Malaysia Governments 9th CCASIA	paras. 79-81, ALINORM 93/15
Proposed Draft Worldwide Codex Standards for Bamboo Shoots, Pickles, Chutney, Dried Anchovies and Fish Crackers	1, 2 and 3	CCEXEC India, Indonesia and Malaysia Governments 9th CCASIA	paras. 85-87, ALINORM 93/15
Review of Acceptances of Codex Standards and MRLPs by Countries in the Region	--	Secretariat 9th CCASIA	paras. 12-23, ALINORM 93/15
Report on Commission Activities regarding the Promotion of Acceptance of Codex Standards, Maximum Residue Limits and the Codex Code of Ethics for International Trade in Foods		Secretariat 9th CCASIA	paras. 24-29, ALINORM 93/15
Information and Government Reports on Food Control/Food Safety Issues		Secretariat 9th CCASIA	paras. 42-48, ALINORM 93/15
Report on the Outcome of the GATT Uruguay Round		Secretariat 9th CCASIA	paras. 61-63, ALINORM 93/15
Certification and Inspection Issues of Concern to the Region		Secretariat 9th CCASIA	paras. 64-65, ALINORM 93/15
Report on Activities Related to the Strengthening of Codex Contact Points and National Codex Committees		Secretariat 9th CCASIA	paras. 82-84, ALINORM 93/15
Safety Aspects built into Traditional Foods and their Improvement		Nepal 9th CCASIA	para. 88, ALINORM 93/15

* Also see related discussions concerning "Essential Safety Requirements for Street Vended Foods", paras. 75-78, ALINORM 93/15.

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PROPOSED DRAFT CODE OF PRACTICE
FOR STREET FOODS
(At Step 3)

SECTION 1 - INTRODUCTION/SCOPE

This Code specifies the general hygienic requirements and practices to be observed in the conduct, preparation and sale of street foods.

SECTION 2 - DEFINITIONS

For the purpose of this Code, unless indicated otherwise, the following definitions apply:

- 2.1 **Street Foods:** ready-to-eat foods and beverages prepared and/or sold by vendors and hawkers especially in streets and other similar public places, (see FAO Food and Nutrition Paper 46).
- 2.2 **Static Vendor:** means any person setting up a stall in any public or private location for the purpose of preparing, serving or displaying for sale any food or ready-to-eat food and/or beverages.
- 2.3 **Mobile Vendor:** means any person with/without a vehicle going from place to place for the purpose of preparing, serving, displaying, distributing or delivering any food or ready-to-eat food and/or beverages for sale.
- 2.4 **Street Food Centre:** means any public place or establishment designated by the relevant authority for the preparation, display and sale of ready-to-eat food and/or beverages by multiple vendors.
- 2.5 **Environment:** means surroundings pertaining to the purchase, transportation and storage of food ingredients, and the preparation, storage, transportation, display and sale of street food.
- 2.6 **Sputum:** means saliva or spittle mixed with mucus or purulent matter, and expectorated in certain disease states of the lungs, chest or throat.
- 2.7 **Impermeable:** means not allowing the passage of water and/or fluid.
- 2.8 **Crockery:** means all glasses, plates, dishes, cups, saucers, spoons, forks, ladles, chopsticks and other articles used in serving and consumption of food, including disposable articles.
- 2.9 **Utensil:** means any appliance, container and equipment used in the preparation, storage and sale of foods.
- 2.10 **Waste Water:** means sullage water arising as a result of the activity of vendors.
- 2.11 **Relevant Authority:** means the Ministry of Health and any local authority.

- 2.12 **Perishable Food:** means food that is of such a type or is in such a condition that it may spoil.
- 2.13 **Readily Perishable Food:** means perishable food that consists wholly or partly of milk, milk products, eggs, meat, poultry, fish or shellfish, or ingredients that are capable of supporting the progressive growth of microbiological organisms that can cause food poisoning and other food borne illness.
- 2.14 **Potable Water:** means any treated water which shall comply with applicable potable water requirements, (e.g. WHO Guidelines for Drinking Water Quality).
- 2.15 **Clean Water:** means any water from any natural source where there is no reason to believe the water is contaminated.
- 2.16 **Microorganism:** means any microscopic living organism that can cause disease or food spoilage.
- 2.17 **Pest:** means any member of the animal kingdom, including domestic animals, capable of directly or indirectly contaminating food.
- 2.18 **Sealed Container:** means all forms of containers that are:
- hermetically sealed;
 - sealed jars, with anchor and crown type closures;
 - milk bottles sealed with aluminum caps;
 - glass jars and bottles with screw caps; and,
 - cans and similar containers with or without hermetic seals.
- 2.19 **Disposable Articles:** means any appliance, container, implement, utensil or wrapper that is intended for use only once in the preparation, storage, display, consumption or sale of food.
- 2.20 **Water Container:** means any form of food grade container which is used solely for the purpose of storing water and has not been used previously for any other purposes.
- 2.21 **Street Food Stall:** means a place where street food is prepared, displayed, served or sold to the public. It includes carts, tables, benches, baskets, chairs, kandar sticks, vehicles with or without wheels and any other structure approved by the relevant authority where on it or in it, any ready-to-eat food or beverages are displayed for sale.
- 2.22 **Appliance:** means the whole or any part of any utensil, machinery, instrument, apparatus or article used or intended for use, in or for making, preparing, keeping, selling or supplying of food.
- 2.23 **Ready-To-Eat Food:** Any food (including beverages) which is normally consumed in its raw state or any food manipulated, processed, mixed, cooked, or otherwise prepared into a form in which it is normally consumed without further manipulation.

SECTION 3 - GENERAL REQUIREMENTS

3.1 Licensing of Vendors

No vendor shall conduct his business of preparation, packing, storage, display and sale of any ready-to-eat food and beverages unless he is licensed. It is the vendor's responsibility to apply for a license before conducting his business.

3.2 Conditions for Licensing

No relevant authority shall register or renew the registration of any vendor who does not comply with all requirements of this Code and any other requirements that are specified by the relevant authority.

3.3 Display of Notices

Every registered vendor shall at all times display conspicuously:

3.3.1 Vendor's License.

3.3.2 Where required by the relevant authority:

- i) A notice printed in plain capital letters not less than 25 mm point lettering in the following or similar words, namely, "ANIMALS ARE NOT ALLOWED" in and around the business area.
- ii) A notice indicating the proper attire for vendors specified by the relevant authority.
- iii) Any other notices that are required to be displayed.

3.4 Pest Control

Every vendor shall at all times take suitable and appropriate measures as may be necessary to keep his stall free from pests, including rodents, flies, insects or vermin infestation.

Every vendor shall, on becoming aware of the presence of any such pest or harbourage, forthwith take all practicable measures to get rid of the pest or harbourage and to prevent re-infestation.

Any food found to have become adulterated by pests shall be appropriately destroyed in a hygienic manner.

SECTION 4 - VENDORS

4.1 Health Status of Vendors

4.1.1 Any vendor, helper or food handler, whether suspected of suffering from a communicable disease or not, who is likely to transmit disease producing organisms to food shall not conduct his business until he furnishes a certificate from a medical practitioner that he is free from infection.

4.1.2 Any vendor, helper or food handler who is suffering from diarrhoea and/or vomiting shall cease from handling food in any capacity, and seek medical treatment.

4.1.3 Any vendor, helper, or food handler who has been identified as or is known to be or has previously been a carrier of food borne disease organisms, shall not be involved in any food handling activity until certified by a Medical Officer of Health as a non-carrier.

4.1.4 Any vendor, helper or food handler shall be required to undergo medical examination and necessary investigation by the relevant authority before he is issued a license and at any other time as deemed necessary by the relevant authority.

4.1.5 Any vendor, helper or food handler shall be required to be immunized against food and waterborne disease such as typhoid or any other food and water borne diseases as required by the relevant authority.

4.2 Personal Hygiene and Behaviour

Every vendor, helper or food handler, during the conduct of his business, shall observe the following:

4.2.1 Wear an identification tag if issued and required by the relevant authority.

4.2.2 Dress in clean and proper attire; shorts and sleeveless shirts are not allowed.

4.2.3 Wear clean, light coloured overalls, aprons or other appropriate outer wear, head gear and shoes.

4.2.4 Wash hands thoroughly with soap and clean water before and after handling food, after visiting the toilet, after handling unsanitary articles, after handling toxic and dangerous materials and as when necessary.

4.2.5 Keep fingernails short and clean at all times.

4.2.6 The hair must be kept clean, trim and tidy.

4.2.7 Persons with open sores, wound, boils or skin eruptions which are infected shall not handle food. Non-infected cuts shall be completely protected by a waterproof dressing which is firmly secured, and routinely changed.

4.2.8 Shall not eat, drink, smoke, or chew tobacco, chewing gum, or betel nuts.

4.2.9 Refrain from any unhygienic practices such as spitting and cleaning nose, ears or any other body orifice.

4.2.10 Shall not wear rings, bracelets, bangles, jewellery or accessories on finger and wrists.

4.2.11 Shall not lick fingers while handling food.

4.2.12 Shall not sneeze or cough onto the food.

4.2.13 If gloves are used, they shall be clean, sound and sanitary and used for the specific purpose of:

(a) for handling foods, they shall be of the disposable type;

(b) for cleaning, washing and sanitizing, they may be of another type, disposable or non-disposable.

4.2.14 Shall not allow visitors or customers into the food preparation and handling area to avoid food contamination.

4.2.15 No vendor is allowed to use the stall as a sleeping or dwelling place, or for any other personal activity.

4.3 Training of Vendors

Every vendor, helper or food handler shall undergo a basic training in food hygiene prior to licensing and continuing training as required by the relevant authority. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities.

SECTION 5 - DESIGN AND STRUCTURE

5.1 Location

5.1.1 The location should be suitable for the purpose of avoiding contamination of the food prepared and served or sold at or from the stall. Stalls shall not be located in restricted areas such as solid waste disposal areas (rubbish dumps, sewage treatment or oxidation lagoons), animal habitats or husbandry (abattoirs, wet markets), offensive, dangerous and nuisance trades areas, high speed roadways, major city streets or intersections or other areas designated by relevant authorities.

5.1.2 In addition to 5.1.1, mobile vendors shall operate in areas which are free from objectionable odours, smoke, dust, toxic fumes or other non-prohibited areas as designated by the relevant authority.

5.1.3 The area where the stall is located and immediate surroundings should be paved with smooth impervious material that is easily cleaned and capable of withstanding repeated washing and scrubbing.

5.1.4 The space in and around the vendors' stall shall be free of unnecessary stored goods or articles, discarded articles and any obstruction in order to enable every worker to carry out his duties efficiently and to permit easy access for cleaning.

5.1.5 The stall should be conveniently located near an inlet of a drainage system or any suitable means of disposing waste water in a sanitary manner.

5.2 Structure

5.2.1 Vendors' stalls shall be of a type approved by the relevant authority and shall be constructed from impervious materials that can be easily cleaned such as stainless steel, aluminum, glazed tiles or any other materials as approved by the relevant authority. It shall be properly constructed as to be readily cleaned and maintained in a good state of repair at all times.

5.2.2 Food preparation areas and working surfaces should be made of a smooth and impermeable food grade material.

5.2.3 All cooking ranges, washing equipment, working tables, shelves and cupboards on or in which food is placed should be at least 45 cm above the ground.

5.2.4 There should be adequate provision of artificial light of sufficient intensity to ensure a reasonable standard of illumination for every part of the stall.

5.3 Sanitary Facilities

5.3.1 Water Supply

All vendors shall ensure sufficient supply of hot and cold running potable water at all times. Where necessary, such as in the case of mobile vendors or where potable water supply is not yet available, potable water shall be stored in clean water containers.

5.3.2 Waste Water Disposal

Vendors' stalls should have an efficient waste water disposal system which should be maintained in a good state of repair. The system should be large enough to carry peak loads and be provided with traps to ensure only liquid waste is discharged into the drain/sewer.

5.3.3 Solid Waste Disposal

Solid waste material should be handled in such a manner as to avoid contamination of food and/or potable water. Care should be taken to prevent access to waste by pests. Waste should be removed from the working area of the stall as often as necessary and at least daily. All solid waste should be properly disposed into suitable containers which are secured with tight fitting lids or placed in rubbish bins or central rubbish bins. Immediately after disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned and disinfected. The waste storage area should also be cleaned and disinfected daily. In areas without garbage collection service, solid waste is to be disposed in a sanitary manner, as recommended or approved by relevant authority.

5.3.4 Sanitizing Practice

All working surfaces, table tops, floors and surrounding areas should be thoroughly cleaned and sanitized at least daily. Only appropriate and suitable sanitizing agents should be used.

SECTION 6 - APPLIANCES

6.1 The requirements of the appliances shall be as follows:

(a) The appliances should be kept clean. The equipment should be made of materials which do not transmit toxic substances, odour or taste, is not absorbent (unless its use is intended for that purpose and will not result in food contamination), is resistant to corrosion and capable of withstanding repeated cleaning and disinfection.

(b) Every cutting board used in the preparation of food should:

- i) Be readily and easily removable for cleaning.
 - ii) Be free from cracks and crevices, with only reasonable wear and tear.
 - iii) Have cleanable surfaces on all sides.
- 6.2 Every vendor should ensure that all defective, damaged, cracked, chipped and unsuitable appliances and crockery are removed from use and discarded from the stall.
- 6.3 All utensils shall be regularly, or as necessary, cleaned by thoroughly washing them in warm water containing adequate amount of soap or other suitable detergents and then either immersing them for one-half (1/2) minute in boiling clean water and draining them or immersing them for two (2) minutes in potable water at a temperature of not less than 77°C and draining them.
- 6.4 All crockery should be of the disposable type and shall be used only once and properly disposed. In the case where non-disposable crockery is used, the crockery is to be cleaned after each use using the method described for utensils in paragraph 6.3.
- In the case where non-disposable crockery is used, and water at 77°C or boiling temperatures is unavailable, clean potable water wash with soap or detergent and running water rinse is allowed. However, this method is not preferred.
- 6.5 All appliances are to be maintained in good state of repair.
- 6.6 All washed and clean utensils and crockery should be handled, stored or transported, in the case of mobile vendors, separately from unclean and used utensils and crockery and other sources of contamination. They shall be stored in a clean and protected area which is not accessible to pests or vermin.
- 6.7 Only containers made of food grade material, not previously used for non food use, shall be used.
- 6.8 Wash basins and sinks for cleaning utensils and washing hands should always be clean and maintained in a good state of repair.

SECTION 7 - FOOD PREPARATION

- 7.1 **Requirements for Ingredients**
- Every vendor should ensure the following:
- 7.1.1 Supply of ingredients, including ice, must be from known and reliable sources.
 - 7.1.2 Freshness and wholesomeness of ingredients to maintain quality and safety of food.
 - 7.1.3 Transportation of ingredients should be in a manner so as to prevent exposure to the environment, spoilage and contamination.
 - 7.1.4 Only permitted food additives should be used and the amount added should follow the specifications provided.

7.2 Cooking and Handling

7.2.1 Soak and thoroughly wash fresh vegetables and fruit whether for cooking or consuming raw, with sufficient running potable water, to remove adhering surface contamination.

7.2.2 Wash all meat, poultry, fish, eggs and other perishable raw food before using in food preparation, to reduce the risk of contamination. Never wash the above perishable raw foods with other foods that will be consumed raw or in semi-cooked state.

There should be an area for handling, storing, cleaning and preparing raw food ingredients, separate and apart from the cooked, ready-to-eat food display, handling and serving area.

7.2.3 Defrosting of frozen meat, poultry fish or any other frozen food should be done in a hygienic and proper manner by one of the following:

(a) Placing the frozen food under running clean potable water at 21°C until it is defrosted.

(b) Placing the frozen food at a temperature of 7°C in a cooling chamber or refrigerator.

(c) Using a microwave oven (following the specifications set by the manufacturer).

(d) Placing the frozen food directly into the conventional cooking process and assuring satisfactory temperatures are achieved to defrost and cook in the same process.

7.2.4 The process of preparation of ingredients before cooking such as cutting, chopping, mixing should be done in a clean place. Cooked and uncooked food should have separate utensils.

7.2.5 All cooked food should be sufficiently cooked, such as poultry to 74°C, Pork to 66°C and beef to 54°C.

7.2.6 Water used for the purpose of drinking, preparation of hot or cold drinks and beverages should be of clean quality and boiled before use, or be of potable water quality.

7.2.7 Ice should be made from potable water. Ice should be handled and stored so as to protect it from contamination. Containers used to transport or store ice should meet the requirements for water containers, definition 2.20.

7.2.8 Food should not be reheated more than once; only the portion of the food to be served should be reheated to a minimum of 60°C, uninterrupted.

7.2.9 Utensils used for tasting food should be washed immediately after each use.

7.3 Serving of Food

Every vendor should observe the following:

7.3.1 All vendors purchasing ready-to-eat foods for the purpose of serving or selling must assure that such food is from licensed and reliable sources.

- 7.3.2 Ready-to-eat food should not be handled with bare hands. Clean tongs, forks, spoons or disposable gloves should be used when handling, serving or selling food.
- 7.3.3 Ensure all crockery used are clean, dry and handled in a sanitary manner.
- 7.3.4 Plates filled with food should not be stacked one on top of the other during display, storing or serving.
- 7.3.5 Vendors should not handle crockery used to serve food, by touching the rim, inner side, or food contact surface.
- 7.3.6 Printed material should never be used in packaging food. Only food grade aluminum foil, waxed paper, food grade plastic and any other suitable material should be used for packing food.
- 7.3.7 Never blow into plastic bags, wrapper or packages used for food or drinks.
- 7.3.8 Towels used for wiping crockery should be clean, handled in a sanitary manner and only be used for that purpose.
- 7.3.9 All beverages offered for sale should be dispensed only in their individual original sealed containers or from tap fitted to bulk containers made of food grade plastic or other suitable material and covered with tight fitting lids.
- 7.3.10 Cut fruit or other foods ordinarily consumed in the state in which they are sold may be set out in an enclosed display case, cabinet or similar type of protective device and should be displayed in a manner which will not affect the wholesomeness and cleanliness of such food.
- 7.3.11 Food handlers should not handle money. If this is unavoidable, the food handler should wash his hands after handling money and before handling food again.
- 7.3.12 Ready-to-eat foods intended for continuous serving should be kept at the following holding temperatures:
- i) for food served hot ----- 60°C or above.
 - ii) for food served cold ----- 7°C or below.
 - iii) for food served frozen ----- -18°C or below.
- 7.3.13 A food warmer should be used to maintain continuous holding temperatures (7.3.12 (i)), and should not be used for reheating purposes (7.2.8).
- 7.4 **Unsold Food**
- All unsold cooked food and prepared beverages should be disposed of in a sanitary manner at the end of the day.
- 7.5 **Transportation of Ready-To-Eat Food**
- 7.5.1 Ready-to-eat food and beverages which require transportation to the point of sale should be placed in a well protected, covered and clean container to avoid contamination. The place where the food is prepared should be near the point of sale.

- 7.5.2 Any vehicle used in transporting food should be clean and in good condition, appropriately equipped to accommodate any special requirements of the food being transported, and providing protection from environmental contamination.
- 7.5.3 Milk should be transported to the point of sale in an insulated container maintained at a maximum temperature of 4°C.
- 7.5.4 Ready-to-eat food and beverages should not be transported, together with raw food and ingredients, animals, toxic substances and any other materials which may contaminate the food.

7.6 Food Storage

The vendor should ensure the following:

- 7.6.1 The food should at all times be kept clean and free from contamination, and be adequately protected from pests, environmental contaminants and stored at proper temperatures where appropriate.
- 7.6.2 The food should be placed or stacked so that it is not likely to be contaminated by contact with raw food, pet food, toxic materials or any other materials which may cause contamination.
- 7.6.3 All dry ingredients should be stored and maintained in their original labelled commercial container or subsequent container should be properly labelled as to the content and designed to prevent moisture absorption.
- 7.6.4 All non-perishable food should be stored in a clean, protected and closed container/cupboard to prevent contamination by pests.
- 7.6.5 All perishable food, including coconut milk and wet pasta, should be stored in a refrigerator or freezer to prevent spoilage.
- 7.6.6 Refrigerators and freezers should not be overloaded and their temperatures should be maintained at a maximum of 4°C and -18°C or below, respectively.
- 7.6.7 All enclosed spaces and cupboards used for the storage of food should be of adequate size to enable storage, and should be constructed so as to be readily cleaned and so as to protect the food from pests.
- 7.6.8 All shelves and racks used or intended to be used for or in connection with the storage of food should be at least 45 cm above the floor and should be constructed and placed so as to enable cleaning.
- 7.6.9 All food stored in bulk should be stored in an orderly fashion and should be placed so as to facilitate ventilation, inspection and the detection of pests.
- 7.6.10 All food and toxic or poisonous substances should be stored and handled separately.

SECTION 8 - CUSTOMER FACILITIES

- 8.1 If the vendor provides tables and chairs, they should be of proper design and construction, the table top lined with impermeable material approved by the relevant authority. Any form of extension to the stall is not allowed other than the use of awnings, umbrellas and canopy (subject to the specification of the relevant authority).
- 8.2 Containers used for table side condiments should be kept clean and maintained in good condition and protected from pests.
- 8.3 All hand service articles such as napkins, towels and hand wipes should be of the disposable type.
- 8.4 Hand washing facilities such as hand wash basins, clean towels and soap should be provided at all times.
- 8.5 All chairs, tables, canopies and umbrella stands should be cleaned regularly and maintained in good condition.

SECTION 9 - STREET FOOD CENTRES

- 9.1 **General Requirements**
 - 9.1.1 All vendors located in a street food centre shall be licensed and comply with all provisions stated in Section 3, General Requirements of this Code.
 - 9.1.2 All vendors located in a street food centre shall at all times comply with all provisions stated in Section 4, Health Status, Personal Hygiene and Behaviour and Training of Vendors, of this Code.
- 9.2 **Location, Design and Construction**
 - 9.2.1 The location of any street food centre is to be approved beforehand by the relevant authority, having taken into consideration the provisions stated in Section 5 pertaining to location of this Code.
 - 9.2.2 The design of the street food centre shall:
 - (a) be reviewed and approved beforehand by the relevant authority;
 - (b) provide sufficient and adequate space and orderly placement of vendor stalls, carts, display cases, food preparation, handling, storing, serving and selling areas;
 - (c) Allow for the orderly flow of materials and goods, in and out of the centres, which will prevent possible routes of food contamination;
 - (d) allow for the proper placement of client facilities, such as toilets, hand washing and eating facilities, and be located or arranged in a manner that prevents routes of food contamination;
 - (e) provide suitable, sufficient and properly placed areas for solid waste storage and crockery and appliance cleaning, washing and sanitizing;

- (f) be adequately ventilated to remove hazardous, obnoxious gases and odours, cooking fuel fumes and other offensive airborne materials and provide a continuous and sufficient supply of fresh air to support the activities within the centre;
- (g) be provided with sufficient and adequate electrical power supply to support the vendors in the centre to operate appliances, equipment and other implements used in the preparation, handling, storage, serving and selling of food.

9.2.3 Street food centres shall be properly constructed in a manner using materials approved by the relevant authority, taking into consideration the provisions stated in Section 5.2, Structure, of this Code. In addition to these provisions, street food centres should:

- (a) have smooth cement, glazed tile or tarmac paved floors, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing;
- (b) have, where applicable, smooth non-permeable surface walls or partitions, such as glazed tile, to facilitate cleaning and sanitizing;
- (c) have, if applicable, a smooth non-absorbent ceiling to facilitate cleaning;
- (d) provide sufficient artificial lighting, properly placed to facilitate food preparation, handling, storage, serving and selling for each vendor located at the centre;
- (e) provide for smoke hood and flue above cooking ranges to enable the removal of fuel and cooking gases, smoke and fumes from the centre into open air;
- (f) provide centralized or individualized appliance, crockery, utensil and other implement washing facilities, equipped with hot and cold running potable water, wash basins or sinks with appropriate drains to approved sewer or drain system, detergent and sanitizing agents to satisfy the proper, sanitary and complete cleaning needs of the vendors in the centre;
- (g) comply with any other requirement set out by the relevant authority related to the structure of the street food centres.

9.3 Liquid and Solid Waste

9.3.1 Pertaining to liquid waste disposal, street food centres are to:

- (a) be equipped with an efficient centralized or individualized for each vendor in the centre, liquid waste disposal system(s) approved by the relevant authority and of suitable size and design to exceed the level of demand for liquid waste disposal at peak levels of activity by the vendors in the centre;

- (b) maintain the liquid sewage disposal system in good working condition;
- (c) assure the liquid waste disposal system exits to a relevant authority approved sewage drain system capable of efficiently carrying away the liquid waste from the centre;
- (d) comply with any other relevant authority requirements related to liquid waste disposal.

9.3.2

Pertaining to solid waste disposal, street food centres are to have an efficient system for disposal of solid waste complying with all solid waste disposal requirements of the relevant authority, to include:

- (a) the allocation of an appropriate and separate amount of space for solid waste storage, located at a convenient but suitably distant location from food preparation, storage, handling, serving or selling areas to prevent contamination;
- (b) sufficient number of suitable designed and constructed waterproof solid waste containers with tight fitting lids to contain the volume of accumulated solid waste produced by vendor activity in one day. Containers should be lined with suitable disposable liner or containers for securing and for ease of handling at times of disposal;
- (c) the daily, and more often if necessary, disposal of solid waste from the street food centre to:
 - i) rubbish bins approved and intended for the centralized collection of solid waste by garbage service agencies;
 - ii) approved sanitary land fill; or,
 - iii) other disposal methods authorized and approved by the relevant authority;
- (d) routine inspection of solid waste disposal areas for the presence or harbourage of pests, taking any and all practical measures to eliminate, and further prevent, any infestation;
- (e) and to comply with any other requirement of the relevant authority related to solid waste disposal.

9.4

Customer Facilities

Street food centres should have sufficient toilet facilities for each sex to accommodate the vendors, their employees and clientele, conveniently located but separate and apart from food preparation, handling, storage, serving and selling areas to prevent contamination of the food. The toilet facilities shall be approved and subject to all requirements for such facilities by the relevant authority. Among other requirements the facilities should:

- (a) have smooth walls of glazed tile to a height of at least two (2) meters;

- (b) toilet and urinals should be clean, free of bad odours and provided with flushing system;
- (c) be well lit, ventilated, and routinely cleaned and sanitized and maintained in good working condition;
- (d) include hand washing and drying facilities and properly supplied with soap and other needed supplies;
- (e) notice should be posted for vendors and employees to wash hands thoroughly after each use of the toilet facilities before returning to work;
- (f) have doors which are equipped with self-closing devices.