



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Fifty- third Session

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REPORT OF THE PHYSICAL WORKING GROUP ON NEW WORK PROPOSALS/FORWARD WORKPLAN

(Prepared by the United States of America as chair of the working group)

A physical working group (pWG) was held on 28 November 2022 in San Diego, California immediately prior to CCFH53, chaired by the United States of America, to discuss proposals for new work and the CCFH Forward Workplan. The Chair noted that, since CCH54 would not be held until spring of 2024, countries should volunteer to draft discussion papers and project documents based on JEMRA information as it became available in order to move the Committee's work forward in a timely fashion. The Chair also suggested that countries volunteer to update CCFH documents to align them with the revised *General Principles of Food Hygiene* (CXC 1-1969) for CCFH54.

Summary of Discussions

Guidelines (or a Code of Practice) for Food Hygiene Control Measures in Traditional Food Markets

Bolivia introduced potential new work on control measures in traditional food markets, noting that during the CCFH52 virtual meeting the Global Alliance for Improved Nutrition (GAIN) drew the delegates' attention to the need for international (multi-regional) guidelines on food safety for traditional markets. Bolivia, Kenya, Nigeria, Indonesia, and Peru, along with two observer organizations (GAIN and the Consumer Goods Forum) developed the project document for the proposed work. Traditional food markets provide affordable fresh food for billions of consumers globally. While there are four separate Codex regional guidance documents on street-vended foods, there is no guidance specific to traditional food markets. Areas for coverage in a global guidance or code of practice for traditional markets include (1) policy and regulation; (2) market infrastructure; (3) food handling; and (4) personal health and hygiene. Numerous countries and several observer organizations supported this work, indicating that in many cases these markets were involved in regional and even global trade.

Revision of *Guidelines on the Application of the General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood* (CXG 73-2010)

Japan introduced the proposal that had been developed with New Zealand for new work to revise CXG 73-2010 by first providing a history of the document. Japan indicated that JEMRA had held a meeting that reviewed and updated the existing risk assessment models/tools for *V. parahaemolyticus* and *V. vulnificus* that could potentially be used to address risk management questions in a number of different regions; the information was published as "Advances in science and risk assessment tools for *Vibrio parahaemolyticus* and *V. vulnificus* associated with seafood" (MRA 35). An analysis conducted of the current text in CXG 73-2010 and the scientific advice provided by MRA35 identified a number of places where the information provided in CXG 73-2010 could be revised and updated. Japan reviewed the project document and indicated that the new work could likely be completed in two sessions of CCFH. The pWG discussed expanding the work to include species other than *V. parahaemolyticus* and *V. vulnificus* (specifically *V. alginolyticus* and *V. cholerae*) and to provide information on *Vibrio* species in seafood other than bivalve molluscs. The Codex Secretariat noted that the general section of the guidelines covers seafood in general and contains a brief discussion of *V. cholerae*, and Japan noted that they had found little information on *V. alginolyticus*. Nevertheless, the pWG felt that it would be helpful for JEMRA to review available scientific information on *Vibrio* species other than *V. parahaemolyticus* and *V. vulnificus* and on *Vibrio* species in seafood products other than bivalve mollusks, including finfish. Recognizing the extensive workload of FAO and WHO on existing requests for advice, as well

as a new request for work on viruses, the pWG agreed that it will be necessary to prioritize requests for JEMRA advice.

Discussion Paper on the Revision of the *Guidelines on the Application of the General Principles of Food Hygiene to the Control of Viruses in Food* (CXG 79-2012)

Canada presented the discussion paper prepared with the assistance of the Netherlands, noting that five areas had been identified as elements for which JEMRA information could be used as a basis for determining whether revision to the guidelines would be needed. These elements included foodborne viruses and the commodities of highest public health importance, prevention/intervention measures, analytical methods, viral indicators, and risk assessment models. Canada noted that the work would likely require at least two JEMRA meetings, and thus would need to be prioritized. Several countries and observer organizations supported the work.

Prioritization of Projects in the Forward Workplan

The pWG assigned rankings to projects in the Forward Workplan for which there was new information available (Appendix 1). The Chair noted that there were several projects for which the Committee had requested information from JEMRA, including *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat* (CXG 78-2011), *Code of Practice on Food Allergen Management for Food Business Operators* (CXC 80-2020), and *Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods* (CXG 61-2007), for which information would be available soon for the development of discussion papers and project documents for new work; thus these projects were ranked along with the projects for which project documents had been submitted.

The pWG also considered the project on Guidelines for Developing Performance Based Criteria for Microbiological Methods, which had been added to the Forward Workplan at the time CCFH was asked to review the methods in the *General Methods for the Detection of Irradiated Foods* (CXS 231 - 2001) to determine their fitness for purpose and their possible conversion to performance-based criteria. Brazil explained why it is not possible to establish performance-based criteria for these methods for detection of irradiated foods. The pWG decided that such criteria could be possible for other methods and decided to retain this project on the list; it was moved to the section on projects for which there is currently no information for an update.

FAO noted that during the JEMRA meeting on *Salmonella* in chicken, the experts recommended two CXC documents to be updated: CXC/RCP 39-1993, *Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering* (which is currently listed in the Forward Workplan) and CXC/RCP 8-1976, *Code of Practice for the Processing and Handling of Quick Frozen Foods* (which is not in the Forward Workplan).

Updating CCFH Documents to Align with the Revised *General Principles of Food Hygiene* (GPFH)

The Codex Secretariat reported that the Codex Alimentarius Commission, in adopting the decision trees for the GPFH at its recent session, requested that CCFH start to undertake work to align its documents with the revised GPFH. The CCFH Chair also supported having countries take on this work. In considering the procedures for doing this, the pWG determined that it would be more efficient if CCFH would establish an alignment workgroup to set out criteria for conducting the work.

Recommendations for the plenary of the 53rd session of CCFH

The pWG recommended that CCFH53:

- Support new work to develop Guidelines or for Food Hygiene Control Measures for Traditional Markets for Food;
- Support new work to revise the *Guidelines on the Application of the General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood* (CXG 73-2010), noting
 - The revision should include alignment to the revised *General Principles of Food Hygiene* (CXC 1-1969);
 - The need to request JEMRA to review available scientific information on *Vibrio* species other than *V. parahaemolyticus* and *V. vulnificus* and on *Vibrio* species in seafood products including fish; and
- Support the request for additional scientific advice from JEMRA on the prioritized 5 elements presented in the discussion paper (CX/FH 22/53/8) for the potential revision of *Guidelines on the Application of the General Principles of Food Hygiene for the Control of Viruses in Food* (CXG-79-2012).

CCFH FORWARD WORKPLAN

Title of Work	Last Revision	Information to Update (Yes/No) ¹	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ²	Project document/discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Comments	Total
Guidelines for Food Hygiene Control Measures in Traditional Food Markets (or a Code of Practice)	N/A	Yes	20	5	Yes Discussion paper (CRD26) CCFH52; Project document CCFH53	Not at this time		25
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood</i> (CXG 73-2010)	2010	Yes	20	10	Discussion paper – CCFH53 Agenda item 7 CX/FH 22/53/7; Project Document as Appendix 2	Yes Request JEMRA to review available scientific information on <i>Vibrio</i> species other than <i>V. parahaemolyticus</i> and <i>V. vulnificus</i> and on <i>Vibrio</i> species in seafood products including fish	Structure based on old GPFH sections will need revision to align with revised GPFH. Editorial: Water should reference revised GPFH section 7.3 and the MRA series 33 for guidance (ultimately the Guidelines for the safe use and re-use of water in food production)	30

¹ Information to Update (Currency of information): Is there new information/data that would justify the need to review the existing code(s) or establish a new one? Are there new technologies that would justify the need to review existing codes or establish a new one? Is there duplication or inconsistency with existing codes that should be addressed? If there is an existing code in place and a determination is made that the code is sufficient, no new work should proceed.

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

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<i>Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat</i> (CXG 78-2011)	2011	Yes (<i>Salmonella</i>)/ No (<i>Campylobacter</i>)	20	10	No	Yes CCFH has requested JEMRA to collate the relevant scientific information on <i>Salmonella</i> and <i>Campylobacter</i> in chicken meat in preparation for an update		30
<i>Code of Practice on Food Allergen Management for Food Business Operators</i> (CXC 80-2020)	2019	Yes (FAO/WHO Expert consultations) /No (CCFL input)	20	10	No		CCFL meets in May 2023 and will address the input from the FAO/WHO Expert Consultation on Allergens, including priority allergens, thresholds and allergen advisory labelling. CCFH should anticipate the need for revisions to this document in the near future.	30
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food</i> (CXG 79-2012)	2012	Yes	20	10	Discussion paper – CCFH53 Agenda item 8 CX/FH 22/53/8	Yes Discussion Paper identifies 5 elements where JEMRA input is needed	Structure based on old GPFH sections will need revision to align with revised GPFH	30
Code of Hygienic Practice for the Storage of Cereals	N/A	Yes	8	5	Yes ³			13

³ Discussion paper on development of Code of Hygienic Practice for the storage of cereals (prepared by India) FH/44 CRD 9, included in the Forward Workplan by the 44th session of the CCFH, 12-16 November 2012

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<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods</i> (CXG 61-2007)	2009	Yes	20	10	No	Yes	JEMRA report <i>Listeria monocytogenes</i> in ready-to-eat (RTE) food: attribution, characterization and monitoring; FAO/WHO to conduct a full farm to table risk assessment for <i>Listeria monocytogenes</i> in foods Text should be aligned to revised sections of GPFH and new wording for headings	30
Texts below are ordered most recent to oldest. There is no new information for an update, however, revisions may be needed for alignment with other documents.								
Guidelines for Developing Performance Based Criteria for Microbiological Methods ⁴	N/A	No ⁵						
<i>Code of Hygienic Practice for Low-Moisture Foods</i> (CXC 75-2015)	2018	No					Sections should be re-aligned with revised GPFH sections.	
<i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CXC 53-2003)	2017	No					GPFH definitions - types of water should reference updated text of GPFH/ expert information	

⁴ Review of methods in the *General Methods for the Detection of Irradiated Foods* (CXS 231 - 2001) to determine their fitness for purpose and their possible conversion to performance-based criteria. (See CCFH51 CRD3 where this was added to the Forward Workplan.)

⁵ Changed from "yes". See CX/FH 22/53/2 Appendix 1 for information on why it is not possible to establish performance-based criteria for these methods for detection of irradiated foods.

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<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites</i> (CXG 88-2016)	2016	No					Section 3.1 - should update reference to align with revised GPFH to 'section 2.1'.	
<i>Guidelines for the control of non-typhoidal Salmonella in Beef and Pork</i> (CXG 87-2016)	2016	No					Editorial: 8h) Should move superscript 17 to end of second sentence and reference direct to Section 7.3 of revised GPFH. Similar for superscript 22 – repeat as above.	
<i>Guidelines for the Control of Trichinella spp. in Meat of Suidae</i> (CXG 86-2015)	2015	No						
<i>Guidelines for the Control of Taenia saginata in Meat of Domestic Cattle</i> (CXG 85-2014)	2014	No						
<i>Principles and Guidelines for the Conduct of Microbiological Risk Assessment</i> (CXG 30-1999)	2014	No					Hazard definition should be updated. Hazard identification should reference GPFH as a starting point.	

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<i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods (CXG 21-1997)</i>	2013	No					<p>Editorial updates: 4.1 (para 11) should be updated with reference to GPFH. Suggest “The choice of the approach should be aligned with GPFH (CXC 1-1969), the risk management objectives and decisions relating to food safety and suitability.”</p> <p>4.12 should be updated to refer to</p> <p>Section 7.4 of revised GPFH document.</p>	
<i>Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters (CXC 33-1985)</i>	2011	No					<p>GPFH reference should be dated (CAC/RCP 1-1969)</p> <p>HACCP should be referenced to revised GPFH.</p> <p>Sections references to GPFH should be updated to align with revised GPFH sections.</p>	
<i>Code of Hygienic Practice for Powdered Formulae for Infants and Young Children (CXC 66-2008)</i>	2009	No					<p>Section formatting should be updated to align with revised GPFH sections.</p> <p>Review of HACCP should occur to align with revised GPFH GHP and HACCP use. Remove reference to HACCP annex.</p>	

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<i>Code of Hygienic Practice for Milk and Milk Products</i> (CXC 57-2004)	2009	No					<p>Format follows GPFH sections therefore will need re-alignment with revised GPFH.</p> <p>HACCP reference should be changed from 'Annex' to 'Chapter Two'.</p> <p>Use of HACCP should be re-evaluated in line with revised GPFH approach. Consider use of GHP and HACCP as appropriate to cover hygienic practice, rather than HACCP alone.</p> <p>Allergens need re-evaluating in relation to milk itself as an allergen, rather than allergens from other sources.</p> <p>Water should be re-evaluated to align with revised GPFH and water advice.</p>	

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

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<i>Code of Hygienic Practice for Meat (CXC 58-2005)⁶</i>	2005	No					Should be updated for sections referenced to GPFH to align with revised GPFH sections.	
<i>General Standard for Irradiated Food (CXS 106-1983)</i>	2003	No					remove reference to Rev 3 and wording on HACCP as HACCP covered within GPFH text	
<i>Code of Practice for Radiation Processing of Food (CXC 19-1979)</i>	2003	No					Introduction – last paragraph should be updated to reflect HACCP application as in revised GPFH. Sections should be updated to align with revised GPFH.	

⁶ Code developed by the Codex Committee on Meat Hygiene

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<i>Code of Hygienic Practice for Bottled/Packaged Drinking Waters (other than natural mineral waters) (CXC 48-2001)</i>	2001	No					<p>GPFH reference should be updated to be consistent with requirements (remove Rev 3).</p> <p>Sections should be re-aligned to referenced sections within revised GPFH.</p> <p>Definitions reference should be updated to revised GPFH Definitions (not section 2.3).</p> <p>HACCP reference should be to the revised GPFH, not an Annex.</p> <p>Should consider water usage and reference to updated water section within GPFH and expert reports.</p>	

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<i>Code of Hygienic Practice for the Transport of Food in Bulk and Semi-packed Food (CXC 47-2001)</i>	2001	No					<p>GPFH references should be consistent with current requirements, e.g. CAC/RCP 1-1969.</p> <p>Sections should be aligned with the revised GPFH sections.</p> <p>HACCP and hazard identification as mentioned in section 5 should be checked to see whether the wording here adds any further specific application above the HACCP approach in Chapter 2 of the revised GPFH.</p> <p>5.5 Water should reference updated information in line with revised GPFH.</p> <p>Appendix on Hurdles – should be revised with consideration of HACCP text within Chapter 2 revised GPFH</p>	
<i>Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-life (CXC 46-1999)</i>	1999	No					<p>Sections will need re-alignment with the revised GPFH.</p> <p>Section 5.1 should be revised in accordance with chapter 2 HACCP in the revised GPFH</p>	

Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (CXC 39-1993)	1993	No					<p>GPFH references should be updated (first reference to GPFH has no dated number; second reference in 5.2.1 is obsolete referring to 1985 GPFH). Explanatory preface C should be revised and aligned with HACCP application within the revised GPFH. Remove out-of-date references. Use of hazard and CCP notes throughout the document should be revised and aligned as necessary with GHP/HACCP application in the revised GPFH. Sections should be updated to align with revised GPFH sections and be complementary to the GPFH. Definitions (contamination, disinfection, food handler, food hygiene) should be updated to align with the revised GPFH definitions and other definitions should be included, e.g. to replace 'potentially hazardous food'. HACCP definitions should be referenced to GPFH if not included. Section 4.3.12 Water Supply should be updated and aligned with revised GPFH.</p> <p>Allergen management should get specific mention for mass catering and be referenced to the revised GPFH.</p>	
Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods (CXC 23-1979)	1993 1993	No					(CXC 23-1979): Definitions - cleaning, disinfection, and potable water should be updated to align with revised GPFH. Sections should be	

<p><i>Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods (CXC 40-1993)</i></p> <p><i>Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects (CXG 17-1993)⁷</i></p> <p><i>Code of Hygienic Practice for Canned Fruit and Vegetable Products (CXC 2-1969)¹⁵</i></p>	<p>1993</p> <p>1969</p>						<p>updated to align as appropriate with revised GPFH. GHP and HACCP application should be considered and updated to align with use in revised GPFH, including Appendix IV (should have wider application than salvaged cans). (CXC 40-1993): GPFH references should be updated to align with revised GPFH. Section and sub section references should be updated to align with revised GPFH. Sections and contents should be updated to align with and be complementary to revised GPFH. HACCP and its application should be referenced to revised GPFH. Definitions (cleaning, disinfection), should be updated to align with revised GPFH. Water should be aligned with revised GPFH. (CXC 2-1969): Needs revision and should reference GPFH as supporting text in a Scope and Use section. Sections should be aligned with the revised GPFH, including definitions. References to water use and supply should refer also to updated information provided by FAO/WHO on water. Note use of hazard (hygienic and health) and this should be revised in line with current definition of hazard.</p>	
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⁷ Documents developed by the Codex Committee on Processed Fruits and Vegetables.

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<i>Code of Hygienic Practice for the Processing of Frog Legs (CXC 30-1983)</i>	1983	No					<p>GPFH should be referenced earlier as supporting text for whole document.</p> <p>Definitions should be updated (contamination, disinfection) to align with revised GPFH.</p> <p>Sections should be updated to align with revised GPFH, including 5.2.1 which currently has reference to GPFH. GHP and HACCP should be applied across the whole document as appropriate and in accordance with the revised GPFH</p>	