



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD HYGIENE

#### Fifty- third Session

#### San Diego, United States of America

29 November – 2 December 2022 and 8 December 2022

#### Comments of Republic of Korea

The Republic of Korea is pleased to provide the following comments regarding Agenda Item 6 and 9.

#### **Agenda Item 6: Proposed Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing**

- **Specific comments in the definition of general section**

The Republic of Korea supports option 3 for “Water fit for purpose” which is defined as follows during the Physical Working Group session: Water that is determined to be safe for an intended purpose through a risk-based evaluation of potential microbiological hazards, treatment options and their efficacy, control measures, history of use and the intended use of food product.

- **Specific comments in the definition of Annex 1 fresh produce**

The Republic of Korea suggests not including mushrooms in the definition of fresh produce. In the Codex general standard for edible fungi and fungus products (CODEX STAN 38-1981), edible mushroom is defined as “fruit bodies of a specific plant group - fungi which either grow wild or are cultivated and which after necessary processing are suitable for use as a food”. For the consistency of Codex documents, it is recommended that mushrooms not be included in fresh produce.

- **Specific comments in Annex 2 fishery products**

The Republic of Korea would like to suggest having another round of EWG to have discussion on Decision Tree (DT). All the arrows in the figure 1 and 2 of DT lead to *Vibrio parahaemolyticus* even in the case of fishery product being stored below 4°C, which is commonly considered as low hazard to *Vibrio parahaemolyticus*.

#### **Agenda Item 9: New work / forward workplan**

The Republic of Korea agrees to initiate the development of Guidelines for Food Hygiene Control Measures in Traditional Food Markets or Code of Hygienic Practices for Traditional Food Market. In regard to the revision of Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food, the Republic of Korea suggests that the revision be initiated after the development of Proposed Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing is complete.