



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Fifty-third Session

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NEW WORK / FORWARD WORKPLAN (PROPOSALS IN REPLY TO CL 2022/31-FH)

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BACKGROUND

1. The 51st Session of the Codex Committee on Food Hygiene (CCFH51) agreed to the Forward Workplan and to request the Codex Secretariat to issue a Circular Letter (CL) requesting proposals for new work. The Committee also agreed to re-establish the Working Group for Establishment of CCFH Work Priorities to be chaired by the United States of America to meet in conjunction with CCFH52¹.
2. CL 2020/32-FH was sent out to all Members and Observer Organisations in April 2020. Member Governments were invited to propose new work for consideration by the above working group by 1 September 2020, in accordance with the *Criteria for the Establishment of Work Priorities* and with the “Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work.”
3. Due to the COVID-19 pandemic, CCFH52 had to be postponed and then met virtually with an abridged agenda, focusing on priority items, on 28 February to 9 March 2022. As a result, the Working Group on CCFH Work Priorities did not meet. However, CCFH52 recognized the need to plan strategically, starting immediately, for future sessions both in terms of potential new work and the need for scientific advice. CCFH52 reminded delegates that a CL requesting proposals for new work would be issued after CCFH52 and agreed to establish a working group on CCFH Work Priorities, chaired by the United States of America, to be held in conjunction with CCFH53, to consider any proposals for new work and to update the committee’s Forward Workplan².
4. CL 2022/31-FH was sent out to all Members and Observer Organisations in April 2022. Members were invited to propose new work for consideration by the above working group by 1 September 2022, in accordance with the *Criteria for the Establishment of Work Priorities* (see Codex Procedural Manual) and in accordance with the [“Process by which the Codex Committee on Food Hygiene \(CCFH\) will undertake its work.”](#)

PROPOSALS TO PREPARE NEW STANDARDS AND CODES OF HYGIENIC PRACTICE OR TO REVISE EXISTING STANDARDS

5. One proposal for new work (Appendix 1) was submitted by Bolivia in response to the above-mentioned CL. Indonesia, Nigeria, Kenya, Peru, Bolivia, and the observers The Global Alliance for Improved Nutrition (GAIN) and the Consumer Goods Forum (CGF) worked together to develop and propose a project document on new work to develop Guidelines for Food Hygiene Control Measures in Traditional Food Markets (or a Code of Practice).
6. The proposed guidelines would provide national and local governments worldwide with relevant advice to ensure that traditional food markets were designed and managed effectively to promote food safety for the food

¹ REP20/FH, paragraph 120

² REP22/FH, para 105

sold in the markets. The guidelines would be informed by four regional guidance documents for street-vended food and would address areas relevant and important to harmonized global guidelines for traditional food markets, including policy and regulation, market infrastructure, food handling, personal health and hygiene, and training and education.

7. A second proposal for new work (Appendix 2) was submitted as an appendix to the Discussion Paper on the Revision of *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood* (CXG 73-2010) (CX/FH 22/53/7) and was prepared by Japan and New Zealand. The Appendix to the Discussion Paper outlines the suggested revisions to update CXG 73-2010 based on a JEMRA meeting held in May 2019 and published as “Advances in science and risk assessment tools for *Vibrio parahaemolyticus* and *V. vulnificus* associated with seafood: meeting report” (MRA35). The new work will consider factors relevant to the control of *V. parahaemolyticus* and *V. vulnificus*, including:

- microbiological monitoring methods, particularly molecular-based approaches;
- recently available scientific data, in particular information on new pathogenic strains and their geographical spread and clinical incidence;
- methods for the detection and characterization of vibrios;
- remote sensing-based techniques to measure variables such as temperature and salinity, climate change; and
- practical interventions that can be used to reduce vibriosis risks associated with the consumption of seafood, including relaying, cooling, post-harvest treatments, etc.

CCFH FORWARD WORKPLAN

8. The Forward Workplan agreed by CCFH51³ has been updated and is attached as Appendix 3. Changes include deletion of the row for Guidelines for the safe use and re-use of water in food processing, since work is now ongoing; addition of a row for Guidelines for Food Hygiene Control Measures in Traditional Food Markets; addition of a row for *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat* (for which JEMRA advice has been requested); addition of statements about discussion papers that have been submitted with respect to guidelines on vibrios and viruses; movement of the row for Guidelines on the control of *Listeria monocytogenes* to the first section where there is new information to update the document; adding additional CCFH documents to the list; and reordering of the documents in the section containing texts for which there is no new information for updates. The Forward Workplan has also been updated to provide details on the weighting factors.

9. The *Process by Which the Codex Committee on Food Hygiene (CCFH) Will Undertake Its Work* indicates that standards older than five years or those with duplication or inconsistency with existing codes should also be assessed to determine their need for revision. Following the updating of the *General Principles of Food Hygiene* (GPFH), the Codex Secretariat commissioned an analysis of Codex Standards and Guidelines to determine where alignment with the GPFH may be needed. Comments from that analysis have been included with respect to updates required for alignment with the GPFH.

RECOMMENDATIONS

10. With respect to proposals to prepare new standards and codes of hygienic practice, Members should review the proposal to develop Guidelines for Food Hygiene Control Measures in Traditional Food Markets (or a Code of Practice) (Appendix 1) and the proposal to update the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood* (CXG 73-2010) (CX/FH 22/53/7 and Appendix 2) to consider whether it is appropriate for CCFH to undertake new work in these areas and consider the ranking criteria that should be applied (Appendix 3).

11. CCFH53 should review its forward workplan (Appendix 3) in accordance with the “Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work”⁴ and come prepared to rank the projects for

³ REP20/FH para. 120 and Appendix VI

⁴<https://www.fao.org/fao-who-codexalimentarius/committees/committee/related-information-documents/en/?committee=CCFH>

which there is a “Yes” in the column indicating there is information for an update. (Note that in some cases the information is not yet available, pending work by other entities.)

12. With regard to the need to align existing texts developed by the Committee with the revised *General Principles of Food Hygiene* (CXC 1-1969), CCFH53 should consider the most efficient means of undertaking such work, particularly in the case of those texts where no other revisions are currently foreseen.

PROJECT DOCUMENT

DEVELOPMENT OF GUIDELINES FOR FOOD HYGIENE CONTROL MEASURES IN TRADITIONAL FOOD MARKETS OR CODE OF HYGIENIC PRACTICES FOR TRADITIONAL FOOD MARKETS**1. Purpose and Scope of the Standard**

Proposed new work to develop *Guidelines for Food Hygiene Control Measures in Traditional Food Markets* (or a *Code of Practice*) would provide national and local governments worldwide with relevant advice to ensure that traditional food markets are designed and managed effectively to promote food safety for the food sold in the markets. The proposed global guidelines would be informed by four regional guidance for street-vended food which have content on the management of markets and could also provide food business operators with advice on food handling, health and hygiene relevant to ensuring the safety of food sold in the markets.

Traditional food markets need focused attention and support if they are to improve food safety. In addition to being an important food source, markets are community gathering areas and an ideal place for sharing food safety, nutrition and community health information. Having a normative global exercise to update and harmonize guidelines will equip stakeholders (regulators, vendors, FBOs, consumers) to strengthen capacities in those markets so they can provide safer food, market access, and help in delivering the 2030 Sustainable Development Goals.

2. Relevance and Timeliness

Street-vended foods are defined by Codex as “ready-to-eat foods and beverages prepared and/or sold by vendors in streets and other public places for immediate consumption or consumption at a later time” (see Guidelines and Codes of Practice described in section 6). Codex Guidelines and Codes of Practice also provides definitions for “Street Food Centers” and “Street Food Stalls” as the places where street foods are prepared, displayed, served and sold to the public. The term “Traditional markets,” is broader, and used to describe dedicated spaces for consumers to go to purchase fresh food for home preparation, and frequently also street-vended prepared food.⁵

Open-air or “traditional” food markets in low- and middle-income countries (LMICs) play a critical role in food security and nutrition. In some regions, researchers estimate that up to 85% of food is purchased in those markets.⁶ They are a particularly important source for lower-income and food insecure populations to access fresh, highly nutritious foods such as fresh fruits and vegetables.

However, these markets frequently lack the infrastructure and hygienic conditions needed to ensure food safety. Informal markets can be especially risky for foodborne hazards. This is due to poor market infrastructure, including limited access to potable water, poor hygienic conditions, and poor storage practices, among others.⁷

⁵ DeWaal et al; *Regional Codex Guidelines and Their Potential to Impact Food Safety in Traditional Food Markets*; Journal of Food Protection (2022); <https://doi.org/10.4315/JFP-22-052>.

⁶ Anenu, Kebede, Researcher, ILRI/Addis Ababa University, oral remarks at the International Association of Food Protection, August 2022. See also Tschirley, D., Reardon, T., Dolislager, M., & Snyder, J. (2015). The Rise of a Middle Class in East and Southern Africa: Implications for Food System Transformation: The Middle Class and Food System Transformation in ESA. *Journal of International Development*, 27(5), 628–646. <https://doi.org/10.1002/jid.3107>.

⁷ Alves da Silva, S., Cardoso, R. de C. V., Góes, J. Â. W., Santos, J. N., Ramos, F. P., Bispo de Jesus, R., Sabá do Vale, R., & Teles da Silva, P. S. (2014). Street food on the coast of Salvador, Bahia, Brazil: A study from the socioeconomic and food safety perspectives. *Food Control*, 40, 78–84. <https://doi.org/10.1016/j.foodcont.2013.11.022>; Cortese, R. D. M., Veiros, M. B., Feldman, C., & Cavalli, S. B. (2016). Food safety and hygiene practices of vendors during the chain of street food production in Florianópolis, Brazil: A cross-sectional study. *Food Control*, 62, 178–186. <https://doi.org/10.1016/j.foodcont.2015.10.027>; Gadaga, T. H., Samende, B. K., Musuna, C., & Chibanda, D. (2008). The microbiological quality of informally vended foods in Harare, Zimbabwe. *Food Control*, 19(8), 829–832. <https://doi.org/10.1016/j.foodcont.2007.07.016>; Muyanja, C., Nayiga, L., Brenda, N., & Nasinyama, G. (2011). Practices, knowledge and risk factors of street food vendors in Uganda. *Food Control*, 22(10), 1551–1558. <https://doi.org/10.1016/j.foodcont.2011.01.016>

While four regional committees considered the food safety issues of street-vended foods, none has specifically addressed the hygienic conditions of traditional markets generally. While the content of the regional guidance is useful, it does not cover all aspects of market operations, with variability in coverage from region to region. Given the global burden of disease estimates of 600 million consumers a year, the need to improved conditions in traditional markets is acute. Given the importance of traditional food markets in many areas of the world, global guidance would be very timely, and provide important health protection to consumers. As food security is of paramount importance for countries, updated and harmonized guidance to address food hazards will provide incentives for government to address conditions in and modernize existing traditional markets.

3. Main aspects to be covered

Appropriate food safety regulation, inspection and enforcement in traditional markets have an important role in preventing and controlling foodborne and zoonotic diseases, improving health, enhancing food security and strengthening the economy. The proposed *Guidelines for Food Hygiene Control Measures in Traditional Food Markets (or Code of Practice)* would be developed by the Committee, using a process to identify the relevant food safety topics from the existing Codex guidelines and codes of practice for street-vended foods. A 2021 comparative review of the regional guidance found there are many common food safety content areas and also gaps in the existing regional guidelines.⁸ The common areas relevant and important to harmonized global guidelines for traditional food markets include:

- **Policy and regulation** Common topics include the roles of stakeholders and authorities; regulation and monitoring of markets; and registration of vendors.
- **Market infrastructure** Common topics include design and infrastructure of markets; and maintenance and sanitation in markets.
- **Food handling** Common topics include food sourcing and handling in markets; requirements for food preparation; and protection and sale of ready-to-eat food.
- **Personal health and hygiene of market participants.**
- **Training and education.**

In addition to this relevant content, WHO and FAO have published recommendations for governments on their oversight of traditional markets. This advice could also inform harmonized global guidelines for traditional food markets.

4. Assessment against the Criteria for the establishment of work priorities

4.1 The text needs to be revised in order to meet the General criterion: Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and considering the identified needs of developing countries.

Traditional food markets provide consumers with both the ingredients for preparing meals at home and also fully prepared and ready-to-eat foods. The conditions at the markets, including access to clean water, waste management and proximity to live animals, can lead to the spread food pathogens and unsafe food handling. Conditions and practices that promote food safety are vital for both raw ingredients and prepared foods.

Food markets (traditional, informal markets, farmers markets) are an important source of nutritious and culturally appropriate food contributing to food security for billions of people all over the world. The markets also have a critical social function as settings where people purchase their food and meet with others. They provide a source of income for the community and attract tourists.⁹ Considering street food alone, an estimated 2.5 billion people eat street food worldwide every day. It is a source of income for a vast number of people, particularly women.¹⁰

In addition to providing standards for governments, some of the regional guidance have useful advice for small and/or less-developed food businesses in both developed and developing countries. This objective should be retained in the new work.

⁸ DeWaal et al; *Regional Codex Guidelines and Their Potential to Impact Food Safety in Traditional Food Markets*; Journal of Food Protection (2022); <https://doi.org/10.4315/JFP-22-052>.

⁹ FAO and WHO World Food Safety Day Poster on traditional food markets

¹⁰ FAO and WHO World Food Safety Day 2022 Poster on street food vending

4.2 Diversification of national legislation and apparent resultant or potential impediments to international trade

While there is not a survey of national legislation on traditional markets, the gaps evident in the regional guidelines for street-vended foods are indicative of gaps that may exist in national legislation. For example, the Latin America Code of Practice has specific detail on food handling relevant to street-food vendors but lacks infrastructure requirements for the markets.

4.3 Work already undertaken by other international organizations in this field

The Global Alliance for Improved Nutrition has undertaken research on normative standards that apply to traditional food markets, including a comparative review of the four regional texts on street-vended food. It also examined WHO and FAO documents that can inform the Committee's work on traditional markets, including those developed during COVID to address conditions in markets that handle live animals.¹¹

4.4 Amenability of the subject of the proposal to standardization

The four regional guidance for street-vended food provide many areas of overlap that indicate that global standardization would be achievable.

4.5 Consideration of the global magnitude of the problem or issue

Traditional food markets exist all over the world and provide affordable fresh food for many billions of consumers globally. In low- and middle-income countries, traditional food markets can be the primary source of household foods, and they provide employment for many in the community. For consumers living in low- and middle-income countries, traditional markets are frequently their primary source of fresh foods, like meat, fish, fruits, and vegetables.

The proposed *Guidelines for Food Hygiene Control Measures in Traditional Food Markets*, as a harmonized global standard, could give government's relevant advice that can impact market conditions and practices with the goal to provide improved food safety and more efficient food control.

5. Relevance to the Codex strategic objectives

The proposed work directly relates to the following Codex Strategic Goals from the 2020-2025 Strategic Plan.

Goal 1 Address current, emerging and critical issues in a timely manner

COVID 19 illustrated the importance of addressing conditions in traditional food markets, where food, people and animals all come together. Codex, through its regional Committees, has never directly addressed food safety issues in traditional markets, though its work on street-vended foods does indirectly provide some guidance in this area.

Goal 2 Develop standards based on science and Codex risk-analysis principles

Risk analysis as it applies to food safety across the food chain is an internationally accepted discipline and forms an integral part of any well-designed food safety control system. Through an active involvement of scientific and technical experts from many Codex members and observers we aim for a harmonized global standard addressing developments in the field of food safety risk management as they apply to traditional markets.

Goal 3 Increase impact through the recognition and use of Codex standards

By creating standards of importance for many countries in managing domestic food trade, Codex will increase its relevance to low- and middle-income countries where traditional food markets play a vital role in food distribution.

¹¹ See <https://www.gainhealth.org/resources/reports-and-publications/regional-codex-guidelines-and-their-potential-impact-food-safety>. This research was also adapted for the *Journal of Food Protection*, previously cited.

Goal 4 Facilitate the participation of all Codex Members throughout the standard setting process

Development of harmonized guidance for traditional markets has already generated support from countries in three Codex regions. The new work should generate great interest and broad participation from all members, with the objective to produce a user-friendly document that could be adopted and enforced as widely as possible. It provides specific attention to the food safety activities of small enterprises and to developing countries.

Goal 5 Enhance work management systems and practices that support the efficient and effective achievement of all strategic plan goals

More expeditious and efficient work by Codex is necessary to provide members and international organizations with the standards, guidelines, and recommendations that they need. During the development of this harmonized guideline, all working documents and electronic discussions will be distributed in a timely and transparent manner, using web-based technologies available freely to all.

This strategic goal is one of the core objectives of the Committee for Food Hygiene, as it will provide a solid ground for all Codex works related to food hygiene in traditional markets.

6. Information on the relation between the proposal and other existing Codex documents

While there are four separate Codex regional guidance on the regulation of street-vended foods, there are no guidance specific to traditional food markets where both raw and prepared foods are often sold at the same location. Taken as a group, the regional guidance on street-vended foods has significant information relevant to the regulation of traditional food markets. However, taken individually, gaps in each of the Codex documents show that a global guidance is needed.

The regional guidance is listed below:

- CODEX Regional Guidelines for the Design of Control Measures for Street-Vended Foods (Africa) CAC/GL 22R-1997
- CODEX Revised Regional Code of Hygienic Practice for the Preparation and Sale of Street Foods (Latin America and the Caribbean) CAC/RCP 43R-1995/Revised in 2001
- CODEX Regional Code of Practice for Street-Vended Foods (Near East), CXP 71-R-2013
- CODEX Regional Code of Hygienic Practice for Street-Vended Foods in Asia, CXC 76R-2017

Many of the topics covered in the four regional guidance for street-vended foods are relevant to traditional food markets, and many food safety topics are overlapping. But the approach varies widely between the regional guidance. For example, the African Guidelines contains specific advice on market infrastructure and cleaning practices; whereas the Latin American Code of Practice contains minimal content in those areas but has the most comprehensive information on the handling of raw foods in the market. Each of the regional guidance has content that should be considered in developing a uniform Codex text to cover the broader topic of traditional food markets.

The proposed *Guidelines for Food Hygiene Control Measures in Traditional Food Markets/Code of Hygienic Practice for Traditional Food Markets* (or *Code of Practice*) will provide advice on the food safety regulation and oversight activities relevant to traditional food markets where both raw and prepared foods are often sold. It would be informed by the existing regional guidelines described above that cover street-vended foods and can co-exist with that guidance if the Committee chooses.¹² If the Committee decides that the regional guidance should be replaced, then street-vended food could also be covered in this new text.

7. Identification of any requirement for and availability of expert scientific advice

The FAO and WHO could facilitate this effort by reviewing their recommendations related to traditional food markets and determining if there is useful information to address food safety that should be considered by the Committee. Also, a number of Codex observer organizations are willing to provide their expertise to aid in improving the content of the document or to make it easier to use.

¹² We note some of the regional guidance texts have not been updated recently (e.g., the Africa Guideline was last updated in 1997; the Latin American Code of Practice was updated in 2001).

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Technical input is expected from Codex observer organizations, including the Global Alliance for Improved Nutrition and the Consumer Foods Goods Forum. Such input is important as these organizations would be among the organizations that would be advocating for and applying the harmonized guidance.

9. The proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

Supporters propose the following timeline for consideration:

- CCFH53 (2022): Endorsement of the new work proposal by CCFH
- CAC46 (2023): Approval of new work by CAC
- CCFH54 (2023): Start date - discussion paper and draft Guidelines/Code of Practice at step 3
- CCFH55 (2024): Adoption at Step 5
- CAC48 (2025): Adoption at Step 8

PROJECT DOCUMENT

NEW WORK PROPOSAL FOR ON THE REVISION OF GUIDELINES ON THE APPLICATION OF GENERAL PRINCIPLES OF FOOD HYGIENE TO THE CONTROL OF PATHOGENIC *VIBRIO* SPECIES IN SEAFOOD (CXG 73-2010)**1. Purpose and Scope of the Standard**

The purpose of the work is to revise and update the Guidelines on the Application of General Principles of Food Hygiene to the control of pathogenic *Vibrio* species in seafood (CXG 73-2010) to provide risk management options based on the latest scientific advice from FAO/WHO and to incorporate some relevant aspects of the revision of the General Principles of Food Hygiene (CXG 1-1969)

The intended scope of the guidelines will not be changed from the original guidelines.

2. Relevance and Timeliness

An FAO/WHO expert working meeting¹³ held in 2019 noted several critical developments in the last decade: 1) the emergence of highly pathogenic strains, in particular the Pacific Northwest (PNW) *V. parahaemolyticus* strain (ST36), which have spread to the East coast of the United States of America, Europe, South America and New Zealand. The pandemic spread of these highly pathogenic strains is of global concern for seafood safety. 2) In response to climate change, there has been a significant geographical spread regarding where seafood-associated vibrio infections have been reported, with a general trend in the poleward spread of *V. parahaemolyticus* and *V. vulnificus* cases. Over the last decade in particular, there has been an increase in reported illnesses as well as the geographical spread of foodborne infections associated with these bacteria into regions where reported infections were previously absent. 3) Globally, an increased at-risk population, increased population densities in coastal regions and improvements in diagnosis of infections may also have played a role in accentuating reported cases. 4) A range of new approaches for best practice, such as high pressure treatment, harvesting curfews, relaying and temperature controls appear to offer effective and cost-effective approaches for reducing human health risks postharvest associated with these pathogens. Finally, 5) a range of new methods, such as those utilising genomics and satellite imagery, provide novel means of complementing approaches outlined in previous risk assessment exercises for these globally important foodborne pathogens. New scientific information provided by FAO/WHO justify the need and timeliness of the revision of the Guideline.

New information provided by FAO/WHO can offer significant benefits to competent authorities and food businesses to minimize the risk associated with pathogenic vibrios.

While the fundamental principles in the original document (CXG 73-2010) are likely to largely remain the same, practical guidance covering the specific implementation of control measures will help national competent authorities to reduce the burden of food-borne vibriosis and to ensure fair practice in the international seafood trade.

3. Main aspects to be covered

The new work is intended to update Guidelines on the application of the General Principles of Food Hygiene to the Control of Pathogenic *Vibrio* Species in Seafood based on the latest scientific information. The guidelines will provide guidance on selection of the most appropriate risk management options and risk management tools.

The new work will consider factors relevant to the control of *V. parahaemolyticus* and *V. vulnificus*; including:

- microbiological monitoring methods, particularly molecular-based approaches,
- recently available scientific data, in particular information on new pathogenic strains and their geographical spread and clinical incidence,

¹³ FAO and WHO. 2021. Advances in science and risk assessment tools for *Vibrio parahaemolyticus* and *V. vulnificus* associated with seafood. Meeting report. Microbiological Risk Assessment Series No. 35. Rome. <https://doi.org/10.4060/cb5834en>

- methods for the detection and characterisation of vibrios,
- remote sensing-based techniques to measure variables such as temperature and salinity, climate change,
- practical interventions that can be used to reduce vibriosis risks associated with the consumption of seafood, including relaying, cooling, post-harvest treatments, etc.

4. An assessment against the *Criteria for the Establishment of Work Priorities*

General Criterion

Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries

The proposed new work will support competent authorities and food business operators to implement practical interventions that can be used to reduce risk of vibriosis.

Criteria applicable to general subjects

(a) Diversification of national legislations and apparent resultant or potential impediments to international trade.

Additional guidance by Codex might assist countries in amending their legislation to reduce the risk of vibriosis and support fair practice in international seafood trade.

(c) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies).

Codex has already undertaken risk management work on *Vibrio* spp. in seafood.

(e) Consideration of the global magnitude of the problem or issue.

There is some evidence for global spread of pathogenic *Vibrio* strains. Codex guidance is an essential contribution to reducing the global public health burden of vibriosis.

5. Relevance to the Codex strategic objectives

The proposed work is directly related to the purposes of the Codex Alimentarius Commission. Namely, goals one and five of the Codex Strategic Plan 2020-2025, to “Address current, emerging and critical issues in a timely manner” and to “Enhance work management systems and practices that support the efficient and effective achievement of all strategic plan goals”. In particular, this work is relevant to Strategic Objective 1.2 “Prioritize needs and emerging issues” where the outcome is a “Timely Codex response to emerging issues and the needs of members”. This work will address the gap in guidance in particular on the use and consistent application of remote audit and verification systems.

6. Information on the relation between the proposal and other existing Codex documents as well as other ongoing work

The amendment of specific guidance on pathogenic vibrio will complement existing CCFH texts. This includes the General *Principles of Food Hygiene* (CXG 1-1969).

7. Identification of any requirement for and availability of expert scientific advice

Not required at this moment. But during the course of revision, CCFH may need additional scientific advice.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

Not required at this time.

9. Proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the time frame for developing a standard should not normally exceed five years.

Subject to the Codex Alimentarius Commission approval at its 46th Session in 2023, it is hoped that the new work can be expedited (i.e. within two sessions of CCFH).

APPENDIX 3

CCFH FORWARD WORKPLAN

Title of Work	Last Revision	Information to Update (Yes/No) ¹⁴	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ¹⁵	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			Yes Discussion paper (CRD26) CCFH52; Project document CCFH53	Possibly		
<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			Discussion paper – CCFH53 Agenda item 7 CX/FH 22/53/7; Project Document as Appendix 2		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)	

¹⁴ 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.

¹⁵ 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

Title of Work	Last Revision	Information to Update (Yes/No) ¹⁴	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ¹⁵	Project document/ discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Comments	Total
<i>Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat</i> (CXG 78-2011)	2011	Yes			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		
<i>Code of Practice on Food Allergen Management for Food Business Operators</i> (CXC 80-2020)	2019	Yes			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.	
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food</i> (CXG 79-2012)	2012	Yes			Discussion paper – CCFH53 Agenda item 8 CX/FH 22/53/8		Structure based on old GPFH sections will need revision to align with revised GPFH	
Guidelines for Developing Performance Based Criteria for Microbiological Methods ¹⁶	N/A	No ¹⁷						

¹⁶ 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.)

¹⁷ 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.

Title of Work	Last Revision	Information to Update (Yes/No) ¹⁴	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ¹⁵	Project document/ discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Comments	Total
Code of Hygienic Practice for the Storage of Cereals	N/A	Yes	8	5	Yes ¹⁸			13
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods</i> (CXG 61-2007)	2009	Yes			No		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	
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.								
<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	
<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'.	

¹⁸ 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 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.	
<i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods</i> (CXG 21-1997)	2013	No					Editorial updates: 4.1 (para 11) should be updated with reference to GPFH. Suggest “The choice of the approach should be aligned with GPFH (CXC 1-1969), the risk management objectives and decisions relating to food safety and suitability.” 4.12 should be updated to refer to Section 7.4 of revised GPFH document.	

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<i>Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters (CXC 33-1985)</i>	2011	No					GPFH reference should be dated (CAC/RCP 1-1969) HACCP should be referenced to revised GPFH. Sections references to GPFH should be updated to align with revised GPFH sections.	
<i>Code of Hygienic Practice for Powdered Formulae for Infants and Young Children (CXC 66-2008)</i>	2009	No					Section formatting should be updated to align with revised GPFH sections. Review of HACCP should occur to align with revised GPFH GHP and HACCP use. Remove reference to HACCP annex.	

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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>	

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<i>Code of Hygienic Practice for Eggs and Egg Products</i> (CXC 15-1976)	2007	No					Context of use of hazard analysis, HACCP / HACCP system should be reviewed and updated in line with revised GPFH. 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.	
<i>Code of Hygienic Practice for Meat</i> (CXC 58-2005) ¹⁹	2005	No					Should be updated for sections referenced to GPFH to align with revised GPFH sections.	
<i>General Standard for Irradiated Food</i> (CXS 106-1983)	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</i> (CXC 19-1979)	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.	

¹⁹ 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</i> (CXC 47-2001)	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</i> (CXC 46-1999)	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>	

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<i>Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (CXC 39-1993)</i>	1993	No					<p>GPFH references should be updated (first reference to GPFH has no dated number; second reference in 5.2.1 is obsolete referring to 1985 GPFH). Explanatory preface C should be revised and aligned with HACCP application within the revised GPFH. Remove out- of- date references. Use of hazard and CCP notes throughout the document should be revised and aligned as necessary with GHP/HACCP application in the revised GPFH. Sections should be updated to align with revised GPFH sections and be complementary to the GPFH. Definitions (contamination, disinfection, food handler, food hygiene) should be updated to align with the revised GPFH definitions and other definitions should be included, e.g. to replace 'potentially hazardous food'. HACCP definitions should 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>	

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<p><i>Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods (CXC 23-1979)</i></p> <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)²⁰</i></p> <p><i>Code of Hygienic Practice for Canned Fruit and Vegetable Products (CXC 2-1969)¹⁵</i></p>	<p>1993</p> <p>1993</p> <p>1993</p> <p>1969</p>	<p>No</p>					<p>(CXC 23-1979): Definitions - cleaning, disinfection, and potable water should be updated to align with revised GPFH. Sections should be updated to align as appropriate with revised GPFH. GHP and HACCP application should be considered and updated to align with use in revised GPFH, including Appendix IV (should have wider application than salvaged cans). (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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<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>	

²⁰ Documents developed by the Codex Committee on Processed Fruits and Vegetables.