

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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Agenda Item 2

**CX/FH 99/2
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Supplement

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE

**Thirty-second Session
Washington DC, U.S.A., 29 November – 4 December 1999**

REPORT BY THE SECRETARIAT ON MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX COMMITTEES TO THE FOOD HYGIENE COMMITTEE

4. MATTERS ARISING FROM OTHER BODIES

4.1 WTO COMMITTEE ON SANITARY AND PHYTOSANITARY MEASURES

- ***Bacillus cereus* in Canned and Bottled Products, Including Jams and Certification Regarding the Absence of Pathogens in Raw Meat Products**

The WTO Committee on Sanitary and Phytosanitary Measures at its meeting of 15-16 October 1997 adopted a provisional procedure to monitor the process of international harmonization and the use of international standards, guidelines and recommendations¹, as provided for in Articles 3.5 and 12.4 of the SPS Agreement.

The SPS Committee, while transmitting the report of the Committee on Sanitary and Phytosanitary Measures on Monitoring the Use of International Standards, Guidelines and Recommendations by WTO Members (G/SPS/13) to the Chairperson of the Codex Alimentarius Commission, Mr Thomas Billy on 16 July, 1999, has called attention of Codex to four specific issues: chlortetracycline on pork and pork products; benzoic acid as a preservative in sauces and two other issues that falls under the Terms of Reference of the Codex Committee on Food Hygiene: *Bacilli* and other organisms in canned and bottled products and certification regarding the absence of pathogens in raw meat products.

In order to reply to the request of the SPS Committee and since those issues are new to Codex and that there is no clear indication that they are amenable to the setting of standards or that standards are indeed needed, the Committee on Food Hygiene is therefore invited to provide advise on:

- *Bacillus cereus* as a potential pathogen in canned/bottled products, including jams, and
- Necessity of certification regarding the absence of pathogens in raw meat products.

¹ G/SPS/11.