

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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Agenda Item 15

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Thirty-second Session

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PROPOSED DRAFT ANNEX ON CLEANING AND DISINFECTION TO THE RECOMMENDED INTERNATIONAL CODE OF PRACTICE: GENERAL PRINCIPLES OF FOOD HYGIENE

Prepared by the United States of America

The present paper is a background and status report on the development of the Draft Annex on Cleaning and Disinfection to the *Recommended International Code of Hygienic Practice: General Principles of Food Hygiene* (CAC/RCP 1-1969, Rev. 3 (1997), Amend. (1999)).

The Committee will recall that, at its 30th Session (1997), it agreed to initiate new work on this subject pending approval by the Executive Committee.¹ The Committee recognized that detailed information on cleaning and disinfection was not incorporated into the current revision to the *Recommended International Code of Hygienic Practice: General Principles of Food Hygiene* and that such information would be helpful. It was agreed that the United States with assistance from the United Kingdom would prepare an initial paper for the Committee's consideration. The Executive Committee while approving the new work at Step 1 at its 45th Session (1998)² noted that careful attention needs to be paid to the effect of the increased workload of this Committee.

At the 31st Session of CCFH, the United States presented a Conference Room Document³ (CRD) which reviewed the earlier Appendix on the subject (Appendix 1) appearing in the previous revision to the *Recommended International Code of Hygienic Practice: General Principles of Food Hygiene*, that is CAC/RCP 1-1969, Rev. 2 (1985). The CRD noted that the old Appendix 1 provided: practical information on effective cleaning methodology; practical information on effective disinfection techniques and factors affecting technique performance; information on categories of detergents and disinfectants; and practical information on environmental monitoring checks. The CRD also indicated that the Appendix drew a distinction between cleaning and disinfection and that cleaning and disinfection procedures were to be applied exclusively to food contact and

¹ ALINORM 99/13, paragraph 108.

² ALINORM 9/3, Appendix 3

³ CCFH 31st Session, Agenda Item 13, Conference Room Document 1

environmental materials but not to raw materials or ingredients for food production, noting that although not stated explicitly, the assumption is that sanitizing of material that is to become food should be considered under the heading of food processing within the body of the General Principles or individual codes of practice.

The CRD also indicated that, to satisfy the objective of providing practical information on cleaning and disinfection that reflected current practices, the earlier Appendix would require updating. It noted that, in the old appendix no consideration was given to newer physical disinfection processes (e.g. irradiation), chemical processes (e.g., ozonation), surfaces with built-in antimicrobials, or multiple barrier strategies. Further, the old appendix does not address frequency of disinfection, or validation of sanitation procedures.

At the 31st Session⁴ the Delegation of the United States proposed to defer consideration of this question in view of the current heavy program of work of the Committee. The Committee concurred with this proposal.

The 23rd Session of the Codex Alimentarius Commission (June-July 1999) adopted an amendment to Section 6.1.2 Cleaning Procedures and Methods of the Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3 (1997)). The amendment provided additional on rinsing when disinfection is used.

The earlier appendix provided valuable additional detail regarding cleaning and disinfection in addition to that appearing in the main body of the *Recommended International Code of Hygienic Practice: General Principles of Food Hygiene*. The United States believes that a revision to this appendix would continue to be helpful to users of the Code and continue to recommend its development.

Further, the United States believes that it would be helpful to further consider the issue of sanitizing of material that is to become food.

Unfortunately, due to workload and work priorities it has not been possible to further develop this document. The United States proposes to the Committee to continue work on this item, with the understanding that the United States will bring forward for the Committee's consideration at its 33rd Session both revisions to the old Annex on cleaning and disinfection of food contact and environmental materials and information on the sanitizing of material that is to become food.

The Committee on Food Hygiene is invited to consider whether an updated annex on Cleaning and Disinfection providing practical advice on cleaning and disinfecting of food contact and environmental materials would be useful, having regard for the existence of relevant sections in the Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3 (1997), Amend. (1999)). Further, the Committee is invited to consider whether information on sanitizing of material that is to become food would be helpful; and if so, to indicate the appropriate placement in the *Recommended International Code of Hygienic Practice: General Principles of Food Hygiene* that is, within the body of the Code or in an Annex.

⁴ ALINORM 99/13A, paragraph 109.