

codex alimentarius commission



FOOD AND AGRICULTURE
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Agenda Item 5 (b)

CX/FH 04/5-Add.2

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Thirty-sixth Session

Washington DC, United States of America, 29 March – 3 April 2004

DEVELOPMENT OF PROCESS, PROCEDURES AND CRITERIA TO ESTABLISH PRIORITIES FOR THE WORK OF THE CODEX COMMITTEE ON FOOD HYGIENE

Prepared by New Zealand, Australia, Austria, Brazil, Canada, Denmark, Finland, France, Japan, Malaysia, Norway, UK and the United States

BACKGROUND

At the 35th Session of the CCFH, it was agreed (ALINORM 03/13A para 175) that a drafting group led by New Zealand, with the assistance of Australia, Austria, Brazil, Canada, Denmark, Finland, France, Japan, Malaysia, Norway, UK and the United States, would develop a discussion paper for circulation, comment and further consideration at its next meeting based on the following tasks:

- a) To revise the list of existing codes of practice that need review, taking into account document CX/FH 00/14 and the written comments submitted at the 33rd CCFH;
- b) To review and propose a priority list for the work currently on the CCFH work program, and;
- c) Propose how CCFH might:
 - Identify emerging areas/topics for attention
 - Deal with matters that require urgent attention
 - Deal with matters of less urgency but with wide impact
 - Deal with general matters (i.e., matters referred, codes sent for endorsement requiring extensive CCFH work, etc.)
- d) Propose a mechanism that would allow CCFH to prioritize its work program (related to items listed in a, b and c above) on an ongoing basis.

It was further agreed that when considering tasks c) and d) above, the drafting group would need to consider the criteria proposed in CX/FH 03/6 (Proposed Draft Process by which the Codex Committee on Food Hygiene could Undertake its Work in Microbiological Risk Assessment /Risk Management), the requirements set out in the Codex Alimentarius Procedural Manual, the Codex Strategic Framework and the Medium-Term Plan 2003-2007.

The drafting group has undertaken this task through the development of the attached Discussion Paper, including an example of a prioritised work programme, developed using the proposed criteria.

Recommendations

Note: As part of the recommendations below, and within the discussion paper, the drafting group has highlighted the possible use of a Drafting Group. The intention of this Group would be purely to collate and organise material for priority setting by the Plenary, not to make decisions on prioritising work, itself.

It is recommended that the Committee consider the following proposals, bearing in mind, the decisions of the CAC at its 26th Session relating to work priorities:

- the proposed principles and outcomes for a review and prioritisation mechanism;
- the proposed criteria for the setting of priorities within the work programme;
- the proposed process of development of a regular agenda paper by a Drafting Group;
- the proposed process for the Group to collate information on a prioritised work programme for consideration by CCFH.

**Discussion Paper on
DEVELOPMENT OF PROCESS, PROCEDURES AND CRITERIA TO ESTABLISH PRIORITIES
FOR THE WORK OF THE CODEX COMMITTEE ON FOOD HYGIENE**

1 INTRODUCTION AND HISTORY

1. CCFH has previously considered the prioritisation of its work programme¹ but there has been no explicit agreement on the criteria or process to be used in such prioritisation. Within the wider Codex environment, there are several pieces of existing documentation that could assist CCFH in development of an appropriate mechanism to prioritise its work programme. Specifically, these include the Codex Procedural Manual, the Codex Strategic Framework 2003-2007, the Revised Draft Medium Term Plan 2003-2007, and the more recent Joint FAO/WHO Evaluation of the Codex Alimentarius and Other FAO and WHO work on Food Standards.

Procedural Manual of the Codex Alimentarius Commission

2. The CAC Procedural Manual² gives Criteria for the Establishment of Work Priorities. There are two sets of criteria, one applicable to general subjects and one applicable to commodities. The following is the criteria for the establishment of work priorities applicable to general subjects:
 - (a) Consumer protection from the point of view of health and fraudulent practices.
 - (b) Diversification of national legislations and apparent resultant or potential impediments to international trade.
 - (c) Scope of work and establishment of priorities between the various sections of the work.
 - (d) Work already undertaken by other international organizations in this field.

Codex Strategic Framework 2003-2007

3. The Codex Strategic Framework 2003-2007³ states that: *“The fundamental objective of the Codex Alimentarius Commission is to establish sound internationally agreed guidelines for national food control systems based on the criteria of consumer health protection and fair practices in trade and taking into account the needs and special concerns of all countries. All of the objectives listed below are considered to be equally important to the overall achievement of the strategic vision”.*
4. The Strategic Framework contains five objectives⁴ viewed as relevant in considering a mechanism to allow CCFH to prioritise its work on an ongoing basis. These objectives are:
 - Objective 1: Promoting Sound Regulatory Frameworks
 - Objective 2: Promoting Widest and Consistent Application of Scientific Principles and Risk Analysis
 - Objective 3: Promoting Linkages between Codex and other Multilateral Regulatory Instruments and Conventions
 - Objective 4: Enhancing Capacity to Respond Effectively and Expeditiously to New Issues, Concerns and Developments in the Food Sector
 - Objective 5: Promoting maximum membership and participation.

Codex Revised Draft Medium Term Plan 2003-2007

5. When considering the Revised Draft Medium-Term Plan 2003-2007, the 50th Session of the Executive Committee (CCEXEC), June 2002, noted that while the entire section on Criteria in the Procedural

¹ CX/FH 99/14; CX/FH 00/14

² 12th Edition, pages 60-61 of the English version

³ Adopted by the CAC at its 24th Session, July 2001

⁴ The objective not considered relevant to the discussion is Objective 6: Promoting maximum application of Codex Standards

Manual had been revised in 1999, the Criteria for the Establishment of Work Priorities had been transferred to a separate section but had not been reviewed per se.

6. The 25th Session of the CAC (February 2003) agreed to postpone finalization of the Medium Term Plan for one year in order to complete its review of the recommendations of the Joint FAO/WHO Evaluation of the Codex Alimentarius and Other FAO and WHO work on Food Standards.

Joint FAO/WHO Evaluation of the Codex Alimentarius and Other FAO and WHO work on Food Standards

7. The Report of the Joint FAO/WHO Evaluation of Codex⁵ highlighted, inter alia, prioritisation and standards management as critical areas for reform. Consideration of these issues by the Commission at its 26th session,⁶ resulted in a number of decisions that will impact on the work of the CCFH. Specifically the CAC decided that:
 - there should be a critical review process of proposals for new work, taking into account the strategic priorities of the Commission and the required supporting work of independent risk assessment and major pieces of work should have a project document (including its importance, main aspects to be covered and proposed time-line)⁷;
 - the progress of work with Codex Committees be monitored to ensure is consistent with envisaged timeframe and if necessary corrective action be taken or work suspended⁸;
 - the Executive Committee shall be the body responsible for standards management and critical review of work proposals⁹;
 - all work be time bound with a general requirement to complete work within a five year period¹⁰; and
 - the Codex Committee on General Principles be requested to redraft the Criteria for Work Priorities to reflect the current work priorities of the Commission and in a manner that would provide explicit judgement tools for assessing work proposals against priorities.

Comment

8. While these various documents provide context, they do not provide a specific process or mechanism for CCFH to prioritise its work programme and keep that programme of work under review. For CCFH to achieve this, it will need to develop a process or mechanism, taking into account the actual work of the CCFH, the decisions made by the 26th CAC, and any further direction from the CAC as it becomes available.

2 WORK OF CCFH

9. The environment within which CCFH must undertake its work has changed over the last decade. This change has three identifiable aspects or stages:
 - the development of the HACCP approach to food safety in the late 1980's and early 1990's;
 - the conclusion of the Uruguay Round of Multilateral Trade Negotiations and the establishment of the World Trade Organization (WTO) in 1994-95 with its recognition of the standards and related texts of the CAC as international points of reference and the introduction, through the WTO Sanitary and Phytosanitary (SPS) Agreement, of the concept of 'Appropriate Level of Sanitary or Phytosanitary Protection (ALOP); and
 - the development and refinement of the 'risk-based approach' including the concepts of risk analysis and its component parts that began in the mid 1990's.

⁵ ALINORM 03/25/3

⁶ ALINORM 03/26/11, ALINORM 03/26/11 Add.1-5

⁷ Proposal No. 14 - ALINORM 03/41 para 163; Content of Proposal – ALINORM 03/26/11 Add 3 paras 15-16

⁸ Proposal No. 15 - ALINORM 03/41 para 163; Content of Proposal – ALINORM 03/26/11 Add 3 para 17

⁹ Proposal No. 16 - ALINORM 03/41 para 164

¹⁰ Proposal No. 17 - ALINORM 03/41 para 165

10. In this changed environment, the sources or bodies that identify the need for CCFH to undertake work have remained reasonably constant but the scope and range of work that CCFH is undertaken has expanded quite significantly. This is reflected in the terms of reference of CCFH which were amended in 2001 by the CAC to include matters relating to risk assessment and risk management.

Sources of work

11. The need for CCFH to undertake work may be brought to the attention of CCFH by:
- member governments or international organisations, often raised under Other Business at plenary sessions;
 - FAO or WHO;
 - CAC, CCEXEC or other CAC subsidiary bodies; usually under Matters Referred¹¹; or
 - Codex Regional Co-ordinating Committees¹².

2.1 Categories of work¹³

12. Within the framework of the SPS and TBT Agreements, all Codex texts are defined as ‘standards’. However, in discussing the range of work undertaken by CCFH a single category is not particularly helpful. In fact, when generally discussing Codex texts, there has developed in recent years, a practice of describing them as ‘standards’ – usually meaning ‘commodity standards’, ‘recommended codes of practice’ and ‘guidelines’. The Codex document system uses the current descriptors ‘STAN’, ‘RCP’ and ‘GL’ when numbering Codex texts.
13. The work of CCFH could be described as falling into two general categories: 1) ‘recommended codes of practice’ (RCP) and 2) ‘guidelines’ (GL). Attachment 1 lists all the RCPs and GLs CCFH is responsible for¹⁴. Attachment 2 provides a summary status of current work.¹⁵
14. Quantitative standards are sometimes part of RCPs. Examples are: microbiological specifications in the Recommended International Code of Hygienic Practice for Foods for Infants and Children, and the Recommended International Code of Hygienic Practice for Egg Products, (reflecting a risk based approach to standard setting).
15. Guidelines include Advisory Texts. Examples are: Guidelines for the Application of the Hazard Analysis and Critical Control Point System; and Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management.
16. CCFH also considers the reports from FAO/WHO Expert Consultations and Risk Assessments, and the reports from the Joint Expert Committee on Microbiological Risk Assessment (JEMRA). Such reports may include risk management advice that may in turn be incorporated into CCFH Advisory Texts.

3 MECHANISMS FOR REVIEWING AND PRIORITISING THE CCFH WORK PROGRAMME

3.1 Principles and Outcome

17. If CCFH is to keep its work programme in line with the Strategic Framework of Codex and the needs of member Governments, as well as follow the direction indicated by the decisions of the 26th CAC, a

¹¹ Including endorsements of other Committees Hygiene Codes. Currently 11 Commodity Committees of which four are adjourned and Meat and Poultry Hygiene does not require endorsement - Verbal confirmation from Codex Secretariat, 9th Session, CCMPH (Feb 2003). Therefore there are 6 Commodity Committees that could refer Hygiene Codes to CCFH for endorsement

¹² Providing advice is one of the listed functions of regional coordinators (see Procedural Manual – Rules of Procedure, Rule 2 Officers, para 4 (c) (ii), BUT is not really something they have done in past.

¹³ The types of work undertaken by Codex Committees and the status of the outcome of that work, particularly in respect of the WTO agreements, has previously been discussed within the CCGP (CX/GP 98/9, CX/GP 99/7 refer).

¹⁴ After removing meat and fish codes and the code of practice for dried milk.

¹⁵ Based on 33rd, 34th and 35th Sessions (ALINORM 01/13, ALINORM 03/13 (2001) and ALINORM 03/13A (2003), respectively).

mechanism is required to review and re-prioritise the work programme on an ongoing basis. Such a mechanism should be able to achieve the following outcomes for CCFH:

- deal with matters that require urgent attention;
- deal with matters of less urgency but with wide impact;
- identify emerging areas/topics for attention;
- deal with general matters (i.e. matters referred, codes sent for endorsement requiring extensive CCFH work, etc).

18. The mechanism also needs to satisfy the following principles:

- adequate representation across Codex members and Observer Organisations;
- transparency in decision or recommendation making;
- adequate opportunity for members and observers to comment; including in initial assessment of new work and prioritisation;
- timely completion of the process;
- development of consensus.

3.2 *Criteria*

19. In determining what priority any new work should be given and if the priorities of existing work are still appropriate, there are a number of criteria that can be drawn from the Statutes of the CAC, the Codex Strategic Framework and the Terms of Reference of CCFH. Also due consideration should be given to criteria within the paper on the Proposed Draft Process By Which The Committee On Food Hygiene Could Undertake Its Work In Microbiological Risk Assessment/Risk Management.

20. A suggested criteria list is:

- known public health risk or emerging potential public health risk¹⁶
 - it has high impact in terms of frequency and severity for a wide range of consumers (e.g. known public health risk; emerging potential public health risk);
 - it has high impact but low frequency;
 - it has high frequency and severity for specific sensitive populations;
 - it has high frequency but lower severity across consumers including sensitive populations;
- international trade
 - there are wide spread potential impacts on trade globally (e.g. wide variation in views / national requirements);
 - there are wide spread potential impacts on trade regionally, particularly for developing countries;
- Codex statutory obligations
 - it affects the ability of Codex to fulfil its mandate – other Codex Committees can not progress their work until this issue is addressed;
- CCFH terms of reference
 - it affects the ability of CCFH to fulfil its mandate – other work within CCFH can not progress until the issue is addressed, including the impact of work in one category on another, e.g.

¹⁶ A risk profile is a central element in the evaluation of known public health risk

- impact of the Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management (CX 03/7) on specific risk management advice to be given; or impact of specific risk management advice on revision of a product-specific Code of Hygienic Practice;
- review and/or rationalisation of an existing code(s) of hygienic practice to align with the General Code of Hygienic Practice and/or to reflect current knowledge is necessary, including coverage of:
 - GHP/GMP;
 - HACCP application;
 - specific interventions for pathogen control such as performance objectives, performance criteria, and FSOs as applicable;
 - new generic work to facilitate risk analysis activities is necessary, e.g. food safety objectives, validation, update of general principles.

3.3 *Process*

21. There are two ways that CCFH could consider its work programme:
- paper on the Agenda, or
 - conference room document (CRD).
22. Preparation of a paper or CRD concerning the CCFH work programme could be undertaken by:
- the Codex Secretariat;
 - the US Codex Secretariat (as host country for CCFH);
 - the Codex Secretariat working jointly with the US Codex Secretariat;
 - a Drafting Group.

Process Options Assessment

23. A specific **agenda paper** that collates information according to an agreed priority categorisation process, gives the best level of transparency and opportunity for comment and also addresses the issue of translation and interpretation. Such a paper would be circulated to all member governments and interested international organisations, with sufficient time for comments to be made to the Secretariat prior to the next session of the Committee.
24. A **CRD** prepared shortly before the Session would allow the most up-to-date information to be considered. However, such an approach significantly limits the consultation process with member governments and interested international organisations.
25. The combination of an agenda paper and a verbal report supported by a CRD, developed in response to the comments received by the Secretariat and any additional up-to-date information, could assist the plenary discussion and facilitate the development of consensus.

Who prepares paper

26. **Codex Secretariat:** The Codex Secretariat could prepare the agenda paper. However, they may have limited resources, and pressure of other work that could restrict their ability to take on what may be on-going work for CCFH or produce a paper in a timely manner. The lack of involvement by Codex members and observer organisations in the initial collation process, may hinder progress.
27. **US Codex Secretariat** (as host country for CCFH): Similar to the Codex Secretariat, the US Secretariat could prepare the agenda paper. However, they also may have limited resources, and pressure of other work that could restrict their ability to take on what may be on-going work for CCFH. The lack of

involvement by Codex members and observer organisations in the initial collation process, again may hinder progress.

28. **Jointly by Codex Secretariat and the US Codex Secretariat:** Working jointly could address the problem of limited resources and work pressures but may not address the lack of wider membership contribution to the collation process.
29. **Drafting Group:** Such a group could collate and organise the agenda paper and draw its membership in a similar manner to other committee groups, i.e. by nomination from the plenary, ensuring specific technical expertise and broad representation as necessary. How the group operates, e.g. electronic exchange; conference calls, face-to-face meetings, can impact strongly on the ability of some member governments and observer organisations to participate. The Codex and US Secretariats could be called upon for support, as required.

Outcome

30. The above analysis suggests that the principles and outcome (described in section 3.1 above) are best met by the use of an agenda paper prepared for each session, presenting information according to an agreed priority categorisation process, with the paper collated and organised by a Drafting Group with administrative support from the US and Codex Secretariats.

3.4 Possible mechanism and process for setting priorities

31. A Drafting Group (the Group) could collate information in relation to the CCFH work programme in the following manner:
- items could be requested by Circular Letter sent with the Report of the previous plenary Session of CCFH;
 - the Group could commence work electronically as soon as possible after the date on which responses to the Circular Letter were due;
 - the Group could look at decisions made at previous CCFH meetings and matters referred from other Codex Committees.
32. The Group would collate information for consideration by CCFH using the following proposed steps or questions. These steps can be applied in respect of proposals for new work, including matters referred from other Codex Committees, and if necessary in respect of existing work (see also Figure 1):

Step 1 Does the issue meet at least one of the criteria (section 3.2)

If No – seek further information. If Yes, - go to step 2.

Step 2 What is the outcome needed from CCFH to address the issue identified? Options currently include:

- Recommended Codes of Hygienic Practice , which may include quantitative standards;
- Guidelines.

Step 3 Can the identified outcome be achieved? A judgement call is required and would focus on whether:

- sufficient information/data is available to provide scientifically sound guidance;
- sufficient resource is available to undertake the work.

If Yes, – go to step 4

If No – What is needed: e.g.

- can the information / data gap be addressed?
- will work underway in another international fora address the gap?

- can a member government(s) provide the necessary information/data?
- is a WHO-FAO Expert Consultation necessary?
- Is a request to JEMRA necessary?

Step 4 Group collates list within categories using available criteria (section 3.2) and suggests order of priority within a category in relation to new and existing work. The list is incorporated into an agenda paper

Step 5 Agenda paper circulated to member countries for comment

Step 6 Group considers comments received immediately prior to CCFH plenary and any additional new information/data, and presents any explanatory text to plenary via CRD and/or a verbal report

Step 7 CCFH Plenary debates and decides on priorities within categories and between categories, including any work to be approved by the Commission.

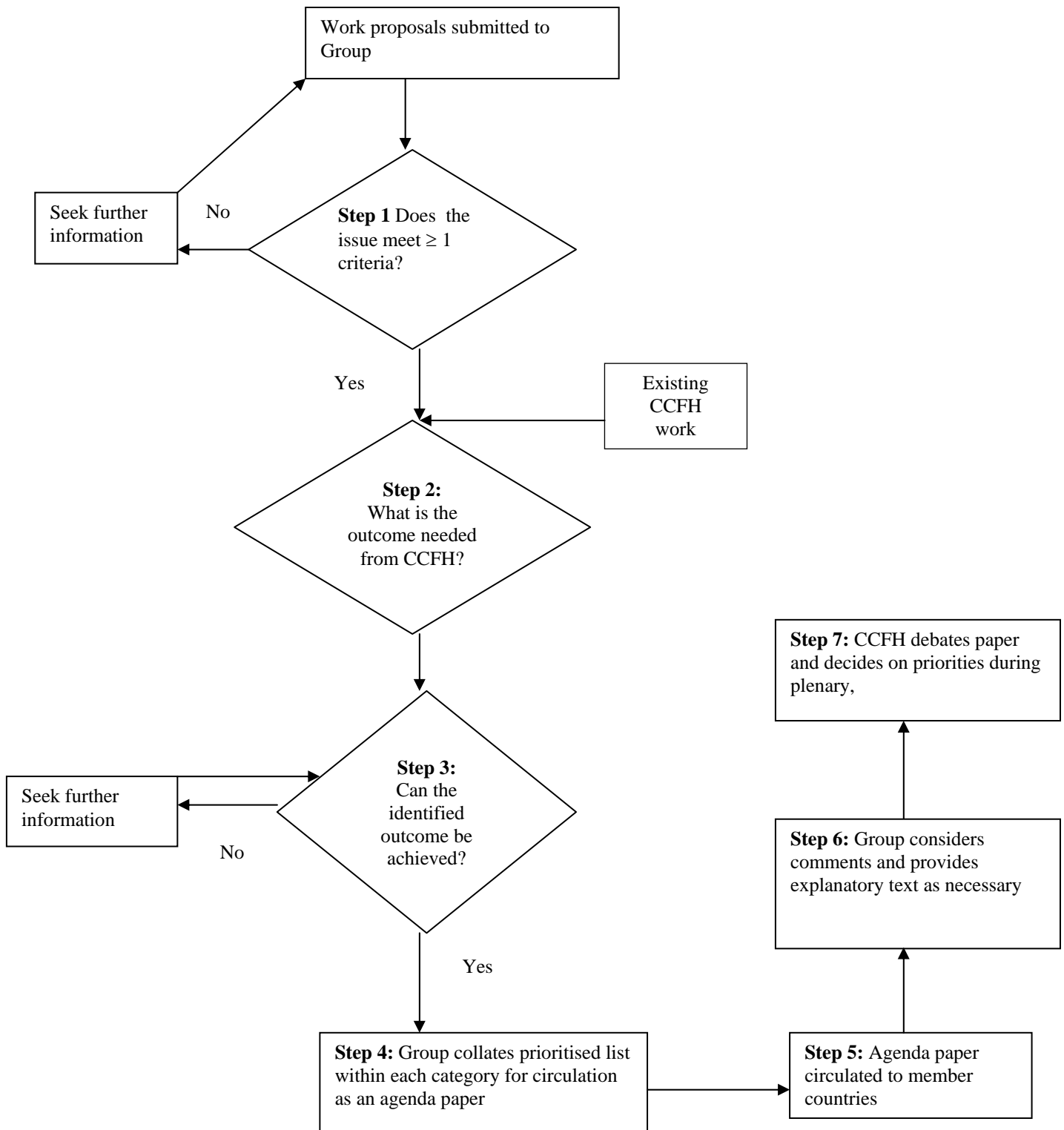
33. Based on the Agenda Paper, and any CRD, the Plenary would apply any weighting mechanism to determine priority and debate the priority within each category, the relative priority between categories and decide what would form the agreed work programme of CCFH along the following lines:

- the items/areas of work proposed/identified;
- the desired outcome to address each item/area of work;
- the additional information/data required before the outcome can be achieved for particular items/areas of work;
- the category and priority assigned to particular items/areas of work that are accepted onto the work programme;
- the priority between categories; and
- the mechanism/process to commence or progress items on the work programme

The total resource capacity available to CCFH would dictate the total workload that could be undertaken by CCFH at any one time.

34. When CCFH wish to review the work programme (e.g. annually, biennially, triennially) the above mechanism and step process could be used, i.e. the meeting Report could again include a Circular Letter asking member governments and international organisations to identify items or areas of work the CCFH needs to consider for future work. Thus a process could be established that would allow CCFH to review and prioritise its work programme on an on-going basis. This process also should be reviewed periodically to ensure that it continues to deliver what CCFH requires.

Fig 1: Categorisation/prioritisation of new and existing work for CCFH



4. EXAMPLE OF PRIORITISED LIST WITHIN A CATEGORY

The following example of a proposed work programme and priorities has been prepared using the criteria discussed in section 3. The work has been grouped as follows:

- Category 1 – Recommended Codes of Practice (RCP)
- Category 2 – Guidelines (GL)

Criteria:

- known public health risk or emerging potential public health risk
 - it has high impact in terms of frequency and severity for a wide range of consumers it has high frequency and severity for specific sensitive populations;
 - it has high frequency but lower severity across consumers including sensitive populations;
- international trade
 - there are wide spread potential impacts on trade globally (e.g. wide variation in views / national requirements);
 - there are wide spread potential impacts on trade regionally, particularly for developing countries;
- Codex statutory obligations
 - it affects the ability of Codex to fulfil its mandate – other Codex Committees can not progress their work until this issue is addressed;
- CCFH terms of reference
 - it affects the ability of CCFH to fulfil its mandate – other work within CCFH can not progress until the issue is addressed, including the impact of work in one category on another, e.g. impact of the Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management (CX 03/7), on specific risk management advice to be given; or impact of specific risk management advice on revision of a product-specific Code of Hygienic Practice;
 - review and/or rationalisation of an existing code(s) of hygienic practice to align with the General Code of Hygienic Practice and/or to reflect current knowledge is necessary, including coverage of:
 - GHP/GMP;
 - HACCP application;
 - specific interventions for pathogen control such as performance objectives, performance criteria, and FSOs as applicable;
 - new work is necessary, reflecting risk analysis activities, e.g. risk management guidelines, food safety objectives, validation, update of general principles

Category 1 –Recommended Codes of Practice	Outcome	Recommendation/priority	Criteria
Proposed Draft Code Of Hygienic Practice For Milk And Milk Products. Step 5	RCP		<ul style="list-style-type: none"> • CCFH terms of reference • Known public health risk • International trade
Discussion Paper On Risk Management Strategies For <i>Salmonella</i> Spp. In Poultry	Specific risk management advice for RCP		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • Codex Statutory obligations (CCMH) • Known public health risk
Discussion Paper On Risk Management Strategies For <i>Campylobacter</i> Spp. In Broiler Chickens	Specific risk management advice for RCP		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • Codex Statutory obligations (CCMH) • Known public health risk
Discussion Paper On Risk Management Strategies For <i>Vibrio</i> Spp	Specific risk management advice for RCP		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • Codex Statutory obligations (CCFFP) • Known public health risk
Risk Profile For Enterohemorrhagic <i>E. Coli</i> , Including The Identification Of The Commodities Of Concern, Including Sprouts, Ground Beef And Pork.	Specific risk management advice for RCP		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • Known public health risk • Risk analysis activities
Proposed Draft Revision Of The Code Of Hygienic Practice For Egg Products (CAC/RCP).	RCP		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • Known public health risk • International trade
Discussion Paper On The Proposed Draft Revision Of The Recommended International Code Of Practice For Foods For Infants And Children. ALINORM 03/13A	RCP	Needs more information from expert consultation	<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • Known public health risk

<p>CAC/RCP 033-Recommended International Code of Hygienic Practice for The Collecting, Processing and Marketing of Natural Mineral Waters</p> <p>Code of Hygienic Practice for Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters)</p>	RCP	Combine Codes?	<ul style="list-style-type: none"> • CCFH terms of reference • International trade • Known public health risk
<p>CAC/RCP 006-Recommended International Code of Hygienic Practice for Tree Nuts (1972)</p> <p>CAC/RCP 004-Recommended International Code of Hygienic Practice for Desiccated Coconut (1971)</p> <p>CAC/RCP 022-Recommended International Code Of Hygienic Practice For Ground Nuts (Peanuts) (1979)</p>	RCP	Combine Codes?	<ul style="list-style-type: none"> • CCFH terms of reference • Known public health risk
<p>Draft Code of Hygienic Practice for Fresh Fruits and Vegetables (2003)</p> <p>CAC/RCP 003-Recommended International Code of Hygienic Practice for Dried Fruits (1969)</p> <p>CAC/RCP 005-Recommended International Code of Hygienic Practice for Dehydrated Fruits and Vegetables Including Edible Fungi (1971)</p> <p>CAC/RCP 002-Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products (1969)</p>	RCP	Combine?	<ul style="list-style-type: none"> • CCFH terms of reference

<p>CAC/RCP 23-Recommended International Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods</p> <p>CAC/GL 17-Guidelines Procedures for The Visual Inspection of Lots of Canned Foods for Unacceptable Defects</p> <p>CAC/RCP 40-Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods</p>	RCP/GL	Combine?	<ul style="list-style-type: none"> • CCFH terms of reference
<p>CAC/RCP 042-Code of Hygienic Practice for Spices and Dried Aromatic Plants (1995)</p> <p>CAC/GL 014 Guide for the Microbiological Quality of Spices and Herbs Used in Processed Meat and Poultry Products (1991)</p>	RCP	Combine?	<ul style="list-style-type: none"> • CCFH terms of reference
<p>CAC/RCP 030-Recommended International Code of Hygienic Practice for The Processing of Frog Legs (1983)</p>	RCP		<ul style="list-style-type: none"> • CCFH terms of reference

CAC/RCP 46 – Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life			<ul style="list-style-type: none">• CCFH terms of reference
CAC/RCP 8-Recommended International Code of Practice for The Processing and Handling of Quick Frozen Foods			<ul style="list-style-type: none">• CCFH terms of reference
CAC/RCP 39-Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering			<ul style="list-style-type: none">• CCFH terms of reference
CAC/RCP 43-Code of Hygienic Practice for the Preparation and Sale of Street-vended Foods			<ul style="list-style-type: none">• CCFH terms of reference
CAC/RCP 47 - Code of Hygienic Practice for the Transport of Food in Bulk and Semi-Packed Food			<ul style="list-style-type: none">• CCFH terms of reference

Guidelines			
Proposed Draft Process By Which The Committee On Food Hygiene Could Undertake Its Work In Microbiological Risk Assessment/Risk Management.	Advisory text for Guideline		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities)
Proposed Draft Principles And Guidelines For The Conduct Of Microbiological Risk Management. Step 2	Advisory text for Guideline		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities)
CAC/RCP 1 –Recommended International Code of Hygienic Practice – General Principles of Food Hygiene Annex: Guidelines for The Application of The Hazard Analysis and Critical Control Point (HACCP) System	Advisory text for RCP/Guideline		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • International trade
Proposed Draft Guidelines For The Validation Of Food Hygiene Control Measures. Step 2	Guideline		<ul style="list-style-type: none"> • CCFH terms of reference (including risk analysis activities) • International trade
Discussion Paper On The Development Of Options For A Cross-Committee Interaction Process. ALINORM 03/13A	Advisory text for Guideline		<ul style="list-style-type: none"> • Codex statutory obligations
Proposed Draft Guidelines For The Control Of <i>Listeria monocytogenes</i> In Foods. Step 2	New Code or Guideline? (Alinorm 03/13A para 110)	<p>Drafting Group to feed back</p> <p>Dependent on other CCFH work, e.g. FSO, etc</p>	<ul style="list-style-type: none"> • Known public health risk • International trade • CCFH terms of reference (including risk analysis activities)

Proposed Draft Guidelines For The Hygienic Reuse Of Processing Water In Food Plants Step 4	Guideline		<ul style="list-style-type: none"> • CCFH terms of reference
CAC/GI 21 – Principles for the Establishment and Application of Microbiological Criteria for Foods	GL		<ul style="list-style-type: none"> • CCFH terms of reference
CAC/GL 30 - Principles and Guidelines for the Conduct of Microbiological Risk Assessment	GL		<ul style="list-style-type: none"> • CCFH terms of reference
Discussion Paper On Proposed Draft Guidelines For Evaluating Objectionable Matter In Food. ALINORM 03/13 (2001)	New GL?	?	<ul style="list-style-type: none"> • CCFH terms of reference

ATTACHMENT 1: LIST OF CODES FOR REVISION BY CCFH

Title of Code	Date Current Code Adopted by CAC	Code Category
CAC/RCP 1 –Recommended International Code of Practice General Principles of Food Hygiene	1997, Amd. (1999)	General
Annex: Guidelines for The Application of The Hazard Analysis and Critical Control Point (HACCP) System	1997, Amd (2003)	General
CAC/GI 21 – Principles for the Establishment and Application of Microbiological Criteria for Foods	1997	General
CAC/GL 30 – Principles and Guidelines for the Conduct of Microbiological Risk Assessment	1999	RA
CAC/RCP 46 – Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life	1999	General (chilled)
CAC/RCP 8-Recommended International Code of Practice for The Processing and Handling of Quick Frozen Foods	1976	General (freezing)
CAC/RCP 23-Recommended International Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods	1993	General (thermal processing)
CAC/RCP 40-Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods	1993	General (thermal processing)
CAC/GL 17-Guidelines Procedures for The Visual Inspection of Lots of Canned Foods for Unacceptable Defects	1993	General (thermal processing)
CAC/RCP 39-Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering	1993	Foods for mass catering
CAC/RCP 43-Code of Hygienic Practice for the Preparation and Sale of Street-vended Foods	1995 rev 2001	Street vended foods
CAC/RCP 21-Recommended International Code of Hygienic Practice for Foods for Infants and Children (including Microbiological Specifications and Methods for Microbiological Analysis	1979	Infant foods
CAC/RCP ** Code of Hygienic Practice for Fresh Fruits and Vegetables	2003	Fruit/vegetable
CAC/RCP 003-Recommended International Code of Hygienic Practice for Dried Fruits	1969	Fruit/vegetable
CAC/RCP 005-Recommended International Code of Hygienic Practice for Dehydrated Fruits and Vegetables Including Edible Fungi	1971	Fruit/vegetable
CAC/RCP 002-Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products	1969	Fruit/vegetable
CAC/RCP 006-Recommended International Code of Hygienic Practice for Tree Nuts	1972	Nuts
CAC/RCP 004-Recommended International Code of Hygienic Practice for Desiccated Coconut	1971	Nuts or fruit/vegetable?
CAC/RCP 022-Recommended International Code Of Hygienic Practice For Ground Nuts (Peanuts)	1979	Nuts
CAC/RCP 015-Recommended International Code of Hygienic	1976	Egg

Practice for Egg Products		
CAC/RCP 042-Code of Hygienic Practice for Spices and Dried Aromatic Plants	1995	Spices
CAC/RCP 030-Recommended International Code of Hygienic Practice for The Processing of Frog Legs	1983	Frogs legs
CAC/RCP 033-Recommended International Code of Hygienic Practice for The Collecting, Processing and Marketing of Natural Mineral Waters	1985	Water
Code of Hygienic Practice for Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters)	2001	Water
CAC/RCP 47 - Code of Hygienic Practice for the Transport of Food in Bulk and Semi-Packed Food	2001	General
CAC/GL 014 Guide for the Microbiological Quality of Spices and Herbs Used in Processed Meat and Poultry Products		

ATTACHMENT 2: SUMMARY STATUS OF CURRENT WORK

Subject Matter	Step
Proposed Draft Code Of Hygienic Practice For Milk And Milk Products. ALINORM 03/13A	6
Proposed Draft Guidelines For The Hygienic Reuse Of Processing Water In Food Plants. ALINORM 03/13 (2001)	4. On hold until 36 th Session
Proposed Draft Guidelines For The Control Of <i>Listeria Monocytogenes</i> In Foods ALINORM 03/13A	2
Proposed Draft Principles And Guidelines For The Conduct Of Microbiological Risk Management. ALINORM 03/13A	2
Proposed Draft Revision Of The Code Of Hygienic Practice For Egg Products (CAC/RCP). ALINORM 03/13A	2
Proposed Draft Guidelines For The Validation Of Food Hygiene Control Measures. ALINORM 03/13A.	2
Discussion Paper On Risk Management Strategies For <i>Salmonella</i> Spp. In Poultry	
Discussion Paper On Risk Management Strategies For <i>Campylobacter</i> Spp. In Broiler Chickens	
Discussion Paper On Risk Management Strategies For <i>Vibrio</i> Spp	On hold
Risk Profile For Enterohemorrhagic <i>E. Coli</i> , Including The Identification Of The Commodities Of Concern, Including Sprouts, Ground Beef And Pork. ALINORM 03/13A	
Proposed Draft Process By Which The Committee On Food Hygiene Could Undertake Its Work In Microbiological Risk Assessment/Risk Management. ALINORM 03/13A	
Discussion Paper On The Proposed Draft Revision Of The Recommended International Code Of Practice For Foods For Infants And Children. ALINORM 03/13A	
Discussion Paper On Development Of Process, Procedures And Criteria To Establish Priorities For The Work Of The Codex Committee On Food Hygiene. ALINORM 03/13A	
Discussion Paper On The Development Of Options For A Cross-Committee Interaction Process. ALINORM 03/13A	
Discussion Paper On Proposed Draft Guidelines For Evaluating Objectionable Matter In Food. ALINORM 03/13 (2001)	Hold until 36 th Session