

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 1

CX/FH 05/37/1
January 2005

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Thirty-Seventh Session
Buenos Aires, Argentina, March 14 – 19, 2005

Sheraton Buenos Aires Hotel and Convention Center, San Martin 1225/1275, Buenos Aires, Argentina,
beginning at 10.00 hrs on Monday 14 March through Saturday 19 March 2005

PROVISIONAL AGENDA

Agenda Item	Subject Matter	Doc. Reference
	Opening of the Session	
1.	Adoption of the Agenda	CX/FH 05/37/1
2.	Matters Referred by the Codex Alimentarius Commission and/or Other Codex Committees to the Food Hygiene Committee	CX/FH 05/37/2
3.	Discussion Paper on the Management of the Work of the Committee - <i>Comments</i>	CX/FH 05/37/3 CX/FH 05/37/3-Add.1
4.	Proposed Draft Revision of the Recommended International Code of Hygienic Practice for Foods for Infants and Children at Step 4 - <i>Comments at Step 3</i>	CX/FH 05/37/4 CX/FH 05/37/4-Add.1
5.	Proposed Draft Guidelines on the Application of General Principles of Food Hygiene to the [Management] of <i>Listeria monocytogenes</i> in Foods at Step 4 - <i>Comments at Step 3</i>	CX/FH 05/37/5 CX/FH 05/37/5-Add. 1
6.	Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management at Step 4 - <i>Comments at Step 3</i>	CX/FH 05/37/6 CX/FH 05/37/6-Add.1
7.	Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures at Step 4 - <i>Comments at Step 3</i>	CX/FH 05/37/7 CX/FH 05/37/7-Add.1
8.	Proposed Draft Revision of the Code of Hygienic Practice for Egg Products (CAC/RCP 15-1976) at Step 4	CX/FH 05/37/8

- Comments at Step 3 CX/FH 05/37/8-Add.1
9. Reports of the *ad hoc* FAO/WHO Expert Consultations on Risk Assessment of Microbiological Hazards in Food and Related Matters CX/FH 05/37/9
10. Discussion Paper on the Guidelines for the Application of the General Principles of Food Hygiene to the Risk Based Control of *Salmonella* spp. in Poultry [CX/FH 05/37/10](#)
11. Discussion Paper on the Guidelines for the Application of the General Principles of Food Hygiene to the Risk Based Control of Enterohemorrhagic *E. coli* in Ground Beef and Fermented Sausages [CX/FH 05/37/11](#)
12. Discussion Paper on the Guidelines for Risk Management Options for *Campylobacter* in Broiler Chickens CX/FH 05/37/12
13. Other Business and Future Work:
- (a) Risk Profile of *Vibrio spp* in Seafood [CX/FH 05/37/13](#)
- (b) Discussion Paper on the Viruses in Food CX/FH 05/37/14
- (c) Draft Terms of Reference for the FAO/WHO Expert Consultation on the Uses of Active Chlorine CX/FH 05/37/15
14. Date and Place of the Next Session
15. Adoption of the Report

N.B.: The hard copies of documents except for Agenda Item 1 will be distributed from the US Codex Secretariat. For enquiry please contact Mr Ali Syed, fax: 1 202 720-3157, email: Syed.Ali@fsis.usda.gov

Working documents as prepared will be uploaded onto the Codex website. They can be downloaded and printed by accessing the following URL:
<http://www.codexalimentarius.net>

Delegates are kindly requested to bring with them to the meeting all documents which have been distributed as the number of additional copies which can be made available at the meeting is limited.

NOTES ON THE PROVISIONAL AGENDA

Opening of the Session: The Session will be opened by the Host Government.

Agenda Item 1. Adoption of the Agenda (Doc. Ref. CX/FH 05/37/1). In accordance with Rule V.1 of the Rules of Procedure, the first item on the Provisional Agenda shall be the adoption of the Agenda.

Agenda Item 2. Matters Referred by the Codex Alimentarius Commission and/or Other Codex Committees to the Food Hygiene Committee (Doc. Ref. CX/FH 05/37/2). The document is based on the information prepared by the Codex Secretariat. The Committee is invited to consider matters referred to it by the Codex Alimentarius Commission and/or other Committees and to take actions, if necessary.

Agenda Item 3. Discussion Paper on the Management of the Work of the Committee (Doc. Ref. CX/FH 05/37/3). The Committee is invited to consider the working procedures in order to identify, prioritize and carry out its work; and interact with other Codex Committees, the *ad hoc* Expert Consultations and task forces. Comments in response to CX/FH 05/37/3 will be reproduced in CX/FH 05/37/3-Add. 1. Furthermore the Working Group is scheduled to meet prior to the session on Saturday, March 12, 2005 to resolve comments and if necessary, revise the document. The product of the Working Group meeting will be issued as CRD 1.

Agenda Item 4. Proposed Draft Revision of the Recommended International Code of Hygienic Practice for Foods for Infants and Children (Doc. Ref. CX/FH 05/37/4). The proposed revised code is prepared by Canada with assistance of their drafting partners. The Committee is also invited to expedite the

work of FAO/WHO Meeting on *E. sakazaki* and other microorganisms in powdered infant formula¹. The document CX/FH 05/37/4-Add.1 reproduces comments received in response to the document CX/FH 05/37/4.

Agenda Item 5. Proposed Draft Guidelines on the Application of General Principles of Food Hygiene to the [Management] of *Listeria monocytogenes* in Foods (Doc. Ref. CX/FH 05/5). At the 36th Session of the Committee several suggested changes to the document were provided to the drafters of the document. The Committee also asked the drafting group to prepare an Annex to the Guidelines on the establishments of FSO's and related performance objective and performance criteria, including microbiological criteria for *Listeria monocytogenes* in Ready-to Eat Foods. The Committee is invited to consider the above proposed guidelines as elaborated by Germany with assistance of their drafting partners. Government comments are summarized in CX/FH 05/37/5-Add.1.

Agenda Item 6. Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management (Doc. Ref. CX/FH 05/37/6). The current text is the result of improvements made in the light of discussion of the 36th Session of the CCFH and the Drafting Group meeting led by France. CX/FH 05/37/6-Add.1 reproduces comments received in response to the document CX/FH 05/6. The Working Group will meet prior to the session on Sunday to resolve comments and revise the document. The product of the Working Group meeting will be issued as CRD 2.

Agenda Item 7. Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures (Doc. Ref. CX/FH 05/7). At the 36th Session of the Committee, several suggested changes were provided to the drafting group. The Committee is invited to consider the proposed draft Guidelines as elaborated by the US with their drafting partners at Step 4. Government comments are included in CX/FH 04/37/7-Add.1.

Agenda Item 8. Proposed Draft Revision of the Code of Hygienic Practice for Egg Products (CAC/RCP 15-1976) (Doc. Ref. CX/FH 05/37/8). The Committee is invited to consider the proposed draft revision at Step 4 being prepared by Australia. Comments are presented in CX/FH 05/37/8-Add.1.

Agenda Item 9. Reports of the *ad hoc* FAO/WHO Expert Consultations on Risk Assessment of Microbiological Hazards in Food and related Matters (Doc. Ref. CX/FH 05/37/9). This FAO/WHO paper will summarise all of the microbiological risk assessment activities conducted last year in support of the Committee activities.

Agenda Item 10. Discussion Paper on the Guidelines for the Application of the General Principles of Food Hygiene to the Risk Based Control of *Salmonella* spp. in Poultry (Doc. Ref. CX/FH 05/37/10). The current text is the result of improvements made in the light of discussion of the 36th Session of the CCFH and the Drafting Group meeting led by Sweden.

Agenda Item 11. Discussion Paper on the Guidelines for the Application of the General Principles of Food Hygiene to the Risk Based Control of Enterohemorrhagic *E. coli* in Ground Beef and Fermented Sausages (Doc. Ref. CX/FH 05/37/11). At the direction of the 36th Session the United States and its drafting partners have prepared the discussion paper. The Committee is invited to provide further direction to the drafting group regarding the content and format of the document.

Agenda Item 12. Discussion Paper on the Guidelines for Risk Management Options for *Campylobacter* in Broilers Chickens (Doc. Ref. CX/FH 05/37/12). At the 36th Session of the Committee, the drafting Group leader Netherlands sought clear directions from the Committee regarding the content and format of this paper. The Committee specified a format for further development of the document and this paper is the product of the Drafting Group lead by Netherlands and its partners.

Agenda Item 13. Other Business and Future Work. In accordance with Rule V.5 of the Rules of Procedure, any Member of the Commission may propose the inclusion of specific items of an urgent matter. The Committee may propose to undertake new work which shall be in compliance with the Medium Term Objectives and subject to approval by the Commission or its Executive Committee.

¹ *Enterobacter sakazakii* and other microorganisms in powdered infant formula. Geneva, FAO/WHO, 2004. (Microbiological Risk Assessment Series, No. 6., ISBN: 92 4 156262 5.).
<http://www.who.int/foodsafety/publications/micro/en/es.pdf>

- (a) **Risk Profile of *Vibrio spp* in Seafood** (Doc. Ref.: CX/FH 05/37/13). The Committee is invited to consider how to proceed with further development of the document which had been prepared by the United States and its drafting partners.
- (b) **Discussion Paper on the Viruses in Food.** Consideration of this item has been temporary suspended at the 32nd session of the Committee, however the 36th session decided to put it on the list of activities for consideration regarding prioritization (Doc. Ref. CX/FH 05/37/14).
- (c) **Draft Terms of Reference for the FAO/WHO Expert Consultation on the Uses of Active Chlorine** (Doc. Ref. CX/FH 05/37/15). The Committee is invited to consider draft Terms of Reference for the FAO/WHO Expert Consultation on the uses of active chlorine, including safety/benefit issues and questions for the above Consultation which fall within the Committee's Terms of Reference.

Agenda Item 14. Date and Place of the Next Session. The Committee will be advised of the tentative dates and the venue of the next meeting.

Agenda Item 15. Adoption of the Report. In accordance with Rule VIII of the Rules of Procedure, the Committee shall adopt the report of its 37th Session based on a draft provided by the Secretariat.