

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



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**Agenda Item 3**

**CX/NASWP 00/3**

## **JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

### **CODEX COORDINATING COMMITTEE FOR NORTH AMERICA AND THE SOUTH WEST PACIFIC**

Sixth Session

Perth, Australia, 5 - 8 December 2000

### **REPORT ON FAO AND WHO FOOD SAFETY AND FOOD CONTROL ACTIVITIES IN THE REGION**

#### **WHO ACTIVITIES**

##### **Global WHO Activities**

##### **World Health Assembly Resolution on Food Safety**

1. The 53<sup>rd</sup> Session of the World Health Assembly, the governing body of WHO, met in May 2000 and discussed the issue of food safety. The Assembly recognized that a number of extremely serious outbreaks of foodborne diseases had occurred around the world and encouraged WHO to strengthen its capacity to assist Member States to ensure the safety of foods. In connection with this, the Assembly adopted a Resolution that identifies future priority issues of WHO on food safety, such as microbiological risk assessment, biotechnology, food borne disease surveillance, the use of antimicrobials in food production and technical cooperation. The Resolution is posted on the website of the WHO Food Safety Programme (<http://www.who.int/fsf/>)

##### **Meeting of Interested Parties**

2. Following the decision made at the World Health Assembly, WHO had a "Meeting of Interested Parties" in June 2000 at WHO Headquarter in Geneva. The purpose of the meeting was to present to interested parties, i.e. Member States, international organisations, and NGOs, the details of WHO's future plans on food safety and to receive suggestions from external sources. The documents presented are posted on [http://www.who.int/eha/MIP2000/index\\_en.htm](http://www.who.int/eha/MIP2000/index_en.htm)

##### **Antimicrobial resistance**

3. A WHO Consultation on Global Principles for Containment of Antimicrobial Resistance in Animals Intended for Food was held in Geneva from 5 – 9 June 2000. The objective of the meeting was to develop guidelines to reduce overuse and misuse of antimicrobials in animals intended for food, with the view of protecting human health. The Consultation addressed the quality of production, licensing, distribution, sales and use of antimicrobials in livestock. The final text is available from [http://www.who.int/emc/diseases/zoo/who\\_global\\_principles.html](http://www.who.int/emc/diseases/zoo/who_global_principles.html)

4. As part of WHO activities for the strengthening of national capacities in the surveillance of foodborne diseases and for the containment of antimicrobial resistance in foodborne pathogens, training courses on surveillance of salmonellosis and antimicrobial resistance in Salmonella are being conducted in several WHO regions. The overall aim of these training courses, to which senior microbiologist from national reference laboratories are being invited, is to provide training in standardized laboratory methods for

the isolation, identification and antimicrobial susceptibility testing of foodborne Salmonella, the interpretation of results and their utilization for the surveillance of foodborne disease and antimicrobial resistance. For more information please visit our website at: <http://www.who.int/salmsurv>. Courses were conducted in Bangkok, Thailand (November 1999); Buenos Aires, Argentina (June 2000) Crete, Greece(July 2000). More courses are planned to take place in January 2001 (Thailand, China, Mexico, Creta, Argentina).

### **Hazard Analysis Critical Control Point System (HACCP)**

5. WHO held two expert consultations on HACCP. One was regarding the role of government agencies in assessing HACCP held in June 1998. The Consultation produced the “Guideline on Regulatory Assessment of HACCP”. Another consultation was held in collaboration with the Ministry of Health, Welfare and Sports of the Netherlands regarding the strategy for the implementation of HACCP in small and/or less developed businesses. Furthermore, WHO, jointly with the Industry Council for Development (ICD), produced a HACCP manual entitled “HACCP Principles and Practice”, which is targeted for food inspectors as well as personnel in food industry.

### **Food Contamination Monitoring and Assessment Programme (GEMs/Food)**

6. The Food Contamination Monitoring and Assessment Programme, which is part of the Global Environment Monitoring System(GEMS), continues to collect, collate and evaluate data to assess human exposure to chemicals through food. Recently, GEMS/Food has distributed a manual for the electronic report of the chemical contaminant data in food. GEMS/Food is also conducting an analytical quality assurance study for heavy metals and laboratories in developing countries. GEMS/Food is also collaborating in third round of WHO studies to assess levels of PCDDs, PCDF, an PCBs in milk.

### **Educational Material**

7. WHO prepared a book for health workers and trainers entitled “Food Safety for Health Workers”. It also published the second edition of the manual “Food Safety for Nutritionists and other health professionals”. Further details of these materials can be obtained from <http://www.who.int/fsf/>

### **Regional WHO Activities**

#### **Regional Workshop on Operational Plans of Action for Food Safety**

8. From 13-17 November the WHO Western Pacific Regional Office (WPRO) conducted a workshop in Manila, Philippines, for 38 participants, representatives and observers from 14 countries and several organizations. As a result of the workshop, participants (who were drawn from several agencies including agriculture, commerce, health and science, technology and environment) reviewed the food safety situation in the Region and established a framework for the development of multi-sectoral national operational plans of action for food safety. Participants further identified key short-term actions to develop multi-sectoral plans of action, to be taken upon their return to their country. The participants also noted the need for greater inter-agency collaboration amongst international and other partner agencies in food safety and urged WHO to play a key role, in association with FAO, in conducting an international inter-agency meeting on food safety in the Region. The meeting was considered a useful tool for better co-ordination of assistance targeting the strengthening of national food safety programmes.

#### **WHO WPRO Draft Regional Strategy for Food Safety**

9. WHO WPRO has initiated the drafting of a regional strategy that defines the mission of WHO WPRO and provides guidance both to WHO and Member States as to how it, as an international organization, will respond to the World Health Assembly resolution 53.15 and to the requests of its Member States to strengthen food safety in the communities of the Region. As the process for development and implementation of the strategy is intended to be collaborative, a full consultative process with WHO's regional offices and headquarters, key partner agencies (including FAO) and the Western Pacific Region's Member States will be undertaken prior to the strategy's introduction at the WHO Regional Committee

Meeting in 2001. As an initial step in this process, the aforementioned Workshop on Operational Plans of Action for Food Safety provided preliminary feedback to WHO.

### **Strengthening Food Safety Control Capacity in the South West Pacific**

10. WHO has responded to World Health Assembly's request for WHO to identify food safety as a priority area by reprogramming funds to support government priorities in relation to food safety. This reprogramming has been initiated throughout the Region including in Fiji, Northern Mariana Islands, Nauru, Papua New Guinea, Solomon Islands and Vanuatu. Consequently several additional training programmes will be conducted to strengthen food safety control capacity in Fiji, Northern Mariana Islands, Nauru and Solomon Islands.

11. In addition, in 2000, funds were reprogrammed to fellowships and study tours on food safety and for participation at Codex meetings for several health authorities in the Western Pacific Region. WHO WPRO also sponsored the participation of 11 authorities from six countries in the Western Pacific Region in the 3<sup>rd</sup> ASEAN Food Conference and in the ILSI Risk Assessment Seminar and Workshop 23-24 November, 2000 in Manila.

12. In 1999, technical advice was provided to health authorities in American Samoa and Northern Mariana Islands regarding food safety and food establishment inspection procedures. In 2000, WHO WPRO is also collaborating in food safety training and in the supply of equipment for implementing national food safety efforts in Fiji.

13. In October 2000, in Tonga, WHO conducted a workshop on health legislation for the Pacific Islands. The workshop was conducted to strengthen health legislation in general but also specifically addressed the need to establish food safety legislation and standards in accordance with the Codex Alimentarius Commission guidelines. In 1999, WHO collaborated with the Government of Vanuatu to review that country's current food safety law and regulations; to assess food safety standards in two hospitals and in two boarding schools and to conduct a workshop for food handlers of the two hospitals and the two schools on food safety. Subsequently, in 2000, through a consultative process that is still ongoing, WHO collaborated with authorities to review and draft amendments to the food law and to draft food hygiene regulations.

14. In 1998, WHO WPRO collaborated with the health authorities in the Federated States of Micronesia to review the nature and extent of food-borne illness within the Federation and provide guidelines for managing food safety risk; to establish Hazard Analysis Critical Control Point (HACCP) implementation priorities relating to food types and facilities; and to integrate HACCP implementation in legislation addressing restaurants and retail food stores.

15. Under the Healthy Cities/Healthy Islands programme, consultancies to Papua New Guinea were conducted on the Healthy Marketplace Initiative in 1999 and 2000. Healthy marketplace activities focus on promoting the safety of food supplies from production to consumption by an integrated approach involving several sectors, including government, producers, traders and consumers. The collaborative effort gave rise to significant improvement of the largest marketplace in Papua New Guinea's National Capital District and to the initiating of healthy marketplace activities in Madang and Mount Hagen.

16. Additional collaboration with the Papua New Guinea government targeted technical support in planning the development of a national foodborne disease surveillance programme and an ongoing, targeted contaminant monitoring programme for priority contaminants. Technical advice was also provided on training needs of all health authorities (national, provincial and municipal) involved in food safety, on curricula for the food safety training of inspectors and on food safety education and awareness raising materials.

17. In 1999, Samoa cooperated in the continuing development of an OPEC/WHO training package on food safety for health care workers through a workshop trial and review of the contents and training approaches employed in the package. As a consequence, several trainers of health care workers, including nurse educators, teachers and environmental and community health officers were provided training in food safety associated with caring for children, the elderly, immuno-compromised and other at-risk groups.

## **Regional Survey of Food Safety in Member States**

18. In responding both to the previously discussed World Health Assembly's resolution and to its own mandate of protecting public health, the Organization's Western Pacific Regional Office undertook a survey of its Member States to better understand the distribution of the foodborne illness burden in the Region and to identify the capacity of its Member States to control and prevent foodborne illnesses through effective national food safety programmes. In addition to seeking information on the prevalence of specific foodborne illnesses in the Region, the survey employed a questionnaire that addressed ten key components of national food safety programmes. Responses have been provided by 25 Member States so far. The information on the prevalence of foodborne diseases in many of the countries of the Region remains weak. In 18% of countries responding to the WHO survey, foodborne diseases were not notifiable. Even in those countries where they were notifiable, limited data was available regarding their occurrence. Many governments in the Region had no specific written policy on food safety and a few countries indicated that they still had no modern law specifically addressing food safety control. Inspection capacity (domestic, import and export) was also reportedly limited in several countries, particularly in the Pacific Islands. A few countries only were attempting to provide production to consumption protection (based upon HACCP principles). National food analytical capability was also varied across the Region, with some Pacific Island governments unable to isolate and identify even common foodborne pathogens and chemical hazards from food. Where analytical capacity existed, quality assurance in analytical procedures was identified as often being overlooked. Contaminant monitoring programmes were undertaken in relation to a limited range of contaminants and in a minority of the Region's countries. In at least three-quarters of responding Member States there were no or limited industry training programmes and less than 50% of countries and areas report working with industry to provide guidance on the introduction of HACCP to industry. Consumers, while generally considered as an audience for training and education, were not sufficiently well utilized as a source of knowledge or as effective change agents in relation to food safety. In several countries, it was reported that there were even no or limited efforts at educating consumers in basic food hygiene.

19. In summary, the survey identified that there are a number of countries with well-developed programmes capable of detecting and controlling foodborne diseases. There are also several Member States that both suffer an intermediate or heavy burden of disease and have national food safety programmes with a low level of development. These latter countries will be considered a high priority in ongoing WHO efforts to strengthen Member State capacity to reduce foodborne illnesses and their impact in the Region.

## **FAO ACTIVITIES**

### **Global FAO Activities**

**FAO Expert Consultation on Trade Impact of *Listeria* in Fish Products** (Amherst, USA., 17-20 May 1999)

20. The consultation was convened in response to concerns regarding the impact in the fishery sector of zero-tolerance policy for *Listeria monocytogenes* in foods. The Consultation documented the current scientific knowledge concerning the risks of listeriosis in relation to fishery products in order to identify the risk contributing and risk mitigation factors. The Consultation recommended that for the purpose of setting standards it should be accepted that it is not possible to produce certain fisheries products consistently free of *L. monocytogenes*, and reviewed measures for the prevention and control of this micro-organism in foods. The Consultation also recommended that food quality and safety assurance systems based on good hygienic practices and HACCP principles be developed and implemented to reduce the potential of colonisation. The Consultation proposed a decision tree for establishing criteria for *L. monocytogenes* in food in international trade and recommended that microbiological criteria for this organism should be harmonised, risk-based and only used on ready-to-eat foods capable of supporting its growth. The report of the consultation is available on the FAO web site.

### **Hazard Analysis Critical Control Point System**

21. FAO continues providing technical assistance on the implementation of the Codex General Principles of Food Hygiene and Application of Hazard Analysis Critical Control Point System (HACCP),

through the implementation of train the trainers courses or facilitating the interchange of experience among developing countries (TCDT).

### **Regional FAO Activities**

#### **Membership**

22. Codex membership from the South West Pacific region includes the Cook Islands, Fiji, Kiribati, Micronesia, Papua New Guinea, Samoa, Solomon Islands, Tonga and Vanuatu. The Marshall Islands, Niue, Palau and Tuvalu are eligible for membership.

#### **Promotion of Codex Activities**

23. Five National Workshops were held in collaboration with Agriculture, Fishery Forestry Australia (AFFA) and the New Zealand Ministry of Agriculture and Forestry on the Administration of National Codex Committees, as follows:

- **National Workshop on Administration of National Codex Committee in Tonga**  
 Dates: 25-27 November 1998  
 Venue: Nuku'alofa (Tonga)  
 Participants: 19 from Government and private sectors plus 2 observers from Cook Islands  
 Sponsor: FAO Regular Programme.
- **National Workshop on Administration of National Codex Committee in Fiji**  
 Dates: 8-10 June 1999  
 Venue: Lami, Suva (Fiji)  
 Participants: 40 participants from Government, private sectors, international and regional organization based in Suva  
 Sponsor: FAO Regular Programme.
- **National Workshop on Administration of National Codex Committee in Cook Islands**  
 Dates: 24-26 August 1999  
 Venue: Rarotonga (Cook Islands)  
 Participants: 24 participants from Government and private sectors  
 Sponsor: FAO/SAPA, New Zealand, CFTC, WTO
- **First National Consultative Meeting on Codex Alimentarius (Food Quality and Safety Standards)**  
**Dates:** 6-8 June 2000  
 Venue: Apia (Samoa)  
 Participants: 25 participants from Government and private sectors  
 Sponsor: FAO Regular Programme, New Zealand
- **National Workshop on Administration of National Codex Committee in Vanuatu**  
**Dates:** 8-10 August 2000  
 Venue: Port Vila (Vanuatus)  
 Participants: 27 participants from Government and private sectors  
 Sponsor: FAO Regular Programme, New Zealand

The workshops have been organised upon the official requests of respective countries. The objectives of the workshop are:

- Promote awareness among key players in food safety standards and food control on role, function and activities of Codex Alimentarius
- Formulation/Establishment of a National Codex Committee and Codex Contact Point.
- Formulation of strategic plans, plan of action and identification of infrastructure support's needs

24. The Workshop programme consisted of information sessions on the operation of Codex, benefits and responsibilities for Codex member countries, conduct of the Codex Contact Point, and enhancing effective participation in Codex activities.

### **Other Activities**

- Tonga – Mission to assist National Codex Alimentarius Committee to revise its structure and Terms of Reference (SAPA Food and Nutrition Officer – July 2000; mission of Dr. Peter O’Hara – October 2000).
- Cook Islands – Formulation of Technical Cooperation Programme (TCP) for “Strengthening National Codex Committee” (SAPA Food and Nutrition Officer – March 2000)

### **Requests for FAO Assistance in the area of Codex and Food Control Systems**

- Solomon Islands - (9-VI-SOI-33) Strengthening of the Food Control System
- Tonga - Project proposal on Codex/Food Quality Standards
- Cook Islands - TCP project on Codex Alimentarius

### **FAO Umbrella Programme for Training on Uruguay Round Follow up and Multilateral Trade negotiations in Agriculture**

25. FAO continues assisting developing countries on agriculture trade issues and, in particular, in preparing for multilateral trade negotiations including in agriculture, fisheries and forestry inter alia through studies analysis and training. An initial series of fourteen subregional workshops are being organized as follows: 4 in Africa, 3 in Asia, 2 in the Near East, 2 in Europe and 3 in Latin America.. An important part of the workshops is the discussion of the importance of Codex Alimentarius in the implementation of WTO SPS agreement.

26. For the year 2001 FAO is organizing a similar workshop in Samoa (June 2001) for the Cook Islands, Fiji, Papua New Guinea, Samoa, Solomon, Island, Tonga, vanatu, Kiribati, Marshall islands, Niue and Palau.

### **Follow-up Round Table Meeting on the Implication of the Uruguay Agreements on Agriculture for the Pacific Region**

Dates: 22 -26 March 1999

Venue: Auckland (New Zealand)

Participants: 39 participants and observers. Participants (from both Ministries of Agriculture and Commerce/Trade) from the Pacific Islands region represented the following 9 countries Cook Islands, Fiji, Kiribati, Niue, Papua New Guinea, Samoa, Solomon Islands, Tonga and Vanuatu

Sponsor: FAO, New Zealand, CFTC, WTO

### **Third Round Table Meeting on Implication of WTO Agreements for the Pacific Region**

Dates: 3-7 April 2000

Venue: Auckland (New Zealand)

Participants: 40 participants and observers. Participants (from both Ministries of Agriculture and Commerce/Trade) from the Pacific Islands region represented the following 12 countries: Cook Islands, Fiji, Federated States of Micronesia, Kiribati, Marshall Islands, Niue, Papua New Guinea, Samoa, Solomon islands, Tonga, Tuvalu and Vanuatu.

### **National Seafood HACCP Workshop in Tonga**

SAPA supported the Workshop in collaboration with the Secretariat of the Pacific Community (SPC).

Period: 26 to 30 October 1998

Venue: Vava’u, Kingdom of Tonga

Participants: 15 persons from the Private Sectors and the Ministry of Fisheries

FAO Inputs: HACCP instructor from NZ

## **JOINT FAO/WHO ACTIVITIES**

### **Microbiological Risk Assessment**

27. Risk assessment of microbiological hazards in foods has been identified as a priority area of work for the Codex Alimentarius Commission. The (32nd ) session of the Codex Committee on Food Hygiene

(CCFH) identified a list of pathogen-commodity combinations that require expert risk assessment advice. In response, FAO and WHO, jointly launched a programme of work with the objective of providing expert advice on risk assessment of microbiological hazards in foods to their Member countries and to the Codex Alimentarius Commission.

28. In March 2000, WHO convened an Expert Consultation on the Interaction between Assessors and Managers of Microbiological Hazards in Foods in collaboration with the Institute for Hygiene and Food Safety of the Federal Dairy Research Center, Germany, and FAO. The Consultation provided guidance on the appropriate mode of interaction between assessors and managers in microbiological risk assessment. The Consultation addressed the issue of developing a clear and comprehensive description of the scope of work for risk assessment; translating risk assessment results into intervention strategies, and the appropriate use of terminology in communications between risk assessors and risk managers. The report of the Consultation will be posted on the WHO Food Safety Programme website.

### **Joint FAO/WHO Hazard Characterisation Workshop**

29. This workshop began a process for the development of practical guidelines on hazard characterization of microbiological hazards in food and water. The workshop reviewed and compared the approaches used in hazard characterizations for the following pathogens: *Salmonella* spp., *Listeria monocytogenes*, enterohaemorrhagic *Escherichia coli*, *Cryptosporidium parvum* and Norwalk-like viruses. Comparing the approaches used for these pathogens provided a means to study the weaknesses and benefits of current approaches. Based on this comparison, the workshop formulated general principles and guidelines for hazard characterization. The first draft of these guidelines were reviewed by the Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, in July 2000, in Rome. This document will be further reviewed and revised before finalization in October 2001. The current draft is available for comment at the WHO food safety website: [www.who.int/fsf/](http://www.who.int/fsf/)

### **Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods**

30. WHO and FAO jointly held a Consultation on Risk Assessment of Microbiological Hazards in Foods in Rome, Italy from 17-22, July 2000. The objectives were: 1) to provide scientific advice to FAO/WHO Member countries and to Codex on the risk assessment of *Salmonella* spp. in broilers and eggs and *Listeria monocytogenes* in ready-to-eat foods; 2) to provide guidance to FAO and WHO Member Countries and Codex on practical guidelines and methodology for hazard characterization and exposure assessment; and 3) to identify the knowledge gaps and information requirements needed to complete the above-mentioned risk assessments. The report of this Expert Consultation was published and presented to the 33rd session of the Codex Committee on Food Hygiene in October 2000. The reports on exposure assessment and hazard characterization that were prepared by expert drafting groups are available for comment on the FAO and WHO websites.

### **Joint FAO/WHO Workshop on methodologies for Exposure Assessment of Contaminants and Toxins in Foods.**

31. A joint FAO/WHO workshop was convened at WHO headquarters in July 2000 to facilitate discussion between risk assessors and risk managers on exposure assessment methodologies for contaminants and toxins in food. Major elements were agreed upon and recommendations were made relative to procedures, methodology and communication of exposure assessment issues. The report is available at the WHO website.

### **Foods Derived from Biotechnology**

32. In June 2000, the Joint FAO/WHO Consultation on Foods Derived from Biotechnology was held in Geneva. It addressed the overall safety aspects of foods derived from genetically modified plants and reviewed the existing strategies for the safety and nutritional assessment of those foods. It also addressed the questions posed by the Codex *ad hoc* Intergovernmental Task Force on Foods Derived from Biotechnology.

33. The Consultation identified specific areas on which further expert consultation was needed and recommended that FAO/WHO should convene an expert consultation on the assessment of allergenicity of genetically modified foods and the novel proteins contained therein as a matter of priority. The Second consultation on allergenicity is scheduled to be held on 22-25 January 2001 in Rome.

### **Selection of Experts**

34. WHO and FAO jointly established new procedures to improve transparency in the selection procedure for experts who participate in consultations. FAO and WHO established rosters of experts in microbiological risk assessment and safety assessment of genetically modified foods (biotechnology and microbiological risk assessment) from which individuals are selected to serve at expert consultations. FAO and WHO issued "Call for applications to the roster", which described the essential qualifications of the applicants, the selection procedure for the roster, and other relevant information. The rosters are posted on the respective WHO and FAO websites.

### **Joint FAO/WHO Expert Committee on Food Additives (JECFA) Summary 1998-2000**

35. The Joint FAO/WHO Expert Committee on Food Additives (JECFA) provides scientific guidance to the Codex Committee on Food Additives and Contaminants and the Codex Committee on Residues of Veterinary Drugs in Food. The 51<sup>st</sup>, 53<sup>rd</sup> and 55<sup>th</sup> JECFA assessed over 600 food additives including approximately 560 flavoring agents and five contaminants - lead, methylmercury, zearalenone, cadmium and tin-and conducted intake assessment on five specific food additives. They updated principles governing the establishment and revision of specifications for: establishing ADIs, microbiological criteria for food additives, flavoring agents, vitamins and minerals, enzyme preparations from genetically modified organisms, and the heavy metals limit tests. They evaluated the safety-in-use of substances used as food additives for enzyme preparations, flavoring agents, food colors, glazing agents, preservatives, sweetening agents, thickening agents and miscellaneous food additives. New or revised identity and purity specifications for the additives JECFA evaluated were published as Food and Nutrition Paper no 52, as Addenda 6, 7 and 8.

36. They reviewed a WHO Expert Report on the scientific criteria for including and/or excluding specific food and food products as food allergens at the request of the Codex Committee on Food Labelling and considered allergenicity of peanut and soya bean oils.

37. Finally, the JECFA began the process of drafting specific heavy metals limits for food additives (e.g., lead, arsenic) in place of the general heavy metals limits. Specifically, at the 55<sup>th</sup> JECFA, new limits were proposed for organic and inorganic phosphate emulsifiers.

38. Regarding residues of some veterinary drugs in animals and food, two meetings were held. The 52<sup>nd</sup> and 54<sup>th</sup> JECFA evaluated thirty (30) veterinary drugs, thirteen (13) for the first time. Drugs evaluated included anthelmintics (6), antimicrobials (11), antiprotozoals (3), glucocorticosteroids (1), insecticides used as veterinary drugs (6), animal production aids (2) and tranquilizers (1). JECFA established twelve (12) acceptable daily intakes (ADIs), including two group ADIs. For one substance, an ADI "not specified" was allocated. Twenty-nine (29) temporary MRLs on three substances were not maintained. JECFA recommended 169 maximum residue limits (MRLs), of which 35 are temporary MRLs. In addition, JECFA made substantial progress in harmonisation with JMPR for those substances used either as a pesticide or as a veterinary drug, including new or revised definitions regarding the matrix or product to which an MRL applies. Two residue monographs for certain residues of veterinary drugs in food were published as part of the Food and Nutrition Paper series 41.